



SUSHI MENU

APPETIZERS

Edamame	7.00
Miso Soup	5.00
Seaweed Salad	8.00
Spicy Crab Salad	8.00
 Tuna Tataki	16.95
Lightly seared tuna, thinly sliced, with ponzu sauce and sesame seeds.	
 Yellowtail Tataki	16.95
Thinly sliced yellowtail with ponzu sauce, jalapeño peppers, sriracha, sesame seeds and scallions.	
 Spicy Tuna Jalapeño Popper	14.95
Spicy tuna and cream cheese stuffed in jalapeño, topped with spicy mayo, masago, sesame seeds and scallions.	

 RAW ROLLS

Brown rice or soy paper +\$1.00

Salmon Roll	9.95
Tuna Roll	10.95
Yellowtail Roll	10.95
Spicy Tuna Roll	10.95
Spicy tuna and cucumber.	
Philadelphia Roll	10.95
Salmon, avocado and cream cheese.	
Smoked Salmon Tempura Roll	12.95
Smoked salmon, avocado and cream cheese, deep-fried and topped with eel sauce.	
Moonlight Roll	12.95
Salmon, tuna, crab and cream cheese wrapped with cucumber; served with ponzu sauce, sriracha and sesame seeds.	
Carolina Roll	13.95
Tuna, avocado and cream cheese topped with shredded crab and special sauces.	
Crazy Roll	13.95
Spicy tuna, yellowtail, escolar, shrimp, crab, avocado and spicy sauce.	
Cherry Blossom Roll	13.95
Salmon, escolar and avocado topped with tuna, masago and special sauces.	
Rising Sun Roll	13.95
Tuna, salmon and avocado topped with spicy tuna, red tobiko and sriracha.	
Rainbow Roll	13.95
California roll topped with tuna, yellowtail, salmon, escolar, scallions, masago and sesame seeds.	
Godzilla Roll	13.95
Deep-fried tuna, crab, cucumber, avocado and cream cheese topped with special sauces.	
Hawaii Roll	15.95
Tempura shrimp, crab, cream cheese, cucumber and avocado topped with salmon and tuna tartare, mango, masago and special sauce.	
Rock N’ Roll	15.95
Tempura shrimp, crab, avocado, cucumber and cream cheese topped with salmon, tuna, fireball topping, house sauce and crunchy onions.	
Starfish Roll	15.95
Shrimp, crab, avocado and baked crab topped with salmon, tuna, escolar, yellowtail, masago, scallions, sesame seeds and special sauces.	
Big Buddha Roll	18.95
Spicy tuna, fireball topping, tempura shrimp, avocado and cream cheese topped with crab, shrimp, sriracha and house sauce.	
Big Monkey Roll	18.95
Spicy tuna, yellowtail, crab, avocado and cucumber topped with tuna, salmon, masago, scallions, sesame seeds and house sauce.	

COOKED ROLLS

Brown rice or soy paper +\$1.00

Avocado Roll	7.95
	
Garden Roll	7.95
Cucumber, avocado and carrot.	
California Roll	8.95
Crab, avocado, cucumber and masago.	
Eel Roll	9.95
Eel, cucumber and eel sauce.	
California Tempura Roll	10.95
Deep-fried California roll topped with house sauce.	

Shrimp Tempura Roll	11.95
Tempura shrimp, crab, avocado, cucumber, masago and eel sauce.	

Spider Roll	12.95
Tempura soft-shell crab, crab stick, avocado, cucumber, masago and eel sauce.	

Dragon Roll	12.95
Eel and cucumber topped with avocado, eel sauce and sesame seeds.	

Volcano Roll	12.95
Deep-fried California roll topped with crab, crunchy flakes and spicy mayo.	

Dancing Shrimp Roll	12.95
Tempura shrimp and crab topped with mango, avocado, eel sauce and sesame seeds.	

Caterpillar Roll	12.95
Tempura shrimp topped with eel, avocado, eel sauce and sesame seeds.	

Fireball Roll	12.95
Crab, cream cheese and avocado topped with umai spicy crab fireball mix, scallions and sesame seeds.	

Shrimp Lover Roll	13.95
Shrimp tempura topped with shrimp, masago, scallions, sesame seeds and spicy house sauce.	

Scorpion King Roll	18.95
Tempura soft-shell crab, tempura shrimp, fireball topping, avocado and cream cheese topped with crab, masago, scallions, pepper flakes, crunchy flakes and house sauce.	

Battleship Roll	18.95
Soft-shell crab, baked crab, shrimp, avocado and crab topped with eel, avocado, masago and special sauces.	

Surf & Turf Roll	27.95
Lobster, avocado and cucumber topped with marinated sliced Thai Zen beef, fried onion, masago, sesame seeds, scallions and special sauce.	

NIGIRI & SASHIMI

Nigiri: 2 pieces over rice | Sashimi: 3 pieces, fish only

Salmon	7.95
 Escolar	7.95
 Yellowfin Tuna	8.95
 Yellowtail	8.95
 Smoked Salmon	7.95
 Salmon Egg (Nigiri only)	8.95
 Uni	Market Price
 Bluefin Toro	Market Price
Shrimp	5.95
Eel	7.95

 POKE BOWLS

Served over sushi rice with avocado, cucumber, carrot and seaweed salad, topped with spicy mayo, scallions and sesame seeds. (Substitute brown rice \$2)

Salmon	17.95
Tuna	18.95
Yellowtail	18.95

HAND ROLLS | 10.95 EACH

 Salmon	 Spicy Tuna
 Tuna	Eel
 Yellowtail	Salmon Skin

 COMBO PLATES (Chef's Choice)

Sashimi Sampler	22.95
9 pieces: 3 salmon, 3 tuna and 3 yellowtail.	

Sashimi Deluxe	45.95
20 pieces (chef's choice).	

Nigiri Sampler	18.95
3 pieces and California roll.	

Nigiri Superior	52.95
10 pieces, California roll and spicy tuna roll.	

Love Boat	75.00
12 sashimi and 5 nigiri; California roll, spicy tuna roll and Philadelphia roll.	

Titanic Boat	150.00
25 sashimi and 10 nigiri; California roll, spicy tuna roll, Philadelphia roll and 3 chef's special rolls.	

 Consumer Advisory: Consuming raw or undercooked fish or seafood may increase the risk of foodborne illness. Red fish marks items that contain (or may contain) raw or undercooked ingredients. Please alert your server to special dietary requirements.

BEER • WINE • SAKE

BEER SELECTIONS

Bud Light	4.95
Miller Lite	4.95
Michelob Ultra	4.95
Blue Moon	4.95
Yuengling Lager	4.95
Angry Orchard Hard Cider	4.95
Kona Big Wave	4.95
Happy Dad Hard Seltzer Fruit Punch	4.95
Wicked Weed Pernicious IPA	6.50
Electric Squeeze NEIPA 16 oz	7.50
Corona Extra (Mexico)	5.50
Pacifico (Mexico)	5.50
Stella Artois (Belgium)	5.50
Singha (Thailand)	6.50
Asahi 12 oz (Japan)	6.50
Kirin Ichiban 12 oz (Japan)	6.50
Sapporo 12 oz (Japan)	6.50
Sapporo 22 oz (Japan)	9.50
Heineken 0.0 (Non-Alcoholic)	5.50

HOT SAKE

Gekkeikan (House Sake)	8 / 12
Small / Large	

COLD SAKE

Ozeki Nigori Unfiltered	22
375 ml	
Moonstone (Plum Infused)	24
Junmai Ginjo · 300 ml	
Momokawa “Pearl”	24
Junmai Ginjo Nigori · 300 ml	
Ozeki Hana-Awake	26
Sparkling sake · 250 ml	
Momokawa (Organic)	28
Junmai Ginjo Nigori · 300 ml	
Ozeki “Karatamba”	32
300 ml	
Tozai	36
Ginjo · 300 ml	
Murai	38
Sugidama sake · 300 ml	
Gekkeikan Black & Gold	44
Tokubetsu Junmai · 750 ml	
Rihaku “Wandering Poet”	48
Junmai Ginjo · 300 ml	
Yamada Everlasting Roots	58
Tokubetsu Junmai · 900 ml	
Joto Yuzu	58
Japanese citrus-infused sake · 500 ml	

SPARKLING WINES | ROSÉ

Risata Prosecco	14
Italy · 187 ml	
Benvolio Prosecco	12
Italy · 187 ml	
Yes Way Rosé	16
France · 187 ml	
Korbel Brut	34
California Champagne · 750 ml	
Seven Daughters Moscato	38
Italy · 750 ml	

WHITE WINES

Glass / Bottle	
Archetype Sauvignon Blanc	9 / 32
Marlborough, New Zealand	
Estival Sauvignon Blanc	14 / 48
Horse Heaven Hills	
Tavernello Pinot Grigio (Organic)	10 / 36
Veneto, Italy	
Sea Sun Chardonnay	11 / 38
California	
Justin Chardonnay	15 / 46
Central Coast	
Freemark Abbey Chardonnay	60
Napa Valley	
Sokol Blosser Evolution	36
Oregon	
Matanzas Creek Chenin Blanc	44
California	

RED WINES

Glass / Bottle	
Mon Frere Pinot Noir	11 / 38
California	
Boen Pinot Noir	14 / 48
California	
Belle Glos Pinot Noir	68
Santa Maria Valley	
Threadcount, Rosé of Pinot Noir	36
California	
Sean Minor Cabernet Sauvignon	12 / 42
California	
Black Stallion Cabernet Sauvignon	16 / 54
North Coast	
Bonanza Cabernet Sauvignon	76
Napa Valley	
Eruption Red Blend	15 / 50
California	
Old Soul Petite Sirah	32
California	