



## Appetizers

### **Hinodé Sashimi** \$40

Chef's choice of assorted sashimi of the day

### **Pork Gyoza** (pan fried or deep fried) \$6

Pork and vegetable dumplings

### **Veggie Gyoza** (pan fried or deep fried) \$6

Vegetable dumplings

### **Shrimp & Vegetable Tempura** \$10

Crispy Shrimp & Vegetable Tempura served with dipping sauce

### **Vegetable Tempura** \$8

Crispy Vegetable Tempura served with dipping sauce

### **Agedashi Tofu** \$6

Deep fried silken tofu in sauce topped with bonito flakes, grated ginger, and green onion

### **Chicken Kara-age** \$7

Seasoned chicken deep fried until crispy

### **Yakitori** (2) \$7

Tender pieces of chicken skewered and grilled in teriyaki sauce

### **House Salad** (S/L) \$6/\$10

Fresh greens served with our famous ginger dressing

### **Hiyashi Wakame** \$5.50

Japanese seaweed salad tossed in a sesame marinade

### **Edamame** \$4.50

Poached soy beans sprinkled with salt

### **Saba no Shioyaki** \$8

Mackerel simply grilled with salt

### **Rice** \$3     **Sushi Rice** \$4

### **Miso soup** \$3

Soy bean paste whisked in a bonito broth

### **Sashimi Maguro** \$17

3 pieces of sliced red tuna

### **Sashimi Hamachi** \$15

3 pieces of sliced yellowtail

### **Sashimi Salmon** \$14

5 pieces of sliced salmon

## Drinks

### Beer

**Hitachino Nest Beer** 330ml \$10

**Asahi Black** Dark lager 5.5% 334ml \$10

### **Sapporo Premium Beer**

341ml/\$7, 650ml/\$12

**Kirin Ichiban** (Canned Beer)

5% 473ml \$10

### Non Alcoholic

**Bottled soft drink** 355ml (Coke |

Diet Coke | Sprite | Ginger Ale ) \$4

Iced Tea \$4.5

### Sake

**Shochikubai Premium Ginjo**

15% 300ml \$30

**Shochikubai Nigori Silky Mild**

15% 375ml \$24

**Shochikubai Nigori Crème de Sake**

15% 300ml \$20



## Sushi Entrées

includes Miso Soup

**SHOBU** (Sushi Platter) \$50  
Chef's choice of 10 varieties of nigiri and 8 pieces of roll

**Kaisen Chirashi** \$40  
Assorted sashimi on a bed of sushi rice

**Sake Ikura Don** \$37  
Freshly sliced salmon served raw and salmon caviar on a bed of sushi rice

**Sake Don** \$28  
Freshly sliced salmon served raw on a bed of sushi rice

**TSUBAKI** (Sushi Platter) \$40  
Chef's choice of 4 kinds (8pcs) of nigiri and 8 pieces of roll

**Tekka Don** \$30  
Freshly sliced red tuna served raw on a bed of sushi rice

☆ **FUGETSU** (Sushi & Sashimi Platter) \$80  
Serves 2 people, comes with 2 miso soups  
Chef's choice of sushi (6 pcs of nigiri, 8 pcs of roll) and sashimi

*Additional fee may apply to substitution*

☆ *Serving for two*



## Nigiri Sushi

2 pieces per order

**Maguro** \$11  
Red Tuna

**Sake** \$8  
Salmon

**Ebi** \$6  
Poached Shrimp

**Bincho Maguro** \$9  
Albacore Tuna

**Ikura** \$20  
Salmon Caviar

**Unagi** \$9  
Grilled Fresh Water Eel

**Hamachi** \$11  
Yellowtail Amberjack

**Saba** \$7  
Mackerel

**Tamago** \$5  
Japanese Style Sweet Omelette

**Spicy Scallops** \$12  
Scallops with Masago & Spicy Mayo

**Hotate** \$12  
Japanese Sea Scallop

**Aburi Salmon** \$9  
Marinated & Seared Salmon

*Please notify your server if you have any allergies or dietary restrictions.  
Additional charges may apply to substitutions.*



## Maki - Rolls



*Hosote Maki: single ingredient roll with seaweed on the outside*



*Chu Maki: multi-ingredient roll with rice on the outside*



**Kappa Maki (6)** \$4

Cucumber | Sesame Seeds



**Avocado Roll (8)** \$7

Avocado



**Salmon Roll (6)** \$8

Salmon



**Smoked Salmon Roll (8)** \$9

Smoked Salmon | Cucumber



**Spicy Salmon Roll (8)** \$10

Salmon | Cucumber | Spicy Mayo



**Salmon Avocado Roll (8)** \$10

Salmon | Avocado



**Eel Roll (8)** \$13

Grilled Fresh Water Eel | Cucumber



**Philadelphia Roll (8)** \$9

Smoked Salmon | Cucumber | Cream Cheese



**Hamachi Maki (6)** \$9

Yellowtail Amberjack | Green Onion



**California Roll (8)** \$9

Avocado | Capelin Caviar | Imitation Crab



**Kamikaze Roll (8)** \$15

Red Tuna | Avocado | Spicy Mayo | Rolled in Tempura Bits



**Bincho Kamikaze Roll (8)** \$14

Albacore Tuna | Avocado | Spicy Mayo | Rolled in Tempura Bits



**Ebiten Roll (8)** \$12

Shrimp Tempura | Avocado | Capelin Caviar



**Spider Roll (8)** \$20

Deep Fried Whole Soft Shell Crab | Avocado | Capelin Caviar



**Yam-Ten Roll (8)** \$9

Crispy Yam Tempura



**Tekka Maki (6)** \$10

Red Tuna



**Spicy Tuna Roll (8)** \$13

Red Tuna | Green Onion | Spicy Mayo



**Spicy Bincho Roll (8)** \$12

Albacore Tuna | Green Onion | Spicy Mayo



**Spicy Scallops Roll (8)** \$15

Scallops | Masago | Green Onion | Cucumber | Spicy Mayo

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## Dinner Entrées

*Includes miso soup and rice*

### **Steak & Tempura Dinner** \$40

Charbroiled AAA New York strip loin (8oz) and crispy Shrimp and Vegetable Tempura

### **Pork Katsu Dinner** \$20

Crispy panko crusted pork tenderloin

### **Chicken Katsu Dinner** \$20

Crispy panko crusted chicken



## Donburi Mono

*includes Miso Soup*

### **Oyako Don** \$17

Seasoned chicken cooked in egg and onion on a bed of rice

### **Una Don** \$30

Broiled fresh water eel on a bed of rice

### **Gyu Don** \$18

Thinly sliced beef with onions on a bed of rice

### **Katsu Don** \$18

Panko breaded pork tenderloin cooked in egg and onions on a bed of rice



## Bento Box

*Includes miso soup, chef's choice sushi, salad and rice*

### **Grilled Teriyaki Salmon & Sushi Bento Box** \$26

### **Chicken Teriyaki & Sushi Bento Box** \$25

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