

## Soups

<b>Miso</b>	White miso in fish broth w/ tofu, seaweed & scallion	5
<b>Akadashi</b>	Dark red miso in fish broth soup w/ nameko mushroom	8.5
<b>white fish Clear</b>	Fish broth soup w/ white fish collar	8.5
<b>Clam Clear</b>	Fish broth soup w/ clam	8.5

## Salads

<b>Organic mixed green</b>	Fresh green salad w/ homemade onion dressing	9
<b>Kaiso salad</b>	Four kinds of seaweed w/ homemade onion dressing	13
<b>Hijiki salad</b>	Black seaweed, watercress, cucumber w/ homemade daikon dressing	11
<b>Calamari salad</b>	Fried calamari, mixed green, w/miso dressing	15

## Cold Appetizer

<b>Hijiki</b>	Cooked black seaweed & sesame seeds	8
<b>Hiyashi Nasu</b>	Cold Marinated Eggplant w/ Bonito Flakes	8
<b>Goma-ae</b>	Boiled spinach mixed w/sesame sauce	9
<b>Squid mentai</b>	Squid spicy cod roe	15
<b>Tuna avocado</b>	Diced tuna & avocado w/ wasabi sauce	16
<b>Tuna Tartar</b>	Chopped Tuna Mixed with Capers, and crunchy seaweed	18
<b>Salmon tartar</b>		16

## Hot Appetizers

<b>Edamame</b>		6
<b>Shishito pepper</b>		9
<b>Tatsuta-Age</b>	Deep-Fried Marinated Free-Range Chicken	8
<b>Age Tofu</b>	Deep-fried Bean Curd (Tofu) with Tempura Sauce	8.5
<b>Tempura app</b>	Batter fried shrimp & vegetable	16
<b>Kaki Fry</b>	Deep-Fried Breaded Oyster Served with tartar sauce	16
<b>Kinoko</b>	Butter-Sautéed Enoki, Shiitake & white mushrooms w/ garlic	15
<b>Ebi Shumai</b>	Steamed Shrimp Dumplings (4 pieces)	12
<b>Hamachi kama yaki</b>	Broiled yellowtail collar w/salt	20
<b>Gindara shiokoji</b>	Broiled Black cod salt-marinated rice malt	25

**Dinner  
Kitchen entrée**

<b>Vegetable Tempura</b>	20	<b>Shrimp &amp; veg Tempura</b>	25
<b>Shrimp Tempura</b>	27	<b>Chicken Teriyaki</b>	28
<b>Salmon Teriyaki</b>	32	<b>Tempura Soba</b>	26
<b>Tempura Udon</b>	26		

**Sushi, or Sashimi entrée**

<b>Sushi Regular</b>	8 pieces sushi & 1 tuna cut roll	36
<b>Sushi Deluxe</b>	9 pieces of sushi & 1 fatty tuna cut roll	47
<b>Tuna Special</b>	8 pieces of assorted tuna sushi & spicy tuna cut roll	58
<b>Tekka Special don</b>	assorted tuna over sushi rice	52
<b>Salmon Special don</b>	assorted salmon over sushi rice	45
<b>Sashimi Dinner</b>	15 pieces of assorted sashimi	45
<b>Sashimi Deluxe</b>	15 pieces of better quality sashimi	65
<b>Chirashi</b>	assorted sashimi & side of sushi rice with Ikura, nori, & sesame seeds	52
<b>Futomaki</b>	a big cut roll of eel, egg omelet, crab stick & vegetables	32

## Maki Sushi (Roll)

	cut roll (6pcs)	Hand roll (1pc)
Fatty Tuna with Scallions	16	14
Spicy Tuna	11	9
Tuna	10	8.5
Yellowtail with Scallions	13	10
Salmon Avocado	10	8.5
Seared Salmon	11	9
Salmon Skin & Scallions	8.5	6.5
Ikura (Salmon caviar)	15	10
Eel & Avocado	15	10
Eel & Cucumber	15	10
Spicy Scallop	11	9
Spicy Shrimp Tempura	11	8
Fried Oyster	11	8
Squid, ume plum, shiso (JP herb), cucumber	11	8
California (Crab Stick, Avocado, & Tobiko)	9	7
Crab Stick	7	5
Cucumber	7	5
Avocado	7	5
Cooked Dried-Squash	7	5
Oshinko (Pickled Daikon Radish)	7	5
Ume Plum, Shiso Leaf & Cucumber	7	5
Yama Gobo (Baby Burdock)	7	5
Natto (Fermented Soybeans) & Scallion	7	5

Nigiri sushi or sashimi (1 order 1 pc)  
 (2 orders minimum for sashimi)

Otoro (Fatty Tuna)	18	Chutoro (Med Fatty Tuna)	14
Akami (Lean Tuna)	6	Shima Aji (Striped Jack)	9
Kampachi (Amberjack)	9	Hamachi (Yellowtail)	7
Madai (JP Red Snapper)	8	Hirame (Fluke)	7
Salmon	5	Aji (Horse Mackerel)	9
Nama saba (Fresh Mackerel)	9	Shimesaba (Cured Mackerel)	9
Kohada (Gizzard Shad)	9	Sawara (Spanish Mackerel)	5
Botan Shrimp (raw)	9	Ika (Squid)	5
Uni (Sea Urchin) CA	15	Uni (Sea Urchin) JP	20
Ikura (Salmon caviar)	9	Masago (Smelt-Fish Roe)	5
Anago (Sea Eel)	8	Unagi (Eel)	8
Nama Hotate (Fresh Scallop)	9	Nama kaki (Fresh Oyster)	7
Age kaki (Fried Oyster)	7	Kanikama (Crab Stick)	4
Tamago (Egg Omelet)	3		

\*Consuming raw or undercooked meals, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know food allergy or dietary restrictions.