

Salads サラダ

GARDEN SALAD (Green vegetables with ginger dressing)	6.50
KAISO SALAD (Mixed seaweeds with sesame dressing)	6.95
HIYASHI Wakame (Marined seaweeds)	5.50
SEAFOOD SALAD (Fresh seafood, green salad, and wakame with wasabi dressing)	12.95
UZAKU (Grilled eel and sliced cucumber with sweet vinegar dressing)	11.95
TAKO-SU (Octopus, cucumber, and seaweed with sweet vinegar dressing)	9.50
SUNOMONO MORIAWASE	10.50
Assorted seafood, cucumber, and wakame seaweed with sweet vinegar dressing	

Soups 御碗

MISO SOUP	3.00
Miso paste mixed with bonito broth with tofu, green onion, and wakame seaweed	
SPICY MISO SOUP	4.00
AKADASHI	4.00
Red miso paste mixed with bonito broth with tofu, green onion, and wakame seaweed	

Appetizers 前菜

TORI KARA AGE (Deep fried marinated chicken)	7.95
YAKITORI (2pc) (BBQ Chicken skewers)	8.95
TAKOYAKI (3pc)	5.00
GYOZA (5pc) (choice of Pan-fried pork dumplings or vegetable)	6.50
TEMPURA (Lightly fried 2 shrimp and vegetables with tempura sauce)	10.50
GRILLED UNAGI (Grilled eel with kabayaki sauce)	19.50
EDAMAME (Delicately fresh green soy beans)	4.50
VEGETABLE SPRING ROL (3PCS)	5.00
NASU DENGAKU (Lightly fried eggplant topped with the Chef's own miso sauce)	6.00
AGEDASHI TOFU (Deep fried tofu in flavorful tempura sauce)	6.00
TOFU DENGAKU (Lightly fried tofu topped with the Chef's own miso sauce)	6.00
VEGETABLE CROQUETTE (Breaded and deep fried Japanese style croquette)	3.00
SUSHI PIZZA	16.50
Your choice of salmon or mix (a variety of seafood) topped with onions, sesame seeds, fish roe, and spicy sauce on a deep fried sushi rice cake	



Noodles 麵類

Prepared with either **udon flour** or **soba (buckwheat flour)** noodles

- TANUKI UDON OR SOBA** (Noodles in a bonito soya soup with tempura bits)... 12.50
KITSUNE UDON OR SOBA (Noodles in a bonito soya soup with a fried bean curd)... 12.50
VEGETABLE UDON OR SOBA (Noodles in a bonito soya soup with vegetables)... 12.50
TEMPURA UDON OR SOBA (Noodles in a bonito soya soup with shrimp and vegetable tempura) ... 16.50
VEGETABLE TEMPURA UDON OR SOBA..... 14.50
Noodles in a bonito soya soup with vegetable tempura
HIYASHI UDON (Cold udon noodles served with dipping broth)..... 12.00
ZARU SOBA (Cold soba noodles served with dipping broth)..... 12.00
CHA SOBA (Cold green tea noodles served with dipping broth)..... 13.00
NABEYAKI UDON..... 18.50
Udon noodles, shrimp tempura, chicken, mushroom, vegetables, and egg cooked in a pot

DONBURI 丼

A bowl of rice with toppings served with miso soup

- TEN - DON** (2 shrimp and 3 vegetables tempura with dried chopped seaweed)..... 16.50
OYAKO - DON..... 16.50
Chicken and onion cooked in egg topped with green onion and dried chopped seaweed
UNA DON (Grilled eel with kabayaki sauce topped with dried chopped seaweed)... 24.50

Dinner 主菜

Served with steamed rice and miso soup

- TEMPURA DINNER** (3 Tiger shrimp and 5 vegetables tempura)..... 18.50
TOFU TERIYAKI DINNER (tofu with special teriyaki sauce)..... 15.00
CHICKEN TERIYAKI DINNER (Grilled chicken with special teriyaki sauce)... 18.50
SALMON TERIYAKI DINNER (Grilled salmon fillet with special teriyaki sauce)... 19.50



Sushi and Sashimi 鮨・刺身



APPETIZER SUSHI 10.50

Chef's daily assortment of 3 pieces of Sushi and 3 pieces of cucumber roll

APPETIZER SASHIMI 18.00

Chef's daily assortment of 3 kinds of

SAKURA (served miso or salad) 35.00

Nigiri 10 pieces (2 Tuna, 3 Salmon, Whitefish, Surf clam, Shrimp, Yellowtail, and Unagi) and 6 pieces Tuna roll

FUJI (served miso or salad) 29.50

Nigiri 8 pieces (2 Tuna, 3 Salmon, Whitefish, Surf clam, and Shrimp) and 6 pieces Tuna roll

SALMON LOVER (served miso or salad) 24.50

6 Salmon nigiri and 6 pieces Spicy salmon roll

CHIRASHI (served miso or salad)

Beautifully arranged fresh Sashimi on a box of sushi rice 36.50

VEGETABLE SUSHI DINNER (served miso or salad)

Vegetable Nigiri 4 pieces and vegetable Maki 12 pieces 18.00

SUSHI AND SASHIMI DINNER (served miso or salad) 36.50

Nigiri 3 pieces, Maki 12 pieces, and Sashimi 8 pieces

SASHIMI DINNER (served miso or salad) Assorted fresh Sashimi served with rice 36.50

OMAKASE SASHIMI (Chef's selection of Sashimi with rice) ... **FROM \$48.00 PER PERSON**

OMAKASE SUSHI (Chef's selection of Nigiri and Maki) ... **FROM \$48.00 PER PERSON**



OMAKASE DINNER おまかせ

Chef's selection

Experience the essence of Shige's creation.
This is a Japanese style full course for one.

From \$80

Please make your reservation several days in advance.
Two people or more per reservation, please.



Nigiri and Sashimi

À la carte 握り・刺身

NIGIRI (2pc) / SASHIMI (5pc)

TORO (Fatty Tuna)	Market Price
MAGURO (Tuna)	6.95 / 18.50
HAMACHI (Yellowtail)	6.95 / 18.50
HAMACHI TORO (Fatty Yellowtail)	7.50 / 15.50
SAKE (Salmon)	6.50 / 14.00
TAI (Red Snapper)	6.50 / 14.50
SABA (Mackerel)	6.50 / 14.00
ANAGO (BBQ Sea Eel)	7.50 / N/A
UNAGI (BBQ Eel)	6.95 / N/A
UNI (Sea Urchin)	Market Price
HOTATE (Scallop)	7.25 / 15.50
HOKKIGAI (Surf Clam)	6.50 / 14.50
TAKO (Octopus)	6.50 / 14.50
IKA (Squid)	6.50 / 14.50
EBI (Shrimp)	6.50 / 14.50
AMAEBI (Sweet Shrimp)	Market Price
IKURA (Salmon Roe)	7.50 / N/A
MASAGO (Capelin Roe)	6.25 / N/A
KANIKAMA (Crab Cake)	5.50 / 9.50
SPICY MAGURO (Spicy Tuna)	6.95 / N/A
SPICY SAKE (Spicy Salmon)	6.50 / N/A
AVOCADO	4.50 / N/A
TAMAGO (Fried Egg)	4.50 / 3.50 (2pc)
INARI (Fried Bean Curd)	4.50 / N/A
SHIITAKE (Shiitake Mushroom)	5.00 / N/A
ASPARAGUS (Green Asparagus)	4.50 / N/A

Nigiri : Fish or vegetables over rice

Sashimi : Slices of fish, no rice

Makimono : Rolls of rice, nori (seaweed) and fish or vegetables

Hand rolls : Rice, nori (seaweed) and fish or vegetables rolled in a cone

Prices are subject to change

Please inform us of any food allergies or dietary restriction



Makimono 卷物

Maki (Roll) 6pc / Hand Roll (1 cone)

TEKKA MAKI (Tuna)	6.95 / 5.95
SALMON MAKI (Salmon)	6.25 / 5.25
SALMON SKIN ROLL (BBQ Salmon Skin and Cucumber)	6.50 / 5.50
NEGI TORO MAKI (Tuna and Green Onion)	8.95 / 7.95
NEGI HAMACHI MAKI (Yellow tail and Green Onion)	7.25 / 6.25
UNAGI MAKI (BBQ eel and cucumber with sweet sauce)	6.50 / 5.50
HOTATE MAKI (Scallop)	7.25 / 6.25
EBI MAKI (Cooked Shrimp and avocado)	6.25 / 5.25
FUTO MAKI	10.95 (4pc)
Large roll of pickled radish, cucumber, cooked mushroom, sweet squash, fried egg, crab cake, and BBQ eel	
CALIFORNIA ROLL (Crab cake, avocado and cucumber with capelin roe)	6.95 / 5.95
TEMPURA ROLL (Shrimp tempura with sweet sauce)	6.95 / 5.95
SPIDER ROLL (Deep fried soft shell crab and lettuce with sweet sauce)	15.95
DRAGON ROLL (Shrimp tempura, BBQ eel topped with avocado and sweet sauce)	12.95 (8pc)
VEG DRAGON ROLL (Yam tempura, avocado and cucumber with avocado and sweet sauce)	10.95 (8pc)
RAINBOW ROLL (California roll with a variety of fish on top)	12.95

Vegetable Maki

KAPPA MAKI (Cucumber)	4.50 / 3.50
OSHINKO MAKI (Japanese Pickles)	5.00 / 4.00
UME MAKI (Japanese Sour-pickled Plum)	5.00 / 4.00
KAMPYO MAKI (Sweet Squash)	4.50 / 3.50
AVOCADO MAKI	5.50 / 4.50
ASPARAGUS MAKI (Green Asparagus)	4.50 / 3.50
A.C.I MAKI (Avocado, Cucumber, and Inari [fried bean curd])	5.50 / 4.50
YAM TEMPURA ROLL (Yam Tempura and Avocado)	5.50 / 4.50

Extra

GARI (Ginger) or WASABI (Japanese Horseradish)	0.50
SPICY SAUCE or TERIYAKI SAUCE or TEMPURA SAUCE	1.00

Every roll (maki) 50 cents and Hand roll 25 cents extra with spicy sauce



Drink menu 飲み物

Drink

Tea

Green Tea or Genmai Tea (Brown Rice Tea)1.75 per parson

Pop

Pepsi, Diet Pepsi, Iced Tea, Ginger Ale, 7up2.75

Juice

Apple, Orange, Cranberry3.00

Bottled Water2.75

Perrier3.75



Beer

Asahi (500ml).....9.50

Kirin (500ml).....9.50

Large Sapporo (650ml).....11.50

Keith's, Keith's light.....6.00

Sake Warm or Cold.....Small (100ml) 6.00
Large (200ml) 11.00

House Wine

White or Red.....Glass 6.00
Half (1/2L) 18.00
Bottle (1L) 34.00

Plum WineGlass5.50

Desserts 甘味

Please ask your server for availability

Ice Cream.....3.95

