

SOUPS AND SALADS



HOUSE SALAD \$6

Spring Mix with Japanese Pickles, Tomato, and a House Ginger Dressing.

SEAWEED SALAD \$6

A Green Seaweed Salad served with our Amazu Dressing.

CUCUMBER SALAD \$5

Sliced Cucumber with Crab Meat, Seaweed, served with Sumiso Dressing.

TOFU SALAD \$8

The House Salad with Tofu and our Sesame Dressing.

PORK SHABU SHABU SALAD \$8

Fresh Spinach Salad with Boiled Pork and our Sesame Dressing.

SOFT SHELL CRAB SALAD \$12

The House Salad with Deep Fried Soft Shell Crab.

TUNA POKE SALAD \$14

Our Tuna Poke Salad served with Onion and Seaweed.

SCREAMING "O" SALAD \$18

The House Salad with Sliced Tuna added.

"ORGANIC MISO" \$3

A hot bowl of our Miso Soup with Seaweed and Onion.

ASARI CLAM MISO \$4

Our Clam Miso Soup with Green Onion served in a bowl.

AKADASHI MISO \$3

A bowl of Traditional Red Miso Soup.

AKADASHI ASARI CLAM MISO \$4

The Red Miso Soup with Asari Clams.

FROM THE SEA

TAKO WASABI \$4

Traditionally Served Fresh Octopus and Wasabi.

FRESH SPRING ROLL \$6

Boiled Shrimp, Carrots, Lettuce, and Rice Noodle - with Sesame Sauce.

JALAPENO YELLOWTAIL \$15

Yellowtail served with Sliced Jalapeno.

YUZU SEARED SALMON \$15

Seared Salmon served with our Special Sauce.

SABA SHIO \$11

Grilled Mackerel with Salt.

CALAMARI \$8

Traditional Japanese style Calamari.

GARLIC SHRIMP \$10

Marinated Garlic Shrimp. Grilled.

BAKED NZ MUSSELS \$9

A Baked New Zealand Mussels with Crab Meat and Bay Scallops.

SALMON \$11

Grilled Salmon with Miso or Salt.

DEEP FRIED \$8

Select Deep Fried Oysters.

CHILIAN S \$16

Our Grilled Chilean Seabass served with Miso.

HAMACHI KAMA \$15

Grilled Yellowtail Collar.

SOFT SHELL CRAB \$8

Deep Fried Soft Shell Crab with Ponzu.

SAUTEED MANILA CLAM \$9

Butter Pan Fried Manila Clams.

SAUTEED SQUID \$4

Oil and Pan Fried Squid.

FOR SIZZLE MY NIZZLE \$5

Stuffed Jalapeno with Crab Salad and Cream Cheese.

SHRIMP TEMPURA \$8

Battered and Deep Fried Shrimp.



FROM THE FARM

EDAMAME \$5

Classic Hot Salted Edamame.

FLAVOTED EDAMAME \$6

Served as Garlic Butter or Spicy.

SHISHITO PEPPER \$5

Grilled Traditional Japanese Green Shishito Peppers.

GREEN BEAN TEMPURA \$5

Battered and Deep Fried Green Beans. Add Dipping Sauce for Additional \$1.

MUSHROOM TEMPURA \$5

Battered and Deep Fried Mushrooms. Add Dipping Sauce for Additional \$1.

VEGETABLE TEMPURA \$8

Fresh Seasonal Vegetables served Battered and Deep Fried.

AGEDASHI TOFU \$4

Deep Fried Tofu in Special Broth.

AGEDASHI NASU \$4

Deep Fried Eggplant served with a Special Broth.

SAUTEED SPINACH \$5

Lightly Pan Fried Spinach.

SAUTEED ASPARAGUS \$6

Lightly Pan Fried Asparagus.

SAUTEED MUSHROOM \$8

Lightly Pan Fried Mushrooms.



GYOZA \$6

Traditional Pan Fried Dumplings.

CHAWANMUSHI \$5

Steamed Egg Custard served with Chicken and Fishcake.

CHICKEN TERIYAKI \$7

Classic Chicken with Teriyaki Sauce.

SPICY CHICKEN \$8

Herb and Spices Hot Chicken.

CHICKEN GIZZARD \$6 / \$10

Chicken Gizzard with Jalapeno.

KATSU \$8

Breaded and Pan Fried Chicken or Pork Meat Cutlets.

GINGER PORK \$7

Our Sauteed Pork with Ginger, and Onion served in Special Sauce.

BRAISED PORK BELLY \$12

Pork Belly served with Hot Brown Risotto.

KOBE BEEF TATAKI \$14

Thinly Sliced and Seared Kobe Beef.

KALBI RIBS \$15

Seasoned and Grilled Short Ribs.

RIB EYE STEAK \$20

8oz. Trimmed Rib Eye Steak served with a Special Sauce.

SASHIMI / RICE / NOODLE

SASHIMI A \$16

Tuna / Salmon / Yellowtail

SASHIMI B \$28

Tuna / Salmon / Yellowtail / White Fish / Albacore

"OMAKASE" \$50+

Chefs Special pick "Fish of the Day".

UDON NOODLE \$8

Hot or Cold Udon Noodle served with Seaweed and Onion.

SOBA NOODLE \$8

Hot or Cold Soba Noodle served with Seaweed and Onion.

NABEYAKI UDON \$12

Hot Udon with Chicken, Vegetable, and Shrimp Tempura.

NF PREMIUM CHIRASHI \$34

Sushi rice with variety of fish.

RICE "TAMANISHIKI" \$3



JAPANESE TRADITIONAL ROLLS



KAPPA \$4

INSIDE: Cucumber.

OSHINKO \$4

INSIDE: Japanese Pickles.

GOBO MAKI \$4

INSIDE: Japanese Burdock .

FUTO MAKI \$9

INSIDE: Krab Stick, Spinach, Shitake, Kanpyo, Tamago, and Oboro.

IKA NATTO \$6

INSIDE: Squid and Natto.

IKA MENTAI \$4

INSIDE: Squid and Mentaiko.

TEKKA MAKI \$6

INSIDE: Tuna.

NATTO MAKI \$5

INSIDE: Fermented Soybean.

UME SHISO \$5

INSIDE: Japanes Plum and Leaf.

ANA KYU \$5

INSIDE: Sea Eel and Cucumber.

NEGI TORO \$9

INSIDE: Chopped Fatty Tuna.

SASHIMI / NIGIRI

ONE PIECE PER SERVING

BIG EYE TUNA \$3

BLUEFIN TUNA \$4

ALBACORE \$2.5

KRAB STICK \$2

EGG OMELET \$2

FRESH WATER EEL \$3

FRIED BEAN CURD \$2.5

HALIBUT \$2.5

MACKEREL \$2

OCTOPUS \$2

SQUID \$2

SALMON \$2

SALMON BELLY \$2.5

SALMON ROE \$3.5

SMOKED SALMON \$3

YELLOWTAIL \$2.5

YELLOWTAIL BELLY \$2.5

SCALLOP \$3.5

SEA EEL \$2.5

SHRIMP \$2

SMELT EGG \$2

SNOW CRAB \$3.5

SURF CLAM \$2

FLOUNDER \$2.5

FLYING FISH EGG \$2

Reg / Yuzu / Wasabi



SUSHI & ROLLS

HAND ROLL / CUT ROLL

STANDARD ROLLS

AVOCADO ROLL \$4 / \$6

INSIDE: Avocado

CALIFORNIA ROLL \$4 / \$6

INSIDE: Krab Stick / Avocado / Cucumber

CALIFORNIA SNOW CRAB ROLL \$8 / \$10

INSIDE: Snow Crab Stick / Avocado / Cucumber.

CATERPILLAR ROLL \$12

INSIDE: Eel / Cucumber

OUTSIDE: Avocado / Eel Sauce

EEL ROLL \$7 / \$9

INSIDE: Eel / Cucumber

*PHILIDELPHIA ROLL \$5 / \$7

INSIDE: Salmon / Avocado / Cream Cheese

PINK SLIP ROLL \$4 / \$6

INSIDE: Crab Meat Salad

SALMON SKIN ROLL \$5 / \$7

INSIDE: Salmon Skin / Japanese Pickles / Avocado



*SCALLOP ROLL \$5 / \$7

INSIDE: Chopped Scallops

SHRIMP TEMPURA ROLL \$5 / \$7

INSIDE: Shrimp Tempura / Avocado

*SPICY TUNA ROLL \$5 / \$7

INSIDE: Spicy Tuna

*SPICY SALMON ROLL \$5 / \$7

INSIDE: Spicy Salmon

SPIDER ROLL \$7 / \$9

INSIDE: Soft Shell Crab / Avocado

VEGETABLE ROLL \$4 / \$6

INSIDE: Japanese Pickles / Avocado

VEGETABLE TEMPURA ROLL \$5 / \$7

INSIDE: Your Choice of Vegetable

SHRIMP TEMPURA ROLLS

HALEY ROLL \$9

INSIDE: Shrimp Tempura / Crab Meat / Avocado

LISA LISA ROLL \$9

INSIDE: Shrimp Tempura / Cream Cheese / Avocado

OUTSIDE: Crunch / Eel Sauce

OMG ROLL \$9

INSIDE: Shrimp Tempura / Avocado / Cream Cheese / Thai Chili

OUTSIDE: Krab Stick / Ponzu Sauce

ROCK N ROLL #2 \$10

INSIDE: Shrimp Tempura / Crab Salad

OUTSIDE: Cucumber Wrap / Eel Sauce / No Rice

TIGER ROLL \$12

INSIDE: Shrimp Tempura / Avocado

OUTSIDE: Spicy Tuna / Eel Sauce

ZERO TIGER ROLL \$14

INSIDE: Shrimp Tempura

OUTSIDE: Shrimp / Avocado / Soy Paper / Banzai Sauce

*GT-R ROLL \$14

INSIDE: Shrimp Tempura / Spicy Tuna

OUTSIDE: Seared Albacore / Jalapeno / Spicy Mayo / Tataki Sauce

DRAGON FLY ROLL \$14

INSIDE: Shrimp Tempura / Avocado

OUTSIDE: Eel / Crunch / Eel sauce

*TIGER & DRAGON ROLL \$16

INSIDE: Shrimp Tempura / Avocado

OUTSIDE: Spicy Tuna / Eel / Eel sauce

ULTIMATE NAKED ROLL \$16

INSIDE: Shrimp Tempura / Avocado / Spicy Crab Meat

OUTSIDE: Spicy Crab Meat / Soft Shell Crab / Smelt Egg / Tataki Suace



*Consuming raw fish or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have medical condition or are pregnant.

SUSHI & ROLLS

BAKED ROLLS

JAPANESE LASAGNA ROLL \$8

INSIDE: Krab Stick / Avocado
OUTSIDE: Cream Cheese / Sweet Mayo / Eel Sauce

NAKED GIRL ROLL \$8

INSIDE: Spicy Crab Salad
OUTSIDE: Cream Cheese / Sweet Mayo / Eel Sauce

GRAND CANYON ROLL \$10

INSIDE: Crab Salad
OUTSIDE: Scallop / Smelt Egg / Garlic Mayo / Eel Sauce

KISS ME ROLL \$10

INSIDE: Salmon / Avocado / Cream Cheese
OUTSIDE: Crab Salad / Garlic Mayo / Eel Sauce

LOBSTER ROLL \$12

INSIDE: Deep Fried Lobster
OUTSIDE: Deep Fried Lobster / Garlic Mayo / Eel Sauce

DEEP FRIED ROLLS

BANZAI ROLL \$10

INSIDE: Salmon / White Fish / Avocado
OUTSIDE: Smelt Egg / Banazi Sauce

DARK CIRCLE ROLL \$10

INSIDE: Eel / Shrimp / Krab Stick
OUTSIDE: Spicy Tuna / Avocado / Eel Sauce

LITTLE DARLING ROLL \$10

INSIDE: Smoked Salmon / Cream Cheese / Avocado
OUTSIDE: Breaded / Deep Fried / Banazi Sauce

SUN DEVIL ROLL \$12

INSIDE: Salmon / Avocado / Crab Salad
OUTSIDE: Jalapeno / Sunny Sauce / Deep Fried



ORIGINAL HOUSE ROLLS

*911 ROLL \$9

INSIDE: Spicy Crab Salad
OUTSIDE: Crunch / Eel Sauce

*CAT EYE ROLL \$9

INSIDE: Salmon / Avocado
OUTSIDE: Crunch / Sweet Mayo

*KAMIKAZE ROLL \$9

INSIDE: Eel / Spicy Tuna / Avocado
OUTSIDE: Eel Sauce

*SUN SET ROLL \$12

INSIDE: Spicy Tuna
OUTSIDE: Albacore / Garlic Ponzu

DRAGON ROLL \$12

INSIDE: Krab Stick / Avocado / Cucumber
OUTSIDE: Eel / Eel Sauce

*DEJAVU ROLL \$15

INSIDE: Spicy Salmon
OUTSIDE: Salmon / Smelt Egg / Sweet Mayo / Tataki Sauce

*ROPPONGI ROLL \$15

INSIDE: Spicy Tuna / Shrimp
OUTSIDE: Tuna / Smelt Egg / Sweet Mayo / Tataki Sauce

*WSOP ROLL \$15

INSIDE: Yellowtail / Green Onion
OUTSIDE: Yellowtail / Jalapeno / Spicy Sauce / Yuzu Ponzu

*RAINBOW ROLL \$15

INSIDE: Krab Stick / Avocado / Cucumber
OUTSIDE: Avocado Sauce / Five Types of Fish

KAI'S ROLL \$16

INSIDE: Eel / Spicy Tuna / Avocado
OUTSIDE: Spicy Tuna / Avocado / Eel Sauce

*ROCK N ROLL #1 \$15

INSIDE: Tuna / Salmon / Yellowtail / Krab Stick / Radish Sprout
OUTSIDE: Cucumber Wrap / Ponzu Sauce

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COMBINATIONS

SERVED WITH SALAD, MISO SOUP, AND RICE.

6PM TO 10PM

SASHIMI A & TEMPURA \$25

Tuna / Yellowtail / Salmon

SASHIMI B & TEMPURA \$35

Tuna / Yellowtail / Salmon / White Fish / Albacore

NIGIRI & SASHIMI \$38

Tuna / Yellowtail / Salmon / Halibut / Scallop / Eel
Ikura / Mackerel

NIGIRI TOKUJO & TEMPURA \$40

Tuna / Yellowtail / Salmon / Halibut / Scallop / Eel
Ikura / Mackerel / Sea Urchin / Special Fish

GRILLED FISH & TEMPURA \$18

Your Choice: Salmon Miso / Salmon Shio / Saba Shio

GRILLED CHICKEN TERIYAKI & TEMPURA \$20

10oz Chicken Breast and Thigh Meat and Tempura.

CHICKEN KATSU & TEMPURA \$22

10oz Chicken Breast Meat and Tempura.

PORK KATSU & TEMPURA \$24

10oz Pork Tender Loin and Tempura.

TEMPURA \$21

Seven Kinds of Vegetables and Shrimp Tempura.

YELLOW COLLAR & TEMPURA \$24

Two Pieces of Yellow Collar.

RIB EYE STEAK & TEMPURA \$28

8oz Rib Eye Steak (after Trim) and Tempura.



RIB EYE STEAK

