

Appetizer



from kitchen

- Agedashi-Tofu** *deep fried tofu served in special sauce* 5.5
Beef Tataki *a selection of tender sliced beef broiled med. rare with special sauce* 10.5
Calamari Sticks 8
Ebi or Wasabi Shumai *steamed shrimp dumplings or pork dumplings in wasabi flavor* 6
Edamame 4.5
Fried Oyster 6
Green Gyoza *steamed vegetable dumplings* 5 **Gyoza** *pork and vegetable dumplings* 5
Hamachi Kama *broiled yellow tail neck served with dipping sauce* 13.5
Ika Maru *broiled squid with soy & ginger sauce or teriyaki sauce* 9.5
Negimamaki *broiled beef and scallion wrap with special sauce* 8
Oshinko *assorted Japanese pickled vegetables* 4.5
Scallop Appetizer *deep fried scallop rolled with bacon* 6.5
Seafood Pancake *seafood and scallion served with dipping sauce* 9
Seafood Spring Roll 4 **Vegetable Spring Roll** 3
Shrimp & Veg. Tempura 8.5 **Veg. Tempura** 6.5
Soft Shell Crab Tempura 7.5
Squid Appetizer *steamed squid with side of spicy pepper paste* 9.5
Squid Tempura 7.5
Takoyaki *octopus wheat balls* 4.5 **Ebiyaki** *shrimp wheat balls* 4.5
Teriyaki Chicken Wings 6
Yakitori *grilled chicken and scallion skewers with special sauce* 6.5

from sushi bar

- Hamachi5, Maguro5 or Sake5** *sashimi* 13.5
Hirame Usuzukuri *thinly sliced fluke w/scallion in special sauce* 13
Octopus App *marinated baby octopus* 7.5
Sashimi Salad *assorted sashimi over green salad served with ginger dressing on the side* 14.5
Sashimi Sampler *7 pcs of assorted sashimi* 14.5
Spicy Tuna Frite *deep fried spicy tuna with special sauce* 8
Spicy Tuna Tartar 8
Sunomono *assorted fish with vinegar sauce* 8.5
Sushi Sampler *tuna, salmon, white fish, and shrimp sushi* 9
Takosu *sliced octopus served in a light vinegar sauce* 8.5
Tuna Cocktail *tuna, mango, avocado, masago in special sauce* 7.5
Tuna Tataki *seared tuna marinated in chef's special sauce* 10.5

soup / salad

- Clear Soup** 2.5 **Miso Soup** 2.5
Gyoza Soup *sm. 3 lg. 5.5*

Hijiki Salad *(brown seaweed)* 3.5
House Salad *with ginger dressing* *sm. 2.5 lg. 5*
Kani Salad *green salad, crab stick, smelt roe in Japanese mayonaise* 6.5
Salad Trio *hijiki, wakame, and squid salad* 7.5
Seaweed Salad *(wakame)* 5 **Squid Salad** *(chuka ika)* 5
Bonjung Kimchi *Korean side dish made with napa cabbage w/ variety of spicy seasonings* 4.5

Dinner



Served with miso soup or salad & rice (excluding noodle dishes)

Hibachi with sweet vinegar, miso, and chili pepper sauce on the side

Chicken 18 **Seafood** 29 **Steak** 22 **Vegetables** 17

Teriyaki

Chicken 18 **Salmon** 21 **Steak, Shrimp, or scallop** 22 **Seafood** 29
Steak & Lobster 29.5 **Tofu** 15 **Vegetables (lightly sauteed)** 17

Tempura lightly battered and served with tempura sauce

Chicken & Veg. 18.5 **Lobster Tail & Veg.** 22.5 **Shrimp & Veg.** 20.5
Soft Shell Crab & Veg. 21.5 **Veg.** 14.5

Katsu cutlet

Curry Katsu pork or chicken breast with curry sauce on the side 19

Katsu pork or chicken breast with katsu sauce on the side 18

Nabe hot pot

Sukiyaki thinly sliced sirloin steak with vegetables, and tofu in sukiyaki sauce 22

Yose Nabe white fish, scallop, shrimp, king crab, and vegetables in a hot pot 23

Noodle

Beef Curry Udon 14.5

Miso Ramen wave noodle in miso broth with poached egg & vegetables 12 w/ ton katsu 14

Nabeyaki Udon vegetables, poached egg, and chicken, shrimp & veg tempura in clear broth 15.5

Kake Udon 9.5 **Tempura Udon** 13.5

Ten Zaru Soba buckwheat noodle served cold with shrimp tempura and dipping sauce 15.5

Yaki Udon pan fried noodles with beef and vegetables 14.5

Donburi rice bowl

Katsu Don breaded pork or chicken, deep fried, and prepared with egg, scallion and onion 14.5

Oyako Don chicken breast prepared with egg, scallion and onion 14.5

Ten Don shrimp and vegetable tempura 17.50

Unaju Don broiled eel 21.5

Sakana more fishes

Chilean Sea Bass broiled chilean sea bass with chef's special sauce 21

Salmon Shioyaki salt grilled salmon 21

Tilapia Combo broiled tilapia w/ ginger & scallion and tilapia katsu with katsu sauce 18.5

* Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

18% gratuity will be added to your bill for party of 8 or more.
Price subject to change without advance notice

Special Combo Dinner

Exciting Japanese tray with a variety of delicious dishes, served with soup, salad, shrimp shumai, rice and a mochi ice cream.

Sho	4 pcs of sushi (tuna, white fish, salmon, shrimp), 3 pcs of sashimi, (tuna, white fish, salmon) spicy tuna roll and salmon teriyaki and shrimp tempura	33.5
Chiku	6 pcs of sashimi (tuna, white fish, salmon), spicy tuna roll, salmon teriyaki & negimamaki	31.5
Bai	4 pcs of sushi (tuna, white fish, salmon, shrimp), spicy tuna roll, chicken teriyaki & shrimp tempura	29.5

Specialties - Popular Korean Cuisine Served with soup or salad & rice

Bi Bim Bap	assorted veg., beef, and fried egg	17.5
Bul Go Gi	broiled thin sliced rib eye and veg. marinated in our special sauce	17.5
Bul Go Gi Dup Bap	Bul Go Gi with fried egg served on a bed of rice	17.5
Gal Bi	grilled short beef rib marinated in our special sauce	19.5
Hwae Dup Bap	(Korean style chirashi) assorted sashimi with veg. served with hot pepper paste.	19.5
Korean BBQ Dinner	Galbi, beef bulgogo, veg. wrap, ssamjang (Spicy paste), w/ kimchi, & banchan	26
Seafood Soft Tofu Casserole & Gal Bi Combo		23.5
Stone-Pot on a bed of rice served in a hot stone pot with spicy or non-spicy sauce on the side		
Bi Bim Bap	assorted veg., beef, & egg yolk	18.5
Bul Go Gi		18.5
Gal Bi		20.5
Spicy Pork		19.5
Spicy Calamari		17.5
Tofu	assorted veg., tofu & egg yolk	18.5

Sushi Bar

Maki Combo Served with miso soup or salad

Combo A.	Spicy Tuna Roll, California Roll, & Spider Roll	20.5
Combo B.	3 California Rolls (w/ smelt roe)	15
Combo C.	Vegetable Roll Combo (cucumber, avocado, and oshinko)	10.5

Sushi / Sashimi Served with miso soup or salad

Sushi Regular	8 pcs of assorted sushi with spicy tuna roll	23.5
Sushi Deluxe	10 pcs of assorted sushi with spicy tuna roll	26.5
Sashimi Dinner	15 pcs of assorted sashimi served with a bowl of rice	26.5
Sushi & Sashimi Combination	8 pcs sushi, 7 pcs sashimi, and spicy tuna roll	33.5
Chirashi	assorted sashimi topping on a bed of sushi rice	26.5

Large Party Tray Served with miso soup or salad

Sashimi for 2	chef selected assorted sashimi platter	55
Sushi A	24 pcs sushi, spicy tuna roll, California roll, & shrimp tempura roll	63
Sushi B	44 pcs sushi, yellow tail roll, California roll, salmon roll, & spicy tuna roll	105
Love Boat	12 pcs sushi, 12 pcs sashimi, shrimp tempura roll, spicy tuna roll, & California roll	63
Sushi & Sashimi Heaven	24 pcs sushi, 24 pcs sashimi, shrimp tempura roll, spicy tuna roll, & Calif. roll	105

Sushi or Sashimi a la carte (Price per piece)

Albacore	2.5	Ikura (Salmon Roe)	3.25	Sake (Salmon)	3
Amaebi (Sweet Shrimp)	3	Inari-zushi (Tofu Skin)	1.75	Sawara (Spanish Mackerel)	2.5
Anago (Salt Water Eel)	4.5	Kani (Crab Stick)	1.75	Shiro Maguro (White Tuna)	2.75
Botan Ebi (Giant Shrimp)	4.5	King Crab	4.5	Smoked Salmon	3
Ebi (Shrimp)	2.25	Madai (Red Snapper)	M.P.	Suzuki (Striped Bass)	2.5
Hamachi (Yellow Tail)	3	Maguro (Tuna)	3	Tako (Octopus)	2.75
Hirame (Fluke)	2.5	Masago (Smelt Roe)	2.25	Tamago (Egg Custard)	2
Hokkigai (Surf Clam)	2.5	Mirugai (Giant Clam)	M.P.	Tobiko (Flying Fish Roe)	2.5
Hotategai (Scallop)	3	Oo Toro (Belly of Tuna)	M.P.	Unagi (Fresh Water Eel)	3.5
Ika (Squid)	2.5	Saba (Mackerel)	2.5	Uni (Sea Urchin)	4.5
				Wasabi Tobiko	3

(add quail's egg on top: \$1.00 extra)

Maki (Roll) or Temaki (Hand roll)

Avocado	4	Salmon	6
Calamari Tempura	5.5	Salmon Skin	5
California (crab stick, avocado, & cucumber)	5	Shitake Mushroom	4.5
California w/ Smelt Roe	5.5	Shrimp Tempura (w/ cucumber)	7
Cucumber	3.5	Spicy Salmon (w/ scallion)	7
Cucumber Avocado Inside-Out	5	Spicy Scallop	7
Eel/Cucumber 7.5	Eel/Avocado 8	Spicy Scallop w/ smelt roe	7.5
Kanpyo	4.5	Spicy Tuna (w/ scallion)	7
Mango Avocado Inside-Out	5	Spicy Yellow Tail (w/ scallion)	7
Mixed Veg. (cucumber, asparagus, & avocado)	5	Sweet Potato Tempura	4.5
Oshinko (pickled Japanese vegetables)	4	Tuna	6
Philly (smoked salmon, cucumber, & cream cheese)	6.5	Yellow Tail (w/ scallion)	6

(add carrot, brown rice, cucumber, or soy paper, : \$.50 extra.)

(add smelt roe, avocado, asparagus, cream cheese, mango, spicy sauce, crunch, or inside-out: \$1.00 extra)

Special & Signature Rolls

Please refer to our pictured menu

Kid's Bento (for age of 10 and under)

Kid's portion of fun tray with salad, dumpling, rice, treat, and a main entree 9

BulGoGi,
Chicken or Pork Katsu,
Chicken or Shrimp Tempura,
Chicken, Salmon, Shrimp, or Steak Teriyaki

Beverages

Refillable

Coffee, Iced Tea 2
Japanese Hot Green Tea 1.5

Soft Drinks 2.25

coke, diet coke, sprite, ginger ale, seltzer water

Special Hot Tea In A Pot 3.75
genmai, green, jasmine, oolong, soba

Iced Jasmine Green Tea 2

Juice apple juice, lemonade 1.75

Oh-iii! Ocha (bottle of Japanese iced tea) 3.5

Sparkling Water 3

Ramune Drinks 2.5

(Japanese carbonated fun drink)

lychee, original, pineapple, peach, strawberry