

APPETIZERS

<p>*STUFFED JALAPENOS-----\$13 Spicy tuna, cream cheese, tempura Style w/ sweet wasabi, spicy mayo</p> <p>MIX TEMPURA-----\$14 3 Pcs Black Tiger Prawns and Assorted Vegetables With tempura sauce</p> <p>*OYSTERS APHODISIAC-----\$6 <i>2PCS YAQUINA BAY</i> 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-----\$13 5Pcs Yaquina Bay Sauteed Oysters in ponzu, garlic, butter Sauce</p> <p>NASU MISO-----(VG)(GF)-----\$8 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-----\$10 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-----\$9 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-----\$12 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)-----\$7.5 Stir fry Boiled soybeans in the pod with spicy garlic Sauce</p> <p>TAKOYAKI-----\$10 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-----\$13 5Pcs Broiled with Japanese Mayo and Tobiko Sauce</p> <p>VEGETABLE TEMPURA-----(VG)-----\$11 Assorted Vegetables with Tempura Sauce</p> <p>PRANWS TEMPURA-----\$15 5 Pcs Fried Lightly Battered Black Tiger Prawns with Spicy Chili Lime Dip</p> <p>*CRISPY RICE SPICY TUNA BITES-----\$13 Crispy Rice, Jalapenos, Spicy Tuna, Green Onions, sweet wasabi, Spicy Mayo</p>
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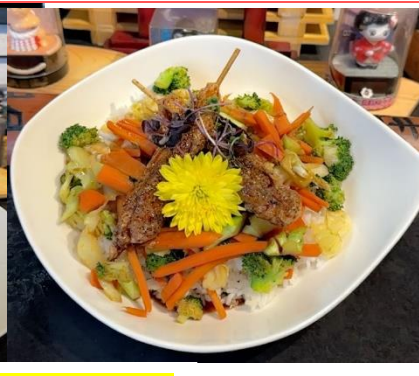
SALADS

SALAD TRIO ---Seaweed Salad, Shrimp Cucumber Salad and Spicy Kimchi Salad-----\$13			
SEAWEED SALAD --- (GF) (VG) --\$7	CUCUMBER SALAD --- (GF) (VG) ---\$6	SHRIMP OR TAKO ---\$7	
KIMCHI SALAD --- (GF)(VG) --\$7	HOUSE SALAD --- (VG)(GF) -----\$5		
ASIATICO SALAD ---Spring mix, apple slices, Avocado, Purple Cabbage, Carrots, Cucumbers with Miso Dressing - (GF) (VG) --\$12			
WITH TORI KATSU \$17 OR BROILED SALMON \$23			
SHRIMP MANGO SALAD -Fresh Mango, Grape Tomatoes, Carrots, Ebi (shrimp), sweet vinegar Dressing----- (GF) -----\$18			

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SUSHI BAR

* DELUX SUSHI PLATE —Holiday Roll, Chef Choice 8Pcs Nigiri, 6Pcs Sashimi and House Salad-----	\$58
* SUSHI PLATE ---Alaskan Roll and 5 Pcs Chef Choice Nigiri and House Salad with Miso Dressing -----	\$25
* SASHIMI PLATE ---15Pcs Chef Choice Assorted Sashimi and House Salad with Miso Dressing-----	(GF) \$40
* CHIRASHI PLATE ---10pcs Assorted Sashimi on Sushi Rice and House Salad with Miso Dressing-----	(GF) \$32
* TEKKADON ---10Pcs Tuna Sashimi on Sushi Rice and House Salad with Miso Dressing-----	(GF) \$32
* TUNA TOWER --Spicy Tuna, Seaweed Salad, Cream-Anglaise Mango-Dungeness Crab Salad & Sushi Rice----	(GF) \$20
* SUSHI BOAT ---Spicy Tuna roll, Chef Choice 5pc Nigiri and 5pc Sashimi, With a House Salad-----	(GF) \$35
* TUNA POKE - Spicy Marinated Local Tuna, Seaweed Salad, and Sea Salt Purple Chips-----	(GF) \$15
* SUSHI OR SASHIMI SAMPLER - 5pcs Chef Choice -----	(GF) \$17
* TUNA TATAKI – Seared Tuna Sashimi, Daikon radish with Ginger-Garlic Ponzu Sauce & Crispy Garlic-----	\$16
* HAMACHI CARPACCIO ---fresh Yellowtail Sashimi, cilantro, Jalapeno slices, ponzu sauce, Chili Sesame oil, Crispy Garlic on Daikon Radish-----	\$18
* TAKO COCKTAIL -Tender Octopus Marinated in a Sweet-Spicy Sauce, avocado, cucumber and Purple Chips--	(GF) \$19



RICE BOWLS

Serve With Stir-Fry Carrots, Broccoli, Cabbage in a Sweet Sauce on steamed white rice and a House Salad

YAKITORI - 2 Pcs Fried Dark Meat Chicken Skewers with Teriyaki Sauce-----	\$16
CHASHU PORK BELLY - Marinated Braised Pork Belly-----	\$18
BROILED SALMON TERIYAKI -----	\$22
TOFU – Stir-fry tofu And Vegetables with teriyaki Sauce-----	(VG) \$16
BROILED BLACKCOD TERIYAKI -----	\$22

Serve With Tamago, Kimchi, Pickled Cucumber, Purple Cabbage on Steamed White Rice and a House Salad

TORI KATSU - Fried Breaded White Meat Chicken-----	\$17
CALAMARI - 3 Pcs Fried Lightly Dusted with Spicy Lime Aioli-----	\$16
TUNA POKE RICE BOWL Kimchi, Pickled Cucumber Purple Cabbage on Steamed Rice and a House Salad --	(GF) \$21

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STIR FRY NOODLES

YAKISOBA NOODLES ---In Sweet Savory Stir Fry Sauce, Carrots, Broccoli and Cabbage	
YAKITORI -----	\$17
SHRIMP OR BEEF -----	\$19
TOFU OR EGGPLANT -----	\$17
YAKI UDON NOODLES ---In Coconut Curry Sauce, Carrots, Broccoli and Cabbage	
YAKITORI -----	\$17
SHRIMP OR BEEF -----	\$19
TOFU OR EGGPLANT -----	\$17



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

NARUTO RAMEN **REGULAR OR SPICY** **\$20**

Tonkotsu(Pork Based) Broth, Bean Sprouts, Spinach, Carrots, Crispy-Garlic Topped With Chashu Pork Belly, Hard-Boiled Egg And Naruto maki (fish-Cake)

UDON NOODLES ---- Light, savory Broth with noodles And Green Onions	
TEMPURA UDON – Prawns and Vegetables Tempura-----	\$18
REGULAR UDON -----	\$11

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BENTO BOXES

3 pcs Fried Chicken Dumplings, 2 Fried Spring Rolls Side of Rice 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** - 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
- BROILED BLACK COD** – Sable Fish with Teriyaki Sauce

- 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		NIGIRI	SASHIMI
	2pcs	5pcs		2pcs	5pcs
* AMAEBI (raw sweet shrimp)	market	n/a	INARI (sweet fried tofu)	\$6	n/a
EBI (prawns)	\$6	\$13	* MASAGO (smelt fish roe)	\$6	n/a
* HAMACHI (yellowtail)	market	market	* SAKE (salmon)	market	market
* HOKKI GAI (surf clam)	\$6	\$13	* SALMON BELLY	market	market
* MAGURO (tuna)	market	market	* SMOKED SALMON	\$6	\$13
* HOTATE (scallops)	market	market	* SNAKE EYE** (tobk/iku/quial eggs)	market	n/a
* IKURA** (salmon roe)	market	n/a	TAKO (octopus)	\$6	\$13
KANI (Dungeness crab meat)	market	n/a	* TOBIKO (flying fish roe)	\$6	n/a
* IKA (Squid)	market	market	UNAGI (eel)	market	market
* ESCOLAR (white tuna)	market	market	* HAMACHI BELLY (Yellowtail)	market	market
* UNI** (Sea Urchin)	market	n/a	* SABA** (Mackerel)	market	market
ANKIMO** (Monkfish Liver)	market	n/a	* TORO** (Bigeye Tuna Belly)	market	market
* TAMAGO** (Sweet Egg)	market	n/a			

** SUBJECT TO AVAILABILITY

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