

# DINNER MENU

## Appetizers

|   |   |   |
|---|---|---|
| <u>KINOKO TOUBAN (v)</u> \$15<br>Mushrooms cooked in touban dish with sake, soy sauce, and ghee butter                                  | <u>AVOCADO KAMA *</u> \$10<br>Avocado topped with shrimp, imitation crab & our special spicy sauce          | <u>TEMPURA SPIDER</u> \$20<br>Soft shell crab tempura with vegetables   |
| <u>TUNA TATAKI *</u> \$16.50<br>Seared cubed tuna served with our spicy hybrid sauce  | <u>GYU TATAKI *</u> \$17<br>Thinly sliced seared filet mignon with roasted garlic & ponzu                   | <u>SHRIMP TEMPURA</u> \$19<br>Two jumbo shrimp with vegetables  |
| <u>TORI KARA AGE</u> \$10<br>Japanese style fried chicken   | <u>ESCOLAR KUSHIYAKI *</u> \$14<br>Two skewers of cubed escolar rock grilled                                | <u>VEGETABLE TEMPURA</u> \$16.50<br>Various vegetables  |
| <u>BABY OCTOPUS KARA AGE</u> \$15<br>Five Japanese style fried baby octopus paired with fish sauce                                      | <u>KAKI FURAI</u> \$19.50<br>Five jumbo Hiroshima panko breaded oysters with house tartar sauce             | <u>IKA NO SANSALAE</u> \$7.25<br>Marinated squid salad with wild vegetables                                       |
| <u>GYOZA</u> \$8<br>Five crispy fried beef, pork, and vegetable dumplings   | <u>ABURI CHASHU</u> \$17<br>Pressure cooked pork belly rock grilled & served with Japanese hot mustard      | <u>HOUSE SALAD * (v)</u> Sm \$5.50/Lg \$9.50<br>Lettuce, spinach, cucumbers and tomatoes with our ginger dressing |
| <u>CHAMP'S SASHIMI *</u> \$25<br>Choice of albacore or salmon sashimi quickly marinated in jalapeño soy sauce                           | <u>SAKE KAMA SHIO YAKI *</u> \$13<br>Grilled salmon cheek (limited quantity available)                      | <u>SEAWEED SALAD (v)</u> \$8.50<br>Various types of seaweed & cucumbers   |
| <u>AGE DOFU (v)</u> \$8.50<br>Fried tofu served with tempura sauce.   | <u>GINDARA SAIKYO YAKI</u> \$22<br>Grilled Alaskan black cod marinated in saikyo miso (takes time to grill) | <u>BAKUDAN MUSSELS</u> \$18<br>Five mussels on half shells baked with our spicy sauce                             |
| <u>SUNOMONO * (v)</u> \$10<br>Cucumbers and wakame seaweed in ponzu with choice of: surf clam, octopus, shrimp, vegetarian, salmon skin | <u>MISO *</u> \$4<br>Soy bean soup with tofu & scallions  | <u>EDAMAME * (v)</u> \$6.75<br>Soybeans in the pod  |

## Entreés

ALL ENTREÉE PAIRED WITH SOUP & SALAD EXCLUDING UDON

|   |   |  |
|---|---|--|
| <u>NABEYAKI UDON</u> \$25<br>Udon noodle soup with shrimp tempura cooked and served in a clay pot                           | <u>KATSU CURRY</u> \$30<br>Deep fried chicken or center cut pork served on top of rice with spicy curry | <u>LEMON CHICKEN *</u> \$30<br>Grilled chicken breast sautéed with lemon rosemary sauce & vegetables |
| <u>SANSAL UDON</u> \$21.50<br>Udon noodle soup with mushrooms, tofu skin, and sansai vegetables                             | <u>DIAMOND STEAK *</u> \$45<br>Cubed tenderloin (7 oz) with teriyaki sauce and vegetables               | <u>CHICKEN TERIYAKI *</u> \$30<br>Grilled chicken sautéed in teriyaki sauce & vegetables             |
| <u>CURRY NANBAN</u> \$25<br>Tokyo retro curry udon noodle soup with shrimp and ysai kakiage tempura                         | <u>SURF AND TURE</u> \$50<br>Grilled filet mignon (7 oz) with roasted garlic & shrimp teriyaki          | <u>SALMON TERIYAKI *</u> \$34<br>8 oz filet grilled & sautéed in teriyaki sauce & vegetables         |
| <u>GRILLED SALMON *</u> \$34<br>8 oz filet grilled & sautéed with lemon rosemary sauce & vegetables                         | <u>SHOKADO BENTO</u> \$55<br>Combination of sushi, chicken kiji yaki, salmon teriyaki, tempura & more   | <u>TORI KATSU</u> \$30<br>Fried chicken breast served with Worcestershire sauce & tartar sauce       |
| <u>NABEYAKI RAMEN</u> \$10.50<br>Satsuma age fish cake, Age (fried tofu), chinese broccoli, Green onion, poached egg (rare) | <u>TEMPURA DINNER</u> \$38<br>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

|   |      |  |                   |   |       |
|---|------|--|-------------------|---|-------|
| <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<br>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)                  |        |

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

|  |              |                            |        |   |        |
|--|--------------|----------------------------|--------|---|--------|
| <u>A5 WAGYU</u>                                    | Market Price | <u>SALMON SKIN *</u>       | \$4    | <u>TAKO *</u>                                     | \$4.50 |
| Seared 100% Japanese wagyu ribeye-koji aged        |              | Crispy grilled salmon skin |        | Octopus   |        |
| <u>ASPARAGUS TEMPURA (v)</u>                       | \$4          | <u>UNAGI</u>               | \$4.50 | <u>SNOW CRAB *</u>                                | \$13   |
| Topped with eel sauce                              |              | Fresh water eel            |        | Zuwaigani   |        |
| <u>NI ANAGO</u>                                    | \$4          | <u>SPICY CRAWFISH *</u>    | \$8.50 | <u>EBI *</u>                                      | \$4    |
| Simmered salt water eel                            |              | Topped with hybrid sauce   |        | Shrimp with tobiko caviar                         |        |
| <u>SPICY SMOKED MUSSEL</u>                         | \$5          |                            |        | <u>TAMAGO (v)</u>                                 | \$3.75 |
| 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

|   |           |  |         |  |           |
|---|-----------|--|---------|--|-----------|
| <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, radish 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:  |           | 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> <li>• E. Mussel</li> </ul>  |           | <u>ALASKAN ROLL *</u>  | \$17    |  |           |
| Choice of sesame seeds, caviar, or tempura flakes on top)   |           | Smoked salmon, avocado, seaweed, and cucumber with smelt caviar  |         |  |           |
|   |           | <u>CALIFORNIA ROLL</u>   |         |  |           |
|   |           | <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

|  |        |   |      |                         |      |
|--|--------|---|------|-------------------------|------|
| <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)