

# Dinner Menu

## Salad from Sushi Bar

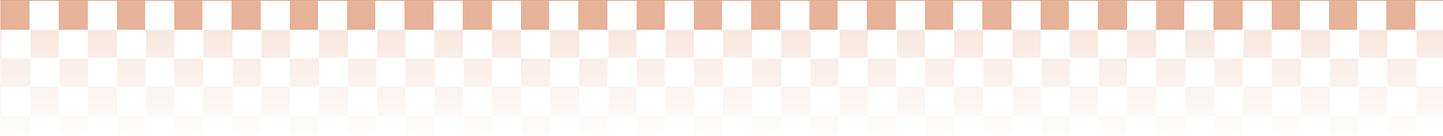
<b>Sunomono</b>	<i>Shrimp, Crab Stick, Octopus, and Flounder with thin sliced cucumber, wakame seaweed, and tosazu sauce</i>	<b>\$8.00</b>
<b>Kurage-Su</b>	<i>Jellyfish marinated in sesame vinegar</i>	<b>\$6.50</b>
<b>Seaweed Salad</b>	<i>Seaweed marinated in sesame oil</i>	<b>\$6.00</b>
<b>Squid Salad</b>	<i>Marinated squid with lettuce, sliced cucumber and radish sprout</i>	<b>\$6.50</b>

## Appetizers from Sushi Bar

<b>Tuna Nuta</b>	<i>4cps. Tuna with thin sliced cucumber and wakame seaweed served w/ nuta sauce</i>	<b>\$9.50</b>
<b>Maguro Sashimi</b>	<i>5 pcs. Tuna with wakame seaweed with shiso</i>	<b>\$9.50</b>
<b>Hamachi Sashimi</b>	<i>5pcs. Yellowtail served with wakame seaweed with shiso</i>	<b>\$9.00</b>
<b>Ika Sashimi</b>	<i>Squid rolled in seaweed with cucumber shad roe and shiso cut in 6pcs.</i>	<b>\$8.00</b>
<b>Toro Sashimi</b>	<i>5 pcs. Toro with wakame seaweed with shiso and nuta sauce.</i>	<b>Market</b>

## Salad

<b>House Salad</b>	<i>Served with your choice of Ginger dressing or Sesame dressing.</i>	<b>\$6.00</b>
<b>Ingen</b>	<i>String bean in sesame sauce.</i>	<b>\$4.50</b>
<b>Fresh Tofu</b>	<i>Home made Tofu</i>	<b>\$5.50</b>
<b>Edamame</b>	<i>Boiled fresh soybeans with a dash of salt</i>	<b>\$4.00</b>
<b>Ohitashi</b>	<i>Boiled spinach in soy sauce</i>	<b>\$4.50</b>
<b>Hijiki</b>	<i>Cooked black seaweed with soy sauce.</i>	<b>\$4.50</b>
<b>Tofu Salad</b>	<i>Tofu, lettuce, tomato, radish sprout, sesame oil and ponzu sauce.</i>	<b>\$6.50</b>



## Appetizers

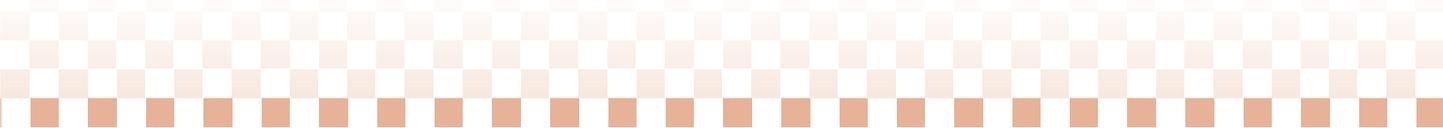
<b>Tempura Combo</b>		<b>\$6.95</b>
<b>Shrimp Tempura</b>		<b>\$6.75</b>
<b>Vegetable Tempura</b>		<b>\$5.50</b>
<b>Shiitake Tempura</b>		<b>\$6.00</b>
<b>Squid Tempura</b>		<b>\$6.50</b>
<b>Ginger Pork</b>	<i>Sauteed</i>	<b>\$7.00</b>
<b>Shrimp Dumpling</b>	<i>Steamed</i>	<b>\$6.00</b>
<b>King Crab Leg</b>	<i>Steamed</i>	<b>\$13.50</b>
<b>Age-Tofu</b>	<i>Fried Tofu</i>	<b>\$6.00</b>
<b>Tonkatsu</b>	<i>Fried Pork</i>	<b>\$7.00</b>
<b>Kaki Furai</b>	<i>Fried Oyster</i>	<b>\$6.00</b>
<b>Orange Roughy</b>	<i>Broiled with Miso</i>	<b>\$9.50</b>
<b>Negimaki</b>	<i>Scallions wrapped in Beef</i>	<b>\$8.00</b>
<b>Yakitori</b>		<b>\$5.95</b>

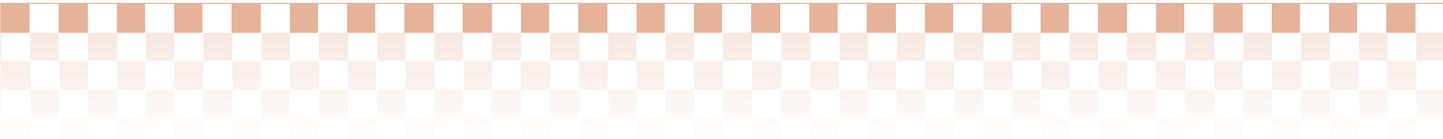
## Entrees from Sushi Bar

*Served with Miso Soup, Rice and Bean Sprout Salad*

<b>Sushi Assortment</b>	<i>Tuna, yellowtail, salmon, flounder, crab stick, shrimp, shad roe, sea water eel &amp; 6pcs. California roll</i>	<b>\$19.00</b>
<b>Omakase Sushi Assortment</b>	<i>Today's Chef choice</i>	<b>\$32.00</b>
<b>Sashimi Assortment</b>	<i>4 pcs. Tuna, 3pcs.each yellowtail &amp; flounder, 1pc.sweet shrimp, conch and hokki.</i>	<b>\$21.00</b>
<b>Sushi &amp; Sashimi</b>	<i>Sushi Assortment + 2pcs.each tuna, Yellowtail, hokki clam and conch sashimi.</i>	<b>\$23.00</b>
<b>Chirashi</b>	<i>3pcs.Tuna, 2pcs.yellowtail and flounder, 1pc.each omelet, crab stick, shrimp, salmon, conch, octopus, squid, masago roe and arctic clam, served with vegetables, arranged on a bed of sushi rice.</i>	<b>\$23.00</b>

**Brown Rice Sushi \$1.00 Extra**





## Entrees

*Served with Miso Soup, Rice and Bean Sprout Salad*

<b>Beef Teriyaki</b>	<i>New York strip served with teriyaki sauce.</i>	<b>\$21.00</b>
<b>Chicken Teriyaki</b>	<i>Boneless grilled chicken served with teriyaki sauce.</i>	<b>\$17.00</b>
<b>Negimaki</b>	<i>14pcs.scallions wrapped in thinly sliced beef served with teriyaki sauce.</i>	<b>\$21.00</b>
<b>Salmon Teriyaki</b>	<i>Grilled salmon served with teriyaki sauce.</i>	<b>\$19.00</b>
<b>Assorted Tempura</b>	<i>5pcs.Shrimp, squash, sweet potato, broccoli, string bean and Japanese smelt</i>	<b>\$19.00</b>
<b>Yosenabe</b>	<i>Japanese Style Seafood Soup (clam, shrimp, sole, scallops with napa and scallion)</i>	<b>\$21.00</b>
<b>Sukiyaki</b>	<i>Japanese thin noodles with beef, onion and tofu in soy flavored broth.</i>	<b>\$21.00</b>
<b>Una-Ju</b>	<i>Broiled fresh water eel on rice.</i>	<b>\$22.00</b>
<b>Seafood Combo</b>	<i>Fillet of sole, scallops, shrimp, and clams sauteed in teriyaki sauce.</i>	<b>\$21.00</b>
<b>Soft Shell Crab</b>	<i>Fried fresh soft shell crab served with ponzu sauce.</i>	<b>\$19.00</b>
<b>Black Sea Bass Filet</b>	<i>Broiled black sea bass filet with moro miso sauce.</i>	<b>\$20.00</b>

### **Brown Rice \$1.00 Extra**

*Comes with an option of one side vegetable:  
Steamed Broccoli, Steamed Carrot, Steamed String Bean, Green Salad, Pan  
Fried Mixed Vegetables  
Add an extra side for \$2.50*

## Noodles

<b>Nabeyaki</b>	<i>Udon noodles soup with seafood, chicken, clam, egg and shrimp tempura</i>	<b>\$14.00</b>
<b>Tempura Soba</b>	<i>Buckwheat noodles soup with shrimp tempura</i>	<b>\$11.00</b>

**Menus & prices are subject to change without any notice.  
An 18% Gratuity will be added to checks of groups of 5 or more.**

