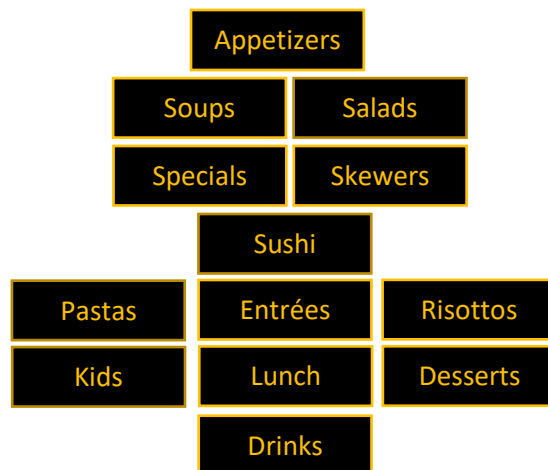


UIN2





APPETIZERS

Chicken Karaage 8.50

Japanese Style Fried Chicken

Baked Green Mussels 7.00

New Zealand Green mussels baked in house sauce

Gyoza 5.95

Homemade Japanese style dumplings (steamed or fried)

Edamame 4.50

Steamed soybean pods sprinkled lightly with salt, (regular or spicy)

Tempura a-la-carte 7.25

Shrimp & vegetable tempura

Seafood Dynamite 9.50

Scallops, shrimp, mushroom, mussels & crab meat baked in our house sauce

Shrimp Cocktail 9.95

Chilled shrimp served with homemade cocktail sauce

Seared Ahi Tuna 9.75

Yellowfin Tuna seared with garlic & topped with house ponzu sauce

Fried Calamari 9.50

Golden Calamari, lightly fried & served with lemon ginger sauce

Yellowtail Collar 12.50

Grilled juicy collar, broiled & served with radish & sweet and ponzu sauce

SOUPS

Corn Chowder 4.00

Miso Soup 2.00



STARTER SALAD

Tuna Salad 7.50

Ahi Tuna with mixed greens

Caesar Salad 8.50

Fresh Romaine, tossed with house-made Anchovy dressing & served in a Parmesan crisp

Soft Shell Crab Salad 9.50

Topped with sweet-sour ponzu & baby arugula

Shitake Salad 6.25

Hot sautéed shitake mushrooms with fine greens

Lobster Salad 11.50

Slices of lobster meat & baby arugula dressed with basil vinaigrette

Spicy Octopus Salad 9.50

Slice madako octopus served over pepper cilantro vinaigrette



HOUSE SPECIALS

Seared Scallop Divers 9.50

Pan seared scallops with oyster mushroom sauce

Tuna Poke 10.50

Cuts of fresh Ahi Tuna served with grilled artichoke hearts over a green tomato avocado sauce

Pepper Shrimp 10.50

Deep fried & sautéed with scallions

Shishito Peppers 7.50

Butter, sautéed, citrus, soy & bonito

Sautéed Calamari Steak 9.50

Sautéed Calamari in ginger, butter & scallion sauce

Escargot 8.50

Sea baigai, ginger garlic butter

Agedashi Tofu 6.50

Traditional Japanese fried tofu

Prosciutto-Wrapped Scallops or Tuna 11.50

Ahi Tuna or scallops wrapped in Italian ham & seared golden brown

Black Cod 11.50

Marinated in Miso paste then boiled to a glaze

Lobster Tempura 11.50

Lightly battered lobster with wasabi tartar sauce

Butter Soy Salmon 7.50

Grilled & poached in tinfoil with butter mushroom sauce

Seared New Zealand Elk Tenderloin 15.00

Citrus Pepper Ponzu

SKEWERS

Chicken Yakitori 5.50

Charbroiled chicken with teriyaki sauce

Beef Yakitori 6.50

Rib-eye beef with seasoning

Grilled Artichoke 5.50

Artichoke hearts with thinly sliced pork



A LA CARTE (2 pcs/order)

Amaebi (Raw Shrimp) 8.95

Anago (Sea Eel) 5.65

Ebi (Shrimp) 4.95

Hamachi (Yellowtail) 5.50

Hirame (Halibut) 6.25

Hotategai (Chopped or Sliced Scallop) 6.25

Ika (Squid) 4.95

Ikura (Salmon Roe) 6.50

Kani (Crab) 4.95

Maguro (Tuna) 5.50

Masago (Smelt Roe) 4.95

Saba (*Mackerel*) 4.95
Shake (*Salmon*) 5.50
Shiromi (*Albacore Seared or Raw*) 5.50
Smoked Salmon 5.50
Spicy Salmon (*Chopped or Sliced*) 5.50
Spicy Tuna (*Chopped or Sliced*) 5.50
Tai (*Red Snapper*) 4.95
Tako (*Octopus*) 4.95
Tamago (*Omelette*) 4.50
Tobiko (*Flying Fish Egg*) 6.50
Tuna Tataki (*Seared Tuna*) 5.50
Unagi (*Fresh Water Eel*) 5.95
Uni (*Sea Urchin*) Market
Ikamentai (*Squid & Spicy Cod*) 6.50
Sashimi Plate (5 pcs) *Choice of 1 Sashimi* 15.00
New Style Sashimi *Choice of 1 Sashimi* 19.00
Sashimi Sampler (15 pcs) *Choice of 3 Sashimi* 38.00
Sashimi Special (*Prepared by Sushi Chef*) 55.00
Kizami Wasabi (*Chopped Fresh Wasabi*) 3.00
Quail Egg 2.50



ROLLS

Kapa Maki (6 pcs) 4.95

Cucumber Roll

Negitoro (6 pcs) 5.95

Tuna & Green Onion

Tekka Maki (6 pcs) 5.75

Tuna Roll

Negihama (6 pcs) 5.75

Yellowtail & Green Onion

Shitake Mushroom Roll (5 pcs) 5.95

Bacon Crisp

Boston Roll (5 pcs) 6.95

Tuna & Masago

California Roll (8 pcs) 6.50

Crab, Avocado, Cucumber

Crunch Roll (8 pcs) 8.95

Shrimp with Tempura Crunch

Fresh Water Eel Roll (5 pcs) 7.95

Futomaki (5 pcs) 5.95

Egg with Picked Veggies

Philadelphia Roll (8 pcs) 7.50

Salmon & Cream Cheese

Agedashi Tofu Roll (5 pcs) 5.75

Avocado & Tofu

Scallop Roll (5 pcs) 6.95

Tempura or Raw

Spicy California Roll (8 pcs) 6.50

Spicy Salmon Roll (8 pcs) 7.25

Spicy Tuna Roll (8 pcs) 7.25

Spicy Yellowtail Roll (8 pcs) 7.25

Shrimp Tempura Roll (5 pcs) 8.50

Tempura Roll (5 pcs) 7.50

Salmon & Cream Cheese

Vegetable Roll (5 pcs) 5.95

Spider Roll (5 pcs) 9.50

Soft Shell Crab

Beef Scallions Roll (5 pcs) 7.75

Chicken Teriyaki Roll (5 pcs) 6.75

Rainbow Roll (8 pcs) 13.95

Assortment of Sushi

Caterpillar Roll (8 pcs) 14.50

Unagi with Avocado, crab

Avocado Roll (6 pcs) 5.75

Salmon Skin Roll (5 pcs) 6.50

Jalapeno Rolls (5 pcs) 8.00

Spicy Tuna, Shrimp, Cream Cheese stuffed Jalapeno

*Available in hand rolls (your choice) 5.00 up



DELUXE ROLLS

Rock N' Roll (8 pcs) 14.50

Seared Red Snapper, Avocado, Crab, Cucumber Crisp with a Spice

Dragon Roll (8 pcs) 15.50

Laced Eel with crispy vegetables

Parker Roll (5 pcs) 13.50

Laced Pink Soy, Smoked Salmon, Cream Cheese, Asparagus

Phoenix Roll (8 pcs) 15.50

Seared Albacore, Spicy Tuna, Shredded Crab, Laced Avocado

Volcano Roll (8 pcs) 15.50

Diver Scallops, Salmon, Cream Cheese, Avocado (Deep Fried)

Sashimi Roll (5pcs) 18.50

Assortment of Fish wrapped with Cucumber

Jason's Roll (8 pcs) 17.95

Tuna, Crab, Shrimp, Avocado

Cinco De Mayo Roll (8 pcs) 17.95

Laced Tuna, Shrimp Tempura, Cilantro, Jalapeno, Avocado

PASTA ENTRÉES

Lobster Cream Fettuccini

Creamy lobster sauce with vegetables 9.50

Add Lobster 9.00

Chicken 4.00

Shrimp 8.00

Yaki Udon 9.50

Japanese thick noodles tossed with Napa cabbage & vegetables 9.50

Add Beef 5.00

Chicken 4.00

Lobster Mac & Cheese 10.50

Lobster tail tossed with mac & cheese



ENTRÉES

Chilean Sea Bass 26.00

Broiled Sea Bass served with rice risotto

King Salmon 21.50

Pan seared & broiled, served with rice risotto

Niku Maki 19.95

Thinly sliced rib-eye beef wrapped around asparagus, served with house salad & sautéed vegetables

Lamb Chops 24.50

Juicy lamb chops in garlic & herbs, served with your choice of crab mashed potatoes or steamed rice

Beef Teriyaki 17.95

Marinated & smoked rib-eye beef cooked to your perfection, served with house salad & sautéed vegetables

Chicken Teriyaki 16.95

Seasoned & smoked chicken topped with traditional house teriyaki sauce, served with house salad & sautéed vegetables

Tempura 15.95

Golden shrimp & vegetables deep fried served with house radish tempura sauce, served with house salad & sautéed vegetables

Tonkatsu 14.95

Pork Loin breaded & deep fried, served with house salad & sautéed vegetables

Rib-Eye Steak 21.95

Angus Rib-eye served with your choice of mushroom sauce or Japanese style citrus soy with Japanese radish, served with your choice of crab mashed potatoes or steamed rice

RISOTTO

Rice Risotto 8.95

Creamy arborio rice cooked in our homemade chicken stock

Mushroom Risotto 9.95

Shitake, oyster mushrooms & wild mushrooms

Lobster Risotto 16.95

Lobster tail & claw

KIDS

Chicken Fingers 6.00

Butter Noodles 6.00

Mac & Cheese 6.00

Onigiri (Rice Ball 2PCs) 6.00

Choice of Salmon, Ume (Japanese Plum), Bonito Flakes or Plain



LUNCH

Chicken Teriyaki

Seasoned & smoked chicken topped with traditional teriyaki sauce, served with house salad & sautéed vegetables

Beef Teriyaki

Marinated & smoked rib-eye beef cooked to your perfection, served with house salad & sautéed vegetables

Tonkatsu

Pork Loin breaded & deep fried, served with house salad & sautéed vegetables

Ebi Fry

Shrimp breaded & deep fried, served with house salad & sautéed vegetables

Niku Maki

Thinly sliced rib-eye beef wrapped around asparagus, served with house salad & sautéed vegetables

Tempura

Golden shrimp & vegetables deep fried served with house radish tempura sauce, served with house salad & sautéed vegetables

Salmon

Pan seared and broiled, served with a choice of wafu dressing or teriyaki sauce, served with house salad and sautéed vegetables

Tempura Udon

Thick flour noodles in kelp bonito broth, capped off with shrimp and vegetables tempura, served with house salad

Lunch Deluxe A

Choice of Niku Maki or seared Salmon, with a California roll, served with house salad and sautéed vegetables

Lunch Deluxe B

Combination of five pieces of Nigiri sushi and California roll with tempura, served with house salad and sautéed vegetables

Unaju

Filet of freshwater Eel broiled over rice with Japanese pickled vegetables

Ten Don

Tempura shrimp and vegetables over rice and tempura broth

Katsu Don

Pork Loin breaded and deep fried over rice and egg broth

Gyu Don

Shredded beef and onion over rice and beef broth

Vegetable Yaki Soba

Thin Japanese noodle stir fry with vegetables, add Chicken or Beef



DESSERTS

Chocolate or Kahlua Crème Brulèe

Chocolate or Coffee and caramel combine in this luxuriously smooth custard

Mochi Ice Cream

Ice cream enrobed with sweet rice pastry then topped with whipped cream, comes in Mango, Red Bean, and Chocolate flavors

Tiramisu

Green Tea Cheesecake

Lychee Sherbet

Green Tea Ice Cream

Azuki Bean Ice Cream



DRINKS

Beer 14.50

Seared Red Snap