



## RICE & NOODLE

Udon Noodle . . . . . \$8	NF Premium Chirashi* . \$36
Hot Udon Noodle served with Seaweed & Onions.	A Variety of Fish & Sushi Rice served with Miso Soup.
Rice . . . . . \$3	
Tamaki Gold Rice.	

## SALADS *Garden & Seaweed*

House Salad (Add Tofu +\$3) . \$5	Soft Shell Crab Salad (1pc) . \$12
Spring Mix with Japanese Pickles, Tomato, & our House Ginger Dressing.	The House Salad with Deep Fried Soft Shell Crab & Sweet & Spicy Dressing.
Seaweed Salad . . . . . \$6	Screaming "O" Salad* . . . . \$19
Green Seaweed Salad served with our Amazu Dressing.	The House Salad with Sliced Tuna & Screaming O Sauce.
Cucumber Salad . . . . . \$5	
Sliced Cucumber with Crab Meat, Seaweed, served with Sumiso Dressing.	

## FISH, SQUID, SHRIMP, CRAB, OCTOPUS, SHELLFISH *From the Sea*

Takowasabi* . . . . . \$6	Grilled Fish . . . . . \$14	For Sizzle My Nizzle . . . \$6
Traditionally Served Fresh Octopus & Wasabi.	Grilled Salmon or Mackereal with Miso or Salt.	Stuffed Jalapeño with Spicy Krab Salad & Cream Cheese.
Jalapeño Yellowtail* . \$18	Deep Fried Oysters . \$10	Chawanmushi . . . . . \$5
Yellowtail served with Sliced Jalapeño.	Select Deep Fried Hiroshima Oysters.	Steamed Egg Custard served with & Shrimp.
Yuzu Seared Salmon* . \$18	Chilean Sea Bass . . . . \$18	Shrimp Tempura . . . . . \$8
Seared Salmon served with our Special Sauce.	Our Grilled Chilean Sea Bass in our own Miso Butter Marinade.	Lightly Battered & Deep Fried Shrimp.
Calamari . . . . . \$10	Hamachi kama . . . . \$MKP	
Traditional Japanese style Calamari.	Grilled Yellowtail Collar.	
Garlic Shrimp . . . . . \$12	Soft Shell Crab (2pcs) . \$12	
Sauteed Shrimp with your choice of Chili Garlic or Creamy Garlic Sauce.	Deep Fried Soft Shell Crab with Ponzu.	

## SOUPS *Miso*

"Organic Miso" (Add Clams +\$2) . . . \$3
Hot Cup of our Miso Soup with Seaweed, Tofu, & Onion.
Akadashi Miso (Add Clams +\$2) . . . \$3
Bowl of Traditional Red Miso Soup.

## BEEF, PORK, POULTRY *From the Farm*

Gyoza . . . . . \$6	Green Bean Tempura . . \$6	Shishito Pepper . . . . . \$6
Traditional Deep Fried Dumplings.	Lightly Battered & Deep Fried Green Beans. Add Dipping Sauce for + \$1.	Deep Fried Traditional Japanese Green Shishito Peppers.
Edamame (Add Flavor +\$1) . . . \$5	Vegetable Tempura . . . \$8	Sauteed Spinach . . . . . \$7
Classic Hot Salted Edamame. Add Flavor : Garlic or Spicy Garlic	Fresh Seasonal Vegetables served Lightly Battered & Deep Fried.	Lightly Pan Fried Spinach.
Rib Eye Steak . . . . . \$21	Agedashi Tofu . . . . . \$4	Sauteed Asparagus . . . . \$6
8oz. Trimmed Rib Eye	Deep Fried Tofu in Special Broth.	Served with a Sesame Dipping Sauce.
Chicken Momo Ichi . . . \$8	Kalbi Ribs . . . . . \$16	Sauteed Mushroom . . . \$8
Jidori Chicken served with Yuzu Kosho Peppers.	Seasoned & Grilled Short Ribs	A Variety of Seasonal Mushrooms Sauteed to Perfection.
Braised Pork Belly . . . \$12		
Black Pork Belly served with our Creamy Brown Rice Risotto.		

## ADD SAUCES *On Anything!*

Spicy Mayo . . . . .	¢.50
Spicy Ponzu . . . . .	¢.50
Screaming "O" Sauce . . . . .	¢.50
Sweet Mayo . . . . .	¢.50
Eel Sauce . . . . .	¢.50
Teriyaki Sauce . . . . .	¢.50
Chili Garlic Sauce . . . . .	¢.50
Garlic Ponzu . . . . .	¢.50
Ginger Dressing . . . . .	\$2
Any Additional Sauce . . . . .	¢.50

## COMBINATION *Course* 6pm - 10pm Served with Salad, Miso Soup, & Rice.

Grilled Fish & Tempura . . . . . \$20	Yellow Tail Collar & Tempura . . . . \$MKP
Choose: Salmon Miso / Salmon Shio / Saba Shio	Two Pieces of Yellow Collar.
Rib Eye Steak & Tempura . . . . . \$32	
8oz Trimmed Rib Eye Steak & Tempura.	

"Parties of 6+ more will be charged a gratuity of 18%"

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

## SHRIMP TEMPURA *Rolls*

Haley Roll . . . . . \$9 <b>INSIDE:</b> Shrimp Tempura / Krab Meat / Avocado	GT-R Roll* . . . . . \$14 <b>INSIDE:</b> Shrimp Tempura / Spicy Tuna <b>OUTSIDE:</b> Seared Albacore / Jalapeño / Spicy Mayo / Spicy Ponzu
Lisa Lisa Roll . . . . . \$9 <b>INSIDE:</b> Shrimp Tempura / Avocado / Cream Cheese <b>OUTSIDE:</b> Crunch / Eel Sauce	Dragon Fly Roll . . . . . \$14 <b>INSIDE:</b> Shrimp Tempura / Avocado <b>OUTSIDE:</b> Eel / Crunch / Eel Sauce
OMG Roll . . . . . \$9 <b>INSIDE:</b> Shrimp Tempura / Cream Cheese / Thai Chili <b>OUTSIDE:</b> Krab Stick / Ponzu Sauce	Tiger & Dragon Roll* . . . \$16 <b>INSIDE:</b> Shrimp Tempura / Avocado <b>OUTSIDE:</b> Spicy Tuna / Eel / Eel Sauce / Crunch
Rock N Roll #2 . . . . . \$10 <b>INSIDE:</b> Shrimp Tempura / Krab Salad <b>OUTSIDE:</b> Cucumber Wrap / No Rice / Eel Sauce	Ultimate Naked Roll . . . \$16 <b>INSIDE:</b> Shrimp Tempura / Avocado <b>OUTSIDE:</b> Shrimp / Spicy Crab / Avocado / Spicy Ponzu
Tiger Roll . . . . . \$12 <b>INSIDE:</b> Shrimp Tempura / Avocado <b>OUTSIDE:</b> Spicy Tuna / Eel Sauce	

## SUSHI *Combinations*

Sashimi A* (3 pieces each) . . . \$18 Tuna / Salmon / Yellowtail	Omakase Sashimi* (2+ Party) . . . \$75+ Chef's Special Fish "Catch of the Day"
Sashimi B* (3 pieces each) . . . \$28 Tuna / Salmon / Yellowtail / White Fish / Albacore	Omakase Nirigi* (10 peices) . . . \$50+ Chef's Pick and 1 Negi Toro Hand Roll

## ORIGINAL HOUSE *Rolls*

911 Roll* . . . . . \$9 <b>INSIDE:</b> Spicy Krab Salad <b>OUTSIDE:</b> Crunch / Eel Sauce	Kai's Roll* . . . . . \$16 <b>INSIDE:</b> Eel / Spicy Tuna / Avocado / Cream Cheese <b>OUTSIDE:</b> Spicy Tuna / Avocado / Eel Sauce
Cat Eye Roll* . . . . . \$11 <b>INSIDE:</b> Salmon / Avocado <b>OUTSIDE:</b> Crunch / Sweet Mayo	Rock N Roll #1* . . . . . \$15 <b>INSIDE:</b> Tuna / Salmon / Yellowtail / Krab Stick / Radish Sprouts / No Rice <b>OUTSIDE:</b> Cucumber Wrap / Ponzu Sauce
Sun Set Roll* . . . . . \$12 <b>INSIDE:</b> Spicy Tuna <b>OUTSIDE:</b> Albacore / Garlic Ponzu / Green Onions	Angry Wives* . . . . . \$16 <b>INSIDE:</b> Deep Fried Lobster / Jalapeño <b>OUTSIDE:</b> Avocado / Tuna / Eel Sauce / Spicy Mayo / Spicy Ponzu / Sweet Mayo / Topped with Sweet Potato Fries
Dragon Roll . . . . . \$12 <b>INSIDE:</b> Krab Stick / Avocado / Cucumber <b>OUTSIDE:</b> Eel / Eel Sauce	Crabacore* . . . . . \$14 <b>INSIDE:</b> Avocado / Ulti Mix <b>OUTSIDE:</b> Seared Albacore / Sweet Mayo / Daikon Raddish / Garlic Ponzu
Dejavu Roll* . . . . . \$15 <b>INSIDE:</b> Spicy Salmon <b>OUTSIDE:</b> Salmon / Smelt Egg / Sweet Mayo / Spicy Ponzu / Green Onions	Spicy Pucker* . . . . . \$15 <b>INSIDE:</b> Spicy Tuna / Jalapeño / Cucumber <b>OUTSIDE:</b> Yellowtail / Avocado / Lemon / Yuzu Ponzu
Roppongi Roll* . . . . . \$15 <b>INSIDE:</b> Spicy Tuna / Shrimp <b>OUTSIDE:</b> Tuna / Smelt Egg / Spicy Ponzu / Sweet Mayo / Green Onions	Burning Spider* . . . . . \$15 <b>INSIDE:</b> Spicy Crab / Avocado / Cucumber <b>OUTSIDE:</b> Tuna / Spicy Mayo / Fried Onions / Spicy Ponzu
WSOP Roll* . . . . . \$15 <b>INSIDE:</b> Yellowtail / Green Onion <b>OUTSIDE:</b> Yellowtail / Jalapeño / Yuzu Ponzu	GOSSY Roll* Invented by Matt Goss . . . \$14 <b>INSIDE:</b> Spicy Tuna / Cucumber / Shrimp <b>OUTSIDE:</b> Avocado / Japapeno / Sweet Mayo / Spicy Mayo / Spicy Ponzu / Eel Sauce / Radish Sprouts
Rainbow Roll* . . . . . \$15 <b>INSIDE:</b> Krab Stick / Avocado / Cucumber <b>OUTSIDE:</b> Five Different Types of Fish	

## DEEP FRIED *Rolls*

Banzai Roll . . . . . \$10 <b>IN:</b> Salmon / White Fish / Avocado / Green Onions <b>OUT:</b> Smelt Egg / Spicy Mayo
Little Darling Roll . . . . . \$10 <b>IN:</b> Salmon / Cream Cheese / Avocado <b>OUT:</b> Breaded / Deep Fried / Spicy Mayo
Dark Circle Roll . . . . . \$10 <b>IN:</b> Eel / Shrimp / Krab Stick <b>OUT:</b> Spicy Tuna / Avocado / Eel Sauce

## BAKED *Rolls*

Japanese Lasagna Roll . . . \$8 <b>INSIDE:</b> Krab Stick / Avocado <b>OUTSIDE:</b> Cream Cheese / Sweet Mayo / Eel Sauce	Naked Girl Roll . . . . . \$8 <b>INSIDE:</b> Spicy Crab Salad <b>OUTSIDE:</b> Cream Cheese / Sweet Mayo / Eel Sauce
Grand Canyon Roll . . . . \$10 <b>INSIDE:</b> Krab Salad <b>OUTSIDE:</b> Scallop / Smelt Egg / Garlic Mayo / Eel Sauce	Kiss Me Roll . . . . . \$10 <b>INSIDE:</b> Salmon / Avocado / Cream Cheese <b>OUTSIDE:</b> Krab Salad / Garlic Mayo / Eel Sauce
Lobster Roll . . . . . \$12 <b>INSIDE:</b> Deep Fried Lobster <b>OUTSIDE:</b> Deep Fried Lobster / Garlic Mayo / Eel Sauce	

## STANDARD *Rolls*

## HAND / CUT

Avocado roll . . . . . \$4 / \$6 <b>INSIDE:</b> Avocado	California Roll . . . . . \$4 / \$6 <b>INSIDE:</b> Krab Stick / Avocado / Cucumber
California Snow Crab Roll . . . \$8 / \$10 <b>INSIDE:</b> Snow Crab / Avocado / Cucumber	Caterpillar Roll . . . . . \$12 <b>INSIDE:</b> Eel / Cucumber <b>OUTSIDE:</b> Avocado / Eel Sauce
Eel Roll . . . . . \$6 / \$8 <b>INSIDE:</b> Eel / Cucumber <b>OUTSIDE:</b> Eel Sauce	Philadelphia Roll* . . . . . \$6 / \$8 <b>INSIDE:</b> Salmon / Avocado / Cream Cheese
Pink Slip Roll . . . . . \$4 / \$6 <b>INSIDE:</b> Krab Salad	Salmon Skin Roll . . . . . \$5 / \$7 <b>INSIDE:</b> Salmon Skin / Cucumber / Takuwan
Scallop Roll* . . . . . \$5 / \$7 <b>INSIDE:</b> Chopped Scallops / Mayo / Masago	Shrimp Tempura Roll . . . . . \$5 / \$7 <b>INSIDE:</b> Shrimp Tempura / Avocado / Mayo
Spicy Tuna Roll* . . . . . \$5 / \$7 <b>INSIDE:</b> Spicy Tuna	Spicy Salmon Roll* . . . . . \$5 / \$7 <b>INSIDE:</b> Spicy Salmon
Spider Roll . . . . . \$11 / \$12 <b>INSIDE:</b> Soft Shell Crab / Krab Salad / Avocado <b>OUTSIDE:</b> Seaweed	Vegetable Roll . . . . . \$4 / \$6 <b>INSIDE:</b> Kaiware / Cucumber / Avocado / Takuwan / Yamagobo
Vegetable Tempura Roll . . . . . \$5 / \$7 <b>INSIDE:</b> Your Choice of TWO Vegetable	

No Returns on Customized Rolls.

"Parties of 6+ more will be charged a gratuity of 18%"

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