

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 jalepeno 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

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

Escolar 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



Mebachi Maguro	5	Nama Sake	5	Unagi	4.5
Bigeye tuna, Northeast - Our house		Fresh Salmon, Faroe Islands		Fresh water eel	
tuna					
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		Spicy salmon		Smoked mussel with spicy sauce	
Kama toro		Sake Toro Diablo	7	and tempura flakes	
Toro Aburi	MKT	Spicy Sake toro		Spicy Crawfish	8.5
Your choice of a fatty tuna, seared				Crawfish mix with hybrid sauce	
Toro Hagashi	MKT	Sake Aburi	7.5	and tempura flakes	
Fatty tuna deveined.		Seared salmon with yuzu kosho		Zuwai Gani	13
Tekone Zushi	4.75	Hamachi	5.5	Snow crab	
Chopped fatty tuna wrapped in		Yellowtail, Kagoshima		Ebi	4
pickled mustard greens				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	
Shima Zushi	6.5	Kanpachi	8	fried	
Spicy seared albacore		Almaco Jack, Hawaii		A5 Wagyu	22
Hotate	6	Escolar	4.75	Japanese A5 wagyu	
Scallop, Hokkaido		Super white tuna		Tamago	3.75
Spicy Scallop	6.5	Smoked Escolar	6.5	Japanese folded omelette	
Scallop with avocado and spicy		Cold smoked escolar		Ikura	6
sauce				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

Sushi Deluxe

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

Super Deluxe- Tokujo

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

35

40

60

Sushi & Sashimi Combo

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

Sashimi Deluxe

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

Sashimi Moriawase

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

55

40

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

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

Lemon Chicken

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

Salmon Teriyaki

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

Grilled Salmon

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

Katsu Curry

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

Tori Katsu

Panko fried chicken served with tonkatsu sauce and house tartar sauce

Shokado Bento

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

30

30

34

34

30

30

55

Nabeyaki Udon

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

Sansai Udon

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

Curry Nanban

Udon noodle curry soup served with shrimp tempura

Nabeyaki Ramen

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

Diamond Steak

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

Surf n Turf

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

Tempura Dinner

5 Tempura fried shrimp with an assortment of tempura fried vegetables

25

25

25

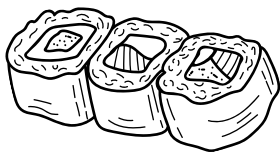
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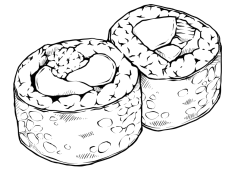
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House Rolls



Evil Knieval 17

Salmon, avocado, cucumber, ooba leaf and lemon zest. Topped with masago and sesame seeds

Ozzy I 17

Unagi, shrimp, avocado, cucumber, and mayo. Topped with masago and eel sauce

Ozzy II 17

Yellowtail, unagi, avocado, and green onion. Topped with masago, sesame seeds, and eel sauce

Good Time 20

Spicy crawfish, avocado, and cucumber. Topped with avocado and sesame seeds, served with our hybrid sauce

Marilyn Mon-roll 17

Generous portion of unagi and avocado. Topped with masago, sesame and eel sauce

Caterpillar 14/22

Your choice of imitation crab or eel, cucumber, and avocado. Topped with avocado, sesame, and eel sauce

34 Special 18

Your choice of salmon or tuna, habanero masago, radish sprouts. Topped off with red and black tobiko, served with jalepeno soy sauce

Bumblebee 20

Yellowtail, avocado, lemon zest, and soy marinated jalepeno. Topped with black and yellow tobiko.

Rainbow 18

Imitation crab, cucumber, and avocado. Topped with salmon, tuna, escolar, shrimp, and avocado

Rock n Roll 16

Tempura shrimp, avocado, lettuce, and masago. Topped with eel sauce

Road Runner 22

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

Black Sabbath 18

Squid ink rice roll with tempura shrimp, habanero masago, mayo, and radish sprouts. Served with jalepeno soy

Black Widow 18

Squid ink rice roll with deep fried soft shell crab, habanero masago, mayo, and radish sprouts. Served with jalepeno soy

Tataki 22

Yellowtail, green onions, avocado, and radish sprouts. Topped with seared tuna and hybrid sauce

Smokey Mountain 20

Crispy salmon skin, soy marinated jalepeno, cucumber. Topped with tempura flakes, imitation crab, avocado, and sesame seeds

Spider roll 16

Deep fried soft shell crab, masago, lettuce

Spider Evo 17

Tempura fried soft shell crab, masago, and lettuce

Spicy Spider 22

Deep fried soft shell crab, masago, and radish sprouts. Topped with avocado and served with spicy mayo

Tempura Asparagus 10/13

Tempura fired asparagus with or without avocado, topped with sesame seeds and eel sauce

Philly 17

Smoked salmon, cream cheese, avocado, and cucumber. Topped with masago

Texas Hybrid 22

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

Chainsaw 20

tuna, salmon, shrimp, avocado, masago, and radish sprouts. wrapped in rice paper. topped with tobiko and served with house fish sauce

Texas Roadkill 22

Your choice of tuna or salmon, avocado, and cucumber. Topped with a variety of masago and served with spicy mayo

South Sider 22

Your choice of yellowtail or unagi, avocado, habanero masago, and mint. Topped with pickled radish and eel sauce then wrapped in rice paper

Salmon Skin 17

Crispy salmon skin, cucumber, pickled burdock, and pickled cucumber. Topped with sesame seeds, bonito flakes, and eel sauce

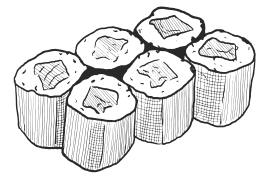
Spicy Roll 17

Avocado, cucumber, and your choice of :

- Tuna
- Salmon
- Shrimp
- Scallop
- Mussel

Choice of sesame seeds, masago, or tempura flakes

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

Crispy salmon skin, cucumber, and pickled cucumber

7 Tanin

Uni and ikura with ooba leaf

U Maki

Unagi, cucumber, sesame seeds

Shinko

Pickled burdock and pickled radish

9.5 Benitoro

Salmon with ooba and green onions

Negihama

Yellowtail with green onions

Kampyo

Pickled gourd

Tekka

Simply tuna

10

10

7

9

Temaki

Hand rolls

Toro Taku

Fatty tuna with pickled daikon

Negitoro

Fatty tuna with green onions

Rock n Roll

Shrimp tempura and avocado

Ozzy

Unagi, shrimp, avocado, cucumber, masago

10 Spicy Hand rolls

Cucumber and avocado with your choice of tuna, salmon, shrimp, scallop, or mussel

10 Tanin

Uni and ikura with ooba leaf

Ikura

Ikura and ooba

Uni

Uni and ooba

9 Spider

Deep fried soft shell crab and masago

Spicy Spider

Deep fried soft shell crab, avocado, and masago

13 Unagi

Unagi and cucumber

Salmon Skin

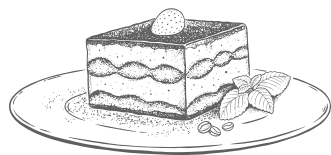
Crispy salmon skin, cucumber, and pickled cucumber

10

10

10

9.5



Desserts

15 Tiramisu

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

14/17 Tempura Ice Cream

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

14/17 Tempura Crepe

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