



















WARM BITES

- EDAMAME** 8
Steamed soybean w/ sea salt.
- GARLIC EDAMAME** 11
Sautéed edamame with soy dashi broth, garlic, and a drop of chili oil.
- TRUFFLE EDAMAME** 11
Steamed soybean w/ truffle salt seasoning w/ truffle oil.
- SHISHITO PEPPERS** 10 
Japanese peppers sautéed w/ lite soy sauce topped w/ bonito.
- POPCORN SHRIMP** 12
Deep fried small shrimps served w/ curry salt.
- SHRIMP & VEGETABLE TEMPURA** 12
Deep fried 2 shrimps and 1 piece of zucchini, carrot, pumpkin, onion, and eggplant. Served with tempura sauce.
- AGEDASHI TOFU** 8
Deep fried tofu in dashi (fish) broth.
- PORK CHASHU WITH PITA BREAD** 11
Pork chashu, onion, cilantro and sweet mayo on pita bread.
- MUSHROOM KARAAGE** 10
Slightly dry battered and deep fried shimeji and portobello mushrooms, sprinkle w/ salt, seaweed, and shichimi pepper.
- SOFT SHELL CRAB** 10
Deep fried soft shell crab served w/ ponzu sauce.
- BOSS** 10 
Deep fried rice cake stuffed w/ spicy shrimp and topped w/ house special sauce.
- CRISPY RICE** 12 
Deep fried rice cake topped w/ spicy tuna, avocado & eel sauce.
- DYNAMITE** 16
Baked scallop and shiitake mushroom in spicy mayonnaise sauce topped w/ smelt egg and green onions.
- BAKED MUSSEL** 8
Three half shell mussels baked w/ spicy mayonnaise sauce and garlic butter topped w/ smelt egg and house special sauce.
- CHICKEN KARAAGE** 10
Deep fried chicken nuggets marinated Japanese style served w/ spicy mayonnaise dipping sauce.
- SPICY TUNA POPPER** 10 
Spicy tuna and cream cheese stuffed in jalapeno.
- MISO SOUP** 4
- MISO SOUP WITH 3 MUSHROOMS** 6
With enoki, shimeji and shitake mushroom.

SIGNATURE ROLLS

- EBISU ROLL** 19 
shrimp tempura and avocado wrapped in soy paper topped w/ yellowtail, masago and green onion infused w/ chili cream sauce
- SHE'S FROM MIAMI ROLL** 18 
baked crab and avocado wrapped in soy paper topped w/ seared pepper tuna and house special sauce
- 9TI ROLL** 19 
spicy tuna and cucumber rolled w/ black rice wrapped w/ seaweed topped w/ avocado and house spicy sauce
- PLENTY OF FISH IN A ROLL** 22  
assortment of fish and shrimp tempura wrapped w/ soy paper served w/ house spring mixed and spicy mayo
- TUNA MANGO AVOCADO ROLL** 18 
tuna, mango and avocado wrapped w/ soy paper served w/ house spring mix and spicy mayo
- S.A.S. ROLL** 19 
spicy salmon and avocado wrapped w/ seaweed topped w/ seared salmon, tobiko and cream sauce
- KILLER ROLL** 19 
spicy tuna and cucumber wrapped w/ seaweed topped w/ seared albacore, crispy onion, green onion, garlic paste and spicy ponzu sauce
- CRUNCHY ROLL** 19  
shrimp tempura and avocado wrapped with soy paper topped with spicy crunchy tempura flakes, crab mixed w/ spicy mayo and eel sauce
- MRS. ROBERTSON ROLL** 19 
spicy crunchy tempura flakes mixed w/ albacore, wrapped w/ seaweed, topped w/ seared pepper tuna, crispy onion and spicy ponzu sauce
- RAINBOW ROLL** 20 
spicy tuna and cucumber wrapped w/ seaweed topped w/ assortment of fish, avocado and masago
- CATERPILLAR ROLL** 18
eel and cucumber wrapped w/ seaweed topped w/ avocado, eel sauce and sesame seed
- HINODE ROLL** 20 
spicy scallop wrapped w/ seaweed topped w/ tuna, salmon, avocado and ikura
- BUDAI SALMON** 17
4 pcs of sushi rice wrapped w/ salmon, topped w/ spicy salmon, avocado and crispy salmon skin
- DEL SOL ROLL** 23 
spicy tuna, apple, snow crab meat and avocado wrapped w/ seaweed topped w/ baked langoustine in spicy mayo and eel sauce
- FUJIYAMA** 18 
eel and avocado wrapped w/ soy paper topped w/ snow crab meat and eel sauce
- JOHN 67 ROLL** 20
crispy soft shell crab wrapped w/ seaweed topped w/ eel and eel sauce
- BAKED SALMON ROLL** 19
california roll topped w/ baked salmon mayo
- CUCUMBER WRAP** 18 
assortment of fish and avocado wrapped w/ cucumber topped w/ tobiko served w/ spicy mayo
- THURSDAY NIGHT** 19  
spicy crunchy tempura flakes, snow crab meat and yellowtail wrapped in soy paper and topped with our special chili cream sauce.



SUMMER SASHIMI SPECIALS

- YELLOWTAIL GRAPEFRUIT** 22
yellowtail sashimi topped w/ grapefruit, orange zest, peppercorn and grapefruit dressing
- ALBACORE CARPACCIO** 22
seared albacore sashimi topped w/ fried garlic, jalapeno, smelt egg, crispy onion and ponzu dressing
- TUNA TATAKI** 19 
seared pepper tuna w/ spicy chili ponzu dressing and spring mix salad
- SEARED HALIBUT** 19
seared halibut sashimi topped w/ pickled wasabi and olive yuzu dressing
- THE SAMPLER** 24
two pcs. of Yellowtail Grapefruit, two pcs. of Albacore Carpaccio, and two pcs. of Tuna Tataki
- LEMON SALMON** 19
sliced lemon and jalapeno wrapped with salmon sashimi topped w/ ikura and lemon dressing
- ISU ISU** 23
ikura, scallop and uni in garlic ponzu sauce topped w/ shredded shiso leaf
- SASHIMI COMBINATION** 20
choice of three kinds of sashimi; Tuna - Yellowtail - Salmon - Albacore - Halibut - Octopus - Squid

CHEF RECOMMENDED

- SUPER TORO** 27
fatty bluefin tuna sushi topped with uni and chopped truffles
- SEA BASS MISO SUSHI** 16
broiled sea bass nigiri in miso sauce
- CHIRACHI** 26
assorted sashimi bowl w/ rice

SUMMER FISH & SALAD

- SASHIMI SALAD** 26
assortment of sashimi with house spring mix and balsamic yuzu dressing
- CRAZY TUNA SALAD** 15 
spicy tuna on top of crispy wonton and house spring mix
- SALMON SKIN SALAD** 15 
crunchy salmon skin, spicy tuna, house spring mix and house spicy dressing
- KALE SALAD** 12
kale tossed with almond and sun-dried tomato, topped with snow crab meat and house mayonnaise dressing
- SEAWEED SALAD** 9
wakame seaweed salad sprinkled w/ sesame seeds
- SUNOMONO** 6
thin slices cucumber salad in vinegar dressing, sprinkled w/ sesame seeds
- CEVICHE** 19
assorted cubed sashimi mixed w/ mango, tomato, avocado, and grapefruit, tossed w/ house yuzu vinegar, served chilled
- HOUSE SALAD** 8
iceberg lettuce, house spring mix, carrot, cabbage and cherry tomatoes w/ ginger dressing

NIGIRI & SASHIMI

SALMON – Sake	9	19
SEARED SALMON	10.5	20.5
TUNA – Maguro	9	19
BLUEFIN TUNA	11	22
MEDIUM FATTY TUNA – Chu Toro	MP	MP
FATTY TUNA BELLY – Otoro	MP	MP
ALBACORE – Shiro Maguro	11	22
ALBACORE BELLY	11.5	22.5
YELLOWTAIL – Hamachi	12	24
YELLOWTAIL BELLY	12.5	24.5
SQUID – Ika	7	17.5
JAPANESE MACKEREL – Saba	8	18
HOKKAIDO SCALLOP – Hotate	11	21
HALIBUT – Hirame	11	22
RED SNAPPER – Tai	11	22
JAPANESE SEA BREAM – Madai	13	23
SHRIMP – Ebi	5	15
SWEET SHRIMP – Amaebi	16	26
FRESHWATER EEL – Unagi	11	22
SMELT ROE – Masago	5	17
FLYING FISH ROE – Tobiko	8	18
SALMON ROE – Ikura	14	24
SEA URCHIN – Uni	MP	MP
SWEET EGG – Tamago	8	18
STRIPED JACK – Shima-Aji	12	22

HAND ROLL SPECIALS

- BLUE CRAB HAND ROLL** 14
blue crab meat mixed w/ spicy mayo and avocado, wrapped w/ seaweed
- SEA BASS HAND ROLL** 16
broiled sea bass in light soy sauce and avocado wrapped w/ seaweed
- BAKED CRAB HAND ROLL** 14
baked snow crab meat, imitation crab mixed in spicy mayo and avocado wrapped w/ soy paper
- BAKED LOBSTER HAND ROLL** 17.5
baked lobster tail in spicy mayo and avocado wrapped w/ soy paper

OMAKASE


chef selection of best fish (nigiri) of the day

- OMAKASE 8 PCS.** 75
OMAKASE 11 PCS. 85

FROM THE KITCHEN

- GRILLED SABA** 14
grilled Japanese mackerel w/ organic sea salt served w/ ponzu sauce
- FREE RANGE CHICKEN TERIYAKI** 18
grilled marinated free range chicken Japanese style w/ our homemade teriyaki sauce
- SALMON TERIYAKI** 24
grilled salmon w/ our homemade teriyaki sauce
- RIB EYE TERIYAKI** 28
grilled rib eye steak served w/ sautéed butter potatoes, ponzu sauce and homemade teriyaki sauce
- BROILED BLACK COD** in miso sauce 20
- BROILED CHILEAN SEA BASS** in light soy sauce 21
- YELLOWTAIL COLLAR** 18
broiled half yellowtail collar served w/ ponzu sauce & chili oil

ROLLS

- | | |
|----------------------------|--|
| EEL AVOCADO ROLL 12 | SOFT SHELL CRAB ROLL 15 |
| SALMON SKIN ROLL 10 | SPICY ROLL 10  |
| VEGETABLE ROLL 8 | choice of – Tuna – Salmon – Yellowtail – or – Albacore |
| PHILLY ROLL 12 | MAKI ROLL 9 |
| CALIFORNIA ROLL 9 | choice of – Tuna – Salmon – Yellowtail – or – Albacore |
| AVOCADO ROLL 8 | SHRIMP TEMPURA ROLL 10 |
| CUCUMBER ROLL 7 | VEGETABLE TEMPURA ROLL 9 |

SIDES

- STEAMED RICE** 4
- STEAMED BLACK RICE** 5
- SOY PAPER** 1.5
- SPICY MAYO** 1.5
- EEL SAUCE** 1.5
- PONZU SAUCE** 1.5

DESSERTS

- MANGO CHEESECAKE** 7
- GREEN TEA CHEESECAKE** 7
- NUTELLA CHEESECAKE** 10
- GREEN TEA ICE CREAM** 7
- MOCHI ICE CREAM** 7
- GREEN TEA TEMPURA** 9

WINES

CEDAR BROOK CHARDONNAY – California	9	29
BALLETTO CHARDONNAY – Russian River (unoaked) bright, crisp, mineral and aromatic	14	42
CEDAR BROOK SAUVIGNON BLANC – California	9	29
PASQUA PINOT GRIGIO – Venezia, Italy	12	39
BALLETTO PINOT GRIS – Russian River	13	42
DOMAINE DE CALA ROSÉ – Provence, France	14	46
brightly flavored, elegant, sharp balance, pair with white meat or fish		
BIVIO PROSECCO BRUT SPARKLING – Veneto, Italy	14	40
JACQUART BRUT MOSAIQUE CHAMPAGNE – France	--	53
pale yellow with tints of white gold, aromas of fresh pear, fig and almond, with hints of orange blossom		
COASTAL WINE PINOT NOIR – California	11	26
SAINT LOUIS SANCERRE – France 100% AOC	15	46
lively with citrus aromas and flattering mineral notes – fresh, intense, well balanced with a long refreshing aftertaste		
NAPA RIDGE CABERNET SAUVIGNON – California	13	48
PLUM WINE – Japan	10	-

DRAFT BEERS

UINTA HOP NOTCH IPA – Utah 9 ABV 7.3% idea pale alBe
ALLAGASH WHITE ALE – Maine 9 ABV 5% traditional Belgium wheat beer
SCRIMSHAW PILSNER – California 9 ABV 4.4% brewed in the finest European tradition
KIRIN ICHIBAN – Tokyo 9 ABV4.1% finest barley malt, premium hops and smooth

BOTTLED BEERS

KOSHIHIKARI ECHIGO – Niigata, Japan (330ml.) 13 ABV 5% light and clean, definite sweetness from rice
HITACHINO WHITE ALE – Kanagawa, Japan 12 ABV 5.5% complex flavor of coriander, orange pee, nutmeg
ASAHI – Tokyo, Japan 8 ABV 5% character of Japanese draft beer
SAPPORO – Tokyo, Japan 8 ABV 5% famously crisp and refreshing taste

SAKES

YAEGAKI SAKE 36 ABV 15% full-bodied and slightly acidic, goes well with a wide variety of food, 720 ml	KATANA EXTRA DRY JUN-MAI GINJO 18 ABV16% strong presence and thick flavor, pair with tempura
MIO SPARKLING SAKE 21 ABV 5% from Nada, Japan, fruity and unique sweet aroma, pair with any kind of food	MU SAKE JUN-MAI DAIGINJO 28 ABV 16.5% only the best rice is used when making this sake, smooth, well balanced texture, a rich and sweet aroma
HAKKAISAN HONJOZO 24 ABV 15.5% serve it gently warmed to bring out the mild flavors of koji and rice, serve it chilled to give a clean and straightforward	SHO CHIKU BAI NIGORI CRÈME DE SAKE 21 ABV15% tastes slightly dry, delicious with very spicy foods
KUROSAWA JUN-MAI KIMOTO 28 ABV 15% natural flavor which is full-bodies and earthy, pair with salmon teriyaki or soft shell roll	WAKATAKE ONIKOROSHI JUNMAI 24 ABV 17% the texture of raw silk, well-balanced mild sake has a slight sweetness
	HOT SAKE SHO CHIKU BAI 10 (S) 18 (L) ABV 15% gold award the U.S. national sake appraisal

SOFT DRINKS

ICED TEA (Green –or– Passion Fruit) 4	HOT TEA (Green – Genmai – Chamomile) 4
SAN PELLEGRINO 6	ACQUA PANNA 5
ARNOLD PALMER 4	LEMONADE 4
COFFEE 3	COKE \ DIET COKE \ SPRITE 4

LUNCH SPECIALS

MONDAY - FRIDAY | 11:30 AM - 2:30 PM

Convert spicy tuna hand roll to cut roll for an additional \$2. (Please no other rolls substitution)
Substitute one kind of fish with the other kinds of fish in the set for an additional \$1. (Please limit to one substitution)

LUNCH EARLY CATCH

Fresh selection from our sushi chefs daily served with miso soup, house salad, and edamame

SUMMER SUSHI 25

6 pcs of nigiri; tuna, yellowtail, albacore, salmon, red snapper, shrimp, and spicy tuna hand roll

SUMMER SUSHI LITE 22

4 pcs of nigiri; tuna, yellowtail, albacore, salmon, and spicy tuna hand roll

SUMMER CHEF CHOICE 25

5 pcs of nigiri (fish of the day) and spicy tuna hand roll

ORIGAMI SASHIMI 26

5 pcs of sashimi: tuna, yellowtail, albacore, salmon, red snapper, and spicy tuna hand roll

SPICY TUNA BOWL 20

spicy tuna, avocado topped w/ shredded shiso leaf served with black rice

JASON HAND ROLL 20

3 roll-it-yourself hand rolls with 3 choices of shrimp tempura, spicy tuna, salmon skin, spicy salmon, Philly, and ahi poke

LUNCH GRILL & TEMPURA

Choice of 2 pcs of albacore sashimi or 4 pcs of vegetable tempura, served with miso soup, house salad, edamame, and white rice.

FREE RANGE CHICKEN TERIYAKI 22

grilled marinated chicken Japanese style with homemade teriyaki sauce

SALMON TERIYAKI 27

grilled salmon filet with homemade teriyaki sauce

SHRIMP & VEGETABLE TEMPURA 20

deep fried large shrimp and vegetable (zucchini, carrot, pumpkin, onion, eggplant, shishito pepper)

LUNCH BOWL

House special rice bowl with choice of black rice, white rice, or poke rice (house special sushi rice marinated with sesame sauce and seaweed) served with sunomono and miso soup with three mushrooms.

SALMON DELIGHT 22

seared pepper salmon with cream infused chili sauce

TUNA TATAKI 22

seared pepper tuna with spicy chili ponzu dressing

EEL AVOCADO 25

broiled fresh water eel with avocado

BLACK COD MISO 26

broiled black cod in miso sauce

LUNCH COMBO SET

FOR DINE-IN ONLY \$29

Served with miso soup. Choose one from each set.

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SEAWEED SALAD

CRISPY RICE

AGEDASHI TOFU

SHISHITO PEPPER

BAKED MUSSEL

EDAMAME

BLUE CRAB HAND ROLL

KALE SALAD

②

FREE RANGE CHICKEN TERIYAKI W/ RICE

GRILLED SABA W/ RICE

SASHIMI SALAD

CHIRASHI

6 pcs of fish of the day

KILLER ROL

spicy tuna, albacore, crispy shallots

RAINBOW ROLL

assortment of fish with spicy tuna

MRS. ROBERTSON ROLL

albacore, seared tuna, crispy shallots

CRUNCHY ROLL

crab meat, shrimp tempura, masago on soy paper

BAKED SALMON ROLL

california roll topped w/ baked salmon mayo

SHE'S FROM MIAMI ROLL

baked crab and avocado with seared tuna on top

DINNER SPECIALS

SUN - WED 5:00 PM - 9:00 PM | THU - SAT 5:00 PM - 9:30 PM

Convert spicy tuna hand roll to cut roll for an additional \$2. (Please no other rolls substitution)
Substitute one kind of fish with the other kinds of fish in the set for an additional \$1. (Please limit to one substitution)

DINNER SUSHI & SASHIMI

Served with miso soup, house salad and edamame

SUMMER SUSHI 27

6 pcs of nigiri; tuna, yellowtail, albacore, salmon, red snapper, shrimp, and spicy tuna hand roll

SUMMER SUSHI LITE 24

4 pcs of nigiri; tuna, yellowtail, albacore, salmon, and spicy tuna hand roll

SUMMER CHEF CHOICE 26

5 pcs of nigiri (fish of the day) and spicy tuna hand roll

ORIGAMI SASHIMI 29

5 pcs of sashimi; tuna, yellowtail, albacore, salmon, red snapper, and spicy tuna hand roll

SPICY TUNA BOWL 21

spicy tuna and avocado topped with shredded shiso leaf, served with black rice

JASON HAND ROLL 21 (dine-in only)

3 roll-it-yourself hand rolls with 3 choices of blue crab – spicy tuna – spicy salmon – spicy yellowtail – spicy albacore – california – salmon skin – veggies – shrimp tempura – eel & avocado with sushi rice and 3 sushi seaweed sheets (substitute with soy paper for an extra \$1.50 per sheet)

DINNER GRILL & TEMPURA

Served with 2 pcs of albacore sashimi, rice, miso soup, house salad and edamame

FREE RANGE CHICKEN TERIYAKI 25

grilled marinated chicken Japanese style with homemade teriyaki sauce

SALMON TERIYAKI 29

grilled salmon with homemade teriyaki sauce

SHRIMP & VEGETABLE TEMPURA 22

deep fried large shrimp and vegetable (zucchini, carrot, pumpkin, onion, eggplant, shishito pepper)

GRILLED SABA WITH SEA SALT 19

Japanese mackerel grilled w/ organic sea salt served with ponzu sauce

RIB EYE STEAK TERIYAKI 32

grilled rib eye steak served with sautéed butter potatoes, ponzu sauce and homemade teriyaki sauce

