

| AGEDASHI TOFU – Fried tofu with soy based dashi broth   |         |
|---|---------|
|   | 10      |
| BAKED MUSSELS – Baked mussels with house spicy mayo   | 13      |
| EBI TEMPURA – Deep fried shrimp with tempura batter   | 13      |
| EDAMAME – Your choice of salted or spicy jalapeno   | 7       |
| OYSTER – Half dozen of fresh oyster OR BFried oysters   | 23/17   |
| CALAMARI STEAK – Breaded calamari steak with yuzu tartar and katsu sauce  | 15      |
| GYOZA – Deep fried chicken potsticker   | 10      |
| KAMA-YAKI – Broiled fish collar served with ponzu  Yellowtail – 15 Salm   | on – 13 |
| SASHIMI APPETIZER – Salmon, tuna and yellowtail   | 18      |
| SEAFOOD DYNAMITE – Sauteed seafood mix, mushrooms and onions baked with house sauce   | 20      |
| SPICY SESAME CHICKEN WINGS  | 15      |
| SOFT SHELL CRAB – Deep fried soft shell crab  | 15      |
| TORA TOSTADAS – Spicy tuna, jalapeno, tobiko, avocado, sprouts teriyaki sauce, spicy mayo on crispy rice                                    | 18      |
| YASAI TEMPURA – Deep fried vegetables with tempura batter   | 11      |
| SALMON CAKES- Breaded salmon patties served with yuzu tartar sauce  | 16      |
| サラダ SALADS  |         |
| MISO SALMON SALAD – Broiled miso marinated salmon with house dressing   | 21      |
| CHOPPED ASIAN SALAD – Your choice of Tofu or grilled/crispy chicken on lettuce, cabbage, snow peas, carrots, scallions with sesame dressing | 18      |
| SEARED TUNA SALAD – Sesame crusted tuna on green salad with ginger ponzu  | 23      |
| SHRIMP AVOCADO SALAD – Shrimp, avocado, red onion, lettuce, cilantro with yuzu lime dressing  | 21      |
| SEAWEED SALAD   | 12      |



(Served with soup, salad and steamed rice)

| TERIYAKI CHICKEN- Grilled chicken with teriyaki sauce with vegetables                                       |         |
|---|---------|
| SEARED SCALLOPS – 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 Stea | ak – 38 |
| KATSU – Deep fried breaded pork or chicken with house sauces  | 27      |
| ASSORTED TEMPURA – Your choice of shrimp or seafood tempura with vegetable tempura                          | 29      |
| TOFU STIR-FRY – Tofu, broccolis, carrots, snow peas, asparagus with chili garlic sauce                      | 20      |
| MISO SALMON – Broiled marinated salmon served with vegetables   | 30      |
| LAMB CHOPS – 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

| TERIYAK            | I CHICKEN                      | 28   | TERIYAKI SALMON                            | 32 |
|--------------------|--------------------------------|------|--|----|
| STEAK              | N.Y. Steak – 36 Filet Mignon – | - 40 | SABA SHIOYAKI                              | 29 |
| KATSU<br>Chicken o | r Pork                         | 30   | <b>SASHIMI</b><br>Tuna, salmon, yellowtail | 32 |



| HOUSE SALAD   | 5  | SOUP (miso or teppan) | 4 | WHITE RICE                             | 4 |
|---|----|-----------------------|---|--|---|
| BACON FRIED RICE<br>Chicken fried rice \$16<br>Shrimp fried rice \$18 | 12 | CUCUMBER SALAD        | 7 | KIZAMI WASABI<br>*Chopped fresh wasabi | 6 |

# **丼物 RICE BOWLS**

### 麵類 SOUP NOODLE

| TERIYAKI CHI <mark>CKEN</mark>   | 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 |

| <b>UDON OR SOBA</b> – Choice of Hot or Cold<br>*Add Chicken +\$6, Beef +\$7 Shrimp Tempura<br>+\$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 <u>溢</u>  |    |
|--|----|
| 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 |
| <b>HAEDUBUB</b> – 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 |



\*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



### Cucumber wrap (no rice) +\$4

#### Deep Fry +\$2

### = Spicy

| ANGEL HAIR — Spicy shrimp, cucumber, cream cheese, with spicy crab, crab stick, hot sauce and teriyaki on top ♦   | 20       |
|---|----------|
| BOMBSHELL – Deep fried cali with spicy tuna & crab mix, tobiko, spicy mayo and teriyaki, fried onion on top .   | 23       |
| CRUNCHY ROLL – 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       |
| EL FUEGO – Crab tempura, avocado with<br>seared spicy crab sliced jalapeno, hot sauce<br>and teriyaki on top  | 20       |
| EBI TEMP ROLL – Shrimp Tempura, avocado, cucumber with Teriyaki on top  | 14       |
| AUIOLEAD  |          |
| NUCLEAR – Spicy x2 tuna and cucumber 🍾  | 15       |
| LALA'S PROTEIN— Salmon, cream cheese, asparagus, avocado, lemon peel with soy wrap *No rice   | 15<br>14 |
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| LALA'S PROTEIN- Salmon, cream cheese, asparagus, avocado, lemon peel with soy wrap *No rice  SAKURA - Cali with baked salmon and  | 14       |
| LALA'S PROTEIN— Salmon, cream cheese, asparagus, avocado, lemon peel with soy wrap *No rice  SAKURA — Cali with baked salmon and teriyaki on top  RAINBOW — Cali with assorted fish and | 14       |

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



on top 👃

## VEGAN/ VEGETARIAN

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

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

Any substitution is subjected to price change. 20% gratuity is added to parties of 6 or more. We are required by the Health Department to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Teppan tables require \$15 min per person.