

Appetizers

* Sushi Appetizer	10.95	Edamame	4.95
the chef's choice of five pieces of nigiri.		boiled and salted green soybeans.	
* Sashimi Appetizer	13.95	Age Tofu	6.95
the chef's choice of seven pieces of sashimi.		fried tofu served in a very mild soy sauce.	
Baby Octopus	8.95	Haru Maki	4.95
marinated baby octopus served with cucumber and masago.		two crispy vegetable spring rolls sliced and served with sesame soy sauce.	
* New Heaven	11.95	Gyoza	6.95
your choice of tuna or salmon with kani wrapped within thinly sliced cucumber served in vinaigrette.		pork pot stickers served steamed or fried.	
Popeye the Sailor	9.95	Shumai	6.95
spinach and kani wrapped together in sliced cucumber served in kinky sauce.		steamed or fried shrimp dumplings.	
* Usuzukuri	12.95	Veggie Delight	9.95
thinly sliced white fish with ponzu sauce.		fresh cut vegetables wrapped with cucumber served in vinaigrette.	
* Tuna Tataki	13.95	Volcano Mushrooms	11.95
thinly sliced tuna, seared and served in ponzu sauce.		baked mushrooms erupting with dynamite conch.	
* Sesame Tuna	13.95	Hamachi-Kama	11.95
sliced tuna covered with sesame seeds and served in kinky sauce.		a grilled yellowtail collar served with ponzu sauce.	
* Spicy Tuna	13.95	Caribbean Shrimp	11.95
a base of rice layered with spinach, finely chopped tuna, masago and tobiko served in spicy sauce.		fresh shrimp lightly battered and fried. served in a sweet and spicy chili sauce with mango-jalapeno salsa and feta cheese.	
* Haru Tuna	14.95	Shrimp Tempura	8.95
lightly battered and fried tuna served with creamy wasabi and masago.		lightly battered and fried shrimp and vegetables.	
* Spicy Sashimi	13.95	Lobster Tempura	14.95
an assortment of sashimi tossed with radish and cucumber served in spicy ponzu sauce.		lightly battered and fried lobster tail served with wasabi tartar sauce.	
* Tuna & Avocado	14.95	Dynamite Lobster	18.95
a combination of tuna, avocado, masago and spicy sauce served in a bowl made of thinly sliced cucumber.		lobster tail baked in dynamite sauce with spicy masago.	
* Sunomono	12.95	Dynamite Scallop	14.95
conch, octopus, shrimp and kani served over sliced cucumber in your choice of either vinaigrette, miso or spicy sauce.		a combination of scallops, dynamite sauce, kani, masago and spicy sauce stuffed inside of a seashell and baked.	
* Seafood Ceviche	13.95	Scallop with Crispy Onion	12.95
an assortment of conch, octopus, shrimp and fish.		seared sea scallops and crispy onions served in a blend of kinky sauce and herb infused extra-virgin olive oil.	
* Crystal Tuna	10.95	Crispy Calamari	9.95
a combination of tuna, kani, tamago, masago, cucumber and radish bound in a clear rice wrap served in creamy spicy sauce.		fried calamari in a sweet chili sauce topped with crumbled feta cheese.	
* Beef Tataki	11.95	Fried Oyster	8.95
thinly sliced beef seared and served in a soy-vinaigrette.		fried oyster served with house made sauce.	
* Morning Glory	13.95	Crab Cake	11.95
salmon, kani and cucumber bound together with seaweed and served with a touch of ikura on top.		pan-seared crab cake with mango-jalapeno salsa served with creamy wasabi.	
Ahi Poke	12.95	Soft Shell Crab	10.95
tuna, cucumber, jalapeno, onions and mango with spicy sauce.		lightly breaded soft shell crab deep fried and served with ponzu sauce.	
		Angry Chicken	8.95
		lightly battered and fried chicken seasoned with a blend of our spiciest sauce. served with mixed greens.	

Warning: consuming raw or undercooked meat or fish may increase your risk of a food borne illness. especially if you have certain medical conditions

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Soup & Salads

Soup of the Day	Chef's Daily Selection	Avocado Krab Meat Salad	9.95
Miso Soup	2.50	a combination of krab, avocado, mayonnaise and masago.	
Vegetable Miso Soup	3.50	* Squid Salad	11.95
Gyoza Miso Soup	3.95	squid, masago and scallions served on a bed of mixed greens in creamy-spicy sauce.	
Kani Miso Soup	3.50	* Seared Tuna Salad	14.95
House Salad	2.95	tuna seared with Cajun spices served on mix greens with balsamic vinaigrette.	
fresh garden mix served with ginger dressing.		* Spicy Tuna Salad	16.95
Seaweed Salad	5.95	a combination of tuna, avocado, masago and mixed greens, served with creamy-spicy and spicy sauce.	
Spicy Cucumber Salad	3.95		
Kimchi spicy pickled cabbage	4.95		
Oshitashi	6.95		
boiled spinach served with miso vinaigrette.			

A La Carte

*Nigiri served in pairs
Sashimi add \$2.00 or \$3.00

Tuna	6.95	Shrimp	4.95	Hokigai (surf clam)	5.95
Blue Fin Tuna	9.95	Unagi (eel)	6.95	Tsubugai (whelk)	5.95
Blue Fin Toro	15.95	Uni (sea urchin)	14.95	Scallop	6.95
Hamachi (yellow tail)	6.95	Masago (smelt egg)	6.95	Kani	3.95
Salmon	5.95	Tobiko	7.95	Inari	3.95
Smoked Salmon	6.50	Ikura (salmon roe)	8.95	Tamago	4.50
Octopus	5.95	Add Quail Egg	2.00	Fire Basket	7.95
Conch	5.95	Amaebi (sweet shrimp)	7.95	your choice of shrimp, conch, tuna, scallop, or octopus in a seaweed basket with spicy sauce.	
Albacore Tuna	5.95	Botanebi with head	8.95	Today's Catch	
Escolar	4.95	Ika (squid)	5.50	Please ask your server	
		Saba (mackerel)	5.50		

*Temaki also available

Sushi & Sashimi Entrées

*served with miso soup or salad with ginger dressing

Maki Dinner	19.95	Chirashi	27.95
california, tuna, and shrimp tempura rolls.		an assortment of sashimi served over sushi rice.	
Sushi Dinner	22.95	Unagi Don	27.95
the chef's choice of seven pieces of nigiri and a california roll.		eel broiled with eel sauce served over on steamed rice.	
Nigiri Dinner	27.95	Vegetarian Sushi	19.95
the chef's choice of twelve pieces of nigiri.		four vegetable nigiri, kappa and vegetable roll.	
Sushi Deluxe	27.95	Sushi & Sashimi Boats	
the chef's choice of nine pieces of nigiri with california roll and tuna roll.		Love Boat (Boat for two)	65.95
Sashimi Dinner	26.95	sushi and sashimi, with crunchy roll and california roll.	
the chef's choice of fifteen pieces of sashimi.		Titanic (Boat for Three)	99.95
Sashimi Deluxe	39.95	sushi and sashimi with crunchy, california and today's roll.	
an assortment of twenty-four pieces of sashimi chosen by the chef.		Enterprise (Boat for Four)	129.95
Sushi & Sashimi Dinner	32.95	sushi and sashimi with california, crunchy, rainbow and today's roll.	
six nigiri, seven pieces of sashimi and a california roll.			

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Specialty Rolls

<i>California Roll</i> with masago	6.95	* <i>Crunchy Roll</i>	11.95
* <i>California Tuna Roll</i> with masago	8.95	salmon, kani, scallion and cream cheese with eel sauce.	
* <i>California Salmon Roll</i> with masago	8.95	whole roll panko-fried.	
<i>Kappa</i> cucumber roll	4.95	* <i>Crunchy Tuna Roll</i>	12.95
* <i>Tuna/Spicy Tuna Roll</i>	6.95	tuna, avocado and scallion with creamy wasabi and spicy sauce. whole roll panko-fried.	
* <i>Salmon Roll</i>	6.95	* <i>Rock & Roll</i>	13.95
<i>Conch Roll</i>	8.95	crunchy roll with spicy krab meat.	
<i>Vegetable Roll</i>	8.95	<i>Lion King</i>	11.95
<i>Spicy Krab Roll</i>	8.50	smoked salmon, shrimp tempura, masago, avocado and cream cheese with kani and creamy spicy sauce.	
kani, cucumber, scallion, and spicy sauce.		* <i>TGIF</i>	13.95
<i>Salmon Skin Roll</i>	8.95	shrimp, tuna, scallion and avocado roll topped with fish tempura and eel sauce.	
<i>Eel Roll</i>	9.95	* <i>Hawk Eye</i>	12.95
eel and cucumber served with eel sauce.		salmon, white fish, scallion, kani and asparagus tempura fried inside wrapped in rice and seaweed with eel sauce and spicy sauce.	
* <i>Rainbow Roll</i>	12.95	* <i>First Love</i>	14.95
<i>Philadelphia Roll</i>	10.95	eel, cream cheese and avocado inside with salmon and eel sauce on top.	
smoked salmon, cucumber, cream cheese and seeds.		* <i>No Name Roll</i>	15.95
<i>Philly King</i>	13.95	panko-fried shrimp and scallion with tuna, avocado and spicy sauce on top.	
cucumber, avocado, scallion and cream cheese inside and smoked salmon on top.		<i>Dragon Roll</i>	13.95
* <i>Casanova</i>	13.95	panko-fried shrimp and asparagus with broiled eel and avocado on top drizzled with eel sauce.	
tuna, avocado, cucumber and cilantro inside and thin sliced lime, spicy and creamy spicy sauce on top.		<i>Dancing Shrimp</i>	11.95
* <i>Negihama</i>	7.95	shrimp on a california roll with creamy spicy sauce.	
yellowtail and scallion.		<i>Shrimp Tempura Roll</i>	9.95
<i>Spider Roll</i>	10.95	panko-fried shrimp rolled with avocado. served with eel sauce.	
deep-fried soft shell crab, avocado, kani and asparagus with masago and eel sauce on top.		<i>Lobster Tempura Roll</i>	16.95
* <i>J.B. Roll</i>	9.95	tempura lobster tail rolled with avocado. served with eel sauce.	
salmon, scallion, cream cheese and sesame seeds.		<i>I Love Eel</i>	12.95
<i>Futomaki</i>	9.95	eel, kani, avocado, masago and rice wrapped with thinly sliced cucumber. served with eel sauce.	
tamago, cucumber, kanpyo, gobo, spinach and kani.		* <i>Beauty & the Beast</i>	13.95
<i>Mexican Roll</i>	10.95	cream cheese, avocado and masago inside with variety of fish and eel on top.	
tempura shrimp, asparagus, avocado and scallion with masago and spicy sauce on top.		<i>Crouching Tiger</i>	14.95
* <i>Bahama Hama</i>	10.95	panko-fried shrimp, scallion, cream cheese inside with eel and shrimp on top with eel and creamy spicy sauce.	
yellow tail, cucumber, avocado, scallion and masago.		* <i>Hidden Dragon</i>	14.95
* <i>La Bamba</i>	13.95	panko-fried shrimp, eel, masago and cream cheese inside with salmon, avocado and eel sauce on top.	
smoked salmon, cilantro, lime, tomato and cream-cheese inside with avocado and spicy sauce on top.		* <i>God Father</i>	19.95
<i>Volcano Roll</i>	14.95	tempura lobster tail, cream cheese and masago inside with tuna, salmon and black tobiko on top served with eel sauce and spicy sauce.	
conch dynamite on a california roll.		* <i>Red Devil</i>	16.95
* <i>Florida Roll</i>	10.95	kani, cream cheese, avocado and cucumber with spicy tuna on top.	
yellow tail, tuna, scallion, avocado and masago.		* <i>Dirty Old Man</i>	14.95
* <i>Nemo</i>	11.95	raw dynamite fish on a california roll with spicy sauce.	
avocado, cucumber, cream cheese and masago inside with white tuna, salmon and tobiko on top .		<i>Spice Girls</i>	13.95
* <i>Snow White</i>	9.95	baked dynamite fish on a california roll with spicy sauce.	
escolar, avocado, and cucumber with creamy wasabi.		* <i>Super Duper</i>	16.95
<i>Boston Ro</i>	10.95	eel, shrimp tempura, scallion and avocado inside with seared tuna sprinkled with tempura flakes, masago, eel sauce and spicy sauce on top.	
shrimp, kani, cucumber, lettuce and creamy wasabi.			
* <i>Pink Lady</i>	13.95		
conch, tuna, cucumber and scallion inside wrapped with soybean paper served over creamy spicy sauce.			
* <i>Tuna Special Roll</i>	10.95		
tuna, escolar, avocado and scallion with masago.			
* <i>Tri-Color</i>	14.95		
tuna, salmon, white fish, tamago, scallion and avocado with masago on top.			
* <i>Four Seasons</i>	14.95		
tuna, avocado and scallion inside with four kinds of fish eggs on top.			
<i>Bohemian Roll</i>	11.95		
conch, cucumber, asparagus, scallion and masago with spicy sauce.			

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Grill Entrées

served with miso soup or salad with ginger dressing

Hibachi Selections

Chicken Teriyaki	16.95
Steak Teriyaki	19.95
Shrimp	22.95
Scallops	24.95
Lobster	29.95

your choice of the above served hibachi style with mushrooms, seasonal vegetables and steamed rice.

* *Cajun Tuna* 24.95

a base of rice layered with mushrooms, sautéed spinach and seared tuna with Cajun seasoning, glazed with herb infused extra-virgin olive oil.

Crunch Grouper 24.95

panko encrusted grouper glazed with mango-Jalapeño salsa and seafood sauce. served with grilled asparagus and wasabi mashed potatoes.

Crab Crusted Mahi-Mahi 24.95

mahi-mahi grilled hibachi-style along with crispy crab meat and seafood sauce on top. served with wasabi mashed potatoes and seasonal vegetables.

* *Ahi Tuna* 24.95

pan seared sesame encrusted tuna served over wasabi mashed potatoes and vegetables with seafood sauce on top.

Shrimp Tempura 19.95

lightly battered and deep-fried shrimp and vegetables. served steamed rice.

Grilled Fish of the Day 22.95

cooked hibachi-style with sautéed vegetables, steamed rice and your choice of either seafood or teriyaki sauce.

* *Filet Mignon* 29.95

8 oz center cut tenderloin cooked to order along with asparagus, crispy onions and steamed rice.

Kalbi 23.95

short ribs marinated Korean style and served sizzling with vegetables and steamed rice.

Bulgoki 21.95

thinly sliced beef marinated Korean style and served sizzling with mushrooms, caramelized onions and steamed rice.

* *Surf & Turf* 32.95

lobster tail baked dynamite-style with spicy masago along with teriyaki steak. served with steamed rice and seasonal vegetables.

choice of 8 oz filet mignon 39.95

Katsu 18.95

panko-fried pork or chicken served with steamed rice and seasonal vegetables.

Noodles

Udon 14.95

Shrimp tempura

served with two pieces of lightly battered and fried shrimp in a light broth.

Spicy Seafood

a spicy noodle soup with fresh seafood and fresh vegetables.

Nabeyaki Udon

a Japanese noodle soup with shrimp tempura, egg and fresh vegetables.

Sukiyaki Udon

a Japanese noodle soup with sukiyaki beef, egg and fresh vegetables.

Yaki Soba 14.95

pan fried noodles with pork or chicken and vegetables in a light sauce.

Ramen 14.95

Tonkotsu

Served in a creamy pork broth with pork, fish cake and egg.

Spicy Tantan

served in a spicy soy broth with ground pork.

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Bento Lunch

(Lunch Box)

(11:30 a.m. -2:30 p.m. Mon-Fri)

All bento lunches are served with miso soup and house salad,
four pieces of california roll and daily specials.

No substitutions

* Maki Bento	11.95	* Sushi Bento	13.95
tuna, kappa, and shrimp tempura rolls served with our daily special.		tuna and kappa rolls served with five pieces of nigiri and our daily special.	
* Sashimi Bento	15.95	* Sushi & Sashimi Bento	16.95
nine pieces of sashimi and our daily special.		six pieces of sashimi, three pieces of nigiri and our daily special.	
* Sushi & Sashimi Deluxe	18.95	Vegetarian Bento	11.95
nine pieces of sashimi, four pieces of nigiri and our daily special.		a vegetable roll and kappa roll served with vegetables.	

* **Natsu Bento** 19.95

your choice of teriyaki steak or chicken served with three pieces of nigiri, six sashimi, four pieces of california roll and our daily special.

Teriyaki Chicken	10.95	Ton Katsu	10.95
teriyaki glazed sautéed chicken breast served with seasonal vegetables.		panko-fried pork cutlets served with katsu sauce.	
Teriyaki Steak	11.95	Chicken Katsu	10.95
filet mignon grilled hibachi style served with seasonal vegetables.		panko-fried chicken breast served with katsu sauce.	
Salmon Teriyaki	11.95	Fish Katsu	11.95
grilled salmon and vegetables served with teriyaki sauce.		our fish of the day panko-fried served with katsu sauce.	
Hibachi Shrimp	13.95	Shrimp Tempura	10.95
grilled shrimp and vegetables with seafood sauce.		both shrimp and vegetables fried and served with tempura sauce.	
Today's Fish	11.95		
grilled fish alongside vegetables and served with creamy seafood sauce.			

Donburi Lunch

(Lunch in a Bowl)

All Donburi are served with miso soup or house salad.

* Chirashi	15.95	Chicken Teriyaki Don	9.95
assorted sashimi and vegetables served on sushi rice.		grilled chicken and vegetables with teriyaki sauce on steamed rice.	
Unagi Don	14.95	Dynamite Fish	11.95
grilled eel on steamed rice served with eel sauce.		grilled fish mixed with masago and dynamite sauce on steamed rice.	
Bulgoki Don	11.95	Ten Don	9.95
Korean style marinated beef sliced and grilled served with vegetables on steamed rice.		assorted tempura on steamed rice	
Katsu Don	9.95		
panko-fried pork cutlets with boiled egg on rice.			

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