

BEVERAGE

BEER Small \$3.00 Large \$5.50

Sapporo

Kirin

Asahi

EBISU \$5.50

St. Pauli Girl (Non-alcohol) **\$3.00**

SAKE

Hot Sake, Cold Sake **Small \$3.00 Large \$5.50**

Nigori Sake (Unfiltered Sake) **Small \$3.50 Large \$6.50**

HANA AWAKA (Sparkling Sake) **Bottle \$5.50**

Masu Sake (Wooden box) **\$3.50 OUR ORIGINAL**

SHOCHUU (Japanese Distilled Spirit) **Shot \$3.50 Rocks \$6.00**

Satsuma Godai (Sweet Potatoes)

Juhyo

Yokaichi (Wheat)

Shochuu-based cocktail (Mango or Lemon) **\$6.00**

WINE \$3.50

Red Wine (Cabernet Sauvignon)

White Wine (Chardonnay)

Plum Wine (Kikkoman Plum Wine)

JUNMAI SAKE \$6.00

Otoko Yama (Hokkaido)

Kurosawa (Nagano)

Bishonen (Kumamoto)

Kagatobi

* We don't serve any kind of alcohol beverage to a person who will drive.

Soft Drink \$1.75

Coke

Diet Coke

Sprite

Ramune Soda

Lemonade

Mango Juice

Apple Juice

Strawberry Lemonade **\$3.50**

Tea \$1.75

Ice Green Tea

Ice Barley Tea (Non-caffeine)

Hot Barley Tea (Non-caffeine)

Ice English Tea

Hot Green Tea **Free**

Water

Sparkling Water **\$1.75**

APPETIZERS (From Kitchen)

1. BBQ SHORT RIB	Marinated grilled short rib	\$5.50
2. BEEF VEGI MAKI	Vegetables rolled in sliced beef with teriyaki sauce	\$5.75
3. CHAWANMUSHI	Shrimp, chicken and mushroom steamed in egg custard	\$4.50
4. CHICKEN KARAAGE	Deep-fried chicken nuggets	\$4.95
5. CROQUETTE	Deep-fried potato and vegetables	\$3.95
6. EDAMAME	Boiled soy beans	\$3.50
7. GYOZA (Yaki or Age)	Pan-fried or deep-fried home made dumplings	\$3.95
8. KUSHI KATSU	Chicken and vegetables cutlet with tonkatsu sauce	\$5.50
9. NASUMISO	Baked eggplant with miso sauce	\$3.95
10. OSHITASHI	Boiled spinach with bonito fish flake in tempura sauce	\$3.50
11. SALMON TERIYAKI	Grilled salmon with teriyaki sauce	\$7.00
12. SOFT SHELL CRAB	Deep-fried soft shell crab with ponzu sauce	\$6.75
13. TEMPURA	Battered shrimp and vegetable	\$6.25
14. TUNA KATSU	Breaded tuna cutlet with tonkatsu sauce	\$6.75
15. SPICY TUNA TEMPURA	Tuna tempura with spicy sauce	\$6.75
16. EBI TEMPURA	4 battered shrimp	\$5.25
17. VEGETABLE TEMPURA	Battered vegetables	\$4.50
18. YAKITORI	Grilled chicken on skewers with teriyaki sauce	\$4.50
19. WAKAME SALAD	Seaweed salad	\$4.95
20. OSHINKO	Assorted Japanese pickles	\$5.50

APPETIZERS (From Sushi Bar)

21. ANKIMO	Steamed monkfish liver served with ponzu sauce	\$7.95
22. AVOCADO SASHIMI	Avocado with tobiko or sesame wrapped in sliced radish	\$5.50
23. SPICY MUSSEL	Baked mussel with special spicy sauce	\$3.95
24. SUNOMONO	Shrimp or crab with cucumber and radish in sweet vinegar	\$4.50
25. TIGER'S EYE	Scallion and avocado wrapped in salmon	\$8.50
26. TUNA OR SEAFOOD POKKI	Tuna or seafood with pokki sauce	\$9.00
27. SAKE SASHIMI	Salmon sashimi (5pcs)	\$7.00
28. MAGURO SASHIMI	Tuna sashimi (5pcs)	\$7.50
29. HAMACHI SASHIMI	Yellow tail sashimi (5pcs)	\$8.00
30. SASHIMI COMBINATION	Tuna, yellow tail, salmon etc. (Chef choice)	\$16.00
31. ASSORTED SASHIMI		\$25.00 and up

TOFU

32. AGEDASHI TOFU	Deep fried tofu with tempura sauce	\$4.95
33. TOFU STEAK	Grilled tofu, covered with vegetables with sauce	\$4.95
34. TOFU MISOYAKI	Grilled tofu, covered with miso sauce	\$4.95
35. YUDOFU	Tofu soup	\$4.95
36. HIYA YAKKO	Cold tofu with ponzu sauce	\$3.25

SUSHI AND SASHIMI (COMBINATION DINNER)

Served with miso soup

37. SUSHI COMBO	9 pieces of nigiri and Dynamite roll	\$16.00
38. SUSHI AND SASHIMI COMBO	8pieces of sashimi and 5 pieces of nigiri and Dynamite roll	\$19.95
39. SASHIMI COMBO	Sashimi combination with rice	\$18.50
40. SAKE SASHIMI COMBO	Salmon sashimi with rice	\$14.95
41. MAGURO SASHIMI COMBO	Tuna sashimi with rice	\$15.95
42. HAMACHI SASHIMI COMBO	Yellow tail sashimi with rice	\$16.95
43. CHIRASHI	Assorted sashimi over sushi rice	\$16.00
44. TEKKA DON	Tuna sashimi over sushi rice	\$12.95
45. SAKE OYAKO DON	Salmon and Salmon roe over sushi rice	\$10.95
46. VEGI SUSHI COMBO	Futomaki, shitake maki, carrot and avocado roll	\$11.95
47. MAKI COMBO	Tuna roll, hamachi roll, California roll, and futomaki	\$13.45
48. HAPPY SALMON COMBO	Salmon sashimi, spicy salmon handroll 2pcs nigiri and sake roll	\$16.50

NIGIRI SUSHI (2 pieces per order)

49. TAMAGO	Egg	*** \$3.00 ***	50. WAKAME	Seaweed
51. IKA	Squid	*** \$3.50 ***	52. INARI	Bean curd
53. KANIKAMA	Imitation Crab		54. SABA	Mackerel
55. EBI	Shrimp	*** \$4.00 ***	56. SAKE	Salmon
57. SUZUKI	Striped Bass		58. TAKO	Octopus
59. BUTTER FISH	Super white Tuna	*** \$4.50 ***	60. HAMACHI	Yellow tail
61. HIRAME	Halibut		62. HOTATE	Scallop
63. IKURA	Salmon Roe		64. KANI	Real Crab
65. MAGURO	Tuna		66. SMOKED SAKE	Smoked Salmon
67. SHIRO MAGURO	White Tuna		68. TOBIKO	Flying fish Roe
69. UNAGI	Eel			
****SEASONAL****				
70. UNI	Sea Urchin	\$6.00	71. MIRUGAI	Giant Clam \$6.50
72. ANAGO	Sea Eel	\$4.50	73. AJI	Spanish Mackerel \$5.50
74. TORO	Fatty Tuna	\$12.50		

MAKI SUSHI

	*** \$4.25 ***	
75. FUTOMAKI	Egg, spinach, carrot and shitake	
76. SABA GARI ROLL	Mackerel, sushi ginger and green onion	
77. SALMON SKIN ROLL	Baked salmon skin and cucumber	*** \$4.50 ***
78. TEKKA MAKI	Tuna	
79. HAMACHI ROLL	Yellow tail and green onion	
80. EBI KYU MAKI	Shrimp and cucumber inside-out	
81. SAKE KYU MAKI	Salmon and cucumber inside-out	
82. KANI KYU MAKI	Crab and cucumber inside-out	
83. DYNAMITE ROLL	Salmon, yellowtail, tuna and spicy sauce inside-out	*** \$5.00 ***
Rice outside Add \$0.50 for Tobiko		
84. CALIFORNIA ROLL	Real crab and avocado inside-out	
85. NEW YORK ROLL	Shrimp, avocado and cucumber inside-out	
86. ALASKA ROLL	Salmon and avocado inside-out	
87. PHILADELPHIA ROLL	Smoked salmon and cream cheese inside-out	
88. AVO TUNA ROLL	Tuna and avocado inside-out	
89. UNAGI MAKI	Eel and cucumber inside-out	
90. ROCK'N ROLL	Eel and avocado inside-out	
91. SPICY TUNA ROLL	Spicy tuna, lettuce, cucumber, avocado	

*** \$7.00 ***

92. **SPIDER ROLL** Soft shell crab, avocado, cucumber and lettuce
93. **EBI TEN MAKI** Shrimp tempura, avocado, cucumber and lettuce
94. **EEL TEMPURA MAKI** Eel tempura, avocado, cucumber and lettuce

*** \$9.50 ***

95. **RAINBOW ROLL** California roll with salmon, tuna, shrimp, avocado and masago outside
96. **CATERPILLAR ROLL** Avocado, cucumber and eel with eel sauce

*** \$10.95 ***

97. **DRAGON ROLL** Shrimp tempura, eel and avocado with eel sauce

*** \$11.95 ***

98. **RISING SUN** Yellow tail and green onion with tuna and halibut outside

OUR ORIGINAL

99. **TROPICANA** Tuna, avocado, cucumber, lettuce, mango, gobo, cilantro and kaiware \$6.00
100. **FURIKAKE ROLL** Baked salmon, furikake and soybean paper \$6.00
101. **DANCING BONITO** Deep fried Dynamite roll, bonito fish flake and masago on top \$6.00
102. **ROMEO ROLL** Salmon tempura, kaiware and tempura crunch with special sauce \$6.75
103. **COACH ROLL** Spicy salmon, tuna, yellow tail and scallop with masago and green tobiko outside \$7.95
104. **WINTER ROLL** Tuna and masago with squid, salmon roe and shiso leaf outside \$9.00
105. **SPRING ROLL** Spicy tuna and cucumber with avocado and masago outside \$9.00
106. **AUTUMN ROLL** California roll with salmon outside \$10.50
107. **RAIDERS ROLL** Shrimp tempura with tuna, masago, eel sauce outside \$11.95
108. **HAWAIIAN ROLL** Spicy salmon with tuna, butter fish, eel and seaweed outside \$11.95
109. **COLORFUL PARTY** Ika-tobiko, sake-ikura, uni, avocado-seaweed salad, tuna-butter fish \$10.95
110. **FOUR TREASURES** Seaweed, shitake, carrot and oshinko on inari sushi \$6.75
111. **BANANA TEMPURA ROLL** Banana tempura roll with chocolate sauce \$5.50

VEGI MAKI SUSHI

*** \$3.00 ***

- 112. **KAPPA MAKI** Cucumber and sesame seed
- 113. **OSHINKO MAKI** Pickled radish
- 114. **SHITAKE MAKI** Shitake mushroom
- 115. **UME-KYU MAKI** Sour plum and cucumber
- 116. **UME SHISO MAKI** Sour plum and shiso leaf
- 117. **SPINACH ROLL**
- 118. **AVOCADO ROLL**
- 119. **ASPARAGUS ROLL**

*** \$3.75 ***

- 120. **VEGI MAKI** Avocado and carrot inside-out
- 121. **AVO KYU MAKI** Avocado and cucumber inside-out

*** \$4.25 ***

- 122. **VEGI FUTO MAKI** Avocado, spinach, carrot and shitake mushroom,

*** \$5.00 ***

- 123. **VEGI TEN FUTO MAKI** Green beans, sweet potato, carrot and shitake tempura with eel sauce

DINNER ENTREES

COMBINATION BENTO

Served with miso soup, salad and rice

Choice of any 3 items **\$15.95**

1 Chicken teriyaki	6 Oshitashi	11 Futomaki
2 Beef teriyaki	7 Kushikatsu	12 Sashimi
3 Salmon teriyaki	8 Chicken karaage	13 Avocado sashimi
4 Beef vegimaki	9 Tempura	14 California roll
5 Croquette	10 Tuna katsu	
15 Tofu (choice of tofu items)		

Agedashi tofu, Tofu steak, Tofu misoyaki or Hiya yakko

Served with miso soup, salad and rice

124. TEMPURA	Shrimp and vegetables	\$11.95
125. SEAFOOD TEMPURA	Vegetables and Seafood (shrimp, squid etc.)	\$12.95
126. VEGI TEMPURA	Vegetables	\$10.45
127. BEEF TERIYAKI	Grilled beef with teriyaki sauce	\$12.50
128. BEEF VEGIMAKI	Vegetables rolled in thinly sliced beef with teriyaki sauce	\$12.95
129. BBQ SHORT RIB	Marinated grilled short rib	\$12.75
130. CHICKEN TERIYAKI	Grilled chicken with teriyaki sauce	\$10.50
131. SALMON TERIYAKI	Grilled salmon with teriyaki sauce	\$11.95
132. SUKIYAKI	Beef, chicken or tofu and vegetables in special broth	\$12.50
133. CHICKEN KATSU	Deep fried chicken cutlet with katsu sauce	\$12.45
134. TON KATSU	Deep fried pork loin with katsu sauce	\$11.45
135. SABA SHIOYAKI	Grilled mackerel with ponzu sauce	\$12.50
136. SAKE MISOYAKI	Grilled salmon and vegetables with miso sauce	\$12.50

Served with miso soup

137. YAKISOBA	Pan fried noodle with shrimp, chicken and vegetables	\$8.75
138. KATSU DON	Breaded chicken or pork with vegetable and egg over rice	\$10.45
139. UNADON	Grilled eel over rice	\$12.50

UDON

140. COACH UDON	Pan fried noodle with beef, chicken or only vegetables	\$9.00
141. NABEYAKI UDON	Chicken and vegetables in noodle soup with shrimp tempura	\$10.95
142. TEMPURA UDON	Vegetables in noodle soup with tempura	\$10.95
143. SUKIYAKI UDON	Beef, chicken or tofu and noodle in special broth	\$10.95
144. VEGI UDON	Vegetable in noodle soup	\$8.95

HOT ITEM

145. OJIYA	Japanese risotto (beef or chicken with shrimp, vegetables, egg)	\$10.95
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VEGETERIAN

WE USE BONITO (OR BONITO FISH FLAKE) IN MISO SOUP, TEMPURA SAUCE, PONZU SAUCE AND NOODLE SOUP.

VEGETERIAN APPETIZER

146. EDAMAME	Boilled soy beans	\$3.50
147. CROQUETTE	Deep fried potato and vegetables	\$3.95
148. VEGI TEMPURA	Battered vegetables with green tea salt	\$4.50
149. NASUMISO	Baked eggplant with miso sauce	\$3.95
150. TOFU MISOYAKI	Grilled tofu covered with miso sauce	\$4.95
151. TOFU STEAK	Grilled tofu and vegetables with teriyaki sauce	\$4.95
152. AVOCADO SASHIMI (SESAME)	Avocado and sesame seeds wrapped in radish	\$5.50
153. OSHINKO	Assorted Japanese pickles	\$5.50
154.		

VEGETERIAN DINNER ENTREE

VEGETERIAN BENTO

Served with miso soup (or mushroom soup, no bonito fish broth), salad and rice

Choice of any 3 items **\$13.95**

1 Nasumiso	4 Seaweed salad	7 Vegi maki
2 Tofu misoyaki	5 Tofu steak	8 Avo kyu maki
3 Vegi tempura (with green tea salt)	6 Avocado sashimi (Sesame)	9 Inari sushi

Served with miso soup (or mushroom soup, no fish broth), salad and rice

155. VEGETABLE TEMPURA	Battered vegetables with green tea salt	\$10.45
156. TOFU SUKIYAKI	Tofu and vegetables in special broth	\$10.95

Served with miso soup (or mushroom soup, no fish broth)

157. VEGETERIAN SUSHI COMBO	Vegi futo maki, shitake maki and vegi roll	\$11.95
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SOUP AND SALAD

RICE

158. STEAMED RICE	\$1.00
159. SUSHI RICE	\$1.50

SOUP

160. MISO SOUP	\$1.25
161. CLAM SOUP	\$2.50
162. MUSHROOM SOUP	(we can make without bonito fish broth) \$2.50

SALAD (Dressing: Orange carrot, Japanese sesame, Ginger dressing)

163. GREEN SALAD	Small \$1.25	Large \$2.50
164. GINGER SALAD	Sushi ginger and lettuce	Small \$1.50 Large \$3.00
165. AVOCADO AND SHRIMP SALAD		\$4.95

DESSERT

Japanese Sweet (Green Tea Ice Cream with Sweet Red Beans) **\$3.50**

Tempura Ice Cream (Deep-fried Green Tea Ice Cream with Chocolate Sauce) **\$4.50**

Banana Tempura (Deep-fried Banana with Chocolate Sauce) **\$4.00**

Green Tea Ice Cream **\$1.75**

Mochi Ice Cream (Strawberry or Mango)	(2 pieces)	\$2.50
	(1 piece)	\$1.50

Green Tea Cheese Cake **\$2.50**