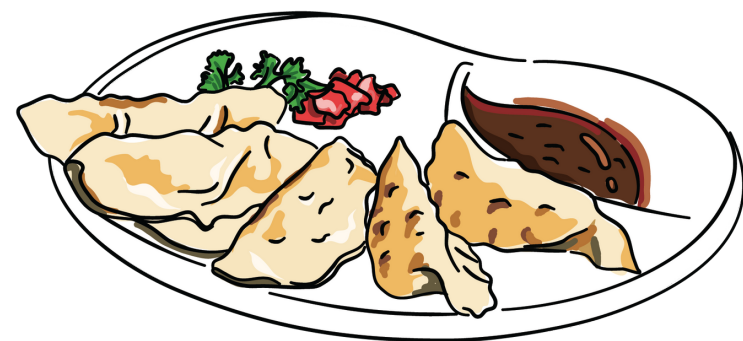


## STARTER *Zensai* 前菜

- miso soup** 3  
tofu, seaweed, scallions
- edamame** vf 8
- garlic edamame** vf 9
- gyoza** 10  
chicken and vegetable dumpling with ponzu
- baked mussels** 12  
green mussels with spicy mayo
- tempura** 13  
shrimp, yam, broccoli, carrot, squash, asparagus



## SALAD *Sarada* サラダ

- seaweed salad** 8
- sunomono salad** 8

## Soup *Sūpu* スープ

- tempura udon** 17  
wheat noodles, fishcake, scallions
- beef udon** 25  
wheat noodles, american wagyu, fishcake, scallions
- tonkatsu ramen** 19  
egg noodles, pork broth, chashu, kikurage, garlic oil, bamboo, wood ear mushroom, scallions



## ENTRÉE *Meindisshu* メインディッシュ

- served with miso soup and steamed rice
- bbq short ribs** 24
- garlic steak** 28  
usda prime ribeye, soy garlic wine reduction
- Teriyaki
- chicken** 19
- salmon** 24
- usda prime ribeye** 26
- Tempura
- vegetable** vf 18
- shrimp (8)** 28

## NIGIRI 2 握り

- shrimp** 7 | 13
- albacore** 8 | 15
- salmon** 8 | 15
- eel** 8 | 15
- octopus** 8 | 15
- squid** 8 | 15

## SASHIMI 4 刺身 さしみ

- tuna** 9 | 16
- yellowtail** 9 | 16
- uni** mp
- amaebi** mp
- tamago** vf 7
- inari** 7

## SIGNATURE ROLLS *Makizushi* 巻き寿司

- kirin** 17  
shrimp tempura, cucumber, avocado, spicy mayo, sweet soy, tempura crumbs
- samurai** 19  
shrimp tempura, spicy tuna, salmon, micro green, garlic ponzu
- universal roll** 19  
california roll, tuna, salmon, albacore, yellowtail, shrimp
- orange dragon roll** 19  
eel, cucumber, avocado, salmon, togarashi, chili oil, eel sauce
- lemon drop** 19  
sashimi mix, truffle ponzu, cucumber, salmon, yellowtail, micro greens, shiso
- marilyn-mon roll** 19  
sashimi mix, cucumber, kanikama, chili oil, togarashi, habanero ponzu
- hollywood** 19  
sashimi mix, kanikama, avocado, jalapeno, cream cheese, sweet soy, spicy mayo, deep fried, crispy onion
- power up roll** vf 19  
yamagobo, cucumber, avocado, sweet tofu, enoki mushroom, radish sprouts, shiso oil, garlic ponzu, crispy onions
- tnt** 20  
spicy tuna, cucumber, avocado, tuna, albacore, crispy onions, ponzu
- terminator** 20  
spicy tuna roll, salmon, jalapeno, ponzu, scallion, mala oil
- t-rex** 20  
spicy tuna, shrimp tempura, hokkaido scallop, crispy garlic sauce, garlic ponzu
- spider roll** 20  
soft-shelled crab, kanikama, cucumber, avocado, yamagobo, masago, spicy mayo, sweet soy
- flaming Philly** 20  
kanikama, salmon, cream cheese, avocado, cucumber, spicy mayo, yamagobo, torched
- flaming star 8 | 16 pcs.** 18 | 28  
shrimp tempura, ebi, cucumber, avocado, spicy mayo, sweet soy, torched
- white dragon roll 8 | 16 pcs.** 18 | 28  
california roll, eel, marscapone, torched

## TRADITIONAL ROLLS

- avocado** vf 9
- cucumber** vf 9
- vegetable** vf 9
- california roll** 10
- spicy tuna** 10
- salmon** 10

## CHEF SPECIALTIES

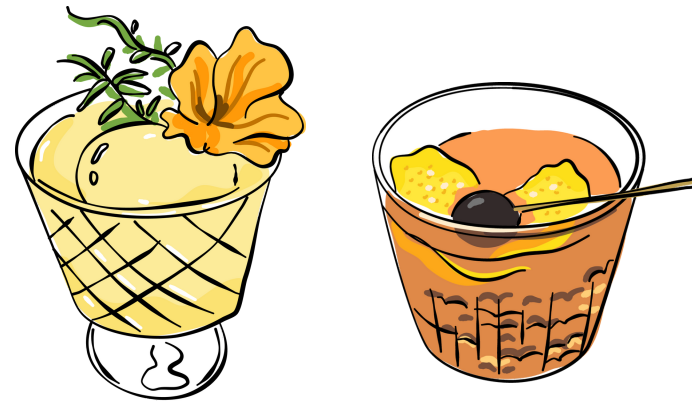
- warm crab hand roll** 11  
snow crab, kanikama, spicy mayo, soy paper
- tuna tartare** 17  
spicy tuna, kanikama, spicy mayo, avocado, green onions, wonton chips
- albacore crispy onions** 17  
seared albacore, crispy onions, garlic ponzu
- salmon carpaccio** 18  
salmon, tobiko, truffle ponzu
- yellowtail jalapeno** 19  
yellowtail, jalapeno, ponzu
- sushi platter** 32  
salmon (2), yellowtail (2), tuna (2), california roll (8) or spicy tuna (8)
- sashimi platter** 38  
salmon (3), yellowtail (3), albacore (3), tuna (3)



\*vf | vegetarian friendly  
\*\*all rolls come with sesame seed  
18% service charge for parties of 6 or more

**COCKTAILS**

- sakiirita** 14  
sake, yuzu, shiso
- power up** 15  
sake, coffee liqueur, espresso
- prehistoric fashioned** 15  
earl grey sake, tonic
- princess lych-ee** 15  
sake, lychee, honey, lemon
- geisha's lips** 15  
sake, plum wine, sweet and sour

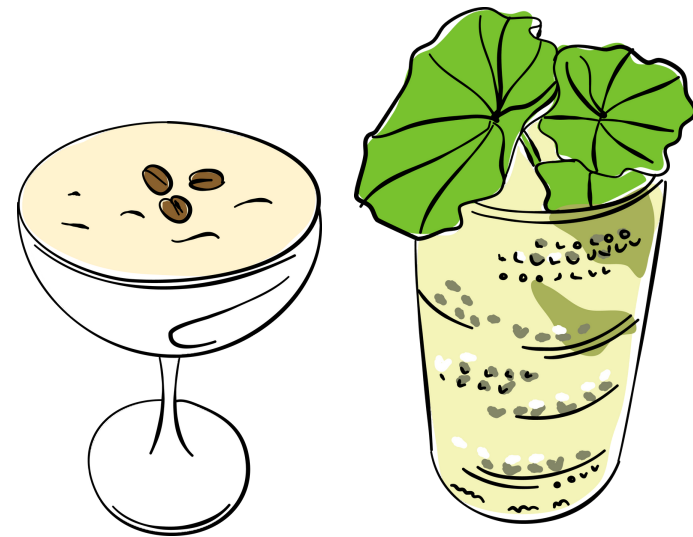


**BEER** *Biru* ビール

- asahi** 8 | 12
- kirin** 8 | 12
- kirin light** 8 | 12
- sapporo** 8 | 12

**WINE** *Wain* ワイン

- house chardonnay** 14 | 49
- house cabernet** 15 | 61
- choya plum wine** 15



**DRINKS** *Nomimono* 飲

- soda** 4
- green tea** 4
- ramune** 5

