



DINNER MENU

DINNER TEMPURA 28

jumbo shrimp and chef's selected vegetables deep-fried with tempura-ko. light and crispy. ginger dan-dashi dipping sauce.

GYU-NIKU* 49

16 oz. black angus rib-eye, marinated in well balanced fruits and seasoning soy sauce. served with seasonal vegetables.

TEPPANYAKI

flat top cooking, flamed sake. served with hibachi vegetables.

Chicken 26

Jumbo Shrimp 31

Ribeye Steak 31

Filet 39

SALMON CAKE 31

made with sushi grade salmon, prepared to perfection, with touch of seasoning and chopped vegetables. served with homemade tartar sauce.

YUZU MISO SALMON 29

fresh sushi grade salmon broiled and glazed with yuzu miso. served with sauteed bok choy.

TERIYAKI CHICKEN 24

grilled chicken thigh marinated in seasoned soy. served with chef's seasonal vegetables & rice.

FRIED RICE 16

special blend of rice with corn, carrots, onions, peas and egg in a butter garlic soy.

CHICKEN 21

JUMBO SHRIMP 24

BEEF 25

YAKISOBA 16

stir fried egg noodles with fresh selected vegetables. flavorful yakisoba seasoning

CHICKEN 21

JUMBO SHRIMP 24

BEEF 25

TEMPURA UDON 24

delicious noodle soup with light broth served with shrimp and vegetable tempura.

TONKOTSU RAMEN 24

creamy pork broth, with chashu, corn, wakame, fish cake, bean sprout, bamboo shoot, soft egg gr. onion

CHANPON RAMEN 26

Nagasaki style ramen. mixed seafood, pork, bean sprouts, cabbage, zucchini, and bok choy in a pork broth.

select your spiciness (0 through 5)

SIGNATURE ROLLS

SURF & TURF ROLL* 38

spicy blue crab / avocado / cucumber / topped with seared tenderloin steak / truffle soy / yuzu vinaigrette / gr. onion / sesame seeds

SEASIDE CEVICHE ROLL* 30

cucumber wrapped / soft shell crab / chopped scallop / yellowtail / shrimp / kani kama / mixed in lime / cilantro / serrano / onion / avocado / chili oil / yuzu ponzu

BAKE MY DAY ROLL 30

blue crab / avocado / mascarpone / topped with baked salmon/ spicy aioli / eel sauce / topped off with bonito flake.

THE LEAN MACHINE ROLL* 28

cucumber wrapped / spicy tuna / kaiware / topped with fresh tuna / salmon / madai / yellowtail / ikura / ginger soy vinaigrette.

SUNNY DAYS ROLL* 25

spicy yellowtail / shrimp tempura / cilantro / topped with fresh yellowtail / avocado / serrano / yuzu aioli

THE VERY HUNGRY CATERPILLAR 26

unagi / tamago / cucumber / topped with sliced avocado / eel sauce / sesame seeds

Y.O.M ROLL* 26

spicy salmon / cucumber / avocado / topped with fresh mango pico de gallo.

SUPER SPIDER ROLL 24

crispy soft shell crab / shiso / cucumber / topped with sliced avocado / masago / yuzu wasabi aioli.

ROULETTE ROLL* 22

shrimp tempura / cucumber / avocado / topped with spicy tuna / jalapeño / eel sauce / sriracha (Careful- one of the eight is extra spicy)

NIGIRI & SASHIMI

Y.O.M SASHIMI MORIAWASE* 80

chef's selections/ 20 pcs sashimi

Y.O.M SUSHI MORIAWASE* 46

chef's selection 8 pcs sushi and your choice of classic roll

HIGH ROLLER "ULTIMATE"* 200

chef's premium selection sashimi & sushi

SUSHI A LA CARTE

Salmon* 10/ Yellowtail* 11/ Tuna* MP/
Fatty Tuna* MP/ Japanese Snapper* 10/
Albacore Tuna* 10/ Hokkaido Scallop* 12/
Halibut* 10/ Shrimp 6/ Sweet Shrimp* 13/
Salmon Roe* 8/ Eel 10/ Mackerel* 10/
Sea Urchin* MP/

STARTERS

FRIED GYOZA 9 *Chicken or Vegetable*
Deep-fried pot stickers / ponzu with chives

STEAMED EDAMAME 6

SPICY GARLIC EDAMAME 8
butter / garlic / shichimi

TEMPURA CALAMARI 18
fried tender ito ika / tangy creamy dipping sauce

AGE DASHI TOFU 9
fried tofu / dan-dashi / itokake / gr. onions / oroshi / nori

CHICKEN KARA-AGE 16
fried chicken / house dipping sauce

SHISHITO PEPPERS 10
sauteed peppers / butter soy / shichimi / itokake

HAMACHI KAMA 26
grilled yellowtail collar

IKA SUGATAYAKI 25
grilled whole squid / Japanese mayo / mustard / bonito

TEMPURA APPETIZER 16
shrimp and vegetable tempura / light crispy
dan-dashi dipping sauce

SOFTSHELL CRAB TEMPURA 19
softshell crab / vegetables / dan-dashi sauce

OYSTERS* (half dozen / full dozen) mp
seasonal oyster / tobiko / lemon / ponzu

SPICY CRISPY RICE* 22
crispy rice / spicy tuna / fresh tuna/
serrano / eel sauce / crispy garlic

SASHIMI SALAD* 20
chef's selection of diced sashimi on a bed of garden
greens, avocado with yuzu vinaigrette

JAPANESE CRUDO

ALBACORE DELIGHT* 20
thinly sliced albacore / radish / ginger soy / crispy onion

HALI-GOOD* 24
ikura / yuzu ponzu / kaiware

YUZU SALMON* 20
thinly sliced salmon / ikura / yuzu ponzu / chive oil

BEEF TATAKI* 20
seared beef / black pepper / truffle soy /
truffle ginger mayo / chives

YELLOWTAIL JALAPEÑO* 22
thinly sliced yellowtail / jalapeño / micro-herbs / spicy garlic ponzu

GARLIC TUNA* 24
sliced tuna / shallot / micro-herbs / spicy garlic ponzu / crispy garlic

TOTORO* 40
O-toro slice / tobiko / truffle soy sauce / chives

SCALLOP CEVICHE* 25
hokkaido scallop / onion / mango / jalapeño / avocado /
carrots / ponzu / homemade rice chips

CLASSIC ROLL

SALMON ROLL* 11

SALMON SKIN ROLL 12

SALMON AVOCADO* 14

SHRIMP TEMPURA 15

TUNA ROLL* 15

SPICY TUNA* 15

TORO & OSHINKO ROLL* 22

EEL & AVOCADO 17

CALIFORNIA ROLL 12

YELLOWTAIL ROLL* 13

YELLOWTAIL & AVOCADO ROLL* 16

BLUE CRAB ROLL 16

SOFT SHELL CRAB ROLL 17

RAINBOW ROLL* 20

DRAGON ROLL 28
Whole eel, on California roll. eel sauce

VEGAN INARI ROLL 20
inari, asparagus, cucumber, avocado, vegan eel sauce

ASPARAGUS ROLL 14
asparagus, cucumber, avocado

AVOCADO ROLL 12

VEGETABLE TEMPURA ROLL 17
asparagus and sweet potato tempura,
avocado, vegan eel sauce

SALADS

HOUSE SALAD 10
romaine lettuce, cherry tomato, radish, red onion,
carrot, cucumber, ginger vinaigrette

SASHIMI SALAD* 20
chef's selection of diced sashimi, on a house
salad, diced avocado, yuzu vinaigrette

WAKAME SALAD 6
marinated seaweed salad

SUNOMONO SALAD 6
cucumber

SIDES

MISO SOUP 5

MUSHROOM MISO SOUP 10

STEAM RICE 3

Before placing your order, please inform your server if a person in your party has a food allergy. While we take steps to minimize the risk of cross-contamination, our kitchen handles ingredients containing all major allergens and we cannot guarantee that any menu item is completely free of allergens