

APPETIZERS



VEGETABLE -deep fry-

Age Dashi Tofu with tempura broth	5
Corn Croquette (1 pieces)	4
Green Bean Tempura	7
Vegetable Tempura (6 pieces)	12
Spring Roll (3 pieces)	6
Shishito Pepper	8



HOT DISH

Black Mussels with Yuzu	24
For sizzle My Nizzle - stuffed Jalapeno	8
Gyoza -Chicken- (5 pieces)	7
Fried Oysters (5pcs) Hiroshima, Japan	14
Fried Calamari Naked-Fish Style	18
Creamy Garlic Shrimp (7 pieces)	15
Chili Garlic Shrimp (7 pieces)	15
Soft Shell Crab	14
Shrimp Tempura (5 pieces)	16
Mix Tempura (3 pcs Shrimp & vegetable)	16
IKA (Calamari) Butter Sauteed	8

VEGETABLE

Edamame sea salt	7
Edamame garlic butter	8
Edamame spicy garlic butter	8
Edamame Truffle	10
Sauteed Asparagus	10
Sauteed Mix Mushroom	8
Sauteed Spinach	8



COLD DISH

Fresh TAKO (Octopus) Wasabi *	6
Rock' n roll #1 *(sashimi cucumber wrapped)	24
Rock' n roll #2 (shrimp tempura, krab salad, cucumber wrapped)	16
Jalapeno Yellowtail *	20
Yuzu Seared Salmon *	20



*Consuming raw fish or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have medical condition or are pregnant.

"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	14
Salmon with sea salt or miso	16
Salmon KAMA (Collar) w/sea salt or miso	14
Yellowtail KAMA (Collar) with sea salt	24
Miso Chilean Sea Bass	18
Yuzu Branzino	38

Grilled JIDORI Chicken 12oz 24
Yuzu pepper or Teriyaki sauce

New York Steak 8oz 26
Sea salt or Teriyaki sauce



SALAD

House Green Salad Small	6
Large	10
Cucumber Salad	8
Seaweed Salad	8
Soft Shell Crab Salad	18
Tuna Poke Salad	18
Screaming "O" Salad	30
Salmon Skin Salad	16

SOUP & OTHER HOT DISH

Organic Miso Soup	3
Organic Miso Soup with Asari Clams	5
Chawan Mushi	6
Udon Noodles	12
Tempura Udon Noodles	16
Nabeyaki Udon Noodles	20



*Consuming raw fish or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have medical condition or are pregnant.

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

SUSHI*

NIGIRI* / Sashimi* (1 order 1 piece)

Albacore / Bincho Maguro	3
Blue Fin Tuna Red / Akami	5
Blue Fin Tuna Medium Fatty / Chu Toro	6
Blue Fin Tuna Premium Fatty / O-Toro	10
Blue Fin Tuna Kama Toro	12
Mackerel / Saba	3
Boiled Octopus / Tako	3
Squid / Ika	3
Boiled Shrimp / Ebi	3
Snow Crab / Zuwai gani	6
Red sea bream / Ma Dai (Japan)	4
Salmon / Sake	4
Salmon Belly / Toro Sake	4.5
Yellowtail / Hamachi (Japan)	4
Yellowtail Belly/ Toro Hamachi (Japan)	4.5
Salmon Roe / Ikura	5
Sea Urchin / Uni (Japan)	18
Spot Prawn / Ama Ebi -botan ebi-	10
Scallop / Hotate (Japan)	5
Smelt Egg / Masago	3
Tobiko reg./yuzu/wasabi	4
Fresh water Eel / Unagi	4
Japanese style Omelet / Tamago	2.5
Rice stuffed Tofu Pockets / Inari	3



SASHIMI*

Sashimi A 9 pcs	28
-tuna, hamachi, salmon-	
Sashimi B 15 pcs	38
-tuna, hamachi, salmon, albacore, white fish-	

NIGIRI* & SASHIMI* -Chef's Choice-

OMAKASE NIGIRI	68
10 nigiri and 1 Negi toro hand roll comes with Miso soup	

OMAKASE SASHIMI (per person)	88
25 pieces 12 kinds comes with Miso soup and Rice (or sushi rice)	

NAKED-FISH'S SIGNATURE 46 CHIRASHI BOWL

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



*Consuming raw fish or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have medical condition or are pregnant.

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

COURSE DINNER MENU*

Course 1

3 Cold Appetizer*

-Tuna Carpaccio, Yuzu Salmon, and Hokkaido Scallop topped with Uni-

Tempura

-2 shrimp and 3 vegetable-

Grilled Dish

-Your choice of a

Miso Salmon, Grilled Chicken, or NY steak for an additional \$ 10-

Nigiri Sushi* 8pcs

-Bluefin O-toro, Chu-toro, Yellow tail belly, Salmon belly, Hokkaido scallop, Ikura (Salmon Roe), Unagi, and A-5 Wagyu-

Sushi Roll* with Miso Soup

-Your choice of a

Roppongi, Tiger roll, or Negi Toro roll-

Dessert

-Your choice of a

Mochi Ice Cream (2pieces), Chocolate Fondant, or Green Tea Cream Brulee

\$98 / Person

(Excludes Tax & Gratuity)

Course 2

Yuzu Salmon*

Tempura Mix

-3 shrimp and 4 vegetable-

Grilled Dish

-Your choice of a

Miso Salmon kama, Grilled Chicken, or NY steak for an additional \$ 10-

Nigiri Sushi* 6pcs

-Blue fin chu-toro and tuna, Yellow tail, Salmon belly, Hokkaido scallops, and Unagi-

Sushi Roll with Miso Soup

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

Dessert

-Mochi Ice cream (2 pieces)-

\$72 / Person

(Excludes Tax & Gratuity)

*Consuming raw fish or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have medical condition or are pregnant.

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

SUSHI ROLLS*

SORRY NO RETURNS ON CUSTOMIZED ROLLS

- ORIGINAL HOUSE ROLL -

911 Roll w/eel sauce	11
Crunch / Spicy krab salad	
Cat Eye Roll w/sweet mayo	16
Crunch / Salmon & avocado	
Sunset Roll w/garlic ponzu	16
Albacore & green onion / spicy tuna	
Roppongi Roll	18
w/spicy ponzu & sweet mayo	
Tuna, masago, & green onion /	
Spicy tuna & shrimp	
WSOP Roll w/yuzu ponzu	18
Yellowtail, jalapeno, & spicy sauce /	
Yellowtail & green onion	
Rainbow Roll	20
5 kinds of fish on the California roll	
Kai's Roll w/eel sauce	20
Spicy tuna & avocado / Spicy tuna,	
avocado, cream cheese, & unagi /	
Angry Wives w/eel sauce, spicy	18
mayo, spicy ponzu, & sweet mayo	
Seared tuna avocado & deep fried sweet	
potato / Fried lobster, avocado, & jalapeno	
Dejavu Roll	18
w/spicy ponzu & sweet mayo	
Salmon, masago & green onion /	
Spicy salmon	
Crabacore	18
w/garlic ponzu & sweet mayo	
Seared cajun albacore & daikon radish /	
Spicy krab salad & avocado	
Burning Spider	16
w/spicy ponzu & spicy mayo	
Seared tuna & crispy fried onion / Spicy	
krab salad, avocado, & cucumber	
Spicy Pucker w/yuzu ponzu	18
Yellowtail & lemon / Spicy tuna,	
avocado, jalapeno, & cucumber	

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 -

Avocado Roll	8
California Roll	10
Kanikama, avocado, & cucumber	
Snow Crab California Roll	16
Snow crab, avocado, & cucumber	
Caterpillar Roll w/eel sauce	16
Unagi, cucumber, & avocado	
Dragon Roll w/eel sauce	16
Unagi on the California roll	
Eel Roll (eel sauce)	12
Unagi & cucumber	
Philadelphia Roll	12
Salmon, avocado, & cream cheese	
Pink Slip Roll	10
Krab salad	
Salmon Skin Roll	10
Salmon skin, cucumber, & takuwan	
Scallop Roll	12
Chopped scallops, mayo, masago,	
& sesame oil	
Spicy Tuna Roll	10
Spicy Salmon Roll	10
Spider Roll	18
Soft shell crab, krab salad,	
avocado, wrapped in seaweed	
Vegetable Roll	8
Kaiware, cucumber, avocado,	
takuwan, & yama gobo	
Vegetable Tempura Roll	10
Your choice of 2 vegetables	
(Sweet Potato, Asparagus, Carrots, Mushroom, pumpkin)	

*Consuming raw fish or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have medical condition or are pregnant.

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

- SHRIMP TEMPURA ROLLS -

shrimp tempura inside

Shrimp Tempura Roll 12
Shrimp tempura, avocado & sweet mayo

Haley Roll 13
Shrimp tempura, crab salad, & avocado

Lisa Lisa Roll w/eel sauce 14
Crunch / Shrimp tempura, avocado, & cream cheese

OMG Roll w/ponzu sauce 14
Kanikama / Shrimp tempura, Thai chili, cream cheese

Tiger Roll w/eel sauce 16
Spicy tuna / Shrimp tempura & avocado

GT-R Roll 17
w/spicy ponzu & spicy mayo
seared albacore & jalapeno / Shrimp tempura & spicy tuna

Dragon Fly Roll w/eel sauce 17
Crunch, Unagi / Shrimp tempura & avocado

Tiger & Dragon Roll 20
w/eel sauce
Crunch, unagi, & spicy tuna / Shrimp tempura & avocado

Ultimate Naked Roll 20
w/spicy ponzu
Shrimp & crab salad / Shrimp tempura & avocado

BAKED ROLL

Japanese Lasagna Roll 12
w/eel sauce & sweet mayo
Cream cheese / Kanikama & avocado

Grand Canyon Roll 18
w/eel sauce & garlic mayo
Scallop & masago / Crab salad

Kiss Me Roll 16
w/eel sauce & garlic mayo
Krab salad / Salmon, avocado, & cream cheese

Lobster Roll 18
w/eel sauce & garlic mayo
Lobster tempura

DEEP FRIED ROLL

Banzai Roll w/spicy mayo 14
Masago & green onion / Salmon, white fish, & avocado
tempura style

Little Darling Roll w/spicy mayo 14
Salmon, avocado, & cream cheese
breaded fried

Dark Circle Roll w/eel sauce 16
Spicy tuna, avocado & nori / Unagi, shrimp, kanikama
tempura style

- new roll -

Raymond Roll 30
rainbow + tiger, masago, green onion, and spicy ponzu sauce

Sexy Red 20
spicy crab salad, avocado, seared tuna, jalapeno, spicy mayo, sweet mayo, eel sauce, masago, green onion, spicy ponzu sauce

Robbin Roll 30
snow crab, shrimp, asparagus, shrimp tempura, spicy ponzu

-TRADITIONAL -

Tekka (Tuna) 6pcs 8
Negi Toro 6pcs 10
Kanpyo (Sweet Squash) 6pcs 4
Kappa (Cucumber) 6pcs 4

*Consuming raw fish or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have medical condition or are pregnant.

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

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

House made Tempura Ice Cream

Your choice of Chocolate syrup, Strawberry, or blueberry

15

Konejo Ice Cream

Your choice of Chocolate, Strawberry, or blueberry

8

Mochi Ice Cream (2 pieces)

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

5

Ice Cream

Your choice of Green Tea, Red Bean, or Vanilla

4

House made Strawberry Sorbet

4

naked  fish's

SUSHI & GRILL

BEVERAGE MENU -SAKE-



Jun Mai Dai Ginjo & Dai Ginjo -大吟醸酒-

NANAGO Masumi/ Miyasaka, NAGANO	200 / 720ml
AKABU Junmai Dai Ginjo / Akabu, IWATE	140 / 720ml
SHIN PAKU / Nanbu Bijin, IWATE	88 / 720ml
BLUE 50 / Dassai, NY	70 / 720ml
SHO UNE / Hakutsuru, HYOGO	70 / 720ml
HOYO Kuranohana / Uchigasaki, MIYAGI	65 / 500ml
TEDORIGAWA Yamahai / Yoshida, ISHIKAWA	40 / 300ml
HORIN / Gekkeikan, KYOTO	40 / 300ml
SAKURA BOY / Dewazakura, YAMAGATA	40 / 300ml

Jun Mai Ginjo & Ginjo -吟醸酒-

SENJU / Kubota, NIIGATA	36 / 300ml	
PURE DAWN / Shimizu-no-Mai, AKITA	36 / 300ml	68 / 720ml
SHIRO Masumi / Miyasaka, NAGANO		78 / 720ml
OMACHI / Dewazakura, YAMAGATA		78 / 720ml
NARUTOTAI Nama Genshu / Matsuura, TOKUSHIMA		78 / 720ml

Jun Mai -純米酒-

OTOKOYAMA / Otokoyama, HOKKAIDO	Carafe 24 / 300ml	140 / 1800ml
SUIGEI Tokubetsu Jun Mai / Suigei, KOUCHI		30 / 300ml
BLACK & GOLD / Gekkeikan, CA	Carafe 15 / 300ml	34 / 720m.

NIGORI SAKE-UNFILTERED-

SNOW BEAUTY / Hakushika	20 / 300ml	<u>SPARKLING SAKE</u>	
KUROSAWAN Dai Ginjo	38 / 720ml	MIO / Gekkeikan	26 / 300ml

FLAVER SAKE

HANA Apple	15 / 300ml Carafe	34 / 720ml
HANA White Peach	15 / 300ml Carafe	34 / 720ml
JELLY SAKE Peach or Yuzu	9 / 180ml Glass	

UME SHU-PLUM WINE-

CHOYA	10 / 180ml Glass	36 / 720ml
-------	------------------	------------

-WINE-

SPARKLING WINE

Don Perignon Vintage 2004 -A Limited Edition by Iris Van Herpen-	800
Piper Heidsieck Rare Champagne Brut Vintage 2008	500
Moet & Chandon Champagne Brut Imperial	120
Beau Joie Champagne Brut Speciaal Cuvee	95
Freixenet Condon Negro Cava Brut	32

WHITE WINE

	glass	bottle
Chardonnay		
-Christian Moreau Chablis, France 2023	70	
-Meiomi, CA 2023	14	42
Sauvignon Blanc, Echo Bay, NZ 2023	12	36
Pinot Grigio, Oyster Bay, NZ 2023	14	42
Riesling, Dr. Loosen Kabinett Blue Slate Mosel, Germany 2022	13	38

ROSE

	glass	bottle
Rose (Syrah & Pinot Noir), Decoy, CA	12	36

RED

	glass	bottle
Pinot Noir, Cassiopeia, CA 2010		120
Pinot Noir, Cherry Pie, CA 2022	16	48
Pinot Noir, Oyster Bay, NZ 2022	14	42
Malbec, Altocedro, Argentina 2023	12	36
Merlot, Nine Hats, WA 2015		68
Cabernet Sauvignon		
-Bound + Determined, Napa 2016		80
-Firestone, Paso Robles 2023	15	45

BEER

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

OWNER'S RESERVE

Chateau Margaux Premier Grand Cru Classe, France 1996	2,890
OPUS ONE, Napa 2010	900
Aida 29, Napa 2003	540
Chateau Bahans Haut-Brion, France 2005	450
Chateau Simard Saint-Emilion Grand Cru , France 1998	180
Chateau La Fleur de Bouard, France 2003	120

SOFT DRINK

Fiji Water 1000ml	7
San pellegrino 750ml	7
Soda Can 350ml	3
(Pepsi, Diet Pepsi, Sprite, Ginger Ale)	
Calpico Can 350ml	4
Lemonade	5
Strawberry Lemonado	6
Arnoldo Palmer	5
Matcha Green Tea (Hot or Cold)	4
Ice Tea (Cold)	3

RAMUNE

4 / bottle
Original
Strawberry
Melon
Lychee
Blue Berry
Grape

