

Appetizers

Hot

Drunken Wings \$8

Beer Battered wings fried and tossed with Thai sweet chili sauce

Gyoza Chicken/Veggie, Steamed/Fried \$6

Dumplings stuffed with chicken or veggies and garlic with ponzu sauce

Golden Tofu \$5

Tofu fried to crisp, served with sweet and sour dipping sauce

Edamame \$4

Soy beans steamed with sea salt

Chicken Lollipop \$8

Drummette lollipops fried, served with choice of wasabi mayo sauce or sweet garlic chilli sauce

Heart Attack \$6

Tempura fried jalapenos stuffed with cream cheese and spicy tuna and spicy crab



HEART ATTACK



CHICKEN LOLLIPOP

Mixed Tempura \$13

Shrimps and veggies coated in a light batter & gently deep fried, served with a tempura dipping sauce (vegetarian option available)

Cold

Oyster in half shell* \$1.50 each

Fresh Oyster simply served with lemon wedge

Ceviche* \$8

Fish of the day cooked by lime juice with cilantro onion, and avocado

Ahi Poke* \$9

Seasoned-Dice tuna tossed with ponzu sauce and herbs, originally from Hawaii, our chef's favorite made

Wasabi Tower \$8

Layers of sushi rice, spicy crab salad, spicy tuna, served with crispy wonton shell



WASABI TOWER



OYSTER

Fresh Spring Roll \$7

Shrimp, avocado, carrots, lettuce & asparagus wrapped in rice paper, served with a sweet & sour sauce (vegetarian option available \$6)

Stuffed Inari Pockets \$6

Two fried tofu pouches marinated in a sweet sauce stuffed with rice, spicy tuna, crunch & green onion hit with a sweet wasabi sauce



AHI POKE

*Contains raw or undercooked fish or meat

Consumer Advisory: Thoroughly cooking foods or animal organs such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult with your physician or public health officials for further information.

Salad

Squid Salad \$7

Marinated squid, kikurage mushrooms and bamboo shoot in a sweet tangy dressing

Seaweed Salad \$6

Seaweed tossed in a soy-sesame dressing

Ahi Tuna Salad \$6

Seared ahi tuna served on a bed of leafy greens, with a ginger dressing



SQUID SALAD

Salad Greens \$3

Mixed greens served with a ginger dressing

Sashimi Salad* \$14

Chef's choice of assorted fish served on a bed of mixed greens & veggies with a sweet chili sauce & ginger dressing



AHI TUNA SALAD

Eutrees

Himachi Kama \$10.25

Yellowtail collar, usually reserved for the owner, marinated and grilled served with rice

Pork Shank with Kimchi Sauce \$16.99

Fried to crisp the skin served with rice and kimchi soy sauce reduction

Bulgogi Beef or Pork \$13

Marinated in a Korean chili paste with garlic, mushrooms, carrots & scallions, served on a hot skillet with jasmine rice

Teriyaki Salmon \$13.75, Chicken \$10.75, Tofu \$12.00

Marinated, grilled & basted with our homemade teriyaki sauce, served on a hot skillet with mixed vegetables & jasmine rice

Chicken Katsu \$12.25

Two chicken breasts breaded & fried, served on a hot skillet with mixed vegetables tonkatsu sauce & jasmine rice

Miso Ribeye \$18.99

10oz rib eye steak with miso glaze served with grilled vegetables, and rice



TOFU TERIYAKI



MISO RIBEYE

Sides

Miso Soup \$3.00

Ginger Salad \$3.00

Rice (jasmine or sushi) \$2.00

Steamed Noodles \$2.00

Steamed Veggies \$3.00

*Contains raw or undercooked fish or meat

Consumer Advisory: Thoroughly cooking foods or animal organs such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult with your physician or public health officials for further information.

Specialty Rolls

Caterpillar \$13

Cooked eel & cucumber roll topped with avocado, eel sauce & tempura crunch

Red Dragon* \$11

Spicy tuna & cucumber roll topped with ahi tuna, avocado & spicy mayo

Spider Roll \$13

Tempura fried soft-shell crab, asparagus, avocado, cucumber & yamagobo roll topped with spicy mayo & eel sauce



BROKEN HEART

Broken Heart* \$11

Tempura fried spicy tuna, spicy crab, cream cheese & jalapeno roll topped with spicy mayo

Yummy \$12

Tempura fried cooked eel, crab stick, asparagus, avocado & cream cheese roll topped with eel sauce

Alaska* \$13

Tempura fried Salmon, asparagus & Crabstick roll topped with avocado & eel sauce & spicy mayo

Dragon* \$13

Tempura shrimp & cucumber roll topped with eel, avocado & eel sauce

Northern Pacific* \$12

Salmon & avocado roll, topped with salmon & spicy mayo



RED DRAGON

*Contains raw or undercooked fish or meat

Consumer Advisory: Thoroughly cooking foods or animal organs such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult with your physician or public health officials for further information.

Wasabi Originals



CORONA ROLL

Dakota roll* \$12

Spicy tuna, crunch & avocado roll topped with a spicy crab salad featuring spicy mayo, wasabi sauce & sriracha

Corona* \$13

Spicy tuna, avocado & crunch roll topped with White tuna, thinly sliced lime, wasabi sauce & eel sauce

911* \$13

Tempura shrimp, jalapeno, cream cheese & cucumber roll topped with ahi tuna, salmon, avocado, spicy mayo & eel sauce



FLAMING 911 ROLL

Wasabi* \$13

Red snappers, salmon & yellowtail roll topped with a spicy wasabi tobiko

Crunch Munch \$12

Spicy crab, asparagus & crunch roll topped with ebi shrimp, spicy mayo, eelsauce & crunch

Atlantis Roll* \$13

Spicy tuna, ebi shrimp & asparagus roll topped with salmon, avocado & spicy mayo

Albacore Delight* \$13

Spicy crab, asparagus & crunch roll topped with seared albacore, avocado & ginger-tataki sauce

Weekly Special \$ Mkt

Ask your server about this week's special

Sushi A La Cart Basic Rolls

Nigiri Sashimi
2 piece 3 piece

AmaEbi(Sweet Shrimp)	\$6	\$8
Ebi(Cooked Shrimp)	\$4	\$5
Tamago(Egg)	\$4	\$5
Tako*(Octopus)	\$6	\$7
Izumidai*(Red Snapper)	\$4	\$6
Sake*(Salmon or Smoked Salmon)	\$5	\$6
Hotategai*(Scallops)	\$5	\$7
MaguroTataki*(Seared Tuna)	\$6	\$8
Ika*(Squid)	\$4	\$6
Escolar*(Super White Tuna)	\$6	\$8
Hokkigai*(Surf Clam)	\$5	\$7
Maguro*(Tuna)	\$6	\$8
Hamachi*(Yellowtail)	\$5	\$7
Unagi(Broiled Eel)	\$7	\$9
Tobiko*(Flying Fish Roe)	\$5	\$7
Weekly Special	\$Mkt	



CALIFORNIA ROLL

Asparagus	\$5	Spicy Salmon*	\$6
Avocado	\$5	Spicy Scallops*	\$7
California	\$5	Spicy Tuna*	\$7
Cucumber	\$5	Spicy Yellowtail*	\$7
Philadelphia*	\$7	Tuna*	\$8
Vegetable	\$5	Yellowtail*	\$7
Salmon*	\$6	Spicy California	\$5
Sweet Potato	\$5		



SASHIMI



SMALL BOAT

Sushi Combo

Nigiri Combo \$12

Your choice of 2 pc each of 3 kinds of fish nigiri style (upgrade to weekly special for \$2)

Sashimi Combo \$15

Your choice of 3 pc each of 3 kinds of fish sashimi style

Chirashi \$14

9 pc chef's choice sashimi & tempura served on a bed of rice

Two Roll Basic \$10

Your choice of any two basic rolls

Two Roll Deluxe \$15

Your choice of one regular roll & one specialty/original roll

Small Boat \$19.50

A California roll, 9 pc chef's choice sushi & a seaweed salad

Large Boat \$44

15 pc chef's choice sushi, a California roll, a chef's choice specialty/original roll, tempura & a seaweed salad



NIGIRI COMBO

*Contains raw or undercooked fish or meat

Consumer Advisory: Thoroughly cooking foods or animal organs such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult with your physician or public health officials for further information.

Lunch Bento Box

A traditional Japanese lunch box served with rice, tempura, ginger salad, 2pc chef's choice roll, & a daily chef's choice side

- Beef Bulgogi \$9
- Chicken Teriyaki \$9
- Salmon Teriyaki \$12
- Pork Bulgogi \$11
- Chicken Katsu \$9



BEEF BULGOGI BENTO BOX



CHICKEN KATSU BENTO BOX



SALMON TERIYAKI BENTO BOX

Sweet Endings



PANNA COTTA

Panna Cotta \$7

Rich silky pudding with a hint of vanilla served with fresh strawberry sauce

Creme Brulee \$7

Choice of Lychee or Mango

Banana Fried Ice Cream \$5

Fried Bananas served with coconut ice cream

Ice Cream a la carte \$5

Green Tea or Red Bean



LYCHEE CREME BRULEE

Prices and availability are subject to change.