

APPETIZERS —

Edamame

Salted & steamed soybeans \$4.99

Chicken Yakitori

Grilled chicken and vegetables on a skewer \$6.99

Shrimp Yakitori

Grilled shrimp and vegetables on a skewer \$8.99

Negimaki

Charbroiled beef rolled with green onions inside \$8.99

Eggplant Appetizer

Lightly fried eggplant \$6.99

Yellowtail Crudo

Sliced of yellowtail topped with herbs and chili sauce \$10.99

Madai Crudo

Slices of Red Snapper torched and topped with plum powder and truffle oil \$9.99

-SALADS---

Salmon Skin Salad

Fresh oven toasted salmon skin over a bed of greens \$7.99

Sashimi Salad

Chef's selection of sashimi over a bed of greens \$12.99

Avocado Salad

Fresh avocado slices on a bed of greens with sweet dressing \$6.99

Scallop Crudo

Slices of fresh scallop topped with herbs and yuzu sauce \$10.99

Fuji Mountain Appetizer

Fresh cuts of sashimi mixed with house greens and spicy hwe dup bap sauce. Served in a crisp red bell pepper \$8.99

Tuna Tataki

Lightly seared cajun seasoned fresh tuna \$11.99

Avocado Fiesta

Fresh avocado slices topped with real crab and sweet chili sauce \$10.99

Sashimi Appetizer

Chef's selection of six cuts of fresh fish \$8.99

Sushi Appetizer

Chef's selection of four cuts of fresh fish over rice \$7.99

-SIDES & SAUCES----

White Rice \$1.00 Sauces \$0.50

Brown Rice \$2.00 Sweet Avocado Spicy Mayo

Black Rice \$2.00 Heavy Mayo Sriracha

Sushi Rice \$2.50 Sweet Chili Sauce

Fresh Nama Wasabi \$3.00 Shichimi \$0.50

-SUSHI & SASHIMI SELECTION—

	Sushi 2pcs.	/ Sashimi 3pcs	Sushi 2pcs. / Sashimi 3pcs				Sushi 2pcs. / Sashimi 3pcs	
Fresh Tuna	5.75	6.25	Smoked Salmon	5.75	6.25	Shrimp	4.75	5.25
Fatty Tuna	MKP	MKP	Yellowtail	5.75	6.25	Egg Cake	3.75	4.25
Cajun Tuna	6.25	6.75	Red Snapper	4.75	5.25	Sea Urchin	6.25	6.75
White Tuna	5.25	5.75	Real Crab	5.75	6.25	Surf Clam	4.75	5.25
Albacore Tuna	5.75	6.25	Scallops	5.75	6.25	Squid	4.75	5.25
Fresh Salmon	5.25	5.75	Mackerel	4.25	4.75	Octopus	5.25	5.75



-SUSHI AND SASHIMI PLATTERS——

Sushi Dinner \$16.99 7pcs. sushi / tuna roll

Sushi Regular \$20.99 9pcs. sushi / tuna roll

Sushi Premium \$29.99 13pcs. sushi / tuna roll

Sushi Love Boats

Small

20pcs. sushi / 1 roll \$48.99

Medium

30pcs. sushi / 2 rolls \$72.99

40pcs. sushi / 3 rolls \$96.99

Sashimi Dinner \$21.99 Sashimi Love Boats

12pcs. sashimi

Sushi Regular \$25.99

15pcs. sashimi

Sushi Premium \$30.99 Large

18pcs. sashimi

Small

27pcs. sushi \$48.99

Medium

40pcs. sushi \$72.99

55pcs. sushi \$99.99

-ROLLS-

(All without eel, fish roe, and imitation crab)

Asparagus Roll	\$4.00	Ebi-Kyu Roll	\$4.50
Avocado Roll	\$4.25	TNT Roll	\$6.75
Avocado/Cuc Roll	\$4.75	Cajun TNT Roll	\$7.00
CAA Roll	\$5.75	Alaska Roll	\$10.25
Cucumber Roll	\$3.75	Boston Roll	\$12.25
Futo Maki Roll	\$12.00	Michigan Roll	\$12.00
Plain Fashion Roll	\$10.00	Philadelphia Roll	\$9.50
Kanpyo Roll	\$4.00	Autumn Roll	\$12.75
Osinko Roll	\$3.25	Mango Fiesta Roll	\$13.00
Real Crab Roll	\$6.00	Ninja Roll	\$13.50
Salmon Roll	\$4.50	Rainbow Roll	\$14.00
Tuna Roll	\$5.00	Sakura Roll	\$15.50
Yellowtail Roll	\$5.00	Reef Roll	\$14.50
California Roll	\$7.25	Chicken Teriyaki	\$10.50
Strawberry Blosson	<mark>n \$1</mark> 1. <mark>00</mark>	Salmon Skin Roll	\$5.00
Yasai Roll	\$9.00	Crab Roll	\$6.00

-SUSHI BAR ENTREES-

(All without eel, fish roe, and imitation crab)

Hwe Dup Bap

Fresh greens with assorted chopped sashimi. Served with rice and spicy Hwe Dup Bap sauce \$16.99

Chirashi (without seaweed salad)

15 pieces of assorted fresh sashimi over a bed of sushi rice \$23.99

Tekka Don (without seaweed salad)

12 pieces of fresh tuna sashimi over a bed of seasoned sushi rice \$22.99

-KITCHEN ENTREES—

Spicy Chicken Dinner

Stir-fried chicken and vegetables with spicy sauce \$15.99

Spicy Shrimp Dinner

Stir-fried shrimp and vegetables with spicy sauce \$18.99

·DESSERTS—

Ice Cream Small \$2.50 Large \$5.00

Choose from our delicious flavors, Vanilla, Chocolate, Green Tea, or Red bean, served with whipped cream and drizzled in rich chocolate sauce

Chocolate Torte \$6.99

SOME ITEMS MAY CONTAIN TRACE AMOUNTS OF GLUTEN.

We are not an entirely Gluten-Free restaurant and therefore cannot guarantee that cross-contamination will never occur. However, we do have processes in place to minimize that risk.