

## 前菜 APPETIZERS

<b>AGEDASHI TOFU</b> – Fried tofu with soy based dashi broth	10
<b>BAKED MUSSELS</b> – Baked mussels with house spicy mayo	13
<b>SALMON BURRATA</b> – Radish, sprouts, olive & truffle oil, yuzu, sea salt and pepper	17
<b>EDAMAME</b> – Your choice of salted or spicy jalapeno	7
<b>OYSTER</b> – Half dozen of <b>fresh</b> oyster OR <b>Fried</b> oysters	23/17
<b>CALAMARI STEAK</b> – Breaded calamari steak with yuzu tartar and katsu sauce	15
<b>GYOZA</b> – Deep fried chicken potsticker	10
<b>KAMA-YAKI</b> – Broiled fish collar served with ponzu	Yellowtail – 15 Salmon – 13
<b>SASHIMI APPETIZER</b> – Salmon, tuna and yellowtail	18
<b>SEAFOOD DYNAMITE</b> – Sauteed seafood mix, mushrooms and onions baked with house sauce	20
<b>SPICY SESAME CHICKEN WINGS</b>	15
<b>SOFT SHELL CRAB</b> – Deep fried soft shell crab	15
<b>TORA TOSTADAS</b> – Spicy tuna, jalapeno, tobiko, avocado, sprouts teriyaki sauce, spicy mayo on crispy rice	18
<b>MIX TEMPURA</b> – Shrimp tempura and vegetable tempura	16
<b>SALMON CAKES</b> – Breaded salmon patties served with yuzu tartar sauce	16

## サラダ SALADS

<b>MISO SALMON SALAD</b> – Broiled miso marinated salmon with house dressing	22
<b>CHOPPED ASIAN SALAD</b> – Your choice of Tofu or grilled/crispy chicken on lettuce, cabbage, snow peas, carrots, scallions with sesame dressing	18
<b>SEARED TUNA SALAD</b> – Sesame crusted tuna on green salad with ginger ponzu	24
<b>SHRIMP AVOCADO SALAD</b> – Shrimp, avocado, red onion, lettuce, cilantro with yuzu lime dressing	21
<b>SEAWEEED SALAD</b>	12

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## 主菜 MAIN

(Served with soup, salad and steamed rice)

<b>TERIYAKI CHICKEN</b> – Grilled chicken with teriyaki sauce with vegetables	25
<b>SEARED SCALLOPS</b> – Garlic, butter, yuzu and cilantro served on sauteed spinach	37
<b>STEAK PONZU</b> – Garlic, butter, ponzu served with grilled asparagus	N.Y. Steak – 34 Filet Mignon Steak – 38
<b>KATSU</b> – Deep fried breaded pork or chicken with house sauces	27
<b>ASSORTED TEMPURA</b> – Your choice of shrimp or seafood tempura with vegetable tempura	29
<b>TOFU STIR-FRY</b> – Tofu, broccolis, carrots, snow peas, asparagus with chili garlic sauce	20
<b>MISO SALMON</b> – Broiled marinated salmon served with vegetables	30
<b>LAMB CHOPS</b> – Garlic, lemongrass, butter, cilantro served with hot mustard	35

## 弁当 BENTO BOX

(Served with soup, mixed tempura, gyoza and rice or ½ CA roll) \*Contains shrimp

<b>TERIYAKI CHICKEN</b>	28	<b>TERIYAKI SALMON</b>	32
<b>STEAK</b> N.Y. Steak – 36 Filet Mignon – 40		<b>SABA SHIOYAKI</b>	29
<b>KATSU</b> Chicken or Pork	30	<b>SASHIMI</b> Tuna, salmon, yellowtail	32

## サイド SIDES

<b>HOUSE SALAD</b>	5	<b>SOUP</b> (miso or teppan)	4	<b>WHITE RICE</b>	4
<b>BACON FRIED RICE</b> 15 Chicken fried rice \$16 Shrimp fried rice \$18		<b>CUCUMBER SALAD</b>	7	<b>KIZAMI WASABI</b> 6 *Chopped fresh wasabi	

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## 丼物 RICE BOWLS

TERIYAKI CHICKEN	15
TERIYAKI BEEF	16
POKE BOWL – Marinated Ahi tuna, avo, onion scallions served on rice or salad, daikon radish, seaweed salad with tobiko and sesame, fried onion on top *Available with Salmon	16

## 麵類 SOUP NOODLE

UDON OR SOBA – Choice of Hot or Cold *Add Chicken +\$6, Beef +\$7 Shrimp Tempura +\$5	15
NABAYAKI – Vegetable, chicken, egg and choice of Udon or Clear noodle	20
SUKIYAKI HOT POT – Thin sliced beef, vegetables and choice of Udon or Clear noodle	23
YOSENABE – Vegetables, assorted seafoods and choice of Udon or Clear noodle	25

## 寿司 SUSHI BAR

SESAME CRUSTED TUNA – Seared tuna with lemon, jalapeno, sprouts, ginger ponzu	26
CHIRASHI – Chef's choice of sashimi on sushi rice served with miso soup	37
HAEDUBUB – Assorted chopped sashimi on green salad and rice served with Korean spicy sauce	28
NIGIRI AND MAKI COMBO – 6pcs nigiri and your choice of CA roll or spicy tuna roll	28
NIGIRI MIX – 9pcs nigiri chef's choice	28
A5 JAPANESE WAGYU CARPACCIO – Served on sliced onion with truffle oil, sprouts, green onion, garlic chips and house sauce on top	MP
SASHIMI DELUXE (18pcs) – Served with chopped wasabi, miso soup and rice or salad	40
HIRAME KOBUJIME – Fresh halibut cured in kombu kelp for rich umami flavor	22



## SUSHI BAR PREMIUM

\*CHEF'S CHOICE (Served with miso soup)

OMAKASE BOX – Hand selected artistic small dishes	6 dishes \$45	9 dishes \$60
QUEEN MARY – Sushi Boat for 4ppl, assorted nigiri, sashimi and special rolls	\$180	







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# 巻き物 ROLLS

Cucumber wrap (no rice) +\$4

Deep Fry +\$2

 = Spicy

<b>ANGEL HAIR</b> – Spicy shrimp, cucumber, cream cheese, with spicy crab, crab stick, hot sauce and teriyaki on top 	20
<b>BOMBSHELL</b> – Deep fried cali with spicy tuna & crab mix, tobiko, spicy mayo and teriyaki, fried onion on top 	23
<b>CRUNCHY ROLL</b> – Shrimp tempura, crab salad, avocado with tempura flake and teriyaki on top	16
<b>DRAGON</b> – Shrimp tempura, crab and cucumber with eel, avocado and teriyaki on top	21
<b>EL FUEGO</b> – Crab tempura, avocado with seared spicy crab sliced jalapeno, hot sauce and teriyaki on top 	20
<b>EBI TEMP ROLL</b> – Shrimp Tempura, avocado, cucumber with Teriyaki on top	14
<b>NUCLEAR</b> – Spicy x2 tuna and cucumber 	15
<b>LALA'S PROTEIN</b> – Salmon, cream cheese, asparagus, avocado, lemon zest with soy wrap *No rice	14
<b>SAKURA</b> – Cali with baked salmon and teriyaki on top	20
<b>RAINBOW</b> – Cali with assorted fish and teriyaki on top	19
<b>RED DRAGON</b> – Spicy tuna, shrimp tempura, cucumber with tuna, avocado, tobiko, hot sauce and teriyaki 	21
<b>RED ROSE</b> – Spicy yellowtail, cucumber with tuna, avocado, garlic chip, and ginger ponzu 	21


<b>RAD</b> – Shrimp tempura, crab salad, cream cheese, asparagus with avocado, tobiko and teriyaki	20
<b>SALMON SKIN</b> – Crispy salmon skin, gobo, sprouts, cucumber	13
<b>SCORPION</b> – Fried soft shell crab, cucumber with eel on top	21
<b>SPICY SCALLOPS</b> – Bay scallops, spicy mayo, cucumber and green onion	14
<b>REEF &amp; BEEF</b> – Shrimp tempura and cucumber with seared A5 Wagyu, parmesan cheese, slice onion red pepper thread and house sauce on top	MP
<b>THREE AMIGOS</b> – Salmon, tuna, yellowtail cucumber and avocado with ponzu on the side *Try with cucumber wrap!	18
<b>THUNDER</b> – Spicy tuna, spicy crab, cucumber with shrimp, avocado, tuna, spicy mayo and teriyaki on top 	21
<b>TIGGER</b> – Shrimp, spicy salmon, cucumber with salmon, avocado, spicy mayo and hot sauce on top 	21
<b>TREASURE BOX</b> – *No wrap. Spicy tuna, avocado, seared salmon, lemon, jalapeno, tobiko with hot sauce	26
<b>UNDERDOG</b> – Deep fried roll. Avocado, cucumber, eel, salmon with spicy mayo and teriyaki sauce 	21

\*Sushi order form is available for Nigiri and Classic sushi rolls



## VEGAN/ VEGETARIAN

<b>AVOCADO ROLL</b>	9
<b>VEGGIE ROLL</b> – Cucumber, avocado and asparagus	9
<b>THE GRINCH</b> – Cucumber, marinated shiitake with avocado on top	15
<b>FUTOMAKI</b> – Tamago (egg), cucumber, gobo, kampyo (gourd), marinated shiitake	13

<b>FANTASIA</b> – Carrot, cream cheese, shiitake with avocado, chili sauce, sliced jalapeno fried spiral carrot 	16
<b>VEGGIE TEMPURA ROLL</b> – Deep fried yam, carrot and onion with teriyaki on top	12
<b>SECRET GARDEN</b> – Gobo, radish, asparagus with avocado ginger sauce and lotus root chips	16

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