

Appetizer

Tuna Tataki 16.5

Seared cubed tuna, and avocado served with our hybrid sauce

Tori Kara Age 10

Crispy japanese-style fried chicken served with our house tartar sauce

Champ's Sashimi 25

Choice of salmon or albacore tuna, lightly marinated in jalapeno soy sauce

Age Tofu 8.5

Crispy fried tofu served with tentsuyu

Suno Mono 10

Cucumber and wakame salad served with ponzu, your choice of shrimp, salmon skin, surf clam, octopus or simply vegetarian



Tempura

Shrimp with vegetables 19

Vegetable 16.5

Spider with vegetables 20

Bakudan Mussels 18

5 mussels baked with our spicy sauce, crispy garlic and green onions

Ankimo Kobachi 16

Monkfish liver served with ponzu and wakame

Kinoko Touban 15

A variety of seasonal mushrooms, sake steamed in a touban dish

Wagyu Hamburger Steak 14

Japanese style wagyu hamburger steak served with a daikon worcestershire sauce.

Gyoza 8

Five crispy fried pork and vegetable dumplings

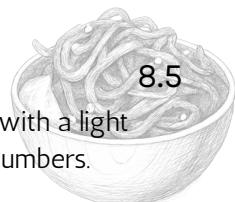


Gyu Tataki 17

Lightly seared filet mignon served thinly sliced with cucumbers and garlic ponzu sauce

Escalar Kushiyaki 14

Two grilled escolar skewers



Seaweed Salad 8.5

A variety of seaweed served with a light sesame-soy dressing and cucumbers.

Baby Octopus Kara Age 15

Five fried baby octopus served with house fish sauce

Gindara no Saikyoyaki 22

Grilled miso marinated artic black cod

Sake Kama Shio Yaki 13

Grilled salmon cheek

Avocado Kama 10

Baked avocado with imitation crab, sesame and shrimp, served with spicy mayo



Aburi Chasu 17

Grilled japanese style pork belly served with hot mustard

Ika no Sansai 7.25

Marinated squid salad with a variety of vegetables.

Kaki Furai 19.5

5 panko fried Hiroshima oysters served with house tartar sauce



À La Carte

Nigiri Sushi

Mebachi Maguro	5	Nama Sake	5	Unagi	4.5
Bigeye tuna, Northeast - Our house tuna		Fresh Salmon, Faroe Islands		Fresh water eel	
Hon Maguro	6.75	Sake Toro	6.5	Ni Anago	4
Bluefin tuna, Spain		Fatty salmon		Simmered saltwater eel	
Maguro Toro	MKT	Suicide Salmon	6	Spicy Smoked Mussel	5
Chu-toro, Toro, O-toro, or Kama toro		Spicy salmon		Smoked mussel with spicy sauce and tempura flakes	
Toro Aburi	MKT	Sake Toro Diablo	7	Spicy Crawfish	8.5
Your choice of a fatty tuna, seared		Spicy Sake toro		Crawfish mix with hybrid sauce and tempura flakes	
Toro Hagashi	MKT	Sake Aburi	7.5	Zuwai Gani	13
Fatty tuna deveined.		Seared salmon with yuzu kosho		Snow crab	
Tekone Zushi	4.75	Hamachi	5.5	Ebi	4
Chopped fatty tuna wrapped in pickled mustard greens		Yellowtail, Kagoshima		Jumbo tiger shrimp	
Bincho Maguro	4.75	Hamachi Kama	8	Botan Ebi	10.5
Seared albacore tuna,		Fatty yellowtail		Spot prawn served with the shell fried	
Shima Zushi	6.5	Kanpachi	8	A5 Wagyu	22
Spicy seared albacore		Almaco Jack, Hawaii		Japanese A5 wagyu	
Hotate	6	Escarol	4.75	Tamago	3.75
Scallop, Hokkaido		Super white tuna		Japanese folded omelette	
Spicy Scallop	6.5	Smoked Escarol	6.5	Ikura	6
Scallop with avocado and spicy sauce		Cold smoked escarol		Salmon roe	
Uni	18	Ankimo	6	Masago	4
Sea urchin, Santa Barbara		Monfish liver		Smelt roe	
Tanin Bune	24	Aji	3.75	Tobiko	5.5
Uni and ikura		Horse mackerel, Tottori		Flying fish roe	
Suzuki	6.5	Saba	4.5	Tako	5.5
Seabass, Baja		Norwegian mackerel		Octopus	
Madai	8.5	Salmon skin	4	Tempura Asparagus	4
Red snapper, Kagoshima		Smoked and grilled crispy		Tempura fried asparagus with eel sauce	

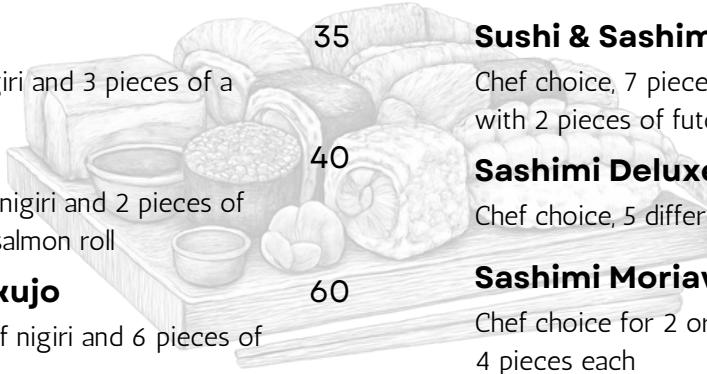
Sushi Entrées

All entrées come with soup & salad excluding sashimi and omakase

Sushi Regular

Chef choice, 7 pieces nigiri and 3 pieces of a California roll

35



Sushi Deluxe

Chef choice, 7 pieces of nigiri and 2 pieces of futomaki or spicy tuna/salmon roll

40

Super Deluxe- Tokujo

Chef choice, 10 pieces of nigiri and 6 pieces of toro taku traditional roll

60

Sushi & Sashimi Combo

Chef choice, 7 pieces of nigiri and 6 pieces of sashimi with 2 pieces of futomaki or spicy tuna/ salmon

55

Sashimi Deluxe

Chef choice, 5 different cuts of fish with 2 pieces each

40

Sashimi Moriawase

Chef choice for 2 or more, 5 different cuts of fish with 4 pieces each

75

Omakase

\$150 per person

5 course, chef curated selection of the day's best cuts

- Sashimi starter
- 8 pieces of nigiri, chef choice
- Gindara Saikyoyaki
- Traditional roll
- Dessert

Entrées



Chicken Teriyaki

30

Grilled chicken sauteed with our house teriyaki sauce, served with grilled vegetables

Lemon Chicken

30

Grilled chicken sauteed in a lemon butter sauce, served with grilled vegetables

Salmon Teriyaki

34

7 oz cut sou-vided with our house teriyaki sauce, served with grilled vegetables

Grilled Salmon

34

7 oz cut sou-vided in a lemon butter sauce, served with grilled vegetables

Katsu Curry

30

Choice of pork or chicken, panko fried served with rice and house spicy curry

Tori Katsu

30

Panko fried chicken served with tonkatsu sauce and house tartar sauce

Shokado Bento

55

Combination of sushi, chicken and salmon teriyaki, tempura, and more

Nabeyaki Udon

25

Udon noodle soup with shrimp tempura served in a tradition clay pot

Sansai Udon

25

Udon noodle soup with seasonal vegetables and mushroom served in a traditional clay pot

Curry Nanban

25

Udon noodle curry soup served with shrimp tempura

Nabeyaki Ramen

10.5

Miso ramen served with fish cake, age tofu, and vegetables in a traditional clay pot

Diamond Steak

45

7 oz tenderloin cubed in our house teriyaki sauce, served with grilled vegetables

Surf n Turf

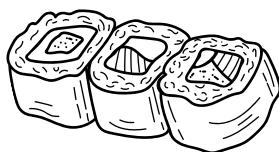
50

7 oz grilled tenderloin steak and shrimp in our house garlic teriyaki sauce, served with grilled vegetables

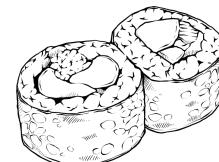
Tempura Dinner

38

5 Tempura fried shrimp with an assortment of tempura fried vegetables

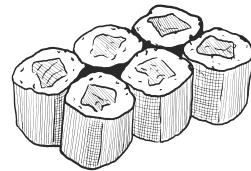


House Rolls



Evil Knievel	17	Road Runner	22	Philly	17
Salmon, avocado, cucumber, ooba leaf and lemon zest. Topped with masago and sesame seeds		Squid ink rice roll with your choice of salmon, tuna, or softshell crab, habanero masago, and radish sprouts. Topped with avocado, tempura flakes and habanero masago, served with hybrid sauce		Smoked salmon, cream cheese, avocado, and cucumber. Topped with masago	
Ozzy I	17	Black Sabbath	18	Texas Hybrid	22
Unagi, shrimp, avocado, cucumber, and mayo. Topped with masago and eel sauce		Squid ink rice roll with tempura shrimp, habanero masago, mayo, and radish sprouts. Served with jalepeno soy		Your choice of salmon or tuna, avocado, and radish sprouts, topped with tobiko and sesame seeds, wrapped in rice paper and served with hybrid sauce	
Ozzy II	17	Black Widow	18	Chainsaw	20
Yellowtail, unagi, avocado, and green onion. Topped with masago, sesame seeds, and eel sauce		Squid ink rice roll with deep fried soft shell crab, habanero masago, mayo, and radish sprouts. Served with jalepeno soy		tuna, salmon, shrimp, avocado, masago, and radish sprouts, wrapped in rice paper, topped with tobiko and served with house fish sauce	
Good Time	20	Tataki	22	Texas Roadkill	22
Spicy crawfish, avocado, and cucumber. Topped with avocado and sesame seeds, served with our hybrid sauce		Yellowtail, green onions, avocado, and radish sprouts. Topped with seared tuna and hybrid sauce		Your choice of tuna or salmon, avocado, and cucumber. Topped with a variety of masago and served with spicy mayo	
Marilyn Mon-roll	17	Smokey Mountain	20	South Sider	22
Generous portion of unagi and avocado. Topped with masago, sesame and eel sauce		Crispy salmon skin, soy marinated jalepeno, cucumber. Topped with tempura flakes, imitation crab, avocado, and sesame seeds		Your choice of yellowtail or unagi, avocado, habanero masago, and mint. Topped with pickled radish and eel sauce then wrapped in rice paper	
Caterpillar	14/22	Spider roll	16	Salmon Skin	17
Your choice of imitation crab or eel, cucumber, and avocado. Topped with avocado, sesame, and eel sauce		Deep fried soft shell crab, masago, lettuce		Crispy salmon skin, cucumber, pickled burdock, and pickled cucumber. Topped with sesame seeds, bonito flakes, and eel sauce	
34 Special	18	Spider Evo	17	Spicy Roll	17
Your choice of salmon or tuna, habanero masago, radish sprouts. Topped off with red and black tobiko, served with jalepeno soy sauce		Tempura fried soft shell crab, masago, and lettuce		Avocado, cucumber, and your choice of :	
Bumblebee	20	Spicy Spider	22	<ul style="list-style-type: none">• Tuna• Salmon• Shrimp• Scallop• Mussel	
Yellowtail, avocado, lemon zest, and soy marinated jalepeno. Topped with black and yellow tobiko.		Deep fried soft shell crab, masago, and radish sprouts. Topped with avocado and served with spicy mayo		Choice of sesame seeds, masago, or tempura flakes	
Rainbow	18	Tempura Asparagus	10/13		
Imitation crab, cucumber, and avocado. Topped with salmon, tuna, escolar, shrimp, and avocado		Tempura fired asparagus with or without avocado, topped with sesame seeds and eel sauce			
Rock n Roll	16				
Tempura shrimp, avocado, lettuce, and masago. Topped with eel sauce					

Hosomaki



Toro Taku	
Fatty tuna with pickled daikon	
Negitoro	
Fatty tuna with green onions	
Kappa	
Cucumber and sesame seeds	
Ume Jiso	
Cucumber, sesame seeds, and ume	

10	Salmon Skin	9.5
	Crispy salmon skin, cucumber, and	
10	pickled cucumber	
	Tanin	24
7	Uni and ikura with ooba leaf	
	U Maki	10
7	Unagi, cucumber, sesame seeds	
	Shinko	7
	Pickled burdock and pickled radish	

Benitoro	10
Salmon with ooba and green onions	
Negihama	10
Yellowtail with green onions	
Kampyo	7
Pickled gourd	
Tekka	9
Simply tuna	

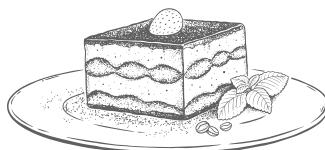
Temaki

Hand rolls

Toro Taku	10
Fatty tuna with pickled daikon	
Negitoro	10
Fatty tuna with green onions	
Rock n Roll	10
Shrimp tempura and avocado	
Ozzy	10
Unagi, shrimp, avocado, cucumber, masago	

10	Spicy Hand rolls	9
	Cucumber and avocado with your choice of tuna, salmon, shrimp, scallop, or mussel	
10	Tanin	24
	Uni and ikura with ooba leaf	
	Ikura	13
	Ikura and ooba	
	Uni	24
	Uni and ooba	

9	Spider	10
	Deep fried soft shell crab and masago	
	Spicy Spider	10
	Deep fried soft shell crab, avocado, and masago	
	Unagi	10
	Unagi and cucumber	
	Salmon Skin	9.5
	Crispy salmon skin, cucumber, and pickled cucumber	



Desserts

Tiramisu	15
Japanese style with Bailey's and Grand Marnier, topped with shaved coconuts, roasted almond slices, and coffee beans	

15	Tempura Ice Cream	14/17
	Vanilla ice cream wrapped in pound cake and tempura fried. Topped with shaved coconuts, roasted almond slices, coffee beans, and whipped cream. Optional brandy sauce available	

	Tempura Crepe	14/17
	Vanilla ice cream wrapped in a honey crepe. Topped with shaved coconuts, roasted almond slices, coffee beans, and whipped cream. Optional brandy sauce available	