



sushi menu available from 11:30am to close

starters

miso soup, seasonal vegetables 4

edamame, green-tea salt 4

wakame-seaweed salad, sesame dressing 5

sunumono salad, mixed seafood 7*

tuna poké, ogo seaweed 10*

sashimi

5 pieces for 15, 9 pieces for 26

maguro (tuna)* / **hamachi** (yellowtail)*
sake (salmon)* / **bincho** (albacore)*

hirame (halibut)* / **hotate** (scallop)*
tai (red snapper)* / **saba** (mackerel)*

nigiri

2 pieces for 6

maguro (tuna)* / **hamachi** (yellowtail)*
sake (salmon)* / **bincho** (albacore)*
tai (red snapper)* / **kani** (snow crab)*
unagi (bbq freshwater eel)

hirame (halibut)* / **hotate** (scallop)*
saba (mackerel)* / **ebi** (shrimp)*
ikura (salmon caviar)* / **tobiko** (flying-fish caviar)*
tamago (japanese style omelet)

rolls

california sunset 8*
snow crab, avocado and cucumber on the inside,
rice and tobiko on the outside

k's style philly 8*
smoked salmon and cream cheese on the inside,
rice, dill weed and capers on the outside

bamboo 9
bbq eel, cucumber and avocado on the inside,
rice on the outside, topped with sweet soy and
roasted sesame seed

domo 10*
yamagobo, kaiware and jalapeno on the inside,
rice, mackerel, scallion and grated ginger on the
outside

rainbow 13*
avocado, cucumber, and tobiko on the inside,
rice and seven different fish on the outside

dragon 14*
shrimp tempura, cucumber, and tobiko on the inside,
rice, freshwater eel, and avocado on the outside,
topped with sweet soy and roasted sesame

zak 14
shrimp, papaya, asparagus, red-leaf lettuce and rice
on the inside, soy wrap on the outside, served with
kimizu sauce

crunchy crab 16*
fried soft shell crab, avocado, cucumber, tobiko,
roasted sesame and rice on the inside,
nori seaweed on the outside topped with sweet soy

voodoo 16*
tempura shrimp, crab, and shiso mix on the inside,
rice, seared albacore, scallion and tobiko on the outside,
topped with sweet soy and toasted sesame

spicy tuna, spicy tail, or spicy scallop 8*
choice of tuna, yellowtail or scallop, with
cucumber, scallion and kaiware on the inside, rice
and shichimi on the outside

buddha 8
roasted bell pepper, asparagus, cucumber, and
yamagobo on the inside, rice and avocado on the
outside, topped with sweet soy and roasted sesame

omega 9
grilled salmon skin, cucumber, scallion, yamagobo
and kaiware inside, rice and toasted sesame
on the outside

vampire 12*
tempura salmon and albacore, jalapeno, tobiko, rice
on the inside, nori, micro greens on the outside,
roasted garlic ponzu

kazoo 14*
salmon, mango, avocado, red-leaf lettuce and rice
on the inside, soy wrap on outside, topped with
crushed pistachio

margarita 14*
shrimp and asparagus on the inside,
rice, albacore, ponzu, lime and jalapeno on the
outside

surf 'n turf 15*
snow crab and asparagus on the inside, rice and
seared beef tenderloin on the outside, topped with
dijon mustard ponzu

carnivore 16*
tuna, albacore, spicy crab, avocado and yamagobo
on the inside, soy wrap on the outside, topped with
ponzu sauce and hot sauce

general manager: chris reid

chef de cuisine: sarah linkenheil

please notify your server if you have any food allergies
raw or undercooked food may be hazardous to your health
an 18% gratuity will be added to parties of six or more