

Appetizers From Kitchen

Vegetable Tempura.....	11.25
Chicken Tempura.....	11.95
Shrimp Tempura	12.95
Combo Tempura	13.95
Gyoza	10.95
<i>Chicken potsticker served with specialty sauce</i>	
Shrimp Saute	15.50
<i>8 pcs of sauté shrimp and mushroom</i>	
Chicken Karaage	12.50
<i>Skinless chicken marinated in garlic soy-and deep fried</i>	
Agedashi Tofu.....	10.50
<i>lightly deep fried tofu.</i>	
Edamane	8.95
<i>Cooked soybean w/ salt</i>	
Grilled Garlic Edamane	10.50
<i>Grilled with garlic butter w/ salt</i>	
Fried Oysters	13.50
<i>4 pcs half-shell served w/tobiko, ponzu sauce</i>	
Crispy Calamari	13.50
<i>Lightly battered calamari deep & in salt & pepper</i>	
Garlic Chicken Wings	15.50
<i>Crispy fried sautéed with garlic & black pepper</i>	

Salads

House Salad	4.50
<i>Green salad w/house dressing</i>	
Seaweed Salad	9.50
<i>Japanese seaweed w/sesame</i>	
Cucumber Salad	9.50
<i>Slice cucumber, shrimp, ponzu sauce, sesame</i>	
Ahi Poke Salad	14.50
<i>sliced tuna loin in spicy sesame marinade</i>	
Tako Kim Chi Salad	14.50
<i>sliced octopus, cucumber mixed w/special hot sauce (spicy)</i>	
Salmon Skin Salad	14.50
<i>Crispy salmon skin mixed green w/ house dressing</i>	

Sushi Appetizers From Sushi Bar

Fresh Oyster.....	14.50
<i>4 pcs half-shell served w/tobiko,ponzu sauce</i>	
Jalapeno Poppers	12.50
<i>8 pcs Deep fried jalapeno stuffed w/ spicy tuna</i>	
Baked Scallops.....	15.50
<i>Scallops, imitation crab, spicy mayo, green onion, tobiko, thinly sliced lemon & teriyaki sauce</i>	
Hamachi Kama.....	16.95
<i>Lightly marinated yellowtail head & neck w/ fresh mixed spring salad</i>	
Seared Tuna	16.50
<i>6 pcs of grill tuna w/ seasoning, fresh mixed green salad</i>	
Half Mixed Sashimi	19.95
<i>8pcs chef choice of fresh mixed sashimi</i>	
Baked Green Mussels	14.50
<i>Baked w/ house sauce & green onion</i>	
Albacore Tataki	14.50
<i>White tuna seared with house sauce</i>	

Side Orders

House Soup	4.50
<i>Fresh mushroom, green onionw/beef broth</i>	
Miso Soup	5.50
<i>Tofu, seaweed, & green onion</i>	
Garlic Fried Rice	7.95
<i>Shirasoni famous garlic fried rice</i>	
Grilled Vegetable	9.95
<i>Assorted lightly seasoned grill</i>	
Extra Shrimp	15.95
Extra Chicken	14.95
Extra N.Y. Steak	15.95
Extra Filet Mignon	16.95
Extra Lobster	35.00

Dessert.

Mochi Ice Cream	9.95
<i>Strawberry, green tea, vanilla, mango,</i>	
Fried Ice Cream	11.95

Teppanyaki Dinner

(All dinner served with mushroom soup, green salad,
Grilled vegetable, and steam rice)

Additional \$2.00 more for Fried Rice or Garlic Fried Rice

Single Entrees

Hibachi Vegetable

*Lightly seasoned mushroom zucchini, onions
carrots, & broccoli cooked to perfection*

22.95

Hibachi Shrimp

*Shrimp are light cooked with garlic butter
with a hint of lemon*

28.95

Chicken Teriyaki

*Boneless breast of chicken cooked w/
sesame seeds & lemon and a hint
of sweet teriyaki sauce*

24.95

Hibachi Calamari

*Calamari steak grilled with butter
and Shirasoni sauce*

28.95

Spicy Chicken

*Boneless breast of chicken cooked w/ spicy
sauce, mushroom, green onion*

25.95

Hibachi Scallop

*Scallop are grilled with garlic butter
and lemon*

29.95

Hibachi Filet Mignon

*Tender and delicious cut grilled to your
perfection*

32.95

Hibachi Salmon

*Salmon grilled with care and a hint of
lemon to seal in the dedicate flavor*

30.95

Sukiyaki Steak

*Thinly sliced choice of sirloin cooked with
care & sweet teriyaki sauce*

29.95

Hibachi Tuna

Tuna steak cooked to your specification

30.95

New York Steak

*New York Steak strip hibachi grilled
to your perfection*

29.95

Yakisoba Noodle

*Japanese stir-fried noodle w/ Chicken &
mixed vegetables in a yakisoba sauce &
sprinkles of salt & pepper*

No Rice & Vegetables

27.95

The Tempura Dinner

*(Lightly battered fried with assorted vegetable
onion ring, carrot, yam, broccoli, zucchini)*

Vegetable 21.95

Chicken 23.95

Shrimp 23.95

Combination Tempura 24.95

*An assortment of shrimp, chicken, and
vegetables*

Kids Entrees

(for children 10 or under)

Kid's Chicken 15.95

Kid's Steak 16.95

Kid's Shrimp 16.95

Kid's Chicken Tempura. 15.95

Kid's Shrimp Tempura 16.95

***Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness***

*** Please alert server about allergies or dietary concerns***

*** 18% Gratuity Fee included with parties of 4 or more ***

T Teppanyaki Dinner

(All dinner served with mushroom soup, green salad,
Grilled vegetable, and steam rice)

Additional \$2.00 more for Fried Rice or Garlic Fried Rice

Combination Entrées

Shogun

N. Y. Steak, Chicken & Scallop

38.95

Karate Chop

Chicken, Shrimp & Scallop

38.95

Banzai

N.Y Steak, Shrimp & Chicken

38.95

Ninja

Chicken and Shrimp

*Teriyaki Chicken and delicate shrimp
prepared with lemon and sesame seeds*

33.95

Tsunami

Tuna and New York Steak

*Seasoned with Japanese herbs and
grilled to your perfection*

36.95

Ichiban

New York Steak and Shrimp

*Lightly seasoned and grilled with
lemon and butter*

35.95

Spicy Seafood Dynamite

*Shrimp, scallop, and calamari
mixed with mushroom spicy sauce
and Japanese mayonnaise*

37.95

Tokyo

New York Steak and Chicken

*Prepared with delicate herbs & spices
and teriyaki chicken*

34.95

Sumo

Salmon and Filet Mignon

*Grilled to your specification with
lemon and butter*

38.95

Shirasoni

Filet Mignon and Scallop

*Sea scallop and tender cut fillet mignon
cooked to your perfection*

38.95

Seafood Noodle

*Shrimp, calamari, sea scallops, assorted
vegetables, & Japanese noodles grilled in a*

*Shirasoni spicy sauce
(No Rice & Vegetables)*

37.95

Lobster Feast

All lobsters served with mushrooms

Samurai..... 59.95
Lobster and New York Steak (sub. Filet Mignon \$ 3.00 more)

Kobe Lobster..... 69.95
Lobster, Shrimp and Scallop

Mt. Fuji..... 69.95
Lobster, Filet & Shrimp

Oy-Shee Lobster..... 74.95
The Lobster Dinner (Two 6oz Lobster Tail)

Sushi Rolls



benz roll

spicy tuna, shrimp temp, cream cheese, cucumber, avocado, jalapeno deep fried spicy crab, sesame w/ special sauce
COOKED DEEP FRIED

18.95



dragon roll

shrimp tempura, cucumber, imitation crab, avocado
outside: house sauce **COOKED**

14.95



philly steak roll

Cream cheese, cucumber, sear steak On top: steak, avocado, teriyaki sauce, onion, cilantro

17.95



bonanza roll

inside: shrimp tempura, imitation crab, cucumber
outside: soy wrap **COOKED**

14.50



fire cracker

shrimp tempura, cream cheese, cucumber, imitation crab, stuffed jalapeño sauce, sesame seed
COOKED

18.50



Q roll

shrimp tempura, cucumber crab, unagi, avocado, tobiko, special sauce & green onions **COOKED**

16.95



california roll

Cucumber, imitation crab, avocado, sesame see
COOKED

7.95



hawaiian roll

avocado, cucumber, imitation crab & tobiko, spicy mayo

10.95



san sakana

inside: tuna, salmon, yellowtail, avocado outside: Deep fried, with spicy house sauce & tobiko, sesame, onion

COOKED DEEP FRIED

18.50



caterpillar roll

Inside: BBQ ell, cucumber
Outside: Avocado, unagi sauce, sesame seed **COOKED**

14.50



happy roll

shrimp tempura, cream cheese, jalapeño, salmon
deep fried, w/ special sauce.

COOKED DEEP FRIED

17.50



spider roll

cucumber avocado, imitation crab, softshell crab, flakes, teriyaki sauce, tobiko, sesame seed **COOKED**

15.95



crunchy roll

inside: shrimp tempura, avocado, cucumber
outside: Crunchy tempura, tobiko tempura flake, unagi sauce

COOKED

14.50



lion king

shrimp tempura, avocado, imitation crab inside.
salmon, scallop, outside. Baked w/ spicy mayo **COOKED**

17.95



tenchi roll

Shrimp tempura, cucumber, imitation crab Top with Unagi, house sauce, sesame seed

COOKED

15.50



chessy crab

Cream cheese, softshell crab deep fried, unagi teriyaki, house sauce, tobiko, fried onion **COOKED**

17.95



mothra

inside: spicy tuna. deep fried
outside: house sauce with tobiko onion, sesame

COOKED DEEP FRIED

15.50



tiger roll

inside: shrimp tempura outside; Unagi, avocado, teriyaki & house sauce, sesame seed **COOKED**

14.95

Sushi Rolls



the 18"

inside: hamachi, cream cheese, avocado outside: deep fried Spicy sauce, onion, tobiko, sesame **COOKED DEEP FRIED**
17.50



golden salmon

inside: cucumber, salmon tempura outside: Avocado, salmon **RAW**
15.50



namasake roll

inside: salmon, cream cheese, avocado outside: salmon, slice lemon, house sauce, tobiko **RAW**
16.50



bad joe roll

inside: cucumber, shrimp tempura outside: Tuna, avocado, tobiko, chili sauce, onion **RAW**
16.50



godzilla roll

inside: spicy tuna outside: Seaweed salad **RAW**
15.50



orange dream

Cucumber shrimp temp imitation crab. Outside salmon, teriyaki, house sauce, cilantro, tobiko, flakes **RAW**
17.50



baja hamachi

inside: spicy tuna, cucumber outside: topped w/ hamachi, lemon juice, cilantro with house sauce **RAW**
16.95



the explosion

spicy imitation crab inside.. spicy tuna, tobiko, special & spicy sauce outside. **RAW**
15.50



prince arima roll

inside: shrimp tempura, sake outside: Spicy imitation crab, green onion, tobiko & spicy sauce **RAW**
15.50



cherry blossom

inside: spicy tuna & shrimp tempura, cucumber outside: fresh slice tuna cover the whole roll **RAW**
17.95



kara roll

inside: soft shell crab, cucumber outside: Salmon, white tuna, unagi, sauce tobiko **RAW**
16.50



philadelphia

cream cheese & salmon **RAW**
11.95



deep blue sea roll

Inside: deep fried scallop, avocado, cucumber. Outside: spicy tuna, onion, tobiko, unagi sauce, spicy mayo, sesame **RAW**
17.50



kintai roll

shrimp tempura, cream cheese & cucumber inside. Avocado, salmon, tobiko & green onion on top w/sauce. **RAW**
15.95



rainbow roll

tuna, salmon, eel, cucumber, avocado, imitation crab, tobiko **RAW**
17.95



giant maki roll

soy wrapped sushi maguro, hamachi, ebi, sake, tobiko, avocado, topped w/ tobiko, onion, spicy sauce **RAW**
16.50



las vegas roll

Inside: salmon, cucumber, shrimp tempura Outside: tuna, salmon, spicy tuna, jalapeno, spicy mayo, hot sauce, onion **RAW**
17.95



sake bomb roll

inside: spicy salmon, cucumber outside: salmon, lemon wasabi sauce, tobiko **RAW**
15.95

Sushi Rolls

Vegetarian Rolls



spicy tuna roll

inside: spicy tuna
outside. Spicy tuna & sauce
outside.onion **RAW**

14.50



tsunami roll

imitation crab, cucumber,
avocado, asparagus & shrimp
tempura Top: spicy tuna,
salmon, cilantro, tomato, onion,
tobiko flakes & house sauce **RAW**

18.50



veggie roll

cucumber, avocado, inari, lettuce
and house sauce outside.

11.95



spider man

Inside. Spider, cucumber, cream
cheese. Top with salmon eel,
tobiko, scallion & house sauce

RAW

17.50



umi roll

shrimp tempura, cucumber, spicy
tuna inside. salmon, tobiko,
unagi, sauce outside **RAW**

14.50



kappa roll

cucumber

8.95



stan's roll

Inside: shrimp tempura, cream
cheese, spicy crab Outside:
seared salmon, avocado, tobiko,
spicy mayo, spicy crab **RAW**

18.50



wild tuna roll

asparagus tempura, imitation
crab, shrimp temp, spicy tuna
seared unagi, avocado, sesame,
house sauce, tobiko, green onions
RAW

18.50



oshinko roll

pickle radish

8.95



stockton roll

inside: salmon,
outside: avocado & tuna **RAW**

13.95



super explosion

Deep fried, shrimp tempura,
spicy tuna, cream cheese Top
Spicy imitation crab, scallion &
house sauce **DEEP FRIED, RAW**

17.95



tekka roll

tuna roll **RAW**

10.95

Hand Rolls

(1 PC PER ORDER)

salmon skin

crispy salmon skin w/ lettuce, tobiko, avocado, green onion

9.95

unagi (eel)

BBQ eel, tobiko, avocado, lettuce cucumber

10.50

spicy tuna

hot spicy tuna w/ cucumber in cone shape, onion

10.95

shrimp tempura

shrimp tempura w/ cucumber, lettuce in cone shape, onion

10.95

california

california roll in a cone

9.95

Sushi Combo

**served with miso soup & green salad*

Sushi combo # 1 24.50

*California roll
2 shrimp 2 tuna nigiri*

sushi combo # 2 26.95

*tiger roll
2 salmon 2 shrimp nigiri*

sushi combo # 3 25.50

*bonanza roll
2 eel, 2 salmon nigiri*

sushi combo # 4 27.95

*happy roll
2 tuna, 2 tako nigiri*

sushi combo # 5 26.95

*explosion roll
2 salmon, 2 tako nigiri*

mixed sashimi 30.95

*8 pcs chef's choice mixed sashimi
2 eel, 2 shrimp nigiri*

Donburi

**served with miso soup & green salad*

unagi donburi 20.95

bbq eel over rice bowl with vegetable

maguro donburi 21.95

fresh tuna over rice bowl with vegetable

salmon donburi 21.95

fresh salmon over rice bowl with vegetable

hamachi donburi 21.95

fresh tuna over rice bowl with vegetable

chirashi donburi 23.50

mixed sashimi over rice with vegetable

Nigiri

(2 PCS PER ORDER)

maguro(tuna) 8.95

albacore(white tuna) 8.95

hamachi(yellowtail) 8.95

sake(salmon) 8.95

saba(mackerel) 7.95

tako(octopus) 8.50

unagi(bbq eel) 8.95

ebi(cooked shrimp) 7.95

hotate(scallop) 9.50

tamago(egg omelet) 7.50

kanikama(imitation crab) 7.50

inari(soybean curd) 7.50

tobiko(fish roe) 7.95

Sashimi

(6 PCS PER ORDER)

maguro(tuna) 18.95

albacore(white tuna) 18.95

hamachi(yellowtail) 18.95

sake(salmon) 18.95

half mixed (8 pcs) 19.95

full mixed (16 pcs) 35.95

*All sushi are hand made to order
therefore we cannot guarantee
simultaneous sushi and kitchen
orders. Your patience is appreciated.*

*Consuming raw or undercooked
meats, poultry, seafood, shellfish, or
eggs may increase your risk of food
borne illness.*

*Please alert server about allergies or
dietary concerns*

*18% gratuity included with parties of
4 or more*

House Wine

	glass bottle
Chardonnay	9.00 32
Cabernet Sauvignon	9.00 32
Merlot	9.00 32
White Zinfandel	9.00 32
Moscato	9.00 32
Japanese Plum Wine	9.00 32

White Wine

St. Michelle Riesling	11.50 44
Coastal Estates, Pinot Grigio	11.50 44
Geyser Peak Sauvignon Blanc	11.50 44
Kendall Jackson Chardonnay	12.50 48

Red Wine

A by Acacia, Pinot Noir	11.50 44
Robert Mondavi Cab	10.50 40

Sparkling/Champagne

Chandon – Brut 187 mL	15
Chandon – Rose 187 ml	15

Soda / Non-Alcoholic

[Soda / tea]

Coke, Diet Coke, Sprite, Mr. Pibb,
Pink Lemonade, Ice Tea,
Raspberry Ice Tea, Hot Tea | 3.95

[Juice / milk]

Orange, Pineapple, Apple, Milk | 4.50

Pellegrino Water | 5.95

Japanese Soda {Ramune} | 6.25

Virgin Strawberry Daiquiri | 8.95

Virgin Pina Colada | 8.95

Bottle Beer

	small large
Sapporo	6.95 10
Kirin	6.95 10
Asahi	6.95 10
Corona	6.95
Modelo	6.95
Heineken	6.95
Lagunitas IPA	6.95
Coors Light	5.75
Budweiser	5.75
Bud Light	5.75
O'Douls	5.75

Draft Beer

Kirin	6.95
Blue Moon	6.95
Sierra Nevada	6.95
Firestone 805	6.95

Sake

	small large
Hot Sake – Ozeki	8 11
Cold Sake – Ozeki	8 11
Gekkeikan	8 11
Fuji Apple Sake	10 15
Lychee Sake	10 15
Ozeki Dry Sake 180ml	13
Hana Awaka – Sparkling Sake	16
Hakutsuru Junmai 300ml	16
Ozeki Nigori Unfiltered 375ml	16

Corkage Fee \$20.00 per bottle

PLEASE DRINK RESPONSIBLY

**18% Gratuity included with
parties of 4 or more**

Martinis

**\$7 THURSDAY NIGHT
NO RETURN / REFUND**

- APPLE CANDY** 12
Ketel One Vodka, apple pucker, sweet 'n sour, cranberry
- APPLE HAT** 12
Bulleit Bourbon, Sour Apple Schnapps, vermouth, bitters
- APPLETINI** 12
Ketel One Vodka, apple pucker, sweet 'n sour, dash of Midori
- BANANATINI** 12
Ketel One Vodka, Crème de Banana Liqueur, triple sec
- BIG APPLE JET FUEL** 14
Cazadorez Blanco Tequila, Apple Vodka, Sour Apple Schnapps, lime juice
- BLACK CADILLAC MARTINI** 12
Hypnotiq, raspberry liqueur, vodka, grapefruit
- BLUE GUMMY BEAR** 12
Peachtree Schnapps, Blue Curaçao, Chateau Monet Liqueur, triple sec
- BLUBERRY LEMON DROP** 13
Ketel One Citroen Vodka, fresh lemon juice, sweet 'n sour, bar syrup, blueberry liquer
- BUTTERSCOTCH MARTINI** 13
Smirnoff Vanilla Vodka, butterscotch
- CABLE CAR** 12
Captain Morgan Spiced Rum, orange curaçao, lemon juice
- CARAMEL APPLETINI** 13
Ketel One Vodka, Sour Apple Pucker, Buttershots Schnapps
- CARIBBEAN** 13
Smirnoff Vanilla Vodka, Malibu Coconut Rum, pineapple juice
- CHOCOLATE CAKE** 13
Ketel One Citroen Vodka, Frangelico
- COSMOPOLITAN** 12
Vodka, lime juice, triple sec, cranberry juice
- CLOUD NINE** 14
Vanilla Vodka, Strawberry pucker, Crème de Cocoa White, milk, topped with whipped cream
- CUCUMBERTINI** 12
Ozeki Sake, St. Germain Elderflower Liqueur, fresh cucumber
- DREAMY BLUES** 13
Smirnoff Vanilla Vodka, Blue Curaçao, Crème de Cocoa White
- ELECTRIC POPSICLE** 14
Ketel One Citroen Vodka, Blue Curaçao, Midori
- FLIRTINI** 14
Ketel One Vodka, Champagne, pineapple
- FRENCH MARTINI** 13
Tanqueray Gin, Chateau Monet Raspberry, pineapple
- FRUIT CHEW** 14
Red Berry, Peach, Pineapple, Apple Vodka orange juice, grenadine
- GINGER BERRY** 13
Red Berry Vodka, Canton Ginger Liqueur, pineapple, cranberry, sweet 'n sour
- GINGERTINI** 12
Domaine de Canton Ginger Liqueur, cold sake, fresh ginger, lemon-lime soda
- GREYHOUND MARTINI** 12
Ketel One Vodka, grapefruit, triple sec
- HPNOTIQ MARTINI** 13
Hypnotiq, Ketel One Vodka, Chateau Monet, cranberry juice
- ISLAND BLISS** 12
Malibu Coconut Rum, Midori, cranberry, pineapple
- KISSES** 12
Peach Schnapps, Abs Mango Vodka, grenadine
- LA PINA** 14
Cîroc Pineapple Vodka, pineapple
- LEMON DROP** 12
Ketel One Citroen Vodka, fresh lemon juice, sweet 'n sour, syrup
- LYCHEETINI** 13
Ketel One Vodka, Soho Lychee, triple sec, sweet 'n sour

Martinis

**\$ 7 THURSDAY NIGHT
NO RETURN / REFUND**

MANGO PELLINI 15
*Absolut Mango Vodka,
Champagne, mango puree*

MANGO TANGO 12
*Tequila, cucumber, mango
puree, chili powder, sugar
rim*

MANGOTINI 12
*Abs Mango Vodka, mango
puree, triple sec*

MANHATTAN 12
*Bulleit Rye Whiskey, bitters,
sweet vermouth, lemon*

MELLON GATOR 13
*Ketel One Vodka, Midori,
Chateau Monet, orange juice*

MOCHA 15
*Belvedere Vodka, Kahlua,
Crème de Cacao*

MUDSLIDE 14
*Ketel One Vodka, Baileys,
Kahlua, Godiva Chocolate
Liqueur*

OASIS 15
*Cazadarez Tequila, Vodka,
cranberry juice, lime juice,
triple sec*

ORANGE BLOSSOM 12
*Tanqueray Gin, St. Germain
Liqueur, orange juice*

**POMEGRANATE
MARTINI** 12
*Vodka, pomeg juice, sweet 'n
sour*

PALOMITA 14
*Cazadores Blanco Tequila,
lime juice, agave nectar,
grapefruit juice*

PASSION COCKTAIL 13
*Grand Marnier, gold tequila,
cranberry, lime juice*

PEACH BELLINI 15
*Champagne, Peachtree
Schnapps, peach puree*

**POM. LYCHEE
COSMO** 12
*Ketel One, Soho Lychee, fresh
lime juice, pomegranate
juice, sweet sour*

PUCKERTINI 12
*Absolut Vodka, watermelon
pucker, sweet 'n sour*

RASPBERRY BELLINI 14
*Ketel One Vodka, Chateau
Monet Raspberry Liqueur,
Champagne*

**RASBERRY
LEMON DROP** 13
*Ketel One Citroen Vodka,
Chateau Monet fresh lemon
juice, sweet 'n sour, bar
syrup*

RIKI B 12
*Bulleit Bourbon, cranberry &
lime juice, bitters*

RUBY RELAXER 13
*Vodka, Peachtree Schnapps,
Malibu Coconut Rum,
pineapple, cranberry*

SCOOBY SNACKS 12
*Malibu Coconut Rum, Midori,
piña colada, pineapple*

SIDECAR 15
*Hennessy Cognac, Cointreau,
lemon juice*

SILVER PEACH 15
*Nolet's Finest Gin, Peachtree
Schnapps, lemon juice*

SOUR BULLEIT 12
*Bulleit Bourbon, cranberry
juice, fresh lime, triple sec*

SPICED APPLE 12
*Bushmills Irish Whiskey,
spiced cinnamon-apple syrup*

STRAWBERRY SKITTLE 12
*Ketel One Citroen,
Strawberry Schnapps, fresh
lemon juice, sweet sour, bar
syrup*

TOKYO KEY LIME 12
*Cruzan Vanilla Rum, Midori,
fresh lime juice*

TROPICAL MARTINI 14
*Absolut Mango, Peach,
Mandarin Vodka, Canton
Ginger Liqueur*

TROPICAL PATRÓN 13
*Patrón Tequila, pineapple,
mango*

**WASHINGTON
APPLE** 13
*Crown Royal Canadian
Whisky, apple pucker,
cranberry*

Fish Bowls

1/2 OFF
WEDNESDAY NIGHTS

FOR 2 PEOPLE
NO RETURN OR REFUND

SOUR PATCH 38

*Smirnoff Raspberry Vodka,
Smirnoff Cherry Vodka, sour
apple lemon-lime soda*

OTTER POP 38

*Smirnoff Raspberry Vodka,
DeKuyper Blue Curaçao, sweet
'n sour, and lemon-lime soda*

TROPICAL PARADISE 38

*Malibu Coconut Rum, Cîroc Peach
Vodka, pineapple juice, cranberry*

PURPLE RAIN 38

*Ketel One Vodka, Peachtree
Schnapps, Dekuyper Razzmatazz
Liqueur, sweet 'n sour, pineapple*

PEACH BLOSSOM 38

*Peach Vodka, Tanqueray
Gin, Bacardi Superior White
Rum, Cazadores Blanco Tequila,
agave, peach puree*

RED SANGRIA 38

*Bacardi Límon Rum, St. Germain
Elderflower Liqueur, sour mix,
orange juice, house merlot*

STRAWBERRY MARGARITA 38

*Cazadores Blanco Tequila, Agave, Fresh
lime juice, margarita mix, strawberry
puree*

SHARK BITE 38

*Cazadores Blanco Tequila, Bacardi
O Rum, Bacardi 151 Rum, pineapple
juice, orange juice, sweet 'n sour*

JUNGLE JUICE 38

*Ketel One Vodka, Bacardi O Rum,
Bacardi Superior White Rum,
pineapple juice, orange juice*

TOKYO MOJITO 38

*Myers's Platinum Rum,
fresh mint, agave, lime*

Classic Cocktails

POMEGRANATE MOJITO 12

*Don Q, Pomegranate, muddled fresh
mints, lime juice*

MOSCOW MULE 13

Ketel One Vodka, lime juice, ginger beer

DARK 'N STORMY 13

Dark Myers Rum, ginger beer

GINGERITA 13

*Cazadores Blanco Tequila, sweet sour,
lime juice, ginger liqueur*

MAI TAI 13

*Bacardi Rum, Fresh lime juice, Orange
curaçao, Orgeat syrup, Dark Myers Rum*

SKINNY MARGARITA 13

*Cazadores blanco, agave nectar,
fresh lime juice*

JALAPENO MARGARITA 13

*Cazadores Blanco, Triple sec,
muddled fresh jalapenos*

TAI CHI 15

*Malibu Rum, Captian Morgan Rum,
Pineapple juice, other tropical flavors,
topped with Bacardi 151*

ADIOS TEA 15

*Malibu rum, Tanqueray, Cazadores
Tequila, Ketel One, Blue Curacao,
Grenadine*

T Teppanyaki Lunch

(Mon – Fri. 11:30 am – 2:30 pm Only)

(All lunch served w/ salad, grilled vegetable, and steam rice)

Additional \$2.00 more for Fried Rice or Garlic Fried Rice

Entrée

Hibachi Vegetable.....	14.95
Chicken Teriyaki.....	16.95
Spicy Chicken.....	17.95
Sukiyaki Steak.....	17.95
Hibachi Shrimp.....	18.50
New York Steak.....	18.95
Filet Mignon.....	19.95
Hibachi Scallop.....	18.95
Salmon.....	18.95

Combinations

Chicken and Sukiyaki Steak	20.95
Shrimp and Chicken.....	20.95
Sukiyaki Steak & Scallops	21.95
New York Steak and Shrimp	22.95
Salmon and Steak.....	23.95

Tempura

(lightly battered fried w/assorted vegetables)

Vegetable	14.95
Chicken	15.50
Calamari	16.50
Shrimp	16.50
Combo	18.95

Udon

Chicken Udon.....	14.95
Beef Udon.....	15.50
Shrimp Udon.....	15.95

Bento Boxes Special

(Mon – Fri. 11:30 am – 2:30 pm Only)

(All lunch served w/ salad, fruit and steam rice)

Additional \$2.00 more for Fried Rice or Garlic Fried Rice

Special \$16.95
any 2 items below:

Chicken Teriyaki	Sukiyaki Steak	Grill Salmon
California Roll	Veggie Tempura	Chicken Karaage
Shrimp Tempura	Chicken Tempura	Gyoza
2 pcs Maguro	2 pcs Hamachi	Tiger Roll (add \$3.00 more)
Spicy Tuna Roll (add \$3.00 more)		

Sushi Lunch

**served with miso soup & green salad*

Sushi Lunch # 1	22.50
california roll & 4 pcs chef choice nigiri	
Sushi Lunch # 2	24.95
tiger roll & 4 pcs of chef choice nigiri	
Sushi Lunch # 3	23.50
bonanza roll I & 4 pcs of chef choice nigiri	
Sushi Lunch # 4.....	25.95
Happy roll & 4 pcs of chef choice nigiri	
Mixed Sashimi Lunch.....	26.95
8 pcs mixed sashimi & 4 pcs of chef choice nigiri	

Donburi

**served with miso soup & green salad*

maguro donburi	20.95
red tuna over rice bowl with vegetable	
salmon donburi	21.95
golden salmon over rice bowl with vegetable	
<i>*can be cooked or raw</i>	
unagi donburi	21.95
BBQ eel over rice bowl with vegetable	
chirashi donburi	23.50
mixed sashimi over rice with vegetable	

All sushi is hand made to order, therefore we cannot guarantee simultaneous sushi and kitchen orders. Your patience is appreciated. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.