

Starter

- Quick Fix -

Edamame	5
Steamed soy bean, lightly seasoned with sea salt	
Hiyashi Wakame	5
Seasoned seaweed salad	
Cucumber Sunomono	4
Cucumber salad with seaweed *with seafood add \$3	
Veggies & Dip	4
Seasonal vegetables with miso dipping sauce	
Goma-ae	5
Steamed spinach dressed with white sesame miso paste	

- Small Bites -

***From Garden & Land ***

Agedashi Dofu	6
Deep fried organic tofu cubes in savory dashi broth	
Gyoza	7
6 pcs. pan fried pork pot stickers	
Buta Kakuni	9
Braised pork belly served with soft boiled egg	

From Sea

Chawanmushi	8
Savory steamed egg custard with seafood & mushroom	
Sakamushi	8
Sake sautéed manila clams	
Maguro Yamakake	10
Bigeye tuna tartar with mountain yam & quail egg	
Toro Skewers	9
2 pcs. tuna belly skewers with sweet ginger soy sauce	
Poppo Yaki	10
Grilled whole squid with chili ginger soy sauce	
Soft Shell Crab Tempura	13
Topped with curry & chill flakes	
Gindara Saikyo Yaki	13
Broiled black cod marinated in saikyo miso	
Sashimi Appetizer	16
7 pcs. assorted fresh sashimi	

- Soup & Salad -

Asari Miso Soup	7
Manila clams & green onion	
Green Salad	6
Organic Spring mix, cherry tomatoes & cucumber *1/2 size available	
Tofu Salad	9
Chilled organic soft tofu with spicy sauce & creamy dressing	
Sashimi Salad	18
Assorted fresh sashimi & organic Spring mix	

Mains

- A La Carte -

***Served with mini salad, miso-soup & steamed rice *Brown rice add \$1**

Chicken Teriyaki	16
Grilled chicken breast with house special teriyaki sauce	
Sesame Chicken	16
Crunchy diced chicken breast with sweet sauce *sub spicy available	
Chicken Nanban	16
Fried chicken dressed with sweet-sour sauce	
Beef Teriyaki	20
Grilled rib eye with house special teriyaki sauce	
Garlic Steak	21
Sizzling beef rib eye with garlic butter soy sauce	
Tonkatsu	16
Panko breaded & deep fried Kurobuta pork cutlets	
Salmon Teriyaki	19
Grilled salmon filet with house special teriyaki sauce	
Yakizakana	15
Your choice of salmon collar or grilled mackerel	
Tempura Moriawase	17
Assorted tempura, prawn & seasonal vegetables	
Sanraku Tofu	15
Organic tofu cubes sautéed with vegetables and dashi broth	

- Combination Dinner -

***Pick the first item & second item from each list**

-First Item-	-Second Item-	
▫ Nigiri Sushi 4 pcs.	▫ Chicken Teriyaki	23
▫ Sashimi 5 pcs.	▫ Sesame Chicken	23
▫ California Roll 6 pcs.	▫ Beef Teriyaki	27
▫ Tempura 2pcs. shrimp 5pcs. vegetables	▫ Salmon Teriyaki	26
	▫ Tonkatsu	23

Sushi Platter

***Served with miso soup**

Sushi Lover's Platter	27
Chef's choice of 8 pcs. nigiri sushi & 6 pcs. California roll	
Sashimi Deluxe	33
Chef's choice of 15 pcs. sashimi with steamed rice	
Sushi & Sashimi Deluxe Platter	35
Chef's choice of 6 pcs. nigiri sushi, 6 pcs. California roll, & 7 pcs. sashimi	
Chirashi Deluxe	33
Various kinds of sliced fish, ikura & tobiko over sushi rice	
Vegetable Sushi Platter	19
4 pcs. vegetable nigiri, 12 pcs. kappa & oshinko rolls	

Rolls

- Signature -

Dynamite	Seared spicy tuna, shrimp tempura, cucumber, spicy mayo & eel sauce	15
Rainbow	Tuna, yellow tail, salmon, white fish, shrimp, crab stick, avocado & shiso	15
49ers	Salmon, lemon, avocado, cucumber & tobiko	15
Giants	Seared spicy salmon, shrimp tempura, cucumber, tobiko, spicy mayo & eel sauce	15
Crunch	Spicy salmon, avocado, cucumber, tobiko, & tempura flakes	15
Golden Gate	Seared salmon, scallion, tobiko, crab stick, avocado & miso sauce	13
Sunset	Salmon, avocado, shrimp tempura, cucumber, ikura & eel sauce	15
Volcano	Shrimp, spicy tuna, avocado & tobiko, deep fried, served with spicy chili sauce	13
Tiger	Eel, tamago, shrimp tempura & cucumber	15
Poke	Albacore, shiso, green onion, tobiko & cucumber	11
Dragon	Eel, avocado, crab stick & shiso	15
Spider	Soft shell crab, cucumber, shiso & tobiko	13

- Classic -

***With Soy Paper \$1 each, Tobiko (flying fish roe) \$2 each**

California	Crab stick & avocado	8
Rock'n roll	BBQ eel & avocado	8
Spicy roll	Your choice of tuna, salmon or hotate with cucumber	8
San Francisco	Tuna & avocado	8
Eskimo	Salmon & avocado	8
Philadelphia	Smoked salmon, cream cheese & cucumber	8
Tempura	Shrimp tempura & cucumber	9
Negihama	Chopped yellow tail and scallion	7
Tekka	Tuna	7
Sake Maki	Salmon	7
Futomaki	Crab stick, cucumber, egg & shiitake mushroom	8

- Veggie -

Kappa	Cucumber	5
Avocado		5
Shiitake	Simmered mushroom	5
Natto	Fermented soy bean	5
Oshinko	Pickled daikon radish	5
Nasu	Simmered eggplant	5
Kanpyo	Simmered gourd strips	5
Ume Yamaimo	Plum paste & mountain yam *sub Q available	5
Veggie Tempura	Yam tempura, avocado & cucumber	9

Nigiri & Sashimi *Please see our daily special menu for more options

	2 p nigiri	5 p sashimi		
			*With Quail egg \$1 each	
Maguro tuna	7	15	Ikura salmon roe	8
Sake salmon	7	15	Tobiko flying fish roe	7
Hamachi yellow tail	7	15	Uni sea urchin	M.P.
Shiromaguro albacore	7	15	Toro	M.P.
Saba mackerel	6	13	Unagi eel	7
Hirame halibut	7		Tamago egg omelet	5
Hotate scallop	M.P.		Avocado	5
Tako boiled octopus	7		Nasu eggplant	5
Ebi boiled shrimp	6		Inari soybean curd	5

Donburi -Rice Bowl-***Served with mini salad & miso-soup*****Brown rice add \$1.50**

Chicken Don	12
Teriyaki chicken breast & vegetables over rice	
Katsu Don	13
Kurobuta pork cutlets, egg, onion & green onion over rice	
Curry Don	11
Japanese-style curry gravy over rice	
	*with Katsu add \$4
Ten Don	15
Shrimp & vegetables tempura over rice	
Salmon Don	16
Grilled salmon, cucumber & daikon sprouts over rice	
Unagi Don	22
BBQ eel with teriyaki sauce over rice	
Tekka Don	22
Soy-marinated tuna sashimi over rice, nori seaweed on top	

Noodles***Our soup stock is made with shrimp**

Nabeyaki Udon	15
Shrimp tempura, egg & chicken, in an individual hot pot	
Tempura Udon or Soba	14
Assorted tempura on side	
Chicken Udon or Soba	12
Chicken thigh, spinach & green onion	
Curry Udon or Soba	11
Japanese-style curry broth, fish cake & green onion	
Tofu Udon or Soba	11
Diced organic tofu, seaweed & green onion	
Tenzaru Udon or Soba	14
Cold noodles with dipping sauce, assorted tempura on side	

Not responsible for lost articles.
 We reserve the right to refuse service to anyone.
 Menu subject to change without notice.