

## Nigiri or Sashimi

By the Piece

Tofu Skin	2.25
Egg	2.25
Crab Stick	2.50
Squid 🍣	2.50
Mackerel 🍣	2.75
Tilapia 🍣	2.75
Shrimp	2.75
Surf Clam 🍣	2.75
Sweet Shrimp 🍣	4.00
Salmon 🍣	3.00
Smoked Salmon 🍣	3.00
Tuna 🍣	3.00
Albacore Tuna 🍣	3.00
Yellowtail 🍣	3.00
Fluke 🍣	3.25
Striped Bass 🍣	3.25
Flying Fish Roe (Tobiko) 🍣	3.00
Salmon Roe 🍣	4.00
Wasabi Tobiko 🍣	3.00
Scallop 🍣	4.00
Eel	3.00
Octopus	3.00
Sea Urchin 🍣	7.00
Belly Tuna 🍣	8.00

## Sushi Bar Dinner

Served with Miso Soup or Fresh House Salad


<b>Roll Combo</b> 🍣	17.00
Pick 3 rolls from the <b>Regular Roll</b> section	
<b>Vegetable Sushi</b> 🍣	16.00
Assortment of Vegetable Sushi	
<b>Sushi Dinner</b> 🍣	20.00
Chef's selection of 9 pieces of Sushi and California Roll	
<b>Sashimi Dinner</b> 🍣	23.00
Chef's selection of 16 pieces of Sashimi	
<b>Sushi-Sashimi Combo</b> 🍣	28.00
Chef's selection of 6 pieces of Sushi, 9 pieces of Sashimi and 1 roll	
<b>Sushi for Two</b> 🍣	42.00
Chef's selection of 16 pieces of Sushi and 3 rolls	
<b>Sushi-Sashimi for Two</b> 🍣	50.00
Chef's selection of 12 pieces of Sushi, 16 pieces of Sashimi and 3 rolls	

## House Roll

<b>Green Roll</b>	9.00
Asparagus and Cucumber topped with Ocean Seaweed	
<b>Spider Roll</b> 🍣	9.00
Tempura Soft Shell Crab, Tobiko, Cucumber & Avocado	
<b>Spicy Tempura Roll</b> 🍣	9.00
Spicy Tuna and Spicy Salmon in Tempura Style	
<b>Kamikaze Roll</b> 🍣	12.00
Spicy Tuna, Broiled Eel & Cucumber with Wasabi Tobiko outside	
<b>Green Dragon Roll</b> 🍣	12.00
Broiled Eel and Cucumber topped with Avocado & Masago	
<b>Dragon Roll</b> 🍣	12.00
Broiled Eel and Avocado topped with Salmon and Masago	
<b>UMI Spider Roll</b> 🍣	11.00
Tempura Soft Shell Crab, Cucumber & Cream Cheese topped with Avocado & Tobiko	
<b>Salmon Lover's Roll</b> 🍣	12.00
Tempura Salmon, Broiled Eel, Cucumber, Avocado & Tobiko	
<b>Demon Roll</b> 🍣	12.00
Spicy Salmon and Avocado topped with Spicy Tuna	
<b>Volcano Roll</b> 🍣	11.00
Tuna, Salmon, Yellowtail, Masago & Avocado	
<b>Rainbow Roll</b> 🍣	11.00
Avocado, Crab & Cucumber topped with Salmon, Tuna & Tilapia	
<b>Spicy Girl Roll</b>	11.00
Tempura Salmon topped with Spicy Crab and Crunch	
<b>Winston Roll</b> 🍣	11.00
Spicy Tuna & Crunch topped with Tuna, Salmon and Tilapia	
<b>Panther Roll</b> 🍣	13.00
Spicy Tuna & Crunch topped with Broiled Eel and Avocado	
<b>Hot Babe Roll</b> 🍣	12.00
Seared Peppercorn Tuna with Avocado. Topped with Spicy Salmon, Crunch, Wasabi Tobiko & Spicy Sauce	
<b>Salem Roll</b>	13.00
Tempura Shrimps topped with Broiled Eel and Avocado	
<b>Super Umi Roll</b> 🍣	13.00
Spicy Tuna, Spicy Salmon & Spicy Yellowtail topped with Salmon, Tuna, Yellowtail and Avocado	
<b>Y2K Roll</b> 🍣	13.00
Salmon and Avocado topped with Yellowtail	
<b>Dynamite Roll</b> 🍣	15.00
Spicy Tuna, Avocado, Yellowtail and Cream Cheese, lightly fried. Topped with baked Scallop and Crab Meat	
<b>Angel Roll</b> 🍣	15.00
Seared Peppercorn Tuna, Mango, Asparagus, Radish Sprout topped with Smoked Salmon, Broiled Eel and Avocado	

## Regular Roll

<b>Tuna Roll</b> 🍣	6.00
<b>Eel Roll</b> Choice of Avocado or Cucumber	8.00
<b>California Roll</b>	5.00
<b>Rock N Roll</b> Spicy Tuna, Avocado & Masago 🍣	7.00
<b>Salmon &amp; Avocado Roll</b> 🍣	6.00
<b>Futomaki</b> Crab Meat, Pickles, Egg, Masago & Avocado 🍣	7.00
<b>Alaskan Roll</b> Salmon, Cucumber & Mayonnaise 🍣	6.00
<b>Vegetable Roll</b>	5.00
<b>Boston Roll</b> Shrimp, Lettuce, Cucumber & Mayonnaise	7.00
<b>Spicy Tuna or Spicy Salmon Roll</b> 🍣	7.00
<b>Negihama Roll</b> Yellowtail & Scallion 🍣	7.00
<b>Shrimp Tempura Roll</b>	7.00
<b>Philadelphia Roll</b> Smoked Salmon & Cream Cheese 🍣	8.00

 We are required by the Health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you have food allergies.

## Dinners on the Grill

Complete Dinner includes:

Hibachi Shrimp Sampler, Soup, Fresh House Salad, Assorted Vegetables, Steamed Rice or Fried Rice

Hibachi Chicken	16.00
Hibachi Salmon 🍣	23.00
Hibachi Sirloin	21.00
Hibachi Tuna 🍣	23.00
Hibachi Shrimp	21.00
Hibachi Tilapia	21.00
Hibachi Sea Scallop	23.00
Hibachi Filet Mignon 🍣	23.00
Hibachi Lobster Twin Lobster Tails	35.00
Hibachi One Pounder 🍣 One pound of Sirloin or Filet Mignon	31/35
Vegetarian Dinner Served with Vegetable Tempura Appetizer. No Shrimp Sampler	13.00
Chicken & Shrimp	23.00
Shrimp & Scallop	27.00
Steak & Shrimp 🍣	27.00
Steak & Chicken 🍣	27.00
Salmon & Shrimp	27.00
Chicken & Lobster	31.00
Shrimp & Lobster	31.00
Seafood Combo Shrimp, Scallop, Lobster Tail	35.00
Steak & Lobster 🍣	35.00

More Combinations and Add-ons Available

### Hibachi Add-on

Noodle	2.00
Chicken Fried Rice	3.00
Shrimp	7.00

### Children's Dinner

(Age 12 or Under)

Hibachi Chicken	11.00
Hibachi Shrimp	12.00
Hibachi Sirloin 🍣	12.00
Hibachi Filet Mignon 🍣	14.00

Gift Card Available

## Kitchen

Served with Miso Soup and choice of Fried Rice or Steamed Rice

Tofu or Vegetable Teriyaki	7.00
Ton Katsu Panko Breaded Pork Cutlet. Deep-fried	8.00
Chicken Katsu Panko Breaded Chicken Cutlet. Deep-fried	8.00
Chicken Teriyaki	8.00
Assorted Tempura Shrimp, Chicken & Vegetables	9.00
Beef Teriyaki 🍣	10.00
Salmon Teriyaki 🍣	10.00
Shrimp Teriyaki	10.00

MAKE THE ABOVE TO A **BENTO BOX** \$2<sup>extra</sup>  
GET A FRESH HOUSE SALAD AND A CALIFORNIA ROLL

## Sushi Bar

Served with Miso Soup. Chef's Selection of Fish

Sushi Regular 🍣 5 pieces of Sushi & California Roll	13.00
Sushi Deluxe 🍣 7 pieces of Sushi & California Roll	15.00
Chirashi Sushi 🍣 Diced Sashimi with Pickles	15.00
Sashimi Regular 🍣 10 pieces of Sashimi	15.00
Sashimi Deluxe 🍣 12 pieces of Sashimi	18.00
Sushi & Sashimi Combo 🍣 4 pieces of Sushi, 8 pieces of Sashimi & Tuna Roll	20.00

## Hibachi

Served with Soup, Fresh House Salad, Vegetables and Fried Rice or Steamed Rice

Hibachi Vegetables	8.00
Hibachi Salmon 🍣	12.00
Hibachi Chicken	9.50
Hibachi Steak 🍣	12.00
Hibachi Shrimp	12.00
Hibachi Filet Mignon 🍣	14.00

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## Kitchen Appetizer

<b>Edamame</b> Steamed Soy Bean Pods with Sprinkle of Salt	5.00
<b>Summer Roll</b> Shrimp, Spring Mix and Crab Stick wrapped with Rice Paper	7.00
<b>Vegetable Tempura</b> Deep-fried assorted Vegetables	6.00
<b>Agedashi Tofu</b> Fried Tofu Nuggets	5.00
<b>Yakitori</b> Grilled Chicken Chunks on Skewer	6.00
<b>Shrimp Dumpling</b> Steamed Shrimp and Vegetable Dumplings	6.00
<b>Gyoza</b> Pork Pot Stickers	6.00
<b>Chicken Karaage</b> Deep-fried marinated Chicken Nuggets	6.00
<b>Money Bag</b> Crab Meat, Cream Cheese and Vegetables wrapped with Wonton Skin. Deep-fried. Served with Plum Sauce	6.50
<b>Shrimp Tempura</b> Lightly battered, deep-fried Shrimp and Vegetables	7.00
<b>Crispy Calamari</b> Deep-fried Calamari	8.00
<b>Beef Negimaki</b> Beef and Scallion Wrap	8.00
<b>Rock Shrimp Tempura</b> Spicy bite-size Shrimps	8.00
<b>Hamachi Kama</b> Broiled Yellowtail Collar	11.00

## Soup

<b>Lemongrass Hot &amp; Sour Soup</b>	6.00
<b>Clear Mushroom Soup</b>	2.50
<b>Miso Soup</b>	2.50

## Sushi Bar Appetizer

<b>Seaweed Salad</b> Seasoned Ocean Seaweed	5.00
<b>Calamari Salad</b> Cooked Sliced Calamari with Tree Mushroom, Bamboo Shoot, Chili Pepper, Stem Lettuce, Ginger, Sesame Seed	6.50
<b>Crab Salad</b> Shredded Crab Sticks and Cucumber mixed with Spicy Sauce	6.00
<b>Sushi Sampler</b> 🍣 Chef's Selection of Sushi	8.00
<b>Tuna Tataki</b> 🍣 Seared Peppercorn Crusted Tuna with a Citrus Sauce	9.00
<b>Sashimi Sampler</b> 🍣 Chef's Selection of Sashimi	9.00
<b>Naruto Roll</b> 🍣 Tuna, Salmon, Yellowtail wrapped with Cucumber	10.00
<b>Chirashi Salad</b> 🍣 Assortment of fishes with fresh Spring Mix in mild a Miso Sauce	11.00

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## From the Kitchen

### Main Entree

Served with Miso Soup, Fresh House Salad and Steamed Rice

<b>Scottie Salmon</b> 🍣	23.00
<b>Sumo Steak</b> 🍣 12oz Sirloin	23.00
<b>Ocean Delight</b> Shrimp, Scallop & Lobster Tail. Served with Lemon Butter Sauce	33.00
<b>Chilean Sea Bass</b> Steamed Sea Bass with Vegetables. Served with Black Bean Sauce and a touch of Olive Oil	25.00
<b>Grilled Filet Mignon</b> 🍣 Grilled Center-cut Filet Mignon with Yakiniku Sauce	24.00

### Teriyaki

Finished with our Home-made Teriyaki Sauce  
Served with Miso Soup & Steamed Rice

<b>Tofu or Vegetable Teriyaki</b>	13.00
<b>Chicken Teriyaki</b>	15.00
<b>Salmon Teriyaki</b> 🍣	20.00
<b>Shrimp Teriyaki</b>	18.00
<b>Beef Teriyaki</b> 🍣	20.00
<b>Seafood Teriyaki</b> Shrimp, Scallop & Salmon	20.00

More Combinations Available for Teriyaki

### Tempura

Served with Miso Soup and Steamed Rice

<b>Vegetable Tempura</b>	12.00
<b>Assorted Tempura</b> Shrimp, Chicken & Vegetables	16.00
<b>Shrimp Tempura</b>	16.00
<b>Seafood Tempura</b> Shrimp, Scallop, Crab Stick, Tilapia & Vegetables	18.00
<b>Chicken Katsu</b> Panko breaded Chicken Cutlet. Deep-fried	14.00
<b>Ton Katsu</b> Panko breaded Pork Cutlet. Deep-fried	15.00

### Udon

Thick Rice Noodle

<b>Vegetable Udon (Stir-fried or Soup)</b>	9.00
<b>Chicken Udon (Stir-fried or Soup)</b>	10.00
<b>Tempura Udon Soup</b>	11.00
<b>Nabeyaki Udon Soup</b> 🍣 Shrimp Tempura, Chicken with Vegetables and a poached Egg	13.00
<b>Seafood Udon (Stir-fried or Soup)</b> Shrimp, Scallop, Crab Stick, Tilapia and Fish Cake	16.00

### Chef's Special Fried Rice

<b>Vegetable Fried Rice</b>	7.00
<b>Chicken Fried Rice</b>	8.00
<b>Beef Fried Rice</b>	9.00
<b>Shrimp Fried Rice</b>	9.00
<b>Seafood Pineapple Fried Rice</b>	10.00

### Bento Box Special 21.00

Served with Soup, Salad, & California Roll

#### Pick 2 Items

Assorted Tempura	◆	Crispy Calamari
Shrimp Tempura	◆	Chicken Katsu
Beef Teriyaki	◆	Chicken Teriyaki