

APPETIZERS



VEGETABLE

Edamame sea salt	6
Edamame garlic butter	7
Edamame spicy garlic butter	7
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 (shrimp tempura, krab salad, cucumber wrapped)	14
Jalapeno Yellowtail *	18
Yuzu Seared Salmon *	18

SEAFOOD -hot dish-

Black Mussels with Yuzu	20
For sizzle My Nizzle - stuffed Jalapeno	7
Cream Croquette (2 pieces)	8
Fried Oysters (5pcs) Hiroshima, Japan	12
Fried Calamari Naked-Fish Style	15
Creamy Garlic Shrimp	12
Chili Garlic Shrimp	14
Soft Shell Crab	12
Shrimp Tempura (5 pieces)	15
Mix Tempura (3 pcs Shrimp & vegetable)	15
IKA (Calamari) Butter Sauteed	8



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"Parties of 6+ more will be charged a gratuity of 18%"



GRILLED FISH, CHICKEN, & BEEF

COMBINATION: ADD RICE, MISO SOUP, AND GREEN SALAD FOR \$8



Saba Mackerel with sea salt	12
Salmon with sea salt or miso	16
Salmon KAMA (Collar) with sea salt or miso	16
Yellowtail KAMA (Collar) with sea salt	21
Miso Chilean Sea Bass	18
Yuzu Branzino	36

Grilled JIDORI Chicken 6oz	16
Yuzu pepper or Teriyaki sauce	
New York Steak 8oz	22
Sea salt or Teriyaki sauce	



SOUP, SALAD & OTHER HOT DISH



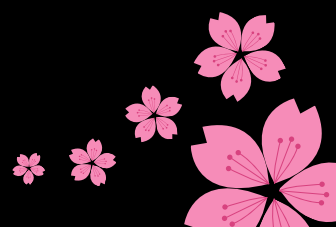
House Green Salad Small	6
Large	9
Cucumber Salad	6
Seaweed Salad	8
Tuna Poke Salad	15
Soft Shell Crab Salad	16
Screaming "O" Salad	24

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	6
Udon Noodles	10
Tempura Udon Noodles	15
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
Blue Fin Tuna Red / Akami	5
Blue Fin Tuna Medium Fatty / Chu Toro	6
Blue Fin Tuna Premium Fatty / O-Toro	8
Mackerel / Saba	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 comes with Miso soup

OMAKASE Sashimi (per person) 75

25 pieces 12 kinds comes with
Miso soup and Rice (or sushi rice)

NAKED-FISH'S Signature 38 CHIRASHI BOWL

A variety of Fish on the
Sushi Rice comes with
Miso Soup



COURSE DINNER MENU*

Course 7.

Yuzu Salmon* 4pcs

Tempura (3 shrimp and 4 vegetable)

Grilled Miso Salmon Kama

Nigiri* 6pcs

(Blue fin chu-toro and tuna, Yellow tail,
Salmon belly, Hotate scallops, and Unagi)

Your choice of
(Tiger roll* or Lisa Lisa roll
or Japanese Lasagna)

Miso Soup

Mochi Ice cream (2 pieces)

7 Course / \$68 / 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 krab 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 krab salad & avocado
- #11* Burning Spider 16
w/spicy ponzu & spicy mayo
Seared tuna & crispy fried onion / Spicy
krab salad, 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
Krab 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, krab 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, crab 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 & crab 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 / **Krab salad**

#40 Naked Girl Roll 10

w/eel sauce & sweet mayo

Cream cheese / Spicy
krab salad

#41 Kiss Me Roll 13

w/eel sauce & garlic mayo

Krab 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 (Jun Mai & Honjozo)



Gekkeikan

Sake tokkuri \$8
well balanced



EIKO FUJI -BANRYU

300ml Carafe \$15
crisp / light



OTOKOTO YAMA

300ml Carafe \$21
extra dry



CHOKARA

by Hakushika
300ml Bottle \$21
crisp / extra dry



SUI GEI

300ml Bottle \$36
mild / smooth



AKABU

720ml Bottle \$64
mild / smooth

SAKE (Jun Mai Ginjo & Ginjo) 純米吟醸・吟醸



JUN MAI GINJO

by Hakushika
300ml Bottle \$24
fresh / crisp



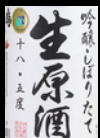
MANOTSURU

-Bulzai Ginjo-
300ml Bottle \$28
fresh / fruity



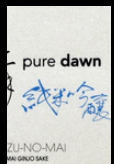
KUBOTA -SENJU-

300ml Bottle \$32
dry / crisp



NARUTO TAI

-NAMA GENSHU-
720ml Bottle \$75
rich / dry finish



SHIMIZU-NO-MAI

-Pure Dawn-
100ml Glass \$12
720ml Bottle \$72
fresh / creamy



AKABU

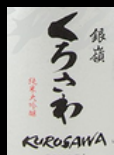
720ml Bottle \$80
gentle / silky

SAKE (Jun Mai Dai Ginjo & Dai Ginjo)



HOYO

-FAIR MAIDEN-
500ml Bottle \$64
light / fruity



KURO SAWA

-GINREI-
720ml Bottle \$68
rich / dry



DASSAI "23"

300ml Bottle \$72
light / sweet



NAN BU BLJIN

-SHIN PAKU-
720ml Bottle \$88
light / dry



AKABU

720ml Bottle \$140
juicy / smooth



NANAGO

by Masumi
720ml Bottle \$200
smooth / crisp

SAKE -SPECIALTY SAKE-



SNOW BEAUTY

-unfiltered sake-
300ml Bottle
\$20
rich / sweet



HANA SAKE

-peach or
fuji apple-
300ml Carafe \$15
720ml Bottle \$28



MIO

-sparkling sake-
300ml Bottle
\$28
sweet / fruity



CHOYA

-Plum Wine-
180ml Glass \$8
720ml Bottle \$30

GLASS WINE (6oz)WHITE

Albarino, Abadia De San Campio, Spain
 Sauvignon Blanc, Echo Bay, NZ
 Riesling, Dr. Loosen, Mosel, Germany
 Pinot Grigio, Cavit, Italy
 Chardonnay, Copper Ridge, CA
 Chardonnay, Meiomi, CA

ROSE

14 Rose (Syrah & Pinot Noir), Decoy, CA

RED

14 Pinot Noir, Sea Glass, CA
 12 Pinot Noir, Meiomi, CA
 9 Malbec, Uno, Argentine
 14 Cabernet Sauvignon
 -Copper Ridge, CA

BOTTLE WINE
SPARKLING WINE

Freixenet Condon Negro Cava Brut 32
 Edi Kante Dosaggio Zero, Italy 60
 Moet & Chandon Imperial Brut, 100
 Piper Heidsieck Rare Brut Vintage 2008 500
 Don Perignon Vintage 2004 700
 -A Limited Edition by Iris Van Herpen-
 Piper Heidsieck Rare Rose Vintage 2008 1000

WHITE WINE

Albarino, Abadia De San Campio, Spain
 Sauvignon Blanc, Echo Bay, NZ
 Sauvignon Blanc (Pouilly-Fume AOC),
 Florian Mollet 2018, France
 Riesling, Dr. Loosen, Mosel, Germany
 Pinot Grigio, Cavit, Italy
 Chardonnay, Copper Ridge, CA
 Chardonnay, Meiomi, CA
 Viognier, Terroirs Du Vent VENT
 La Violette 2018, France

RED WINE

42 Pinot Noir, Sea glass, CA
 42 Pinot Noir, Meiomi, CA
 56 Pinot Noir, Cassiopeia 2010, Anderson V CA
 36 Malbec, Uno, Argentine
 36 Merlot, Nine Hats 2015, WA
 28 Cabernet Sauvignon
 -Copper Ridge, CA
 42 -Bound + Determined 2016, Napa
 46 Opus One 2010, Napa

BEER

☆Asahi Draft (16OZ) 9
 ☆Sapporo Draft (16OZ) 7
 ☆Sapporo Large (22OZ) 8
 ☆Sapporo Light Bottle (12OZ) 5
 ☆Orion Okinawa Bottle (21.4OZ) 10
 ☆Japanese Craft Beer (11.15OZ) 9
 (Snow Weizen, Sunrise Ale,
 Pearl Pilsner , & Twilight Ale)
 ☆Non-alcoholic Beer (11.2oz) 4

ROSE WINE

Rose (Syrah & Pinot Noir), Decoy, CA 36

SOFT DRINK

☆Fiji Water 1000ml 6.5
 ☆Sanpellegrino 750ml 7
 ☆Soda Can 350ml 2.5
 (Pepsi, Diet Pepsi,
 Sprite, Ginger Ale)
 ☆Calpico Can 350ml 3
 ☆Ramune Bottle 3
 ☆Melon Soda Can 500ml 4.5
 ☆Tea -free refills- 3
 (Green Tea, Oolong Tea,
 Iced Tea)

naked fish's
SUSHI & GRILL

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