

Appetizer



Hamachi Kama



Calamari Ring



Soft Tofu



Gyoza

Agemi 7.75
house marinated eggplant in house special soy based sauce. garnished with bonito flakes.

Agedashi Tofu 9.50
deep fried tofu. garnished with bonito flakes, green onions, and seaweed.

Avocado Ball 15.75
spicy tuna wrapped with avocado, served with tortilla chips.

Ankimo 10.50
steamed monk fish liver. drizzled with ponzu sauce.

 **BBQ Oyster** 15.00
4pcs charbroiled fresh oysters on the half shell. served with house special onion sauce.

Calamari Ring 11.15
battered squid.

 **Croquette** 6.50
deep fried potato patties.

Chicken Karaage 10.00
Japanese style chicken nuggets.

 **Edamame** 4.75
boiled soybeans. sprinkle with sea salt.

 **Spicy Edamame** 6.25

 **Garlic Edamame** 6.25

Gyoza 8.75
pan fried pot stickers.

Hamachi Kama 14.00
charbroiled yellow tail collar.

Sake Kama 10.75
charbroiled salmon collar.

 **Ika Natto** 13.00
raw squid strips and fermented soybeans.

Oyster Fry 13.25
deep fried fresh oysters.

Soft Tofu 7.75
cold soft tofu drizzled with house special soy dressing. garnished with bonito flakes, green onions, and seaweed.

Soft Shell Crab 13.50
deep fried soft shell crab.

Shrimp Tempura 11.25
deep fried 3pcs shrimps.

Vegetable Tempura 11.25
deep fried assorted vegetables.

Mixed Tempura 13.75
deep fried 2pcs shrimps and assorted vegetables.

Tsukemono 8.25
Japaneses style assorted pickled vegetables.

Side Order

Rice 2.25
Brown Rice 3.25
Sushi Rice 3.25
Side Salad 3.25

Miso Soup 2.25
Clam Miso Soup 6.30
Ama-Ebi Miso Soup 7.00
Steamed Vegetables 7.50



AmaEbi Miso Soup

Temaki (Handroll)

California Handroll 7.25
crab meat, avocado

Hamachi Handroll 7.25
yellow tail

Maguro Handroll 7.25
tuna

Salmon Handroll 6.25

Salmon Skin Handroll 8.00
broiled salmon skin

Shiro Maguro Handroll 7.75
albacore

a cone shaped individual serving.

Spicy Tuna Handroll 8.30

Spicy Scallop Handroll 8.30

Unagi Handroll 7.45
broiled eel

 **Veggie Handroll** 8.00
steamed asparagus, kampyo, yamagobo, and oshinko

Zigzag Handroll 9.25

chopped deep fried soft shell crab, avocado, tobiko, furikake, soy wrap

Most handroll has cucumber and kaiware.



Fresh and Raw

Fresh Oyster

fresh oysters on the half shell,
served with house onion sauce.

6ps 15.95

12pcs 26.50

Heaven in a Spoon 18.00

2 spoons filled with oyster, uni,
tobiko, ikura, quail egg, ponzu sauce,
and gold flakes.

Luxury Fin 21.00

tuna with jalapeno, ponzu sauce,
and gold flakes.

Pepperfin 19.00

albacore with jalapeno,
and ponzu sauce.

Sashimi Platter 23.50

assorted sashimi

Savory Triumph 21.50

yellow tail with green onion, ponzu,
yuzu sauce, and gold flakes.

Tuna Paradise 21.25

seared tuna with spicy creamy
ponzu sauce.

Uni Tray 95.00

the tray of sea urchin, served with
Japanese pickles.



pepperfin



heaven in a spoon



sashimi platter

Nigiri / Sashimi

Nigiri served a pair, Sashimi served 3pcs per order.

nigiri / sashimi

Aji 9.25 / 11.50

Japanese horse mackerel

Ama-Ebi 13.95 / 17.25

sweet shrimp

Ankimo 8.50 / 11.50

monkfish liver

Ebi 5.50 / 7.00

cooked shrimp

Hirame 8.50 / 11.00

halibut

Hamachi 7.50 / 9.25

yellow tail

Hokkigai 6.50 / 8.00

surf clam

Hotate 6.50 / 8.00

scallop

Ika 5.50 / 7.00

squid

Ikura 8.00 / n.a.

salmon roe

Ikutama 9.00 / n.a.

salmon roe with quail egg

nigiri / sashimi

Inari 4.30 / n.a.

tofu pouches

Kani 7.50 / n.a.

crab

Kampachi 9.75 / 11.50

amberjack

Maguro 7.50 / 9.25

tuna

Tobiko 7.00 / n.a.

flying fish roe

Tobitama 8.00 / n.a.

flying fish roe with quail egg

Toro 23.00 / 27.50

fatty tuna

Saba 5.75 / 7.00

mackerel

Sake 6.30 / 8.00

salmon

Smoked Salmon 6.30 / 8.00

Suzuki 7.50 / 9.25

seabass

nigiri / sashimi

Shiro Maguro 7.50 / 9.25

albacore

Tako 5.75 / 7.00

octopus

Tamago 5.25 / n.a.

cooked egg

Unagi 8.00 / 9.50

freshwater eel

Uni 11.50 / 14.00

sea urchin

Unitama 12.50 / n.a.

sea urchin with quail egg

Wagyu 12.75 / 16.00

torched Japan beef cattle

Walu 6.30 / 8.00

escolar



any substitutions or addition
can incur additional charge

Salad



Poki Salad



Salmon Skin Salad



Sashimi Salad

- ♥ **Antichoke Salad** 14.00
pickled artichoke, tomatoe, cucumber, asparagus, cpaers, fetta cheese with vinaigrette wasabi dressing.
- ♥ **Cucumber Salad** 7.25
cucumber with vinaigrette dressing.
- Seafood Sunomono** 15.50
cucumber salad with squid, shrimp, and octopus.
- ♥ **House Salad** 7.50
spring mix, romain, cherry tomato, red cabbage, carrot, cucumber, beet, and a choice of dressing of either house, ginger, or vinaigrette wasabi.
add \$4.50 for Chicken
add \$5.50 Beef, Salmon, or Seared Tuna
- ♥ **Wakame** 7.50
seaweed salad with creamy sesame dressing.
- Poki Salad** 17.75
assorted raw fish, seaweed salad, onion, and cucumber.
- Sashimi Salad** 18.00
assorted chunk raw fish, spring mix, spicy ponzu sauce.
add \$5 for extra chunk raw fish
- Tuna Tataki Salad** 18.00
seared tuna, spring mix with ponzu suace.
add \$5 for extra Seared Tuna
- Unagi Salad** 19.00
broiled eel, spring mix, and scallions with creamy sesame dressing.
add \$6 for extra Unagi
- Salmon Skin Salad** 17.00
grilled salmon skin, spring mix, scallions, yamagobo, and daikon with creamy sesame dressing.
add \$6 for extra Salmon Skin

Lunch Entree

weekdays 11:30am - 3pm

served with rice, salad, and miso soup
(sushi combo, nigiri combo served with salad and soup)

- Bento A** 14.75
chicken teiyaki, and a choice of tuna sashimi, nigiri, tempura, or california roll.
- Bento B** 17.00
beef teriyaki, and a choice of tuna sashimi, nigiri, tempura, or california roll.
- ♥ **Bento C** 14.75
vegetable tempura and cucumber roll.
- Sushi Combo** 20.50
chef choice 5pcs nigiri, and a choice of california roll, spicy tuna roll, or tekka maki.
- Nigiri Combo** 21.50
chef choice 7pcs nigiri.
- Chicken Teriyaki** 13.50
grilled chicken comes with teriyaki sauce.
- Beef Teriyaki** 18.50
grilled sliced rib eye comes with teriyaki sauce.
- Salmon Teriyaki** 18.50
grilled salmon fillet comes with teriyaki sauce.
- ♥ **Tofu Teriyaki** 14.00
battered tofu comes with stir fry vegetables in teriyaki sauce.
-  **Salmon Shioyaki** 18.50
grilled lightly salted salmon fillet.
-  **Saba Shioyaki** 17.50
grilled salted mackerel.
- Tonkatsu** 16.00
breaded, deep fried port cutlet.
- Chicken Katsu** 15.00
breaded, deep fried chicken cutlet.

Gluten Free Teriyaki sauce is available upon request.



Sushi Combo



Salmon Shioyaki



Bento B



any substitutions or addition can incur additional charge

Dinner Entree

served with rice, salad, and miso soup
(Nigiri Combo, Sushi & Sashimi served with salad and soup)



Salmon Katsu



Aji Mirinboshi



Sushi & Sashimi



Hot Stone Wagyu



Miso Black Cod



Kid's Udon

Sashimi Moriware 41.00
chef choice 18pcs sashimi.

Nigiri Combo 29.00
chef choice 9pcs nigiri.

Sushi & Sashimi 40.25
chef choice 6pcs nigiri and 8pcs sashimi.

Hot Stone Wagyu 53.25
quater pounds of sliced wagyu beef.
cook yourself on the hot stone.

Hot Stone Gyutan 33.75
quater pounds of sliced beef tongue.
cooked yourself on the hot stone.

Tempura Dinner 20.50
deep fried 2pcs shrimp, tofu,
and vegetables.

Tonkatsu 21.50
breaded, deep fried pork cutlet.

Chicken Katsu 21.50
breaded, deep fried chicken cutlet.

Salmon Katsu 22.25
breaded, deep fried salmon cutlet.

*Gluten Free Teriyaki Sauce is available
upon request.*

Chicken Teriyaki 19.25
grilled chicken comes with teriyaki sauce.

Beef Teriyaki 23.00
grilled sliced rib eye comes with
teriyaki sauce.

Salmon Teriyaki 23.00
grilled salmon fillet comes with
teriyaki sauce.

Tofu Teriyaki 17.50
battered tofu comes with stir fry
vegetables in teriyaki sauce.

Salmon Shioyaki 23.00
grilled lightly salted salmon fillet.

Saba Shioyaki 21.75
grilled salted mackerel.

Aji Mirinboshi 21.75
grilled Japanese horse mackerel with
boen, marinated house soy based sauce.

Short Ribs 25.00
Korean style beef short ribs.

Miso Black Cod 31.25
grilled marinated black cod in house
special miso sauce.

Bento

2 Items 21.50
3 Items 28.50

pick 2 or 3 different items from the below.
(no substitutions, add \$5 for same items)
served with rice, salad, and miso soup.

Chicken Teriyaki
Beef Teriyaki
Salmon Teriyaki
Salmon Shioyaki
Gyoza

Tonkatsu
Chicken Katsu
Tempura
Agedashi Tofu
Croquette

Tuna Sashimi
Salmon Sashimi
Chef choice of Nigiri
California Roll
Spicy Tuna Roll

Kid's Meal under 12

add \$4.50 for 4pcs California Roll

Kid's Bento 13.50
served with rice, steamed vegetables, and 1pc shrimp tempura.
1 choice of Chicken Teriyaki or Beef Teriyaki
and
1 choice of Croquette or Gyoza

Kid's Udon 11.00
fish cake, noodle in the broth.

Michael's Special 14.75
6pcs California Roll, 1pc Ebi Nigiri, and 1pc Tamago Ngiri.

Donburi Rice Bowls

add \$1.50 for Brown Rice
add \$4.50 for 4pcs CA roll



Katsu Don



Sake Don

Oyako Don 15.50
chicken and egg, simmered in the house donburi sauce.

Katsu Don 16.75
pork cutlet and egg, simmered in the house donburi sauce.

Yakiniku Don 16.75
sliced beef, zucchini, onion, and carrot, simmered in the yakiniku sauce.

Ten Don 17.25
deep fried shrimp and vegetables with tempura sauce.

Ika Uni Don 29.50
sea urchin, squid, and quail egg.

Ikura Uni Don 33.50
sea urchin, salmon roe, and quail egg.

Tekka Don 30.75
sliced fresh tuna.

Sake Don 28.00
sliced fresh salmon.

Una Ju 31.00
fresh water eel.

Chirashi 35.50
assorted sashimi.

Udon & Ramen

Tempura Udon 17.25
Japanese fried tofu pouch, fish cake, scallions, and side tempura.

Seafood Udon 18.50
clams, shrimp, scallop, squid, and scallions.

Chicken Udon 15.25
chicken, Japanese fried tofu pouch, fish cake, and scallions.

Beef Udon 17.25
beef, Japanese fried tofu pouch, fish cake, and scallions.

Vegetable Udon 15.00
napa, carrot, zucchini, onion, Japanese style tofu pouch, and scallions.

Noodle Soup
add \$4.50 for 4pcs CA roll

Huku Ramen 17.25
soy sauce flavor soup, chashu, deep fried shrimp, bamboo shoots, fish cake, egg drop.

Shoyu Ramen 16.00
soy sauce flavor soup, chashu, bamboo shoots, fish cake, spinach, nori, boiled egg.

Miso Ramen 16.00
miso flavor soup, chashu, bamboo shoots, fish cake, spinach, nori, boiled egg.



Ikura Uni Don



Beef Udon



Ramen



Seafood Yaki Udon

Yaki Udon

Stir Fry Noodles
add \$4.50 for 4pcs CA roll

Tofu Yaki Udon 14.75
sliced tofu, napa, carrot, zucchini, onion, Japanese fried tofu pouch, and scallions.

Seafood Yaki Udon 19.50
clams, shrimp, scallop, squid, napa, carrot, zucchini, onion, and scallions.

Chicken Yaki Udon 16.00
chicken, napa, carrot, zucchini, onion, and scallions.

Beef Yaki Udon 17.25
beef, napa, carrot, zucchini, onion, and scallions.

Classic Roll

 Artichoke Roll	11.00
pickled artichoke, cucumber, avocado.	
 Avocado Maki	7.50
avocado	
California Roll	9.50
crab meat, avocado	
Futomaki	17.00
eel, tuna, salmon, crab meat, tamago, kampyo, yamagobo, oshinko, cucumber, and avocado	
 Kappa Maki	7.75
cucumber	
 Negihama	9.50
yellow tail, green onion	
 Oshinko Maki	7.25
pickled raddish	
 Philadelphia	12.25
smoked salmon, cream cheese, and avocado	
 Spicy Tuna	11.00
spicy tuna, cucumber	
Spicy Scallop	12.25
spicy scallop, tobiko, cucumber	
 Sake Maki	8.75
salmon	
Salmon Skin Roll	11.00
grilled salmon skin, cucumber, avocado, yamagobo, kaiware, bonito flakes, and unagi sauce	
Spider Roll	14.75
deep fried soft shell crab, cucumber, avocado, and unagi sauce.	
 Tekka Maki	8.75
tuna	
Tempura Roll	13.25
deep fried shrimp, cucumber, avocado, unagi sauce	
Unagi Roll	11.50
eel, avocado, cucumber, unagi sauce	
 Veggie Roll	11.00
cucumber, avocado, kampyo, yamagobo, oshinko, steamed asparagus, kaiware	
Zigzag Roll	12.50
deep fried soft shell crab, avocado, tobiko, soy wrap	

House Roll

Blooming	17.00
deep fried shrimp, cucumber, crab meat, spicy tuna, scallop, tempura flakes, ponzu and unagi sauce	
Brenda	14.75
crab meat, cooked shrimp, avocado, cucumber	
Caterpillar	18.00
eel, avocado, cucumber, crunch dried baby shrimp, crunch onion, unagi sauce	
Christmas Eve	15.75
spicy soft shell crab, crab meat, yellow tail, tuna, mustard sauce	
Delicacy	17.00
monkfish liver, steamed asparagus, cucumber, avocado, ponzu sauce	
Dragon	15.50
deep fried shrimp, eel, avocado, cucumber, unagi sauce	
Fantasy	17.00
albacore, salmon, avocado, cucumber, deep fried asparagus, mustard sauce	
 Garden Fairy	18.00
deep fried asparagus and egg plant, avocado, cucumber, green salad, unagi sauce	
Harmony	15.75
deep fried roll, crab meat, spicy tuna, avocado, unagi sauce, mustard and spicy creamy sauce	
Infinity	15.75
deep fried roll, assorted fish, avocado, unagi and spicy creamysauce	
Lion King	14.75
baked roll, salmon, crab meat, avocado, creamy bake sauce, unagi sauce	
Lobster	20.50
baked roll, lobster meat, crab meat, avocado, bonito flakes, creamy bake sauce, unagi sauce	
My Favorite	17.00
soy wrap, deep fried shrimp, cucumber, spicy tuna, spicy crab meat, avocado, goma and spicy creamy sauce	
Power	23.00
torched wagyu beef, steamed asparagus, harishoga, spicy yuzu ponzu sauce	

My Favorite



Futomaki

Lobster Roll

House Roll

Rainbow	19.25
assrted fish, crab meat, avocado	
Rock and Roll	18.00
cucumber wrap without rice, assorted fish, avocado, crab meat, kaiware, spicy creamy ponzu sauce	
Shooting Star	18.00
deep fried shrimp, seared tuna, cucumber, avocado, deep fried shredded potato, unagi and spicy mayo sauce	
Snow White	17.00
torched escolar, albacore, avocado, goma sauce	
 Sophia	14.75
brown rice, salmon, steamed asparagus, avocado, cucumber	
Sunshine	15.75
deep fried shrimp, salmon, real crab meat, lemon, unagi and creamy sauce	
Sweet Heart	15.75
deep fried shrimp, smoked salmon, albacore, avocado, cream cheese, fetta cheese, capers, unagi and creamy sauce	
Temptation	17.00
salmon, spicy tuna, avocado, daikon, mustard sauce	
Thunder	17.00
torched roll, salmon, crab meat, cucumber, deep fried asparagus, spicy tuna, creamy bake sauce, unagi sauce	
Treasure Island	15.75
seared tuna, crab meat, avocado, cucumber, unagi and spicy creamy sauce	
Tsunami	18.00
spicy tuna, tuna, jalapeno, cucumber, avocado, deepp fried shredded potato, unagi and spicy creamy sauce	

Most of rolls are garnished with fish egg, green onion, sesame seed



any substitutions or addition can incur additional charge

Drink



Fountain Soda	3.25
coke, diet coke, sprite, lemonade, mr.pibb, iced tea	
Hot Tea	3.25
individual serving. genmaicha, deca genmaicha, or hojicha	
Cinnamon Iced Tea	4.25
sweet cinnamon trea	
Bottle Tea	3.25
green tea or oolong tea	
Melon Ramu	3.95
Strawberry Ramu	3.95
Melon Creamy Soda	3.95
Ramune	3.50
Fiji Bottle Water	3.25
Sparkling Water	3.25
Juice	3.75
apple, orange, or cranberry	

Dessert

Mochi Ice Cream	6.50
green tea, strawberry, vanilla, chocolate, or mango	
Cheese Cake	7.50
Green tea Cheese Cake	5.50
Ice Cream	6.50
green tea or vanilla	



Caterpillar

Harmony

Christmas Eve

Dragon

Wine

White Wine

glass / bottle

Kendall Jackson Chardonnay

sonoma valley wine county 8.95 / 29.95

Hidden Trail Chardonnay

santa babara county 6.95 / 24.95

Red Wine

Kendall Jackson Cabernet Sauvignon

sonoma valley wine county 8.95 / 29.95

Hidden Trail Pinot Noir

santa babara county 6.95 / 24.95

Kendall Jackson Merlot

sonoma valley wine county 8.95 / 29.95

Plum Wine

Hakutsuru Slim 5.95 / 20.95

Japane

Beer

Sapporo, Asahi, Kirin 4.95(S) / 7.95(L)

Sapporo Black 8.95

Echigo 6.95

Kyoto White Yuzu Ale 5.95

Kyoto IPA 5.95

Bud Light 3.95

Blue Moon 4.50

Sierra Nevada 4.50

Suntory All Free 4.50

gluten free, 0 calories, 0.00% Alc

Sake

Sparkling Sake

Hana Awaka 10.95

Sparkling Yuzu 10.95

Ikezzo Berry 5.95



Sake

Flavored Sake

Yuzu Omoi Toku Junmai 35.95

Tokubetsu Junmai sake with all natural Yuzu. abundance of fat and chewy(but not goopy) citrus flavors that are balanced by a firm acidity all on a smooth and expansive flow.

Unfiltered Sake

Sayuri 13.95

Sake Shooter

Oyster Shooter 5.75

Uni Shooter 10.25

Scallop Shooter 5.75

Filtered Sake

Hot Sake 5.50(S) / 7.50(L)

s1.Dassai Junmai Daiginjo 34.95

s2.Kimoto Junmai Daiginjo 17.95

s3.One Cup Daiginjo 6.95

s4.Ken Daiginjo 98.00

s5.Hakutsuru Junmai Ginjo 14.95

s6.Kikusui Junmai Ginjo 15.95

s7.Goriki Nama Junmai Ginjo 57.00

s8.Kirakucho Junmai Ginjo 13.75

s9.Karatamba Honjozo 13.95

s10.Oni No Shitaburui Hojozo 23.25

s11.Oni Koroshi 5.95

s12.Chiyomusubi Tokubetsu Junmai 41.75

s13.Hamanoimota Shochu 52.25

s14.Asabiraki Suijin Junmai 35.95

s15.Mizbasho Ginjo 14.95

s16.Kurosawa Junmai 12.95

