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.

FROMTHESEA

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.

CHILEAN SEABASS \$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.

FLAVORED 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 Friend 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

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

*PHILADELPHIA 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 Sauce



*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.

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.



