

## **APPETIZER**

- ANGRY SALMON \$17.25 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 \$6.5 boiled soybeans with sea salt
- EXOTIC TEMPURA (A)\$13 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 \$7 boiled spinach with sesame dressing
- GYOZA \$8.75 pan fried shrimp and vegetable pot stickers
- HAMACHI CARPACIO \$18.5 5 pcs of yellow tail sashimi style top with garlic olive oil, jalapeño, and cilantro. drizzles with lime juice garnished with mixed greens with garlic balsamic dressing
- MIXED TEMPURA (A) \$13 shrimp and vegetable tempura
- SALMON SPRING ROLL \$13.25 fried salmon wrapped in wonton skin with green curry dipping
- SCALLOP TERIYAKI \$19.5 pan fried scallop with teriyaki sauce
- SESAME CRUSTED SCALLOP \$19.5 seared with garlic balsamic vinaigrette
- SHRIMP TEMPURA (A) \$13
- SOFT SHELL CRAB \$17 fried soft shell crab with mango salsa
- SUNNY SIDE SHIITAKE \$10.15 fresh shiitake mushrooms stuffed with garlic egg yolk sauce
- TROPICAL CEVICHE \$14.50 tako, ebi, scallop marinated in lime mango jalapeño with sesame chip
- TUNA TARTARE \$12.95 tuna cubes in ginger wasabi sauce with sesame chip
- WASABI SHUMAI \$8.25 steamed wasabi pork dumplings

## **SALAD**

- AGEDASHI TOFU SALAD \$8.75 fried tofu, scallion, bonito flakes on fresh baby spinach with warm dashi dressing
- FRESH GOMAAE \$6.75 fresh baby spinach with sesame dressing
- GINGER SALAD \$7.75 mesclun greens with ginger dressing
- SEAWEED SALAD \$6.75 seaweed and cucumber in sesame vinaigrette
- QURI SU \$6.75 cucumber salad.

*All prices are subject to change without prior notice!*

## **SOUP**

- OYAKO \$8.25 (for 1 person) chicken, egg, onion, scallion, udon in dashi broth
- NIKU \$8.25 (for 1 person) beef, egg, onion, scallion, udon in dashi broth
- MISO \$3.25 soy bean soup with tofu and scallion
- SEAFOOD SOUP \$13 (for 1 person) shrimp, scallop, white fish, egg, onion, scallion, udon in dashi broth
- TOFU SOUP \$8.25 (for 1 person) fried tofu, egg, onion, udon in dashi broth
- SPICY MISO \$3.75 spicy soy bean soup with tofu, scallion, jalapeño

## **KITCHEN**

- SEARED TUNA \$29.5 seared wasabi ginger tuna served with warm sesame soba, caramelized sweet potato and miso
- TAMARIND DUCK \$26.5 spicy orange tamarind glazed duck breast cooked medium rare on baby spinach served with rice and miso (*available at Buck town only*)
- TEMPURA DINNER \$25 choice of shrimp, exotic vegetables, or mixed served with rice, tempura sauce, and miso
- TERIYAKI choice of chicken \$20, n.y. strip steak \$38(12 oz), shrimp \$27, or salmon \$29 served with grilled asparagus, rice, and miso (*N.Y strip Steak available at Buck town only*)
- YAKISOBA \$19.5 stir-fried buckwheat noodles with fresh shiitake mushroom and asparagus with chicken, beef, shrimp, or fried tofu, served with miso

## **SUSHI ENTREE**

- CHIRASHI \$32 chef's choice of fresh sashimi on sushi rice, and miso
- HAMACHI DON \$31 yellowtail on sushi rice, and miso
- NAMASAKE DON \$231 fresh salmon on sushi rice, and miso
- SASHIMI PLATE \$37 chef's choice of fresh seafood of the day 12 pieces, comes with miso and rice
- SUSHI PLATE \$37 california roll 9 pieces of sushi, comes with miso
- TEKKA DON \$31 red tuna on sushi rice, and miso
- UNAGI DON \$31 fresh water eel on steamed rice, and miso
- WHITE TUNA DON \$31 white tuna on sushi rice, and miso

***All prices are subject to change without prior notice!***

**NIGIRI / SASHIMI (1pcs/2 pcs)**

- AMAEBI (\$5.5/11) sweet shrimp with fried head
- CREAMY SCALLOP (\$7.25/14.5) 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 (\$4.5/9) fresh salmon
- HAMACHI (\$4.5/9) yellowtail
- HIRAME (\$4.25/8.5) flounder
- HOKKIGAI (\$3.75/7.5) surf clam
- HOTATE (\$6.5/13) fresh sea scallop
- IKA (\$4/8) squid
- IKURA (\$4.5/9) salmon roe (note: Sashimi will be served in 1 cucumber flower flower)
- KANI (\$10/20) 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 (\$4.5/9) smoked salmon
- SPICY CREAMY SCALLOP (\$7.25/14.5) 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 (\$4.5/9) 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

***All prices are subject to change without prior notice!***

## **SIGNATURE MAKI**

- CEVICHE (R) \$15.5 lime marinated scallop, ebi, tako with mango, jalapeño, cilantro
- COAST CRAB (R) \$25 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) \$21 white fish tempura, unagi, cream cheese, roe , spicy sauce, scallion, avocado, tempura crumb, eel sauce
- SMOKING PUMPKIN (R) \$18.95 Japanese pumpkin tempura topped with seared smoked salmon, mayo and roe
- SUNRISE (R) \$16.95 ginger seared tuna, mint, wrapped with mango
- VOLCANO (R) \$17.75 white tuna in hot volcano sauce with tempura crumb
- WASABI (R) \$17.75 yellowtail, grilled asparagus rolled in wasabi tobiko and wasabi mayo
- WHITE DRAGON (R) \$17.25 shrimp tempura, cream cheese avocado, scallion spicy sauce, wasabi dressing, eel sauce, tempura crumb
- TUNA ON TOP (R) \$20.95 Super White Tuna with jalapeños, scallions, and cream cheese; topped with spicy tuna (tuna, scallions and spicy mayo), wasabi mayo, slices of jalapeños, tempura crumbs and spicy mayo.
- SUPER WHITE GINGER MAKI \$17.50 Super white tuna, tempura flash-fried and wrapped with julienned mint with a dollop of creamy ginger sauce and red tobiko on top.
- THE POPPER MAKI \$19 Smoked salmon, cream cheese, cilantro and jalapeño; wrapped in seaweed and flash-fried tempura style, then rolled in sushi rice and topped with sliced avocado and spicy sauce.
- FIRECRACKER \$22.75 tempura fried Crab stick, cream cheese, avocado, jalapeño topped with spicy tuna, spicy mayo, eel sauce scallion, tempura lotus root and tempura crumb

***All prices are subject to change without prior notice!***

## **MAKI**

- SP/SCALLOP (R) \$14 scallop, avocado, roe, spicy mayo
- ALASKA (R) \$17 king crab, avocado, cucumber, roe
- CALIFORNIA (R) \$9.95 crab stick, avocado, cucumber, roe
- CRUNCHY (R) \$13 spicy tuna, avocado, cucumber, tempura crumb
- DRAGON (R) \$19 shrimp tempura, cream cheese, spicy mayo, unagi, avocado, roe, eel sauce
- EBI AVO (R) \$12 cooked shrimp, avocado
- EBI Q (R) \$12 cooked shrimp, cucumber
- EBI TEMPURA (R) \$13 shrimp tempura, avocado, cucumber, mayo, roe
- FRESH PHILLY (R) \$ 13.25 fresh salmon, avocado, cream cheese
- FUTO (R) \$11 tamago, crab stick, spinach, gourd, cucumber, fish powder
- HAMACHI AVO (R) \$14 yellowtail, avocado
- HAMACHI J (R) \$14 yellowtail, jalapeño
- NAMA AVO (R) \$14 fresh salmon, avocado
- NAMA J (R) \$13.25 fresh salmon, jalapeño
- NAMA Q (R) \$13.25 fresh salmon, cucumber
- NEGI HAMA (R) \$14 yellowtail, scallion
- NEGI TUNA (R) \$12 tuna, scallion
- NEGI WHITE TUNA (R) 11.5 white tuna, scallion
- PHILLY (R) \$13.25 smoked salmon, avocado, cream cheese
- RAINBOW (R) \$19.95 california maki wrapped with salmon, yellowtail, tuna, avocado, roe
- SALMON SKIN (R) \$12 crispy smoked salmon skin, cucumber
- SCALLOP (R) \$14 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) \$14 yellowtail, spicy mayo, scallion
- SPICY SALMON (R) \$13.25 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 tuna, scallion, spicy mayo
- SPICY WHITE TUNA (R) \$12 white tuna, scallion, spicy mayo
- SPIDER (R) \$17 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, jalapeño
- SUPER WHITE Q (R) \$12 super white tuna, cucumber
- TEK Q (R) \$12 tuna, cucumber
- TEKKA (R) \$12 plain tuna roll
- TEKKA INOUT (R) \$12 red tuna (rice outside)
- TUNA AVO (R) \$12 tuna, avocado
- TUNA J (R) \$12 tuna, jalapeño
- UNA AVO (R) \$12 fresh water eel, avocado, eel sauce

*All prices are subject to change without prior notice!*

- UNA Q (R) \$ 12 fresh water eel, cucumber, eel sauce
- WHITE TUNA J (R) \$11.75 white tuna, jalapeño
- HAMACHI Q (R) \$14 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) \$14 fresh salmon with avocado, cucumber, scallion and spicy mayo topped with tempura crumb

#### **VEGETABLE MAKI**

- ASPARAGUS AVO (R) \$8.75 grilled asparagus with avocado
- ASPARAGUS (R) \$7.5 grilled asparagus
- ASP TEMP (R) \$8.75 asparagus tempura with mayo
- AVO (R) \$7.75 avocado
- AVO Q (R) \$8.75 avocado and cucumber
- KAMPYO (R) \$9.75 sweet gourd
- KAPPA (R) \$8.75 cucumber
- MOO (R) \$13 tempura roll w/mixed greens, avocado, cucumber, asparagus, shiitake mushroom, topped w/ ginger dressing.
- OSHINKO (R) \$7.75 Japanese yellow pickle radish
- SHIITAKE (R) \$7.75 marinated shiitake mushroom
- SHIITAKE TEMP (R) \$8.75 house marinated shiitake tempura
- SP S. POTATO TEMP (R) \$8.75 sweet potato tempura with spicy mayo
- VEGGIE WHITE DRAGON \$15.5 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

*All prices are subject to change without prior notice!*