

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.