

APPETIZER FROM THE KITCHEN

GYOZA DUMPLING	7.00
six pan fried dumplings filled with pork, beef, and vegetables, served with spicy sauce	
VEGETABLE GYOZA	7.00
six pan fried vegetable dumplings served with spicy sauce	
SHUMAI (STEAMED OR FRIED)	
seven dumplings filled with vegetables and a choice of meat	
PORK	6.50
SHRIMP	7.00
BEEF TATAKI	13.95
thinly sliced seared shell steak in ponzu sauce	
NEGIMAKI	8.95
thinly sliced beef wrapped around scallions cut into six pieces in Teriyaki sauce	
YAKITORI (TWO SKEWERS)	6.50
grilled seasoned chicken and scallion on skewers with Teriyaki sauce	
TATSUTA AGE	6.50
four fried chicken wings, Japanese style	
KAMO	7.95
sliced duck and scallion in mustard sauce	
YANAGAWA NABE	12.95
barbecued eel with burdock root and egg, cooked and served in an iron plate	
SOFT-SHELL CRAB	10.95
deep fried served with ponzu	
FRIED OYSTER	9.95
four breaded and deep fried oyster served with Tonkatsu sauce	
ASARI-SAKE	8.50
clams cooked in sake, soy sauce, and garlic topped with scallion	
YAKI-IKA	8.50
grilled squid in ginger sauce	
TEMPURA APPETIZER	
SHRIMP ONLY (4PIECES)	10.95
TWO SHRIMPS AND ASSORTED VEGETABLES	9.50
ASSORTED VEGETABLES ONLY	7.95
ASPARAGUS ONLY	7.95
CHICKEN STRING BEANS	7.50
chicken filet wrapped around string beans tempura style with Teriyaki sauce or Tempura sauce	
HIYA-YAKKO	5.95
cold tofu served with scallion, grated ginger, bonito flakes, and scallion	
YU-TOFU	7.50
tofu and vegetables cooked in fish broth in an iron pot served with bonito flakes, scallion, and ginger	
AGE DOFU	6.50
fried tofu served with special sauce, grated radish, and scallion	

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TOFU TERIYAKI	6.50
broiled tofu with Teriyaki sauce topped with bonito flakes and scallion	
EDAMAME	5.50
"Japanese Beer Nuts" - choice young soy beans sprinkled with sea salt	
AGE-NASU	6.50
fried Japanese eggplant topped with bonito flakes and served with tempura sauce	

APPETIZER FROM THE SUSHI BAR

SASHIMI	12.95
three tuna and three salmon slices	
TUNA TATAKI	14.95
thin sliced seared tuna with scallion and garlic in ponzu sauce	
SPICY TUNA OR SALMON APPETIZER	14.95
chopped tuna or salmon with spicy soy sauce and scallion	
YAMAKAKE	8.50
tuna or salmon caviar in grated mountain potato topped with quail egg	
IKA-UNI-AE	10.50
squid and sea urchin in special sauce with quail egg	
SPICY SQUID & CAVIAR	10.95
squid with tobiko and ikura in spicy sauce with quail egg	
MONK FISH LIVER PATE	8.50
steamed liver served with chili paste and ponzu sauce	
MARINATED JELLYFISH	7.50
jellyfish (kurage) and wakame seaweed in vinegar sauce	
OCTOPUS BAKED IN A SHELL	8.50
topped with onion, fish egg, and mayo	
TAKO-SU	9.95
sliced octopus and wakame seaweed in vinegar sauce	
IIDAKO	6.95
cooked tiny octopus with sesame oil, vinegar, and sesame	
MARINATED SEA CUCUMBER (NAMAOKO)	6.95
marinated namako with ponzu sauce topped with scallion and chili paste	
SUNO-MONO	8.95
a variety of seafood and wakame seaweed in vinegar sauce	
OSHINKO	6.95
assorted Japanese pickles	

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SPECIAL ROLLS

SWAMPY	13.95
spicy tuna and cucumber wrapped inside out with seaweed salad and spicy caviar (8pieces)	
NO NAME	13.95
spicy tuna and tempura flakes in mayo wrapped inside out with avocado, and shrimp topped with miso sauce (8 pieces)	
ZOMBIE	13.95
crabsticks and white fish with spicy caviar and mayo wrapped, fried, and topped with pickles and spicy mayo (5 pieces)	
MASA	13.95
spicy tuna and cucumber wrapped inside out with white tuna and scallion topped with spicy tobiko and wasabi tobiko (8 pieces)	
KEVIN	14.95
spicy tuna roll wrapped in slices of tuna, fried, and wrapped with avocado (8 pieces)	
SPICY BETTY	9.95
cucumber, crabstick, shrimp and tuna chopped and combined with spicy mayo and tobiko wrapped inside out (6 pieces)	
HALI	7.95
eel, cucumber, and tempura flakes (6 pieces)	
DRAGON	11.95
eel and cucumber wrapped inside out with avocado (8 pieces)	
DYNAMITE	8.95
chopped raw scallops and masago with spicy mayo (6 pieces)	
GENE-SAN	7.50
tuna, asparagus, and mayo (6 pieces)	
MIKEY	7.50
salmon tempura, asparagus, and mayo (6 pieces)	
RAINBOW	10.95
yellowtail wrapped inside out with tuna, salmon, yellowtail, white fish, and avocado (8 pieces)	
SNOW CRAB & ASPARAGUS	7.95
snow crab with mayo and asparagus (6 pieces)	
PHILADELPHIA	6.50
smoked salmon and cream cheese (6 pieces)	
GOLD	6.50
chopped crabstick, avocado, cucumber with mayo topped with masago (6 pieces)	
LOBSTER	13.95
sweet potato tempura wrapped inside out with lobster salad and topped with bonito flakes (8 pieces)	
ALASKA	6.50
smoked salmon, avocado, and cucumber (6 pieces)	
SPIDER	10.95
crisp fried softshell crab with mayo (6 pieces)	
BOSTON	7.00
shrimp, lettuce, tomato, cucumber, and mayo (4 pieces)	

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VEGGIE ROLL DU JOUR	7.50
cucumber, avocado, squash (kampyo), burdock root (yamagobo), asparagus, and radish sprout (kaiware) wrapped in kelp and seaweed (4 pieces)	

SOUPS

MISO SOUP	3.00
soy bean soup with tofu, seaweed, and scallion	
MISO NAMEKO SOUP	5.00
miso soup with tiny Japanese mushrooms and scallion	
MISO ASARI SOUP	4.50
miso soup with clams and scallion	
GYOZA SOUP	5.00
chicken based broth with three dumplings, seaweed, and scallion	
CLEAR SOUP	5.00
fish broth with thin wheat noodles (somen), shiitake mushroom, and snow peas	
DOBIN MUSHI	6.00
clear soup with salmon, chicken, and shiitake mushroom	

SALADS

FRESH GARDEN SALAD	5.00
romain & iceberg lettuce, cabbage, tomato, and cucumber with ginger dressing	
AVOCADO SALAD	7.00
garden salad with avocado	
OSHITASHI (SPINACH SALAD)	6.50
spinach topped with bonito flakes served with soy sauce based special sauce	
SEAWEED SALAD	5.95
assorted seaweed with soybean noodles and crabstick	
ASPARAGUS SALAD	7.95
asparagus with ginger dressing	
TOFU SALAD	6.50
cold tofu served with ginger dressing and scallion	
HIJIKI	5.50
cooked black seaweed with carrots and bamboo shoots	

ENTRÉE FROM THE KITCHEN *served with rice and miso soup

STEAMED SALMON*	18.95
filet of fresh salmon steamed in fish broth based sauce with a touch of soy sauce and sweet sake	
RAINBOW TROUT*	16.95
broiled and topped with scallions served with special sauce (ginger, soy sauce, and vinegar)	
SALMON TERIYAKI*	18.95
grilled salmon with Teriyaki sauce	
SEAFOOD YAKI*	18.95
salmon, shrimp, scallop, and mushroom sauteed on skewers	
STEAK KOTOBUKI*	18.95
Japanese style shell steak with Teriyaki sauce	
SUKIYAKI*	18.95
thinly sliced prime shell beef and vegetables simmered in soy sauce, sweet sake, beef, and vegetable stock	
EXTRA BEEF	21.95
NEGIMAKI*	18.95
thinly sliced beef wrapped around scallions broiled with Teriyaki sauce (12 pieces)	
PORK GINGER*	15.95
sliced pork sauteed with ginger sauce	
CHICKEN KOTOBUKI*	16.95
grilled chicken with Teriyaki sauce	
CHICKEN SUKIYAKI*	16.95
chicken and vegetables in Sukiyaki sauce cooked and served in an iron pot	
CHICKEN KUWAYAKI*	16.95
Japanese style chicken nuggets with Teriyaki sauce	
VEGETABLE SAUTE*	13.95
cabbage, bean sprouts, napa, onion, green peppers, carrot, and broccoli	
WITH CHICKEN	16.95
TERIYAKI COMBINATIONS*	on iron plate with vegetables and noodles
STEAK AND CHICKEN	21.95
SALMON AND CHICKEN	21.95
STEAK AND SALMON	23.95
TEMPURA*	batter dipped and delicately fried, served with Tempura sauce
VEGETABLES	broccoli, carrot, sweet potato, string beans, green pepper, and zucchini 14.95
SHRIMP	19.95
SHRIMP AND VEGETABLES	17.95
SHRIMP, FISH, AND VEGETABLES	shrimp, scallop, crabsticks, white fish, and vegetables 17.95
KATSU*	breaded and crispy fried Japanese style
SALMON	18.95
SHRIMP (EBI FURAI)	18.95
PORK (TONKATSU)	16.95
CHICKEN	15.95
KAMAMESHI	16.95
seasoned rice steamed with chicken or scallops served with miso soup, garden salad, age tofu, seaweed salad, and pickles	

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NABEYAKI UDON OR SOBA	14.95
wheat OR buckwheat noodles in soup w/ shrimp tempura, chicken, egg, and vegetables cooked/served in an iron pot	
TEMPURA UDON OR SOBA	14.95
wheat noodles OR buckwheat noodles in broth with shrimp and vegetable tempura	
TENZARU	14.95
cold buckwheat noodles with shrimp and vegetable tempura served with miso soup	
YAKI UDON	13.95
thick wheat noodles stir fried with vegetables served with miso soup	
WITH CHICKEN	14.95
SALAD KOTOBUKI	14.95
steamed chicken, shrimp, tofu, crabstick, wakame seaweed, and fresh vegetables with original ginger dressing	

ENTRÉE FROM THE SUSHI BAR served with miso soup

ROLL COMBINATION	13.95
California, tuna, and fresh salmon rolls	
SPICY ROLL COMBINATION	17.95
spicy salmon, spicy tuna, and spicy crabsticks rolls	
SUSHI A	18.95
eight sushi pieces and tuna roll	
SUSHI B	22.95
ten sushi pieces, tuna roll, and salmon roll	
SUSHI C	23.95
Sushi A plus yellowtail and salmon caviar sushi	
IMPERIAL	25.95
ten sushis, six sashimi pieces, and tuna roll	
SASHIMI DINNER	18.95
twelve filets of fish with a side of white rice	
SASHIMI DELUXE	25.95
eighteen sliced filets of fish with a side of white rice	
FUTOMAKI	12.95
a large roll with cucumber, avocado, squash, crabsticks, caviar, and egg (8 slices)	
HALF (4 SLICES)	6.50
TEKKA DON	20.95
slices of tuna on sushi rice	
SPICY TEKKA DON	22.95
slices of tuna marinated in special sauce on sushi rice	
SALMON DON	20.95
slices of salmon on sushi rice	
CHIRASHI	18.95
slices of a variety of fish, vegetables, and eggs on sushi rice	
UNAJU	18.95
a whole barbecued fresh-water eel over rice with eel sauce and a side of pickles	
VEGGIE SUSHI COMBINATION	14.95
seven pieces of vegetable sushi and one asparagus roll	

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