

## **Appetizer**

EDAMAME (BLANCHED SOYBEAN WITH SALT)	3.75
GYOZA (PAN-FRIED DUMPLINGS – POT STICKER)	4.50
SHUMAI (STEAMED SHRIMP DUMPLINGS – POT STICKER)	4.50
SHRIMP AND FRESH VEGETABLE TEMPURA (VEGETARIAN ON REQUEST)	7.25
JAPANESE SWEET POTATO TEMPURA	6.50
JAPANESE EGG PLANT TEMPURA	6.50
YAKITORI (CHICKEN KABOBS)	4.25
AGEDASHI TOFU (TOFU TEMPURA IN TEMPURA SAUCE W/ GINGER & DAIKON RADISH)	4.25
HIYAYAKKU (COLD TOFU W. BONITO FLAKES, GREEN ONIONS & GINGER)	4.25
GREEN MUSSELS (ONE-HALF DOZEN – BAKED IN SAMURAI SEAFOOD SAUCE)	7.25
SOFT-SHELL CRAB (PANKO CRUST WITH PONZU SAUCE)	8.00
EBI FURAI (PANKO CRUSTED SHRIMP W/ KATSU SAUCE)	7.25
IKA FURAI (PANKO CRUSTED CALAMARI W/ KATSU SAUCE)	7.25
SEAFOOD DYNAMITE (SCALLOPS, SHRIMP, CLAMS, CALAMARI, BAKED IN SAMURAI SAUCE)	9.25
SEAFOOD DYNAMITE WITH LOBSTER	11.50
LITTLENECK CLAMS (ONE-DOZEN – PAN SAUTÉED W/ GARLIC BUTTER)	8.25
CHAWAN-MUSHI / SERVES TWO (STEAMED SHRIMP, FISH & VEGIES IN CHEF'S EGG & FISHSTOCK)	8.00
LETTUCE WRAPS (WRAP & DIP CHOICE OF MEAT IN GREEN LEAF LETTUCE W/ BEAN SPROUTS, SHREDDED CARROT, RICE NOODLES, DAIKON RADISH, CUCUMBER)	

GRILLED CHICKEN 10.75 GRILLED CHICKEN AND SHRIMP 12.75

## **Sunomono, Soup & Salad**

DINNER SALAD (MIXED GREENS, CUCUMBER, CARROT & TOMATO)	4.50
MISO SOUP	2.75
WONTON SOUP	4.25
ASARI MISO SOUP (LITTLENECK CLAMS IN MISO BROTH)	4.75
CLEAR BROTH (CHICKEN AND VEGETABLE BROTH)	2.00
SEAWEED SALAD (MIXED SEAWEED MARINATED IN SESAME DRESSING)	6.25
MARINATED CALAMARI SALAD (WITH CUCUMBER)	6.25
TUNA TATAKI SALAD (SEARED AHI TUNA W/ FRESH VEGETABLES AND TATAKI DRESSING)	11.00
SEARED AHI SALAD (SEARED AHI TUNA ON MIXED GREENS, W/ RED ONION & MISO DRESSING)	12.00
SAMURAI SALAD (MIXED GREENS, AVOCADO, TOMATO, CRAB, TOFU, CUCUMBER, ASPARAGUS, ORANGE)	8.75
TAKOSU (OCTOPUS W/ CUCUMBER, SESAME SEED AND TOSAZU SAUCE)	6.50
EBISU (SHRIMP W/ CUCUMBER, SESAME SEED AND TOSAZU SAUCE)	6.00
KANISU (CRAB W/ CUCUMBER, SESAME SEED AND TOSAZU SAUCE)	7.25
TAKOSU, EBISU, KANISU (COMBO)	7.75

## **Lunch Boxes – With Miso Soup, Side Salad, Rice and Age Gyoza (Available 11 a.m – 2 p.m Only)**

BEEF TERIYAKI, CHICKEN TERIYAKI, OR SHRIMP & VEGETABLE TEMPURA	7.75
SALMON (TERIYAKI OR SALTED)	8.50

## **Daily Lunch Specials – Served with Miso Soup, Dinner Salad and Rice – Choice Of The Following; 9.75**

- SUSHI, 5 PCS NIGIRI & 1 TUNA (OR SPICY TUNA) HAND ROLL
- BBQ BEEF, SHRIMP & VEGETABLE TEMPURA & TOKYO WINGS
- BEEF TERIYAKI, SHRIMP & VEGETABLE TEMPURA & TOKYO WINGS
- SALMON TERIYAKI, SHRIMP & VEGETABLE TEMPURA & AGE GYOZA
- CHICKEN TERIYAKI, SHRIMP & VEGETABLE TEMPURA & AGE GYOZA

## **Fresh Fish Filet – Served With Miso Soup and Dinner Salad, Rice, Asparagus Spears and Stir Fried Fresh Vegetables**

YELLOW FIN AHI STEAK - GRILLED (LIGHTLY SEASONED OR TERIYAKI)	20.75
SALMON STEAK - GRILLED (LIGHTLY SEASONED OR TERIYAKI)	18.75
SABA SHIO YAKI (MACKEREL SALTED AND GRILLED)	14.25

TO ASSURE THE FRESHNESS AND QUALITY OF YOUR ORDER, FOOD FROM THE KITCHEN AND SUSHI BAR MAY ARRIVE AT YOUR TABLE AT DIFFERENT TIMES

WE DO NOT ACCEPT PERSONAL OR COMPANY CHECKS  
18% GRATUITY MAY BE ADDED TO PARTIES OF SIX (6) OR MORE

10/04/07

## Dinner Entrées – Served with Miso Soup, Dinner Salad, Stir Fry Vegetables and Rice

SLICED BEEF TERIYAKI, SHRIMP & VEGETABLE TEMPURA IN BENTO BOX	16.75
BONELESS CHICKEN TERIYAKI, SHRIMP & VEGETABLE TEMPURA IN BENTO BOX	14.75
YAKINIKU (THIN SLICED GRILLED BEEF W/ A YAKINIKU SAUCE)	11.50
BLACK PEPPER BEEF (THIN SLICED GRILLED BEEF W/ A BLACK PEPPER SAUCE)	11.50
GARLIC STEAK (GRILLED STRIP LOIN TOPPED WITH GARLIC SAUTÉED IN BUTTER)	15.75
TERIYAKI STEAK (GRILLED STRIP LOIN TOPPED WITH TERIYAKI SAUCE)	15.75
BARBECUED SHORT RIBS (MARINATED AND BROILED TO PERFECTION)	11.50
TONKATSU (PORK - BREADED JAPANESE STYLE, DEEP FRIED GOLDEN CRISPY)	12.75
CHICKEN KATSU (BONELESS CHICKEN - BREADED JAPANESE STYLE, DEEP FRIED GOLDEN CRISPY)	12.75
YAKITORI (CHICKEN KABOB W/ YAKITORI SAUCE ON FOUR SKEWERS)	12.75
SPECIAL YAKITORI (YAKITORI W/ SHRIMP TEMPURA, CALIFORNIA ROLL, AND GYOZA)	15.75
SUKIYAKI (SLICED BEEF, FRESH VEGETABLES, TOFU W/ HOMEMADE SAUCE SERVED IN IRON POT)	12.75
SHRIMP TEMPURA	16.50
SEAFOOD TEMPURA (SHRIMP, SCALLOPS, CALAMARI, AND LOBSTER)	18.50

## Noodles – Served with Miso Soup and Dinner Salad

SEAFOOD YAKISOBA (AHI TUNA, CALAMARI, SHRIMP, & SCALLOPS, W/ EGG NOODLE)	16.75
CHICKEN YAKISOBA (GRILLED CHICKEN, STIR FRIED W/ EGG NOODLE)	11.75
BEEF YAKISOBA (GRILLED BEEF, STIR FRIED WITH EGG NOODLE)	12.75
ZARUSOBA (COLD DRY BUCKWHEAT NOODLE W/QUAIL EGG, NORI, SCALLION AND DIPPING SAUCE)	11.25
ZARUSOBA WITH TEMPURA	13.75
UDON (CHEF'S FISH STOCK W/ THICK FLOUR NOODLES, FISH CAKE & FRESH VEGETABLES)	8.00
NABEYAKI UDON (SLICED BEEF, SHRIMP TEMPURA, FISH CAKE, VEGETABLES & SHIITAKE MUSHROOMS)	11.25

## Sushi & Sashimi Plates – Served with Miso Soup and Dinner Salad

TAKE NIGIRI SUSHI (7PC NIGIRI W/ 1ROLL – CHOICE OF TUNA, SPICY TUNA OR CALIFORNIA)	15.75
MATSU NIGIRI SUSHI (10PC NIGIRI W/ 1ROLL – CHOICE OF TUNA, SPICY TUNA OR CALIFORNIA)	20.50
CHIRASHI TAKE (ASSORTED FRESH SASHIMI OVER SUSHI RICE)	16.25
CHIRASHI MATSU (CHIRASHI W/ CHEF'S ADDED ACCOUTREMENTS)	20.00
SASHIMI TAKE ( 8-PCS CHEF'S CHOICE )	16.75
SASHIMI MATSU ( 14-PCS CHEF'S CHOICE)	24.00
NIGIRI SUSHI & TEMPURA (1-YELLOWTAIL, 1-SALMON, 1-TUNA ROLL W/ SHRIMP & VEG TEMPURA)	14.75
SASHIMI & TEMPURA (1-YELLOWTAIL, 1-SALMON, 2-TUNA W/ SHRIMP & VEGETABLE TEMPURA)	14.75

## Side Dishes

TERIYAKI MUSHROOMS (WHITE MUSHROOMS SAUTÉED IN TERIYAKI SAUCE)	4.75
BUTTERED MUSHROOMS (WHITE MUSHROOMS SAUTÉED IN BUTTER)	4.75
STIR FRY FRESH VEGETABLE MEDLEY	4.25
ASPARAGUS SPEARS (TEMPURA OR GRILLED)	5.25
GO-HAN (STEAMED RICE, PER PERSON)	1.50
JAPANESE SWEET POTATO TEMPURA	6.50
JAPANESE EGG PLANT TEMPURA	6.50

## Table-Top Cooking – Per Person (Minimum Two)

(Includes CHOICE of Yakitori or Tempura or Barbecue Rib, or Sashimi Appetizer and Soup, Dinner Salad & Rice)

SHABU-SHABU - SLICED SIRLOIN WITH FRESH VEGETABLES AND RICE NOODLES; COOKED FONDUE-STYLE IN A CLEAR BROTH AND SERVED WITH PONZU & SESAMI DIPPING SAUCES.	27.50
SUKIYAKI - SLICES OF SIRLOIN WITH FRESH VEGETABLES, BEAN CURD, SHIITAKE MUSHROOM AND RICE NOODLES COOKED IN OUR SPECIAL SAUCES.	25.50
YOSENABE - DICED CHICKEN, SHRIMP, SCALLOPS, CRAB, WHITE FISH FRESH VEGETABLES AND RICE NOODLES COOKED FONDUE-STYLE IN CLEAR BROTH AND SERVED WITH A PONZU DIPPING SAUCE.	26.50