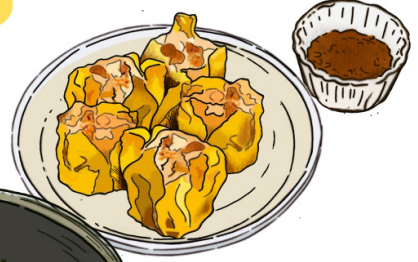


SMALL BITES.

EBI SHUMAI. \$8
Fried Shrimp dumping (5 pc.)



TAKOYAKI. \$8
Japanese octopus balls.

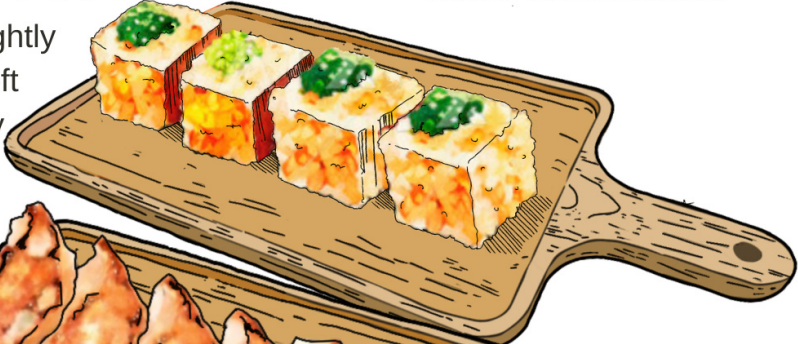


AGEDASHI TOFU \$9

Deep Fried tofu in dashi broth topped with bonito and seaweed.

KINDA TOFU. \$8

Deep fried lightly batter mixed soft tofu, House soy sauce glaze.



Gyoza. \$10
Pan fried Japanese style pork dumping. (6 pc.)

SHISHITO. \$11

Deep fried Japanese pepper.



OSHINKO. \$7

Assorted Japanese style pickle.

OKONOMIYAKI. \$14

Japanese style savory pancake.



EDAMAME. \$6

Japanese soy bean.

PURPLE TEMPURA. \$10

Crispy purple sweet potato fries.



FRIED MOCHI. \$6

Deep fried Japanese rice cake with sweet homemade sauce topped nori seaweed and bonito.

GOLDEN SPOONS. \$18

2 Spoons of Hokkaido scallops,
Sea urchin topped with Ikura.

TAKOWASA. \$8

Marinated sliced
octopus with
wasabi.



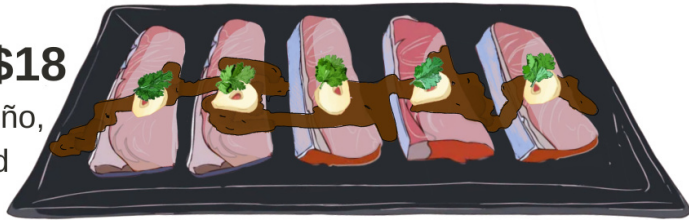
SPICY TUNA BITE. \$13

Seasoned spicy tuna tartare with
spicy mayo and eel sauce drizzle over
a bed of fresh creamy avocado.

HAMACHI

CARPACCIO. \$18

Yellowtail with jalapeño,
fresh garlic, cilantro and
ponzu sauce.



HOTATE

CARPACCIO. \$21

Thinly sliced raw scallops dressed with
citrus ponzu sauce topped with Chili paste,
Crispy Shallots, Green onion.



MISO SOUP.

\$3.50



ASARI BUTTER \$21

Japanese style steamed clams
with sake garlic and butter.



SPICY CLAMS SOUP. \$21

Clam, jalapeños, onion,
tofu, wakame seaweed in
dashi miso broth and green
onion topping.



KINOKO BUTTER. \$15

Assorted mushroom
with butter garlic in sizzling
hot plate.



CRISPY KNEES. \$12

Deep fried chicken knees.
soft bone joints.



CRISPY SKIN. \$10

Deep fried chicken
skin seasoning with
wasabi salt.

IKA GESO. \$13

Deep fried squid
tentacles.



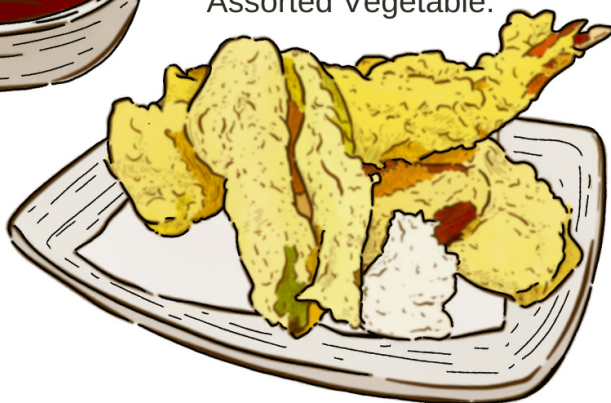
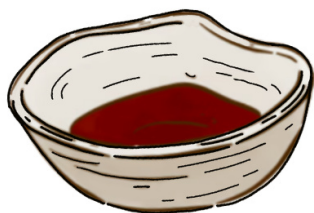
KARAGE. \$12

Crispy Japanese style fried chicken.

FRIED.

TEMPURA

- **TEMPURA COMBO \$17**
3 Pieces of shrimp / Assorted vegetable.
- **VEGGIES TEMPURA \$13**
Assorted Vegetable.



HOUSE SALAD. \$9

(ADD AVOCADO +4)

Spring mix topped masago and rice cracker served with yuzu wasabi dressing.



COLD TOFU . \$8

Silken cold tofu avocado salad with sesame soy wasabi dressing.



SASHIMI SALAD. \$18

Assorted sashimi over spring mix with yuzu wasabi dressing.



SALAD.

CABBAGE SALAD. \$7

Crunchy shredded cabbage with crispy shallots topped with roasted sesame dressing.



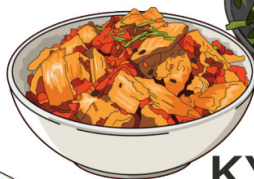
WAKAME SALAD. \$6

Seaweed salad sprinkle with sesame.



KIMCHI. \$6

Fermented dish of salted vegetable and seasoning.



GOMAE \$6

Spinach salad with nutty Japanese sesame sauce.



KYURI. \$6

Fresh cucumber seasoning with Japanese rice vinegar dressing.

GRILLED

SABA TERIYAKI \$14

Grilled mackerel with sweet and savory glaze.



IKA YAKI \$21

Grilled squid topped with house sauce.

BUTA BARA \$14

Grilled pork belly seasonings salt and pepper served with sweet miso on side.



SHIMA HOKKE \$18

Salt-grilled Atka mackerel.



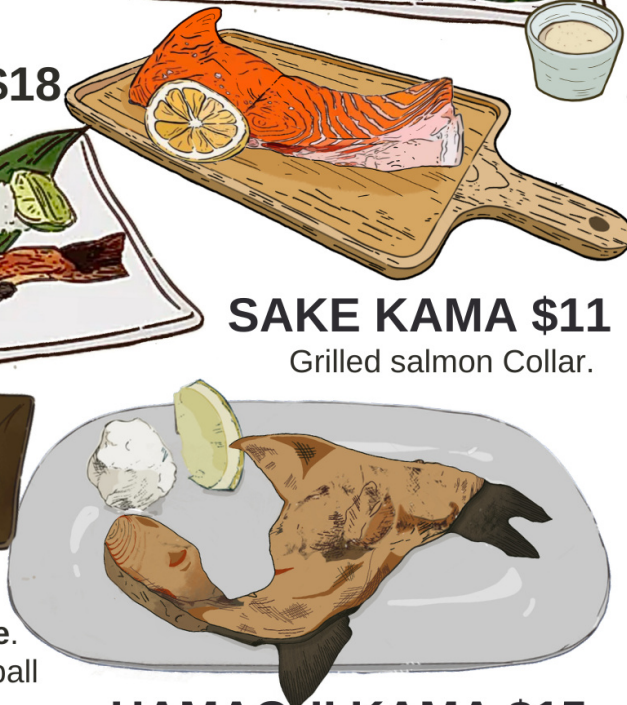
YAKI ONIGIRI

\$5.50* Price per piece.

Grilled Japanese rice ball glazed with sweet sauce.

SAKE KAMA \$11

Grilled salmon Collar.



HAMACHI KAMA \$15

Flamed grill yellowtail collar.

YAKI TORI

* PRICE PER SKEWER.



CHICKEN THIGH. SHISHITO PEPPER.

\$4.50



\$4.50



CHICKEN GIZZARD.

\$4.50



SHIITAKE.

\$4



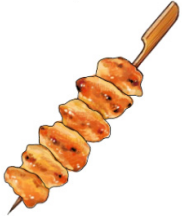
TAMAGO.

\$4.50



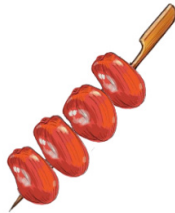
ANGUS BEEF.

\$6



CHICKEN HEART.

\$4.50



CHERRY TOMATO.

\$3.50



BACON WRAPPED
OYSTER MUSHROOM.

\$6



BEEF TONGUE.

\$7



CHICKEN SKIN.

\$4.50



OYSTER MUSHROOM.

\$3.50



BABY SCALLOPS.

\$7



CHICKEN MEATBALL.

\$6



EGGPLANT.

\$3.50

ASSORTED

SASHIMI. \$31

10 pieces of Chef 's selection.



SASHIMI PLATE.

*sashimi plate served 5 pieces.

- YELLOWTAIL SASHIMI. \$18
- SALMON SASHIMI. \$18
- TUNA SASHIMI. \$18
- ALBACORE SASHIMI. \$18
- SCALLOP SASHIMI. \$18

RAW

& ROLL

NIGIRI SAMPIER. \$25

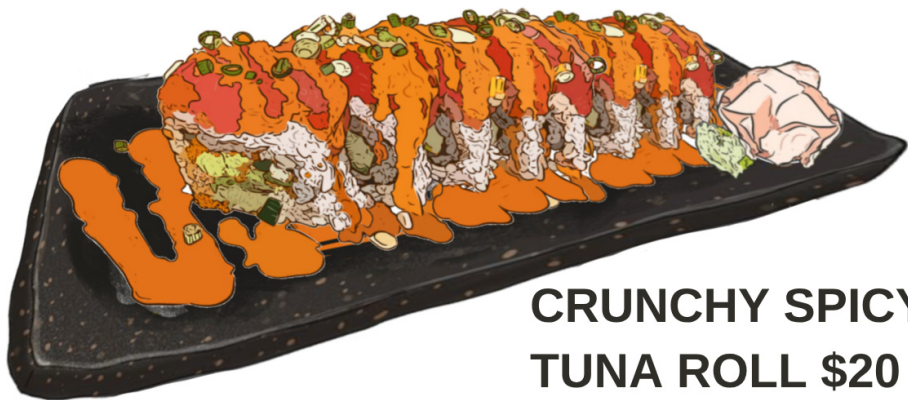
6 pieces of Chef 's selection sushi.



UNI NIGIRI. \$18

2 pieces of Sea Urchin sushi.





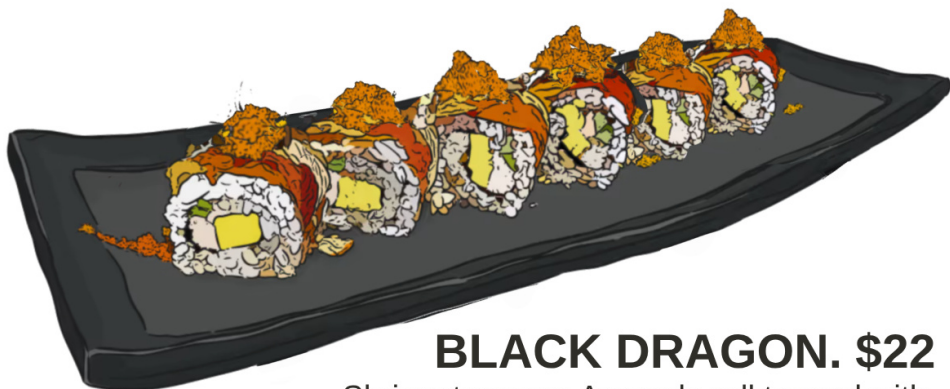
CRUNCHY SPICY TUNA ROLL \$20

Imitation Crab and Avocado roll a topped with chopped raw tuna, Spicy mayo, Eel Sauce scallions and crunchy tempura.



BERKELEY ROLL. \$20

Avocado roll wrapped in seared salmon topped with ikura and crunchy chilli garlic.



BLACK DRAGON. \$22

Shrimp tempura Avocado roll topped with unagi and masago. Drizzled with unagi sauce.



LGBTQ+ \$24

Imitation Crab and avocado roll on top with tuna, white tuna, yellowtail and salmon



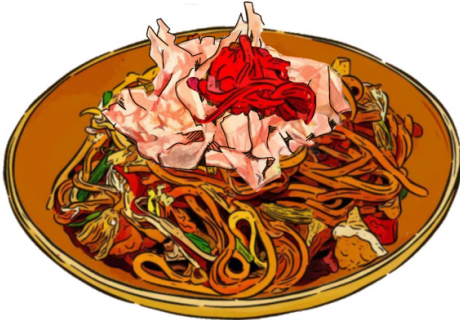
ON FIRE. \$21

Yellowtail, Spicy tuna, Jalapeño, Cilantro and avocado inside. Topped with tobiko Cut in 5 big pieces.

ROLLS.

- AVOCADO ROLL. \$8
- CUCUMBER ROLL. \$8
- SPICY TUNA ROLL. \$12
- SALMON AVOCADO ROLL. \$12
- YELLOWTAIL SCALLION ROLL. \$12
- SHRIMP TEMPURA ROLL. \$12
- CALIFORNIA ROLL. \$14
- FUTOMAKI. \$15

*Assorted Japanese pickle and tamago roll



MENTAIKO UDON. \$18 (ADD Bacon + \$4)

Thick and Chewy Japanese style noodles in creamy sauce flavored with spicy salted cod roe.

YAKI SOBA / UDON. \$15 (Add Beef, Pork, Chicken + \$4)

Choice of SOBA (Wavy noodles)
UDON (Chewy wheat noodles)

Stir-fried noodles, vegetables and yakisoba sauce. Topped with bonito and seaweed.



NOODLES



SUKIYAKI. 22

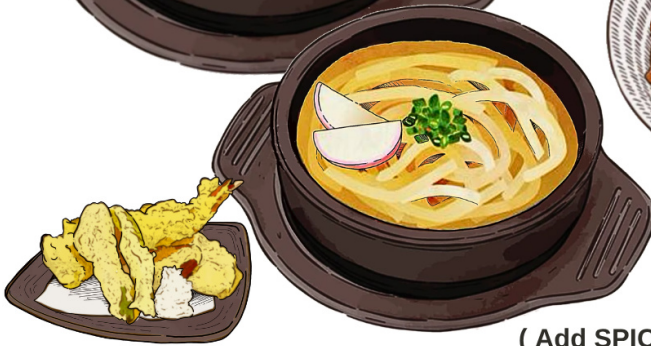
Thinly sliced beef, potato noodles, tofu and vegetable simmered in a sweet and savory soy sauce broth.



TONKOTSU RAMEN. \$18

(Add SPICY +1 , BLACK GARLIC + \$3)

Wavy noodles in flavorful pork broth topped with Pork Chashu, Bamboo, Mushroom green onion and a boiled egg.



TEMPURA UDON. \$20

Japanese Chewy noodles soup, fish cake, green onion and mushroom in rich dashi broth served with assorted tempura on side.

RICE



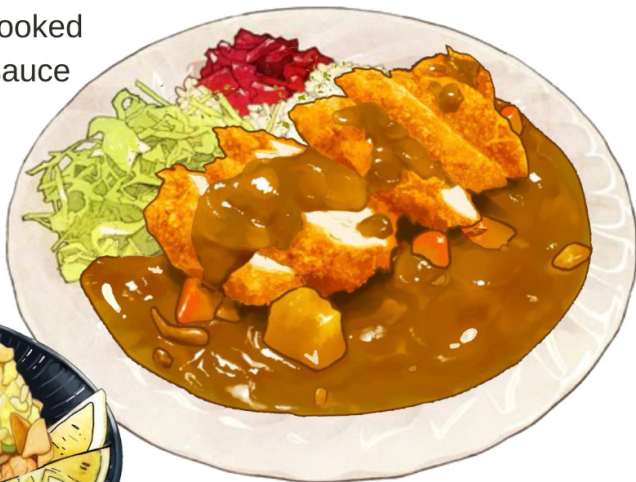
OCHAZUKE \$21

Hot dashi Broth poured over rice topped with raw Salmon, Ikura, Nori and Green onions.

JAPANESE CURRY. \$18

(Choice of Pork Katsu or Shrimp Tempura)

Carrots, and potatoes cooked in a rich savory curry sauce



GALIC FRIED RICE \$14

*(Add Chicken, Pork, Beef or tofu +4)

Stir-fried rice with eggs, carrots, onions

DONBURI

***Serve with Miso soup.**

CHIRASHI-DON\$ 35

Assorted sashimi
Over sushi rice.



UNAGI-DON \$25

Grilled eel , sweet
Unagi sauce over rice



IKURA-SALMON DONBURI \$29

Sliced raw salmon with
salmon roe over sushi rice.



OYAKO-DON \$18

Chicken, onions, and eggs are simmered in an umami-rich sauce.



CHICKEN TERIYAKI \$18

Japanese-style grilled chicken coated in a shiny, sweet-and-savory glaze.

GYU-DON \$20

Savory thin sliced of tender fatty beef, onions, and a sauce of mirin and soy over rice.



**** SIDE : Homemade Spicy \$2**

: White Rice \$3.50 / Sushi Rice\$4

YOU'RE SO

SWEET.

*DESSERT FEE \$20.

MATCHA ICE-CREAM \$9

Green tea ice cream with
Red bean and warabi Mochi



YUZU Cheezecake

\$12



MOCHI ICE-CREAM \$6

Green Tea / Strawberry
/ Black Sesame. (2pc.)



ASAHI 5%

- Glass 16oz. \$8
- Pitcher 64oz. \$27
- Non-Alcohol 0%
- Asahi (Bottle) \$7

SAPPORO 4.9%

- Glass 16oz. \$7
- Giant 34oz. \$12
(Extra Empty glass +\$1)
- Pitcher 64oz. \$24

- Echigo IPA (Can) \$8



KINDA

HOUSE WINE. \$11

Red wine / White wine/ Plum wine.

SOFT DRINK

Coke/ Diet Coke/ Sprite \$4
Sparkling Water \$4

Hot Tea. \$3

Flavored Soda. \$7

Yuzu/ Plum/ Lychee/ Yogurt/
Mango/ Passion Fruit/ Melon.

YUZU Lemonade. \$7

Smoothie (Pineapple/ Yogurt) \$9

KOREAN SOJU \$13 (Bottle)

Fresh/ Green grape/
Peach/ Yuzu.

HOUSE SAKE

HOT SAKE

Small. \$7 / Large. \$11

COLD SAKE

Small. \$8 / Large. \$12

CHU-HI. \$11

Yuzu/ Lychee/ Mango/ Pineapple/
Plum/ Passionfruit/ Peach/ Yogurt

SOJU TOWER. \$38

Yuzu/ Lychee/ Mango/ Pineapple/
Passionfruit/ Peach/ Yogurt

LET'S GET

DRINK

*CORKAGE FEE \$20 PER BOTTLE.

KIKUSUI

(Niigata) (Junmai ginjo)+2

This is a light and comfortably dry premium Sake with the aroma of fresh cantaloupe and banana followed by medium body with refreshing Mandarin orange like overtones

720 ml. \$55



Kikusui



Born Gold



Hakkaisan



Nanbu-Bijin



Chiku-Bai

BORN GOLD

(Fukui) (Junmai Daiginjo)+1

Layered, Light, Clean, & Drinkable - This is another great Daiginjo from a brewery known for making Daiginjo sake. "Gold" has an elegant nose comprised of green apple, sweet rice, plum skin, and peach aromas.

720 ml. \$65



NANBU-BIJIN SHINPAKU

(Iwate) (Junmai Daiginjo)+2

Fruity up front followed by distinct mineral notes. On the palate, it opens up with flavors of melon, lychee, and a hint of green spices. Shinpaku. Deep and rich aromas. Made from 100% premium Yamadanishiki rice.

720 ml. \$70



HAKKAISAN

(Niigata) (Honjozo)+4

The Tokubetsu Honjozo offers a clean and dry flavor profile, characterized by subtle notes of mango, rice, and nougat, complemented by a blend of spice, tropical fruit, and mint.

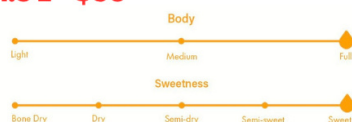
720 ml. \$65



SHO CHIKU BAI JUNMAINIGORI

Smooth and sweet with a full mouthfeel. Its flavors of banana, vanilla and sweet rice make this sake a luscious substitute for dessert. Silky mild emits the fruity aromas, creamy texture.

1.5L \$60



ULTRA SUIJIN

(Iwata) (Junmai Daiginjo)+10

Chilled, it dazzles with crisp dryness and subtle stone fruit and hazelnut notes; warmed, its soft texture and depth bloom, revealing layered rice-umami and gentle fruit nuances.

300 ml. \$26



Ultra Suijin



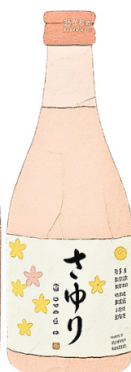
Dassai 45



Kurosawa



Jozen Jukusei



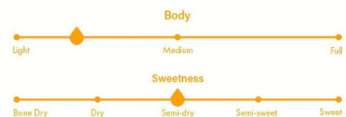
Sayuri

DASSAI 45

(Yamaguchi) (Junmai Dainjo)+12

Dassai 45 has a collection of sweet aromas including grape juice, cotton candy, and a hint of lemonade. Talk about a sake with body! This uber Daiginjo has a full-figured flavor that rushes chewy fruit tones to all corners of your mouth.

300 ml. \$25



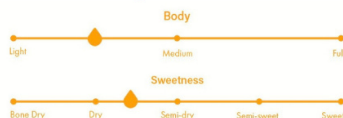
JOZEN JUKUSEI

(Niigata) (Junmai Ginjo)+3

Taste Profile : Rich & Extra Dry

This beefed-up version has a nose rich with the scent of plums, cherries and raisins, and a bolder, richer, drier body. Carefully aging this sake for over a year brings out the subtle dry fruit flavor.

300 ml. \$22



HAKUTSURU "SAYURI"

(Hyogo) (Junmai Nigori)-11

Taste Profile : Light & Sweet

Sayuri means "little lily" a perfect description for this soft floral-noted Nigori. This unfiltered sake has a very light nose filled with lush cream, cherry blossom, and light fruit. Semi-sweet palate with a very smooth finish.

300 ml. \$17



KUROSAWA

(Nagano) (Junmai)+3

Cool and clean Aromas and flavors of bananas foster, mangoes on a stick with chili powder, and smoked herbs with a satiny, bright, fruity medium body and a warming.

300 ml. \$24

