

APPETIZERS



VEGETABLE

Edamame sea salt	5
Edamame garlic butter	6
Edamame spicy garlic butter	6
Sauteed Asparagus	8
Sauteed Mix Mushroom	8
Sauteed Spinach	8

VEGETABLE -deep fry-

Age Dashi Tofu with tempura broth	5
Corn Croquette (2 pieces)	8
Green Bean Tempura	7
Vegetable Tempura (6 pieces)	9
Spring Roll (3 pieces)	6
Shishito Pepper	8



SEAFOOD -cold dish-

Fresh TAKO (Octopus) Wasabi *	6
Rock' n roll #1 *(sashimi cucumber wrapped)	18
Rock' n roll #2	14
(shrimp tempura cucumber wrapped)	
Jalapeno Yellowtail *	18
Yuzu Seared Salmon *	18

SEAFOOD -hot dish-

Black Mussels with Yuzu	18
For sizzle My Nizzle - stuffed Jalapeno	7
Cream Croquette (2 pieces)	8
Fried Oysters (5pcs) Hiroshima, Japan	12
Fried Calamari Naked-Fish Style	12
Creamy Garlic Shrimp	12
Chili Garlic Shrimp	14
Soft Shell Crab	12
Shrimp Tempura (5 pieces)	14
Mix Tempura (3 pcs Shrimp & vegetable)	14
Calamari Sauteed in Butter Soy Sauce	8



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GRILLED FISH

Saba Mackerel with sea salt	12
Salmon with sea salt	14
Salmon KAMA with sea salt	15 ~
Yellowtail KAMA with sea salt	16 ~
Miso Chilean Sea Bass	18
Miso Salmon	16
Miso Salmon KAMA	16
Yuzu Branzino	35

CHICKEN & BEEF

Grilled JIDORI Chicken 6oz	16
Your Choice of "Yuzu pepper" or "Teriyaki sauce"	
New York Steak Choice 8oz	21
Your Choice of "Sea salt" or "Teriyaki sauce"	



SALAD

House Green Salad Small	5
Large	9
Cucumber Salad	5
Seaweed Salad	8
Tuna Poke Salad	15
Soft Shell Crab Salad	16
Screaming "O" Salad	24



SOUP & OTHER HOT DISH

Organic Miso Soup	3
Organic Miso Soup with Asari Clams	5
Aka Dashi Miso Soup	3
Aka Dashi Miso Soup with Asari Clams	5
Chawan Mushi	7
Udon Noodles	10
Tempura Udon Noodles	14
Nabeyaki Udon Noodles	18



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SUSHI*

NIGIRI* / Sashimi* (1 order 1 piece)



Sea Urchin / Uni (Santa Barbara)	12
Spot Prawn / Ama Ebi -botan ebi-	9
Scallop / Hotate (Hokkaido, Japan)	4.5
Albacore / Bincho Maguro	2.5
Spanish Mackerel / Aji (Japan)	3.5
Blue Fin Tuna Red / Akami	5
Blue Fin Tuna Medium Fatty / Chu Toro	6
Blue Fin Tuna Premium Fatty / O-Toro	8
Mackerel Saba (Japan)	4
Mackerel Saba (Norway)	2.5
Salmon / Sake	3
Salmon Belly / Sake Toro	3.5
Yellowtail / Hamachi (Japan)	3
Yellowtail / Hamachi Belly (Japan)	4
Salmon Roe / Ikura	4
Smelt Egg / Masago	3
Tobiko -reg./yuzu/wasabi/black-	3.5
Boiled Octopus / Tako	3
Squid / Ika	2.5
Boiled Shrimp / Ebi	2.5
Snow Crab / Zuwai gani	5
Flounder / Hirame (Korea)	3
Fresh water Eel / Unagi	3.5
Japanese style Omelet / Tamago	2.5
Rice stuffed Tofu Pockets / Inari	3

SASHIMI*

Sashimi A 9 pcs	24
-tuna, hamachi, salmon-	
Sashimi B 15 pcs	35
-tuna, hamachi, salmon, albacore, white fish-	



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Entree*



NIGIRI* & SASHIMI* -Chef's Choice-

- | | |
|--|----|
| OMAKASE Nigiri | 50 |
| 10 nigiri and 1 Negi toro hand roll with Miso soup | |
| OMAKASE Sashimi | 60 |
| Chef's Choice of Sashimi with Miso soup and Rice | |
| Naked Fish Signature CHIRASHI | 38 |
| A variety of Fish on the Sushi Rice with Miso Soup | |

CHICKEN & BEEF

- | | |
|--|----|
| Grilled JIDORI Chicken 6oz | 24 |
| Yuzu pepper or Teriyaki sauce served with Rice, Miso soup, and salad | |
| New York Steak 8oz | 30 |
| Sea salt or Teriyaki sauce served with Rice, Miso soup, and salad | |



6 COURSE DINNER MENU*

- Yuzu Salmon* (4 pieces)
- Tempura (3 shrimp and 4 vegetable)
or
Grilled Miso Salmon
- Nigiri* 6pcs
- Miso Soup
- Your choice of Tiger roll* or Lisa Lisa roll
or Japanese Lasagna
- Mochi Ice cream (2 pieces)
- \$60 / Person
(Excludes Tax & Gratuity)

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SUSHI ROLLS*

SORRY NO RETURNS ON CUSTOMIZED ROLLS

- ORIGINAL HOUSE ROLL -

- #1* 911 Roll w/eel sauce 9
Crunch / Spicy kanikama salad
- #2* Cat Eye Roll w/sweet mayo 13
Crunch / Salmon & avocado
- #3* Sunset Roll w/garlic ponzu 14
Albacore & green onion / spicy tuna
- #4* Roppongi Roll 18
w/spicy ponzu & sweet mayo
Tuna, masago, & green onion /
Spicy tuna & shrimp
- #5* WSOP Roll w/yuzu ponzu 18
Yellowtail, jalapeno, & spicy sauce /
Yellowtail & green onion
- #6* Rainbow Roll 16
5 kinds of fish on the California roll
- #7* Kai's Roll w/eel sauce 18
Spicy tuna & avocado / Spicy tuna,
avocado, cream cheese, & unagi /
- #8* Angry Wives w/eel sauce, spicy 18
mayo, spicy ponzu, & sweet mayo
Seared tuna & deep fried sweet potato /
Fried lobster, avocado, & jalapeno
- #9* Dejavu Roll 18
w/spicy ponzu & sweet mayo
Salmon, masago & green onion /
Spicy salmon
- #10* Crabacore 17
w/garlic ponzu & sweet mayo
Seared cajun albacore & daikon radish /
Spicy crab salad & avocado
- #11* Burning Spider 16
w/spicy ponzu & spicy mayo
Seared tuna & crispy fried onion / Spicy
crab, avocado, & cucumber
- #12* Spicy Pucker w/yuzu ponzu 18
Yellowtail & lemon / Spicy tuna,
avocado, jalapeno, & cucumber

- #13* GOSSY ROLL by Mr. Matt Goss 18
w/ sweet mayo, spicy mayo, spicy
ponzu, & eel sauce
Avocado, jalapeno, & kaiware /
Shrimp, spicy tuna, & cucumber

- STANDARD ROLL -

- #14 Avocado Roll 7
- #15 California Roll 8
Kanikama, avocado, & cucumber
- #16 Snow Crab California Roll MP
Snow crab, avocado, & cucumber
- #17 Caterpillar Roll w/eel sauce 15
Unagi, cucumber, & avocado
- #18 Dragon Roll w/eel sauce 15
Unagi on the California roll
- #19 Eel Roll (eel sauce) 10
Unagi & cucumber
- #20* Philadelphia Roll 10
Salmon, avocado, & cream cheese
- #21 Pink Slip Roll 8
Kanikama salad
- #22 Salmon Skin Roll 8
Salmon skin, cucumber, & takuwan
- #23* Scallop Roll 10
Chopped scallops, mayo, masago,
& sesame oil
- #24* Spicy Tuna Roll 8
- #25* Spicy Salmon Roll 9
- #26 Spider Roll 14
Soft shell crab, kanikama salad,
avocado, wrapped in seaweed
- #27 Vegetable Roll 8
Kaiware, cucumber, avocado,
takuwan, & yama gobo
- #28 Vegetable Tempura Roll 10
Your choice of 2 vegetables
(Sweet Potato, Asparagus, Carrots, Mushroom)

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SHRIMP TEMPURA ROLLS -

shrimp tempura inside

- #29 Shrimp Tempura Roll 10
Shrimp tempura, avocado & sweet mayo
- #30 Haley Roll 12
Shrimp tempura, kanikama salad, & avocado
- #31 Lisa Lisa Roll w/eel sauce 12
Crunch / Shrimp tempura, avocado, & cream cheese
- #32 OMG Roll w/ponzu sauce 13
Kanikama / Shrimp tempura, Thai chili, cream cheese
- #33 Tiger Roll w/eel sauce 14
Spicy tuna / Shrimp tempura & avocado
- #34 GT-R Roll 17
w/spicy ponzu & spicy mayo
seared albacore & jalapeno / Shrimp tempura & spicy tuna
- #35 Dragon Fly Roll w/eel sauce 16
Crunch, Unagi / Shrimp tempura & avocado
- #36 Tiger & Dragon Roll 18
w/eel sauce
Crunch, unagi, & spicy tuna / Shrimp tempura & avocado
- #37 Ultimate Naked Roll 18
w/spicy ponzu
Shrimp & kanikama salad / Shrimp tempura & avocado

BAKED ROLL

- #38 Japanese Lasagna Roll 10
w/eel sauce & sweet mayo
Cream cheese / Kanikama & avocado
- #39 Grand Canyon Roll 13
w/eel sauce & garlic mayo
Scallop & masago / Kanikama salad

- #40 Naked Girl Roll 10
w/eel sauce & sweet mayo
Cream cheese / Spicy
kanikama salad

- #41 Kiss Me Roll 13
w/eel sauce & garlic mayo
Kanikama salad / Salmon, avocado, & cream cheese

- #42 Lobster Roll 14
w/eel sauce & garlic mayo
Lobster tempura

DEEP FRIED ROLL

- #43 Banzai Roll w/spicy mayo 12
Masago & green onion / Salmon, white fish, & avocado
tempura style

- #44 Little Darling Roll w/spicy mayo 12
Salmon, avocado, & cream cheese
breaded fried

- #45 Dark Circle Roll w/eel sauce 13
Spicy tuna, avocado & nori / Unagi, shrimp, kanikama
tempura style

-TRADITIONAL -

- #46 Tekka (Tuna) 6pcs 8
- #47 Negi Toro 6pcs 10
- #48 Negi Hama 6pcs 8
- #49 Kanpyo (Sweet Squash) 6pcs 4
- #50 Kappa (Cucumber) 6pcs 4

-Additional Sauce -

2 oz \$1

-Sriracha sauce and Salad dressing-

2 oz \$2

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House made dessert



Chocolate Fondant

served with vanilla ice cream

10

Green Tea Creme Brulee

served with house made strawberry sorbet

8

Coffee Jelly

served with vanilla or green tea ice cream

6

Ice Cream

House made Tempura Ice Cream

Your choice of Chocolate syrup, Strawberry, or blueberry

10

Mochi Ice Cream (2pcs)

Your choice of Green Tea, Black Sesame, Chocolate,
Mango, or Strawberry

5

Konejo Ice Cream
by Chef Jhovani
Your choice of Chocolate,
Strawberry, or blueberry
8



Ice Cream

Your choice of Green Tea, Red Bean, or Vanilla

3

House made Strawberry Sorbet

3



BEVERAGE MENU

SAKE

<u>EIKO FUJI</u> -BANRYU- 8/21	<u>OTOKO YAMA</u>	10/27	<u>HAKU SHIKA</u>	21
100ml Glass / 300ml Carafe	100ml Glass / 300ml Carafe		-CHOKARA-	
HONJOZO -crisp / light-	JUNMAI -extra dry-		300ml Bottle	
<u>HAKU SHIKA</u> -JMGJ- 24	<u>KIKU SUI</u>	28	JUNMAI -crisp /extra dry-	36
300ml Bottle	300ml Bottle		<u>SUI GEI</u>	
JUNMAI GINJO -fresh / crisp-	JUNMAI GINJO -dry / smooth-		300ml Bottle	
<u>SHIMIZU-NO-MAI</u> 12/ 72	<u>NARUTO TAI</u>	75	JUNMAI -mild / smooth-	
100ml Glass / 720ml Bottle	-NAMA GENSHU-		<u>KUBO TA</u> -SENJU-	32
JUNMAI GINJO -fresh / creamy-	720ml Bottle		300ml Bottle	
<u>KURO SAWA</u> -GINREI- 68	GINJO -rich / dry finish-		JUNMAI GINJO -dry / crisp-	
720ml Bottle	<u>DASSAI</u> 23,	73	<u>HOYO</u> -FAIR MAIDEN-	64
JUNMAI DAI GINJO -rich / dry-	300ml Bottle		500ml Bottle	
<u>SUI RAKU TEN</u> 165	JUNMAI DAI GINJO -light / sweet-		JUNMAI DAI GINJO -light / fruity-	
720ml Bottle	<u>NAN BU BI JIN</u> -SHIN PAKU- 88		<u>SHOWA GURA</u>	250
DAI GINJO -light / aromatic-	720ml Bottle		-LIMITED EDITION-	
	JUNMAI DAI GINJO -light / dry-		720ml Bottle	
			JUNMAI DAI GINJO -rich-	

SAKE -SPECIALTY SAKE-

<u>HANA SAKE</u> 15/28	<u>MIO</u> 28	<u>SNOW BEAUTY</u> 20
-peach flavored sake-	-sparkling sake-	-unfiltered sake-
300ml Carafe / 720ml Bottle	300ml Bottle	300ml Bottle

SPARKLING WINE (bottle only)

Freixenet Condon Negro Cava Brut	32
Edi Kante Dosaggio Zero, Italy	60
Moet & Chandon Imperial Brut,	100
Don Perignon Vintage 2004	700
-A Limited Edition by IRIS VAN HERPEN-	

BEER

Asahi Draft Beer	9
Sapporo Draft Beer	7
Sapporo Large Bottle	8
Sapporo Light Small Bottle	5
Orion Okinawa Beer Can	6
Kawaba Japanese Craft Beer	10
(Snow Weizen, Sunrise Ale,	
Pearl Pilsner , & Twilight Ale)	
Non-alcoholic Beer	4

WINE -WHITE- (glass 180ml/bottle)

ALBARINO, Abadia de San Campio, Spain	12/45
SAUVIGNON BLANC, Echo Bay, NZ	12/45
SAUVIGNON BLANC, Cloudy Bay, NZ	58
RIESLING, Dr. Loosen, Mosel, Germany	11/40
PINOT GRIGIO, Cavit, Italy	11/40
CHARDONNAY, Copper Ridge, CA	9/30
CHARDONNAY, Meiomi, CA	15/56

WINE - Roze/RED-(glass 180ml/bottle)

ROSE (Syrah & Pinot Noir), Decoy, CA	12/45
PINOT NOIR, Sea glass, CA	12/45
PINOT NOIR, Meiomi, CA	15/56
MALBEC, Uno, Argentine	36
CABERNET SAUVIGNON	
-Copper Ridge, CA	9/30
-G3, Columbia Valley, WA	12/45
-Bound + Determined 2016, Napa	80
OPUS ONE 2010, Napa	600