

APPETIZER

- ANGRY SALMON \$18.95 3 pieces fresh salmon wrapped around sushi rice with toasted dynamite sauce on top
- ASPARAGUS BEEF \$13 asparagus in beef tenderloin with teriyaki sauce
- EDAMAME \$7.5 boiled soybeans with sea salt
- EXOTIC TEMPURA (A)\$15 taro, lotus root, sweet corn, shiso leaf, squash, asparagus, shiitake mushrooms
- FRIED TOFU \$8.25 fried tofu with 2 sauces: teriyaki and garlic soy dressing
- GOMAAE \$8.5 boiled spinach with sesame dressing
- GYOZA \$11 6 pieces pan fried shrimp and vegetable pot stickers
- HAMACHI CARPACIO \$22 5 pcs of yellow tail sashimi style top with garlic olive oil, jalapeno, and cilantro. drizzles with lime juice garnished with mixed greens with garlic balsamic dressing
- MIXED TEMPURA (A) \$16 shrimp and vegetable tempura
- SALMON SPRING ROLL \$17 fried salmon wrapped in wonton skin with green curry dipping
- SCALLOP TERIYAKI \$21.45 pan fried scallop with teriyaki sauce
- SESAME CRUSTED SCALLOP \$21.45 seared with garlic balsamic vinaigrette
- SHRIMP TEMPURA (A) \$16
- SOFT SHELL CRAB \$18.7 fried soft shell crab with mango salsa
- SUNNY SIDE SHITAKE \$12 fresh shitake mushrooms stuffed with garlic egg yolk sauce
- TROPICAL CEVICHE \$15.95 tako, ebi, scallop marinated in lime mango jalapeno with sesame chip
- TUNA TARTARE \$13 tuna cubes in ginger wasabi sauce with sesame chip
- WASABI SHUMAI \$10 6pieces steamed wasabi pork dumplings

SALAD

- AGEDASHI TOFU SALAD \$11 fried tofu, scallion, bonito flakes on fresh baby spinach with warm dashi dressing
- FRESH GOMAAE \$8.5 fresh baby spinach with sesame dressing
- GINGER SALAD \$8.5 mesclun greens with ginger dressing
- SEAWEED SALAD \$8.5 seaweed and cucumber in sesame vinaigrette
- QURI SU \$8.5 cucumber salad.

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SOUP

- OYAKO \$8.25 (for 1 person) chicken, egg, onion, scallion, udon in dashi broth
- NIKU \$9.5 (for 1 person) beef, egg, onion, scallion, udon in dashi broth
- MISO \$3.25 soy bean soup with tofu and scallion
- SEAFOOD SOUP \$15 (for 1 person) shrimp, scallop, white fish, egg, onion, scallion, udon in dashi broth
- TOFU SOUP \$9.5 (for 1 person) fried tofu, egg, onion, udon in dashi broth
- SPICY MISO \$3.75 spicy soy bean soup with tofu, scallion, jalapeno

KITCHEN

- SEARED TUNA \$38.5 seared wasabi ginger tuna served with warm sesame soba, caramelized sweet potato and miso
- TAMARIND DUCK \$31.9 spicy orange tamarind glazed duck breast cooked medium rare on baby spinach served with rice and miso (*available at Buck town only*)
- TEMPURA DINNER \$30.80 choice of shrimp, exotic vegetables, or mixed served with rice, tempura sauce, and miso
- TERIYAKI choice of chicken \$24.2, n.y. strip steak \$44(12 oz), shrimp \$31.9, or salmon \$37.4 served with grilled asparagus, rice, and miso (*N.Y strip Steak available at Buck town only*)
- YAKISOBA \$21.45 stir-fried buckwheat noodles with fresh shitake mushroom and asparagus with chicken, beef, shrimp, or fried tofu, served with miso

SUSHI ENTREE

- CHIRASHI \$40.6 chef's choice of fresh sashimi on sushi rice, and miso
- HAMACHI DON \$37 yellowtail on sushi rice, and miso
- NAMASAKE DON \$37 fresh salmon on sushi rice, and miso
- SASHIMI PLATE \$40.6 chef's choice of fresh seafood of the day 8 pieces, comes with miso and rice
- SUSHI PLATE \$44 california roll 9 pieces of sushi, comes with miso
- TEKKA DON \$37 red tuna on sushi rice, and miso
- UNAGI DON \$37 fresh water eel on steamed rice, and miso
- WHITE TUNA DON \$37 white tuna on sushi rice, and miso

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NIGIRI / SASHIMI (1pcs/2 pcs)

- AMAEBI (\$5.5/11) sweet shrimp with fried head
- CREAMY SCALLOP (\$10/20) fresh scallop in avocado sauce roe (note: Sashimi will be served in 1 cucumber flower flower)
- EBI (\$3.75/7.5) cooked shrimp
- FRESH SAKE (\$4.95/9.9) fresh salmon
- HAMACHI (\$4.95/9.9) yellowtail
- HIRAME (\$4.25/8.5) flounder
- HOKKIGAI (\$3.75/7.5) surf clam
- HOTATE (\$8.5/17) fresh sea scallop
- IKA (\$4/8) squid
- IKURA (\$4.5/9) salmon roe (note: Sashimi will be served in 1 cucumber flower flower)
- KANI (\$12.65/25.3) cooked king crab
- MAGURO (\$4.5/9) tuna
- MASAGO (\$7/14) smelt roe (note: Sashimi will be served in 1 cucumber flower flower)
- SABA (\$3.75/7.5) mackerel
- SAKE (\$4.95/9.9) smoked salmon
- SPICY CREAMY SCALLOP (\$10/20) fresh scallop in spicy avocado sauce (note: Sashimi will be served in 1 cucumber flower flower)
- SUPER WHITE (\$4.5/9) super white tuna (escolar)
- SUZUKI (\$4.25/8.5) sea bass
- TAKO (\$4/8) octopus
- TAMAGO (\$3.75/7.5) sweet omelet
- TOBIKO (\$4.5/9) flying fish roe (note: Sashimi will be served in 1 cucumber flower flower)
- UNAGI (\$5/10) fresh water eel
- ANAGO (\$5.5/11) sea eel
- WHITE TUNA (\$4.5/9) white tuna (albacore)
- WHITE FISH TEMP \$6.00 white fish wrapped in shiso tempura

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SIGNATURE MAKI

- CEVICHE (R) \$17.5 lime marinated scallop, ebi, tako with mango, jalapeno, cilantro
- COAST CRAB (R) \$31.5 king crab, scallion in spicy mayo with tempura crumb, red tobiko
- MAINE (R) \$20 Lobster, ikura, cucumber topped with Avocado, tempura crumbs, black tobiko and spicy mayo
- PO BOY (R) \$24 white fish tempura, unagi, cream cheese, roe , spicy sauce, scallion, avocado, tempura crumb, eel sauce
- SMOKING PUMPKIN (R) \$20.85 Japanese pumpkin tempura topped with seared smoked salmon, mayo and roe
- SUNRISE (R) \$19 ginger seared tuna, mint, wrapped with mango
- VOLCANO (R) \$19 white tuna in hot volcano sauce with tempura crumb
- WASABI (R) \$21.5 yellowtail, grilled asparagus rolled in wasabi tobiko and wasabi mayo
- WHITE DRAGON (R) \$19 shrimp tempura, cream cheese avocado, scallion spicy sauce, wasabi dressing, eel sauce, tempura crumb
- TUNA ON TOP (R) \$21 Super White Tuna with jalapenos, scallions, and cream cheese; topped with spicy tuna (tuna, scallions and spicy mayo), wasabi mayo, slices of jalapenos, tempura crumbs and spicy mayo.
- SUPER WHITE GINGER MAKI \$19 Super white tuna, tempura flash-fried and wrapped with julienned mint with a dollop of creamy ginger sauce and red tobiko on top.
- THE POPER MAKI \$20.9 Smoked salmon, cream cheese, cilantro and jalapeno; wrapped in seaweed and flash-fried tempura style, then rolled in sushi rice and topped with sliced avocado and spicy sauce.
- FIRECRACKER \$24 tempura fried Crab stick, cream cheese, avocado, jalapeno topped with spicy tuna, spicy mayo, eel sauce scallion, tempura lotus root and tempura crumb

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MAKI

- SP/SCALLOP (R) \$18 scallop, avocado, roe, spicy mayo
- ALASKA (R) \$22 king crab, avocado, cucumber, roe
- CALIFORNIA (R) \$9.95 crab stick, avocado, cucumber, roe
- CRUNCHY (R) \$13.15 spicy tuna, avocado, cucumber, tempura crumb
- DRAGON (R) \$22 shrimp tempura, cream cheese, spicy mayo, unagi, avocado, roe, eel sauce
- EBI AVO (R) \$14 cooked shrimp, avocado
- EBI Q (R) \$14 cooked shrimp, cucumber
- EBI TEMPURA (R) \$14.55 shrimp tempura, avocado, cucumber, mayo, roe
- FRESH PHILLY (R) \$ 14.55 fresh salmon, avocado, cream cheese
- FUTO (R) \$13 tamago, crab stick, spinach, gourd, cucumber, fish powder
- HAMACHI AVO (R) \$15.4 yellowtail, avocado
- HAMACHI J (R) \$15.4 yellowtail, jalapeno
- NAMA AVO (R) \$14.55 fresh salmon, avocado
- NAMA J (R) \$14.55 fresh salmon, jalapeno
- NAMA Q (R) \$14.55 fresh salmon, cucumber
- NEGI HAMA (R) \$15.4 yellowtail, scallion
- NEGI TUNA (R) \$12.15 tuna, scallion
- NEGI WHITE TUNA (R) 11.5 white tuna, scallion
- PHILLY (R) \$14.55 smoked salmon, avocado, cream cheese
- RAINBOW (R) \$22 california maki wrapped with salmon, yellowtail, tuna, avocado, roe
- SALMON SKIN (R) \$14 crispy smoked salmon skin, cucumber
- SCALLOP (R) \$18 scallop, avocado, mayo, roe
- SPICY CREAMY (R) \$13 super white tuna, avocado, spicy mayo, roe
- SPICY EBI (R) \$13 shrimp in spicy mayo, scallion, red tobiko
- SPICY HAMA (R) \$15.4 yellowtail, spicy mayo, scallion
- SPICY SALMON (R) \$14.55 fresh salmon, spicy mayo, scallion
- SP/SUPER WHITE (R) \$12 super white tuna, spicy mayo, scallion
- SPICY TAKO (R) \$14 octopus, spicy mayo, orange tobiko, scallion
- SPICY TUNA (R) 12.15 tuna, scallion, spicy mayo
- SPICY WHITE TUNA (R) \$12 white tuna, scallion, spicy mayo

- SPIDER (R) \$18.7 fried soft shell crab, avocado, cucumber, mayo, black tobiko
- SUPER WHITE AVO (R) \$12 super white tuna, avocado
- SUPER WHITE J (R) \$12 super white tuna, jalapeno
- SUPER WHITE Q (R) \$12 super white tuna, cucumber
- TEK Q (R) \$12.15 tuna, cucumber
- TEKKA (R) \$12.15 plain tuna roll
- TEKKA INOUT (R) \$12.15 red tuna (rice outside)
- TUNA AVO (R) \$12.15 tuna, avocado
- TUNA J (R) \$12.15 tuna, jalapeno
- UNA AVO (R) \$13 fresh water eel, avocado, eel sauce

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- UNA Q (R) \$ 13 fresh water eel, cucumber, eel sauce
- WHITE TUNA J (R) \$11.75 white tuna, jalapeno
- HAMACHI Q (R) \$15.4 yellowtail and cucumber
- WHITE TUNA AVO (R) \$11.5 white tuna with avocado
- WHITE TUNA Q (R) \$11.5 white tuna with cucumber
- CRUNCHY SPICY SALMON (R) \$15.95 fresh salmon with avocado, cucumber, scallion and spicy mayo topped with tempura crumb

VEGETABLE MAKI

- ASPARAGUS AVO (R) \$9.6 grilled asparagus with avocado
- ASPARAGUS (R) \$8.5 grilled asparagus
- ASP TEMP (R) \$9.6 asparagus tempura with mayo
- AVO (R) \$8.5 avocado
- AVO Q (R) \$9.6 avocado and cucumber
- KAMPYO (R) \$10.7 sweet gourd
- KAPPA (R) \$9.6 cucumber
- MOO (R)\$14.3 tempura roll w/mixed greens, avocado, cucumber, asparagus, shiitake mushroom, topped w/ ginger dressing.
- OSHINKO (R) \$8.5 Japanese yellow pickle radish
- SHIITAKE (R) \$8.5 marinated shitake mushroom
- SHIITAKE TEMP (R) \$9.6 house marinated shitake tempura
- SP S. POTATO TEMP (R) \$9.6 sweet potato tempura with spicy mayo
- VEGGIE WHITE DRAGON \$17.05 sweet potato tempura, cream cheese, wasabi

tobiko, scallion, topped with spicy mayo, wasabi mayo and tempura crumb

DESSERTS

- ICE CREAM \$4 green tea, red bean, ginger, mango, lychee, vanilla
- MOCHI ICE CREAM \$5.5 choose 2 pieces: lychee, green tea, Passion Fruit, mango, strawberry, chocolate chips, triple chocolate, chocolate coconut, Salted Caramel, triple chocolate

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