* Live and Premium Seafood *

** All LIVE or WHOLE specialty seafood items requires extra time to prepare and serve **

#1 Grade A

Premium Santa Barbara Uni
(Wild Sea Urchin)

SUSHI	(2 pc)	9
Sashimi	(5 pc)	18
Uni Handroll w/ Shiso Leaf		8
Uni on top of Oyster		5

Top Seller !!

Live Ama Ebi
(Pacific Sweet Shrimp)

Shrimp served raw (nigiri style)
with head lightly fried

- Market Price -
S / M / L / XL

Live Lobster 2 way (E. Coast)
Tail: served raw sashimi style
Head & Claws: sauteed in claypot with sake, butter, garlic & homemade fish stock, finished w/ parsley.
Served w/ steamed rice

Market Price
S / M / L / XL

Live Lobster 3 way (E. Coast)
Tail: served raw sashimi style
Head: cooked in Lobster miso soup **
Claws: baked w/ butter & served in a roll

- 20 min -

** upgrade to porridge for $2 more

Live Diver Scallop
Scallop served raw (nigiri style)
with skirt & liver lightly fried

Md 12
Lg 15

Whole Spanish Mackerel
Aji served raw
(nigiri & sashimi sytle)
with bones fried

16

SIMPLI

Sushi • Oysters • Grill

Appetizers

Homemade Sauces

1. Miso Soup 2
(homemade daishi & kelp broth)
2. Edamame 2
3. Fish Stock Porridge 2
4. Fried Tofu (5) 4
5. Crispy Rice (4) w/micro greens 5
(choice of spicy tuna, spicy yellowtail or spicy salmon)
6. Takoyaki (6) 5
(octopus balls w/ Jap. mayo & bonito flakes)
7. Tempura Shrimp (4) 4
8. Mixed Tempura (Shp & Veggie) 7
9. Soft Shell Shrimp (4) 5
10. Chili Ponzu Sashimi 10
(tuna, salmon & yellowtail)

Salads

- House Salad (ginger dressing) 2.5
- Sashimi Salad
(spring mix w/ ginger dressing) 6 pc 10
10 pc 14

Rice Bowls

Made to Order

- Chicken Teriyaki 6
(w/ steamed veggies & rice)
- Grilled Short Ribs 9
(w/ steamed veggies & rice)
- Salmon Teriyaki 8
(w/ steamed veggies & rice)
- Stone Pot Unagi 10
(freshwater eel w/ cucumbers & eel sauce served in hot stone pot)
- Chirashi 18
(sashimi over rice)
- Premium Chirashi 28
(premium sashimi over rice)
- Spicy Sashimi Rice 14
(9 pcs sashimi salad over rice with tuna, salmon, yellowtail,masago, red onions & spicy miso dressing
- Snow Crab Porridge 6
(jok cooked with homemade fish stock topped w/ snow crab & scallions)

Grilled Fish

- Salmon Collar (a la carte) 9
- Yellowtail Collar (a la carte) 12
- Saba Mackerel Plate 8
Salted makerel grilled to perfection served with steam rice & miso soup

- Price subject to chg without notice -

Oyster Bar

Mon & Tues $2 each

Daily rotation of oysters
* Hama Hama * Kumamoto * Kusshi *
* Fanny Bay * Fat Bastards * and more
Half Doz $15 / 1 Doz $28

Specialty Rolls

add $3 to substitute crab mix for real snow crab

Alderwood Alaskan 11
Seared Scottish Salmon over crab mix & cucumber roll , sprinkled w/ smoked alderwood salt & scallions

Ceviche 11
Spicy shrimp and avocado topped with whitefish, pico de gallo & lemon zest

Baked Scallop 11
Baked scallops over crab mix, cucumber roll finished with masago, agave nectar, shichimi & scallions

BigEye Hawaiian 11
BigEye tuna & seaweed over crab mix & cucumber roll

Crunchy 9
Shrimp tempura, crab mix & avocado topped w/ crunchy tempura, eel sauce

Rainbow 11
Crab mix & avocado topped w/tuna, salmon, hamachi, whitefish, shrimp & avocado

Dragon 11
Eel & avocado over crab mix & cucumber roll with eel sauce

Spider 9
inside: soft shell crab, masago, avocado, kaiware sprouts, cucumber & gobo

New

Bento Box

Includes: edamame, house salad & steam rice

Choice of:
- 3 pc roll
- 3 pcs sushi
- 3 pc sashimi
- mix tempura
- 3 pc soft shell shrimp

Chicken Teri Bento	10
Short Ribs Bento	12
Salmon Teri Bento	12
Salmon Collar Bento	13
Yellowtail Collar Bento	15

Premium Sushi & Oysters

Sushi

	Nigiri (2 pcs)	Sashimi (5 pcs)
BigEyeTuna (Hawaii)	5	11
Scottish Salmon	4	10
Salmon Belly	5	11
Yellowtail (Hamachi)	5	11
Yellowtail Belly	6	12
Albacore	4	10
Super Wht Tuna	5	11
Freshwater Eel	5	11
Hokkaido Scallop	6	14
Shrimp	4	10
Ikura (Salmon Eggs)	6	14
Uni (Santa Barbara)	8	
Masago (Smelt Roe)	4	
Tamago	4	

Ask about our other premium fish

Rolls

BOGO 50% Mon - Fri

California	4.5
Snow Crab Cali	7 *
BigEye Tuna (Hawaii)	5.5
Spicy Tuna	5.5
Scottish Salmon (reg or spicy)	4.5
Hamachi "Yellowtail"	5.5
Albacore (reg or spicy)	4.5
Scallop (reg or spicy)	4.5
Shrimp Avocado	5.5
Eel & Avocado	6 *
Salmon Skin	4.5
Avocado	4.5
Cucumber	4.5
Veggie cucumber, avocado, kaiware sprouts, gobo & takuan radish	4.5
Shrimp Tempura shrimp tempura, crab mix, avocado & cucumbers	5.5

* Excluded from BOGO 50%

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- Closed Wednesdays -