

DINNER MENU

Appetizers

KINOKO TOUBAN	\$15	AVOCADO KAMA	\$9.50	TEMPURA SPIDER	\$15
Mushrooms cooked in touban dish with sake, soy sauce, and ghee butter		Avocado topped with shrimp, imitation crab & our special spicy sauce		Soft shell crab tempura with vegetables	
TUNA TATAKI	\$16.50	GYU TATAKI	\$17	SHRIMP TEMPURA	\$19
Seared cubed tuna served with our spicy hybrid sauce		Thinly sliced seared filet mignon with roasted garlic & ponzu		Two jumbo shrimp with vegetables	
TORI KARA AGE	\$8.75	ATARIME	Half \$9 Whole \$17	VEGETABLE TEMPURA	\$16.50
Japanese style fried chicken		Grilled squid jerky		Various vegetables	
GYOZA	\$7.50	ESCOLAR KUSHIYAKI	\$14	IKA NO SANSAI AE	\$7.25
Five crispy fried chicken and vegetable dumplings		Two skewers of cubed escolar rock grilled		Marinated squid salad with wild vegetables	
EDAMAME	\$6.75	ABURI CHASHU	\$17	HOUSE SALAD	Sm \$5.50/Lg \$9.50
Soybeans in the pod		Pressure cooked pork belly rock grilled & served with Japanese hot mustard		Lettuce, spinach, cucumbers and tomatoes with our ginger dressing	
CHAMP'S SASHIMI	\$18.50	SAKE KAMA SHIO YAKI	\$13	SEAWEED SALAD	\$8.50
Choice of albacore or salmon sashimi quickly marinated in jalapeño soy sauce		Grilled salmon cheek (limited quality available)		Various types of seaweed & cucumbers	
AGE DOFU	\$8.50	GINDARA SAIKYO YAKI	\$22	BAKUDAN MUSSELS	\$16
TFried tofu served with tempura sauce.		Grilled Alaskan black cod marinated in saikyo miso (takes time to grill)		Five mussels on half shells baked with our spicy sauce	
SUNOMONO	\$10	MISO	\$4		
Cucumbers and wakame seaweed in ponzu with choice of: surf clam, octopus, shrimp, vegetarian, salmon skin		Soy bean soup with tofu & scallions			

Entreés

NABEYAKI UDON	\$25	KATSU CURRY	\$30	LEMON CHICKEN	\$30
Udon noodle soup with shrimp tempura cooked and served in a clay pot		Deep fried chicken or center cut pork served on top of rice with spicy curry		Grilled chicken breast sautéed with lemon rosemary sauce & vegetables	
SANSAI UDON	\$21.50	DIAMOND STEAK	\$45	CHICKEN TERIYAKI	\$30
Udon noodle soup with mushrooms, tofu skin, and sansai vegetables		Cubed tenderloin (7 oz) with teriyaki sauce and vegetables		Grilled chicken sautéed in teriyaki sauce & vegetables	
CURRY NANBAN	\$25	SURF AND TURF	\$50	SALMON TERIYAKI	\$34
Tokyo retro curry udon noodle soup with shrimp and ysaï kakiage tempura		Grilled filet mignon (7 oz) with roasted garlic & shrimp teriyaki		8 oz filet grilled & sautéed in teriyaki sauce & vegetables	

GRILLED SALMON	\$34	SHOKADO BENTO	\$55	UNAJU	\$35
8 oz filet grilled & sautéed with lemon rosemary sauce & vegetables		Combination of sushi, chicken kiji yaki, salmon teriyaki, tempura & more		Grilled unagi served over a bed of rice in a ju box	
TORI KATSU	\$30	TEMPURA DINNER	\$38		
Fried chicken breast served with Worcestershire sauce & tartar sauce		Five jumbo shrimp, asparagus, yam, broccoli tempura battered and fried			

Sushi Entrees (Chef's Choice)

SUSHI REGULAR	\$35	SUSHI/SASHIMI COMBO	\$55	SASHIMI MORIAWASE	\$75+
7 pieces of sushi and 3 pieces of a California roll		Avocado topped with shrimp, imitation crab & our special spicy sauce		Special assortment for two or more	
SUSHI DELUXE	\$40	OMAKASE	\$150+	SASHIMI DELUXE	\$35
7 pieces of sushi and 2 pieces of a futo maki (ask server for other roll options)		Chef's choice of extreme assortment of the day		Individual size assortment of sashimi	
SUPER DELUXE	\$60				
10 pieces of sushi & a toro taku traditional roll					

Nigiri À La Carte - Raw

TORO HAGASHI	Market Price	NAMA SAKE	\$5	HOTATE	\$6.50
Fatty tuna without vein (our house special)		Fresh salmon		Hokkaido scallop	
TORO ABURI	Market Price	SAKE TORO	\$6.50	UNI	\$18
Seared fatty tuna		Fatty salmon		Sea urchin (Santa Barbara)	
FATTY TUNA	Market Price	SUICIDE SALMON	\$6	TANIN BUNE	\$18
Chu Toro/Toro/ O'Toro/Kama Toro Mid-fatty/Fatty/Super fatty/Cheek		Salmon topped with habanero infused smelt caviar and Thai chili peppers		Sea urchin and salmon caviar	
TEKONE ZUSHI	\$6.50	SAKE TORO DIABLO	\$7	ESCOLAR	\$4.75
(Authentic) Fatty tuna wrapped in pickled mustard greens		Fatty salmon topped with habanero infused smelt caviar & Serrano peppers		Super white tuna	
BIG EYE TUNA	\$5	HAMACHI	\$4.75	SPICY SCALLOP	\$6
Mabachi Maguro (Northeast - Our house tuna)		Yellowtail jack		Hokkaido scallop with avocado and spicy sauce	
BLUEFIN TUNA	\$6.75	HAMACHI KAMA	\$8	IKURA	\$6
Hon Maguro		Yellowtail cheek (Best part of yellowtail)		Salmon caviar	
BINCHO MAGURO	\$4.75	SUZUKI	\$5	MASAGO	\$4
Mabachi Maguro (Northeast - Our house tuna)		Baja sea bass (Striped bass)		Smelt caviar	
SHIMA ZUSHI	\$4.75	MADAI (Tai)	\$8.50	TOBIKO	\$5.50
Hot chili, soy sauce marinated O Shima Island style		Red snapper (Kagoshima, Japan)		Flying fish caviar	
HOUSE SMOKED SALMON	\$5.50	HOUSE SMOKED ESCOLAR	\$5.50		

Nigiri À La Carte - Cooked

A5 WAGYU	Market Price	EBI	\$4	TAKO	\$4.50
Seared 100% Japanese wagyu ribeye- koji aged		Shrimp with tobiko caviar		Octopus	
ASPARAGUS TEMPURA	\$4	SNOW CRAB	\$13	YAKI ANAGO	\$5.50
Topped with eel sauce		Zuwaigani		Grilled saltwater eel with salt and yuzu (Japanese lime) or sweet eel sauce	
HOKKI GAI	\$3.50	SPICY CRAWFISH	\$6	UNAGI	\$4.50
Surf clam (Canada)		Topped with hybrid sauce		Fresh water eel	
SPICY SMOKED MUSSEL	\$3	BABY OCTOPUS	\$3.50	TAMAGO	\$3.75
Topped with crunchy tempura flakes and spicy sauce		Whole baby octopus		Egg omelette cooked with Japanese mountain potato	
					\$22

House Specialty Rolls

ROAD RUNNER	\$22	BIG SOUTHERN	\$22	TEXAS ROAD KILL	\$22
Your choice of fresh salmon or soft shell crab rolled with seaweed, squid ink infused sushi rice, habanero caviar, chives, topped with avocado and tempura flakes, served with hybrid sauce		Tuna, habanero infused caviar, chives rolled in squid ink rice, seaweed, topped with avocado and tempura flakes, served with hybrid sauce		Your choice of tuna or salmon rolled with seaweed, avocado & cucumber, topped with jalapeño, habanero & orange smelt caviar, served with spicy sauce	
TEXAS HYBRID	\$22	SPICY SPIDER ROLL	\$22	SOUTH SIDER	\$17
Your choice of tuna or salmon rolled with rice paper, seaweed, flying fish caviar, avocado & chives, sprinkled with sesame seeds & served with hybrid sauce		Soft shell crab, smelt caviar, chives, seaweed, wrapped with avocado on the outside & served with spicy sauce		Your choice of unagi or yellowtail rolled with rice paper, seaweed, habanero caviar, mint leaf, avocado & red sweet radish	
BLACK SABBATH	\$18	BLACK WIDOW	\$18	BUMBLE BEE	\$20
Jumbo shrimp tempura, habanero caviar, radish sprouts & squid ink infused sushi rice wrapped in seaweed, served with jalapeño soy sauce		Deep-fried soft shell crab, habanero caviar, Japanese mayonnaise & squid ink infused sushi rice wrapped in seaweed, served with jalapeño soy sauce		Your choice of unagi or yellowtail, pickled jalapeño, with seaweed & avocado topped with black & gold flying fish caviar	
54 SPECIAL	\$18	GOOD TIME ROLL	\$20	BLUE SMOKE	\$20
Your choice of salmon or tuna rolled with seaweed, habanero caviar, chives & topped with red & black flying fish caviar, served with jalapeño soy sauce		Spicy crawfish, seaweed & cucumber with avocado & sesame seeds, served with hybrid sauce		Tempura triple smoked soft shell crab stuffed with blue cheese & haberno caviar	

RAINBOW ROLL \$18	SPICY SPIDER ROLL \$22	SALMON SKIN ROLL \$17
California roll (imitation crab, cucumber, avocado, seaweed) topped with tuna, salmon, shrimp, escolar & avocado 18.00	Soft shell crab, smelt caviar, chives, seaweed, wrapped with avocado on the outside & served with spicy sauce	Toasted salmon skin, cucumber, pickled burdock, sweet red radish, seaweed with sesame seeds and dried bonito flakes
EVEL KNIEVEL ROLL \$17	SPIDER ROLL \$16	ROCK AND ROLL \$16
Salmon, avocado, cucumber, seaweed, ooba leaf & lemon zest	Deep-fried soft shell crab & smelt caviar wrapped in seaweed	Jumbo shrimp tempura, smelt caviar, avocado wrapped in seaweed
CATERPILLAR ROLL \$10/\$18	SPIDER ROLL EVO \$17	OZZY ROLL \$17
California roll with avocado wrapped on the outside and drizzled with eel sauce or sub eel for imitation crab	Tempura battered deep-fried soft shell crab & smelt caviar wrapped in seaweed, served with tempura sauce	Unagi, shrimp, avocado, seaweed & cucumber & avocado topped with black & gold flying fish caviar
ELVIS ROLL \$17	MARILYN MON-ROLL \$17	OZZY II ROLL \$17
Tuna, yellowtail, avocado, cucumber, seaweed & lettuce	A generous amount of unagi, avocado & seaweed	Unagi, yellowtail, seaweed & avocado
ALASKAN ROLL \$14	PHILLY ROLL \$14.50	HAWAIIAN ROLL \$15
Smoked salmon, avocado, seaweed, and cucumber with smelt caviar	Alaskan roll with cream cheese	Tuna, avocado, seaweed, and cucumber with sesame seeds
ASPARAGUS TEMPURA ROLL \$10/\$13	CALIFORNIA ROLL	SPICY ROLL \$18
Asparagus tempura wrapped in seaweed, rice and sesame seeds (add avocado on top)	<ul style="list-style-type: none"> • A. Tobiko (flying fish caviar) 13.00 • B. Masago (smelt caviar) 12.00 • C. Goma (sesame seeds) 10.00 • D. Plain 9.00 • E. Crunchy tempura flakes 9.50 	Rolled with avocado, seaweed and cucumber with your choice of: <ul style="list-style-type: none"> • A. Tuna • B. Salmon • C. Shrimp • D. Scallop Choice of sesame seeds, caviar, or tempura flakes on top)

Traditional Rolls

TORO TAKU \$10	BENI TORO \$9	TANIN MAKI \$24
Fatty tuna roll with pickled radish	Salmon with ooba leaf & scallions	Salmon roe & sea urchin
NEGITORO \$10	KAPPA MAKI \$7	U MAKI \$9
Fatty tuna with scallions	Japanese cucumber	Unagi with cucumber
NEGIHAMA \$9	SHINKO MAKI \$7	GEDO MAKI \$9
Yellowtail with scallions	Pickled burdock & daikon radish	Mackerel with scallions
SALMON SKIN HOSOMAKI \$8.50	UME JISO \$7	KAMPYO MAKI \$7
Crispy salmon skin with pickled shiso & pickled cucumber	Japanese cucumber with pickled plum & ooba leaf	Gourd strips
TEKKA MAKI \$9		
Tuna		

Hand Rolls

TORO TAKU	\$9.50	SALMON SKIN	\$8.50	UNI	\$18
Fatty tuna roll with pickled radish		With cucumber & bonito flakes		Sea urchin	
NEGITORO	\$10	OZZY	\$7	IKURA	\$13
Fatty tuna with scallions		Shrimp, unagi, cucumber & smelt caviar		Salmon roe	
NEGIHAMA	\$9.25	ROCK AND ROLL	\$10	TANIN	\$24
Yellowtail with scallions		Shrimp tempura, lettuce, avocado & smelt caviar		Sea urchin, salmon roe, and ooba leaf	
SPICY HAND ROLLS	\$10				
Cucumber & avocado with our special spicy sauce - Your choice of tuna, salmon, shrimp, or scallop					

Sauces

NAMA WASABI	\$2.50	SPICY PONZU	\$1	JALAPENO SOY SAUCE	\$2
Fresh wasabi		Ponzu with spicy radish		Jalapeno infused soy sauce	
PONZU	\$1	NIKIRI	\$1	SPICY SAUCE	\$2
Soy sauce vinaigrette		Tokyo style dried bonito and kelp marinated soy sauce		apanese mayonnaise based sauce blended with spice and caviar	
HYBRID SAUCE	\$2	RED SAUCE	\$1	TAMARI	
Japanese mayonnaise based sauce blended with spice, caviar, and cilantro		Non-mayonnaise based red chili sauce		House blend gluten-free soy sauce	

Desserts

TIRAMISU	\$15	TEMPURA ICE CREAM	\$14/\$17	TEMPURA CRÊPE	\$14/\$17
Japanese style with Baileys & Grand Marnier		Vanilla ice cream wrapped in pound cake, tempura battered & fried, topped with whipped cream, roasted almond slivers, coconut flakes & coffee beans		Crêpe filled with vanilla ice cream in a Godiva White Chocolate Liqueur sauce, topped with whipped cream, roasted almond slivers, and coconut flakes	
MOCHI ICE CREAM	\$2.75/\$5				
Different flavored balls of ice cream wrapped in rice cake					
<ul style="list-style-type: none"> • Green tea • Mango • Strawberry • Chocolate • Red Bean 					