

DINNER MENU

Appetizers

<u>KINOKO TOUBAN (v)</u>	\$15	<u>AVOCADO KAMA *</u>	\$10	<u>TEMPURA SPIDER</u>	\$20
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	
<u>TUNA TATAKI *</u>	\$16.50	<u>GYU TATAKI *</u>	\$17	<u>SHRIMP TEMPURA</u>	\$19
Seared cubed tuna served with our spicy hybrid sauce		Thinly sliced seared filet mignon with roasted garlic & ponzu		Two jumbo shrimp with vegetables	
<u>TORI KARA AGE</u>	\$10	<u>ESCOLAR KUSHIYAKI *</u>	\$14	<u>VEGETABLE TEMPURA</u>	\$16.50
Japanese style fried chicken		Two skewers of cubed escolar rock grilled		Various vegetables	
<u>BABY OCTOPUS KARA AGE</u>	\$15	<u>KAKI FURAI</u>	\$19.50	<u>IKA NO SANSAI AE</u>	\$7.25
Five Japanese style fried baby octopus paired with fish sauce		Five jumbo Hiroshima panko breaded oysters with house tartar sauce		Marinated squid salad with wild vegetables	
<u>GYOZA</u>	\$8	<u>ABURI CHASHU</u>	\$17	<u>HOUSE SALAD * (v)</u>	Sm \$5.50/Lg \$9.50
Five crispy fried beef, pork, and vegetable dumplings		Pressure cooked pork belly rock grilled & served with Japanese hot mustard		Lettuce, spinach, cucumbers and tomatoes with our ginger dressing	
<u>CHAMP'S SASHIMI *</u>	\$25	<u>SAKE KAMA SHIO YAKI *</u>	\$13	<u>SEAWEED SALAD (v)</u>	\$8.50
Choice of albacore or salmon sashimi quickly marinated in jalapeño soy sauce		Grilled salmon cheek (limited quantity available)		Various types of seaweed & cucumbers	
<u>AGE DOFU (v)</u>	\$8.50	<u>GINDARA SAIKYO YAKI</u>	\$22	<u>BAKUDAN MUSSELS</u>	\$18
Fried 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	
<u>SUNOMONO * (v)</u>	\$10	<u>MISO *</u>	\$4	<u>EDAMAME * (v)</u>	\$6.75
Cucumbers and wakame seaweed in ponzu with choice of: surf clam, octopus, shrimp, vegetarian, salmon skin		Soy bean soup with tofu & scallions		Soybeans in the pod	
		<u>WAGYU PATTY</u>	\$14	<u>ANKIMO KOBACHI</u>	\$16
		Served with Daikon Worcestershire sauce		Monkfish liver patte served in a soy sauce vingerette	

Entreés

ALL ENTREEÉ PAIRED WITH SOUP & SALAD EXCLUDING UDON

<u>NABEYAKI UDON</u>	\$25	<u>KATSU CURRY</u>	\$30	<u>LEMON CHICKEN *</u>	\$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	
<u>SANSAI UDON</u>	\$21.50	<u>DIAMOND STEAK *</u>	\$45	<u>CHICKEN TERIYAKI *</u>	\$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	
<u>CURRY NANBAN</u>	\$25	<u>SURF AND TURE</u>	\$50	<u>SALMON TERIYAKI *</u>	\$34
Tokyo retro curry udon noodle soup with shrimp and ysai kakiage tempura		Grilled filet mignon (7 oz) with roasted garlic & shrimp teriyaki		8 oz filet grilled & sautéed in teriyaki sauce & vegetables	
<u>GRILLED SALMON *</u>	\$34	<u>SHOKADO BENTO</u>	\$55	<u>TORI KATSU</u>	\$30
8 oz filet grilled & sautéed with lemon rosemary sauce & vegetables		Combination of sushi, chicken kiji yaki, salmon teriyaki, tempura & more		Fried chicken breast served with Worcestershire sauce & tartar sauce	
<u>NABEYAKI RAMEN</u>	\$10.50	<u>TEMPURA DINNER</u>	\$38		
Satsuma age fish cake, Age (fried tofu). chinese broccoli, Green onion, poached egg (rare)		Five jumbo shrimp, asparagus, yam, broccoli tempura battered and fried			

* Gluten-free option / (v) Vegetarian (please specify with server)

Sushi Entreés (Chef's Choice)

ALL ENTREÉ PAIRED WITH SOUP & SALAD EXCLUDING SASHIMI & OMAKASE

<u>SUSHI REGULAR *</u>	\$35	<u>SUSHI/SASHIMI COMBO *</u>	\$55	<u>SASHIMI MORIAWASE *</u>	\$75+
7 pieces of sushi and 3 pieces of a California roll		7 pieces of sushi and 6 pieces of sashimi with 2 pieces of a futo maki (ask server for other roll options)		Special assortment for two or more 20 pieces 5 different kinds of fish	
<u>SUSHI DELUXE *</u>	\$40	<u>SUPER DELUXE- TOKUJO *</u>	\$60	<u>SASHIMI DELUXE *</u>	\$40
7 pieces of sushi and 2 pieces of a futo maki (or California roll, Spicy Salmon, or Tuna)		10 pieces of sushi & a toro taku traditional roll		Individual size assortment of sashimi 10 pieces 5 different kinds of fish	
		<u>OMAKASE</u>	\$150/ per person		
		Ask server for more details			

Nigiri À La Carte (1 piece per order)- Raw

ALL GF OPTIONS (ASK SERVER) - ALL NIGIRI COMES WITH WASABI

<u>TORO HAGASHI</u>	Market Price	<u>NAMA SAKE</u>	\$5	<u>HOTATE</u>	\$6.50
Fatty tuna without vein (our house special)		Fresh salmon		Hokkaido scallop	
<u>TORO ABURI</u>	Market Price	<u>SAKE TORO</u>	\$6.50	<u>UNI</u>	\$18
Seared fatty tuna		Fatty salmon		Sea urchin (Santa Barbara)	
<u>FATTY TUNA</u>	Market Price	<u>SUICIDE SALMON</u>	\$6	<u>TANIN BUNE</u>	\$20
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	
<u>TEKONE ZUSHI</u>	\$6.50	<u>SAKE TORO DIABLO</u>	\$7	<u>ESCOLAR</u>	\$4.75
(Authentic) Fatty tuna wrapped in pickled mustard greens		Fatty salmon topped with habanero infused smelt caviar & Serrano peppers		Super white tuna	
<u>BIG EYE TUNA</u>		<u>SAKE ABURI</u>	\$7.5	<u>SPICY SCALLOP</u>	\$6
Mabachi Maguro (Northeast - Our house tuna)	\$5	Seared salmon topped with yuzu kosho and scallions		Hokkaido scallop with avocado and spicy sauce	
<u>BLUEFIN TUNA</u>	\$6.75	<u>HAMACHI</u>	\$5.50	<u>IKURA</u>	\$6
Hon Maguro		Yellowtail jack		Salmon caviar	
<u>BINCHO MAGURO</u>	\$4.75	<u>HAMACHI KAMA</u>	\$8	<u>MASAGO</u>	\$4
Albacore tuna		Yellowtail cheek (Best part of yellowtail)		Smelt caviar	
<u>SHIMA ZUSHI</u>	\$4.75	<u>HIRAMASA/ KAMA</u>	\$6/8.5	<u>TOBIKO</u>	\$5.50
Hot chili, soy sauce marinated O Shima Island style albacore tuna		Amber Jack (Netherlands)		<u>MADAI (Tai)</u>	\$8.50
<u>BOTAN EBI</u>	\$10.5	<u>SMOKED ESCOLAR</u>	6.5	<u>SUZUKI</u>	\$5
Sweet shrimp with fried body		Topped with capers and katsu sauce		Baja sea bass (Striped bass)	
		<u>ANIKMO</u>	\$6		
		Monkfish liver patte			

Nigiri À La Carte (1 piece per order) - Cooked

<u>ASPARAGUS TEMPURA (v)</u>	\$4	<u>SALMON SKIN *</u>	\$4	<u>TAKO *</u>	\$4.50
Topped with eel sauce		Crispy grilled salmon skin		Octopus	
<u>NI ANAGO</u>	\$4	<u>UNAGI</u>	\$4.50	<u>SNOW CRAB *</u>	\$13
Simmered salt water eel		Fresh water eel		Zuwaigani	
<u>SPICY SMOKED MUSSEL</u>	\$5	<u>SPICY CRAWFISH *</u>	\$8.50	<u>EBI *</u>	\$4
Topped with crunchy tempura flakes and spicy sauce		Topped with hybrid sauce		Shrimp with tobiko caviar	
				<u>TAMAGO (v)</u>	\$3.75
				Egg omelette cooked with Japanese mountain potato	

* Gluten-free option/ (v) Vegetarian (please specify with server)

House Specialty Rolls

<u>ROAD RUNNER</u>	\$22	<u>BIG SOUTHERN</u>	\$22	<u>TEXAS ROAD KILL</u>	\$22
Your choice of fresh salmon or soft shell crab rolled with seaweed, squid ink infused sushi rice, habanero caviar, radish sprouts, topped with avocado and tempura flakes, served with hybrid sauce		Tuna, habanero infused caviar, radish sprouts 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	
<u>TEXAS HYBRID</u>	\$22	<u>CHAINSAW ROLL</u>	\$20	<u>SOUTH SIDER *</u>	\$20
Your choice of tuna or salmon rolled with rice paper, seaweed, flying fish caviar, avocado & radish sprouts, sprinkled with sesame seeds & served with hybrid sauce		Tuna, salmon, shrimp, avocado, raddish sprouts, & masago wrapped in rice paper with a fish sauce dipping sauce on side		Your choice of unagi or yellowtail rolled with rice paper, seaweed, habanero caviar, mint leaf, avocado & red sweet radish	
<u>BLACK SABBATH</u>	\$18	<u>SPICY SPIDER ROLL *</u>	\$22	<u>BUMBLE BEE</u>	\$20
Jumbo shrimp tempura, habanero caviar, radish sprouts & squid ink infused sushi rice wrapped in seaweed, served with jalapeño soy sauce		Soft shell crab, smelt caviar, radish sprouts, seaweed, wrapped with avocado on the outside & served with spicy sauce		Your choice of unagi or yellowtail (with lemon zest), pickled jalapeño, & avocado topped with black & gold flying fish caviar wrapped in seaweed	
<u>34 SPECIAL</u>	\$18	<u>BLACK WIDOW *</u>	\$18	<u>SALMON SKIN ROLL *</u>	\$17
Your choice of salmon or tuna rolled with seaweed, habanero caviar, radish sprouts & topped with red & black flying fish caviar, 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		Toasted salmon skin, cucumber, pickled burdock, sweet red radish, seaweed with sesame seeds and dried bonito flakes	
<u>RAINBOW ROLL *</u>	\$18	<u>GOOD TIME ROLL</u>	\$20	<u>ROCK AND ROLL</u>	\$16
California roll (imitation crab, cucumber, avocado, seaweed) topped with tuna, salmon, shrimp, escolar & avocado		Spicy crawfish, seaweed & cucumber with avocado & sesame seeds, served with hybrid sauce		Jumbo shrimp tempura, smelt caviar, avocado wrapped in seaweed	
<u>EVEL KNIEVEL ROLL *</u>	\$17	<u>SPIDER ROLL *</u>	\$16	<u>OZZY ROLL</u>	\$17
Salmon, avocado, cucumber, seaweed, ooba leaf & lemon zest topped smelt caviar		Deep-fried soft shell crab & smelt caviar wrapped in seaweed		Unagi, shrimp, avocado, seaweed, cucumber. & avocado, kewpie mayo topped with caviar	
<u>CATERPILLAR ROLL</u>	\$14/\$22	<u>SPIDER ROLL EVO</u>	\$17	<u>OZZY II ROLL</u>	\$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, yellowtail, seaweed & avocado topped with caviar and sesame seeds	
<u>ELVIS ROLL *</u>	\$17	<u>HAWAIIAN ROLL *</u>	\$15	<u>MARILYN MON-ROLL</u>	\$17
Tuna, yellowtail, avocado, cucumber, seaweed & lettuce topped with smelt caviar		Tuna, avocado, seaweed, and cucumber with sesame seeds		A generous amount of unagi, avocado & seaweed topped with smelt caviar	
<u>SPICY ROLL *</u>	\$18	<u>PHILLY ROLL *</u>	\$14.50	<u>ASPARAGUS TEMPURA ROLL</u>	\$10/\$13
Rolled with avocado, seaweed and cucumber with your choice of:		<u>ALASKAN ROLL *</u>	\$17	Asparagus tempura wrapped in seaweed, rice and sesame seeds (add avocado on top)	
A. Tuna B. Salmon C. Shrimp D. Scallop E. Mussel		Smoked salmon, avocado, seaweed, and cucumber with smelt caviar			
Choice of sesame seeds, caviar, or tempura flakes on top)		<u>CALIFORNIA ROLL</u>			
		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			

* Gluten-free option (please specify with server)

Traditional Rolls

Ask server GF options

<u>TORO TAKU</u>	\$10	<u>BENI TORO</u>	\$10	<u>TANIN MAKI</u>	\$24
Fatty tuna roll with pickled radish		Salmon with ooba leaf & scallions		Salmon roe & sea urchin	
<u>NEGITORO</u>	\$10	<u>KAPPA MAKI</u>	\$7	<u>U MAKI</u>	\$10
Fatty tuna with scallions		Japanese cucumber		Unagi with cucumber	
<u>NEGIHAMA</u>	\$10	<u>SHINKO MAKI</u>	\$7	<u>KAMPYO MAKI</u>	\$7
Yellowtail with scallions		Pickled burdock & daikon radish		Gourd strips	
<u>SALMON SKIN HOSOMAKI</u>	\$9.50	<u>UME JISO</u>	\$7	<u>TEKKA MAKI</u>	\$9
Crispy salmon skin with pickled shiso & pickled cucumber		Japanese cucumber with pickled plum & ooba leaf		Tuna	

Hand Rolls

<u>TORO TAKU *</u>	\$10	<u>SALMON SKIN *</u>	\$8.50	<u>UNI</u>	\$24
Fatty tuna roll with pickled radish		With cucumber & bonito flakes		Sea urchin	
<u>NEGITORO *</u>	\$10	<u>OZZY</u>	\$10	<u>IKURA</u>	\$13
Fatty tuna with scallions		Shrimp, unagi, cucumber & smelt caviar		Salmon roe	
<u>NEGIHAMA *</u>	\$10	<u>ROCK AND ROLL</u>	\$10	<u>TANIN</u>	\$24
Yellowtail with scallions		Shrimp tempura, lettuce, avocado & smelt caviar		Sea urchin, salmon roe, and ooba leaf	
<u>SPICY HAND ROLLS *</u>	\$10	<u>SPIDER *</u>	\$10	<u>SPICY SPIDER</u>	\$10
Cucumber & avocado with our special spicy sauce - Your choice of tuna, salmon, shrimp, or scallop		Soft shell crab, spicy radish sprouts & smelt caviar		Softshell crab, avocado & smelt caviar with our spicy sauce	
		<u>UNAGI</u>	\$10		
		Unagi with cucumber			

Sauces

<u>NAMA WASABI*</u>	\$2.50	<u>SPICY PONZU*</u>	\$2	<u>JAPALENO SOY*</u>	\$2	<u>EEL SAUCE</u>	\$2
Fresh wasabi		Ponzu with spicy radish		Jalapeno infused soy sauce		Sweetened soy sauce	
<u>HYBRID SAUCE</u>	\$2	<u>SPICY SAUCE</u>	\$2	<u>PONZU*</u>	\$2	<u>NIKIRI</u>	\$2
Cilantro, jalapeno, garlic, Japanese mayo based sauce blended caviar		Japanese mayo based sauce blended with spice and caviar		Soy sauce vinaigrette		Sweet and lite soy sauce	

Desserts

<u>TIRAMISU</u>	\$15	<u>TEMPURA ICE CREAM</u>	\$14/\$17	<u>TEMPURA CRÊPE</u>	\$14/\$17
Japanese style with Baileys & Grand Marnier. Topped with whipped cream, roasted almond slivers, coconut flakes & coffee beans		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	
		<u>MOCHI ICE CREAM *</u>	\$2.75/\$5		
		Green tea, Mango, Strawberry			

* Gluten-free option (please specify with server)