

## Salad

<b>House Salad</b> ( <i>Spring mix lettuce, romaine, carrot, red cabbage, cucumber, tomato with house dressing</i> )	7
<b>Sunomono Salad</b> ( <i>Cucumber, green onion, crab stick, octopus, radish sprouts, sesame seeds with ponzu sauce</i> )	8
<b>Seaweed Salad</b>	6
<b>Tako Sansai Salad</b> ( <i>Octopus salad</i> )	8
<b>Sashimi Salad</b> ( <i>assorted fish and house salad dressing</i> )	14
<b>Salmon-skin Salad</b> ( <i>House salad with salmon skin on top served with sweet and spicy sauce</i> )	9
<b>Hawaiian Poke(spicy) Salad</b> ( <i>Assorted fish mixed with seaweed salad &amp; spicy sauce</i> )	14

## Sashimi Nama (Raw)

<b>Screaming O</b> ( <i>Seared tuna with S.O sauce, micro greens, masago, scallions</i> )	16
<b>Angus Beef Tataki</b> ( <i>Seared Angus beef with BBQ-ponzu sauce &amp; fried garlic</i> )	18
<b>Blue Fin Tuna Tataki</b> ( <i>Seared Blue fin tuna from Spain with ponzu sauce</i> )	22
<b>Yellowtail Carpaccio</b> ( <i>Shaved Jalapeno &amp; Garlic chips with Carpaccio sauce</i> )	16
<b>Escolar Carpaccio</b> ( <i>Escolar, garlic chips, olive oil, creamy ponzu sauce, togarashi, micro greens</i> )	14
<b>Kanpaccio</b> ( <i>Kanpachi, garlic chips, truffle oil, creamy ponzu sauce, togarashi, micro greens, shiso</i> )	16
<b>Scallop Aioli</b> ( <i>garlic aioli, capers, garlic chips, micro green, Ikura, togarashi, Thai chili</i> )	18
<b>Salmon Crudo</b> ( <i>Apple onion puree, ikura, feta cheese, strawberry, micro green</i> )	15
<b>Flounder Crudo</b> ( <i>Yuzu gelatin, cucumber, olive oil, shiso salt, micro green, tobiko, Thai chili</i> )	17
<b>Basil Madai</b> ( <i>Basil pesto, madai, mango, garlic chip, tobiko, micro green, Thai chili</i> )	16
<b>Escolar Pesto</b> ( <i>Escolar, Basil pesto, mango, garlic chip, tobiko, micro green, Thai chili</i> )	14
<b>Pepper Salmon Sashimi</b> ( <i>Strawberry chili sauce, tomato, micro green, ikura, feta cheese, green onion, olive oil</i> )	15
<b>Pepper Tuna Sashimi</b> ( <i>Sliced serrano, spicy ponzu house sauce, tobiko, green onion, micro greens, goat cheese</i> )	17
<b>Cheesy Wasabi Tuna</b> ( <i>Apple onion puree, shiso salt, goat cheese, capers, wasabi aioli</i> )	18
<b>Ceviche with fish chip</b> ( <i>Chopped Veggies, madai, truffle oil, cilantro, egg yolk ponzu</i> )	18
<b>Ankimo Sashimi</b> ( <i>cucumber, fresh sea weed, ponzu sauce, Ikura, micro greens</i> )	15
<b>Chasu appetizer</b> ( <i>Japanese style pork on the spring mix with scallions and Japanese pickled ginger</i> )	13
<b>Salmon Spring roll</b> ( <i>Salmon, kaiware, bell peppers, crab stick, osinko rapped pickle radish &amp; special mustard sauce</i> )	12
<b>Snow crab tower</b> ( <i>Mixed Snow crab &amp; cilantro, Strawberry meringue, Lotus root with Seafood cream sauce</i> )	18

## Sushi Sampler

<b>Toro Trio Sushi</b> ( <i>Tuna belly, Salmon belly, Yellowtail belly sushi</i> )	18
<b>Veggie Cuatro Sushi</b> ( <i>Avocado, Asparagus, shitake mushroom, bell peppers</i> )	10
<b>Luxury Sushi Sampler</b> ( <i>A- Waygu, O-toro, Uni</i> )	30
<b>Sushi Sampler</b> ( <i>Chef choice 5pc sushi sampler</i> )	18
<b>Sashimi Sampler</b> ( <i>Chef choice 10pc sashimi sampler</i> )	29

## Hot

<b>Idako (4pc)</b> <i>(Seasoned Baby Octopus with Balsamic reduction sauce)</i>	9
<b>Gyoza (5pc)</b> <i>(Pan fried Japanese style dumplings)</i>	7
<b>Agedashi Tofu</b> <i>(Silken firm tofu, is lightly dusted with potato starch and deep fried until golden brown)</i>	8
<b>Soft shell crab Tempura</b> <i>(Deep fried soft-shell crab with ponzu sauce)</i>	11
<b>Fried Egg Plant</b> <i>(Pan fried egg plant, mash potato with balsamic sauce)</i>	10
<b>Sauteed Shishito Peppers</b> <i>(Pan fried shishito peppers mixed with salt and pepper)</i>	6
<b>Chicken Karaage</b> <i>(Japanese cooking technique in which chicken are deep fried in oil)</i>	9
<b>Golden Oyster(3pc)</b> <i>(Deep fried oyster with Cilantro Aioli sauce)</i>	9
<b>Renkon Chips</b> <i>(Deep fried and sliced lotus root with sea salt, aonoriko)</i>	9
<b>Fried calamari (spicy or reg)</b>	9
<b>Veggie Gyoza (5pc)</b>	8
<b>Shrimp Tempura (4pc)</b>	10
<b>Mixed Tempura (1pc Shrimp + 5pc Vegetable)</b> <i>(Asparagus, onion, pumpkin, pepper, egg-plant)</i>	9
<b>Edamame</b> <i>(Salted, Spicy Garlic, Truffle)</i>	5/ 6/ 7
<b>Miso Soup</b>	3
<b>Asari Miso soup</b> <i>(Manila Clams, radish sprouts and Scallions)</i>	6
<b>Foie Gras Special</b> <i>(marinated foie gras with quinoa &amp; little rice, wasabi)</i>	20

## Sushi Combination

*(with Miso soup)*

<b>SUSHI DINNER</b> - Sushi (7pc) + Classic Roll + Seaweed salad	28
<b>SASHIMI DINNER</b> - Sashimi (10pc) + Classic Roll + Seaweed salad	32
<b>KIMONO SPECIAL</b> - Special sushi (12pc) + Signature roll	58
<b>SAMURAI SPECIAL</b> - Special Sashimi (15pc) + Signature roll	65
<b>YOKOI BOAT</b> - Special Sashimi (15pc) + Special sushi (12pc) + 2 Signature Roll + special sashimi salad	120
<b>JUNAI BOAT</b> - Special Sashimi (40pc) +2 Signature roll + special sashimi salad	150

(Classic Roll): Tuna, Salmon, Calabash, Cucumber, Spicy Tuna, Spicy Salmon, California, Avocado, Philadelphia)

➔ **TRY OMAKASE COURSE IN SUSHI BAR (WANT A MEMORABLE EXPERIENCE?)**

## **Donburi**

**(with Miso soup)**

<b>Chirashi Bowl (14pc)</b> <i>(Chef's choice of assorted fish)</i>	28
<b>Sake (Salmon) Don</b> <i>(Salmon served on top of rice bowl with apple &amp; onion sauce)</i>	16
<b>Tekka (Blue Fin Tuna) Don</b> <i>(Tuna served on top of rice bowl with radish sprouts)</i>	22
<b>Oyakodon</b> <i>(Chicken thigh with onion, egg, mushroom, ginger, seaweed)</i>	14
<b>Spicy Sashimi Don</b> <i>(Assorted fish served with radish sprouts, house salad, apple, cucumber, crab stick with spicy sauce)</i>	18
<b>Chasu Donburi</b> <i>(Rice with pork meat, green onion, pickle ginger on top)</i>	16

## **Hot Plate**

**(with Miso soup)**

<b>Salmon Plate</b> <i>(Grilled salmon, Agedashi tofu, asparagus, mushroom, tomato, carrots, onion with teriyaki sauce)</i>	20
<b>Black Cod Misoyuan-Yaki Plate</b> <i>(Marinated in Saikyo Miso and baked to perfection, Black Cod with Miso &amp; Soy and asparagus, mushroom, onion, carrot)</i>	25
<b>Tempura Medley Plat</b> <i>(3pc shrimp, asparagus, egg-plant, onion, pepper, pumpkin, calamari)</i>	16
<b>Korean BBQ Plate</b> <i>(Slice beef marinated in soy sauce with onion, asparagus, mushroom, carrot)</i>	18
<b>Spicy Pork Plate</b> <i>(Spicy pork with onion, asparagus, mushroom, carrot)</i>	16
<b>Soy Chicken Plate</b> <i>(Deep fried chicken with soy &amp; mayo sauce served with onion, asparagus, mushroom, carrot)</i>	14
<b>Spicy Chicken Plate</b> <i>(Spicy Chicken with onion, asparagus, mushroom, carrot)</i>	14

## **Udon (Noodle)**

<b>Kake Udon</b>	8
<b>Tempura Udon</b>	13
<b>Seafood Yaki Udon</b> <i>(Assorted seafood and vegetable, stir fried udon noodle)</i>	12

## **Dessert**

<b>Green Tea Ice Cream</b>	4
<b>Mochi Ice Cream</b> <i>(2pc) (Green Tea, Mango, Strawberry)</i>	6
<b>Mochi Trio</b> <i>(3pc) (Green Tea, Mango, Strawberry)</i>	8
<b>Sweet Tomato</b>	6

**(BLUE COLOR - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." Customers need to be aware of the risks involved in consuming raw or undercooked foods.)**

