

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

*Sashimi Combo

SASHIMI A

Tuna / Salmon / Yellowtail
(3 pieces each)

\$18

SASHIMI B

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

\$28

*Sashimi & Nigiri

SASHIMI STARTS FROM 2PCS

BIG EYE TUNA	\$3	YELLOWTAIL BELLY	\$3.5
BLUEFIN TUNA	\$4	SCALLOP	\$3.5
ALBACORE	\$2.5	SHRIMP	\$2
KRAB STICK	\$2	SMELT EGG	\$2
EGG OMELET	\$2	SNOW CRAB	\$3.5
FRESH WATER EEL	\$3	FLYING FISH EGG	\$2
FRIED BEAN CURD	\$2	Reg / Yuzu / Wasabi	
HALIBUT	\$2.5		
MACKEREL	\$2		
OCTOPUS	\$2		
SQUID	\$2		
SALMON	\$2.5		
SALMON BELLY	\$3.5		
SALMON ROE	\$3.5		
SMOKED SALMON	\$3		
YELLOWTAIL	\$2.5		



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Soups

"ORGANIC MISO"

Hot Cup of our Miso Soup with Seaweed, Tofu, and Onion.

\$3

ASARI CLAM MISO

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

\$4

AKADASHI MISO

Bowl of Traditional Red Miso Soup.

\$3

AKADASHI ASARI CLAM

The Red Miso Soup with Asari Clams.

\$4

Salads

HOUSE SALAD

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

\$5

SEAWEED SALAD

Green Seaweed Salad served with our Amazu Dressing.

\$6

CUCUMBER SALAD

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

\$5

TOFU SALAD

The House Salad with Tofu and our Sesame Dressing.

\$7

SOFT SHELL CRAB SALAD

The House Salad with Deep Fried Soft Shell Crab and Sweet and Spicy Dressing.

\$11

TUNA POKE SALAD

Our Tuna Poke Salad served with Sliced Onion and Seaweed.

\$14

SCREAMING "O" SALAD

The House Salad with Sliced Tuna and Screaming O Sauce.

\$19



From The Sea

TAKO WASABI

Traditionally Served Fresh Octopus and Wasabi.

\$4

JALAPENO YELLOWTAIL

Yellowtail served with Sliced Jalapeno.

\$15

YUZU SEARED SALMON

Seared Salmon served with our Special Sauce.

\$15

SABA SHIO

Grilled Mackerel with Salt.

\$13

CALAMARI

Traditional Japanese style Calamari.

\$10

GARLIC SHRIMP

Sauteed Shrimp and Bay Scallops with Garlic Creamy Sauce.

\$10

BAKED NZ MUSSELS

Three Baked New Zealand Mussels with Krab Meat and Bay Scallops.

\$9

SALMON

Grilled Salmon with Miso or Salt.

\$14

DEEP FRIED OYSTERS

Select Deep Fried Kagoshima Oysters.

\$10

CHILEAN SEA BASS

Our Grilled Chilean Sea Bass in our own Miso Butter Marinade.

\$18

HAMACHI KAMA

Grilled Yellowtail Collar.

\$16

SOFT SHELL CRAB

Deep Fried Soft Shell Crab with Ponzu.

\$8

SAUTEED SQUID

Garlic and Butter Pan Fried Squid.

\$5

FOR SIZZLE MY NIZZLE

Stuffed Jalapeno with Spicy Krab Salad and Cream Cheese.

\$6

SHRIMP TEMPURA

Lightly Battered and Deep Fried Shrimp.

\$8

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From The Farm

EDAMAME \$5
Classic Hot Salted Edamame.

FLAVORED EDAMAME \$6
Served as Garlic Butter or Spicy.

SHISHITO PEPPER \$6
Deep Fried Traditional Japanese Green Shishito Peppers.

GREEN BEAN TEMPURA \$6
Lightly Battered and Deep Fried Green Beans. Add Dipping Sauce for Additional \$1.

MUSHROOM TEMPURA \$7
Lightly Battered and Deep Fried Mushrooms with Truffle Sauce.

VEGETABLE TEMPURA \$8
Fresh Seasonal Vegetables served Lightly Battered and Deep Fried.

AGEDASHI TOFU \$4
Deep Fried Tofu in Special Broth.

SAUTEED SPINACH \$6
Lightly Pan Fried Spinach.

SAUTEED ASPARAGUS \$7
Served with a Sesame Dipping Sauce.

SAUTEED MUSHROOM \$8
A Variety of Seasonal Mushrooms Sauteed to Perfection.

GYOZA \$6
Traditional Pan Fried Dumplings.

CHAWANMUSHI \$5
Steamed Egg Custard served with Chicken and Shrimp.

CHICKEN TERIYAKI \$7
Classic Chicken with Teriyaki Sauce.

CHICKEN GIZZARD \$6 / \$10
Chicken Gizzard with Jalapeno.

KATSU \$8
Breaded and Deep Fried Chicken or Pork Meat Cutlets.

GINGER PORK \$7
Thinly Sliced Pork Shoulder with Ginger, and Onions served in Special Sauce.

BRAISED PORK BELLY \$12
Black Pork Belly served with our Creamy Brown Rice Risotto.

KOBE BEEF TATAKI \$14
Thinly Sliced and Seared Kobe Beef.

KALBI RIBS \$16
Seasoned and Grilled Short Ribs.

RIB EYE STEAK \$21
8oz. Trimmed Rib Eye Steak served with our reduced Japanese Plum Wine Sauce.



Rice Noodle

UDON NOODLE \$8
Hot or Cold Udon Noodle served with Seaweed and Onions.

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 \$36
A Variety of Fish and Sushi Rice served with Miso Soup.

RICE "TAMANISHIKI" \$3
A Blend of Tamanishiki and Tamaki Gold.

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Standard Rolls HAND / CUT

AVOCADO ROLL \$4/\$6

INSIDE: Avocado

CALIFORNIA ROLL \$4/\$6

INSIDE: Krab Stick / Avocado / Cucumber

CALI. SNOW CRAB ROLL \$8/\$10

INSIDE: Snow Crab / Avocado / Cucumber

CATERPILLAR ROLL \$12

INSIDE: Eel / Cucumber

OUTSIDE: Avocado / Eel Sauce

EEL ROLL \$6/\$8

INSIDE: Eel / Cucumber

***PHILADELPHIA ROLL** \$5/\$7

INSIDE: Salmon / Avocado / Cream Cheese

PINK SLIP ROLL \$4/\$6

INSIDE: Krab Meat Salad

SALMON SKIN ROLL \$5/\$7

INSIDE: Salmon Skin / Kaiware Sprouts / Cucumber / Japanese Pickles

***SCALLOP ROLL** \$5/\$7

INSIDE: Chopped Scallops / Mayo / Masago

SHRIMP TEMPURA ROLL \$5/\$7

INSIDE: Shrimp Tempura / Avocado / Mayo

***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

VEGE ROLL \$4/\$6

INSIDE: Kaiware/ Cucumber / Avocado / Takuan / Yamagobo

VEGE TEMPURA ROLL \$5/\$7

INSIDE: Your Choice of Vegetable



Traditional Rolls

KAPPA \$4

INSIDE: Cucumber

OSHINKO \$4

INSIDE: Japanese Pickles

GOBO MAKI \$4

INSIDE: Japanese Pickled Burdock

FUTO MAKI \$9

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

IKA NATTO \$6

INSIDE: Squid and Fermented Soybeans

IKA MENTAI \$5

INSIDE: Squid and Mentaiko

***TEKKA MAKI** \$6

INSIDE: Tuna

NATTO MAKI \$5

INSIDE: Fermented Soybean

UME SHISO \$5

INSIDE: Japanese Plum and Leaf

UNA KYU \$6

INSIDE: Sea Eel and Cucumber

***NEGI TORO** \$MKP

INSIDE: Chopped Up Fatty Tuna with Green Onions

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Original House Rolls

*911 ROLL

INSIDE: Spicy Krab Salad
OUTSIDE: Crunch / Eel Sauce

\$9

*CAT EYE ROLL

INSIDE: Salmon / Avocado
OUTSIDE: Crunch / Sweet Mayo

\$9

*KAMIKAZE ROLL

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

\$9

*SUNSET ROLL

INSIDE: Spicy Tuna
OUTSIDE: Albacore / Garlic Ponzu / Green Onions

\$12

DRAGON ROLL

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

\$12

*DEJAVU ROLL

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

\$15

*ROPPONGI ROLL

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

\$15

*WSOP ROLL

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

\$15

*RAINBOW ROLL

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

\$15

KAI'S ROLL

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

\$16

*ROCK N ROLL #1

INSIDE: Tuna / Salmon / Yellowtail / Krab Stick / Radish Sprouts / No Rice
OUTSIDE: Cucumber Wrap / Ponzu Sauce

\$15

*ANGRY WIVES

INSIDE: Deep Fried Lobster / Jalapeno
OUTSIDE: Avocado / Tuna / Eel Sauce
Spicy Mayo / Tataki Sauce / Sweet Mayo

\$16

*CRABACORE

INSIDE: Avocado / Cucumber / Krab Salad
OUTSIDE: Cajun Albacore / Sweet Mayo / Daikon Raddish / Garlic Ponzu

\$14

*HOT MOMO

INSIDE: Spicy Krab Salad / Cucumber / Shrimp
OUTSIDE: Avocado / Japapeno / Sweet Mayo / Eel Sauce / Spicy Mayo / Tataki Sauce / Radish Sprout

\$14

*SPICY PUCKER

INSIDE: Spicy Tuna / Jalapeno / Cucumber
OUTSIDE: Yellowtail / Avocado / Lemon / Yuzu Ponzu

\$15

TOWER OF POWER

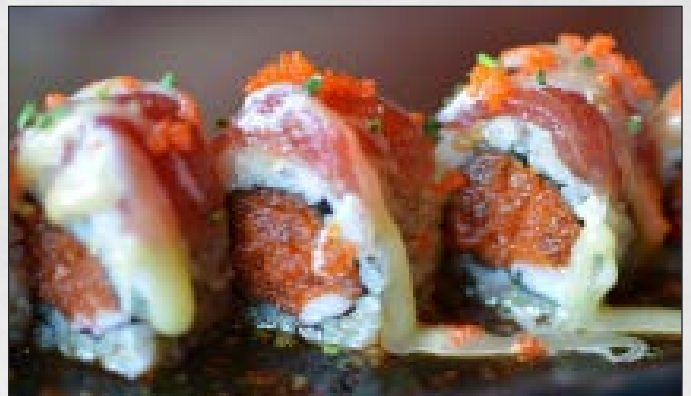
INSIDE: Shrimp / Avocado
OUTSIDE: Tuna / Sauteed Onions / SOS Sauce / Eel Sauce / Jalapeno

\$16

*BURNING SPIDER

INSIDE: Chopped Spicy Krab / Soft Shell Crab / Avocado
OUTSIDE: Tuna / Spicy Mayo / Fried Onions / Tataki Sauce

\$15



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Shrimp Tempura Rolls

HALEY ROLL \$9
INSIDE: Shrimp Tempura / Krab Meat / Avocado

LISA LISA ROLL \$9
INSIDE: Shrimp Tempura / Avocado / Cream Cheese
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 / Krab Salad
OUTSIDE: Cucumber Wrap / No Rice / Eel Sauce

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 / Crunch
OUTSIDE: Spicy Tuna / Eel / Eel Sauce

ULTIMATE NAKED ROLL \$16
INSIDE: Shrimp Tempura / Avocado
OUTSIDE: Chopped Spicy Krab / Shrimp / Soft Shell Crab / Avocado

Deep Fried Rolls

BANZAI ROLL \$10
INSIDE: Salmon / White Fish / Avocado / Green Onions
OUTSIDE: Smelt Egg / Banzai 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 / Banzai Sauce

SUN DEVIL ROLL \$12
INSIDE: Salmon / Avocado / Krab Salad
OUTSIDE: Jalapeno / Spicy Sauce / Deep Fried

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: Krab Salad
OUTSIDE: Scallop / Smelt Egg / Garlic Mayo / Eel Sauce

KISS ME ROLL \$10
INSIDE: Salmon / Avocado / Cream Cheese
OUTSIDE: Krab Salad / Garlic Mayo / Eel Sauce

LOBSTER ROLL \$12
INSIDE: Deep Fried Lobster
OUTSIDE: Deep Fried Lobster / Garlic Mayo / Eel Sauce

Combinations

6PM - 10PM

SERVED WITH SALAD, MISO SOUP, AND RICE.



*SASHIMI A & TEMPURA Tuna / Yellowtail / Salmon	\$27
*SASHIMI B & TEMPURA Tuna / Yellowtail / Salmon / White Fish / Albacore	\$35
*NIGIRI & SASHIMI Tuna / Yellowtail / Salmon / Halibut / Scallop / Eel Ikura / Mackerel	\$38
*NIGIRI TOKUJO & TEMPURA Tuna / Yellowtail / Salmon / Halibut / Scallop / Eel Ikura / Mackerel / Sea Urchin / Special Fish	\$40
GRILLED FISH & TEMPURA Your Choice: Salmon Miso / Salmon Shio / Saba Shio	\$18
GRILLED CHICKEN TERIYAKI & TEMPURA Chicken Breast or Thigh Meat and Tempura.	\$20
CHICKEN KATSU & TEMPURA 10oz Chicken Breast Meat and Tempura.	\$22
PORK KATSU & TEMPURA 10oz Pork Tenderloin and Tempura.	\$24
TEMPURA Seven Kinds of Vegetables and Lightly Battered Shrimp Tempura.	\$21
YELLOW TAIL COLLAR & TEMPURA Two Pieces of Yellow Collar.	\$24
RIB EYE STEAK & TEMPURA 8oz Trimmed Rib Eye Steak and Tempura.	\$32

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