

Soups

"ORGANIC MISO" \$3
Hot Cup of our Miso Soup with Seaweed, Tofu, and Onion.

ASARI CLAM MISO \$4
Our Clam Miso Soup with Green Onion served in a bowl.

AKADASHI MISO \$3
Bowl of Traditional Red Miso Soup.

AKADASHI ASARI CLAM \$4
The Red Miso Soup with Asari Clams.

Salads

HOUSE SALAD \$5
Spring Mix with Japanese Pickles, Tomato, and our House Ginger Dressing.

SEAWEED SALAD \$6
Green Seaweed Salad served with our Amazu Dressing.

CUCUMBER SALAD \$5
Sliced Cucumber with Krab Meat, Seaweed, served with Sumiso Dressing.

TOFU SALAD \$7
The House Salad with Tofu and our Sesame Dressing.

SOFT SHELL CRAB SALAD \$11
The House Salad with Deep Fried Soft Shell Crab and Sweet and Spicy Dressing.

TUNA POKE SALAD \$14
Our Tuna Poke Salad served with Sliced Onion and Seaweed.

SCREAMING "O" SALAD \$19
The House Salad with Sliced Tuna and Screaming O Sauce.



From The Sea

TAKO WASABI \$4
Traditionally Served Fresh Octopus and Wasabi.

JALAPEÑO YELLOWTAIL \$15
Yellowtail served with Sliced Jalapeño.

YUZU SEARED SALMON \$15
Seared Salmon served with our Special Sauce.

SABA SHIO \$13
Grilled Mackerel with Salt.

CALAMARI \$10
Traditional Japanese style Calamari.

GARLIC SHRIMP \$10
Sauteed Shrimp and Bay Scallops with Garlic Creamy Sauce.

BAKED NZ MUSSELS \$9
Three Baked New Zealand Mussels with Krab Meat and Bay Scallops.

SALMON \$14
Grilled Salmon with Miso or Salt.

DEEP FRIED OYSTERS \$10
Select Deep Fried Kagoshima Oysters.

CHILEAN SEA BASS \$18
Our Grilled Chilean Sea Bass in our own Miso Butter Marinade.

HAMACHI KAMA \$MKP
Grilled Yellowtail Collar.

SOFT SHELL CRAB \$8
Deep Fried Soft Shell Crab with Ponzu.

SAUTEED SQUID \$5
Garlic and Butter Pan Fried Squid.

FOR SIZZLE MY NIZZLE \$6
Stuffed Jalapeño with Spicy Krab Salad and Cream Cheese.

SHRIMP TEMPURA \$8
Lightly Battered and Deep Fried Shrimp.

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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 Jalapeño.

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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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 / Jalapeño /
Yuzu Ponzu

\$15

*RAINBOW ROLL

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

\$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 / Jalapeño
OUTSIDE: Avocado / Tuna / Eel Sauce
Spicy Mayo / Tataki Sauce / Sweet Mayo /
Topped with Sweet Potato Fries

\$16

*CRABACORE

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

\$14

*HOT MOMO

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

\$14

*SPICY PUCKER

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

\$15

TOWER OF POWER

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

\$16

*BURNING SPIDER

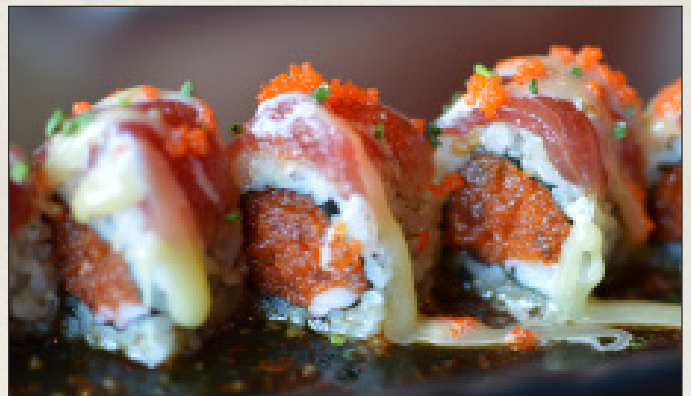
INSIDE: Spicy Krab Salad / Soft Shell Crab /
Avocado / Cucumber
OUTSIDE: Tuna / Spicy Mayo / Fried Onions /
Tataki Sauce

\$15

*GOSSY ROLL

Invented by Matt Goss
INSIDE: Spicy Tuna / Cucumber / Shrimp
OUTSIDE: Avocado / Japapeno / Sweet Mayo /
Spicy Mayo / Tataki & Eel Sauce / Radish Sprouts

\$14



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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

OUTSIDE: Eel Sauce

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

INSIDE: Salmon / Avocado / Cream Cheese

PINK SLIP ROLL \$4/\$6

INSIDE: Krab 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 / Krab Salad / Avocado
OUTSIDE: Seaweed

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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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 / Jalapeño / 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 / Crunch

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

Deep Fried Rolls

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

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 / Spicy Mayo

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

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

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

*Sashimi Combo

SASHIMI A

Tuna / Salmon / Yellowtail
(3 pieces each) - No Substitutes

\$18

SASHIMI B

Tuna / Salmon / Yellowtail / White Fish /
Albacore (3 pieces each) - No Substitutes

\$28

*Sashimi & Nigiri

SASHIMI STARTS FROM 2PCS

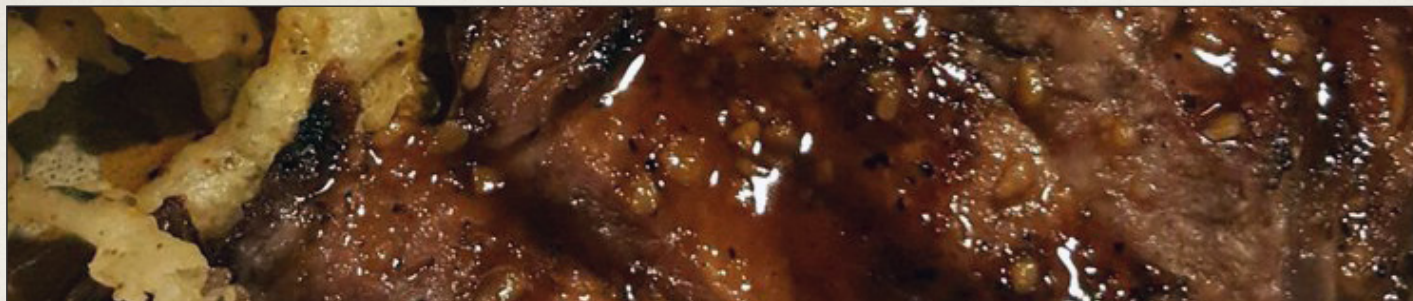
BIG EYE TUNA	\$3	YELLOWTAIL BELLY	\$3.5
BLUEFIN TUNA	\$4	SCALLOP	\$3.5
ALBACORE	\$2.5	SHRIMP	\$2
KRAB STICK	\$2	SMELT EGG	\$2
EGG OMELET	\$2	SNOW CRAB	\$3.5
FRESH WATER EEL	\$3	FLYING FISH EGG	\$2
FRIED BEAN CURD	\$2	Reg / Yuzu / Wasabi	
HALIBUT	\$2.5		
MACKEREL	\$2		
OCTOPUS	\$2		
SQUID	\$2		
SALMON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



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Combinations

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



*SASHIMI A & TEMPURA

Tuna / Yellowtail / Salmon (No Substitutes)

\$27

RIB EYE STEAK & TEMPURA

8oz Trimmed Rib Eye Steak and Tempura.

\$32

*SASHIMI B & TEMPURA

Tuna / Yellowtail / Salmon /
White Fish / Albacore (No Substitutes)

\$35

TEMPURA

Seven Kinds of Vegetables and Lightly Battered
Shrimp Tempura.

\$21

*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

PORK KATSU & TEMPURA

10oz Pork Tenderloin and Tempura.

\$24

CHICKEN TERIYAKI & TEMPURA

Chicken Breast or Thigh Meat and Tempura.

\$20

CHICKEN KATSU & TEMPURA

10oz Chicken Breast Meat and Tempura.

\$22

YELLOW TAIL COLLAR & TEMPURA

Two Pieces of Yellow Collar.

\$MKP

GRILLED FISH & TEMPURA

Choose: Salmon Miso / Salmon Shio / Saba Shio

\$18

Additional Sauces

BANZAI

¢.50

TERIYAKI SAUCE

¢.50

TATAKI

¢.50

CHILI GARLIC SAUCE

¢.50

SCREAM SAUCE

¢.50

TRUFFLE SAUCE

\$2

SWEET MAYO

¢.50

GINGER DRESSING

\$2

EEL SAUCE

¢.50

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