

STARTERS

EDAMAME

\$7

Steamed whole soy beans, lightly salted

LETTUCE WRAPS

\$15

Chicken and ginger, water chestnuts, bean sprouts, scallions, Boston Bibb lettuce

SHISHITO PEPPERS

\$8

roasted and pan-seared, served with a spicy sriracha soy dipping sauce

CRAZY JALAPEÑO

\$9

Fried jalapeño, crab meat and cream cheese, topped avocado and Unagi sauce

TUNA POKE

\$16

Yellowfin tuna, cucumbers, avocado, cilantro, scallions, fried red onions, pumpkin seeds tossed in a chili and togarashi spicy honey mayonnaise dressing

ASIAN TACOS

\$13

Spicy tuna in a crispy wonton, topped with avocado, spicy mayo and unagi sauce on side

SHRIMP SPRING ROLLS

\$12

Shrimp, Asian vegetables, shiitake mushrooms, bok choy served sweet and sour sauce

ROCKIN' CALAMARI

\$13

Fried calamari, rock shrimp, furikake-Togarashi, with sweet and sour sauce.

ENTREES

NOODLES

\$17

Srir-fried noodles served with yellow, green, and red peppers, onions, back-choy, napa cabbage, soy, oyster sauce, and teriyaki sauce
Chicken or Vegetable

GRILLED STEAK & CAULIFLOWER\$24

Grilled skirt steak, roasted cauliflower tossed with Soy-Tahini and finished with pickled Shishito

CHILEAN SEA BASS

\$36

Pan seared served with jasmine rice, Japanese carrots Asparagus and miso sauce

FRIED RICE

\$17

Stir-fried rice, green, red and yellow peppers, onions, egg, soy sauce
Chicken or Vegetable
Steak or Shrimp + 5

BBQ SALMON

\$26

Basted with Korean chili glaze, served atop roasted zucchini and eggplant, bok choy and kaiware

WASABI FILET

\$38

Wasabi marinated served over mashed sweet potato with steamed asparagus and veal wasabi reduction

SEARED SCALLOPS

\$28

Topped with white truffle and miso over mashed potato, mushrooms & edamame, smoked bacon

SKIRT STEAK

\$26

Sliced over a bed of shoe string potatoes and topped with crunchy onions and a side ginger demi sauce

DUMPLINGS

PORK	\$10	CHICKEN	\$10	SHRIMP (SHUMAI)	\$10
MUSHROOM	\$8	VEGETABLE (GF)	\$8		

*Steamed or Fried

TEMPURA

ASPARAGUS	\$3	BROCCOLI	\$3	CHICKEN	\$5
PUMPKIN	\$3	SHRIMP	\$6	SWEET POTATO	\$3

ZUCCHINI	\$3	GREEN BEANS	\$3	AVOCADO	\$3
CAULIFLOWER	\$3				

*2 pieces per order

YAKITORI

STEAK	\$12	CHICKEN	\$10	SEA BASS	\$14
SCALLOP	\$12	BOK CHOY	\$8		

*Fire Grilled Skewers 3pc

SOUPS AND SALADS

MISO White miso with wakame, scallions and tofu.	\$3	IKA SALAD Squid with Ponzu sauce (spicy on request)	\$9	UDON Bonito broth, rice noodles, Japanese mountain vegetables, fishcake, green onions, shichimi togarashi.	\$8
SEAWEED SALAD Sweet vinegar with fresh beets and toasted sesame seeds	\$8	HOUSE SALAD Mixed greens, snow peas, tomatoes and lotus root with house ginger dressing	\$7	COLD SOBA NOODLES Tossed in a sesame garlic soy dressing, topped with pea shoots, scallions, pickled radish and shishitos	\$8

CHEF'S SPECIAL ROLLS

RED DEVIL Spicy octopus with shrimp tempura topped with spicy tuna and avocado drizzled with unagi sauce	\$17	TUNADO Shrimp tempura, cucumber, topped with tuna and avocado drizzled with unagi sauce and spicy mayo	\$17	HOW WE ROLL Spicy tuna, cilantro and avocado topped with black tobiko with a touch of lime.	\$17
NABU Soft shell crab, avocado and cucumber rolled in soy paper topped with spicy crab and unagi sauce	\$18	STOP, DROP AND ROLL Spicy tuna, shrimp tempura topped with Yellow Tail, jalapeño and unagi sauce	\$17	PICCADILLY Lobster tempura, scallions, radish sprouts, avocado rolled in soy paper with spicy mayo and unagi sauce	\$18
STANLEY CUP Spicy shrimp and crab, mango, cilantro, avocado, sweet potato, topped with chili oil and unagi sauce	\$18	KICKER Super white tuna, spicy crab, jalapeño, avocado topped with tuna, chili oil and potato wasabi aioli	\$17		

SPECIALS FROM THE SUSHI BAR

SASHIMI DX Chef's choice cuts 15 pc of sashimi	\$29	HAMACHI LOVES ME Avocado and mango wrapped with yellow tail, topped with jalapeno, wasabi yuzu, ponzu sauce	\$18	TUNA TATAKI Seared tuna, avocado, onion, shichimi togarashi pepper, Ponzu sauce and Wasabi yuzu sauce	\$18
HAMACHI TIRADITO Sashimi yellow tail, topped with chopped cilantro, thin sliced serrano pepper and ponzu sauce and wasabi yuzu	\$18	TUNA TARTARE WITH CAVIAR Chopped tuna, cilantro, avocado, chili oil sauce topped with black roe and quail egg, wonton chips.	\$19	ESCOLAR Super white tuna, peppered and seared with togarashi and cilantro, served with ponzu, yuzu sauce	\$18
NIGIRI AND MAKI PLATE Chef's choice cuts 9 pc of nigiri and spicy tuna roll	\$28	BEEF CARPACCIO Filet mignon seared rare, topped with chili oil and ponzu sauce	\$19		

NIGIRI / SASHIMI

UNI Sea Urchin	\$5 / \$10	MASAGO smelt roe	\$3 / \$6	MAGURO Regular Tuna	\$3 / \$6
SAKE Scottish Salmon	\$3/ \$6	CHUTORO Medium Fatty Tuna	\$5 / \$9	SAKE TORO Fatty Salmon	\$6 / \$12
OTORO Fatty Tuna	\$8 / \$16	TOBIKO Black, Red, Wasabi	\$3/ \$6	ESCOLAR Super White Tuna	\$3 / \$6
HAMACHI Wild Yellow Tail	\$3 / \$6	MADAI Japanese Red Snapper	\$3 / \$6	SUZUKI Sea Bass	\$3 / \$6

SABA Mackeral	\$3 / \$6	EBI Poached Shrimp	\$3 / \$6	BOTAN EBI Sweet Shrimp	\$4 / \$8
IKURA Salmon Roe	\$4 / \$8	UNAGI Baked Eel	\$4 / \$8	TAKO Octopus	\$3 / \$6
KANI King Crab	\$4 / \$8				

*Nigiri: 1 piece on top of rice / Sashimi: 2 pieces sliced

SUSHI ROLLS

BOSTON Shrimp, cucumber, avocado, mayo	\$10	NAMASAKE Fresh salmon, avocado	\$9	SPICY TUNA minced tuna with spicy mayo	\$10
VEGETABLE ROLLS Choose 2-3 ingredients per roll: Avocado, Asparagus, Cucumber, Shitake Mushroom, Oshinko, Squash, Sweet potato or Yamagobo	\$8	KING CRAB King crab, mayo, cucumber, avocado.	\$10	GODZILLA shrimp tempura, cream cheese, avocado, cucumber, drizzled with wasabi mayo and Unagi sauce	\$16
CRUNCHY shrimp tempura, cucumber, masago, spicy mayo	\$14	DRAGON shrimp tempura, eel, cucumber, avocado, sesame seeds, and Unagi sauce	\$16	CALIFORNIA Crabstick, avocado, cucumber	\$8
SALMON Fresh salmon	\$8	SPICY TAKO Spicy octopus	\$9	SHRIMP TEMPURA shrimp, cucumber, avocado, sesame seeds and unagi sauce	\$10
SPIDER Tempura soft-shell crab, cucumber, avocado, masago, drizzled with Unagi sauce.	\$13	UNAGI AVOCADO eel, avocado, unagi sauce	\$10	PHILADELPHIA Smoked salmon, cream cheese	\$8
RAINBOW Assorted fresh fish on top of a California roll	\$15	TEKKA fresh tuna	\$10		

