

APPETIZER



Edamame	8
Garlic Chili Edamame	9
Gyoza	9
Egg Roll (2pcs)	8
Mixed Tempura Shrimp Vege	11
Grilled Shishito Pepper	9
Calamari Tempura	11
Heart Attack	11
Age Tofu	9
Karage (Chicken) 10 (Spicy)	11
Takoyaki	10
Softshell Crab	10
Ika Legs	11
Grilled Yellow Tail Collar	14
Grilled Salmon Collar	12
Shrimp Tempura (5pcs)	10
Chashu Jalapeno Bomb	11
Baked Mussels	12

ENTREES

Served with Rice & Organic Salad w/ Ginger Dressing
add Cali or Gyoza \$3

Chicken Teriyaki	18
Salmon Teriyaki	19
Bulgogi	19
Thin Sliced Beef Marinated in Korean BBQ Sauce	
Shrimp & Vege Tempura	18
Chicken Cutlet	18



Chicken Teriyaki

Combo Entrée

Served with Rice, Organic Salad, Cali (4pcs) or Miso Soup

C1	Chicken Teriyaki & Shrimp Vege Tempura	21
C2	Bulgogi and Shrimp Vege Tempura	22
C3	Salmon Teriyaki & Shrimp Vege Tempura	21
C4	Chicken Cutlet & Shrimp Vege Tempura	22

POKE BOWL

A Choose Your Base

Rice, Brown Rice or Salad

B Choose Your Fish

Tuna or Salmon

C Choose Sauce

Spicy or Mild

D Topping

Crabmeat, Seaweed Salad, Green Onion, Masago, Avocado, Furicake and Cucumber Salad



\$22

SALAD



Organic House Salad

Seaweed Salad	9
Organic House Salad	9
Spring Mix with Ginger Dressing	
Organic Tofu Salad	10
Spring Mix with Ginger Dressing	
Cucumber Salad	8
Sashimi Salad	20
Assorted Fresh Fish, Spring Mix with Ginger Dressing	

SIDES

SAUCE

Small \$1.00 Large \$2.00

Steam Rice	2	Chicken Teriyaki	10
Sushi Rice	2	Kimchi	5
Brown Rice	3	Miso Soup	2

Ramen

Authentic Japanese Ramen

Tonkotsu Ramen

Pork bone broth topped with chashu, egg, bamboo shoot, bean sprout, green onion, red ginger and nori

White (Regular)	16
Black (Black Garlic Oil)	17
Red (Spicy)	17



Tonkotsu White Ramen

Miso Ramen

Miso/pork bone broth topped with chashu, mushroom, corn, red ginger, and green onion

White (Regular)	15
Black (Black Garlic Oil)	16
Red (Spicy)	16



Miso Red Ramen

Vegetable Miso Ramen

Mushroom, spinach, bean sprout, corn, bamboo shoot, green onion and red ginger

White (Regular)	14
Black (Black Garlic Oil)	15
Red (Spicy)	15



Vegetable Miso White Ramen

Seafood Shio Ramen

Shio broth, topped with Shrimps, scallops, clams, green onion and red ginger

White (Regular)	18
Black (Black Garlic Oil)	19
Red (Spicy)	19



Seafood Shio White Ramen

TOSU RICE BOWL



Chashu Bowl



Soboro Bowl

Chashu Bowl	17
Pork Belly over Rice	
Soboro Bowl	17
Chicken, Scrambled Egg and Spinach over Rice	
Chirashi	25
Assorted Sashimi on Sushi Rice	
Chicken Yakisoba	18
Stir-Fry Egg Noodles, Vege and Chicken	
Fresh water Eel bowl	22
with Avocado	

BEVERAGE

BOTTLE BEER

Sapporo / Asahi	SM 5 LG 8
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SAKE

Filtered Sake (Cold Sake)

Hakutsuru Jinmai Daijinjo	25
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Unfiltered Sake (Cold sake)

Hakutsuru Sayuri Nigori	17
Chochikubai Nigori	15
Lychee / White Peach Flavor Nigori	20

Sparkling Sake	15
Yuzu / Peach	
Jelly Sparkling Sake (Can)	10

Hot Sake	SM 6 LG 10
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WINE

Plum Wine	GL 7 BOTTLE 22
House Wine (White / Red)	GL 5

DRINK

Per Person

Can Soda	2
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Iced Tea	3
Iced Green Tea	3
Hot Tea (Genmai tea)	2

Kid's Menu

(10 and under)

Chicken Teriyaki, Gyoza, & Rice	11
Shrimp Tempura, Gyoza, & Rice	11
Chashu Small Bowl	11
Soboro Small Bowl	11
Chicken Cutlet, Gyoza, & Rice	12