

## DRINKS

<b>Red Wine</b>		<b>White Wine</b>	
<b>Beer &amp; Sake</b>		<b>Specialty Cocktail</b> Sealed cap bottle (5 oz.)	
<b>Coke</b>	<b>\$2</b>	<b>Diet Coke</b>	<b>\$2</b>
<b>Sprite</b>	<b>\$2</b>	<b>Gingerale</b>	<b>\$2</b>
<b>Fiji Water 500 ML</b>	<b>\$3</b>	<b>Iced Green Tea</b>	<b>\$3</b>
	<b>San Pellegrino</b>		<b>\$6</b>

## HOT | START + SHARE

<b>Miso Soup</b>	<b>\$3</b>	<b>Grilled Gyoza</b> vegan or pork	<b>\$8</b>
<b>Agedashi Tofu</b>	<b>\$8</b>	<b>House Edamame</b> with elote	<b>\$8</b>
<b>Butter Grilled Mushroom</b>	<b>\$8</b>	<b>Grilled Shishito Pepper</b>	<b>\$9</b>
<b>Corn Tempura</b>	<b>\$9</b>	<b>Real Crabmeat Wontons</b>	<b>\$10</b>
<b>Seared Tuna</b> with wasabi butter + organic daikon sprouts	<b>\$12</b>	<b>Calamari Fry</b>	<b>\$14</b>
<b>Steamed Sea Bass</b> with black bean + ginger	<b>\$14</b>	<b>Baked Scallops</b> spicy lemon mayonnaise	<b>\$15</b>

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**Mini Lobster Sliders** **\$16**

maine catch + spicy buttered toast

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**COLD | START + SHARE**

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**Gomae**

spinach with sesame sauce

**\$5**

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**Fresh Tofu**

with sesame-peanut-chili oil

**\$5**

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**Edamame**

with sesame & sea salt

**\$5**

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**Tsukemono**

assorted Japanese pickles

**\$5**

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**Seaweed Salad**

wakamono blend

**\$6**

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**House Salad**

with ginger dressing

**\$6**

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**Wasabi Soba Noodles**

**\$8**

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**Truffle Flounder**

hirame sashimi with ponzu sauce

**\$15**

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**Tuna Flight**

yellowfin, albacore, super white + toro

**\$16**

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**Yellowtail Ceviche**

lime, cilantro, chili + daikon

**\$16**

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**Salmon Tartare**

lemon, basil, cucumber + rice crisp

**\$16**

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**Tuna Dip**

avocado, sesame qp served with wonton crackers

**\$18**

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**2 NIGIRI / SASHIMI**

2 nigiri / sashimi per order

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**Amberjack**

kanpachi

**\$8**

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**Bluefin Belly**

toro

**\$12**

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**Escolar**

shiroi maguro

**\$7**

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**Fresh Wasabi**

**\$2**

<b>Freshwater Eel</b> unagi	<b>\$7</b>	<b>Quail Egg</b> uzura	<b>\$2</b>
<b>Salmon</b> namasake	<b>\$7</b>	<b>Salmon Roe</b> ikura	<b>\$7</b>
<b>Shrimp</b> ebi	<b>\$5</b>	<b>Smoked Salmon</b> sake	<b>\$7</b>
<b>Spicy Scallop</b> hotate	<b>\$8</b>	<b>Tofu Pouch</b> inari	<b>\$5</b>
<b>Yellowfin Tuna</b> maguro	<b>\$8</b>	<b>Yellowtail</b> hamachi	<b>\$8</b>

## SPECIALTY ROLLS

<b>Big Sur</b> king crab, smoked salmon, avocado, cucumber, butter lettuce, masago, sesame	<b>\$15</b>	<b>Buddha Vegan Roll</b> kobocho, mango, asparagus, marinated shitake mushroom, tempura crumbs	<b>\$12</b>
<b>Oedipus</b> fresh salmon, avocado, cucumber, herbs, topped with wasabi qp, salmon roe	<b>\$14</b>	<b>Emerald Wave</b> yellowtail, asparagus, avocado, cucumber, wasabi qp, wasabi tobiko, tempura crumbs	<b>\$14</b>
<b>Fire Dragon</b> spicy tuna, cream cheese wrapped with avocado, freshwater eel, unagi sauce, masago	<b>\$15</b>	<b>Fuji Snow</b> super white tuna, almonds, avocado, qp, fuji apple, and cucumber	<b>\$14</b>
<b>Kani Chung</b> king crab, tempura crumbs over spicy albacore tuna, torched asparagus, wasabi crispy green pea, unagi sauce, toasted sesame	<b>\$15</b>	<b>Lobsterdamus</b> maine lobster, avocado, lettuce, cucumber, warmed lemon butter	<b>\$20</b>
<b>Maki Mexicano</b> yellowtail, cilantro, jalapeno, spicy sauce, avocado, lime	<b>\$12</b>	<b>Moby Dick</b> pepper seared albacore over spicy scallops, avocado, cucumber, masago	<b>\$15</b>

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**Oedipus** **\$14**

fresh salmon, avocado, cucumber, herbs, rice puff topped with wasabi qp, salmon roe

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**Peter Parker** **\$18**

softshell crab, cream cheese, avocado, freshwater eel, scallions, unagi sauce, spicy sauce, cucumber, tempura crumbs, tobiko

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**Red Caterpillar** **\$15**

tuna, cucumber, avocado, wasabi qp, tempura crumbs topped with red tobiko, shrimp

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**Spicy Trio** **\$14**

tuna, yellowtail, salmon, avocado, spicy qp

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**Three Headed Godzilla** **\$19**

shrimp tempura, crab, seared sea scallops, avocado, cream cheese, spicy sauce, tempura crumbs, pickled ginger, scallions, wasabi qp, unagi sauce

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**Wakamono** **\$19**

tuna & salmon over shrimp tempura, unagi, spicy sauce, daikon sprouts

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**Yo La Mango** **\$15**

mango wrapped salmon, grilled asparagus, tamago, cucumber, tempura crumbs, spicy qp, shichimi pepper

## CLASSIC ROLLS

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**Spicy Tuna Maki** **\$9**

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**Tuna Avocado Maki** **\$7**

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**Tuna Cucumber Maki** **\$7**

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**Tuna Maki** **\$9**

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**Philadelphia Maki** **\$8**

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**Spicy Albacore Maki** **\$8**

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**Albacore Avocado Maki** **\$7**

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**Albacore Jalapeno Maki** **\$7**

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**Spicy Salmon Maki** **\$8**

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**Salmon Avocado Maki** **\$7**

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**Salmon Cucumber Maki** **\$7**

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**Salmon Maki** **\$7**

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**Salmon Skin Maki** **\$7**

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**Yellowtail Scallion Maki** **\$7**

<b>Yellowtail Jalapeno Maki</b>	<b>\$7</b>	<b>Yellowtail Avocado Maki</b>	<b>\$7</b>
<b>Spicy Tako Maki</b>	<b>\$8</b>	<b>King Crab California Maki</b>	<b>\$10</b>
<b>Shrimp Tempura Roll</b>	<b>\$9</b>	<b>Shrimp Avocado Maki</b>	<b>\$8</b>
<b>Shrimp Cucumber Maki</b>	<b>\$7</b>	<b>Spicy Scallop Maki</b>	<b>\$9</b>
<b>Softshell Crab Maki</b>	<b>\$9</b>	<b>Unagi Cucumber Maki</b>	<b>\$8</b>
<b>Unagi Avocado Maki</b>	<b>\$8</b>	<b>Sweet Potato Maki</b>	<b>\$8</b>
<b>Shitake Tempura Maki</b>	<b>\$6</b>	<b>Avocado Maki</b>	<b>\$5</b>
<b>Asparagus Maki</b>	<b>\$5</b>	<b>Cucumber Maki</b>	<b>\$5</b>

## KITCHEN | MAIN

<b>Butter Grilled Rice</b> crab 22, shrimp 19, chicken 16		<b>Kalbi Burger</b> cheddar cheese + togarashi frites	<b>\$14</b>
<b>Tofu Teriyaki Bowl</b>	<b>\$14</b>	<b>Chicken Katsu Curry</b> served crispy over rice	<b>\$16</b>
<b>Chicken Teriyaki Bowl</b>	<b>\$16</b>	<b>Iron Chef Yakisoba</b> teppanyaki grilled noodles with lobster, pork belly + chicken	<b>\$26</b>
<b>Ribeye Hibachi Grill</b>			<b>\$26</b>

## SUSHI BAR | MAIN

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**Chirashi** **\$32**  
seasoned sashimi over sushi rice

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**Namasake Donburi** **\$22**  
salmon + avocado poke over sushi rice

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**Sashimi Arrangements**  
ninja 28 samurai 44 sumo 62

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**Superior Reflection** **\$36**  
2 maguro, 2 hamachi, 2 hirame 2 namasake 2  
unagi + crunchy spicy tuna roll

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**Sushi Classic** **\$28**  
10 pieces chef's choice + tempura roll

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**Sushi Yoko Ono** **\$24**  
6 pieces chef's selection + california roll

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**Temaki Cone Rolls** **\$20**  
yellowtail scallion, spicy tuna, salmon  
avocado

## RAMEN | MAIN

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**Plain Ramen** **\$8**

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**Yasai Vegan Ramen** **\$12**  
mushroom broth, tofu, bamboo, tremella  
mushroom & nori

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**Spicy Miso Ramen** **\$14**  
chili miso broth, spinach + shrimp tempura

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**Yo Yo Ramen** **\$15**  
shoyu broth, chashu pork belly, soft boiled  
egg, mountain vegetables + japanese spice

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**Tori Ramen** **\$15**  
chicken, corn, soft boiled egg

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**Salmon Miso Ramen** **\$16**  
grilled salmon, baby bok choy, miso shoyu  
dashi + fresh ginger

## ETC.

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**Ginger** **\$1**

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**Wasabi** **\$1**

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**Spicy Mayo Sauce** **\$1**

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**Soy Sauce** **\$1**

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**Ponzu Sauce**

**\$1**

**Unagi Sauce**

**\$1**

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**Teriyaki Sauce**

**\$2**

**Ginger Dressing**

**\$2**

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**Sushi Rice**

**\$4**

**Sushi Brown Rice**

**\$4**

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**Steamed Ramen Noodle**

**\$5**

## **SWEET**

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**Green Tea Ice Cream**

**\$4**

**Heaven & Earth**

**\$8**

Chocolate Lava Cake with Vanilla Ice cream

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**Baked Apple Tart**

**\$8**

with Vanilla Ice cream

**Ice Cream Sampler**

**\$8**

green tea, ginger chai tea , lychee sorbet