

## LUNCH SPECIALS

11AM - 3PM



No Substitution  
Please

### BENTO BOX

Served with soup, house salad [contain peanut], shrimp and vegetable tempura, \*California roll, and rice.

- Grilled Chicken Teriyaki **16**
- \*Black Angus N.Y. Strip Steak Teriyaki **17**
- Salmon Fillet Teriyaki **17**
- Tofu teriyaki (grilled or fried) **15**
- Tonkat-su | panko crusted pork cutlet **16**
- Chilean Sea Bass **20**

### \* SUSHI PLATE

Served with soup and salad

- 4 ps. Chef's choice Nigiri +
- 1 Maki roll **16**

Select from : Tuna • Salmon • Negi Hamachi • Spicy Tuna • Alaskan Maki • Shrimp Tempura • Boston • California • Super white tuna + Avo

- Veggie Choice **16**

Include : Futo veggie maki AND Sweet potato maki or Veggie tempura maki

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## STARTERS

### Chicken mini wonton **10**

Chicken cilantro mini fried dumplings with house ponzu

### \* Hamachi Jalapeño **16**

Hamachi with jalapeño and house ponzu

### \* Sashimi Sampler **15**

Chef's choice 7ps. assorted sashimi

### \* Ahi Tuna Poke **14**

Diced Maguro with avocado, scallions, white onion, Radish sprouts, ginger, sriracha, soy sauce, wasabi and sesame oil

### \* Sunomono Moriawase **15**

Assorted 5 ps. sashimi over wakame salad

### Tako-su **13**

Sliced octopus with ponzu over wakame salad

### Ebi Harumaki **13**

Crispy tiger shrimp- shiitake egg roll with sweet chili sauce

### Edamame **6**

Steamed Japanese soybeans with sea salt

### Takoyaki **10**

4 pcs octopus pancake ball with mayo, katsu sauce, and bonito

### Shrimp Shumai **10**

Japanese style steamed shrimp dumpling

### Gyoza **9**

Pan fried chicken and pork dumplings with sesame ponzu

### Chicken Karaage **11**

Japanese street food. Fried chicken cutlet served with spicy mayo

### Age-Dashi tofu **9**

Quick-fried tofu with nori, bonito, daikon, grated ginger and scallions in warm dashi broth

### Shrimp and Vegetable Tempura **13**

3 pcs breaded shrimps and seasonal veggies

## SOUP / SALADS

### Miso soup **4**

With wakame, soft tofu, and scallions

### Kabocha soup **9**

Creamy Japanese squash bisque with Alaskan king crab

### Crispy Tofu Salad **10**

Mixed baby greens with fried tofu, red onions, tomatoes, wasabi peas tossed with light sesame-peanut dressing [Contain sesame and peanuts]

### Horenso No Goma-Ae **9**

Blanched spinach with sweet sesame sauce [contain sesame and peanuts]

### House Salad **8.5**

Mixed greens with house ginger dressing [contain peanuts] \* peanut free choice available, please ask.

### Wakame Salad **8**

Spicy seaweed salad with sesame

## NIGIRI / SASHIMI

*Nigiri (premium sliced raw fish over sushi rice) – Sashimi (premium sliced raw fish)*

- \* Maguro (Big eye Tuna) **4.5**
- \* Izumi-Dai (Farm Tilapia) **3**
- \* Nama Sake (Fresh Salmon) **4**
- Unagi (Fresh Water Eel) **4.5**
- \* Suzuki (Striped Bass) **3.5**
- \* Kunsei Sake (smoked salmon) **3.50**
- Tamago (Sweet Omelet) **3**

- \* Saba (Mackerel) **3.5**
- \* Masago (Smelt Roe) **3.5**
- \* Kajiki (Super white tuna) **4**
- \* Bin-Naga Maguro (Albacore) **3.5**
- \* Ikura (Salmon Roe) **5.5**
- \* Hamachi (Yellow Tail) **4**
- Kani-kama (Imitation Crab) **2.50**
- Ebi (Cooked Shrimp) **2.50**

- \* Tako (Octopus) **3.5**
- \* Ama-Ebi (Sweet Shrimp) **4**
- \* Hotate (Sea Scallop) **4**
- \* Ika (Squid) **3.5**
- \* Uni (Sea urchin) – Market Price
- \* Tobiko (Flying Fish Roe) **3.5**
- [red, wasabi, black] [with quail egg **+1.5**]

## CLASSIC MAKI

- \* **Tekka** (Tuna maki) 9
- \* **Nama-sake** (Salmon maki) 9
- \* **Spicy Tuna Maki** 10
- \* **Super White Tuna Avocado Maki** 10
- \* **Salmon Avocado Maki** 10

**Spicy shrimp Maki** 11  
Shrimp, Cucumber, Red tobiko, Spicy mayo, scallions

\* **Negi Hamachi Maki** 9  
Yellowtail, Scallions

**Negi Saba Maki** 9  
Mackerel, Scallions, Lemon Juice

**Unagi Maki** 11  
Unagi, Cucumber, Kabayaki sauce

**Salmon Skin Maki** 11  
Crispy salmon skin, Cucumber, Japanese sprout, Kabayaki Sauce

**Spider Maki** 13  
Soft shell crab, Masago, Cucumber, Avocado, Kabayaki sauce, Spicy mayo, Tempura crunch

**California Maki** 9  
Crab stick, Cucumber, Avocado, Masago

**Boston Maki** 11  
Tuna, Avocado, Cucumber

\* **Alaskan Maki** 12  
Salmon, Cucumber, Crabmeat

\* **Philadelphia Maki** 11  
Smoked Salmon, Cream cheese, Avocado

\* **Chicago Maki** 12  
Hamachi, Unagi, Cucumber, Tempura crunch, Kabayaki sauce, Green tobiko

\* **Ruby Maki** 12  
Tuna, izumidai, Cucumber, Jalapeño, Cilantro, Lime juice

**Fire Ocean Maki** 13  
White fish tempura, Scallion, Wasabi mayo, \* Tempura crunch

**Shrimp Tempura Maki** 11  
Shrimp tempura, Cucumber, Kabayaki sauce, Tempura crunch

\* **Spicy Salmon** 11  
Salmon, Scallion, Cucumber, Spicy mayo, Masago

\* **Summer Maki** 15  
Hamachi, Crabmeat, Cilantro, Cucumber, Wasabi mayo, Sriracha Tempura crunch

**Kamikaze** 13  
Smoked salmon, Cream cheese, Crab stick, Tempura coating, Kabayaki sauce

\* **Spicy Scallop Maki** 12  
Scallop, Cucumber, Scallion, Masago, Spicy mayo

**Dragon Maki** 16  
Shrimp tempura, Avocado, Unagi, Kabayaki sauce

\* **Rainbow Maki** 15  
California maki, Assorted fish on top

\* **Crispy Salmon Maki** 14  
Salmon, Asparagus tempura, Cilantro, Chili sauce, •Panko crust Lemongrass reduction [no rice]

## VEGETARIAN MAKI

**Avocado Maki** 7

**Shitake Maki** 7

**Kappa** 7  
Cucumber maki

**Oshinko Maki** 7  
Pickle radish maki

**Kampyo Maki** 7  
Sweet Gourd strips

**Goma Ae Maki** 9  
Spinach, Sweet sesame sauce [Contain peanuts]

**Asparagus Maki** 8  
Steamed asparagus, Wasabi Mayo

**Futo Veggie Maki** 11  
Spinach, Asparagus, Cucumber, Avocado, Lemongrass reduction

**Veggie Tempura Maki** 11  
Tempura asparagus, Green onion, Sweet potato, spicy mayo

**Sweet Potato Maki** 12  
Sweet Potato, Avocado, kampyo, Scallion, Tempura crunch, Wasabi mayo, Kabayaki sauce

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## CONTEMPORARY MAKI

### \* SEN Maki 16

Shrimp tempura, Tako, Scallion, Fire torched scallop, Squid, Lemongrass reduction

### \*Ginger Crazy Maki 16

Tuna, Hamachi, Izumidai, Shredded ginger, Jalapeño, Tempura crunch, Spicy mayo

### \* Red Dragon Maki 18

Spicy tuna, Tempura crunch, Tuna, Izumidai, Ama-Ebi, Red tobiko

### \* Volcano Maki 16

Unagi, Squid, Masago, Crabmeat, Jalapeno, Spicy tuna, Fire torched spicy mayo

### \* Oak Park Maki 16

Asparagus tempura, Tuna, White tuna, Cream cheese, Spinach, Sesame sauce, Fried shallots [contain peanuts]

### \* Tiger Maki 16

Shrimp tempura, Kampyo, Spicy mayo, Salmon, Kabayaki sauce, Red tobiko, Black tobiko

### \* Sake Lover Maki 18

Crispy salmon skin, Avocado, Spicy mayo, Salmon, Japanese sprout, Ikura

### \* Fuji Mountain Maki 19

Soft shell crab, Cream cheese, Avocado, Fire torched tuna, spicy mayo, super white tuna, chili sauce, Lemongrass reduction

### \* Oranda Maki 17

Hamachi, Avocado, Cilantro, Jalapeno, Tuna, Superwhite tuna, Black tobiko, Red tobiko, Ponzu

### \* Ghost Ship Maki 16

Spicy tuna, Sweet potato, Cream cheese, Scallion, Spicy mayo, Panko coating

### Caterpillar Maki 17

Unagi, Cucumber, Avocado, Ika, tempura crunch Kabayaki sauce, Wasabi mayo, Wasabi tobiko

### Green Turtle Maki 16

Shrimp tempura, Kampyo, Cream cheese, Shrimp, Kabayaki sauce, Green tobiko

### Godzilla Maki 16

Shrimp tempura, Avocado, Cream cheese, Tempura crunch, Kabayaki sauce, Wasabi mayo, Red Tobiko

### \* Demon Maki 17

Unagi, Tempura crunch, Avocado, Hamachi, Spicy mayo, Black Tobiko

### \* Salsa Maki 16

Albacore tuna, Cucumber, Cilantro, Jalapeño, Avocado, Tempura crunch, Yuzu juice, Chili sauce, Green tobiko

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## SUSHI BAR ENTREE

included miso soup

### \* Sashimi Entree (Chef's choice 15-18 pcs) 39

### \* Sashimi Deluxe (Chef's choice 20-25 pcs) 47

### \* Nigiri Entree (Chef's choice 12 pcs) 32

### \* Nigiri Sashimi Combo 42

[No substitutions] 8 pcs Sashimi, 6 pcs Nigiri, Sen Maki

### \* Tekka Don 26

8 pcs Tuna sashimi over sushi rice

### \* Sake Don 24

8 pcs Salmon sashimi over sushi rice

### \* Chirashi 27

10 pcs Assorted sashimi over sushi rice

### Una-Ju 27

8 pcs Broiled fresh water bbq eel over sushi rice

### Green Maki Set 24

[24 pcs — No substitutions].

Oshinko maki, Goma-ae maki, Asparagus maki, Avocado maki (Goma-ae maki contain peanuts)

### \* Sen Spicy Maki Set 30

Spicy tuna maki, Spicy salmon maki, Fire ocean maki

### \* Coast to coast Set 44

[30 pc — No substitutions] California maki, Boston maki, Philadelphia maki, Chicago maki, Alaskan maki

## KITCHEN ENTREE

included miso soup

### Wasabi Salmon 23

8 oz. Atlantic salmon fillet grilled with wasabi soy sauce served with roasted vegetables and steamed rice

### Chicken Teriyaki 20

Boneless skinless chicken thigh with roasted vegetables and steamed rice

### \* BLACK ANGUS NEW YORK STRIP STEAK TERIYAKI 24

8 oz. NY strip Angus steak with roasted vegetables and steamed rice

### Chilean Sea bass 30

Grilled with our teriyaki sauce over salad greens and steamed rice

### Pork Tonkatsu 21

Panko crusted pork cutlet with tangy sauce and steamed rice

### Shrimp Tempura Udon 16

Udon noodles in dashi broth with shrimp tempura, wakame, and scallion [Does not include miso soup]

### TERIYAKI BENTO BOX

[include : Shrimp and Vegetable Tempura, Miso soup, House salad, California rolls and Steamed rice] substitution is subject to up charge, some restrictions apply

### Grilled Chicken 22

### Pork Tonkatsu 23

### \* N.Y. ANGUS STRIP STEAK 26

### Grilled Salmon fillet 25

### Tofu teriyaki (grilled or fried) 19

### Chilean Sea Bass 32

## DESSERTS

### Green Tea Crème Brûlée 8

Cream custard infused with green tea

### Molten Chocolate Cake 10

Chocolate cake with soft center, Green tea ice cream

SORBET TRIO 9	GELATO TRIO 9
Choose 3 Sorbet: Raspberry Mango Passion fruit Lemon	Choose 3 Gelato: Green tea Red bean Dark Chocolate Vanilla bean

### Single Scoop Ice Cream 4

### Mochi Ice Cream 6

Fragrant rice cakes filled with ice cream.  
Chocolate, Green tea, Mango, Strawberry, Vanilla, Red bean

## DRINKS

### Green Tea

Hot 3 | Iced 4

### Specialty Black Iced Tea 4

Please ask for selection

### Soda Cans 3

Coke, Diet-coke, Sprite  
(no refills)

### Ramune 5

[Japanese soda] Plain or Flavored

### Pomegranate Spritzer 5

### Lychee or Mango spritzer 5

### Juice 4

Choose:  
Cranberry, Mango or Guava

### Premium Selected Hot Teas 4

Please ask for selection

A 20% service charge may be added for a large party of 5 or more