

C O L D S A K E

Table with columns for wine name, description, SHAL GLASS, GLASS OR BOX, and BOTTLE. Includes categories like JUNMAI, GINJO, and NIQDRI.

W H I T E W I N E

Table with columns for wine name, description, and price. Includes categories like FURMINT SEC, CHARDONNAY, and SAUVIGNON BLANC.

R E D W I N E

Table with columns for wine name, description, and price. Includes categories like MALBEC, PINOT NOIR, and CABERNET FRANC.

R O S E

Table with columns for wine name, description, and price. Includes CROIX DU PRIEUR and BANDOL.

Z E N S A I A P P E T I Z E R

Table with columns for item name, description, price, and category. Includes items like EDAMAME, OSHINKO, and TATAKI.

S A L A D

Table with columns for item name, description, and price. Includes items like YAMAIMO SENGIRI and MAQURO SALAD.

CONSUMING RAW OR UNDERCOOKED MEAT/SEAFOOD OR EGG MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

OSUIMONO SOUPS

MISO	6.50
YASEI KINOKO MISO WILD MUSHROOM MISO	7.00
YASAI SHOGA VEGETABLES WITH FRESH GINGER	7.50
KINOKO WILD MUSHROOMS	8.25
HAMASUI CLAM SOUP	15.00
KARAI SAKANA SPICY SEAFOOD	16.50

MUSHIMONO STEAMED DISHES

SAKE SHISO SALMON WITH SHISO	29.00
ISE EBI LOBSTER WITH MISO BUTTER	39.75
YASAI VEGETABLES WITH GINGER	21.00
HAMACHI YELLOWTAIL WITH EEL SAUCE	33.00

YAKIMONO BROILED DISHES

TERIYAKI RIB EYE STEAK WITH WILD MUSHROOMS	39.00
UNADON BROILED EEL, RICE & PICKLES	29.00

YASAI VEGETABLE ROLLS

YAMA GOBO SMALL BURDOCK	8.50
NORIMAKI SQUASH	8.50
STRING BEAN	8.50
ASPARAGUS	9.25
SHITAKE BLACK MUSHROOM	9.25
HORENSO SPINACH	8.50
NINJIN CARROT	8.50
ENOKI STRAW MUSHROOM	9.25
KYURI CUCUMBER	8.50
AVOCADO	9.25
NATTO FERMENTED BEANS	8.50

HAKOZUSHI BOX SUSHI

MAQURO AVOCADO TUNA & AVOCADO	22.00
WITH HON-MAQURO BLUE FIN TUNA	36.00
UNAGI AVOCADO EEL & AVOCADO	24.00
SHIME SABA SHIRAETA KONBU MACKEREL & CLEAR SEAWEED	31.50
HIKARIMONO SPECIAL SILVER SKIN FISH & BLACK CAVIAR	39.75
SMOKED SAKE & SHISO SMOKED SALMON	20.00
SMOKED HAMACHI SHITAKE SMOKED YELLOWTAIL & SHITAKE	23.00

MAKI SPECIAL ROLLS

CALIFORNIA		8.00
WITH KANIKAMA CRABSTICK		
WITH BLUE CRAB INSIDE OUT		12.25
WITH KING CRAB INSIDE OUT		22.00
SPICY TUNA & TEMPURA FLAKES WITH CUCUMBER INSIDE OUT		12.00
ENOKI & HAMACHI YELLOWTAIL & STRAW MUSHROOMS		11.75
KYURI SPECIAL EEL, CRABSTICK, CUCUMBER & AVOCADO		15.00
SAKE KAWA SALMON SKIN		10.50
BLUE RIBBON 1/2 LOBSTER, SHISO & BLACK CAVIAR		27.50
NEGI HAMA YELLOWTAIL & SCALLION		10.25
DRAGON EEL, AVOCADO & RADISH SPROUTS		20.00
NIJI SEVEN COLOR RAINBOW		25.25
SPICY CRAB ROLL BLUE CRAB & SHISO		13.75
YASAI MIXED VEGETABLES		11.00
KARAI KAIBASHIRA SPICY SCALLOP & SMELT ROE		15.25
SAKANA SAN SHU YELLOWTAIL, TUNA & SALMON		14.50
TOSHI SPECIAL SALMON SKIN SPECIAL		15.00
SAKE IKURA SALMON & SALMON ROE		16.00
SPICY LOBSTER ROLL		17.00
EBI TEMPURA ROLL FRIED SHRIMP W/ RADISH SPROUT & AVOCADO		13.50
KAKI FRI ROLL FRIED OYSTERS & LETTUCE		17.00
SAKE & SAKE KAWA SALMON & SALMON SKIN W/ CUCUMBER & BURDOCK		19.00

PLATTERS

HONDO ASSORTED SPICY GUNKAN & ROLLS		32.00
1 GUNKAN EACH OF SPICY CRAB, SPICY WHITE FISH & SPICY SALMON		
1 ROLL EACH OF SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL		
TEMAKI HONNIN TRADITIONAL HOME STYLE HAND ROLLS		36.00
2 EACH OF TUNA, SALMON, YELLOWTAIL, WHITE FISH & SILVER SKIN FISH		
MAKI ASSORTED ROLLS		
COMBO 1 MACKEREL, CALIFORNIA INSIDE OUT & TUNA		20.00
COMBO 2 YELLOWTAIL, CALIFORNIA INSIDE OUT & SALMON		23.00
COMBO 3 SALMON SKIN, FRESH WATER EEL & SPICY SCALLOP		26.00
SUSHI 7 PIECES & 1 ROLL		28.00
SUSHI DELUXE 10 PIECES & 1 ROLL		37.00
SASHIMI 12 PIECES		32.00
SASHIMI DELUXE 18 PIECES		42.00
SUSHI SASHIMI COMBINATION 6 PIECES SUSHI, 9 PIECES SASHIMI & 1 ROLL		44.00
ISE EBI SASHIMI WHOLE NORTH ATLANTIC LOBSTER SASHIMI		48.00
BLUE RIBBON SPECIAL VERY SPECIAL PLATTER, 2 TO 4 PEOPLE		170.00
TOSHI'S CHOICE PER PERSON OMAKASE (MINIMUM)		95.00

SUSHI TO SASHIMI**TAIHEIYO**

PACIFIC OCEAN

MASU-NO-SUKE KING SALMON	8.50
MASU TAZMANIAN SEATRUT	6.00
BINNAGA ALBACORE	5.25
UNI SEA URCHIN	8.00
EBI COOKED SHRIMP	3.75
TAKO OCTOPUS	5.00
KAIBASHIRA SEA SCALLOP	5.75
MADAI JAPANESE RED SNAPPER	5.50
ANAQO SEA EEL	7.25
KURAGE JELLYFISH	4.25
MASAGO SMELT ROE	5.75
KANPACHI AMBERJACK	7.00
HAMACHI YELLOWTAIL	5.75
SMOKED HAMACHI SMOKED YELLOWTAIL	6.75
KOHADA SPOTTED SARDINE	8.00
KANIKAMA CRABSTICK	3.75
TARABA-GANI KING CRAB	9.25
NAMA-GAKI (NISHI KAIGAN) LIVE WEST COAST OYSTERS	4.00

NIKU MEAT

GYU FILET MIGNON	5.25
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TAISEIYO

ATLANTIC OCEAN

SAKE SALMON	5.25
SMOKED SAKE SMOKED SALMON	5.50
IWANA ARCTIC CHAR	5.50
HIRAME FLUKE	5.00
ENGAWA FLUKE FIN	5.75
HON-MAQURO BLUE FIN TUNA	8.50
MAQURO ZUKE SOY MARINATED TUNA	7.25
MAQURO TUNA	5.50
SAWARA SPANISH MACKEREL	4.75
MUSHI ISE EBI COOKED LOBSTER	7.75
AOYAGI ORANGE CLAM	5.75
YARI-IKA SQUID	5.50
MA-IWASHI TRUE SARDINE	8.00
UNAGI FRESH WATER EEL	5.50
IKURA SALMON ROE	5.50
HAMAGURI LITTLE NECK CLAM	4.25
KARAI ISE EBI SPICY LOBSTER WITH EGG WRAPPER	8.75
KANI BLUE CRAB	6.00
TAMAGO SWEET EGG	3.75
NAMA-GAKI (HIGASHI KAIGAN) LIVE EAST COAST OYSTERS	4.00

EXTRAS

UDAMA QUAIL EGG \$1.25	MASAGO SMELT ROE \$3.25	AVOCADO \$1.25	KYURI CUCUMBER \$5.75	SHISO MINT LEAF \$1.00
SPICY SMELT ROE \$1.50	INSIDE OUT \$1.00	MAKI ROLL \$3.00	TEMAKI HANDROLL \$2.00	

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