

### APPETIZERS

- ❖ **MIX TEMPURA** / 3 Pcs Black Tiger Prawns and Assorted Vegetables With tempura sauce---10pcs-----\$13
- ❖ **\*OYSTERS APHODISIAC** / 2Pcs **YAQUINA BAY** Oysters in a Ginger-Garlic Ponzu Sauce with Yuzu and Red Tobiko----\$5
- ❖ **AGADASHI TOFU** / Deep-fried Tofu in a Savory Dashi Broth, Green Onions and Togarashi-----\$6
- ❖ **CALAMARI SKEWERS** / 3 Pcs Fried Succulent Calamari with Spicy Chili Lime-----\$7
- ❖ **IKA RINGS** / 8Pcs Fried Squid Rings (Calamari) with Ika sauce-----\$9
- ❖ **YAKITORI** / 2 Pcs Fried Dark Meat Chicken with Teriyaki Sauce-----\$7
- ❖ **PRANWS TEMPURA** / 5 Pcs Fried Lightly Battered Black Tiger Prawns with Spicy Chili Lime Dip-----\$10
- ❖ **FRIED CHICKEN DUMPLINGS** / 6 Pcs Fried Chicken Potstickers with Gyoza Sauce-----\$7
- ❖ **VEGETABLE TEMPURA** / 8 Pcs Assorted Vegetables with Tempura Sauce-----\$9
- ❖ **MUSSELS** / 5 Pcs Broiled with Japanese Mayo And Tobiko Sauce----- \$9
- ❖ **VEGETABLE SPRING ROLLS** / 5 Pcs Fried to Perfection with Sweet Chili Dip----- \$7
- ❖ **TAKOYAKI** / 6 Pcs Battered Octopus and Vegetables with Takoyaki Sauce-----\$7
- ❖ **EDAMAME** / Boiled Soybeans in the Pod with Sea Salt-----\$5
- ❖ **FRIED TOFU** / Deep-fried tofu with regular or spicy teriyaki glaze-----\$5

### SALADS

- ❖ **SALAD TRIO** – Seaweed, Shrimp Cucumber Salad and Spicy Kimchi. \$10
- ❖ **SEAWEED SALAD - \$5      SHRIMP CUCUMBER SALAD - \$5      KIMCHI - \$5      HOUSE SALAD - \$3.50**

### SUSHI BAR

- ❖ **\*SUSHI PLATE** - Alaskan Roll and 5 Pcs Chef Choice Nigiri and House Salad with Miso Dressing----- \$18
- ❖ **\*SASHIMI PLATE** - 15 Pcs Chef Choice Assorted Sashimi and House Salad with Miso Dressing----- \$30
- ❖ **\*CHIRASHI PLATE** - 10 pcs Assorted Sashimi on Sushi Rice and House Salad with Miso Dressing----- \$25
- ❖ **\*SUSHI BOAT** - Spicy Tuna roll, Chef Choice 5pc Nigiri and 5pc Sashimi, With a House Salad----- \$25
- ❖ **\*TUNA POKE** - **Spicy** Marinated Local Tuna, Seaweed Salad and Sea Salt Purple Chips----- \$13
- ❖ **\* TATAKI** - 5pcs Seared Tuna Sashimi, Daikon radish with Ginger-Garlic Ponzu Sauce-----\$13
- ❖ **SUSHI OR SASHIMI SAMPLER** - 5pcs Chef Choice -----\$13

### **RICE BOWLS** With Tamago, Kimchi, Pickled Cucumber on Steamed Rice and House Salad- **CHOICE OF 1 ITEM:**

- ❖ **TORI KATSU** - Fried Breaded White Meat Chicken \$15
- ❖ **YAKITORI** - 2 Pcs Fried Dark Meat Chicken Skewers with Teriyaki Sauce \$14
- ❖ **CALAMARI** - 3 Pcs Fried Lightly Dusted with Spicy Lime Aioli \$14
- ❖ **TEMPURA** -3 Pcs Black Tiger Prawns and Vegetables With tempura sauce. \$16
- ❖ **BROILED SALMON TERIYAKI** \$18
- ❖ **CHASHU PORK BELLY** - Marinated Braised Pork Belly. \$15
- ❖ **FRIED TOFU** – Deep fried tofu with teriyaki Sauce \$14

Items that are mark with asterisk \* have ingredients that are served raw or undercooked

\*Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of food borne illness.

**RAMEN NOODLE SOUP**

**\$16.98**

Ramen Noodles Soup Made with Garlic, Soy Sauce and Chicken Broth, Spinach, Bean sprouts And Carrots, House Salad with Miso Dressing

**CHOICE OF 1 ITEM:**

**SPICY OR REGULAR**

- ❖ **FRIED CHICKEN DUMPLINGS** – 6 Pcs
- ❖ **TORI KATSU** – Fried Breaded White Meat Chicken
- ❖ **CALAMARI** - 3 Pcs Fried Lightly Dusted with Spicy Lime Aioli
- ❖ **TEMPURA** – 3 Pcs Prawns and Vegetables with Tempura Sauce
- ❖ **BROILED SALMON TERIYAKI**
- ❖ **YAKITORI** - 2 Pcs Fried Dark Meat Chicken Skewers with Teriyaki Sauce
- ❖ **CHASHU PORK BELLY** - Marinated Braised Pork Belly
- ❖ **FRIED TOFU WITH TERIYAKI SAUCE**

**UDON NOODLES**

- ❖ **TEMPURA UDON** – 3 Pcs Prawns and Vegetables-----\$16
- ❖ **REGULAR UDON** – Light, savory Broth with noodles-----\$9

**TASTING BENTO BOXES**

**\$25.98**

3 pcs Fried Chicken Dumplings, 2 Fried Spring Rolls and House Salad with Miso Dressing.

**CHOICE OF 2 DIFFERENT ITEMS BELOW:**

- ❖ **YAKITORI** - 2 Pcs Fried Dark Meat Chicken Skewers with Teriyaki Sauce
  - ❖ **TORI KATSU** - Fried Breaded White Meat Chicken
  - ❖ **CALAMARI** - 3 Pcs Fried Lightly Dusted with Spicy Lime Aioli
  - ❖ **TEMPURA** -3 Pcs Prawns and Vegetables With tempura sauce
  - ❖ **BROILED SALMON TERIYAKI**
  - ❖ **FRIED TOFU WITH TERIYAKI SAUCE**
  - ❖ **IKA RINGS** – 8 Pcs Fried Calamari Rings with ika sauce
- ❖ **EBIFORNIA ROLL** – Oregon Pink Shrimp, Avocado And Cucumber
- ❖ **\*ALASKAN ROLL** – Smoked Salmon, Avocado and Cream Cheese
- ❖ **VEGETABLE ROLL** -Avocado, Cucumber, Asparagus and Pickle Daikon
  - ❖ **\*TATAKI** – 5 Pcs Seared Tuna with Garlic Ginger Sauce
  - ❖ **\*NIGIRI** – 5 Pcs Chef Choice Fish Over Sushi Rice
  - ❖ **\*SASHIMI** – 5 Pcs Chef Choice Assorted Slices of Fish
  - ❖ **CHASHU PORK BELLY** – Marinated Braised Pork Belly
- ❖ **\*KISKA ROLL** - Prawns Tempura Cream Cheese, spicy Mayo & tobiko outside
- ❖ **\*MEXICAN ROLL** - Spicy Tuna, Cilantro, Avocado, Jalapenos, Sweet Wasabi, Spicy Mayo & Sriracha

Items that are mark with asterisk \* have ingredients that are served raw or undercooked

\*Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of food borne illness.