



# MENU

## Appetizers

Assorted Dumplings  
(on choice: fried or steamed)- Pork, Chicken, Vegetable, Shrimp.  
(3p.-4\$, 6-8\$ 10-12\$)  
Tempura Shrimp- 3p.-4\$, 6p.-8\$, 10p.-12\$.  
Edamame (on your choice: salt, spicy, with ginger, with garlic)- 8.5\$  
Seaweed Salad with nut sauce- 8.5\$  
Kara-age-chicken wings 6p. 12.50\$  
Soft Shell Crab 1 piece 13\$  
Butter garlic mussels 8p. 15\$  
Fried Calamari 12.50\$

Fresh Oysters  
HALF DOZEN- 12\$,  
DOZEN- 20\$  
Seasonal

Avocado Tuna Tartar 14\$

## Sushi/Rolls

Tokyo Roll 14\$  
Cream cheese, tempura shrimp, inside topped with avocado  
Eel Dancing Roll 15.5\$  
Salmon avocado cream cheese, topped with eel and eel sauce, and served with eel sauce on the side

JB Roll 13\$  
Salmon cream cheese

Vegetable Roll 11\$  
Cucumber, avocado, asparagus

California roll 14\$  
Imitation crab avocado cucumber

Hamachi Jalapeno Roll 18\$  
Fresh spicy tuna with avocado Inside out, topped with torched Hamachi and Jalapeno

Philadelphia Roll 22\$  
Cream Cheese inside, topped with fresh cut salmon

## Soups

Ramen Fish Soup 11.50\$  
White Miso Soup 4\$

## Kitchen

Chicken Yakitori Served with rice and two vegetables on the side (broccoli, asparagus) 16\$

Beef Kushiyaki (Beef Tenderloin Kebab) served with rice and vegetables (broccoli, asparagus) 18\$

Lamb Chops 28\$

Ebi Fried Shrimp in garlic butter sauce 10p.- 18\$

Buddha Hat- Handmade dumplings special from our chef 4p. 15\$

Fried Rice with Vegetables and Shrimp  
Chicken Salmon on your choice (White or brown rice) 17\$

Grilled Salmon- Served with side of rice and vegetable and with signature dressing 18\$

## Sushi/Rolls

Red Dragon Roll 18.5\$  
Imitation crab avocado inside topped with spicy crab on top served with homemade spicy mayo on the side

Deep Fried Roll 17.5\$  
Cream cheese cucumber avocado fried onions as base imitation crab salmon tempura shrimp filing on your choice

Spicy Tuna 12\$  
Fresh Spicy Tuna Mix with avocado topped with sesame

Masago Salmon Torch 20\$  
Tempura Salmon inside topped with torched salmon

## Salads

House Salad 4.5\$  
Yummy Salad 9\$

## Sushi/Rolls

Mango Roll 16\$  
Tempura Shrimp cream cheese cucumber topped with sliced mango, served with spicy mayo on the side

Salmon Avocado 14\$  
Fresh cut salmon and avocado inside with sesame seeds on the top

Dream Roll 23\$  
Cream cheese fresh salmon avocado inside topped with tempura shrimp, and served with two chef sauces on the side

Masago Roll 17.5\$  
Masago with cucumber and cream cheese. Roll with rice inside.

Chicken Teriyaki 14.5\$  
Cream Cheese Chicken Teriyaki inside topped with sliced avocado and sesame seeds on top, served with teriyaki sauce on the side

Hand Roll 5\$  
Sliced avocado cucumber fried onion filled with your own choice (Hamachi, tuna, salmon) spicy or not spicy on your choice

Tamarindo Roll 23.5\$  
Topped with eel sauce imitation crab tempura shrimp cream cheese scallions asparagus. Roll served with rice inside

Smoked Salmon 17\$  
Smoked salmon cream cheese cilantro cucumber topped with sesame seeds. Served with homemade spicy mayo.

Vegetarian Lovers 14\$  
Filled your roll with vegetable on your own choose (cucumber, avocado, tofu, lettuce, fried onions, scallions)



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## Sashimi

Salmon 1p.(3.5\$) 6p.(21\$)  
Tuna 1p.(3.5\$) 6p.(21\$)  
White Tuna 1p.(3.5\$)  
6p.(21\$)  
Hamachi 1p.(3.5\$) 6p.(21\$)  
Unagi(Eel) 1p.(4\$) 6p.(20\$)

## Nigiri

Salmon 1p.(4.5\$) 6p.(22\$)  
Tuna 1p.(4.5\$) 6p.(22\$)  
White Tuna 1p.(4.5\$) 6p. (22\$)  
Shrimp 1p.(5\$) 6p.(27\$)  
Hamachi 1p.(4.5\$) 6p.(22\$)  
Unagi(Eel) 1p.(5\$) 6p.(25\$)

## Boat for 2

Served with assorted  
sashimi 6 pieces (Tuna,  
Salmon, Hamachi)

nigiri 6 pieces (Tuna,  
Salmon, Hamachi)

California roll Spicy Tuna  
Roll served with miso soup  
as starter

**\$55**

## Boat for 4

Served with assorted  
sashimi 10 pieces (Shrimp, Salmon,  
Tuna, Hamachi, Eel)

Nigiri 10 pieces (Shrimp, Salmon,  
Tuna, Hamachi, Eel)

California Roll, Salmon avocado,  
Spicy Tuna

Served with miso soup (1 per  
person) and dumplings 3p. on your  
choice (chicken, pork, vegetable) as  
a starter

**\$100**

## Poke Bowl

Jasmine Rice with  
Vegetables and Salmon,  
Tuna, Tempura Shrimp on  
your choice

Vegetables 10\$

Tuna +8\$

Salmon +8\$

Tempura Shrimp +6\$

## Dessert

Assorted Mochi Ice-Cream  
3p. for 5\$

Tempura Banana with ice  
cream on the side  
(ice cream on your  
choice)7\$

Donuts 3p. with served  
condense milk on the side  
6.9\$

## Burrito 10\$

Fried onions, lettuce,  
cucumber, avocado as a  
base

Can mix with each other  
extra 5\$ for each side:

Salmon

Spicy tuna

Tempura shrimp

Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your  
risk of foodborne illness, especially if you  
have certain medical conditions.

If you have chronic illness of the liver, stomach or blood or  
have immune disorders, you are at greater risk of serious  
illness from raw oysters, and should eat oysters fully  
cooked.

Before placing order, please let us know if you have any  
allergies.



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## Alcohol Beverages

TONZAI SNOW MAIDEN  
Snow Cold Sake sake 16.25\$

KARATAMBA  
mild and elegant, medium dry (300 ml)  
16.25\$

KIKUSUI KARAKUCHI HONJOZO  
extra dry sake 16.25\$

JUNZUKURI  
Full bodied and smooth (300 ml) 18.50\$

STRAWBERRY NIGORI  
sweet and delicious 16.25\$

YATSUSHIKA (720 ml) 55.00\$

HOT SAKE small 6.75\$ large 10.75\$

## WINE

CHOYA PLUM WINE  
glass 7.25\$ bottle 27\$

## White wines

PINOT GRIGIO glass 8\$ bottle 30\$  
SAUVIGNON BLANC glass 9\$ bottle 34\$  
CHARDONNAY glass 7\$ bottle 26\$

## Red wines

MERLOT glass 7\$ bottle 26\$  
PINOT NOIR glass 9\$ bottle 34\$  
CABERNET SAUVIGNON glass 9\$ bottle  
34\$

## Wines with traditional method of champagne

1. Depreville Brut Champagne, France,  
187 ml  
11\$

2. La Vostra, Prosecco Brut, Italy  
187ml  
10\$

3. Borrasca Valdobbiadene Superiore  
DOCG Prosecco Extra dry, Italy 187 ml  
10\$

## BEERS

Bud light 4.75\$  
Corona (12 oz) 5\$  
Heineken (12 oz) 5\$  
Kirin Ichiban (12 oz) 5\$  
Kirin light (12oz) 4.5\$  
Sapporo (16oz) 7.75\$  
Stella Artois (11.2oz) 4.75\$

## SHOTS

Ginger shot-COVID-killer 3\$  
Oyster shot 4\$

## Beverages

Coco Vita Pressed 3.5\$  
Juice (apple, orange) 4\$  
Organic Kombucha 4\$

## Bottled Water 2\$

Coke, Diet coke, Sprite (can) 3\$  
Perrier sparkling water 3\$  
RAMUNE (Grape, Original, Strawberry)  
3.50\$

Unsweetened Iced Tea 3\$

## HOT TEA

Green tea in Japanese teapot 3\$