



TODAY'S SPECIAL

<<< COLD APPETIZERS, SALAD, & SASHIMI >>>

ANKIMO AND TOMATOES (Monk fish liver and tomatoes slice with garlic olive ponzu sauce)	19.50
AOYAGI (WILD SKIMMER CLAM) SASHIMI	24.00
ARUGULA QUINOA KALE GRAPEFRUIT SALAD (With "Sweet Ponzu" dressing)	16.50
BLUE FIN TUNA SASHIMI CILANTRO YUZU SALSA	24.00
CRAB, ARUGULA, FUJI APPLE SALAD (With "Yuzu" dressing)	19.50
KANPACHI (Premium Yellowtail, Amberjack) SASHIMI WITH SLICE TOMATO (with Cilantro Truffle Dressing)	29.00
SCOTTISH SALMON NEW STYLE SASHIMI (Fresh Ginger/Garlic, Sesame Olive Soy sauce)	22.00
SEARED TORO YUZU MISO SAUCE (2 slice Blue Fin Toro sashimi)	22.00
TAI (RED SEA BREAM from JAPAN) SASHIMI WITH CILANTRO JALAPENO SAUCE	24.50
TORO TARTAR CAVIOR (Soy Dashi sauce)	34.00

---LIVE STUFF---

KUSSHI OYSTERS (3 pieces on half shell / Canada) 21.00	PACIFIC OYSTERS (Two pieces on half shell/Canada) 12.00
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<<< HOT APPETIZERS >>> 🕒=Please allow us extra time to prepare

DEEP FRIED SHRIMP, CALAMARI, ASPARAGUS (With gorgonzola cheese miso sauce)	18.00
HOKKAIDO JUMBO SCALLOPS & MUSHROOMS (Pan fried with soy sauce and butter)	18.00
KANI SHIITAKE AGE (Deep fried shiitake mushroom stuffed w/crab meat, served w/tempura sauce)	16.50
PANFRIED SALMON WITH ARUGULA SALAD (With sesame ponzu-mayo dressing)	18.50
POPCORN SHRIMP TEMPURA APPETIZER (Wasabi Soy Salt)	14.00
SWEET PEATRUFFLE OIL (Pan-fried with soy sauce & garlic / Flavored with white truffle oil)	12.00
TAI KABUTO MUSHI (Steamed Red Sea Bream Head & collar with soy flavored broth) 🕒	12.00

----CHARBROILED FRESH FISH HEAD & COLLAR----

SALMON COLLAR (Teriyaki Sauce) 🕒 12.00	YELLOWTAIL COLLAR (Teriyaki Sauce) 🕒 16.00
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<<< KUSHIYAKI >>>

ANGUS FILET MIGNON (Spicy Ginger Wasabi) 19.50	KAMO-NEGI (Duck Breast & Tokyo Green Onion) 8.00
ATSU-AGE TOFU (Grated Ginger, Green onion Shichimi) 5.50	KAJIKI MAGURO (Sword Fish) 12.00
PORK BABY BACK RIB (Spicy BBQ or Honey BBQ) 8.50	MIYAZAKI BEEF (A5 Grade / Strip Loin) 38.00
CHICKEN BREAST (Garlic Lemon sauce) 7.00	PORK BELLY (Shrimp garlic miso) 7.00
DRY AGED ANGUS BEEF RIBEYE (30 Days) 19.50	ROCK COD (Spicy Garlic Lemon sauce) 8.00
LAMB RACK (2 PCS / New Zealand) 19.50	TUNA CHEEK (Garlic Soy sauce) 10.00
HALLOUMI TRUFFLE CHEESE w/MUSHROOM 7.00	ZUCCHINI MOZZARELLA MISO 5.50

<<< NIGIRI SUSHI >>>

ANAGO (Wild Sea eel / Peru) 10.00	IKA (Wild Squid / Local) 12.00
AOYAGI (Wild Skimmer clam / Canada) 10.00	KANPACHI (Premium Yellowtail, Amberjack / Hawaii) 14.00
BOTAN-EBI (Sweet Shrimp / Santa Barbara) 24.00	KING CRAB (Wild / Indonesia) 16.00
ENGAWA CAVIAR (Halibut Fin/ South Korea) 24.00	NEGI-TORO (Minced tuna belly and Scallions) 20.00
HON MAGURO (Blue Fin Tuna / Spain) 12.00	SAWARA (Wild Sierra / Massachusetts) 12.00
HON MAGURO TORO (Fatty Blue Fin Tuna / Spain) 22.00	SOCK EYE SALMON (Wild / Canada) 16.00

----TODAY'S BEST SUSHI: FRESH FISH FROM JAPAN---

AJI (Wild Horse/Spanish mackerel / Kyushu) 16.00	KINKA-SABA (Wild Premium Mackerel / Miyagi) 10.00
BAFUN UNI (Wild Sea Urchin / Hokkaido) 36.00	KINME DAI (Wild Golden Eye Snapper / Chiba) 19.00
IWASHI (Wild Fresh Sardine / Miyagi) 16.00	KOHADA (Wild Shad Gizzard / Ehime) 18.00
KAMASU (Wild Barracuda / Mie) 15.00	SEARED HOTATE UNI (Hokkaido) 28.00
KASUGO DAI (Wild Baby Sea Bream / Nagasaki) 16.00	

---SOMETHING NOT FISHY---

TAMAGO (Sweet and Savory Egg Omelet) 8.00	MIYAZAKI BEEF (A5 / Strip Loin Center cut) 34.00
SHIITAKE MUSHROOM (Charbroiled) 8.00	WASABI NASU (Pickled Japanese eggplant) 8.00

<<< ROLLS >>>

	Cut Roll	28.50	Hand Roll	22.50
➤ BAKED LOBSTER ROLL				
(Charbroiled lobster with avocado, asparagus, smelt egg & yuzu-naise)				
➤ BAKED ROCK COD ROLL (Charbroiled with soy butter, Avocado & Mayonnaise inside)				16.00
➤ BLUE CRAB ROLL (With Mayonnaise inside)				17.00
➤ DIVER JUMBO SCALLOP ROLL WITH ARUGULA				29.50
(Scallop, asparagus, mayo inside w/slice of scallop, avocado, lemon outside w/Cilantro Jalapeno Sauce on a bed of arugula salad)				
➤ JALAPENO TRUFFLE ROLL (Spicy tuna & Jalapeno tempura inside with Salmon & Avocado slice on top with truffle oil ponzu)				34.00
➤ NEGITORO ROLL (Minced fatty portion of tuna with shiso leaf & scallions)				20.00
➤ PRINCESS ROLL (Spicy tuna, No Veg. No Rice roll w/Soy, paper. ALB & AVO out w/Truffle oil. CP GO or Arugula or Spring mix top)				46.50
➤ SURF'N TURF ROLL (Lobster tempura w/avocado inside, Miyazaki beef outside. garlic butter truffle ponzu)				49.50
➤ WHITE FISH TEMPURA SWEET CRUNCH ROLL (Avocado, mayo w/crunchy green onion & eel sauce on top)				23.00

----SOMETHING NOT FISHY----

➤ MANGO TEMPURA ROLL (Mango tempura w/ asparagus inside, avocado outside w/ Ume sauce)	15.00
➤ VEGETABLE ASIAN ROLL (Veg-tempura inside, spicy tofu & avocado outside w/Asian sauce)	19.00
➤ VEGETABLE LEMON ROLL (Cucumber & avocado inside, lemon slice & avocado outside w/garlic ponzu sauce)	14.50

<<< DESSERTS >>>

BANANA AND BERRY FLAMBÈ WITH ICE CREAM	13.00
FLOURLESS DARK CHOCOLATE CAKE with ICE CREAM / with Hoji-cha (Hot roasted green tea)	15.50
FRUITS CRÈME BRULÉE / with Hoji-cha (Hot roasted green tea)	16.50
MATCHA CHEESE CAKE with ICE CREAM / with Hoji-cha (Hot roasted green tea)	13.50
MOCHI ICE CREAM (Choice of Strawberry, Mango, Black Sesame, Green Tea, Chocolate, or any three flavors)	7.00
ICE CREAM (Green Tea, Black Sesame, or Vanilla)	4.50