

## TO START

- EDAMAME** salted steamed soybeans **4.00**  
**SHUMAI** steamed shrimp dumplings **5.25**  
**GYOZA** steamed dumplings *pork or vegetarian* **5.25**  
**HIYAYAKO** chilled tofu topped with bonito flakes, scallion & ginger **5.50**  
**TERIYAKI** *chicken, salmon or swordfish* **6.75**  
**TOFU STEAK** sauteed in butter & sake, topped with hatcho miso **7.50**

### SOUP, SALAD, SIDES

- MISO SOUP** dashi, tofu, scallions & wakame **2.00**  
**VEGETARIAN MISO SOUP** shiitake broth, tofu, scallions & wakame **2.00**  
**CLEAR SOUP** dashi, shrimp & vegetables **4.00**  
**SEAWEED SALAD** marinated seaweed with tofu & miso dressing **5.00**  
**CAFE SUSHI SALAD** mixed greens, broccoli, grape tomato, cucumber, miso dressing **6.00**  
**SIDE SALAD** mixed greens with miso dressing **2.00**  
**TSUKEMONO** assorted pickled vegetables **4.00**  
**STEAMED RICE** steamed white rice **2.00**  
**SUSHI RICE** seasoned sushi rice **3.00**

## ENTREES

miso soup & side salad included

- SUSHI LUNCH** 6pcs assorted nigiri, 6pcs cucumber-avocado roll **12.00**  
**SASHIMI LUNCH** 9pcs assorted sashimi, steamed rice **14.00**  
**SUSHI & SASHIMI LUNCH** 5pcs assorted nigiri, 7pcs assorted sashimi, steamed rice **18.00**  
**CHIRASHI** 6pcs assorted sashimi & japanese pickles over sushi rice **12.00**  
**TEKKA DONBURI** 6pcs tuna sashimi over sushi rice **14.00**  
**SALMON SASHIMI DONBURI** 6pcs salmon sashimi over sushi rice **12.00**

**WHOLE FISH** whole porgy steamed in sake, topped with ginger, scallion, soy & hot oil, steamed rice **16.00**

**CHICKEN UDON SOUP** chicken & seasonal vegetables in a dashi-soy broth *miso soup & side salad not included* **9.00**

**CHICKEN TERIYAKI DONBURI** chicken teriyaki over steamed rice **10.00**

**SALMON TERIYAKI DONBURI** salmon teriyaki over steamed rice **10.00**

**YAKINIKU DONBURI** thin-sliced yakiniku beef & onion over steamed rice **10.00**

## BENTO BOXES

miso soup & side salad included

### TERIYAKI BENTO

2pcs shumai, seaweed salad, & steamed rice with:  
*choice of* salmon, chicken or swordfish teriyaki  
*choice of* california roll or 4pc sashimi  
**13.00**

### VEGETARIAN BENTO

2pcs vegetarian gyoza, seaweed salad, & steamed rice with:  
sauteed tofu steak  
*choice of* 5 pieces vegetable futomaki or 6 pieces cucumber & avocado roll  
**12.00**

### SUSHI BENTO

2pcs shumai, seaweed salad, & steamed rice with:  
5 pieces assorted sashimi  
4 pieces assorted nigiri  
**17.00**

## CHEF'S LUNCH SPECIALS

premium assortments of sushi or sashimi  
paired with unique condiments  
miso soup & side salad included

**CHEF'S SUSHI LUNCH**  
chef's selection of 6 pieces nigiri,  
6 pieces spicy salmon roll  
**16.00**

**CHEF'S SASHIMI LUNCH**  
chef's selection of 10 pieces  
sashimi, steamed rice  
**18.00**

\*consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of contracting a foodborne illness

## NIGIRI/SASHIMI

*priced per piece*

- TAMAGO** egg omelet **1.75**  
**INARI** fried tofu skin **1.75**  
**EBI** shrimp **2.00**  
**SABA** mackerel **2.00**  
**TAKO** octopus **2.25**  
**SAKE** scottish salmon **2.25**  
**IKURA** cured salmon roe **2.50**  
**BRANZINO** greek sea bass **2.75**  
**ORATA** european sea bream **2.75**  
**HAMACHI** yellowtail **2.75**  
**MAGURO** tuna **3.00**  
**KANI** snow crab **3.25**  
**UMI MASU** tasmanian ocean trout **3.25**  
**UNAGI** freshwater eel **3.25**

## MAKIMONO

*6pcs per roll unless noted otherwise*

- HOSO MAKI / SEAWEED OUTSIDE**  
**KAPPA MAKI** cucumber **3.25**  
**OSHINKO MAKI** pickled daikon **3.50**  
**NATTO MAKI** fermented soybean & scallion **3.50**  
**UMESHISO MAKI** plum, shiso & cucumber **3.50**  
**KANPYO MAKI** braised squash **3.75**  
**SHIITAKE & CUCUMBER MAKI** **3.75**  
**SALMON MAKI** **4.50**  
**NEGIHAMA MAKI** yellowtail & scallion **5.50**  
**TEKKA MAKI** tuna **5.50**  
**VEGETABLE FUTOMAKI** avocado, oshinko, gobo, kanpyo, lettuce, cucumber (5pc) **5.50**  
**TUNA & SCALLION MAKI** **5.75**  
**SHRIMP TEMPURA ROLL** tempura shrimp, spicy mayo, avocado, tobiko, cucumber (5pcs) **7.00**  
**FUTOMAKI** eel, snow crab, egg, kanpyo, gobo, oshinko & cucumber (5pc) **8.50**

### URA MAKI / RICE OUTSIDE

- AVOCADO ROLL** **3.75**  
**ASPARAGUS ROLL** **4.00**  
**SALMON SKIN ROLL** broiled salmon skin, gobo, cucumber, scallion **5.50**  
**SPICY SALMON/SPICY TUNA** salmon/tuna, cucumber, spicy mayo **5.50/6.25**  
**SALMON & AVOCADO/TUNA & AVOCADO** **5.75/6.50**  
**CALIFORNIA ROLL** snow crab, avocado, cucumber **6.00**  
**UNAKYU** eel & cucumber **6.50**  
**EEL & AVOCADO ROL** **7.00**  
**CATERPILLAR ROLL** eel, shiso, cucumber, wrapped in avocado (8pcs) **12.00**  
**ALASKA ROLL** crab, cucumber, tobiko, scallion, wrapped in salmon (8pcs) **12.00**  
**RAINBOW ROLL** eel, tobiko, cucumber, wrapped in tuna, yellowtail, salmon, avocado (8pcs) **15.00**

## SIGNATURE MAKI

### SUMMER VEGETABLE ROLL

avocado, oshinko & marinated eggplant, topped with wasabi oil, grape tomato, balsamic vinegar & truffle salt (8pc) **10.00**

### SPICY CITRUS ROLL

baked spicy salmon, shrimp & cucumber, topped with ao-nori & thin-sliced lemon (8pc) **10.00**

### CRUNCH ROLL

eel & avocado, topped with spicy snow crab, tobiko, tempura flakes & eel sauce (8pc) **14.00**

### SEARED HAMACHI MAKI

spicy tuna & asparagus, topped with seared yellowtail, scallion & ponzu (8pc) **14.00**

### CEVICHE MAKI

tako, shrimp & avocado, topped with salmon, grape tomato & lime juice (8pc) **13.00**

### CRISPY TOBAN JAN ROLL

tempura shrimp & avocado, topped with a spicy mix of tuna with cilantro & lime (8pc) **15.00**

### SAKE ABURI MAKI

salmon skin, oshinko & gobo, topped with seared salmon, shiso & aburi ponzu (8pc) **15.00**

### SALMON TOSA MAKI

salmon, avocado, topped with iced onions, micro-shiso, katsuo bushi and ikura (8pc) **13.00**

### HAMACHI SSAM JANG TEMAKI

yellowtail, oshinko, iced onion, shiso, spicy korean miso (1pc handroll) **9.00**

## OSHI-ZUSHI

traditional style pressed sushi  
6 pieces per order

**SABA OSHI-ZUSHI** pressed sushi with gobo, shiso & ginger, topped with mackerel & battera kombu **11.00**

**SALMON OSHI-ZUSHI** pressed sushi with gobo, shiso & ginger, topped with salmon & battera kombu **11.00**

**EEL OSHI-ZUSHI** pressed sushi topped with broiled eel & eel sauce **14.00**