

**SUSHI NIGIRI ~ 2 PIECES ~\$11.99 SASHIMI ~ 5 PIECES ~ \$21.99**

<b>EBI (SHRIMP)</b>	<b>SMALL SASHIMI ~ \$59</b>	<b>(MACKEREL) SABA</b>
<b>ESCOLAR (SUPER WHITE TUNA)</b>	<b>15 PIECES CHEF'S CHOICE</b>	<b>(SALMON) SAKÉ</b>
<b>HAMACHI (YELLOWTAIL)</b>		<b>SMOKED SAKÉ</b>
<b>HOTATEGAI (SCALLOPS)</b>	<b>LARGE SASHIMI ~ \$77</b>	<b>(ALBACORE) SHIRO MAGURO</b>
<b>IKURA (SALMON EGGS)</b>	<b>20 PIECES CHEF'S CHOICE</b>	<b>(OCTOPUS) TAKO</b>
<b>MAGURO (TUNA)</b>		<b>(EEL) UNAGI</b>

**TEMPURA STYLE ROLLS (DEEP FRIED)~ \$19.99**

<b>AVALANCHE</b> SMOKED SALMON, CRAB, CREAM CHEESE W/ SPICY MAYO & EEL SAUCE	<b>SILVER LAKE</b> SCALLOPS, CRAB & UNAGI W/FUNKY SAUCE & EEL SAUCE
<b>FUNKY</b> TUNA, SALMON & AVOCADO W/FUNKY SAUCE & EEL SAUCE	<b>SURF &amp; TURF</b> MARINATED WAGYU BEEF & CRAB W/FUNKY SAUCE & EEL SAUCE
<b>J-ROLL</b> ALBACORE TUNA, CREAM CHEESE, CHILI SAUCE & CRAB W/SPICY EEL SAUCE	<b>VEGAS</b> SALMON, JALAPEÑO, CRAB & CREAM CHEESE W/SPICY MAYO & EEL SAUCE

**SPECIALTY ROLLS (MAKI) ~ 6-8 CUTS**

<b>AVOCADO MAKI ~ \$10.99</b> AVOCADO & RICE ON SEAWEEED PAPER	<b>ROCK-N-ROLL</b> UNAGI, CREAM CHEESE & AVOCADO W/EEL SAUCE
<b>CALIFORNIA ~ \$12.99</b> CRAB MIX & AVOCADO ON SEAWEEED PAPER	<b>\$14.99 ~ SALMON OR TUNA MAKI</b> SALMON OR TUNA & RICE ON SEAWEEED PAPER
<b>CATERPILLAR ~ \$19.99</b> UNAGI & CUCUMBER TOPPED W/AVOCADO & EEL SAUCE	<b>\$15.99 ~ SALMON AVOCADO OR CUCUMBER</b> SALMON & AVOCADO OR CUCUMBER ON SEAWEEED PAPER
<b>CRISPY ALASKA ~ \$22.99</b> TEMPURA SHRIMP, CRAB, AVOCADO WRAPPED IN SOY PAPER, TOPPED W/ SALMON, CRUNCHIES & TIGER LILY SAUCE (SPICY EEL SAUCE)	<b>\$15.99 ~ SHRIMP TEMPURA</b> SHRIMP TEMPURA, AVOCADO & CUCUMBER W/SPICY MAYO & EEL SAUCE
<b>CUCUMBER MAKI ~ \$10.99</b> CUCUMBER & RICE ON SEAWEEED PAPER	<b>\$19.99 ~ SPICY CALAMARI</b> TEMPURA CALAMARI, CRAB & CUCUMBER W/EEL SAUCE (SEAWEEED & SOY PAPER)
<b>FRESH OR TEMPURA VEGGIE ~ \$14.99</b> CHEF'S CHOICE ASSORTED VEGETABLES	<b>\$15.99 ~ SPICY HAMACHI</b>
<b>HOT TAKO ~ \$15.99</b> OCTOPUS, SPROUT, CUCUMBER, TOBIKO W/SPICY MAYO	<b>\$15.99 ~ SPICY SCALLOP</b> SCALLOPS, SPROUTS, CUCUMBER & TOBIKO W/SPICY MAYO
<b>ICHI ROLL ~ \$19.99</b> CRAB & AVOCADO TOPPED W/SALMON, THINLY SLICED LEMON & PONZU	<b>\$15.99 ~ SPICY TUNA OR SALMON</b> TUNA OR SALMON, CUCUMBER & SPROUTS W/SPICY MAYO
<b>LUNATIC ~ \$19.99</b> ALBACORE, ESCOLAR, TEMPURA JALAPENO W/SPICY EEL SAUCE	<b>\$16.99 ~ SPICY TUNA OR SALMON SHISHITO</b> TUNA OR SALMON & MILD TEMPURA SHISHITO W/SPICY MAYO & EEL SAUCE
<b>LUXURY CRUNCH ~ \$24.99</b> AVOCADO & UNAGI TOPPED W/CRAB, SHRIMP TEMPURA, TEMPURA CRUNCH, EEL SAUCE & SPICY MAYO	<b>\$19.99 ~ SPIDER</b> TEMPURA SOFT SHELL CRAB, CUCUMBER & SPROUTS W/EEL SAUCE & SPICY MAYO
<b>MARS ~ \$19.99</b> SHRIMP TEMPURA & CRAB TOPPED W/TUNA, AVOCADO & EEL SAUCE	<b>\$21.99 ~ SUN-DANCE</b> CALIFORNIA ROLL TOPPED W/SALMON, THEN BAKED W/SPICY MAYO, FINISHED W/EEL SAUCE & TOBIKO
<b>MEXI ~ \$16.99</b> TEMPURA WHITE FISH & CILANTRO W/ CHILI SAUCE	<b>\$22.99 ~ TIGER DRAGON</b> SHRIMP TEMPURA, CRAB & CUCUMBER TOPPED W/EEL AVOCADO, EEL SAUCE & ASSORTED TOBIKO
<b>MONTAUK ~ \$20.99</b> TEMPURA ASPARAGUS & YELLOWTAIL TOPPED W/ TUNA, AVOCADO, WASABI TOBIKO & EEL SAUCE	<b>\$22.99 ~ SWEET JESUS</b> SALMON, AVOCADO TOPPED W/KANPACHI (AMBER JACK) JALAPENO AND YUZU MISO SAUCE
<b>NEGIHAMA ~ \$15.99</b> HAMACHI & GREEN ONIONS	<b>\$22.99 ~ TIGER LILY</b> TEMPURA SHRIMP, CRAB, AVOCADO WRAPPED IN SOY PAPER, TOPPED WITH TUNA, TOBIKO AND TIGER LILY SAUCE
<b>OISHI ~ \$22.99</b> SALMON, LEMON & STEAMED ASPARAGUS TOPPED W/ SPICY TUNA TEMPURA CRUNCH MIX & EEL SAUCE	<b>\$15.99 ~ TUNA AVOCADO OR CUCUMBER</b> TUNA W/ AVOCADO OR CUCUMBER WRAPPED IN SEAWEEED PAPER
<b>P.C. CRUNCH ~ \$16.99</b> CRAB, AVOCADO & CUCUMBER TOPPED W/TEMPURA CRUNCH & EEL SAUCE (SOY PAPER)	<b>\$16.99 ~ UNAGI MAKI</b> EEL, CUCUMBER & AVOCADO W/EEL SAUCE
<b>PHILLY ~ \$15.99</b> SMOKED SALMON, AVOCADO & CREAM CHEESE	<b>\$16.99 ~ UTAH</b> SNOW CRAB, AVOCADO, TUNA & TOBIKO
<b>PLAY-BOY ~ \$22.99</b> SHRIMP TEMPURA & AVOCADO TOPPED W/TUNA, SPICY MAYO, EEL SAUCE & TOBIKO	<b>\$22.99 ~ VOLCANO</b> WHITE FISH, SALMON, CRAB, CREAM CHEESE THEN BAKED W/ SPICY MAYO, FINISHED W/ CRUNCHES & SPICY EEL SAUCE
<b>POKEMON ~ \$17.99</b> SHRIMP TEMPURA, CRAB & LETTUCE W/EEL SAUCE (SOY PAPER)	<b>\$18.99 ~ WASATCH</b> SALMON, YELLOWTAIL, CUCUMBER W/SPICY MAYO & TOBIKO
<b>RAINBOW ~ \$22.99</b> CALIFORNIA ROLL TOPPED W/ASSORTED FISH & PONZU	
<b>RED DRAGON ~ \$19.99</b> CALIFORNIA ROLL TOPPED W/SPICY TUNA	

**APPETIZERS**

<b>AGEDASHI TOFU ~ \$14.99</b> TEMPURA TOFU CUBES W/TSUYU BROTH	<b>\$19.99 ~ CRUNCHY BABY CALAMARI</b> SUSHI GRADE CALAMARI PREPARED SPICY TEMPURA STYLE W/PONZU & GARLIC SAUCE
<b>*AHI TUNA ~ \$25.99</b> SEARED TUNA W/STEAMED ASPARAGUS SESAME SAUCE	<b>\$14.99 ~ FRESH SPRING ROLLS</b> SPRING MIX, JALAPEÑO, CILANTRO, CRAB & CUCUMBER WRAPPED IN RICE PAPER SERVED W/SESAME & VINAIGRETTE SAUCE
<b>BLACK COD ~ \$28.99</b> MISO MARINATED & BAKED W/EEL SAUCE	<b>\$24.99 ~ *HAMACHI JALAPEÑO</b> THIN SLICED HAMACHI & JALAPEÑO TOSSED W/YUZU MISO SAUCE
<b>SHRIMP TEMPURA APP ~ \$18.99</b> LIGHTLY BATTERED SHRIMP & VEGETABLES	<b>\$14.99 ~ HONEY WINGS</b> ASIAN STYLE HOT WINGS LIGHTLY BATTERED & DEEP FRIED W/SPICY HONEY SAUCE
<b>SHISHITO PEPPER APP ~ \$14.99</b> CHOICE OF GRILLED OR TEMPURA	<b>\$21.99 ~ LUXURY SHRIMP</b> SHRIMP & CRAB BAKED W/SPICY MAYO & TOPPED W/FRESH TOBIKO & EEL SAUCE
<b>GYOZA ~ \$14.99</b> JAPANESE PORK DUMPLINGS PAN SEARED & TOPPED W/ HOUSE GYOZA SAUCE	
<b>*TUNA TAR TAR ~ \$22.99</b> SPICY TUNA MIXED W/ SESAME OIL, SPICY MAYO, TOBIKO & AVOCADO	

<b>HOUSE SALAD ~ \$12.99</b> SPRING MIX SALAD SESAME OIL DRESSING
<b>*SEAWEEED SALAD ~ \$9.99</b>
<b>SQUID SALAD ~ \$10.99</b> SUNOMONO SALAD
<b>PLAIN CUCUMBER ~ \$7.99</b> (ADD TAKO OR EBI + \$4)
<b>EDAMAME \$7.99</b>
<b>MISO SOUP \$5.99</b>
<b>FRIED RICE \$12.99</b> (ADD BF, SH, OR CH +\$5)
<b>WHITE RICE \$5.99</b>

**ENTREES**

<b>TENDERLOIN STEAK ~ \$44.99</b> SERVED WITH STEAMED VEGETABLES W/WINE TERIYAKI SAUCE	<b>\$28.99 ~ TEMPURA SHRIMP UDON SOUP</b> SHOYU BROTH & NOODLES SERVED W/TEMPURA SHRIMP & VEGETABLES
<b>HOKKAIDO TEMPURA ~ \$34.99</b> TEMPURA WHITE FISH SERVED W/STEAMED VEGGIES & TOPPED W/ASIAN SOY CITRUS CHILI SAUCE	<b>\$44.99 ~ WAGYU BEEF SIZZLING PLATE</b> MARINATED IN KOREAN GALBI SAUCE, THIN SLICED WAGYU BEEF, GRILLED & TOPPED OVER SAUTÉED ONIONS, SERVED W/ RICE
<b>CHICKEN TERIYAKI ~ \$27.99</b> GRILLED TERIKEN BREST W/ TERIYAKI SAUCE, STEAMED VEGETABLES & RICE	<b>YAKISOBA</b> PAN SAUTÉED NOODLES & VEGETABLES W/YAKISOBA SAUCE
<b>SALMON TERIYAKI ~ \$38.99</b> GRILLED SALMON SERVED W/TERIYAKI SAUCE, STEAMED VEGETABLES & RICE	<b>\$16.99 ~ PLAIN</b>
<b>SHRIMP TEMPURA DINNER ~ \$26.99</b> LIGHTLY BATTERED TEMPURA SHRIMP & VEGETABLES W/TEMPURA DIPPING SAUCE	<b>\$19.99 ~ VEGGIE</b>
	<b>\$23.99 ~ CHICKEN</b>
	<b>\$25.99 ~ SH or BF</b>

**WINE**

<b>WHITE</b>	<b>GLASS - BOTTLE</b>	<b>RED</b>	<b>GLASS - BOTTLE</b>
CHARDONNAY	\$12.99 - \$49	CABERNET SAUVIGNON	\$12.99 - \$49
SAUVIGNON BLANC		MALBEC	
PINOT GRIGIO		PINOT NOIR	
		ZINFANDEL	
<b>PREMIUM</b>	<b>BOTTLE</b>	<b>PREMIUM</b>	<b>BOTTLE</b>
CHARDONNAY	\$79	CABERNET SAUVIGNON	\$99

**SAKE**

<b>COLD</b>	<b>GLASS - BOTTLE</b>	<b>WARM</b>	
DIAMOND	\$13.99 - \$53	JUNMAI SAKE	LARGE 10 OZ. \$15.99 SMALL 6 OZ. \$10.99
PEARL	\$13.99 - \$53		
WINTER WARRIOR	\$15.99 - \$60		
<b>PREMIUM</b>	<b>BOTTLE</b>	<b>PURPLE HAZE</b>	LARGE 10 OZ. \$16.99 SMALL 6 OZ. \$11.99
TAKATENJIN (SWORD OF THE SUN)	\$89	(Hot sake w/plum wine)	
RIHAKU NIGORI (DREAMY CLOUDS)	\$79		
RIHAKU (POET)	\$109		

**BEER**

ASAHI SUPER DRY	LARGE 22 OZ.	\$15.99	BUD LIGHT	12 OZ.	\$6.99
KIRIN ICHIBAN	LARGE 22 OZ.	\$13.99	MILLER LITE	12 OZ.	\$6.99
SAPPORO	SMALL 12 OZ.	\$7.99	IPA	12 OZ.	\$7.99
	LARGE 22 OZ.	\$13.99	STELLA ARTOIS	12 OZ.	\$7.99
	SMALL 12 OZ.	\$7.99			
KIRIN LIGHT	SMALL 12 OZ.	\$7.99			

**OTHER**

<b>COKE PRODUCTS</b>		<b>BEVERAGES</b>	
COKE / DIET COKE	\$3.99	FIJI WATER	34 OZ. \$7.99
DR. PEPPER	\$3.99	PELLEGRINO	25 OZ. \$7.99
ICED TEA	\$3.99	GREEN TEA ( POT )	\$7.99
SPARKLING LEMONADE	\$3.99	GINGER ALE ( BUNDABERG )	\$6.99
SPRITE	\$3.99	RAMUNE ( JAPANESE SODA )	\$6.99
SHIRLEY TEMPLE	\$6.99		

**DESSERTS**

<b>MOCHI ICE CREAM</b>		
STRAWBERRY \$9.99	MANGO \$9.99	GREEN TEA \$9.99

\*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, LAMB, PORK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS. CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.

NO SPLIT CHECKS FOR PARTY OF 6 OR MORE 18% GRATUITY MAY APPLY

