

Salad

SUNOMONO

\$5.95

thin sliced cucumbner with seaweed and sesame seed in ponzu dressing

TAKO SUNOMONO

\$10.95

Sunomono with 5 pieces of Octopus & lemon

SEAWEED SALAD

\$9.50

Greenleaf lettuce , red cabbage, variety of seaweed mixed with tasazu and sesame oil

CRAB SALAD (snow crab & Imt.crab mixed)

\$14.95

Green leaf lettuce, red cabbage & wakame seaweed, tapped with our delicious snow crab mixed seaweed on top with tosazu dressing & slice of avocado

SPICY SASHIMI SALAD

\$21.95

green leaf lettuce, red cabbage & wakame seaweed, topped with a variety of fish, mixed seaweed, in a spicy dressing

CALAMARI SALAD

\$14.50

crispy fried calamari on top of our delicious seaweed salad

Side Order

RICE

\$1.75

japanese steamed white rice

MISO SOUP

\$1.75

soy bean based soup with wakame & green onion

HOUSE SALAD

\$2.50

iceberg lettuce, red cabbage, carrots with ginger dressing

Appetizer

GYOZA

\$6.50

diced vegetables mixed with pork, pan fried then steamed or deep fried

AGEDASHI TOFU

\$6.50

diced tofu tempira fried in a soy based soup

HARUMAKI

\$6.50

Chopped vegetable & pork wrapped in flower, skin , deep fried

MIX TEMPURA

\$6.95

shrimp & variety of vegetable fried with tempura batter

SHUMAI

\$6.75

chopped shrimp & vegetable wrapped in flowier skin, steamed

YAKITORI

\$5.00

Chicken &G.onion on a skewer, broiled

EDAMAME

\$4.50

boiled young soy beans

CHICKEN KARAAGE

\$7.95

Seasoned Chicken fried with potato starch

FRIED CALAMARI

\$6.95

From SUSHI BAR

SUGAKI

\$6.50

oyster on a half shell with green onion, spicy radish, in a ponzu sauce

HONEYMOON SPECIAL

\$18.95

our special will keep you up all night!

oyster on a half shell with sea urchin,

masago & quail eggs on top

SOFT SHELL CRAB Appetizer

\$17.95

simple but best! deep fried soft shell crab

on a green leaf lettuce, topped withk

masago & ponzu sauce

BAKED GREEN MUSSEL

\$6.90

green mussel baked with our famous

dynamite sauce topped with masago, green

onion & eel sauce