

Dinner Menu

Salad from Sushi Bar

Sunomono	<i>Shrimp, Crab Stick, Octopus, and Flounder with thin sliced cucumber, wakame seaweed, and tozazu sauce</i>	\$8.00
Kurage-Su	<i>Jellyfish marinated in sesame vinegar</i>	\$6.50
Seaweed Salad	<i>Seaweed marinated in sesame oil</i>	\$6.00
Squid Salad	<i>Marinated squid with lettuce, sliced cucumber and radish sprout</i>	\$6.50

Appetizers from Sushi Bar

Tuna Nuta	<i>4cps. Tuna with thin sliced cucumber and wakame seaweed served w/ nuta sauce</i>	\$9.50
Maguro Sashimi	<i>5 pcs. Tuna with wakame seaweed with shiso</i>	\$9.50
Hamachi Sashimi	<i>5pcs. Yellowtail served with wakame seaweed with shiso</i>	\$9.00
Ika Sashimi	<i>Squid rolled in seaweed with cucumber shad roe and shiso cut in 6pcs.</i>	\$8.00
Toro Sashimi	<i>5 pcs. Toro with wakame seaweed with shiso and nuta sauce.</i>	Market
Oyster Sashimi	<i>6 Half-shell oysters with ponzu, a tangy vinegar soy.</i>	\$12.00
King Salmon Sashimi		\$10.00
Red Snapper Sashimi		\$12.00
Japanese Mackerel Sashimi		\$14.50
Aji Sashimi		\$12.50
Aji Tataki		\$15.00

Salad

House Salad	<i>Served with your choice of Ginger dressing or Sesame dressing.</i>	\$6.00
Ingen	<i>String bean in sesame sauce.</i>	\$4.50
Fresh Tofu	<i>Home made Tofu</i>	\$5.50
Edamame	<i>Boiled fresh soybeans with a dash of salt</i>	\$4.00
Ohitashi	<i>Boiled spinach in soy sauce</i>	\$4.50
Hijiki	<i>Cooked black seaweed with soy sauce.</i>	\$4.50
Tofu Salad	<i>Tofu, lettuce, tomato, radish sprout, sesame oil and ponzu sauce.</i>	\$6.50



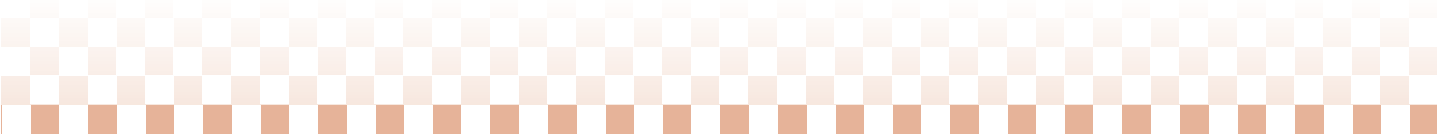
Appetizers

Tempura Combo		\$6.95
Shrimp Tempura		\$6.75
Vegetable Tempura		\$5.50
Shiitake Tempura		\$6.00
Squid Tempura		\$6.50
Ginger Pork	<i>Sauteed</i>	\$7.00
Shrimp Dumpling	<i>Steamed</i>	\$6.00
King Crab Leg	<i>Steamed</i>	\$13.50
Age-Tofu	<i>Fried Tofu</i>	\$6.00
Tonkatsu	<i>Fried Pork</i>	\$7.00
Kaki Furai	<i>Fried Oyster</i>	\$6.00
Orange Roughy	<i>Broiled with Miso</i>	\$9.50
Negimaki	<i>Scallions wrapped in Beef</i>	\$8.00
Yakitori		\$8.00

Entrees from Sushi Bar

Served with Miso Soup, Rice and Bean Sprout Salad

Sushi Assortment	<i>Tuna, yellowtail, salmon, flounder, crab stick, shrimp, shad roe, sea water eel & 6pcs. California roll</i>	\$19.00
Omakase Sushi Assortment	<i>Today's Chef choice</i>	\$32.00
Sashimi Assortment	<i>4 pcs. Tuna, 3pcs.each yellowtail & flounder, 1pc.sweet shrimp, conch and hokki.</i>	\$21.00
Sushi & Sashimi	<i>Sushi Assortment + 2pcs.each tuna, Yellowtail, hokki clam and conch sashimi.</i>	\$23.00
Chirashi	<i>3pcs.Tuna, 2pcs.yellowtail and flounder, 1pc.each omelet, crab stick, shrimp, salmon, conch, octopus, squid, masago roe and arctic clam, served with vegetables, arranged on a bed of sushi rice.</i>	\$23.00





Entrees

Served with Miso Soup, Rice and Bean Sprout Salad

Beef Teriyaki	<i>New York strip served with teriyaki sauce.</i>	\$20.00
Chicken Teriyaki	<i>Boneless grilled chicken served with teriyaki sauce.</i>	\$16.00
Negimaki	<i>14pcs.scallions wrapped in thinly sliced beef served with teriyaki sauce.</i>	\$21.00
Salmon Teriyaki	<i>Grilled salmon served with teriyaki sauce.</i>	\$18.00
Assorted Tempura	<i>5pcs.Shrimp, squash, sweet potato, broccoli, string bean and Japanese smelt</i>	\$19.00
Yosenabe	<i>Japanese Style Seafood Soup (clam, shrimp, sole, scallops with napa and scallion)</i>	\$20.00
Sukiyaki	<i>Japanese thin noodles with beef, onion and tofu in soy flavored broth.</i>	\$20.00
Una-Ju	<i>Broiled fresh water eel on rice.</i>	\$18.00
Seafood Combo	<i>Fillet of sole, scallops, shrimp, and clams sauteed in teriyaki sauce.</i>	\$21.00
Soft Shell Crab	<i>Fried fresh soft shell crab served with ponzu sauce.</i>	\$18.00
Black Sea Bass Filet	<i>Broiled black sea bass filet with moro miso sauce.</i>	\$19.00

Noodles

Nabeyaki	<i>Udon noodles soup with seafood, chicken, clam, egg and shrimp tempura</i>	\$14.00
Tempura Soba	<i>Buckwheat noodles soup with shrimp tempura</i>	\$11.00

**Menus & prices are subject to change without any notice.
An 18% Gratuity will be added to checks of groups of 5 or more.**

