

NIGIRI SUSHI

2 Pieces Per Order

Mebachi Maguro - Big Eye Tuna
2.25**Ahi - Yellow Fin Tuna**
2.75**Hamachi - Yellowtail**
2.25**Ebi - Prawn**
2.25**Tako - Octopus**
1.75**Sake - Salmon**
2.75**SASHIMI**

4 Pieces Per Order

Ahi - Yellow Fin Tuna
4.50**Hamachi - Yellowtail**
4.00**Tako - Octopus**
3.00**Sake - Salmon**
3.50**Mebachi Maguro
Big Eye Tuna**
3.50**Shiro Maguro
Albacore Tuna**
4.00

Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food borne illness, especially if you have certain medical conditions. If you have any type of food allergy, please advise your server before ordering.

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URA MAKI - MEDIUM ROLLS

1 Roll Per Order

Spicy Tuna RollTuna and
Cucumber
4.25**California Roll**Crabstick,
Cucumber and Avocado
3.50**Caterpillar Roll**Eel and Cucumber,
Sliced Avocado Wrap
4.25**Shojin Vegetarian Roll**Marinated Squash, Daikon,
Spinach and Mushrooms
3.00**Dynamite Roll**Yellowtail, Salmon,
Green Onion, Maki Tempura Style
4.50**Rainbow Roll**Tuna, Yellowtail, Cucumber,
Tobiko and Avocado
4.25

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URA MAKI - MEDIUM ROLLS

1 Roll Per Order

Godzilla Roll
Sweet Shrimp, Mango,
Avocado, Carmelized
Cashews and Coconut
4.25

Rock and Roll
Barbequed Eel, Yellowtail
and Avocado
4.00

Red Hokkaido Roll
Spicy Scallops and
Marinated Maguro
4.25

Shrimp Tempura Roll
Shrimp Tempura, Avocado
and Tobiko
4.75

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SUSHI & SASHIMI COMBOS

Diamond

Ahi Sashimi, Ebi Sushi,
Rainbow Roll, California Roll
12.00

Ruby

Mebachi Maguro Sashimi, Tako Sushi,
Caterpillar Roll, Rock and Roll
12.00

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YAKITORI

All Yakitori dishes are grilled and served with a traditional "Tare" dipping sauce.

Negima
Chicken and
Spring Onion
2.50

Tsukune
Chicken Dumplings
2.25

Gyu
Boneless Beef
Short Rib
3.50

Ika
Squid
2.00

Kuruma Ebi
Prawn
3.00

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SIGNATURE DRINKS

Hamakaze (Seabreeze)

SVEDKA Vodka, Cranberry and
Apple Juice with a touch of Lime
6.75

Lychee Saketini

SVEDKA Vodka, SOHO Lychee
Liquor and Premium Sake
9.75

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SAKE AND BEER

Gekkeikan Traditional Sake

This versatile sake can be served warmed, room temperature or chilled. It is aged for approximately six months to achieve its mellow flavor

5.75

Momokawa Pearl

An amazing experience -
Junmai Ginjo Nigori Genshu: Made only with rice, water, yeast and koji with the rice milled to 60%, it is cask strength and roughly filtered.

Pearl offers notes of vanilla, pineapple, banana, coconut and anise rounding out a creamy body.

6.25

Momokawa Silver

Junmai Ginjo: Made only with rice, water, yeast and koji with the rice milled to 60% of it's original size. Aromatic, crisp and dry, mineral and steel notes with hints of green apple and pear.

6.25

Kirin 5.95

Sapporo 5.95

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WINE

	152	La Spinetta Moscato d'Asti "Vigneto Biancospino", Piedmont, Italy	7.25	36
WS	284	Chateau Ste. Michelle Riesling, Columbia Valley, Washington	6.75	28
	285	Bex Reisling Mosel-Saar-Ruwer, Germany	7.75	32
	538	Conundrum White, California	12.75	53
WS	280	Matua Valley Sauvignon Blanc, Marlborough, New Zealand	7.25	35
	513	Michel Leon Gewürztraminer, Alsace, France	6.75	28
	526	Navarro Gewürztraminer, Anderson Valley, California	12.00	49
	213	Beringer Chardonnay, Napa Valley, California	10.25	42
	792	Beringer White Zinfandel, California	5.50	24
	754	Louis Jadot Beaujolais-Villages, Beaujolais, France	6.50	28
	710	Schug Pinot Noir, Carneros, California	12.00	49
	702	Louis Jadot Pinot Noir Beaune "Bacchus Reserve", Burgundy, France	11.25	46
	730	Rancho Zabaco Zinfandel "Heritage Vines", Sonoma County, California	8.25	34
	660	Benziger Family Winery Merlot, Sonoma County, California	9.50	39
	621	J. Lohr Cabernet Sauvignon "Seven Oaks", Paso Robles, California	9.00	37

Wine Spectator

WS ratings are from Wine Spectator, the world's most widely-read wine magazine. Wines marked with the **WS** designation have been officially reviewed in Wine Spectator's blind tastings and scored either "outstanding" (90-94 points) or "very good" (85-89 points) on a 100-point scale.

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APPETIZERS

Edamame
2.00

Miso Soup
1.50

Sesame Seaweed Salad
Ginger Dressing
2.75

DESSERTS

Green Tea Cake
2.25

Fruit Sashimi
2.25

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