

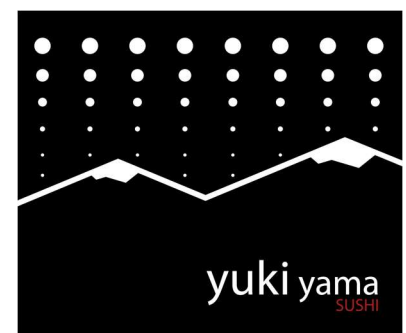
ZENSAI		
Edamame ^{GF}	boiled soy bean pods with sea salt	\$4.95
Yama-mame ^{GF}	boiled soy bean pods sautéed in sesame oil, garlic, togarashi, preserved cherries	\$6.95
Shishito Peppers ^{GF}	tempura-fried shishitos stuffed with a togarashi goat cheese, with spicy chili dipping sauce	\$13.95
Pork Gyoza	pan-seared house made pork and cabbage dumplings, with soy chili dipping sauce	\$9.95
Wild Mushroom Gyoza	house made dumplings, sake butter, five-mushroom filling, with lobster consomee	\$10.95
Wagyu Bruschetta	seared wagyu zabuton, pork butter, truffle ponzu, arugula, shaved parmesan	\$13.95
Chicken Karaage	crispy chicken “oysters”, egg tartare, tonkatsu sauce, green onion	\$12.95
SOUPS		
Miso Soup ^{GF}	shiro miso broth, wakame seaweed, scallions, tofu	\$3.95
Kimchee Miso	hot and sour shiro miso broth, kimchee, rice	\$6.95
SALADS		
Miso Glazed Nasu ^{GF}	grilled japanese eggplant, sweet miso glaze, house salad	\$11.95
Cucumber ^{GF}	thinly sliced cucumber with rice vinegar dressing	\$6.95
Seaweed ^{GF}	assorted seaweed with house sesame dressing	\$7.95
Korean Tako	sliced octopus, spicy gochujang sauce, pickled cucumber, daikon and carrot, ground sesame	\$16.95
House ^{GF}	mixed greens, tomato, cucumber, carrot, with ginger dressing	\$5.95
TEASERS		
Miso Amberjack ^{GF*}	seasonal amberjack sashimi, su-miso sauce, roasted red pepper, macadamia nuts, micro herbs, black garlic	\$17.95
Crispy Tuna Tartare ^{GF*}	finely minced tuna, spicy seasoning, crispy rice, shiso, tobiko, avocado, with eel sauce	\$17.95
Hamachi Carpaccio ^{GF*}	thinly sliced yellowtail, serrano peppers, mixed greens, with yuzu vinaigrette	\$17.95
Seared Scallops ^{GF*}	three seared hokkaido scallops, red crab claw, edamame macadamia puree, peach wood smoke, red pepper threads	\$19.95
HOT PLATES		
Tempura	fried shrimp, with assorted vegetables, and dashi broth (gluten free on request)	\$13.95
Mushroom Sauté* ^{GF}	local mushroom sauté, dashi-butter, poached egg, toasted pine nuts	\$13.95
Lamb Lollipops ^{GF}	grilled new zealand lamb chops, with mustard miso dipping sauce	\$19.95
Wagyu Beef Tataki ^{GF*}	wagyu zabuton, served sizzling on a himalayan sea-salt block, with cilantro red pepper and citrus soy sauce (limited availability)	\$24.95
Baby Back Ribs ^{GF}	five baby back ribs, with jalapeno and chocolate teriyaki glaze	\$15.95
Black Cod ^{GF}	broiled miso-marinated sablefish, seasoned rice, spicy blistered green beans, with sweet miso reduction	\$24.95
Chicken Katsu	lightly fried panko-breaded chicken breast, tempura-fried onion rings, cabbage, rice, with tonkatsu sauce (teriyaki sauce substitution available)	\$17.95
Duck	seared duck breast, “peking sauce”, Japanese croquette (kuroke), crispy bok choy	\$21.95
NOODLES & RICE		
Yuki Clams	manilla clams, sake mirin butter, ramen noodles, green onions and japanese 7-spice	\$13.95
Pork Ramen* ^{GF}	kurobuta pork belly, green onion, poached egg, kamaboko, house-made ramen broth	\$15.95
Kimchee Ramen* ^{GF}	house-made ramen broth, green onion, poached egg, kamaboko, with a side of kimchee, slightly spicier than our traditional broth	\$13.95
Curry Udon	japanese curry, root vegetables, udon noodles, marinated shitake mushrooms, green onion, pickled ginger	\$13.95
Korean Rice Bowl* ^{GF}	bibimbap style rice bowl, house kimchi, assorted quick pickles, sesame spinach, dashi sprouts, shitake mushrooms, fried egg, gochujang sauce	\$15.95

GF = GLUTEN-FREE

* = CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

SOY PAPER AND GLUTEN-FREE SOY SAUCE – AVAILABLE UPON REQUEST

FOR SPLIT CHECKS AND PARTIES OF SIX OR MORE, AN 18-PERCENT GRATUITY MAY AUTOMATICALLY BE ADDED TO FINAL BILL.



MAKI*

Tekka ^{GF*}	tuna, wasabi	\$8.95
California ^{GF}	snow crab, avocado, cucumber	\$8.95
Spicy Tuna ^{GF*}	tuna, spicy sauce, cucumber, avocado, sprouts	\$8.95
Shrimp ^{GF}	tempura shrimp, cucumber, avocado, spicy sauce, eel sauce	\$9.95
Negi-Hama ^{GF*}	yellowtail, green onion, wasabi	\$8.95
Spider ^{GF}	soft-shell crab, cucumber, avocado, sprouts, spicy sauce, eel sauce	\$11.95
Spicy-Hama ^{GF*}	yellowtail, spicy sauce, cucumber, avocado, sprouts	\$8.95
Sake ^{GF*}	salmon, green onion, wasabi	\$7.95
Unagi	broiled eel, cucumber, avocado, eel sauce	\$10.95
Kappa ^{GF}	cucumber, sesame seeds	\$5.95
Veggie ^{GF}	mixed greens, gobo, cucumber, avocado, sprouts, diakon, carrots	\$7.95
Salmon Skin ^{GF}	crispy salmon skin, cucumber, sprouts, gobo, tobiko	\$7.95
Spicy Scallop ^{GF*}	scallops, cucumber, sprouts, gobo, spicy sauce, tobiko	\$10.95
Spicy Tako ^{GF*}	octopus, cucumber, sprouts, gobo, spicy sauce, tobiko	\$10.95

SPECIAL MAKI-SUSHI*

Bruce Lee Roy ^{GF*}	spicy albacore, avocado, shishitos, topped with lightly seared wagyu beef, crispy shallots, green onion, smoked sea salt, truffle garlic ponzu	\$19.95
Chiller ^{GF*}	tuna, cucumber, topped with albacore, lemon, tempura green onion, serrano chilis, red pepper threads, jalapeno vinaigrette	\$17.95
Sho "Nuff" ^{GF*}	tempura yam, tombo, spicy sauce, topped with hamachi tartare, green onion, ponzu and yuzu vinaigrette	\$17.95
Executive ^{GF*}	tempura shrimp, avocado, cilantro, topped with maguro, lime, eel and habanero sauces	\$17.95
Ryu ^{GF}	salmon, basil, mango, cucumber, topped with spicy red pepper miso sauce	\$13.95
Green Hornet ^{GF*}	spicy tuna, tempura shishito peppers, avocado, topped with cilantro jalapeno aioli	\$13.95
Hatori Hanzo ^{GF*}	california roll, topped with salmon, lemon, yuzu vinaigrette	\$15.95
Jupiter Access ^{GF*}	tempura shrimp, cucumber, lemon zest, sriracha, topped with yellowtail and albacore, spicy ponzu	\$16.95
Kato ^{GF*}	tuna and albacore, rolled with avocado and sriracha, tempura fried, with eel sauce, wasabi mayo	\$15.95
Crazy 88 ^{GF*}	hamachi, cucumber, ume paste, topped with shiso, whitefish, aloe orange reduction	\$17.95
Millipede ^{GF*}	tempura shrimp and spicy tuna, topped with avocado, tobiko, eel sauce	\$17.95
Mr. Miyagi ^{GF*}	snow crab, yellowtail, rolled in avocado, topped with tuna poki, eel sauce	\$19.95
O-Ren Ishii ^{GF*}	grilled vegetables, topped with charred greens, yuzu-pepper vinaigrette and sesame seeds	\$13.95
Velo's Veggie ^{GF}	daikon, greens, gobo, cucumber, sprouts inside, rolled in soy paper and avocado, with jalapeno vinaigrette	\$12.95
84060 ^{GF}	tempura shrimp, snow crab, mango, spring greens, wrapped in soy paper, topped with eel sauce	\$14.95

NIGIRI */ SASHIMI*

		nigiri 2 pieces	sashimi 5 pieces		nigiri 2 pieces	sashimi 5 pieces
Amaebi ^{GF}	sweet shrimp	\$10.95		Sake ^{GF}	salmon	\$7.95 \$17.95
Ebi ^{GF}	shrimp	\$5.95		Smoked Sake ^{GF}	smoked salmon	\$7.95 \$17.95
Hamachi ^{GF}	yellowtail	\$7.95	\$17.95	Tako ^{GF}	octopus	\$7.95 \$17.95
Hotatagai ^{GF}	scallop	\$8.95	\$18.95	Tamago ^{GF}	egg omelet ^{house-made}	\$6.95
Ikura	salmon roe	\$7.95		Tobiko ^{GF}	flying fish roe	\$7.95
Kani ^{GF}	red crab	\$7.95		Tombo ^{GF}	albacore tuna	\$7.95 \$17.95
Maguro ^{GF}	tuna	\$8.95	\$18.95	Unagi	freshwater eel	\$8.95
Saba ^{GF}	mackerel	\$7.95	\$17.95			

NIGIRI* / SASHIMI PLATES*

*no substitutions or modifications

Nigiri Combo ^{GF}	3 tuna, 3 salmon, 3 shrimp	\$21.95
Sashimi Combo ^{GF}	3 tuna, 3 salmon, 3 yellowtail	\$25.95
Omakase Sashimi ^{GF}	15 piece chef's choice, special garnish and sauce	\$38.95

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