

# DINNER MENU

## Appetizers

KINOKO TOUBAN (v) \$15 Mushrooms cooked in touban dish with sake, soy sauce, and ghee butter	AVOCADO KAMA * \$10 Avocado topped with shrimp, imitation crab & our special spicy sauce	TEMPURA SPIDER \$20 Soft shell crab tempura with vegetables
TUNA TATAKI * \$16.50 Seared cubed tuna served with our spicy hybrid sauce	GYU TATAKI * \$17 Thinly sliced seared filet mignon with roasted garlic & ponzu	SHRIMP TEMPURA \$19 Two jumbo shrimp with vegetables
TORI KARA AGE \$10 Japanese style fried chicken	ESCOLAR KUSHIYAKI * \$14 Two skewers of cubed escolar rock grilled	VEGETABLE TEMPURA \$16.50 Various vegetables
BABY OCTOPUS KARA AGE \$15 Five Japanese style fried baby octopus paired with fish sauce	ABURI CHASHU \$17 Pressure cooked pork belly rock grilled & served with Japanese hot mustard	IKA NO SANSAI AE \$7.25 Marinated squid salad with wild vegetables
GYOZA \$8 Five crispy fried chicken and vegetable dumplings	SAKE KAMA SHIO YAKI * \$13 Grilled salmon cheek (limited quality available)	HOUSE SALAD * (v) Sm \$5.50/Lg \$9.50 Lettuce, spinach, cucumbers and tomatoes with our ginger dressing
CHAMP'S SASHIMI * \$25 Choice of albacore or salmon sashimi quickly marinated in jalapeño soy sauce	GINDARA SAIKYO YAKI \$22 Grilled Alaskan black cod marinated in saikyo miso (takes time to grill)	SEAWEED SALAD (v) \$8.50 Various types of seaweed & cucumbers
AGE DOFU (v) \$8.50 Fried tofu served with tempura sauce.	MISO * \$4 Soy bean soup with tofu & scallions	BAKUDAN MUSSELS \$18 Five mussels on half shells baked with our spicy sauce
SUNOMONO * (v) \$10 Cucumbers and wakame seaweed in ponzu with choice of: surf clam, octopus, shrimp, vegetarian, salmon skin		EDAMAME * (v) \$6.75 Soybeans in the pod

## Entreés

ALL ENTREÉ PAIRED WITH SOUP & SALAD EXCLUDING UDON

NABEYAKI UDON \$25 Udon noodle soup with shrimp tempura cooked and served in a clay pot	KATSU CURRY \$30 Deep fried chicken or center cut pork served on top of rice with spicy curry	LEMON CHICKEN * \$30 Grilled chicken breast sautéed with lemon rosemary sauce & vegetables
SANSAI UDON \$21.50 Udon noodle soup with mushrooms, tofu skin, and sansai vegetables	DIAMOND STEAK * \$45 Cubed tenderloin (7 oz) with teriyaki sauce and vegetables	CHICKEN TERIYAKI * \$30 Grilled chicken sautéed in teriyaki sauce & vegetables
CURRY NANBAN \$25 Tokyo retro curry udon noodle soup with shrimp and ysai kakiage tempura	SURF AND TURF \$50 Grilled filet mignon (7 oz) with roasted garlic & shrimp teriyaki	SALMON TERIYAKI * \$34 8 oz filet grilled & sautéed in teriyaki sauce & vegetables
GRILLED SALMON * \$34 8 oz filet grilled & sautéed with lemon rosemary sauce & vegetables	SHOKADO BENTO \$55 Combination of sushi, chicken kiji yaki, salmon teriyaki, tempura & more	TORI KATSU \$30 Fried chicken breast served with Worcestershire sauce & tartar sauce
	TEMPURA DINNER \$38 Five jumbo shrimp, asparagus, yam, broccoli tempura battered and fried	

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

# Sushi Entrees (Chef's Choice)

ALL ENTREE PAIRED WITH SOUP & SALAD EXCLUDING SASHIMI & OMAKASE

<b>SUSHI REGULAR *</b>	<b>\$35</b>	<b>SUSHI/SASHIMI COMBO *</b>	<b>\$55</b>	<b>SASHIMI MORIAWASE *</b>	<b>\$75+</b>
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	
<b>SUSHI DELUXE *</b>	<b>\$40</b>	<b>SUPER DELUXE- TOKUJO *</b>	<b>\$60</b>	<b>SASHIMI DELUXE *</b>	<b>\$40</b>
7 pieces of sushi and 2 pieces of a futo maki (ask server for other roll options)		10 pieces of sushi & a toro taku traditional roll		Individual size assortment of sashimi 10 pieces 5 different kinds of fish	

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

All GF Options

<b>TORO HAGASHI</b>	Market Price	<b>NAMA SAKE</b>	<b>\$5</b>	<b>HOTATE</b>	<b>\$6.50</b>
Fatty tuna without vein (our house special)		Fresh salmon		Hokkaido scallop	
<b>TORO ABURI</b>	Market Price	<b>SAKE TORO</b>	<b>\$6.50</b>	<b>UNI</b>	<b>\$18</b>
Seared fatty tuna		Fatty salmon		Sea urchin (Santa Barbara)	
<b>FATTY TUNA</b>	Market Price	<b>SUICIDE SALMON</b>	<b>\$6</b>	<b>TANIN BUNE</b>	<b>\$20</b>
Chu Toro/Toro/ O'Toro/Kama Toro		Salmon topped with habanero infused smelt caviar and Thai chili peppers		Sea urchin and salmon caviar	
Mid-fatty/Fatty/Super fatty/Cheek				<b>ESCOLAR</b>	<b>\$4.75</b>
<b>TEKONE ZUSHI</b>	<b>\$6.50</b>	<b>SAKE TORO DIABLO</b>	<b>\$7</b>	Super white tuna	
(Authentic) Fatty tuna wrapped in pickled mustard greens		Fatty salmon topped with habanero infused smelt caviar & Serrano peppers		<b>SPICY SCALLOP</b>	<b>\$6</b>
<b>BIG EYE TUNA</b>				Hokkaido scallop with avocado and spicy sauce	
Mabachi Maguro (Northeast - Our house tuna)	<b>\$5</b>	<b>HAMACHI</b>	<b>\$5.50</b>	<b>IKURA</b>	<b>\$6</b>
		Yellowtail jack		Salmon caviar	
<b>BLUEFIN TUNA</b>	<b>\$6.75</b>	<b>HAMACHI KAMA</b>	<b>\$8</b>	<b>MASAGO</b>	<b>\$4</b>
Hon Maguro		Yellowtail cheek (Best part of yellowtail)		Smelt caviar	
<b>BINCHO MAGURO</b>	<b>\$4.75</b>	<b>SUZUKI</b>	<b>\$5</b>	<b>TOBIKO</b>	<b>\$5.50</b>
Albacore tuna		Baja sea bass (Striped bass)		<b>MADAI (Tai)</b>	<b>\$8.50</b>
<b>SHIMA ZUSHI</b>	<b>\$4.75</b>			Red snapper (Kagoshima, Japan)	
Hot chili, soy sauce marinated O Shima Island style albacore tuna					

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

<b>A5 WAGYU</b>	Market Price	<b>SALMON SKIN *</b>	<b>\$4</b>	<b>TAKO *</b>	<b>\$4.50</b>
Seared 100% Japanese wagyu ribeye-koji aged		Crispy grilled salmon skin		Octopus	
<b>ASPARAGUS TEMPURA</b>	<b>\$4</b>	<b>UNAGI</b>	<b>\$4.50</b>	<b>SNOW CRAB *</b>	<b>\$13</b>
Topped with eel sauce		Fresh water eel		Zuwaigani	
<b>HOKKI GAI *</b>	<b>\$3.50</b>	<b>SPICY CRAWFISH *</b>	<b>\$8.50</b>	<b>EBI *</b>	<b>\$4</b>
Surf clam (Canada)		Topped with hybrid sauce		Shrimp with tobiko caviar	
<b>SPICY SMOKED MUSSEL</b>	<b>\$5</b>			<b>TAMAGO</b>	<b>\$3.75</b>
Topped with crunchy tempura flakes and spicy sauce				Egg omelette cooked with Japanese mountain potato	

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

# House Specialty Rolls

<b>ROAD RUNNER</b>	<b>\$22</b>	<b>BIG SOUTHERN</b>	<b>\$22</b>	<b>TEXAS ROAD KILL</b>	<b>\$22</b>
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	
<b>TEXAS HYBRID</b>	<b>\$22</b>	<b>SPICY SPIDER ROLL *</b>	<b>\$22</b>	<b>SOUTH SIDER *</b>	<b>\$20</b>
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		Soft shell crab, smelt caviar, radish sprouts, 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	
<b>BLACK SABBATH</b>	<b>\$18</b>	<b>BLACK WIDOW *</b>	<b>\$18</b>	<b>BUMBLE BEE</b>	<b>\$20</b>
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 (with lemon zest), pickled jalapeño, & avocado topped with black & gold flying fish caviar wrapped in seaweed	
<b>34 SPECIAL *</b>	<b>\$18</b>	<b>GOOD TIME ROLL</b>	<b>\$20</b>	<b>BLUE SMOKE</b>	<b>\$20</b>
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		Spicy crawfish, seaweed & cucumber with avocado & sesame seeds, served with hybrid sauce		Tempura triple smoked soft shell crab stuffed with blue cheese & haberno caviar	
<b>RAINBOW ROLL *</b>	<b>\$18</b>	<b>SPIDER ROLL *</b>	<b>\$16</b>	<b>SALMON SKIN ROLL *</b>	<b>\$17</b>
California roll (imitation crab, cucumber, avocado, seaweed) topped with tuna, salmon, shrimp, escolar & avocado 18.00		Deep-fried soft shell crab & smelt caviar wrapped in seaweed		Toasted salmon skin, cucumber, pickled burdock, sweet red radish, seaweed with sesame seeds and dried bonito flakes	
<b>EVEL KNIEVEL ROLL *</b>	<b>\$17</b>	<b>SPIDER ROLL EVO</b>	<b>\$17</b>	<b>ROCK AND ROLL</b>	<b>\$16</b>
Salmon, avocado, cucumber, seaweed, ooba leaf & lemon zest		Tempura battered deep-fried soft shell crab & smelt caviar wrapped in seaweed, served with tempura sauce		Jumbo shrimp tempura, smelt caviar, avocado wrapped in seaweed	
<b>CATERPILLAR ROLL</b>	<b>\$14/\$22</b>	<b>MARILYN MON-ROLL</b>	<b>\$17</b>	<b>OZZY ROLL</b>	<b>\$17</b>
California roll with avocado wrapped on the outside and drizzled with eel sauce or sub eel for imitation crab		A generous amount of unagi, avocado & seaweed		Unagi, shrimp, avocado, seaweed, cucumber. & avocado, kewpie mayo topped with caviar	
<b>ELVIS ROLL *</b>	<b>\$17</b>	<b>HAWAIIAN ROLL *</b>	<b>\$15</b>	<b>OZZY II ROLL</b>	<b>\$17</b>
Tuna, yellowtail, avocado, cucumber, seaweed & lettuce		Tuna, avocado, seaweed, and cucumber with sesame seeds		Unagi, yellowtail, seaweed & avocado topped with caviar and sesame seeds	
<b>SPICY ROLL *</b>	<b>\$18</b>	<b>PHILLY ROLL *</b>	<b>\$14.50</b>	<b>ASPARAGUS TEMPURA ROLL</b>	<b>\$10/\$13</b>
Rolled with avocado, seaweed and cucumber with your choice of:		Alaskan roll with cream cheese		Asparagus tempura wrapped in seaweed, rice and sesame seeds (add avocado on top)	
<ul style="list-style-type: none"> <li>• A. Tuna</li> <li>• B. Salmon</li> <li>• C. Shrimp</li> <li>• D. Scallop</li> </ul>		<b>ALASKAN ROLL *</b>	<b>\$17</b>		
Choice of sesame seeds, caviar, or tempura flakes on top)		Smoked salmon, avocado, seaweed, and cucumber with smelt caviar			
		<b>CALIFORNIA ROLL</b>			
		<ul style="list-style-type: none"> <li>• A. Tobiko (flying fish caviar) 13.00</li> <li>• B. Masago (smelt caviar) 12.00</li> <li>• C. Goma (sesame seeds) 10.00</li> <li>• D. Plain 9.00</li> <li>• E. Crunchy tempura flakes 9.50</li> </ul>			

**\* Gluten-free option (please specify with server)**

# Traditional Rolls

## Ask server GF options

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

# Hand Rolls

<b>TORO TAKU *</b>	<b>\$10</b>	<b>SALMON SKIN *</b>	<b>\$8.50</b>	<b>UNI</b>	<b>\$18</b>
Fatty tuna roll with pickled radish		With cucumber & bonito flakes		Sea urchin	
<b>NEGITORO *</b>	<b>\$10</b>	<b>OZZY</b>	<b>\$10</b>	<b>IKURA</b>	<b>\$13</b>
Fatty tuna with scallions		Shrimp, unagi, cucumber & smelt caviar		Salmon roe	
<b>NEGIHAMA *</b>	<b>\$10</b>	<b>ROCK AND ROLL</b>	<b>\$10</b>	<b>TANIN</b>	<b>\$24</b>
Yellowtail with scallions		Shrimp tempura, lettuce, avocado & smelt caviar		Sea urchin, salmon roe, and ooba leaf	
<b>SPICY HAND ROLLS *</b>	<b>\$10</b>	<b>SPIDER *</b>	<b>\$10</b>	<b>SPICY SPIDER</b>	<b>\$10</b>
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	
		<b>UNAGI</b>	<b>\$10</b>		
		Unagi with cucumber			

# Sauces

<b>NAMA WASABI*</b>	<b>\$2.50</b>	<b>SPICY PONZU*</b>	<b>\$2</b>	<b>JAPALENO SOY*</b>	<b>\$2</b>
Fresh wasabi		Ponzu with spicy radish		Jalapeno infused soy sauce	
<b>HYBRID SAUCE</b>	<b>\$2</b>	<b>PONZU*</b>	<b>\$2</b>	<b>EEL SAUCE</b>	
Japanese cucumber		Soy sauce vinaigrette		Sweetened soy sauce	
<b>SPICY SAUCE</b>	<b>\$2</b>	<b>NIKIRI</b>	<b>\$2</b>	<b>TAMARI*</b>	
Japanese mayo based sauce blended with spice and caviar		Soy sauce vinaigrette		Gluten-free soy sauce	

**\* Gluten-free option (please specify with server)**

# Desserts

## TIRAMISU

\$15

Japanese style with Baileys & Grand Marnier. Topped with whipped cream, roasted almond slivers, coconut flakes & coffee beans

## TEMPURA ICE CREAM

\$14/\$17

Vanilla ice cream wrapped in pound cake, tempura battered & fried, topped with whipped cream, roasted almond slivers, coconut flakes & coffee beans

## TEMPURA CRÊPE

\$14/\$17

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

- Green tea
- Mango
- Strawberry
- Chocolate
- Red Bean