

APPETIZERS

*STUFFED JALAPENOS -----	\$15
Spicy tuna, cream cheese, tempura Style w/ sweet wasabi & spicy mayo	
*CRISPY RICE SPICY TUNA BITES -----	\$15
Crispy Rice, Jalapenos, Spicy Tuna, Green Onions, sweet wasabi & Spicy Mayo	
MIX TEMPURA -----	\$16
3 Pcs Prawns and Assorted Vegetables With tempura sauce	
VEGETABLE TEMPURA ----- (VG)	\$13
Assorted Vegetables with Tempura Sauce	
PRAWNS TEMPURA -----	\$16
5 Pcs Lightly Battered Prawns with Spicy Chili Lime Dip	
*OYSTERS APHODISIAC -----2PCS-----	\$7
Fresh YAQUINA BAY Oysters in Ginger-Garlic Ponzu with Tobiko	
TEPPANYAKI OYSTERS -----	\$15
5Pcs Sauteed Yaquina Bay Oysters in ponzu, garlic, butter Sauce	
CALAMARI SKEWERS -----	\$10
3 Pcs Fried Succulent Calamari with Spicy Chili Lime	
IKA RINGS -----	\$10
Fried Calamari Rings with Ika sauce	
FRIED CHICKEN DUMPLINGS -----	\$9
5Pcs Fried Chicken Gyoza Potstickers with spicy-shoyu Sauce	

MONKEY BRAINS -----	\$18
Flashed Tempura Deep-Fried Half Avocado Stuffed with Spicy Dungeness Crab Finished with Spicy Mayo & Sweet Wasabi	
EDAMAME -----	REG-\$7----SPICY-\$8
Boiled Soybeans in the Pod with Sea Salt	
FRIED SPICY OCTOPUS -----	\$13
Deep-fried Octopus with Lime Juice & spicy Sauce	
AGADASHI TOFU ----- (VG)	\$9
Fried Tofu in Savory Dashi Broth, Green Onions & Togarashi	
YAKITORI -----	\$13
2 Pcs Fried Dark Meat Chicken with Teriyaki Sauce	
TORI KATSU -----	\$14
Fried Breaded white meat chicken with tonkatsu sauce	
KAMAYAKI -----	\$15
Broiled Hamachi or salmon collar with a side of Tataki Sauce	
CHASU PORK BELLY -----	\$14
3Pcs Marinated Braised Pork Belly	
TAKOYAKI -----	\$9
4Pcs Battered Octopus and Vegetables with Takoyaki Sauce	
VEGETABLE SPRING ROLLS ----- (VG)	\$10
5 Pcs Fried to Perfection with Sweet Chili Sauce	
MUSSELS -----	\$15
5Pcs Broiled with Japanese Mayo and Tobiko Sauce	



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) --\$13	
WITH TORI KATSU \$19 OR BROILED LOCAL SALMON \$25	
SHRIMP MANGO SALAD -Fresh Mango, Carrots, Ebi (shrimp), sweet vinegar Dressing----- (GF)-----\$18	

Please advise your server of any allergies

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SUSHI BAR

- * **DELUXE SUSHI PLATE** —Holiday Roll, Chef Choice 8Pcs Nigiri, 6Pcs Sashimi and House Salad-----\$65
- * **SUSHI PLATE**---Ebifornia Roll and 5 Pcs Chef Choice Nigiri and House Salad with Miso Dressing----\$28
- * **SASHIMI PLATE**---15Pcs Chef Choice Assorted Sashimi and House Salad with Miso Dressing--(GF)-\$48
- * **CHIRASHI PLATE**-10pcs Assorted Sashimi on Sushi Rice and House Salad with Miso Dressing-(GF) \$37
- * **TUNA TOWER**--Spicy Tuna, Seaweed Salad, Cream-Anglaise Mango-Dungeness Crab & Sushi Rice-(GF)\$25
- * **SUSHI BOAT**---Spicy Tuna roll, Chef Choice 5pc Nigiri and 5pc Sashimi, With a House Salad--(GF)- \$36
- * **TUNA POKE** - Spicy Marinated Local Tuna, Seaweed Salad, and Sea Salt Purple Chips----(GF)----- \$18
- * **SUSHI OR SASHIMI SAMPLER** - 5pcs Chef Choice -----(GF)-----\$19
- * **TUNA TATAKI** – Seared Tuna, Daikon radish with Ginger-Garlic Ponzu Sauce & Crispy Garlic-----\$20
- * **HAMACHI CARPACCIO**--Fresh Yellowtail Sashimi, cilantro, Jalapeno slices, ponzu sauce, Chili Sesame oil, Crispy Garlic on Daikon Radish-----\$20



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-----\$18
- CHASHU PORK BELLY** - Marinated Braised Pork Belly-----\$19
- BROILED LOCAL BLACK COD OR SALMON TERIYAKI**-----\$27
- FRIED TOFU**----- (VG)----- \$17

MORE RICE BOWLS & MORE

- TUNA POKE RICE BOWL**---Kimchi, Pickled Cucumber Purple Cabbage on Steamed Rice and a House Salad -- (GF)--\$22
- GYODON**---Stir fry thin-Sliced Rib eye beef, Onions, in Yaki-Soy Sauce On Steamed Rice and a house salad-----\$27
- TORI KATSU** Fried Breaded White Meat Chicken----- \$20
- Kimchi, Pickled Cucumber, Purple Cabbage on Steamed White Rice, side of tonkatsu sauce and a House Salad
- FISH N' CHIPS**---Seasonal (Ask Server) Home Panko Breaded Local Fish And Spicy Togarashi Fries-----\$22

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STIR FRY NOODLES

YAKISOBA NOODLES---In Sweet Savory Stir Fry Sauce, Carrots, Broccoli and Cabbage

YAKITORI -----	\$20
SHRIMP OR BEEF -----	\$26
TOFU ----- (VG)-----	\$18

YAKI UDON NOODLES---In Coconut Curry Sauce, Carrots, Broccoli and Cabbage

YAKITORI -----	\$20
SHRIMP OR BEEF -----	\$26
TOFU ----- (VG)-----	\$18



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, **CHASHU PORK BELLY** - Marinated Braised Pork Belly, **TEMPURA** - Prawns and Vegetables Tempura -----**\$23**

NARUTO RAMEN-----**REGULAR OR SPICY**-----**\$24**

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

TAN TAN SPICY RAMEN----- (VG)----- **\$21**

Vegan spicy creamy soup broth sesame paste and soy milk based bean sprouts, spinach, Carrots And fried tofu

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

TEMPURA UDON – Prawns and Vegetables Tempura-----**\$23**

REGULAR UDON – Broth & noodles-----**\$15**

NIKU UDON – Thin-Sliced Rib eye beef -----**\$25**

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BENTO BOXES

3 pcs Fried Chicken Dumplings, 2 Fried Spring Rolls, Side of Rice by request, Green Tea Sponge Cake & a House Salad

\$23

TEMPURA - Prawns and Vegetables W/ Tempura Sauce

FRIED TOFU—(VG) With Teriyaki Sauce

YAKITORI -Fried Dark Meat Chicken Skewers with Teriyaki

TORI KATSU - Fried Panko Breaded White Meat Chicken

CHASHU PORK BELLY – Marinated Braised Pork Belly

KAMAYAKI – Broiled Salmon or Hamachi Collar w/ Tataki Sauce

CALIFORNIA ROLL – Dungeness Crab, Avocado And Cucumber

***ALASKAN ROLL** – Smoked Salmon, Avocado and Cream Cheese

***KISKA ROLL** - Prawns Tempura, Cream Cheese, Japanese Mayo, Sriracha & Tobiko Outside

VEGETABLE ROLL -(VG) Avocado, Cucumber, Asparagus, Sprouts and Pickle Daikon

\$28

BROILED LOCAL SALMON TERIYAKI

BROILED LOCAL BLACK COD – Sable Fish with Teriyaki Sauce

***TATAKI** –Seared Tuna with Garlic Ginger Sauce

***NIGIRI** – 6 Pcs Chef Choice Fish Over Sushi Rice

***SASHIMI**– 6 Pcs Chef Choice Assorted Slices of Fish

NIGIRI

SASHIMI

2pcs

5pcs

AMAEBI* (raw sweet shrimp)---**EBI** (Prawns)-----***HAMACHI** (Yellowtail)-----

HOKKI GAI** (Blanched Surf clam)-----MAGURO** (Yellow Fin Tuna)-----

HOTATE** (Scallops)-----IKURA**** (Salmon roe)-----***KANI** (Dungeness Crab Meat)---***IKA** (Squid)-----

--***ESCOLAR** (White tuna)-----***UNI**** (Sea Urchin)-----

ANKIMO** (Steamed Monkfish Liver)-----***TAMAGO**** (Sweet Egg)-----

INARI (Sweet Fried Tofu)-----***MASAGO** (Smelt fish roe)-----***SAKE** (Salmon)---

-***SALMON BELLY**(Salmon Toro)-----***SMOKED SALMON**-----

SNAKE EYE* (Tobiko/Ikura/Quail eggs)-----***TAKO** (Blanched Octopus)-----

TOBIKO** (Flying fish roe)---UNAGI** (Fresh Water Eel)---

HAMACHI BELLY* (Yellowtail Toro)---***SABA**** (Mackerel)---***TORO**** (Bigeye Tuna Belly)

**** SUBJECT TO AVAILABILITY**

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