

Appetizers

Hot

Drunken Wings \$8

Beer Battered wings fried and tossed with Thai sweet chili sauce

Gyoza Chicken/Veggie, Steamed/Fried \$6

Dumplings stuffed with chicken or veggies and garlic with ponzu sauce

Golden Tofu \$5

Tofu fried to crisp, served with sweet and sour dipping sauce

Edamame \$4

Soy beans steamed with sea salt

Chicken Lollipop \$8

Drummette lollipops fried, served with choice of wasabi mayo sauce or sweet garlic chilli sauce

Heart Attack \$6

Tempura fried jalapenos stuffed with cream cheese and spicy tuna and spicy crab



HEART ATTACK



CHICKEN LOLLIPOP

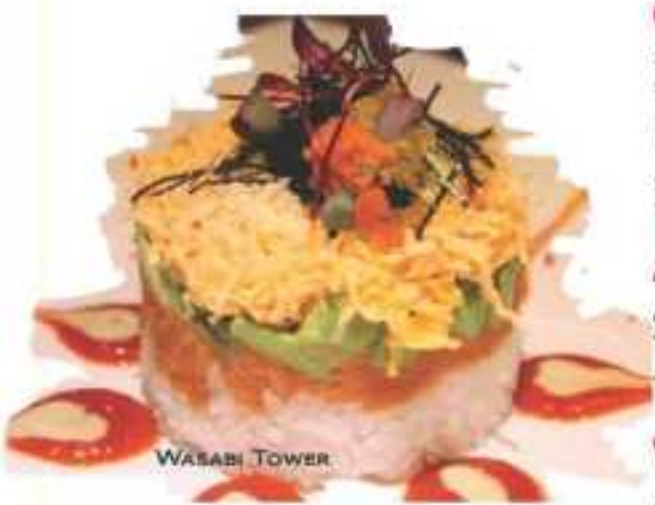
Mixed Tempura \$13

Shrimps and veggies coated in a light batter & gently deep fried, served with a tempura dipping sauce (vegetarian option available)

Cold

Oyster in half shell* \$1.50 each

Fresh Oyster simply served with lemon wedge



WASABI TOWER

Ceviche* \$8

Fish of the day cooked by lime juice with cilantro onion, and avocado

Ahi Poke* \$9

Seasoned-Dice tuna tossed with ponzu sauce and herbs, originally from Hawaii, our chef's favorite made

Wasabi Tower \$8

Layers of sushi rice, spicy crab salad, spicy tuna, served with crispy wonton shell



OYSTER

Fresh Spring Roll \$7

Shrimp, avocado, carrots, lettuce & asparagus wrapped in rice paper, served with a sweet & sour sauce (vegetarian option available \$6)

Stuffed Inari Pockets \$6

Two fried tofu pouches marinated in a sweet sauce stuffed with rice, spicy tuna, crunch & green onion hit with a sweet wasabi sauce



AHI POKE

*Contains raw or undercooked fish or meat

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Salad



SQUID SALAD

Squid Salad \$7

Marinated squid, kikurage mushrooms and bamboo shoot in a sweet tangy dressing

Seaweed Salad \$6

Seaweed tossed in a soy-sesame dressing

Ahi Tuna Salad \$6

Seared ahi tuna served on a bed of leafy greens, with a ginger dressing

Salad Greens \$3

Mixed greens served with a ginger dressing

Sashimi Salad* \$14

Chef's choice of assorted fish served on a bed of mixed greens & veggies with a sweet chili sauce & ginger dressing



AHI TUNA SALAD

Eutrees

Himachi Kama \$10.25

Yellowtail collar, usually reserved for the owner, marinated and grilled served with rice

Pork Shank with Kimchi Sauce \$16.99

Fried to crisp the skin served with rice and kimchi soy sauce reduction

Bulgogi Beef or Pork \$13

Marinated in a Korean chili paste with garlic, mushrooms, carrots & scallions, served on a hot skillet with jasmine rice

Teriyaki Salmon \$13.75, Chicken \$10.75, Tofu \$12.00

Marinated, grilled & basted with our homemade teriyaki sauce, served on a hot skillet with mixed vegetables & jasmine rice

Chicken Katsu \$12.25

Two chicken breasts breaded & fried, served on a hot skillet with mixed vegetables tonkatsu sauce & jasmine rice

Miso Ribeye \$18.99

10oz rib eye steak with miso glaze served with grilled vegetables, and rice



TOFU TERIYAKI

Sides

Miso Soup \$3.00

Ginger Salad \$3.00

Rice (jasmine or sushi) \$2.00

Steamed Noodles \$2.00

Steamed Veggies \$3.00



MISO RIBEYE

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Specialty Rolls

Caterpillar \$13

Cooked eel & cucumber roll topped with avocado, eel sauce & tempura crunch

Red Dragon* \$11

Spicy tuna & cucumber roll topped with ahi tuna, avocado & spicy mayo

Spider Roll \$13

Tempura fried soft-shell crab, asparagus, avocado, cucumber & yamagobo roll topped with spicy mayo & eel sauce



BROKEN HEART

Broken Heart* \$11

Tempura fried spicy tuna, spicy crab, cream cheese & jalapeno roll topped with spicy mayo

Yummy \$12

Tempura fried cooked eel, crab stick, asparagus, avocado & cream cheese roll topped with eel sauce

Alaska* \$13

Tempura fried Salmon, asparagus & Crabstick roll topped with avocado & eel sauce & spicy mayo

Dragon* \$13

Tempura shrimp & cucumber roll topped with eel, avocado & eel sauce

Northern Pacific* \$12

Salmon & avocado roll, topped with salmon & spicy mayo



RED DRAGON

Wasabi Originals



CORONA ROLL

Dakota roll* \$12

Spicy tuna, crunch & avocado roll topped with a spicy crab salad featuring spicy mayo, wasabi sauce & sriracha

Corona* \$13

Spicy tuna, avocado & crunch roll topped with White tuna, thinly sliced lime, wasabi sauce & eel sauce

911* \$13

Tempura shrimp, jalapeno, cream cheese & cucumber roll topped with ahi tuna, salmon, avocado, spicy mayo & eel sauce



FLAMING 911 ROLL

Wasabi* \$13

Red snappers, salmon & yellowtail roll topped with a spicy wasabi tobiko

Crunch Munch \$12

Spicy crab, asparagus & crunch roll topped with ebi shrimp, spicy mayo, eelsauce & crunch

Atlantis Roll* \$13

Spicy tuna, ebi shrimp & asparagus roll topped with salmon, avocado & spicy mayo

Albacore Delight* \$13

Spicy crab, asparagus & crunch roll topped with seared albacore, avocado & ginger-tataki sauce

Weekly Special \$ Mkt

Ask your server about this week's special

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Sushi A La Cart Basic Rolls

	Nigiri 2 piece	Sashimi 3 piece
AmaEbi(Sweet Shrimp)	\$6	\$8
Ebi(Cooked Shrimp)	\$4	\$5
Tamago(Egg)	\$4	\$5
Tako*(Octopus)	\$6	\$7
Izumidai*(Red Snapper)	\$4	\$6
Sake*(Salmon or Smoked Salmon)	\$5	\$6
Hotategai*(Scallops)	\$5	\$7
MaguroTataki*(Seared Tuna)	\$6	\$8
Ika*(Squid)	\$4	\$6
Escolar*(Super White Tuna)	\$6	\$8
Hokkigai*(Surf Clam)	\$5	\$7
Maguro*(Tuna)	\$6	\$8
Hamachi*(Yellowtail)	\$5	\$7
Unagi(Broiled Eel)	\$7	\$9
Tobiko*(Flying Fish Roe)	\$5	\$7
Weekly Special	\$Mkt	



CALIFORNIA ROLL

Asparagus	\$5	Spicy Salmon*	\$6
Avocado	\$5	Spicy Scallops*	\$7
California	\$5	Spicy Tuna*	\$7
Cucumber	\$5	Spicy Yellowtail*	\$7
Philadelphia*	\$7	Tuna*	\$8
Vegetable	\$5	Yellowtail*	\$7
Salmon*	\$6	Spicy California	\$5
Sweet Potato	\$5		



SASHIMI



SMALL BOAT

Sushi Combo

Nigiri Combo \$12

Your choice of 2 pc each of 3 kinds of fish nigiri style (upgrade to weekly special for \$2)

Sashimi Combo \$15

Your choice of 3 pc each of 3 kinds of fish sashimi style

Chirashi \$14

9 pc chef's choice sashimi & tempura served on a bed of rice

Two Roll Basic \$10

Your choice of any two basic rolls

Two Roll Deluxe \$15

Your choice of one regular roll & one specialty/original roll

Small Boat \$19.50

A California roll, 9 pc chef's choice sushi & a seaweed salad

Large Boat \$44

15 pc chef's choice sushi, a California roll, a chef's choice specialty/original roll, tempura & a seaweed salad



NIGIRI COMBO

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Luuch Bento Box

A traditional Japanese lunch box served with rice, tempura, ginger salad, 2pc chef's choice roll, & a daily chef's choice side

- Beef Bulgogi \$9
- Chicken Teriyaki \$9
- Salmon Teriyaki \$12
- Pork Bulgogi \$11
- Chicken Katsu \$9



BEEF BULGOGI BENTO BOX



CHICKEN KATSU BENTO BOX



SALMON TERIYAKI BENTO BOX

Sweet Endings



PANNA COTTA



Panna Cotta \$7

Rich silky pudding with a hint of vanilla served with fresh strawberry sauce

Creme Brulee \$7

Choice of Lychee or Mango

Banana Fried Ice Cream \$5

Fried Bananas served with coconut ice cream

Ice Cream a la carte \$5

Green Tea or Red Bean



LYCHEE CREME BRULEE

Prices and availability are subject to change.