

OTSUMAMI – APPETIZERS

Kaiso Salad (seaweed salad)	5.00
Sunomono (seafood, cucumber salad)	8.50
Kinutamaki (crab stick wrapped in cucumber)	8.50
Spicy Tuna Bowl	8.50
Sashimi (sliced raw fish)	12.00
Edamame (boiled soy beans)	5.00

NIGIRI - SUSHI

Egg	2.50
Fatty Tuna	7.00
Tuna	3.00
Yellowtail	3.50
Salmon	2.75
Mackeral	2.75
Shrimp	3.25
Raw Shrimp	3.50
Conch	3.25
Surf Clam	2.75
Squid	2.75
Octopus	3.25
Crab	3.75
Flying Fish Roe	3.00
Salmon Roe	3.75
Sea Urchin	4.75
Eel	3.50

MAKIMONO – ROLLED SUSHI

Tuna - small roll, tuna and wasabi in the middle with nori outside	6.00
Cucumber - small roll, cucumber and sesame seeds in the middle with nori outside.	3.50
Salmon Skin - Inside/Outside roll. Grilled salmon skin with cucumber, sesame seed and green onions.	9.00
Futomaki - Large roll, cucumber, egg, crabstick, kampyo (gourd), shiitake, sesame seeds, flying fish roe with nori outside.	9.00
California - Inside/Outside roll, crab salad, avocado, cucumber, flying fish roe inside with sesame seeds outside.	9.00
Eel & Cucumber - Inside/ Outside roll, eel, cucumber inside with sesame seeds outside.	9.00
Spicy Tuna - Inside/Outside roll, marinated tuna chunk with hot sesame oil, kimchee sauce, cucumber with sesame seeds and green onions outside.	9.00
Dynamite - Inside/Outside roll, tuna chunk mixed with wasabi mayo and cucumber, green onions and sesame seeds on outside.	9.00
Bagel - Inside/Outside roll, salmon, cream cheese inside with green onion and sesame seeds on outside.	9.00
Rainbow - tuna, yellow tail, salmon, avocado on top of California roll.	14.75
Dancing Eel - eel, avocado on top of California roll	14.75

OSHOKUJI – ENTREE

Nigiri tuna, yellowtail, shrimp, octopus, eel, egg, salmon roe, tuna roll.	25.00
Chirashi tuna, salmon, octopus, surf clam, yellowtail Shrimp, egg, shitake, kamaboko, flying fish roe.	25.00

+++ Raw and undercooked food may be a hazard to your health +++

BEER 6.00

Asahi, Kirin, Sapporo

SPECIALTIES FROM JAPAN

White Peach Martini	12.00
Raspberry Saketini	13.00
Asian Pear Martini	14.00
Plum Wine	8.00

Ichiko (50proof) 10.00
Try it straight up, on the rocks, or in your
favorite cocktail instead of vodka, gin,
tequila or rum.

Sake Hot or Cold 8.50

Junmai Shu means “Pure Sake” made only
from rice, water and koji which is the traditional
Japanese method of sake production since old times.

Bunraku Nihonjin 13.00
no Wasuremono
Forgotton Japanese Spirit

Junmai Ginjo uses no more than 60% of its
original rice grain and is the second highest grade.

Kakujo 15.00
Castle of Cranes

SAKE BY THE BOTTLE

Jizake Tenzan 300ml Jizake of Mount Tenzan	44.00
Tenryo Hidahomare 300ml Imperial possession	42.00
Shochu is Japan’s other indigenous alcoholic Beverage, but unlike sake shochu is distilled.	
Ichiko 200ml	35.00