Wine & Sake

Whites

	Glass	Bottle
Matua Sauvignon Blanc Marlborough, New Zealand Bright, lively, gooseberry, tropical, citrus	8	36
St. Francis Sauvignon Blanc Sonoma, California Crisp, lychee, melon, tangerine, mineral, smooth finish	9	42
Masi "Masianico" Pinot Grigio Veneto, Italy Crisp, lychee, melon, tangerine, mineral, smooth finish	9	42
Frisk "Prickly" Riesling Victoria, Australia Slightly sweet, zippy, citrus, floral	7	32
DeLoach Chardonnay California Creamy, citrus, tropical, vanilla, crisp acidity	9	42
Boya Rosé Chile Refreshing, bright, raspberry, tangerine, mineral finish	7	32

Reds

	Glass	Bottle
Portlandia Pinot Noir Willamette Valley, Oregon Light body, bright cherry, strawberry	10	47
Wente Cabernet Sauvignon Livermore, California Ripe black fruit, plum, fig, medium body, smooth	9	42
El Coto Crianza Rioja, Spain Raspberry, cherry, spice, toasted oak, silky finish	9	42

Canned Sake

Takara Jpop Sparkling Beverage (White Peach or Grapefruit) (355ml) Japan	7
Yomi Junmai Ginjo California Melon, cherry, red berries, mocha	10
Funaguchi Ichiban Shibori (200ml) Japan Unpasturized and undiluted, fruit aroma, full body, clean finish	13
Funaguchi Aged (200ml) Japan Rich mouthfeel, robust flavor, aged 1 year at cold temps	15
Funaguchi Kunkou (200ml) Japan Well balanced, gentle sweetness, aromatic, clean dry finish	20

Sake, Beer & Spirits

Sake by the Glass & Bottle

	Small	Large	Bottle
Ozeki Ikezo Peach Jelly Sake (180ml) Wakayama, Japan Sweet and tart with notes of almond	-	-	9
Sho Chiku Bai Junmai California Hot Sake	5	9	-
Sho Chiku Bai Nigori (White Peach, Lychee or Mango) California. Cloudy with natural flavors	9	17	29
Takatenjin Sword of the Sun Honjozo Shizuoka, Japan Melon, pear, banana, buttery, round, low acid	12	22	65
Rihaku Dance of Discovery Junmai Shimane, Japan Textured, layered, smoky, sweet, cleansing acidity	11	20	60
Momokawa Silver Junmai Gingo Dry Oregon Apple, pear, melon, mineral notes	8	15	39
Rihaku Wandering Poet Junmai Ginjo Shimane, Japan Clean, banana, ripe honeydew, herbal, crisp acidity	14	24	79
Konteki Pearls of Simplicity Junmai Daiginjo Kyoto, Japan. Honeydew, lemon, hints of licorice	16	27	89
Tentaka Hawk in the Heavens Junmai Tochigi, Japan Nutty, grassy, mushroom, earthy	12	22	65
Tozai Snow Maiden Junmai Nigori Kyoto, Japan Cloudy, nutty, creamy, soft saline, banana, refreshing acidity	10	19	45
Kikusui Perfect Snow Nigori (300ml) Japan Cloudy, sweet, full bodied	12	-	23
Choya Umeshu Plum Wine Osaka, Japan Balanced, sweet and tart, nutty	10	-	45

Beer

Sapporo (355ml)	5
Sapporo (600ml)	9.5
Kirin (355ml)	5
Kirin (651ml)	9.5
Asahi (633ml)	9.5
Orion (633ml)	9.5
Templin Family "Ferda" Double IPA (8.2% ABV 473ml)	8
Level Crossing "In The Pines" Hazy Pale Ale (5% ABV 473ml)	6
Level Crossing "Bat Country" Blonde (5% ABV 473ml)	6

Spirits

Vodka	
Dented Brick	6
Tito's	8
Whiskey	
Jameson Black Barrel	7
Redbreast Irish	9
Bourbon	
Basil Hayden	8
Four Roses	8
Tequila	
Milagro Silver	6
Lunazul Reposado	5
Japanese Whiskey	
Suntory Toki	10
Nikka Coffey Grain	15
Hibiki Harmony	17
Yamazaki	24

Uramaki

Alf Roll * 15.5
Spicy tuna, avocado & cucumber topped w/ eel & eel sauce

Aloha * 10.5
Spicy tuna, avocado, mango, jalapeño & sesame seeds topped w/ mango sauce & macadamia nuts

California Roll 7.5 Imitation crab, avocado, cucumber & sesame seeds

California Roll w/Tobikko * 8.5

Caterpillar 15.5 Eel, cucumber & kaiware topped w/ avocado & eel sauce

Coco Mango * 9.5
Yellowtail, cucumber, mango, jalapeño & cilantro topped w/ wasabi tobikko

Dragon 14.5 California roll topped w/ eel & eel sauce

Dream * 15
Spicy tuna, avocado, mango, jalapeño & Japanese shiso leaf topped w/ seared escolar, togarashi, sesame oil & spicy citrus sauce

Duke 14.5
Salmon, yellowtail & tenpura green onion topped w/ seared tuna, scallions, spicy aioli & eel sauce

Executive * 15
Tenpura shrimp, avocado & spicy aioli topped w/ tuna, thinly sliced lemon, tobikko, eel sauce & spicy sauce

Freshie * 14.5
Shrimp, avocado, cucumber & kaiware topped w/ seared yellowtail, thinly sliced lemon & yuzu kosh

Ichi * 13.5 California roll topped w/ salmon, thinly sliced lemon & ponzu sauce

Miya 15.5 Shrimp tenpura topped w/ eel, avocado, spicy aioli & eel sauce

Pablo Escolar * 14.5
Spicy tuna & tenpura peppers topped w/ seared escolar, thinly sliced lime & ponzu sauce

Philly 8.5 Smoked salmon, avocado & cream cheese

Play Boy * 14
Tenpura shrimp topped w/ tuna, avocado, spicy aioli & eel sauce

Rainbow * 13.5 California roll topped w/ assorted fish, shrimp & avocado

Red Bull * 14.5 Spicy tuna, cucumber & kaiware topped w/ tuna & spicy sauce

Red Dragon * 13.5 California roll topped w/ spicy tuna & shrimp

Rock n' Roll 9.5 Eel, avocado & cream cheese w/ sesame seeds & eel sauce

Shrimp Nips * 15
Tenpura shrimp & jalapeño topped w/ spicy tuna, tobikko & eel sauce

Summer Breeze * 15.5
Yellowtail, avocado, mango, jalapeño, cilantro & spicy sauce topped w/ salmon, thinly sliced lemon, tobikko & habanero honey sauce

Suna * 15
Soft shell crab, cucumber & kaiware topped w/ tuna, avocado, spicy aioli & eel sauce

Sunshine * 16.5
Tenpura shrimp, spicy tuna, avocado & asparagus wrapped in soy paper topped w/ tobikko, spicy sauce & eel sauce

Unagi Roll 9.5 Eel & cucumber topped w/ sesame seeds & eel sauce

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Tatemaki

Hell Fire * 9.5
Spicy tuna, jalapeño, kaiware & special spicy sauce on top

Hot Tako 10
Octopus, cucumber, kaiware, tobikko & spicy aioli

Pink Flamingo 13.5
Tenpura shrimp, crab, avocado, cucumber & spicy aioli wrapped in soy paper w/ eel sauce

Sake Kawa 9.5
Baked smoked salmon skin, cucumber, yama gobo, kaiware & shaved bonito

Shrimp Tenpura 10.5
Tenpura shrimp, avocado, cucumber, green leaf & spicy aioli w/ eel sauce

Spicy Salmon * 8.5
Salmon, cucumber, kaiware, green leaf & spicy sauce

Spicy Scallop * 11
Scallops, cucumber, kaiware, tobikko & spicy aioli

Spicy Tuna * 9
Tuna, cucumber, kaiware, green leaf & spicy sauce

Spicy Yellowtail * 9
Yellowtail, cucumber, kaiware, green leaf & spicy sauce

Spider Roll 11.5
Soft shell crab, cucumber, kaiware, green leaf & spicy sauce w/ eel sauce

Tenpura Vegetable Roll 8
Assorted fried vegetables w/ eel sauce

TNT * 9.5
Spicy tuna, yellowtail, jalapeño & tobikko on top

Hosomaki

Kappa 5.5 Cucumber roll

Umekyu 6 Cucumber & plum

Oshinko Maki 5.5 Pickled daikon radish roll

Negihama * 7 Yellowtail & scallions

Sake Maki * 7 Salmon roll

Tekka Maki * 7 Tuna roll

Vegetarian Roll

Avocado 6 topped w/ sesame seeds

Kappa 4.5 Cucumber roll

Umekyu 5 Cucumber & plum

Hunk 13
Avocado, cucumber, kaiware & green leaf topped w/ avocado & mango sauce

Karapi 14.5
Avocado, cucumber, jalapeño, kaiware & green leaf topped w/
thinly sliced lime, avocado, habanero honey sauce & sesame seeds

Sushi (2 pcs.) / Sashimi (5 pcs.)

Ajl * 8/19 Horse mackerel
Amaebi * 11/na Sweet shrimp
Ebi * 6/na Shrimp
Hamachi * 8/19 Yellowtail
Hotategai * 9/20 Scallop
Ikura * 8/na Salmon roe
Kanpachi * 8/19 Amberjack
Maguro * 8/19 Tuna
Sake * 7/18 Salmon
Shiromi * 8/19 White fish
Smoked Salmon * 6/14
Tako 6.5/15.5 Octopus
Tobikko * 6/na Flying fish eggs
Unagi 8/19 Eel
Uni * $mkt/$mkt Sea urchin
Walu * 7/18 Escolar
Umi Masu * 8/19 Ocean Trout
Akami * 9/20 Bluefin tuna
Chutoro * 13/24 Semi-fatty bluefin tuna
Toyosu Special (ask about daily specials)

Sashimi Plates

Small Sashimi * 33 15 pcs. chef's choice
Large Sashimi * 48 25 pcs. chef's choice
Tour of Japan Sashimi * 60 30 pcs. chef's choice
Chirashi * 36 Assorted 15 pcs. chef's choice sashimi over rice

Combo Plates served w/ miso soup & salad

Sushi Combo * 23
5 pcs. (tuna, salmon, yellowtail, unagi & ebi) & shrimp tenpura roll
Sashimi Combo * 24 9 pcs. (tuna, salmon & yellowtail) & rice

Deep Fried Roll

DTH 13
Tuna, salmon, yellowtail & avocado deep fried topped w/ spicy aioli & eel sauce

Vegas 13
Smoked salmon, crab, cream cheese & avocado deep fried topped w/ spicy aioli & eel sauce

Kids Meal $10

for ages 12 & under (no substitution)

1 Shrimp Tenpura, Chicken Teriyaki, 2pcs. California roll & rice

Appetizers

Edamame 6 Soy beans
Spicy Edamame 9
Agedashi Tofu 10 6 pcs. of tenpura tofu
Gyoza 9 6 pcs. potstickers (pan fried or deep fried)
Karaage 11 Japanese marinated deep fried chicken
Shrimp Tenpura 9 4 pcs. of tenpura battered fried shrimp
Vegetable Tenpura 8 8 pcs. of lightly battered seasonal vegetables
Aji Fry 7.5 2 pcs. breaded and deep fried baby horse mackerel
Baked Green Mussels 8
3 pcs. diced New Zealand green mussels baked w/spicy aioli topped w/ tobiko & scallions served in mussel shell
Ninja Star 10
Spicy tuna between 2 Japanese shiso leaves tenpura fried served w/ eel sauce on top
Sunomono 6 Cucumber salad w/ vinaigrette dressing
Seafood Sunomono 8 Cucumber salad w/ shrimp & octopus
Seaweed Salad 5
Smoked Squid Salad w/ Seaweed Salad 7
Mussel Shooter * 7 2 pcs. w/quail eggs & spicy ponzu topped w/ tobiko & scallions

Salads

Seared Tuna Salad * 17
Seared tuna on a bed of spring mix topped w/ yuzu wasabi dressing, cucumber, avocado & kaiware
Sashimi Poke Salad * 14
Side Salad 5

Sides

Charshu Chahan 8.5
Pork belly charshu fried rice
Miso Soup 3
Rice 2 Steamed or sushi rice
Uzura * 1 2 pcs. quail eggs
Mamenori 1 Soy paper

Beverages

Hot Green Tea 5 refills
Iced Matcha Milk Tea 7 no refills
Juice (Apple or Orange) 3 no refills
Shirley Temple 3 no refills
Soda 3

Small Plates (add soup, salad & rice for $5)

Chicken Teriyaki 9
Salmon Teriyaki 10
Shrimp Tenpura (2 pcs.) & Vegetable Tenpura (4 pcs.) 9
Charshu Don 11 4 pcs. of house made pork belly charshu over rice
Gyu Don 14 Thinly sliced garlic-soy marinated beef over rice w/ benishoga & scallions
Unagi Don 24 Broiled eel over rice
Hamachi Kama 16 Broiled yellowtail cheek
Sake Kama 13 Broiled salmon collar

RAMEN

topped w/ soft boiled egg, pickled bamboo shoots,
bean sprouts, spring onion, nori, naruto maki & pork belly charshu

Kimchi Ramen (reg) 14 (large) 16
Spicy kimchi flavor

Miso Ramen (reg) 14 (large) 16
Miso flavor

Shio Ramen (reg) 13 (large) 15
Salt flavor

Shoyu Ramen (reg) 14 (large) 16
Soy sauce flavor

Tonkotsu Ramen (reg) 14 (large) 16
Creamy pork flavor broth comes w/ kikurage mushrooms instead of bamboo shoots.
optinal tonkotsu noodles (thin straight flour noodles) is available

Mabo Men (reg) 14 (large) 16
Shoyu ramen topped w/ spicy ground pork, bean sprouts & baby bok choy

Katsu Curry Ramen (reg) 15 (large) 17
Savory curry broth, panko chicken breast, egg, green onions & bean sprouts

Gyoza Ramen (reg) 14 (large) 16
Shoyu ramen topped w/ gyoza, egg, green onion & bean sprouts

Extras

Black Garlic Oil 1.5
Extra Egg 1
Side Kimchi 2.5
2 pcs. Extra Charshu 3.5
Extra Noodle 3.5

Lunch Special Bento

served w/ soup, salad, vegetable tenpura, 4 pcs. California roll & rice.
Served until 2 pm.

Chicken Teriyaki 18
Salmon Teriyaki 20
Shrimp Tenpura 15 2 pcs. fried shrimp
Sushi * 19 4 pcs. (tuna, salmon, yellowtail & shrimp nigiri)
Sashimi * 20 6 pcs. (tuna, salmon & yellowtail)

Desserts

Imuraya Mochi Ice Cream 5 Matcha Green Tea, Black Sesame, Mango, or Strawberry
Yuzu Sorbet (Made in Japan) 6

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