#### From The Sea Soups "ORGANIC MISO" \$3 TAKO WASABI \$4 Hot Cup of our Miso Soup with Traditionally Served Fresh Octopus Seaweed, Tofu, and Onion. and Wasabi. IALAPENO YELLOWTAIL \$15 **ASARI CLAM MISO** \$4. Yellowtail served with Sliced Jalapeno. Our Clam Miso Soup with Green Onion served in a bowl. YUZU SEARED SALMON **\$15** \$3 AKADASHI MISO Seared Salmon served with our Special Sauce. Bowl of Traditional Red Miso Soup. \$13 SABA SHIO \$4 AKADASHI ASARI CLAM Grilled Mackerel with Salt. The Red Miso Soup with Asari Clams. CALAMARI **\$10** Traditional Japanese style Calamari. Salads \$10 GARLIC SHRIMP Sauteed Shrimp and Bay Scallops with \$5 **HOUSE SALAD** Garlic Creamy Sauce. Spring Mix with Japanese Pickles, Tomato, and our House Ginger Dressing. \$9 BAKED NZ MUSSELS Three Baked New Zealand Mussels with \$6 SEAWEED SALAD Krab Meat and Bay Scallops. Green Seaweed Salad served with our Amazu Dressing. \$14 SALMON Grilled Salmon with Miso or Salt. \$5 **CUCUMBER SALAD** Sliced Cucumber with Krab Meat, **DEEP FRIED OYSTERS \$10** Seaweed, served with Sumiso Dressing. Select Deep Fried Kagoshima Oysters. \$7 TOFU SALAD \$18 CHILEAN SEA BASS The House Salad with Tofu and our Our Grilled Chilean Sea Bass in our Sesame Dressing. own Miso Butter Marinate. **SOFT SHELL CRAB SALAD \$11 \$16** HAMACHI KAMA The House Salad with Deep Fried Soft Shell Grilled Yellowtail Collar. Crab and Sweet and Spicy Dressing. \$8 **SOFT SHELL CRAB** \$14 TUNA POKE SALAD Deep Fried Soft Shell Crab with Ponzu. Our Tuna Poke Salad served with Sliced Onion and Seaweed. \$5 SAUTEED SQUID Garlic and Butter Pan Fried Squid. \$19 **SCREAMING "O" SALAD** The House Salad with Sliced Tuna \$6 FOR SIZZLE MY NIZZLE and Screaming O Sauce. Stuffed Jalapeno with Spicy Krab Salad and Cream Cheese. SHRIMP TEMPURA \$8 Lightly Battered and Deep Fried Shrimp.

## From The Farm

<b>EDAMAME</b> Classic Hot Salted Edamame.	<sup>\$</sup> 5	BRAISED PORK BELLY Black Pork Belly served with our	<b>\$12</b>
<b>FLAVORED EDAMAME</b> Served as Garlic Butter or Spicy.	<b>\$6</b>	Creamy Brown Rice Risotto.  KOBE BEEF TATAKI	<b>\$14</b>
SHISHITO PEPPER Deep Fried Traditional Japanese Green Shishito Peppers.	<sup>\$</sup> 6	Thinly Sliced and Seared Kobe Beef. <b>KALBI RIBS</b> Seasoned and Grilled Short Ribs.	<b>\$16</b>
<b>GREEN BEAN TEMPURA</b> Lightly Battered and Deep Fried Gree Add Dipping Sauce for Additional \$1.	\$6 en Beans.	RIB EYE STEAK 8oz. Trimmed Rib Eye Steak served with our reduced Japanese Plum Wine Sau	<b>\$21</b> ace.
MUSHROOM TEMPURA Lightly Battered and Deep Fried Mushrooms with Truffle Sauce.	\$7		6
VEGETABLE TEMPURA Fresh Seasonal Vegetables served Lightly Battered and Deep Fried.	\$8		Ve
<b>AGEDASHI TOFU</b> Deep Fried Tofu in Special Broth.	<b>\$4</b>		
SAUTEED SPINACH Lightly Pan Fried Spinach.	\$6		
<b>SAUTEED ASPARAGUS</b> Served with a Sesame Dipping Sauce.	\$7		Anon
<b>SAUTEED MUSHROOM</b> A Variety of Seasonal Mushrooms Sauteed to Perfection.	\$8	Rice Moodle	
<b>GYOZA</b> Traditional Pan Fried Dumplings.	\$6	UDON NOODLE Hot or Cold Udon Noodle served with	\$8
<b>CHAWANMUSHI</b> Steamed Egg Custard served with Chicken and Shrimp.	<sup>\$</sup> 5	Seaweed and Onions.  SOBA NOODLE  Hot or Cold Soba Noodle served with	\$8
CHICKEN TERIYAKI Classic Chicken with Teriyaki Sauce.	\$7	Seaweed and Onion.  NABEYAKI UDON	<b>\$12</b>
CHICKEN GIZZARD Chicken Gizzard with Jalapeno.	\$6 / <b>\$10</b>	Hot Udon with Chicken, Vegetable, and Shrimp Tempura.	12
<b>KATSU</b> Breaded and Deep Fried Chicken or Pork Meat Cutlets.	\$8	<b>NF PREMIUM CHIRASHI</b> A Variety of Fish and Sushi Rice served with Miso Soup.	\$36
<b>GINGER PORK</b> Thinly Sliced Pork Shoulder with Ginge and Onions served in Special Sauce.	* <b>7</b> r,	RICE "TAMANISHIKI" A Blend of Tamanishiki and Tamaki Gold.	\$3

# Original House Rolls

**KAI'S ROLL** 

Avocado

INSIDE: Eel / Spicy Tuna / Cream Cheese /

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

*911 ROLL INSIDE: Spicy Krab Salad	\$9	*ROCK N ROLL #1 INSIDE: Tuna / Salmon / Yellowtail /	<b>\$15</b>
OUTSIDE: Crunch / Eel Sauce		Krab Stick / Radish Sprouts / No Rice OUTSIDE: Cucumber Wrap/ Ponzu Sauce	
*CAT EYE ROLL INSIDE: Salmon / Avocado OUTSIDE: Crunch / Sweet Mayo	\$9	*ANGRY WIVES INSIDE: Deep Fried Lobster / Jalapeno OUTSIDE: Avocado / Tuna / Eel Sauce	\$16
*KAMIKAZE ROLL INSIDE: Eel / Spicy Tuna / Avocado	<b>\$9</b>	Spicy Mayo / Tataki Sauce / Sweet Mayo	*
*SUNSET ROLL INSIDE: Spicy Tuna OUTSIDE: Albacore / Garlic Ponzu /	<b>\$12</b>	*CRABACORE INSIDE: Avocado / Cucumber / Krab Salad OUTSIDE: Cajun Albacore / Sweet Mayo / Daikon Raddish / Garlic Ponzu	<b>\$1</b> 4
Green Onions  DRAGON ROLL  INSIDE: Krab Stick / Avocado /Cucumber	<b>\$12</b>	*HOT MOMO INSIDE: Spicy Krab Salad / Cucumber / Shrim OUTSIDE: Avocado / Japapeno / Sweet Mayo / EelSauce/SpicyMayo/TatakiSauce/RadishSp	,
OUTSIDE: Eel / Eel Sauce		*SPICY PUCKER	\$ <b>1</b> 5
*DEJAVU ROLL INSIDE: Spicy Salmon OUTSIDE: Salmon / Smelt Egg / Sweet Mayo / Tataki Sauce / Green Onions	<sup>\$</sup> 15	INSIDE: Spicy Tuna / Jalapeno / Cucumber OUTSIDE: Yellowtail / Avocado / Lemon / Yuzu Ponzu	
*ROPPONGI ROLL  INSIDE: Spicy Tuna / Shrimp  OUTSIDE: Tuna / Smelt Egg / Sweet Mayo / Tataki Sauce / Green Onions	<b>\$15</b>	TOWER OF POWER INSIDE: Shrimp / Avocado OUTSIDE: Tuna / Sauteed Onions / SOS Sauce / Eel Sauce / Jalapeno	\$16
*WSOP ROLL  INSIDE: Yellowtail / Green Onion  OUTSIDE: Yellowtail / Jalapeno / Spicy Sauce / Yuzu Ponzu	<sup>\$</sup> 15	*BURNING SPIDER INSIDE: Chopped Spicy Krab / Soft Shell Crab / Avocado OUTSIDE: Tuna / Spicy Mayo / Fried Onions / Tataki Sauce	\$15°
*RAINBOW ROLL INSIDE: Krab Stick / Avocado / Cucumber OUTSIDE: Five Different Types of Fish / Avocado Sauce	<b>\$15</b>		



**\$16** 

Standard Rolls HAND,	CUT	(T) (T)	
AVOCADO ROLL INSIDE: Avocado	\$4/\$6		
CALIFORNIA ROLL INSIDE: Krab Stick / Avocado / Cucumber	\$4/\$6		
CALI. SNOW CRAB ROLL INSIDE: Snow Crab / Avocado / Cucumber	\$8/\$10		
CATERPILLAR ROLL INSIDE: Eel / Cucumber OUTSIDE: Avocado / Eel Sauce	<b>\$12</b>	Traditional Rolls	
EEL ROLL INSIDE: Eel / Cucumber	\$6/\$8	KAPPA	\$4
*PHILADELPHIA ROLL	\$5/\$7	INSIDE: Cucumber	*4
INSIDE: Salmon / Avocado / Cream Cheese	0, .	OSHINKO INSIDE: Japanese Pickles	\$4
PINK SLIP ROLL INSIDE: Krab Meat Salad	\$4/\$6	GOBO MAKI INSIDE: Japanese Pickled Burdock	\$4
SALMON SKIN ROLL INSIDE: Salmon Skin / Avocado Kaiware Sprouts / Cucumber / Japanese Pickles	\$5/\$7	FUTO MAKI INSIDE: Krab Stick, Spinach, Shitake, Kanpyo, Tamago, and Oboro	\$9
*SCALLOP ROLL INSIDE: Chopped Scallops / Mayo / Masago	\$5/\$7	IKA NATTO INSIDE: Squid and Fermented Soybeans	\$6
SHRIMP TEMPURA ROLL INSIDE: Shrimp Tempura /	\$5/\$7	IKA MENTAI INSIDE: Squid and Mentaiko	\$5
Avocado / Mayo		*TEKKA MAKI	\$6
*SPICY TUNA ROLL INSIDE: Spicy Tuna	\$5/\$7	INSIDE: Tuna	<b>\$</b>
*SPICY SALMON ROLL	\$5/\$7	NATTO MAKI INSIDE: Fermented Soybean	\$5
INSIDE: Spicy Salmon	3, ,	UME SHISO	\$5
SPIDER ROLL INSIDE: Soft Shell Crab / Avocado / Mikki	\$7/\$9	INSIDE: Japanes Plum and Leaf	
VEGE ROLL	\$4/\$6	UNA KYU INSIDE: Sea Eel and Cucumber	\$6
INSIDE: Kaiware/ Cucumber / Avocado / Takuan / Yamagobo	-, 0	*NEGI TORO	\$MKP
VEGE TEMPURA ROLL	\$5/\$7	INSIDE: Chopped Up Fatty Tuna with Green Onions	1-1111

**INSIDE**: Your Choice of Vegetable

Shrimp Tempura Ro	ells	Deep Fried Rolls	
HALEY ROLL INSIDE: Shrimp Tempura / Krab Meat / Avocado	\$9	BANZAI ROLL INSIDE: Salmon / White Fish / Avocado / Green Onions OUTSIDE: Smelt Egg / Banazi Sauce	<b>\$10</b>
LISA LISA ROLL INSIDE: Shrimp Tempura / Avocado / Cream Cheese OUTSIDE: Crunch / Eel Sauce	\$9	DARK CIRCLE ROLL INSIDE: Eel / Shrimp / Krab Stick OUTSIDE: Spicy Tuna / Avocado / Eel Sauce	<b>\$10</b>
OMG ROLL INSIDE: Shrimp Tempura / Cream Cheese / Thai Chili OUTSIDE: Krab Stick / Ponzu Sauce	\$9	LITTLE DARLING ROLL INSIDE: Smoked Salmon / Cream Cheese / Avocado OUTSIDE: Breaded / Deep Fried / Banzai Sauce	<b>\$10</b>
ROCK N ROLL #2 INSIDE: Shrimp Tempura / Krab Salad OUTSIDE: Cucumber Wrap / No Rice / Eel Sauce	<b>\$10</b>	SUN DEVIL ROLL  INSIDE: Salmon / Avocado / Krab Salad  OUTSIDE: Jalapeno / Spicy Sauce / Deep Fried	\$12
TIGER ROLL INSIDE: Shrimp Tempura / Avocado OUTSIDE: Spicy Tuna / Eel Sauce	<b>\$12</b>	Baked Rolls	
ZERO TIGER ROLL INSIDE: Shrimp Tempura OUTSIDE: Shrimp / Avocado / Soy Paper / Banzai Sauce	<b>\$14</b>	JAPANESE LASAGNA ROLL INSIDE: Krab Stick / Avocado OUTSIDE:Cream Cheese / Sweet Mayo / Eel Sauce	\$8
*GT-R ROLL INSIDE: Shrimp Tempura / Spicy Tuna OUTSIDE: Seared Albacore / Jalapeno / Spicy Mayo / Tataki Sauce	<b>\$14</b>	NAKED GIRL ROLL INSIDE: Spicy Crab Salad OUTSIDE: Cream Cheese / Sweet Mayo / Eel Sauce	\$8
DRAGON FLY ROLL INSIDE: Shrimp Tempura / Avocado OUTSIDE: Eel / Crunch / Eel Sauce	<b>\$14</b>	GRAND CANYON ROLL INSIDE: Krab Salad OUTSIDE: Scallop / Smelt Egg / Garlic Mayo / Eel Sauce	<b>\$10</b>
*TIGER & DRAGON ROLL INSIDE: Shrimp Tempura / Avocado / Crunch OUTSIDE: Spicy Tuna / Eel / Eel Sauce	<b>\$16</b>	KISS ME ROLL INSIDE: Salmon / Avocado / Cream Cheese OUTSIDE: Krab Salad / Garlic Mayo / Eel Sauc	<b>\$10</b>
ULTIMATE NAKED ROLL INSIDE: Shrimp Tempura / Avocado OUTSIDE: Chopped Spicy Krab / Shrimp / Soft Shell Crab / Avocado	<b>\$16</b>	LOBSTER ROLL INSIDE: Deep Fried Lobster OUTSIDE: Deep Fried Lobster / Garlic Mayo / Fel Sauce	<b>\$12</b>

### "OMAKASE" (2+ PARTY) \$50+ Chefs Special pick "Fish of the Day".

#### \*Sashimi Combo

SASHIMI A
Tuna / Salmon / Yellowtail
(3 pieces each)

MACKEREL

**OCTOPUS** 

**SQUID** 

**SALMON** 

**SALMON BELLY** 

**SMOKED SALMON** 

**SALMON ROE** 

**YELLOWTAIL** 

\$18 SASHIMI B

**\$28** 

Tuna / Salmon / Yellowtail / White Fish / Albacore (3 pieces each)

## \*Sashimi & Nigiri SASHIMI STARTS FROM 2PCS

Occidente & 1 legett	SASIII-II SIARISTR	.011 21 65	
BIG EYE TUNA	\$3	YELLOWTAIL BELLY	\$3.5
BLUEFIN TUNA	\$4	SCALLOP	\$3.5
ALBACORE	\$2.5	SHRIMP	\$2
KRAB STICK	<b>\$2</b>	SMELT EGG	\$2
EGG OMELET	\$2	SNOW CRAB	\$3.5
FRESH WATER EEL	\$3	FLYING FISH EGG Reg / Yuzu / Wasabi	\$2
FRIED BEAN CURD	<b>\$2</b>		
HALIBUT	\$2.5	100	

\$2

\$2

\$2

\$2.5

\$3.5

\$3.5

\$2.5

\$3



# **Combinations** 6PM - 10PM SERVED WITH SALAD, MISO SOUP, AND RICE.



\$32

Two Pieces of Yellow Collar.

**RIB EYE STEAK & TEMPURA** 

8oz Trimmed Rib Eye Steak and Tempura.