Soups

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

Salads

Organic mixed green	Fresh green salad w/ homemade onion dressing	9
Kaiso salad	Four kinds of seaweed w/ homemade onion dressing	13
Calamari salad	Fried calamari, mixed green, w/miso dressing	15

Cold Appetizer

Crispy rice spicy tuna or spice salmon	with avocado, jalapeno sauce, eel sauce	25
Hijiki	Cooked black seaweed & sesame seeds	8
Hiyashi Nasu	Cold Marinated Eggplant w/ Bonito Flakes	8
Goma-ae	Boiled spinach mixed w/sesame sauce	9
Squid mentai	Squid spicy cod roe	15
Tuna avocado	Diced tuna & avocado w/ wasabi sauce	16
Tuna Tartar	Chopped Tuna Mixed with Capers, and crunchy seaweed	18
Yellowtail usuzukuri	with jalapeno sauce and ponzu sauce	35

Hot Appetizers

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

Dinner

Kitchen entrée

Vegetable Tempura	20	Shrimp & veg Tempura	25
Shrimp Tempura	27	Chicken Teriyaki	28
Salmon Teriyaki	32	Tempura Soba	26
Tempura Udon	26		

Sushi, or Sashimi entrée

Sushi Regular	8 pieces sushi & 1 tuna cut roll	36
Sushi Deluxe	9 pieces of sushi & 1 fatty tuna cut roll	47
Sushi Special	8 pieces of chef's choice nigiri and 1 roll of your choice	56
Tuna Special	8 pieces of assorted tuna sushi & spicy tuna cut roll	58
Tekka Special don	assorted tuna over sushi rice	52
Salmon Special don	assorted salmon over sushi rice	45
Sashimi Dinner	15 pieces of assorted sashimi	45
Sashimi Deluxe	15 pieces of better quality sashimi	65
Sashimi Special	8 kinds of sashimi with special sauce (13-15pcs)	78
Chirashi	assorted sashimi & side of sushi rice with Ikura, nori, & sesame seeds	52
Futomaki	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.