

Drink

Classic Beer

Asahi Draft 8 Sapporo Reserve 8
 Sapporo 5 Orion 7
 Hoppy Okinawa beer

Premium Beer

Rice Lager Echigo Koshihikari 8 5%
 Hitachino White Ale 10 6%
Witbier Wednesday Cat 9 4.5%
 Ozeno Yukidoke
 “Snow Thaw” White Weizen 12 5%
 Ginga Kogen 12 5%
Hefeweizen Hitachino Weizen 12 5%
 Echigo Red Ale 10 6%
Amber Ale Aooni “Blue Demon” IPA 9 7%
American IPA Ozeno Yukidoke “Snow Thaw” IPA 12 5%
 Sorry Umami IPA 9 6.5%
 Brewed with bonito flake
 Hitachino Dai Dai Ale 10 6%
 Made of wild breed mandarin “Hukure Mikan”
 Hitachino Classic Ale 10 7%
English IPA Hitachino Red Rice 10 7%
Strong PA Kagua Blanc 9 8%
 Kagua Rouge 9 8%
 A hint of sansho pepper with spicy aftertaste
Brown Ale Hitachino XH 9 8%
American PA Yona Yona Pale Ale 9 6%
 “American PA Gold Award” eight consecutive years
Porter Tokyo Black Porter 9 5%
 Kurogo Imperial Porter 10 7%
Eisbock Hitachino Commemorative Ale 10 7%
Imperial Pilsner Hitachino Nipponia Ancient 10 8%
 Brewed using Japanese bred hops
Stout Echigo Stout 9 7%
 Iwate Kura Oyster Stout 12 8%
 Hitachino Sweet Stout 10 4%
 Hitachino Espresso Stout 10 7%
Barley Ale Samurai Barley Ale 12 10%
Herbed/Fruit Spiced/Veggie Hitachino Ginger Ale 10 8%
 Iwate Kura Sansho Ale 10 5%
 Nagoya Aka Miso Lager 15 6%
 Kurikuro Chestnut Ale 11 9%
 Soy bean red miso mixed with malt & hop
 Okhotsk Blue Draft 10 5%
 Sweet blue beer made of the water from icebergs
Gose Hitachino Anbai Ale 10 5%
 Made of sour plum with a pinch of sea salt

Japanese Sour

Classic cocktail w/fresh fruit decorated
 in ice in cypress sake box

Green Apple Sour 9
 Peach Sour 9
 Strawberry Sour 9

Sake

House Sake
 served hot or cold Sm 9 Lg 12
 Tokuri Pink
 Very sweet, unfiltered, easy 14
 Otokoyama Cup
 Very dry, ricey, light 14
 Kitaro Cup
 Light, smooth, fun 16
 Taru Sake Cup
 Creamy, cedary, easy 15
 Dassai 50
 Semi-dry, creamy, lively 30

Fresh Sake Unpasteurized & Undiluted

Kikusui Gold Can 15 19%
 Sweet, fruity, powerful
 Kikusui Green Can 15 19%
 Bright, floral, crisp
 Kikusui Black Can 16 19%
 Smokey, ricey, balanced

Wine

Chardonnay 9
 Pinot Grigio 9
 Merlot 9
 Cabernet 9
 Plum Wine 8

Non-Alcohol

Ice tea 2
 Sweet, unsweet
 Green Tea 2
 Soda 2
 Coke, diet coke, sprite
 Strawberry Ramune 3
 Japanese soft drink, sealed w/marble

Dessert

Matcha Box 6
 Green tea ice cream, azuki bean, mochi, kinako
 sprinkled on top w/sweet soy reduction
 drizzled served in cypress sake box
 Mochi Ice Cream 5
 3 kinds (green tea, vanilla, strawberry). Matcha
 powder & kinako sprinkled on top w/sweet soy
 and strawberry sauce drizzled

Tapas

Salad & Soup

Green Salad 3

Organic green, carrot, red cabbage

Wakame Sunomono Salad 5

Various seaweed, cucumber on organic green w/amazu dressing

Calamari Salad* 9

Crispy squid legs, garlic chips, scallion, masago w/yuzu soy dressing

Tofu Salad 7

Silk tofu, crispy gobo root, bonito flake, w/roasted sesame dressing

Miso Soup 2

Tofu, seaweed, scallion

Madai Miso Soup 6

Red snapper head, collar

Gyoza Soup 6

Pork dumplings, shimeji, shiitake, nappa, scallion in soy base soup

Meat

Pork Gyoza 5

Pan fried dumplings

Wasabi Shumai 5

Steamed pork dumplings w/karashi soy sauce

Chicken Nanban 6

Fried chicken, nanban sauce, tartar sauce

Gyu Tan 7

Seasoned grilled beef tongue

Kushikatsu Mix 8

Breaded pork belly, quail egg, renkon lotus root in skewers, w/tonkatsu sauce

Modern Yaki 9

Okonomi yaki cooked w/crispy yakisoba noodle, mayo, aonori, bonito flake

Green

Edamame 4

Green soy bean w/a touch of sea salt

Agedashi Tofu & Mochi 6

Fried tofu, mochi, scallion, bonito flake, grated radish in tempura sauce

Ankake Crispy Tofu 6

Crispy tofu, shimeji & enoki in thickened bonito dashi, scallion, grated radish

Sautéed Shishito 6

Japanese pepper sautéed in soy-base sauce, bonito flake

Fresh Seafood

Sashimi Three* 10

2pcs each of tuna, salmon, yellowtail

Sashimi Five* 15

2 pcs each of tuna, salmon, yellowtail, octopus, madai

Nigiri Five* 15

Bluefin Toro, Salmon Toro, Yellowtail Toro, Madai, Scallop. Varies daily.

Calamari Tako Mentai* 7

Fresh squid, octopus, spicy cod eggs w/shichimi, mayo

Hamachi Yuzu Jalapeno* 12

w/Yuzu ponzu dressing and yuzu tobiko

Cooked Seafood

Shrimp Tempura 7

Fried shrimp w/tempura dipping sauce

Fried Oyster 6

Breaded fried oyster w/tonkatsu sauce

Takoyaki 6

Octopus ball, okonomi sauce, mayo, bonito flake, aonori

Ika Geso Karaage 8

Crunchy fried squid legs w/ginger, garlic, soy flavor

Hamachi Kama 8

Grilled yellowtail collar, grated radish w/ponzu

Hokke 9

Grilled atka mackerel, grated radish w/ponzu

Rice and More

Chashu Bun 6

Braised pork belly, nappa w/spicy teriyaki glaze

Onigiri 3.50

Rice ball w/your choice of grilled salmon, grilled mentaiko, ume boshi

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEA-FOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

18% gratuity on a party of 5 or more. Please alert your server of any food allergies prior to ordering. We reserve the right to refuse service to anyone at our discretion.

*Lunch is served Mon - Sat

Lunch TEISHOKU Special (Tay-Sho-Ku)

Traditional 13 Teriyaki chicken or salmon (+1.50) Tempura California roll Rice & Miso soup	Nigiri Sushi 13 Nigiri* 4pcs California roll Tempura Miso soup	Sashimi & Udon 19 Udon soup Tempura Inari (sushi rice in fried tofu skin) Sashimi* 6pcs
Rolls 13 Teriyaki chicken or salmon (+1.50) Choose two rolls: California Spicy tuna* Avocado salmon* Crunchy yellowtail* Miso soup	Salad & Roll 13 Choose one: Tofu salad Seaweed sunomono salad Choose two rolls: California Spicy tuna* Avocado salmon* Crunchy yellowtail* Miso soup	Donburi & Udon 17 Udon soup Choose one: Katsudon Gyudon Chirashi* (+\$2) Salmon ikura don* (+\$2)

+\$1 Organic Side Salad

Entree

Sushi Sashimi

Nigiri Platter* 17
7 pcs & cali roll
Nigiri Deluxe* 23
10 pcs & tuna roll
Mini Chirashi* 17
10 pc sashimi on rice
Two Layer Chirashi* 23
15 pcs sashimi on rice w/various toppings
Sashimi Gold* 25pcs 30
Sashimi Silver* 20pcs 25
Sashimi Bronze* 15pcs 20

Noodle

Nabeyaki Udon 12
Shrimp & veggie tempura, chicken, egg, veggies
Omu Soba 11
Chicken yakisoba wrapped w/cooked egg, bonito flake, aonori, mayo, okonomi yaki sauce

Ramen + Two

Choose two rolls 17
California Avocado salmon*
Spicy tuna* Crunchy yellowtail*
Choose ramen: tonkotsu, miso, shoyu

Rice w/miso soup

Katsudon 10
Pork cutlet, egg, onion in soy-base dashi soup
Gyudon 11
Beef, onion, scallion, tofu in sukiyaki broth
Katsu Curry 15
Pork cutlet w/Japanese curry
Ishiyaki Chashu Fried Rice 11
Braised pork, scallion, egg, kanikama in stone bowl
Salmon Ikura Chazuke 17
Grilled salmon & ikura w/various toppings and dashi soup in stone bowl
Bukkake Ishiyaki Don 17
Tuna, natto, beef, cucumber, greens, soft boiled egg, in stone bowl w/spicy soy sauce
Hitsumabushi 18
Broiled eel in stone bowl. 3 ways to eat. 1st, as is. 2nd, w/toppings. 3rd, w/dashi soup

Meat w/miso soup & rice

Tonkatsu 16
Pork cutlet w/tartar sauce & tonkatsu sauce
Wahu Hamburg 19
Japanese hamburger steak w/garlic & ginger oroshi ponzu

Ramen

noodle, soft boiled egg, scallion, seaweed, chashu (braised pork belly)

Premium White Tonkotsu 9.95	Corn Butter Negi Miso	Extra Toppings: Chashu (+1.50) Soft boiled egg (+1) Red/Black sauce (+1) Noodle (+4)
Red Spicy Tonkotsu 10.95	w/white scallion 10.95	
Black Sesame Tonkotsu 10.95	Spicy Curry Ramen	
Traditional Shoyu 9.95	Extra chashu & egg 11.95	

*Dinner is served Mon - Sun night

Dinner TEISHOKU Special (Tay-Sho-Ku)

Sashimi & Udon 19
Udon soup
Tempura
Inari (sushi rice in fried tofu skin)
Sashimi 6pcs

Donburi & Udon 17
Udon soup
Choose one:
Katsudon
Gyudon
Chirashi don (+\$2)
Salmon ikura don (+\$2)

Traditional 21
Sashimi 6pcs
California roll
Teriyaki
chicken or salmon (+1.50)
Tempura
Rice & Miso soup

Ramen & Katsu 18
Choose one ramen:
Tonkotsu, Miso, Shoyu
Tonkatsu
Rice

Kaisen 23
Nigiri 5pcs
Sashimi 6pcs
Choose :
Salmon teriyaki
Grilled Saba
Grilled Hokke (+1.50)
Rice & Miso soup

Chuka 19
Choose one ramen:
Tonkotsu, Miso, Shoyu
Gyoza (grilled dumpling)
Karaage (fried chicken)
Rice

Entree

Sushi Sashimi

Nigiri Platter* 17
7 pcs & cali roll
Nigiri Deluxe* 23
10 pcs & tuna roll
Mini Chirashi* 17
10 pc sashimi on rice
Two Layer Chirashi* 23
15 pcs sashimi on rice w/various toppings
Sashimi Gold* 25pcs 30
Sashimi Silver* 20pcs 25
Sashimi Bronze* 15pcs 20

Noodle

Nabeyaki Udon 12
Shrimp & veggie tempura, chicken, egg, veggies
Omu Soba 11
Chicken yakisoba wrapped w/cooked egg,
bonito flake, aonori, mayo, okonomi yaki sauce

Ramen + Two

Choose two rolls 17
California Avocado salmon*
Spicy tuna* Crunchy yellowtail*
Choose ramen: tonkotsu, miso, shoyu

Rice w/miso soup

Katsudon 10
Pork cutlet, egg, onion in soy-base dashi soup
Gyudon 11
Beef, onion, scallion, tofu in sukiyaki broth
Katsu Curry 15
Pork cutlet w/Japanese curry
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Braised pork, scallion, egg, kanikama in stone bowl
Salmon Ikura Chazuke 17
Grilled salmon & ikura w/various toppings and
dashi soup in stone bowl
Bukkake Ishiyaki Don 17
Tuna, natto, beef, cucumber, greens, soft boiled
egg, in stone bowl w/spicy soy sauce
Hitsumabushi 18
Broiled eel in stone bowl. 3 ways to eat.
1st, as is. 2nd, w/toppings. 3rd, w/dashi soup

Meat w/miso soup & rice

Tonkatsu 16
Pork cutlet w/tartar sauce & tonkatsu sauce
Wahu Hamburg 19
Japanese hamburg steak w/garlic & ginger
oroshi ponzu

Ramen

noodle, soft boiled egg, scallion, seaweed, chashu (braised pork belly)

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Black Sesame Tonkotsu 10.95	Spicy Curry Ramen	
Traditional Shoyu 9.95	Extra chashu & egg 11.95	

Nigiri Sashimi & Rolls

Nigiri (2pcs) Sashimi (3pcs)

Tuna*	5.75	7.25
Chu-Toro*	MP	MP
Salmon*	5.25	6.75
Yellowtail*	5.75	7.25
Red Snapper*	7.50	9.00
Albacore Tuna*	5.25	6.75
Mackerel*	5.50	7.00
Scallop*	6.00	7.50
Salmon Roe*	6.00	
Sweet Shrimp*	8.00	14.00
Fresh Water Eel	5.50	7.00
Octopus	5.25	6.75
Shrimp	4.50	
Tamago	4.00	5.50

Vegetable Roll

Shiitake Roll	4.00
Avocado Cucumber Roll	4.50
Vegetable Tempura Roll	7.00
Sweet potato, kabocha pumpkin	
Veggie Dragon Roll	8.50
Takuwan, cucumber, carrot, inari, avocado	

Signature Rolls

Yellow Jacket*	14.00
Wrapped in yellow soy paper, soft shell crab, crawfish and crab salad, avocado, cucumber, black tobiko	
Salmon Trinity*	13.00
Spicy salmon, cucumber, topped with seared smoked salmon, salmon skin salad, roasted sesame dressing	
Endless Lava*	12.50
California roll baked w/scallop, lobster, shichimi pepper, chili string, spicy tobiko, garlic chili sauce	
Crunchy 14th*	10.50
Tuna, salmon, white fish, cream cheese, panko, flash fried, yuzu ponzu	
Devil's Breath "Akuma no Toiki"*	13.00
Spicy tuna, cucumber, jalapeno, topped w/seared tuna, spicy aioli, garlic chips, spicy tobiko	
Mind of Zen "Zen no Kokoro"*	12.50
White fish tempura, cucumber, topped w/yellowtail, scallion, shiso, wasabi tobiko, ponzu w/grated ginger	
Green Typhoon "Midori no Taifu"*	12.50
Soft shell crab, cream cheese, shrimp, eel, kabayaki tare, spicy aioli, aonori, crispy karaage onion	
Kiss of Juju "Juju no Kisu"*	12.50
Scallop tempura, avocado, topped w/scallop, salmon, strawberry, named after chef's newborn baby	
Four Seasons "Shiki"*	12.50
Four kinds of fish (tuna, salmon, yellowtail, unagi) inside and outside, kabayaki sauce, topped w/fried gobo	
Treasure Box "Tamate Bako"*	16.00
Hickory smoked boxed sushi, topped with salmon, unagi, avocado, stuffed w/tempura cracker, masago	

Traditional Roll

Tuna Roll*	4.50
Yellowtail Roll*	5.00
Spicy Tuna*	6.00
California Roll*	5.50
Crunchy Salmon*	6.50
Crunchy Yellowtail*	6.50
Spicy Crunchy Shrimp	6.50
Cucumber, spicy aioli, tempura crunch	
Lobster Roll*	7.50
Avocado, mayo, shichimi pepper	
Philly Roll	6.50
Smoked salmon, avocado, cream cheese	
Eel Cucumber Roll	6.50
Rainbow Roll*	11.00
California roll, tuna, salmon, yellowtail	
Shrimp Tempura Roll	7.50
Cucumber, mayo	
Double Shrimp Roll	12.00
Shrimp tempura, crab flake, cream cheese, boiled shrimp, kabayaki sauce	
Spider Roll	9.50
Soft shell crab, cucumber, avocado, masago, mayo	
Fire Cracker*	10.00
Spicy aioli, tempura flake, masago topped w/spicy tuna, wasabi tobiko	