

APPETIZERS

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| <p>*STUFFED JALAPENOS-----\$12 4pcs Spicy tuna, cream cheese, tempura Style w/ sweet wasabi, spicy mayo</p> <p>MIX TEMPURA-----\$13 3 Pcs Black Tiger Prawns and Assorted Vegetables With tempura sauce</p> <p>*OYSTERS APHODISIAC-----\$6 2PCS YAQUINA BAY Oysters in a Ginger-Garlic Ponzu Sauce with Yuzu and Red Tobiko</p> <p>AGADASHI TOFU-----(VG)-----\$9 Deep-fried Tofu in a Savory Dashi Broth, Green Onions and Togarashi</p> <p>TEPPANYAKI OYSTERS-----\$12 5Pcs Yaquina Bay Sauteed Oysters in ponzu, garlic, butter Sauce</p> <p>NASU MISO-----(VG)(GF)-----\$7 Flashed Deep-Fried Egg Plant with Orange miso Glaze</p> <p>CALAMARI SKEWERS-----\$9 3 Pcs Fried Succulent Calamari with Spicy Chili Lime</p> <p>IKA RINGS-----\$9 8Pcs Fried Calamari Rings with Ika sauce</p> <p>YAKITORI-----\$10 2 Pcs Fried Dark Meat Chicken with Teriyaki Sauce</p> <p>FRIED CHICKEN DUMPLINGS-----\$7 5Pcs Fried Chicken Potstickers with Gyoza Sauce</p> | <p>EDAMAME-----(VG)(GF)-----\$6 Boiled Soybeans in the Pod with Sea Salt</p> <p>FRIED TOFU-----(VG)-----\$8 Deep-fried tofu with regular or spicy teriyaki glaze</p> <p>TORI KATSU-----\$11 Fried Breaded white meat chicken with tonkatsu sauce</p> <p>KAMAYAKI-----\$10 Broiled Hamachi collar with a side of Tataki Sauce</p> <p>CHASU PORK BELLY-----\$12 3Pcs Marinated Braised Pork Belly</p> <p>SPICY-GARLIC EDAMAME-----(VG)(GF)-----\$7 Stir fry Boiled soybeans in the pod with spicy garlic Sauce</p> <p>TAKOYAKI-----\$9 5Pcs Battered Octopus and Vegetables with Takoyaki Sauce</p> <p>VEGETABLE SPRING ROLLS-----(VG)-----\$8 5 Pcs Fried to Perfection with Sweet Chili Sauce</p> <p>MUSSELS-----\$12 5Pcs Broiled with Japanese Mayo and Tobiko Sauce</p> <p>VEGETABLE TEMPURA-----(VG)-----\$10 Assorted Vegetables with Tempura Sauce</p> <p>PRANWS TEMPURA-----\$12 5 Pcs Fried Lightly Battered Black Tiger Prawns with Spicy Chili Lime Dip</p> <p>*CRISPY RICE SPICY TUNA BITES-----\$12 Crispy Rice, Jalapenos, Spicy Tuna, Green Onions, sweet wasabi, Spicy Mayo</p> |
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SALADS

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| SALAD TRIO ---Seaweed Salad, Shrimp Cucumber Salad and Spicy Kimchi Salad-----\$13 | | | |
| SEAWEED SALAD --- (GF) (VG) --\$6 | CUCUMBER SALAD --- (GF) (VG) ---\$5 | SHRIMP OR TAKO ---\$6 | |
| KIMCHI SALAD --- (GF)(VG) --\$6 | HOUSE SALAD --- (VG)(GF) -----\$4 | | |
| ASIATICO SALAD ---Spring mix, apple slices, Avocado, Purple Cabbage, Carrots, Cucumbers with Blueberry-pomegranate | | | |
| Or Miso Dressing- (GF) (VG) ---\$11 | | TORI KATSU ---\$17 | BROILED SALMON ---\$22 |
| SHRIMP MANGO SALAD -Spring mix, Fresh Mango, Carrots, Ebi (shrimp) w/ sweet rice vinegar Dressing----- (GF) -----\$17 | | | |

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SUSHI BAR

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| * DELUX SUSHI PLATE —Holiday Roll, 10Pcs Chef Choice Nigiri and House Salad----- | \$45 |
| * SUSHI PLATE ---Alaskan Roll and 5 Pcs Chef Choice Nigiri and House Salad with Miso Dressing ----- | \$23 |
| * SASHIMI PLATE ---15Pcs Chef Choice Assorted Sashimi and House Salad with Miso Dressing----- | (GF) \$36 |
| * CHIRASHI PLATE ---10pcs Assorted Sashimi on Sushi Rice and House Salad with Miso Dressing---- | (GF) \$30 |
| * TEKKADON ---10Pcs Tuna Sashimi on Sushi Rice and House Salad with Miso Dressing----- | (GF) \$33 |
| * TUNA TOWER ---Spicy Tuna, Seaweed Salad, Cream-Anglaise Mango-Dungeness Crab Salad & Sushi Rice--- | (GF) \$19 |
| * SUSHI BOAT ---Spicy Tuna roll, Chef Choice 5pc Nigiri and 5pc Sashimi, With a House Salad----- | (GF) \$32 |
| * TUNA POKE - Spicy Marinated Local Tuna, Seaweed Salad, and Sea Salt Purple Chips----- | (GF) \$14 |
| * SUSHI OR SASHIMI SAMPLER - 5pcs Chef Choice ----- | (GF) \$15 |
| * TATAKI - Seared Sashimi, Daikon radish with Ginger-Garlic Ponzu Sauce & Crispy Garlic | |
| * TUNA ----- | 15 |
| * SALMON ----- | 16 |
| * CARPACCIO ---fresh Sashimi, cilantro, Jalapeno slices, ponzu sauce, Chili Sesame oil, Crispy Garlic and Daikon Radish | |
| * HAMACHI ----- | \$18 |
| TAKO ----- | \$16 |
| * SALMON ----- | \$18 |



RICE BOWLS

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| YAKITORI - 2 Pcs Fried Dark Meat Chicken Skewers with Teriyaki Sauce----- | \$16 |
| With Stir Fry Vegies (Carrots, Broccoli and Cabbage) in a Sweet Sauce and a House Salad | |
| TORI KATSU - Fried Breaded White Meat Chicken----- | \$17 |
| With Tamago, Kimchi, Pickled Cucumber on Steamed Rice and a House Salad | |
| CHASHU PORK BELLY - Marinated Braised Pork Belly----- | \$18 |
| With Stir Fry Vegies (Carrots, Broccoli and Cabbage) in a Sweet Sauce and a House Salad | |
| CALAMARI - 3 Pcs Fried Lightly Dusted with Spicy Lime Aioli----- | \$16 |
| With Tamago, Kimchi, Pickled Cucumber on Steamed Rice and House Salad | |
| BROILED SALMON TERIYAKI ----- | \$22 |
| With Stir Fry Vegies (Carrots, Broccoli and Cabbage) in a Sweet Sauce and a House Salad | |
| FRIED TOFU – Deep fried tofu with teriyaki Sauce----- | (VG) \$16 |
| With Stir Fry Vegies (Carrots, Broccoli and Cabbage) in a Sweet Sauce and a House Salad | |
| TUNA POKE RICE BOWL ----- | (GF) \$21 |
| Tuna Poke, Kimchi, Pickled Cucumber on Steamed Rice and a House Salad | |

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STIR FRY NOODLES

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| YAKISOBA NOODLES ---In Sweet Savory Stir Fry Sauce, Carrots, Broccoli and Cabbage | |
| YAKITORI ----- | \$17 |
| SHRIMP ----- | \$18 |
| BROILED SALMON TERIYAKI ----- | \$23 |
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| YAKI UDON NOODLES ---In Coconut Curry Sauce, Carrots, Broccoli and Cabbage | |
| YAKITORI ----- | \$17 |
| SHRIMP ----- | \$18 |
| BROILED SALMON TERIYAKI ----- | \$23 |



NOODLES SOUPS

RAMEN NOODLES---Soup Made with Garlic, Soy Sauce and Chicken Broth, Spinach, Bean sprouts, Carrots And House Salad

REGULAR OR SPICY

| | |
|--|-------------|
| YAKITORI --2 Pcs Fried Dark Meat Chicken Skewers with Teriyaki Sauce----- | \$18 |
| CALAMARI - 3 Pcs Fried Lightly Dusted with Spicy Lime Aioli ----- | \$18 |
| BROILED SALMON TERIYAKI ----- | \$23 |
| FRIED CHICKEN DUMPLINGS – 6Pcs----- | \$18 |
| TORI KATSU – Fried Breaded White Meat Chicken----- | \$18 |
| TEMPURA – 3 Pcs Prawns and Vegetables with Tempura Sauce----- | \$18 |
| CHASHU PORK BELLY - Marinated Braised Pork Belly----- | \$19 |
| FRIED TOFU --With Teriyaki Sauce----- | \$18 |

UDON NOODLES--- Light, savory Broth with noodles And Green Onions

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| TEMPURA UDON – 3 Pcs Prawns and Vegetables----- | \$18 |
| REGULAR UDON ----- | \$11 |

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BENTO BOXES

3 pcs Fried Chicken Dumplings, 2 Fried Spring Rolls and House Salad-----\$30

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** -3Pcs Fried Lightly Dusted with Spicy Lime Aioli
- TEMPURA** -3Pcs Prawns and Vegetables W/ tempura sauce
- BROILED SALMON TERIYAKI**
- ***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
- KAMAYAKI** – Broiled Hamachi collar w/side of tataki Sauce
- CHASHU PORK BELLY** – Marinated Braised Pork Belly

- FRIED TOFU**—(VG) With Teriyaki Sauce
- IKA RINGS** – 8 Pcs Fried Calamari Rings with ika sauce
- CALIFORNIA ROLL** – Dungeness Crab, Avocado And Cucumber
- ***ALASKAN ROLL** – Smoked Salmon, Avocado and Cream Cheese
- ***KISKA ROLL** - Prawns Tempura Cream Cheese, spicy Mayo & tobiko outside
- VEGETABLE ROLL** -(VG) Avocado, Cucumber, Asparagus, Sprouts and Pickle Daikon
- ***MEXICAN ROLL** - Spicy Tuna, Cilantro, Avocado, Jalapenos, Sweet Wasabi, Spicy Mayo & Sriracha

| | NIGIRI | SASHIMI |
|------------------------------------|---------------|----------------|
| | 2pcs | 5pcs |
| * AMAEBI (raw sweet shrimp) | market | n/a |
| EBI (prawns) | \$6 | \$13 |
| * HAMACHI (yellowtail) | market | market |
| * HOKKI GAI (surf clam) | \$6 | \$13 |
| * MAGURO (tuna) | market | market |
| * HOTATE (scallops) | market | market |
| * IKURA** (salmon roe) | market | n/a |
| KANI (Dungeness crab meat) | market | n/a |
| * IKA (Squid) | market | market |
| * ESCOLAR (white tuna) | market | market |
| * UNI ** (Sea Urchin) | market | n/a |
| ANKIMO** (Monkfish Liver) | market | n/a |
| * TAMAGO** (Sweet Egg) | market | n/a |

| | NIGIRI | SASHIMI |
|--|---------------|----------------|
| | 2pcs | 5pcs |
| INARI (sweet fried tofu) | \$6 | n/a |
| * MASAGO (smelt fish roe) | \$6 | n/a |
| * SAKE (salmon) | market | market |
| * SALMON BELLY | market | market |
| * SMOKED SALMON | \$6 | \$13 |
| * SNAKE EYE** (tobk/iku/quial eggs) | market | n/a |
| TAKO (octopus) | \$6 | \$13 |
| * TOBIKO (flying fish roe) | \$6 | n/a |
| UNAGI (eel) | market | market |
| * HAMACHI BELLY (Yellowtail) | market | market |
| * SABA** (Mackerel) | market | market |
| * TORO** (Bigeye Tuna Belly) | market | market |

**** SUBJECT TO AVAILABILITY**

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