

APPETIZER

<p>HOT STONE WAGYU 27 STONE GRILLED AT YOUR TABLE, SERVED WITH WASABI TARE & STEAK SAUCE (GF AVAILABLE)</p> <p>HOT STONE TENDERLOIN 19.5 STONE GRILLED AT YOUR TABLE, SERVED WITH SESAME SAUCE & STEAK SAUCE (GF AVAILABLE)</p>	<p>BLACK COD 17.5 BLACK COD MARINATED IN MISO, WITH SLICED FRESH BEETS (GF)</p> <p>TEMPURA</p> <p>SPICY MANGO PRAWN 16 PRAWN TEMPURA COATED IN GARLIC AIOLI, WITH CRISPY WONTON & SPICY MAYO TARE</p> <p>CHICKEN KARAAGE 11 DEEP-FRIED & SERVED WITH CHILI MAYO</p> <p>CALAMARI 13 SERVED WITH WASABI SOUR CREAM</p> <p>AGEDASHI TOFU 7.5 DEEP-FRIED TOFU IN SWEET SOY SAUCE, FRESHLY GROUND DAIKON, GREEN ONION & SEAWEED</p> <p>SEASONAL VEGETABLE TEMPURA 12</p> <p>SHRIMP TEMPURA 16</p> <p>ASSORTED TEMPURA 18 SHRIMP & SEASONAL VEGETABLE TEMPURA</p>
<p>NEW STYLE SASHIMI 18.5 ASSORTED SASHIMI SEARED WITH HOT OLIVE OIL & YUZU SOY SAUCE (GF AVAILABLE)</p> <p>ANCHOVY GARLIC EDAMAME 7.5 (GF)</p> <p>TUNA NACHO 15.5 CRISPY WONTON CHIPS, SPICY SESAME TUNA, AVOCADO & JALAPEÑO</p> <p>WAGYU BEEF TATAKI 14.5 FRESHLY GROUND DAIKON & PONZU DRESSING (GF)</p> <p>TUNA TATAKI 14 GARLIC CHIPS, CHILI OIL, MICRO CHERVIL & SESAME DRESSING (GF AVAILABLE)</p>	

NIGIRI

ALL (GF) EXCEPT UNAGI

<p>AKAMI (BLUEFIN) 5</p> <p>CHU-TORO (BLUEFIN) 7.5</p> <p>O-TORO (BLUEFIN) 11</p> <p>UNI (SEA URCHIN) M/P</p> <p>AMAEBI (SWEET SHRIMP) 4.5</p> <p>AVOCADO 2.5</p> <p>CHOPPED SCALLOP 3</p> <p>EBI (STEAMED PRAWN) 3</p> <p>HAMACHI (YELLOWTAIL) 3.5</p> <p>HOKKIGAI (SURF CLAM) 3</p> <p>HOTATE (SCALLOP) 3.5</p> <p>IKA (SQUID) 3</p> <p>IKURA (SALMON EGG) 3</p> <p>INARI (BEAN CURD) 2.5</p> <p>SABA (MACKEREL) 3</p> <p>SALMON (SOCKEYE) 3.5</p> <p>SALMON (KING) 3.5</p> <p>TAKO (OCTOPUS) 3</p> <p>TAMAGO (JAPANESE OMELETTE) 3</p> <p>TOBIKO (FLYING FISH ROE) 3</p> <p>TORO (ALBACORE BELLY) 3.5</p> <p>TUNA (ALBACORE) 3</p> <p>UNAGI (BBQ EEL) 3.5</p> <p>TEMPURA UNAGI 4</p>	<p>1 PC</p> <p>6 PCS</p>
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MAKIMONO

<p>PRESSED SALMON SUSHI 16 BLOW TORCHED SOCKEYE SALMON PRESSED SUSHI WITH JALAPEÑO & HOME MADE SOY MAYO (GF)</p> <p>LOVE CRUNCH 19 CRAB & AVOCADO ROLL TOPPED WITH SALMON, SPICY TUNA, TEMPURA BITS & SWEET SOY SAUCE THEN OVEN BAKED</p> <p>RAINBOW 17 CRAB & AVOCADO ROLL TOPPED WITH SALMON, TUNA, SHRIMP & AVOCADO (GF AVAILABLE)</p> <p>TNT 16 CRAB & AVOCADO ROLL TOPPED WITH SHRIMP TEMPURA & SWEET SPICY MAYO</p> <p>GODZILLA 20 TEMPURA SHRIMP, SOFT SHELL CRAB, SCALLOPS, MAYO, AVOCADO & RADISH SPROUTS</p> <p>NEW STYLE ROLL 20 CHOPPED SCALLOPS, SOY ROLL TOPPED WITH HOT OLIVE OIL SEARED SASHIMI & YUZU SOY SAUCE (GF AVAILABLE)</p>	<p>TRUFFLE FRY 15 TUNA, CREAM CHEESE, JALAPEÑO, SHITAKE MUSHROOM & TEMPURA ROLL TOPPED WITH TRUFFLE MAYO & SWEET SOY SAUCE</p> <p>CALIFORNIA 7.5 CRAB & AVOCADO (GF AVAILABLE)</p> <p>TUNA / SALMON MAKI 5/5 (GF)</p> <p>VEGETARIAN OPTIONS</p> <p>MANGO TANGO 15 CUCUMBER, AVOCADO & SHRIMP ROLL TOPPED WITH MANGO, AVOCADO & SWEET SOY SAUCE (GF AVAILABLE)</p> <p>CATERPILLAR 14 TEMPURA YAM ROLL TOPPED WITH SLICED AVOCADO & SWEET SOY SAUCE</p> <p>AVOCADO / CUCUMBER MAKI 4/4 (GF)</p>
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SASHIMI

ALL (GF)

<p>ASSORTED SASHIMI 12 PC 19.5 CHEF'S CHOICE OF ASSORTED SASHIMI</p> <p>ASSORTED SASHIMI 18 PC 30 CHEF'S CHOICE OF ASSORTED SASHIMI</p> <p>ASSORTED SASHIMI 24 PC 40 CHEF'S CHOICE OF ASSORTED SASHIMI</p> <p>AKAMI (BLUEFIN) 5</p> <p>CHU-TORO (BLUEFIN) 7.5</p> <p>O-TORO (BLUEFIN) 11</p> <p>UNI (SEA URCHIN) M/P</p> <p>AMAEBI (SWEET SHRIMP) 22.5</p> <p>HAMACHI (YELLOWTAIL) 17.5</p> <p>HOKKIGAI (SURF CLAM) 15</p> <p>HOTATE (SCALLOP) 17.5</p> <p>IKA (SQUID) 15</p> <p>SABA (MACKEREL) 15</p> <p>SALMON (SOCKEYE) 17.5</p> <p>SALMON (KING) 17.5</p> <p>TAKO (OCTOPUS) 15</p> <p>TORO (ALBACORE BELLY) 17.5</p> <p>TUNA (ALBACORE) 15</p>	<p>1 PC</p> <p>6 PCS</p>
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NO SUBSTITUTIONS ARE AVAILABLE FROM THE LISTED ITEMS

BENTO

MAKE YOUR OWN BENTO 16
PICK ONE ITEM FROM EACH OF THE BOXES



TRADITIONAL BENTO 19
SUSHI, SALMON MAKI, CALIFORNIA ROLLS,
SASHIMI & TEMPURA

ROBATA BENTO 18
CHICKEN & SHRIMP SKEWERS, RICE, FUJI
BEEF SHORT RIB & TEMPURA

VEGETARIAN BENTO 16
RICE, INARI & AVOCADO SUSHI, AVOCADO
AND CUCUMBER ROLL & VEGGIE TEMPURA

<p>01</p> <p>SPINACH GOMAAE SEAWEED SALAD</p>	<p>02</p> <p>CHICKEN KARAGE TAKO YAKI SHRIMP TEMPURA VEGGIE TEMPURA</p> <p>MIXED TEMPURA (ADDITIONAL \$1.50)</p>	<p>03</p> <p>EDAMAME RICE</p>
<p>04</p> <p>TUNA MAKI SALMON MAKI AVOCADO MAKI CUCUMBER MAKI 1/2 CALIFORNIA ROLL 2PCS SALMON NIGIRI 2PCS TUNA NIGIRI 2PCS SHRIMP NIGIRI 2PCS TAMAGO NIGIRI 2PCS INARI NIGIRI</p> <p>3PCS SALMON SASHIMI (ADDITIONAL \$1.00)</p> <p>3PCS TUNA SASHIMI (ADDITIONAL \$1.00)</p>	<p>05</p> <p>CALIFORNIA ROLL (8PCS) DYNAMITE (5PCS) TEMPURA SHRIMP ROLL (8PCS) YAM TEMPURA ROLL (8PCS) 4PCS SALMON SASHIMI 4PCS TUNA SASHIMI 1/2 TNT ROLL 3PCS SUSHI (INCLUDES : SALMON, TUNA, SHRIMP)</p> <p>5PCS MIXED SASHIMI (ADDITIONAL \$1.00)</p>	

ENTREE

EEL BIBIMBAP 19
BBQ EEL IN A HOT STONE BOWL WITH
PICKLES, KOMBU & YUZU BBQ TARE

CHEF'S CHOICE SUSHI PLATE 20
ASSORTED CHEF'S CHOICE OF SUSHI

UDON

LOBSTER CREAM UDON 21

SPICY CHICKEN YAKI UDON 16

SPICY SEAFOOD YAKI UDON 18

SPICY VEG YAKI UDON 15

SIDES

SPINACH GOMAAE 7.5
BLANCHED SPINACH WITH SESAME
DRESSING
(GF)

BRUSSEL SPROUT FRY 7.5

SEAWEED SALAD 6.5

STEAMED EDAMAME 5.5
(GF)

MISO SOUP 3.5
(GF)

RICE 3
(GF)

SIDE SAUCE 2

DESSERT

MATCHA CRÈME BRÛLÉE 9
HOMEMADE MATCHA GREEN TEA CRÈME
BRÛLÉE
(GF)

TIRAMISU PARFAIT 10
HOMEMADE TIRAMISU WITH CHOCOLATE
ICE CREAM, ALMOND, PECAN, WALNUT,
AND CEREAL

BANANA SPRING ROLL 8
NUTELLA SPRING ROLL WITH BANANA &
CARAMEL SYRUP. COMES WITH YOUR
CHOICE OF ICE CREAM.

TURTLE CHEESECAKE 7.5
CANDIED PECANS AND MILK CHOCOLATE
CHUNKS WRAPPED IN A VANILLA
CHEESECAKE BATTER WITH WHITE
BROWNIE CUBES, PECANS & CHOCOLATE
CHUNKS.
(GF)

MOCHI ICE CREAM 5
ICE CREAM 6

COCKTAILS

SIGNATURE

SAKE BOMB 1 OZ OF SHO CHIKU BAI SAKE, 6 OZ OF SAPPORO DRAFT BEER, SERVED AS A DROP SHOT	1 OZ	6
JAPONAIS OLD FASHIONED SUNTORY TOKI, MISO DEMERARA SYRUP, ANGOSTURA BITTERS	2 OZ	13
SHIRO SANGRIA MOSCATO, ASIAN PEAR SAKE, SOHO, SIMPLE SYRUP, LEMON, MINT, SODA	3 OZ	13

FEATURE

OKINAWA IN SPRING NEW TOKI, RHUBATO APERATIVO, AMARO NONINO, HONEY, YUZU, LEMON, EGG WHITE	2 OZ	14
SHIKOKU MARGARITA PATRON, COINTREAU, YUZU, SIMPLE SYRUP, LYCHEE JUICE	2 OZ	14

WINE

RED	6OZ	9OZ	BTL
AKARUA RUA PINOT NOIR - NEW ZEALAND NEW	14	20	55
THE PRISONER ZINFANDEL BLEND - CALIFORNIA NEW		36	95
WHITE			
RIVERLORE SAUVIGNON BLANC - NEW ZEALAND	10	14	33
BASTIANICH SAUVIGNON - ITALY NEW	10	14	35
GRAY MONK PINOT GRIS - CANADA	11	15	40

BEER

BOTTLE

ORION 14 (650ML)	ASAHI BLACK 8.5 (355ML)	HITACHINO 10 (330ML) ASK YOUR SERVER FOR FLAVOURS
ASAHI 7 (330ML)	CORONA EXTRA 7 (330ML)	

TAP

SAPPORO (LAGER)	8 (18 OZ)	22 (JUG)
BILIKEN (BLONDE ALE) LOCAL	7 (16 OZ)	20 (JUG)
PAGE TURNER IPA LOCAL	9 (16 OZ)	28 (JUG)
EXTROVERT RED ALE LOCAL	8 (16 OZ)	24 (JUG)

SAKE

HOT SAKE	5 OZ	10 OZ
SHO CHIKU BAI	7.5	13
BREWMASTER'S CHOICE	10	18.5
MASUKAGAMI JUNMAI	12.5	24

COLD SAKE

SAKE SAMPLER NEW	16 (6 OZ)	
HAKKAISAN HONJOZO CLEAN, SMOOTH, DRY, SOFT SPICED	8.5 (3 OZ)	65 (720ML)
NASHI PEAR SPECIAL 100% ASIAN PEAR. VERY CLEAN AND PURE LIKE ENJOYING A FRESHLY PICKED FRUIT.	22	33 (300ML)
MOMO PEACH SPECIAL WHITE PEACH, SWEET, JUICY AND BRIGHT WITH PLENTY OF INTENSE PEACH CHARACTER.	22	33 (300ML)
SHIN YUZU NEW RARE AND COMPLEX BLEND OF LIME, LEMON, GRAPEFRUIT AND MANDARIN ORANGE WITH TANGY ACIDITY THAT IS PERFECT FOR SEAFOOD OR SERVED AS A DESSERT WINE.		60 (720ML)
MIO SPARKLING NEW BRIGHT WITH AROMAS OF PEACH, RIPE PERSIMMON, FREESIA, AND FRESH BREAD.		22 (300ML)
DASSAI '23' 23% RICE MILLED, GRAPES, FLOWER, DEEP.		83 (300ML)
DASSAI '45' NIGORI FRUITY, LIGHT, CREAMY AND SOFT		44 (300ML)
DASSAI '45' 55% RICE MILLED, CLEAN, ACIDITY.		44 (300ML)
MOONSTONE 'ASIAN PEAR SAKE' BRIGHT, FRESH, PEAR AROMA.	22 (300ML)	48 (750ML)
KAIUN - IWAIZAKE REFRESHING, CLEAN, CRISP, MELON.	39 (300ML)	82 (720ML)

NON ALCOHOLIC

POP	3	SPARKLING WATER	4 (250ML) 8 (1L)
GREEN TEA	2.5		
JUICE	4	SHIRLEY TEMPLE	5.25
RAMUNE	4.5	KIDS BEER	6