

Soups

GF	MISO SOUP	4
	Traditional Japanese miso soup with tofu, seaweed, green onions, enoki, shimeji, and shiitake mushrooms.	
	CLEAR SOUP	4
	Light bonito broth with Japanese fish cakes, Mitsuba (Japanese wild parsley) and enoki mushrooms.	

Salads

GF	HOUSE SALAD	6
	Mesculin greens, cherry tomatoes, julienne radish and Japanese cucumber drizzled with ginger-tofu dressing.	
GF	ROASTED BEET SALAD	12
	Roasted Yellow and Red Beets accompany by frisée and balsamic vinaigrette. Topped with herb-cruste goat cheese and candied pecans.	
	TUNA TATAKI SALAD*	18
	Seared tataki style tuna served with mesculin greens, asparagus and pink grapefruit tossed in a Ponzu vinaigrette.	
	SEAWEED SALAD	7
	Wakame, kiku-wakame, mixed greens, sesame ginger soy vinaigrette	
	SUNOMONO SALAD	10
	Shrimp, snow crab, octopus, squid, wakame, mixed veggies in Otoshi dressing	
	ROASTED DUCK SALAD	16
	Duck breast, served of a bed of mescullin greens, daikon radish, asparagus, carrots and pink grapefruit tossed in soy-ginger balsamic vinaigrette	

Tempuras

Maine Lobster Tempura	15	
	Small	Large
SHRIMP AND VEGETABLE	10	18.5
Shrimp and assorted seasonal vegetables		
ASSORTED TEMPURA	12	18.5
Shrimp, calamari, chicken, white fish and assorted seasonal vegetables		
VEGETABLE TEMPURA	8.5	12.5
Assorted seasonal vegetables		

(Additional items for "Large" dish – Rice \$1, Miso Soup \$2, Dinner Salad \$2.50)

Appetizers

GF	TASTE OF SASHIMI*	15
	Maguro, hamachi and shake (2 pc. each) served with daikon radish & shiso.	
	DIVER SCALLOPS*	18
	Served over creamy risotto with a sauté of shitake mushrooms, peas and pea tendrils in a carrot-ginger gastrique.	
GF	MISO BLACK COD*	18
	Broiled miso and sake marinated black cod – a house favorite!	
	GARLIC CALAMARI	12
	Tender calamari, asparagus, and mushrooms sautéed in a sake garlic butter sauce.	
GF	GRILLED KAMA*	13
	Mesquite grilled shake (salmon) or hamachi (yellowtail) collar seasoned with sea salt with your choice of Ponzu, lemon-garlic or teriyaki sauce (sauces are not gluten-free)	
	CRISPY SPICY TUNA	12
	Crispy rice cake, spicy tuna mix, avocado, jalapeno, tobiko, eel sauce.	
	SHRIMP & LOBSTER WONTONS	12
	Bok choy, wasabi tobiko, shiitake mushroom, otoshi and ponzu sauce	
	JAPANESE EGGPLANT	8
	Japanese eggplant and julienne vegetables sautéed in a honey sesame miso glaze.	
GF	SIDE OF VEGETABLES	7
	Chef's choice selection of fresh vegetables. Available grilled or steamed . GF w/o Ponzu	
	YAKITORI	10
	Mesquite grilled chicken and vegetable skewers glazed with our house teriyaki sauce.	
	EGG ROLLS	7
	House made crispy egg rolls filled with savory pork and vegetables served with spicy yellow mustard.	
	GYOZA	7
	Pan-seared dumplings filled with pork and cabbage, served with spicy sesame oil vinaigrette.	
	SHORT RIBS	18
	Sweet Korean marinade, jalapenos, sesame seeds, mushroom, bell peppers, and onion.	
	KOBE BEEF KUSHIYAKI	18
	American Kobe beef skewers with shimeji mushrooms, truffle infused mashed potatoes, and a port wine reduction.	

Signature dishes

GF	FRESH ALASKAN HALIBUT* Served with whipped potatoes, asparagus tips, heirloom tomatoes, miso honey beurre blanc. <i>(Add Rice \$1, Miso Soup \$2, Dinner Salad \$2.50)</i>	24
GF	SRIRACHA-GARLIC SHRIMP Mesquite grilled spicy jumbo tiger shrimp drizzled with a roasted red pepper togarashi chili sauce atop whipped potatoes and mango salsa. <i>(Add Rice \$1, Miso Soup \$2, Dinner Salad \$2.50)</i>	22
GF	WAYGU NY STRIP STEAK* With wild mushroom ragout, whipped potatoes, port wine pink peppercorn demi. <i>(Add Rice \$1, Miso Soup \$2, Dinner Salad \$2.50)</i>	28
	SUKIYAKI HOT POT* Thinly sliced NY strip steak, Asian vegetables and tofu cooked in a sweet soy broth and served in a traditional cast iron pot. Served with Rice.	20
	BENTO BOX* 4 pc California roll, shrimp and veggie tempura, miso salmon, beef teriyaki. Served with Rice, Miso Soup and Dinner Salad.	28
	TERIYAKI CHICKEN Mesquite grilled chicken in a homemade teriyaki sauce, served with a plum potato salad and an arugula bacon salad. Served with Rice and Miso Soup.	18
	TOFU STEAK Flash-fried silky tofu drizzled with your choice of a soy-ginger sauce or wild mushroom infused sake garlic butter sauce served with Asian vegetables. <i>Add Rice \$1, Miso Soup \$2, Dinner Salad \$2.50)</i>	15
<h2>Noodles</h2>		
	NABEYAKI UDON* Flour noodles in a light fish broth with chicken breast and egg served with shrimp and vegetable tempura Served with Dinner salad	18
	DUCK UDON Flour noodles in a light fish broth with shrimp and vegetable tempura.	15
	COLD TEMPURA SOBA Buckwheat noodles in a fish broth served with shrimp and vegetable tempura	18
	COLD SOBA Buckwheat noodles	12

Ramen

COOL SUMMER RAMEN Refreshing summer style, chilled noodles, variety of colorful toppings minced pork, ginger -toasted sesame dressing	15
FRESH VEGETABLE RAMEN Veggie broth, corn, bell peppers	15
TONKOTSU PORK BELLY RAMEN Tonkotsu broth, roasted pork, egg	15
MISO PORK KIMCHI RAMEN Sautéed pork, kimchi, egg,	15
SPICY CHICKEN RAMEN Spicy chicken broth, Tatsu-age chicken, egg	15
LOBSTER RAMEN Miso-lobster broth, lobster dumplings	15

Sushi & Sashimi Platters

DELUXE SUSHI PLATTER* Tuna, Yellowtail, Salmon, and Shrimp nigiri (1 pc. each), Tuna, Yellowtail, Octopus sashimi (2 pc. each), Tuna and Yellowtail hand roll (1 pc. each), and a California roll (8 pc.)	30
SUSHI DINNER* Tuna, Yellowtail, Salmon, White fish, Crab, Scallop, Shrimp, and Octopus nigiri (1 pc. each) with a choice of Tuna roll (6 pc.) or California roll (5 pc.)	23
VEGETABLE SUSHI DINNER* ^ Eggplant (1pc) and Mushroom (1pc) nigiri, Cucumber roll (3pc), Avocado roll (3pc), and Vegetable roll (5pc)	14
GF SASHIMI DINNER* Tuna, Yellowtail, Salmon, White fish, and Octopus (3 pc. each) Served with Rice	35
CHIRASHI* Chef's Selection sashimi served over a bowl of sushi rice.	28
TEKKA DON* Tuna sashimi served over a bowl of sushi rice. <i>Sushi & Sashimi Platters are served with Miso Soup and Dinner Salad</i>	24