



RICE & NOODLE

Udon Noodle	\$8	Hot NabeYaki Udon . .	\$14
Hot Udon Noodle served with Seaweed & Onions.		Hot Udon with Chicken, Vegetable, & Shrimp Tempura.	
Rice	\$3	NFPremiumChirashi . . .	\$36
Tamaki Gold Rice.		A Variety of Fish & Sushi Rice served with Miso Soup.	

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 Krab 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	\$10	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 and served with Bonito flakes on top.	
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 Momoichi . . .	\$8	Kalbi Ribs	\$16	Sauteed Mushroom . . .	\$8
Classic 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!

Banzai	¢.50
Tataki	¢.50
Screaming "O" Sauce	¢.50
Naked Fish 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	GT-R Roll*	\$14
INSIDE: Shrimp Tempura / Krab Meat / Avocado		INSIDE: Shrimp Tempura / Spicy Tuna	
		OUTSIDE: Seared Albacore / Jalapeño / Spicy Mayo / Tataki Sauce	
Lisa Lisa Roll	\$9	Dragon Fly Roll	\$14
INSIDE: Shrimp Tempura / Avocado / Cream Cheese		INSIDE: Shrimp Tempura / Avocado	
OUTSIDE: Crunch / Eel Sauce		OUTSIDE: Eel / Crunch / Eel Sauce	
OMG Roll	\$9	Tiger & Dragon Roll* . .	\$16
INSIDE: Shrimp Tempura / Cream Cheese / Thai Chili		INSIDE: Shrimp Tempura / Avocado	
OUTSIDE: Krab Stick / Ponzu Sauce		OUTSIDE: Spicy Tuna / Eel / Eel Sauce / Crunch	
Rock N Roll #2	\$10	Ultimate Naked Roll . . .	\$16
INSIDE: Shrimp Tempura / Krab Salad		INSIDE: Shrimp Tempura / Avocado	
OUTSIDE: Cucumber Wrap / No Rice / Eel Sauce		OUTSIDE: Shrimp / Ulti Mix / Avocado / Tataki Sauce	
Tiger Roll	\$12		
INSIDE: Shrimp Tempura / Avocado			
OUTSIDE: Spicy Tuna / Eel Sauce			

SUSHI *Combinations*

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

ORIGINAL HOUSE *Rolls*

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

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: KrabSalad/GarlicMayo/EelSauce	
Lobster Roll	\$12
INSIDE: Deep Fried Lobster	
OUTSIDE: Deep Fried Lobster / Garlic Mayo / Eel Sauce	

STANDARD *Rolls* HAND / CUT

Avocado roll	\$4 / \$6
INSIDE: Avocado	
California Roll	\$4 / \$6
INSIDE: Krab Stick / Avocado / Cucumber	
California 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*	\$6 / \$8
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	\$11 / \$12
INSIDE: Soft Shell Crab / Krab Salad / Avocado	
OUTSIDE: Seaweed	
Vegetable Roll	\$4 / \$6
INSIDE: Kaiware/ Cucumber / Avocado / Takuan / Yamagobo	
Vegetable Tempura Roll	\$5 / \$7
INSIDE: Your Choice of TWO Vegetable	

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