

## APPETIZER

### Cold

Tuna tataki – thinly sliced seared tuna.....	12.95
Beef tataki – thinly sliced seared Angus beef.....	11.95
Matsu tartar - chopped tuna, salmon, whitefish with avocado and cucumber served with spicy ponzu.....	10.95
Hamachi ceviche - thinly sliced yellowtail topped with jalapeno, tomato, red onion in a soy citrus dressing.....	10.95
Seaweed salad.....	4.50
Ika Sansai-marinated calamari salad.....	4.95
Sunomono - cucumber salad with ginger grapefruit vinegar with shrimp, crab, or octopus.....	5.50
Combination.....	7.95
Oshinko – Japanese pickles.....	5.50

### Hot

Edamame –boiled soybean.....	4.00
Matsu hot rock beef - sliced certified Angus New York strip grilled on the lava rock.....	15.95
Jumbo lump crab cake – served with creamy wasabi sauce.....	9.95
Jalapeno Bomb - fried jalapeno stuffed with spicy tuna cream cheese and drizzled with spicy mayo.....	8.50
Volcano scallop – scallop wrapped with salmon.....	8.50
Beef negimaki roll – char broiled thin sliced angus new york strip wrapped with asparagus.....	8.95
Fried crab cream cheese puff.....	5.50
Fried coconut shrimp wonton puff – served with mango sauce.....	6.50
Fried calamari – served with ponzu sauce.....	6.95
Agedashi tofu – crispy fried tofu with sauce.....	4.95
Hamachi Kama - grilled yellow tail collar.....	12.95
Smoked Salmon Kama.....	11.95
Soft shell crab.....	11.95
Shrimp tempura.....	6.50
Vegetable tempura.....	4.50
Sauteed vegetable – mushrooms,carrots,snow peas,napa cabbage and onions.....	7.95
Gyoza - pan fried pork dumpling.....	4.50
Tatus-ta-age – fried marinated chicken tender in special sauce.....	5.50
Grilled duck – served with Japanese style ginger sauce.....	7.95
Kawa ebi – deep fried whole baby shrimp.....	6.50
Yakitori – chicken skewer.....	4.95
Kushi katsu – deep fried pork skewer.....	7.95
Beef kushiyaki – beef skewer.....	8.95

## SALAD

House salad - with ginger dressing.....	3.00
California salad - grilled chicken breast, avocado, tomato on a bed of greens with ginger dressing.....	8.95
Seafood salad – shrimp, octopus, scallops, crab meat, served with ponzu sauce.....	11.95

## SOUP

Asari miso soup - clam and soybean soup .....	4.95
Miso soup - soybean paste with tofu, green onion and seaweed .....	1.75
Wonton soup - homemade wontons in a clear broth .....	4.95
Osumashi - clear soup with chicken, shrimp, mushrooms, snow peas and carrots .....	4.50
Salmon wild mushroom miso soup - salmon and wild mushroom miso soup with sake infused.....	4.95
Pumpkin soup .....	3.50

## ENTREES

served with soup, salad, rice

Crispy grouper filet - fried breaded grouper filet served with sweet chili sauce.....	14.95
Chilean seabass saikyyaki - sweet miso marinated seabass served with yuzu miso sauce .....	28.95
Ahi tuna steak - sashimi grade tuna seared with garlic pepper sauce .....	17.95
Beef kaminabe - certified angus new york strip, shiitake mushrooms, asparagus, simmering in iron konro.....	17.95
NY Strip garlic steak - grilled NY strip steak with garlic pepper sauce .....	22.95
Teriyaki chicken - broiled 8 oz. boneless chicken with teriyaki sauce .....	15.95
Kobe beef burger-1/2 lb of ground Kobe beef patty with sweet potato fries.....	12.95
Thai seafood curry-sauteed shrimp, scallops, mussels and vegetables in a red curry sauce .....	15.95
Tonkatsu - tender pork loin cutlet served with katsu sauce.....	13.95
Teriyaki salmon - grilled fillet of salmon with teriyaki sauce .....	15.95
Combination tempura - calamari, shrimp, chicken, vegetable .....	14.95
Shrimp and vegetable tempura .....	13.95
Chicken and vegetable tempura .....	12.95
Assorted vegetable tempura .....	10.95
Beef sukiyaki - thinly sliced ribeye, shiitake mushrooms, napa cabbage, tofu and shirataki noodles.....	17.95
Sauteed shrimp - served with mushrooms and a light lemon butter sauce .....	15.95
Sauteed scallops - served with mushrooms and a light lemon butter sauce .....	16.95
Yakiniku - thinly sliced beef, carrots, and onions in a light sweet sauce.....	16.95

## UDON

Seafood udon soup - served with fish cake and vegetables in broth.....	11.95
Shrimp tempura udon soup- served with fish cake and vegetables in broth .....	8.95
Chicken udon soup- served with fish cake and vegetables in broth .....	8.95
Beef udon soup- served with fish cake and vegetables in broth .....	10.95
Nabeyaki udon soup- shrimp tempura, chicken, fish cake, vegetables, and egg in broth .....	9.95
Ramen noodles - egg, fish cake, napa cabbage, snow peas and pork in broth .....	8.95
Cha-soba - dry green tea noodles served cold with a homemade sauce.....	9.95
Yaki udon - stir fried noodles with vegetables	
Chicken .....	9.95
Beef or shrimp.....	10.95
Yaki soba - stir fried egg noodles with vegetables	
Chicken .....	9.95
Beef or shrimp .....	10.95

## DONBURI

served with soup

Katsudon - Panko crusted pork loin .....	8.95
Oyako don - chicken, vegetable and egg served over rice.....	8.95
Ten don - shrimp tempura served over rice.....	8.95
Unaju - BBQ fresh water eel served over rice.....	15.95

## NIGIRI SUSHI (2 pieces)

Tuna (maguro).....	4.25
Salmon (nama sake).....	4.25
White fish (sea bass, flounder, snapper).....	3.95
Octopus (tako).....	4.25
Mackerel (saba).....	3.95
Salt water eel (anago).....	3.95
Yellow tail (hamachi) .....	4.50
Fresh water eel (unagi).....	4.25
Smoked salmon (smoked sake) .....	4.25
Escolar (super white tuna).....	3.95
Squid (ika).....	3.95
Surf clam (hokkigai).....	3.95
Shrimp (ebi).....	3.95
Artificial crab meat (kani) .....	3.95
Real crab meat (kani) .....	5.50
White tuna .....	3.95
Flying fish roe (tobiko).....	4.50
Smelt fish roe (masago).....	3.95
Salmon roe (ikura) .....	4.50
Scallop (hotate)..... whole 4.50    chopped 4.50	
Egg (tamago).....	3.75
Tofu skin sushi (inari).....	3.75
Toro (fatty tuna).....	Market
Sea urchin (uni).....	Market
Sweet shrimp (amaebi).....	Market
Giant clam (mirugai) .....	Market

## SUSHI DONBURI\*

served with miso soup or salad

Chirashi - assorted fish served over sushi rice....	17.95
Tekka-don - tuna served over sushi rice .....	13.95
Triple don - tuna, salmon, and yellow tail .....	14.95

## SASHIMI COMBO (served with soup)

Ran (8 kinds) .....	47.50
tuna, fresh salmon, yellow tail, octopus, white fish, smoked salmon, mackerel, escolar	
Sakura (6 kinds).....	36.50
tuna, salmon, yellow tail, octopus, white fish, escolar	
Kiku (4 kinds) .....	23.50
tuna, fresh salmon, white fish, yellow tail	

## SUSHI COMBO (served with soup)

Matsu (19 Pieces).....	28.50
8 pieces of California roll and 11 pieces of sushi	
Take (17 Pieces) .....	24.50
8 pieces of California roll and 9 pieces of sushi	
Ume (15 Pieces).....	20.50
8 pieces of California roll and 7 pieces of sushi	

## SASHIMI

Tuna (maguro).....	11.95
Yellow tail (hamachi) .....	11.95
Salmon (nama sake).....	10.95
White fish (sea bass, flounder, snapper).....	9.95
Octopus (tako).....	11.95
Squid (ika).....	9.95
Mackerel (saba).....	9.95
Fresh water eel (unagi).....	11.95
Salt water eel (anago).....	8.95
Smoked salmon (smoked sake) .....	11.95
White tuna .....	10.95
Escolar (super white tuna).....	10.95
Usuzukuri (thin sliced white fish).....	12.95
Toro (fatty tuna).....	Market
Giant clam (mirugai) .....	Market

## COMBINATION PLATTERS (served with soup)

Raw combination (24 pieces) spicy salmon, spicy tuna, and California roll.....	17.95
Cooked combination (21 pieces) salmon skin, dynamite, and spider roll.....	15.95
3 kinds of sashimi, 7 pieces nigiri, and 8 pieces of California Roll.....	38.95

## ROLL/HANDROLL

	Roll	Hand.roll		Roll	Hand.roll
California real.....	6.50	3.95	Spicy tuna .....	6.50	3.95
real crab meat, avocado, cucumber			spicy tuna with green onions		
California imitation .....	5.50	3.75	Spicy salmon .....	6.50	3.95
imitation crab meat, avocado, cucumber			spicy salmon with green onions		
Yellow tail.....	7.50	4.25	Crawfish .....	7.95	4.50
yellow tail, masago, green onions			crawfish, cucumber, sprouts, mayo, masago		
Spider (soft shell crab).....	6.95	4.25	Crazy roll .....	8.95	
soft shell crab, mayo, masago, cucumber, sprouts			spicy tuna, shrimp tempura in soy bean paper		
Philadelphia .....	6.50	3.95	Crunchy.....	6.95	
cream cheese, smoked salmon and avocado			shrimp tempura, mayo, onion, tempura crunch		
Rock & roll (shrimp tempura).....	6.95	4.25	Lg. California real .....	12.95	
shrimp tempura, mayo, masago, cucumber, sprouts			real crabmeat, cucumber, avocado		
Salmon skin .....	5.95	3.75	Lg. California imitation.....	9.95	
salmon skin, cucumber, yamagobo, sprouts			imitation crabmeat, cucumber, avocado		
Shrimp with asparagus .....	6.50	3.95	Caterpillar roll .....	11.95	
shrimp, asparagus, mayo, masago			eel, cucumber, sliced avocados with eel sauce		
Vegetable .....	5.95	3.75	Cucumber.....	3.50	
asparagus, cucumber, sprouts, avocado, yamagobo			Futomaki.....	10.95	
Salt water eel.....	5.95	3.95	kani, tamago, cucumber, kampyo, shiitake, asparagus		
anago and cucumber with eel sauce			Tiger eye .....	8.95	
Fresh water eel.....	6.95	4.25	smoked salmon, cream cheese, and jalapeno rolled in soy bean paper		
unagi and cucumber with eel sauce			Rainbow roll.....	12.95	
Tuna.....	5.50	3.95	tuna, salmon, white fish, smoked salmon, hamachi, shrimp, escolar, cucumber, crab, avocado		
Salmon and avocado.....	6.50	3.95			
Scallop.....	7.95	4.25			
scallops, mayo, masago, green onions					

**Caution:** There may be small bones in some fresh fish. Nearly all wines contain sulfating agents to protect flavor and color. Certain individuals may be allergic to specific types of food or ingredients used in food items (e.g. MSG). We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies

prior to ordering. There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of illness from raw oysters and should eat oysters fully cooked. If you are unsure of your risk, consult your physician.

\*\*\*\*\*No substitutions for sushi, sashimi, or rolls\*\*\*\*\*

## RESERVE WINE

### Cabernet Sauvignon

Silverado, Napa.....	96
St. Francis 2004, Sonoma .....	44
Simi Alexander 2005, Alexander Valley.....	42
Silver Oak Alexander Valley, California.....	135
Liberty School.....	30

### Merlot

Swansons, Napa .....	69
Franciscan, Napa.....	45
Coppola Diamond, California .....	36
Blackstone, California .....	24
Penfolds Rawsons Retre, Australia.....	18

### Chardonnay

Ferrari Carano, Sonoma.....	45
Sonoma Cutrer, Russian River.....	45

### By the Glass

	Glass	Bottle
Chardonnay, Lindemans.....	6.00	22
Chardonnay, Kendall-Jackson.....	7.50	30
Pinot Grigio, St. Margherita .....	12.00	48
White Zinfandel, Kenwood.....	6.00	22
Cabernet Sauvignon, Lindemans.....	6.00	22
Merlot, Lindemans.....	6.00	22
Pinot Noir, La Crema.....	10.00	40
Sauvignon Blanc, Hess Lake County..	8.50	30
Japanese Plum Wine.....	6.00	22

## BEVERAGE

Apple or Orange Juice .....	2.75
Green Tea.....	2.00
Iced Tea.....	2.00
Coffee.....	2.00
Soft Drink .....	2.00
Japanese Marbled Sprite.....	2.50
Perrier .....	2.50

## BEER

	12 oz.	22 oz.
Kirin Ichiban.....	3.95	5.50
	12 oz.	16 oz.
Sapporo .....	3.95	4.50
Asahi.....		4.50
Budweiser, Bud Light, Miller Lite .....	2.75	

## PREMIUM SAKE

Gekkeikan Nigori (300 ml)..... 15.00

Junmai Sake, roughly filtered with a slight sweetness. Shake well and serve chilled.

Zipang Sparkling Junmai Sake (250 ml)..... 15.00

Called the "Champagne of Sake", it is naturally carbonated with a refreshingly light sweet flavor.

Hakutsuru "Sayuri" Nigori Sake (300 ml)..... 24.00

Sayuri means "a little lily." This coarse filtered premium sake is pink in color with slight sweetness. Shake well and serve chilled.

Shirayuki..... 15.00

Its superb and incomparable quality comes from the water used in the brewing process where it is collected from the granite hills of the Rokko Mountains.

Hakutsuru..... 10.00

Aged for one month and bottled at 41° to preserve its freshness, it is characterized by its light, fresh and smooth taste.

Gekkeikan Black & Gold .....

Using only the finest rice kernels this sake is extremely smooth; fresh melon and papaya flavors with just a touch of toasted nuts.

Hot sake .....(small) 3.95 (large) 7.00