

SMALL PLATES

PREMIUM FRESH OYSTERS 3.5 EA

Premium 1/2 shell Washington Taylor Farm Kumamoto, Shigoku or Hama Hama oysters

GRILLED FRESH OYSTERS 18

Six Pacific Rim oysters on the half shell w/ masago, scallions, tempura crunch & creamy garlic sauce

FRIED FRESH OYSTERS 16

Six oysters on the half shell w/ spicy plum sauce

GRILLED MUSSELS 16

Six mussels on the half shell w/ masago, scallion, tempura crunch & creamy garlic sauce

FRIED CALAMARI 12

w/ white miso sake sauce

CALAMARI STEAK 12

Pan fried calamari steak w/ flavorful sauce

CHICKEN KARAAGE 12

Japanese fried chicken w/ special sauce (spicy option)

GYOZA 8

Crispy fried pork and vegetable dumplings

TEMPURA 13

- Prawns & vegetables
- Prawns only
- Vegetables only

HAMACHI KAMA 17 & UP

Pan fried yellowtail collar w/ Japanese daikon & flavorful vinaigrette sauce

SOFT SHELL CRAB 12

Deep fried soft shell crab with vinaigrette sauce

SALAD

I PRIVÉ SALAD

Green salad, seaweed salad, avocado & mango w/ goma & vinaigrette dressing w/ pan fried chicken 12
w/ chicken karaage 12
w/ fried calamari 12
w/ soft shell crab 13
w/ salmon 17

MIXED GREEN SALAD 4

w/ sesame & ginger dressing

SEAWEED SALAD 4.5

w/ sesame dressing

POKIMON 18

Fresh tuna & light white onion infused w/ wasabi, soy, sesame oil server w/ masago, scallion, tempura crunch & special sauce

NOODLES

COLD SOBA, UDON OR SOMEN 11

Noodles w/ Japanese daikon radish, scallions & dipping sauce

HOT SOBA, UDON OR SOMEN SOUP 11

Noodles w/ tempura kanikama, pickles & scallions & miso broth

SIDES

EDAMAME 4

EDAMAME SPECIAL 7

Sautéed with garlic olive oil & light sweet & chirashi sauce

MISO SOUP 2

RICE 2 OR SUSHI RICE 3

SIGNATURE DISHES

JOY'S SUNOMONO 16

Sashimi tuna, salmon, snapper, cucumber salad & seaweed served w/ wasabi, goma sauce & vinaigrette

JOSH 15

Tempura basil leaves served with mango, spicy tuna tartar, masago & special I Privé sauce
(fresh crab may be substituted for spicy tuna)

DANIELLE 20

Hand-torched Kobe beef infused w/ ahi tuna, mango, scallions, fresh wasabi & lychee sake topped w/ jalapeno ring, masago & creamy garlic sauce
(Please allow 20 min)

COLOMBO 18

Hamachi carpaccio served w/ plum sauce & jalapeno in an olive oil, red chili & flavorful vinaigrette sauce *(kanpachi, hirame, tai snapper or white tuna may be substituted, market price)*

JADA 18

Hand-torched hamachi wrapped in mango & avocado, topped w/ jalapeno, masago, tempura crunch & sauces

PILOT JEN 18 (ADD NUTS +1)

Fresh sashimi on green & seaweed salad, avocado, mango & tobiko, served w/ goma sauce & vinaigrette

ANKIMO 2 PIECES 12 4 PIECES 22 ADD UNI MP

Sashimi monkfish foie gras & tobiko served w/ flavorful vinaigrette
(please allow 20 min, can be made cooked)

I SUSHI 18

Seared ahi tuna glazed w/ wasabi, served w/ Japanese daikon radish & I Privé sauce

SCALLOP TATINI 18

Fresh Japanese scallops w/ masago and creamy spicy sauce served w/ flavorful vinaigrette

ERIC'S DESIRE 18

Super white escolar w/ plum sauce & jalapeño ring dipped into vinaigrette sauce

SKIP'S 16

Fresh salmon w/ shiso leaf, fresh wasabi, thin slice of lemon serve w/ flavorful sauce

CRAB TARTAR & SALMON CEVICHE 18

Crab, mango & jalapeno topped w/ black tobiko, quail egg & salmon avocado ceviche w/ salmon skin chips *(Please allow 15 min)*

I BELUSHI 35

Bluefin tuna & toro tartar w/ mango, jalapeno & lychee sake, topped w/ tempura crunch, tobiko & quail egg *(Please allow 20 min)*

I VALENTINO 20

Fresh crab wrapped in salmon toro, topped w/ tobiko & quail egg, infused w/ sake & plum ikura or tobiko *(Please allow 15 min)*

SPRING & RENE 18

Seared salmon belly w/ smoky sushi rice, topped w/ ikura, shiso, strawberry, & chocolate wasabi sauce
(Please allow 20 min)

WELL-DONE SIGNATURE DISHES (ALL PROTEINS ARE COOKED)

TONY & KATHY 22

Pan fried Gindara black cod w/ asparagus, sweet shitake, red chili pepper & miso sake sauce

I SCALLOP 16

Pan seared scallops infused w/ white miso sake & goma sauce

LAUREN & LINDSEY 18

Soy paper wrapped w/ tempura shrimp, fresh crab, avocado, kappa, basil & mango, topped w/ tempura crunch, masago, green tea, wasabi & sweet chili sauce

CRISPY SALMON 17

Fresh fried salmon, asparagus, avocado, coconut, basil & cream cheese w/ pineapple, wasabi & miso sake sauce

BILL'S ON FIRE 16

Tempura jalapeno served w/ white fish, cream cheese, masago & sweet sauce *(hot or very hot)*

ERIC AND LORI'S 18

Tempura scallops and asparagus w/ three special sauces *(mild or spicy)*

ANKIMO 2 PIECES 12 4 PIECES 22

Seared monkfish foie gras w/ triple berry wine sauce & tobiko

DESIGNER ROLLS

007 16

Hand-torched spicy tuna, avocado & macadamia nuts, topped w/ white fish, jalapeno, tobiko, sweet & creamy sauce

HUGITO EXPLOSION 18

Spicy tuna, avocado, basil, macadamia & jalapeno, topped w/ salmon, lemon, fried calamari & goma sauces

888 16

Hamachi, avocado, pineapple, basil & jalapeno, topped w/ hand torched scallop, black tobiko & sweet & wasabi honey sauces

INFERNO 15

Spicy tuna, avocado & basil, topped w/ creamy spicy crab, mango, tobiko & tempura crunch

UNCLE ROCK 18

Bluefin tuna, fresh wasabi & black tobiko over spicy tuna, fresh crab, avocado & flavorful sauce

BRYNNE & MADISON 16

White tuna, avocado, basil & macadamia nuts, topped w/ spicy tuna, mango, tempura crunch, wasabi tobiko & sweet sauce

SEMPER FI 17

Tempura shrimp, avocado, mango, basil & jalapeno, topped w/ torched wasabi salmon, tobiko, tempura crunch & I Privé sauce

MIKE & LISA 18

Softshell crab, salmon skin, avocado, mango, basil, top w/ white fish, jalapeno

ERIC & PAULA'S 16

Spicy scallop, avocado & macadamia top w/ mango, wasabi tobiko, tempura crunch & special sauce (*spicy option*)

WELL-DONE SIGNATURE ROLLS (ALL PROTEINS ARE COOKED)

SURF & TURF 20

Hand-torched Kobe beef, scallion & lemon over tempura shrimp, asparagus, cucumber, fruit & flavorful sauce

RYDER 15

Tempura shrimp, fresh crab, mango & basil topped w/ avocado, tempura crunch, tobiko & flavorful sauce

INFUSION 16

Tempura shrimp, avocado & pineapple topped w/ salmon, lemon, tobiko & flavorful sauce (*jalapeno & well done option*)

SCORPION 18

Deep fried soft shell crab, avocado & cucumber topped w/ unagi, avocado, tobiko & sweet sauce

01 + 01 16

Spicy fresh crab, avocado, mango & basil topped w/ hand-torched salmon, jalapeno, tobiko, & sweet & creamy sauce (*well done option*)

CAPTAIN SCOTT 17

Tempura scallops, salmon skin, avocado & mango topped w/ creamy spicy crab, tobiko & sweet sauce

MONETTE 17

Fresh crab, unagi, sweet omelet & macadamia nuts, topped w/ smoked salmon, avocado & flavorful sauce

SAMMY T 17

Tempura shrimp, salmon skin, pineapple, coconut & macadamia nuts, topped w/ crab, avocado, tobiko & flavorful sauce

CONSCIOUS SOUL 15

Deep fried roll w/ spicy tuna, avocado & cream cheese top w/ salmon, tobiko & sweet sauce (*spicy & well done option*)

THINK OUTSIDE OF BENTO BOX LUNCH & DINNER SPECIAL

Served with miso soup, salad, fresh fruit, rice & choice of California or cucumber roll or udon or soba noodle soup

CHICKEN TERIYAKI 13 / 16

SALMON TERIYAKI 16 / 19

CHICKEN KARAAGE 13 / 16

CHICKEN KATSU 15 / 17

BEEF SHORT RIB 16 / 19

MIXED SEAFOOD & VEGETABLE TEMPURA 18 / 22

PRAWNS & VEGETABLE TEMPURA 16 / 19

VEGETABLE TEMPURA 15 / 17

TONKATSU 15 / 17

UNAGI DON 16 / 19

SUSHI LUNCH & DINNER SPECIAL

Served with miso soup, salad

CHIRASHI 18 / 23

Chef's choice sashimi over vinaigrette sushi rice
(6 – 7 pcs for lunch 8 – 9 pcs for dinner)

MAKI SAMPLER 16 / 19

California, tuna roll & cucumber roll (20 pcs for lunch)
California, tuna roll & salmon roll (20 pcs for dinner)

SUSHI DELUXE 26 / 35

4 pcs nigiri & 4 pcs sashimi chef's choice w/California & cucumber roll (lunch)
6 pcs nigiri & 4 pcs sashimi chef's choice w/California & cucumber roll (dinner)

NIGIRI OMAKASE CHEF'S CHOICE 35

10 pcs nigiri chef's choice

SASHIMI OMAKASE CHEF'S CHOICE 40

10 pcs sashimi chef's choice

Chef may substitute for seasonally fresh fish

CLASSIC SUSHI

FUTO MAKI (ALL VEGI OPTION) 11

Mixed veggie, fish cake & sweet omelet

ALASKA ROLL 11

Salmon or smoked salmon, avocado, cucumber & cream cheese topped with tobiko

TEMPURA ROLL 11

Tempura shrimp & avocado with sweet sauce

SPIDER ROLL 12

Deep fried soft shell crab, avocado & cucumber with sweet sauce

DYNAMITE ROLL 12

Spicy tuna, avocado & cucumber topped w/spicy tuna, black tobiko & red hot sauce

LION KING ROLL 12

Baked fresh crab & avocado topped w/salmon, lemon, tobiko & creamy sauce

CATERPILLAR ROLL 13

Tempura shrimp & unagi topped with creamy avocado

DRAGON ROLL 13

Tempura shrimp, avocado & cucumber topped with unagi

RAINBOW ROLL 15

Fresh crab & avocado topped w/tuna, salmon, snapper, white tuna & goma sauce

| | Sashimi (2pcs) | Nigiri (2pcs) | Hand roll (1pc) | Roll (6pcs) |
|---|----------------|---------------|-----------------|-------------|
| FISH ROE - MASAGO | 6 | 6 | 6 | 6 |
| FISH ROE - WASABI TOBIKO | | | | |
| OMELET - TAMAGO | | | | |
| CALAMARI - IKA | 7 | 7 | 7 | 6 |
| GRILLED MUSSEL | | | | |
| MACKEREL - SABA | | | | |
| OCTOPUS - TAKO | | | | |
| OYSTER - KAKI | | | | |
| SNAPPER - TAI | | | | |
| SURF CLAM - HOKIGAI | | | | |
| FRESH CRAB - KANI | 8 | 8 | 7 | 7 |
| FRESH WATER EEL - UNAGI | | | | |
| HALIBUT - HIRAME | | | | |
| SALMON CAVIAR - IKURA | | | | |
| SALMON - SAKE (SPICY OPTION) | | | | |
| SHRIMP - EBI | | | | |
| SMOKED SALMON | | | | |
| TUNA - MAGURO (SPICY OPTION) | | | | |
| WHITE TUNA | | | | |
| SUPER WHITE - ESCOLAR | | | | |
| YELLOWTAIL - HAMACHI (SPICY OPTION) | | | | |
| SEASONAL | mkt price | mkt price | mkt price | mkt price |
| JACK FISH - AJI | | | | |
| AMBER JACK - KANPACHI | | | | |
| SCALLOP - HOTATE | | | | |
| SEA BREAM - JAPAN TAI | | | | |
| SALT WATER EEL - ANAGO | | | | |
| SEA BASS - SUZUKI | | | | |
| SEA URCHIN - UNI | | | | |
| SKIP JACK - KATSUO/BONITO | | | | |
| SWEET SHRIMP - AMAEBI | | | | |
| BLUEFIN TUNA | | | | |
| ALL OTHER TORO | | | | |
| <i>Add Tobiko or Quail Egg (2pcs) 1</i> | | | | |
| CLASSIC VEGI OPTIONS | | 5 | 6 | 6 |
| ASPARAGUS | | | | |
| BEAN CURD - INARI | | | | |
| BURDOCK - GOBO | | | | |
| CUCUMBER - KAPPA | | | | |
| PICKLED RADISH | | | | |
| FERMENTED BEAN - NATTO | | | | |
| MUSHROOM - SHITAKE | | | | |
| SEAWEED - WAKAME | | | | |
| AVOCADO | | | | |
| PLUM & CUCUMBER | | | | |
| PLUM & GINGER | | | | |
| PLUM & MUSHROOM | | | | |
| AVOCADO & GINGER | | | | |
| AVOCADO & PLUM | | | | |
| AVOCADO & CUCUMBER | | | | |

GREEN

SIGNATURE DISHES

JOY'S SUNOMONO "GREEN" 15

Vegi salad w/radish, gobo, shitake, seaweed & cucumber served w/vinaigrette & goma sauce

JOSH "GREEN" 13

Tempura basil leaves served with vegi, mango, & special I Privé sauce

I POT 12

Grilled premium genuine seaweed & mushroom w/ basil, jalapeno & ginko in clear miso broth

DESIGNER ROLLS

SPRING & SUMMER 15

Soy paper, noodle, avocado, kappa, basil & mango topped w/tempura crunch, green tea wasabi & sweet chili sauces

WIKI WIKI 13

Asparagus, shitake, inari w/ rice, avocado, basil, pineapple & coconut topped w/ seaweed & edamame & miso wasabi chocolate sauces

REBECCA 13

Tempura pumpkin, carrot, avocado & basil topped w/ seaweed salad & I Privé sauce

STIMULUS 13

Tempura tofu, basil, pineapple, coconut & macadamia topped w/ avocado, 1/2 mild spicy miso & goma sauces

WASABI CRUSH 13

Soy paper wasabi, ginger, avocado, cucumber, pickled radish, mushroom & burdock (wasabi tobiko option)

LUNCH & DINNER SPECIAL

Served with miso soup, salad, fresh fruit & choice of California or cucumber roll

TOFU TERIYAKI 13/16

Pan-fried tofu

VEGI TEMPURA 15/17

Broccoli, carrots, pumpkin, sweet potato & other vegetables in light batter

SIDEDISHES

VEGI GYOZA 8

Crispy fried green spinach & turneria root, edamame & vegetable dumpling

TEMPURA ASPARAGUS 11

W/ flavorful vinaigrette, miso sake & wasabi green tea sauces

TEMPURA PORTABELLA MUSHROOM 11

Portabella mushrooms w/vinagrette & white miso sake & creamy spicy sauces

TEMPURA ASSORTED VEGETABLES 13

CRUNCHY TOFU 11

Crunchy tempura tofu with miso sake sauce (spicy option)

NOODLES

COLD SOBA, UDON OR COLD SOMEN 11

Noodles w/ Japanese daikon radish, scallions & dipping sauce

HOT SOBA, UDON OR HOT SOMEN 11

Noodles w/ tempura kanikama, pickles, scallions & miso broth