

Appetizers

Edamame Boiled Soy Beans	5.00	Tempura Fried Shrimp & Vegetables	12.50
Ohitashi Chilled Spinach with Bonito Flakes	5.50	Tatsuta Age Fried Chicken Thigh Nuggets	8.50
Goma Ae Watercress or Spinach with Sesame Sauce	5.50	Yakitori Grilled Skewered Chicken	8.50
Shumai Steamed Shrimp Dumplings	10.00	Beef Negimaki Rolled Rib-Eye with Scallions	13.00
Gyoza Pan Fried Pork Dumplings	8.50	Maguro Avocado Diced Tuna & Avocado with Fresh Wasabi	12.50
Nasu Shigiyaki Baked Eggplant with Miso Paste	9.00	Sunomono Assorted Raw Fish in Rice Vinaigrette	12.00
Agedashi Dofu Fried Bean Curd in Dashi-Soy Broth	7.00	Yuzu Miso Cod Broiled Black Cod marinated in Miso & Yuzu Citrus	19.00

Soup

Miso Soup Soy Bean Soup with Tofu & Seaweed	3.00
Clear Soup Crystal Clear Seafood Broth with Shrimp	5.00
Akadashi Soup Red Miso Soup with Tofu, Seaweed & Nameko Mushroom	6.00

Salads

Green Salad Mixed Vegetable, Onion Ginger Citrus Dressing	6.00
Snow Pea Salad Boiled Snow Pea, Dried Onion & Garlic Soy Dressing	7.50
Tofu Salad Tofu and Vegetable, Daikon Radish Dressing	7.50
Seaweed Salad Mixed Seaweed, Onion Dressing	8.00
Hijiki Salad Cooked Seaweed & Vegetables Dressed, Onion Dressing	8.00

Entrees

Tempura Dinner	Mixed	21.00
Lightly Fried Shrimp and Vegetables with Dipping Sauce	Shrimp Only	23.00
	Vegetable Only	15.00
Teriyaki Chichken		21.00
Broiled with Teriyaki Sauce served with Seasonal Vegetable		
Salmon Kasu-zuke		26.00
Broiled Salmon, marinated in Sake Kasu (condensed sake rice)		
Chilean Sea Bass		28.00
Steamed Chilean Sea Bass With Spicy Black Bean Sauce		
Beef Negimaki		26.00
Rolled and Broiled Beef with Scallions served with Seasonal Vegetable		
Katsu	Chicken	21.00
Fried Breaded Cutlet with Fresh Mixed Greens	Sangenton Pork	26.00

Noodles

Udon - Flour Noodle / Soba - Buckwheat Noodle

Tempura Udon / Tempura Soba	15.00
Noodle Soup with Shrimp and Vegetable Tempura	
Zaru Udon / Zaru Soba	12.00
Cold Noodle with Dipping Sauce	
Vegetable Udon / Vegetable Soba	12.00
Noodle Soup with Vegetables	
Nabeyaki Udon	17.00
Noodle Soup with Shrimp Tempura, Chicken, Vegetables and Soft-Boiled Egg	

From The Sushi Bar

Sushi	Dinner	38.00
	Special	45.00
Sashimi	Dinner	40.00
	Special	50.00
Sushi & Sashimi		55.00
Chirashi		38.00
Tekka Don		35.00
Futo Maki		28.00
Three Golden Flowers Three Special Rolls (Tuna, Salmon, Eel)	Regular	38.00
	Vegetarian	28.00

Omakase – Chef's Selection

Chef's Supreme Tasting Menu

Omakase means "From the Heart".

Our chefs will select the best fish of the day for you to experience.

Please select Sushi, Sashimi, or Sashimi & Sushi

~ Please let us know if you have any dietary restrictions ~

Sushi & Sashimi A La Carte

Sashimi Order – Minimum 2pc /Each Kind of Fish

Fatty Tuna – Toro	MP	Shrimp – Ebi	3.50
Medium Fatty Tuna – ChuToro	MP	Crab Stick – Kani Kama	3.50
Tuna – Maguro	5.00	Snow Crab	MP
Yellow Tail – Hamachi	5.00	Eel – Unagi	5.00
Kanpachi Yellow Tail –	6.00	Sea Eel – Anago	6.00
King Salmon – Sake	5.00	Salmon Roe – Ikura	5.00
Smoked Salmon	5.00	Flying Fish Roe – Tobiko	4.00
Fluke – Hirame	4.00	Sea Urchin – Uni	7.00
Snapper – Tai	6.00	Abalone – Awabi	7.00
Mackerel – Saba	3.50	Oyster – Kaki	4.00
Squid – Ika	4.50	Fried Oyster – Age Kaki	4.00
Octopus – Tako	4.50	Scallop – Hotate	5.00
Egg Omelet – Tamago	3.00	Giant Clam – Miru Gai	MP

Rolls

California	7.00
Tuna	8.00
Salmon	8.00
YT & Scallion	8.00
Salmon Skin	8.00
Eel	9.00
Toro & Scallion	MP

Vegetable Rolls

Cucumber	5.00
Avocado	5.00
Spinach	5.00
Asparagus	5.00
Kanpyo Squash	5.00
Ume Shiso	6.00
Mixed Pickles	6.00
Hijiki Salad	7.00
Mushroom	7.00

Special Rolls

Shrimp Tempura	8.00
Spicy Tuna	8.00
Spicy Scallops	8.00
Fried Oyster	10.00
Seared Salmon	10.00
Seared Tuna	10.00
Soft Shell Crab	15.00
Snow Crab California	MP

Extras: \$1.00

- Cucumber
- Avocado
- Spinach
- Fish Roe
- Asparagus
- Spicy Sauce
- Salad Dressing
- Inside Out