

## starters.

### miso soup.

a classic favorite. \$4.  
w/ crab meat or scallops. \$5.

### house salad.

mixed greens with sesame salad dressing. \$5.

### baby octopus salad.

pickled cucumber. ponzu sauce. sesame oil. gf. \$5.

### edamame.

steamed japanese soy beans. gf. \$5.

### seaweed salad.

fresh seaweed with ponzu and sesame oil. gf. \$6.

### spicy sashimi salad.

assorted raw fish, cucumber with spicy soy sauce. \$9.

### avocado salad\*.

with scallion, fish egg and creamy miso dressing. gf. w/lump crab, \$8. w/fresh fish of the day, \$9.

### pickled cucumber salad.

pickled cucumbers with japanese rice vinegar and sesame seed. v, gf. \$5.

### shrimp sunomono salad.

pickled cucumber, tiger shrimp, tobiko with sunomono sauce. gf. \$8.

## tastings.

### smoked salmon tataki.

thinly-sliced smoked salmon with creamy jalapeño sauce and ponzu sauce topped with caviar. gf. \$9.

### tuna tartare.\*

tuna with avocado and asparagus. topped with ponzu sauce. served with seaweed chips. gf. \$9.

### tuna tataki.\*

seared tuna served with ponzu sauce. gf. \$9.

### yellowtail & jalapeño.\*

yellowtail with jalapeño, topped with caviar. served with ponzu sauce. gf. \$10.

## sushi / sashimi.

served with shoyu soy sauce, fresh wasabi and white ginger from japan.

### sushi dinner.\*

chef's selection of nigiri. 6 pcs \$27. 8 pcs \$30. 10 pcs \$36.

### sashimi dinner.\*

chef's selection of assorted seafood. 8 pcs \$25. 11 pcs \$35. 14 pcs \$45.

### chef ben's unagi don.

broiled eel, cucumber on top of sushi rice and eel sauce. \$19.

### chirashi bowl.\*

traditional sushi dinner. served on rice. \$28.

## classic rolls

classic favorites.

### cucumber and avocado roll. \$5.

### california roll. \$5.

### tuna avocado roll.\* \$6.

### salmon avocado roll.\* \$6.

### yellowtail jalapeño roll.\* \$6.

### eel cucumber roll. \$7.

### eel avocado roll. \$7.

### smoked salmon.\*

with cream cheese. \$7.

## house rolls.

### naked roll.\*

lump crab, cream cheese, fish roe, avocado and scallion wrapped in cucumber topped with ponzu sauce. no rice. gf. \$9.

### sashimi roll.\*

tuna, salmon, white fish, fish roe and asparagus wrapped in cucumber topped with ponzu sauce. no rice. gf. \$9.

### veggie j roll.

avocado, asparagus, watermelon, radish and seaweed salad wrapped in cucumber served with ponzu sauce. no rice. v, gf. \$8.

### dream roll.\*

shrimp tempura and avocado wrapped in soy paper topped with spicy tuna, served with creamy jalapeño sauce, sweet chili sauce and tempura bits. \$11.

### after rain roll.\*

tuna, salmon, white fish, asparagus and avocado wrapped in soy paper served with jalapeño creamy sauce. \$11.

### kamikaze roll.\*

spicy crab and cucumber topped with avocado, tempura bits and sweet chili sauce. \$11.

### soft shell crab roll.

cucumber, avocado, asparagus, softshell tempura and tempura bits, served with sweet black pepper sauce and creamy tataki. \$10.

### volcano roll.

lump crab. volcano sauce. baked on a california roll. tempura bits. served with eel sauce. \$10.

### crazy monkey roll.\*

smoked salmon, cream cheese and topped with avocado, crunchy tempura bits and mango tobiko, served with eel sauce. \$11.

### del ray roll.\*

spicy tuna and avocado topped with seared tuna and jalapeño, served with spicy mayo and eel sauce and tempura bits. \$12.

### japanese sandwiches.\*

spicy tuna, avocado, cucumber, jalapeño and rice with tempura bits. served with mango tobiko sauce. \$10.

### spicy shrimp roll.\*

lump crab, avocado, cucumber, spicy mayo. topped with shrimp and served with mango tobiko sauce. \$15.

### pacific roll.

smoked salmon, asparagus, mango, cream cheese. \$9.

### rock'n roll.

bbq eel with cucumber and sweet eel sauce topped with avocado. \$10.

### tuna tataki roll.\*

tuna tataki top on cucumber, asparagus roll with ponzu sauce. gf. \$12.

### salmon tataki roll.\*

salmon tataki top on cucumber, asparagus roll with ponzu sauce. gf. \$12.

### rainbow roll.\*

tuna, salmon, shrimp avocado top on california roll with fish roe. \$16.

### godzilla roll.\*

tuna, salmon, yellowtail and tobiko. \$16.

### futomaki

mixed pickled vegetables. \$8.

## daily specials.

ask your server about today's specials.

## dessert.

ask your server about today's special dessert.

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness. please inform your server of any food allergies.

gf = gluten free. v = vegetarian.

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gf = gluten free. v = vegetarian. ask your server about gluten free options for our signature rolls.