

Appetizers From Kitchen

Vegetables Tempura.....	13.95
Chicken Tempura	14.95
Shrimp Tempura.....	15.50
Combo Tempura.....	16.95
Gyoza	13.95
<i>Chicken pot sticker served with specialty sauce</i>	
Shrimp Saute	17.95
<i>8 pcs of sauté shrimp and mushroom serving on the grill</i>	
Chicken Karaage.....	14.95
<i>Skinless chicken marinated in garlic soy-and deep fried</i>	
Agedashi Tofu	14.95
<i>lightly deep fried tofu</i>	
Baked Green Mussels	18.50
<i>Baked w/house sauce w/green onion</i>	
Edamane.....	9.95
<i>Cooked soybean</i>	
Grilled Garlic Edamane.....	11.95
<i>Grilled garlic Edamane w/ salt</i>	
Fried Oyster	16.50
<i>deep fried oyster w/special sauce</i>	
Crispy Calamari.....	17.95
<i>Lightly battered calamari deep & pan fried in salt & pepper</i>	
Garlic Chicken Wings.....	17.95
<i>Crispy fried sautéed with garlic & black pepper</i>	

Salads

House salad.....	5.50
<i>Green salad w/ house dressing</i>	
Seaweed salad.....	13.95
<i>Japanese seaweed w/ sesame seeds</i>	
Cucumber salad.....	15.95
<i>Sliced cucumber, shrimp, ponzu sauce sesame seed</i>	
Ahi Poke salad.....	19.95
<i>Sliced tuna loin in spicy sesame marinade</i>	
Tako Kim Chi salad.....	16.95
<i>sliced octopus, cucumber mixed w/special hot sauce (spicy)</i>	

Sushi Appetizers From Sushi Bar

Fresh Oyster	16.50
<i>4 pcs half-shell served w/tobiko,ponzu sauce</i>	
Jalapeno Poppers.....	17.50
<i>6 pcs Deep fried jalapeno stuffed with spicy tuna</i>	
Hamachi Kama.....	21.95
<i>Lightly marinated yellowtail head & neck w/ fresh mix spring salad</i>	
Seared Tuna Appetizers.....	21.50
<i>6 pcs of grill tuna w/ seasoning, fresh spring mix salad</i>	
Half Mixed Sashimi.....	23.95
<i>8pcs chef choice of fresh mixed sashimi</i>	

Side Orders

House Soup	5.50
<i>Fresh mushroom, green onionw/beef broth</i>	
Miso Soup.....	6.50
<i>Tofu, seaweed, & green onion</i>	
Garlic Fried Rice.....	8.95
<i>Shirasoni famous garlic fried rice</i>	
Grilled Vegetable.....	13.95
<i>Assorted lightly seasoned grill</i>	
Extra Shrimp.....	18.95
Extra Scallop.....	18.95
Extra Salmon.....	18.95
Extra Calamari.....	18.95
Extra Chicken.....	15.95
Extra N.Y. Steak.....	18.95
Extra Filet Mignon.....	19.95
Extra Lobster.....	35.00

Dessert

Mochi Ice Cream.....	9.95
<i>strawberry,chocolate, green tea, vanilla, mango Flavors</i>	
Fried Ice Cream.....	15.95
<i>8 pcs per order</i>	

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

** 18% Service / Gratuity Fee included with all Checks **

T Teppanyaki Dinner

(All dinner served with mushroom soup, green salad,
Grilled vegetable, and a choice of steamed 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*
26.95

Chicken Teriyaki

*Boneless breast of chicken cooked w/
sesame seeds& lemon and a hint of
sweet teriyaki sauce*
28.50

Spicy Chicken

*Boneless breast of chicken cooked w/
spicy sauce, mushroom, green onion*
29.50

Hibachi Filet Mignon

*Tender and delicious cut grilled to your
perfection*
35.95

Sukiyaki Steak

*Thinly sliced choice of sirloin cooked
with care& sweet teriyaki sauce*
31.95

New York Steak

*New York Steak strip hibachi grilled to
your perfection*
33.95

Hibachi Shrimp

*Shrimp are light cooked with garlic
butter with a hint of lemon*
33.95

Hibachi Calamari

*Calamari steak grilled with butter and
Shirasoni sauce*
33.95

Hibachi Scallop

*Scallop are grilled with garlic butter
and lemon*
34.50

Hibachi Salmon

*Salmon grilled with care and a hint of
lemon to seal in the dedicate flavor*
34.75

Hibachi Tuna

*Tuna steak cooked to your
specification*
34.95

Yakisoba Noodle

*Japanese stir-fried noodle w/ Chicken
&mixed vegetables in a yakisoba
sauce & sprinkles of salt & pepper **No**
Rice & Vegetables*
29.95

Kids Entrees

(for children 10 or under)

Kid Chicken.....	16.95
Sukiyaki Steak.....	17.95
Kid Shrimp.....	17.95
Chicken Tempura.....	16.95
Shrimp Tempura.....	17.95

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

T Teppanyaki Dinner

(All dinner served with mushroom soup, green salad,
Grilled vegetable, and a choice of steamed rice)

Additional \$2.00 more for fried rice or garlic fried rice

Combination Entrées

Shogun

N. Y. Steak, Chicken & Scallop
45.95

Karate Chop

Chicken, Shrimp & Scallop
45.95

Banzai

N. Y. Steak, Shrimp & Chicken
45.95

Ninja

Chicken and Shrimp
Teriyaki Chicken and delicate shrimp
prepared with lemon & sesame seeds
41.95

Tsunami

Tuna and New York Steak
Seasoned with Japanese herbs and
grilled to your perfection
41.95

Ichiban

New York Steak and Shrimp
Lightly seasoned and grilled with
lemon and butter
41.95

Spicy Seafood Dynamite

Shrimp, scallop, and calamari
mixed with mushroom spicy sauce
and Japanese mayonnaise
45.95

Tokyo

New York Steak and Chicken
Prepared with delicate herbs and
spices and teriyaki chicken
40.95

Sea of Japan

Shrimp, Scallop, & Calamari
Trio seafood grilled to your perfection
with a touch of lemon & butter
45.95

Shirasoni

Filet Mignon and Scallop
Sea scallop and tender cut fillet
mignon cooked to your perfection
42.95

Sumo

Salmon and Filet Mignon
Grilled to your specification with lemon
and butter
43.95

Seafood Noodle

Shrimp, calamari, sea scallops, assorted vegetables, &
Japanese noodles grilled in a Shirasoni spicy sauce
(No Rice & Vegetables)
41.95

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

Oy-Shee Lobster..... 74.95

The Lobster Dinner (Two 5oz Lobster Tail)

Sushi Rolls



california roll

Cucumber, imitation crab, avocado, sesame see

COOKED

9.95



mothra

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

COOKED DEEP FRIED

17.50



caterpillar roll

Inside: BBQ eel, cucumber
Outside: Avocado, unagi sauce, sesame seed

COOKED
16.50



happy roll

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

COOKED DEEP FRIED

19.50



dragon roll

shrimp tempura, cucumber, imitation crab, avocado
outside: BBQ eel, avocado, special sauce, sesame

COOKED

15.95



fire cracker

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

COOKED

19.50



shrimp tempura roll

shrimp tempura, cucumber, avocado, tobiko, lettuce, unagi sauce, sesame with seaweed wrap outside

COOKED

14.95



lion king

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

COOKED

19.95



crunchy roll

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

COOKED

16.95



dynamite roll

Shrimp temp, crabmeat cucumber inside. Scallop, crab mussel, shrimp, veggie, tobiko, spicy mayo w/ baked.

COOKED

19.25



the 18"

inside: hamachi, cream cheese, avocado
outside: deep fried Spicy sauce, onion, tobiko, sesame

COOKED DEEP FRIED

19.50



scallop roll

inside: cucumber, shrimp, crab
outside: tempura scallop, wasabi sauce, black tobiko

COOKED

18.95



bonanza roll

inside: shrimp tempura, imitation crab, cucumber
outside: soy wrap.

COOKED

16.50



san sakana

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

COOKED DEEP FRIED

20.50



crabby dragon

inside: soft shell crab, cucumber, avocado
outside: unagi, avocado, tobiko, onion, sesame

COOKED

18.95



tiger roll

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

COOKED

15.95



hawaiian roll

avocado, cucumber, imitation crab, & tobiko, lettuce, spicy mayo

COOKED

11.95



spider roll

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

COOKED

16.50

Sushi Rolls



benz roll

spicy tuna, shrimp temp, cream cheese, cucumber, avocado, jalapeno deep fried spicy crab, sesame w/ special sauce **COOKED DEEP FRIED**
20.95



kara roll

inside: soft shell crab, cucumber outside. Salmon, white tuna, unagi, sauce tobiko **RAW**
18.50



cherry blossom

inside: spicy tuna & shrimp tempura, cucumber outside: fresh slice tuna cover the whole roll **RAW**
19.95



kintai roll

shrimp tempura, cream cheese & cucumber inside. Avocado, salmon, tobiko & green onion on top w/sauce. **RAW**
17.95



the explosion

spicy imitation crab inside.. spicy tuna, tobiko, special & spicy sauce outside. **RAW**
16.50



passion roll

inside: salmon, tobiko, cucumber, avocado outside: salmon & tuna **RAW**
16.95



tokyo roll

inside: unagi, cucumber, avocado outside. Tuna, hamachi, unagi sauce, tobiko & green onion **RAW**
17.95



alameda roll

inside: salmon , outside: avocado & tuna **RAW**
15.95



hungry fish roll

inside: spicy tuna, cucumber outside: hamachi, tobiko, onion spicy mayo **RAW**
17.50



baja hamachi

inside: spicy tuna, cucumber outside. topped w/ hamachi, lemon juice, cilantro with house sauce **RAW**
18.95



hot date roll

inside: spicy tuna, cucumber outside: sake, avocado, spicy mayo, tobiko onion. **RAW**
16.95



bad joe roll

inside: cucumber, shrimp tempura outside: Tuna, avocado, tobiko, chili sauce, onion **RAW**
18.50



prince arima roll

inside: shrimp tempura, cook sake outside. Spicy imitation crab, green onion, tobiko & spicy sauce **RAW**
17.50



spicy tuna roll

inside: spicy tuna outside. Spicy tuna & sauce outside. onion **RAW**
15.50



philadelphia

cream cheese & salmon **RAW**
12.95



tekka roll

tuna roll **RAW**
11.95



rainbow roll

tuna, salmon, tai, eel, cucumber, avocado, imitation crab, tobiko **RAW**
19.95



golden salmon

inside: cucumber, salmon tempura outside :Avocado, salmon **RAW**
17.50

Sushi Rolls

Vegetarian Rolls



giant maki roll

soy wrapped sushi maguro, hamachi, ebi, sake, tobiko, avocado, topped w/ tobiko, onion, spicy sauce **RAW**
18.50



sponge bob roll

Inside: cream cheese, crab, shrimp tempura, salmon, tuna, hamachi, jalapeno Outside: spicy mayo, unagi sauce, sesame **RAW**
19.50



veggie roll

cucumber, cook mushroom inside. avocado, bog, lettuce tofu and house sauce outside.
12.95



chad's roll

Inside: shrimp tempura, cream cheese, spicy crab Outside: seared salmon, avocado, tobiko, spicy mayo, spicy crab **RAW**
19.50



namasake roll

inside: salmon, cream cheese, avocado outside: salmon, slice lemon, wasabi sauce, tobiko **RAW**
18.95



kappa roll

cucumber
9.95



sake bomb roll

inside: spicy salmon, cucumber outside: salmon, lemon wasabi sauce, tobiko **RAW**
17.95



las vegas roll

Inside: salmon, cucumber, shrimp tempura Outside: tuna, salmon, spicy tuna, jalapeno, spicy mayo, hot sauce, onion **RAW**
18.50



oshinko roll

pickle radish
9.95



lady in red roll

Inside: Tuna, cucumber, tobiko, avocado Outside: Tuna. **RAW**
17.50



deep blue sea roll

Inside: deep fried scallop, avocado, cucumber. Outside: spicy tuna, onion, tobiko, unagi sauce, spicy mayo, sesame **RAW**
18.50



avocado roll

avocado
10.50



godzilla roll

inside: spicy tuna outside. Seaweed salad **RAW**
16.50



orange blossom

Inside: tuna, shrimp tempura, crab, cucumber Outside: salmon, albacore, spicy tuna, salmon skin deep fried, spicy mayo, hot sauce, onion, sesame **RAW**
19.50

Hand Rolls

(1 PC PER ORDER)

salmon skin

crispysalmon skin w/ lettuce, tobiko, avocado, green onion
10.95

white tiger

shrimp tempura, BBQ eel, tobiko, avocado, lettuce cucumber
10.95

spicy tuna

hot spicy tuna w/ cucumber in cone shape, onion
11.95

spicy scallop

hot spicy scallop w/ cucumber in cone shape, onion
12.95

Sushi Combo

**served with miso soup & green*

sushi combo # 1 31.50
California roll & 6 pcs chef choice nigiri

sushi combo # 2 34.95
tiger roll & 6 pcs of chef choice nigiri

sushi combo # 3 34.50
bonanza roll & 6 pcs of chef choicenigiri

sushi combo # 4 35.95
happy roll & 6 pcs of chef choice nigiri

mixed sashimi 40.95
*14 pcs chef's choice mixed sashimi
served with rice*

Donburi

**served with miso soup & green*

unagi donburi 25.95
bbq eel over rice bowl with vegetable

maguro donburi 26.95
fresh tuna over rice bowl with vegetable

salmon donburi 26.95
fresh salmon over rice bowl with vegetable

hamachi donburi 26.95
fresh tuna over rice bowl with vegetable

chirashi donburi 29.50
mixed sashimi over rice with vegetable

Nigiri

(2 PCS PER ORDER)

maguro (tuna)	9.75
albacore (white tuna)	9.75
hamachi (yellowtail)	9.75
sake (salmon)	9.75
saba (mackerel)	9.25
tako (octopus)	9.25
unagi (bbq eel)	9.75
ebi (cooked shrimp)	8.75
hotate (scallop)	9.25
tamago (egg omelet)	8.25
kanikama (imitation crab)	8.25
inari (soybean curd)\	8.25
amaebi (sweet prawn)	15.95
ikura (salmon roe)	9.50
tobiko (fish roe)	9.75
uni (sea urchin)	market
toro (tuna belly)	market

Sashimi

(6 PCS PER ORDER)

maguro (tuna)	20.95
albacore (white tuna)	20.95
hamachi (yellowtail)	20.95
sake (salmon)	20.95
saba (mackerel)	18.95
tako (octopus)	19.95
unagi (bbq eel)	20.95
ebi (cooked shrimp)	18.95
hotate (seared scallop)	20.95

*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% Service / Gratuity Fee
included with all Checks ***

House Wine

	glass bottle
Chardonnay	10.00 36
Cabernet Sauvignon	10.00 36
Merlot	10.00 36
White Zinfandel	10.00 36
Moscato	10.00 36
Japanese Plum Wine	10.00 36

White Wine

Chateau St. Michelle Riesling	12.00 44
Cline, Pinot Grigio	12.00 44
Geysler Peak Sauv Blanc	12.00 44
Kendall Jackson Chard	14.00 52
Wente Riva Ranch Chard	15.00 56

Red Wine

Noble Vines, Pinot Noir	12.00 44
Sobon Old Vine – Zinfandel	14.00 52
Wente Merlot – Livermore	14.00 52
Newton Red Label Cabernet	15.00 58

Sparkling /

Chandon – Brut 187 ml	20
Chandon – Rose 187 ml	20
Chandon – Brut 750ml	70

Corkage Fee \$20.00 per bottle

**** Prices subject to change
without notice.**

**20% Service Fee included with
all Checks**

Bottle Beer

	small large
Sapporo	7.25 11
Kirin	7.25 11
Asahi	7.25 11
Corona	7.25
Modelo	7.25
Heineken	7.25
Coors Light	6.25
Budweiser	6.25
Bud Light	6.25
O'Douls	6.25

Beers on Tap

Kirin	7.25
Blue Moon	7.25
Firestone 805	7.25
Lagunitas IPA	7.25

Soda / Beverages

[Soda / tea] 4.25
Coke, Diet Coke, Sprite, Mr.
Pibb, Root Beer, Pink
lemonade, Ice Tea,
Raspberry Ice Tea, Hot Tea |

[Juice / milk] 4.75
Orange, Cranberry,
Pineapple, Apple, Milk |

Pellegrino Water | 5.95

Japanese Soda
{Ramune} 6.75

Virgin Strawberry Daiquiri 9.95

Virgin Pina Colada | 9.95

Martinis

**\$7 THURSDAY NIGHTS
NO RETURN**

APPLE CANDY 14 <i>Ketel One Vodka, apple pucker, sweet 'n sour, cranberry</i>	CARIBBEAN 14 <i>Smirnoff Vanilla Vodka, Malibu Coconut Rum, pineapple juice</i>	FRUIT CHEW 16 <i>Red Berry, Peach, Pineapple, Apple Vodka orange juice, grenadine</i>
APPLE HAT 14 <i>Bulleit Bourbon, Sour Apple Schnapps, vermou, bitters</i>	CHOCOLATE CAKE 15 <i>Ketel One Citroen Vodka, Frangelico</i>	GERMAN CHOCOLATE CAKE 15 <i>Frangelico, Malibu Coconut Rum, Crème de Cacao White</i>
APPLETINI 14 <i>Ketel One Vodka, apple pucker, sweet 'n sour, dash of Midori</i>	CARROT CAKE 15 <i>Bailys Irish Cream, Kahlua, Buttershots Schnapps, cinnamon schnapps</i>	GINGER BERRY 15 <i>Red Berry Vodka, Canton Ginger Liqueur, pineapple, cranberry, sweet 'n sour</i>
BANANATINI 14 <i>Ketel One Vodka, Crème de Banana Liqueur, triple sec</i>	COSMOPOLITAN 14 <i>Vodka, lime juice, triple sec, cranberry juice</i>	GINGERBREAD MAN 15 <i>Ketel One Vodka, Goldschläger Cinnamon Schnapps, Baileys, Buttershots Schnapps</i>
BIG APPLE JET FUEL 16 <i>Cazadarez Blanco Tequila, Apple Vodka, Sour Apple Schnapps, lime juice</i>	CLOUD NINE 15 <i>Vanilla Vodka, Strawberry pucker, Crème de Cacao White, milk, topped with whipped cream</i>	GINGERTINI 14 <i>Domaine de Canton Ginger Liqueur, cold sake, fresh ginger, lemon-lime soda</i>
BLACK CADILLAC MARTINI 14 <i>Hypnotiq, raspberry liqueur, vodka, grapefruit</i>	CRISPY CRUNCH 16 <i>Smirnoff Vanilla Vodka, Baileys Irish Cream, Buttershots Schnapps, cinnamon</i>	GODIVA HAZELNUT TRUFFLE 16 <i>Godiva Chocolate Liqueur, Vanilla Vodka, Frangelico, Baileys Irish</i>
BLUE GUMMY BEAR 14 <i>Peachtree Schnapps, Blue Curaçao, Chateau Monet Liqueur, triple sec</i>	CUCUMBERTINI 14 <i>Ozeki Sake, St. Germain Elderflower Liqueur, fresh cucumber</i>	GREYHOUND MARTINI 14 <i>Ketel One Vodka, grapefruit, triple sec</i>
BLUBERRY LEMON DROP 15 <i>Ketel One Citroen Vodka, fresh lemon juice, sweet 'n sour, bar syrup, blueberry liquer</i>	DREAMY BLUES 15 <i>Smirnoff Vanilla Vodka, Blue Curaçao, Crème de Cacao White</i>	HPNOTIQ MARTINI 15 <i>Hypnotiq, Ketel One Vodka, Chateau Monet, cranberry juice</i>
BUT SCOTCH CAPPUCINO 16 <i>Espresso Vodka, Kahlua, Baileys Irish</i>	ELECTRIC POPSICLE 16 <i>Ketel One Citroen Vodka, Blue Curaçao, Midori</i>	ISLAND BLISS 14 <i>Malibu Coconut Rum, Midori, cranberry, pineapple</i>
BUTTERSCOTCH MARTINI 15 <i>Smirnoff Vanilla Vodka, butterscotch</i>	FLIRTINI 16 <i>Ketel One Vodka, Champagne, pineapple</i>	KISSES 14 <i>Peach Schnapps, Abs Mango Vodka, grenadine</i>
CABLE CAR 14 <i>Captain Morgan Spiced Rum, orange curaçao, lemon juice</i>	FRENCH MARTINI 16 <i>Tanqueray Gin, Chateau Monet Raspberry, pineapple</i>	LA PINA 16 <i>Cîroc Pineapple Vodka, pineapple</i>

Martinis

\$7 THURSDAY NIGHTS
NO RETURN

LEMON DROP 14 <i>Ketel One Citroen Vodka, fresh lemon juice, sweet 'n sour, syrup</i>	ORANGE BLOSSOM 14 <i>Tanqueray Gin, St. Germain Liqueur, orange juice</i>	RASPBERRY TRUFFLE 16 <i>Smirnoff Vanilla Vodka, Chambord, Godiva Chocolate Liqueur</i>
LEMONADE 14 <i>Ketel One Citron Vodka, Amaretto, sweet 'n sour</i>	POMEGRANATE	RIKI B 14 <i>Bulleit Bourbon, cranberry & lime juice, bitters</i>
MARTINI 14 <i>Vodka, pomeg juice, sweet 'n sour</i>	MARTINI 14 <i>Vodka, pomeg juice, sweet 'n sour</i>	
LYCHEETINI 15 <i>Ketel One Vodka, Soho Lychee, triple sec, sweet 'n sour</i>	PALOMITA 16 <i>Cazadores Blanco Tequila, lime juice, agave nectar, grapefruit juice</i>	RUBY RELAXER 15 <i>Vodka, Peachtree Schnapps, Malibu Coconut Rum, pineapple, cranberry</i>
MANGO PELLINI 17 <i>Absolut Mango Vodka, Champagne, mango puree</i>	PASSION COCKTAIL 15 <i>Gold tequila, Grand Marnier,, cranberry, lime juice</i>	SCOOBY SNACKS 14 <i>Malibu Coconut Rum, Midori, piña colada, pineapple</i>
MANGO TANGO 14 <i>Tequila, cucumber, mango puree, chili powder, sugar rim</i>	PEACH BELLINI 17 <i>Champagne, Peachtree Schnapps, peach puree</i>	SIDECAR 17 <i>Hennessy Cognac, Cointreau, lemon juice</i>
MANGOTINI 14 <i>Abs Mango Vodka, mango puree, triple sec</i>	PEANUT	SILVER PEACH 17 <i>Nolet's Finest Gin, Peachtree Schnapps, lemon juice</i>
MANHATTAN 14 <i>Bulleit Rye Whiskey, bitters, sweet vermouth, lemon</i>	BUTTER & JELLY 16 <i>Ketel One Vodka, Frangelico, chateau monet</i>	SOUR BULLEIT 14 <i>Bulleit Bourbon, cranberry juice, fresh lime, triple sec</i>
MELLON GATOR 15 <i>Ketel One Vodka, Midori, Chateau Monet, orange juice</i>	POM. LYCHEE COSMO 14 <i>Ketel One, Soho Lychee, fresh lime juice, pomegranate juice, sweet sour</i>	STRAWBERRY SKITTLE 14 <i>Ketel One Citroen, Strawberry Schnapps, fresh lemon juice, sweet sour, bar syrup</i>
MOCHA 15 <i>Belvedere Vodka, Kahlua, Crème de Cacao</i>	PUCKERTINI 14 <i>Absolut Vodka, watermelon pucker, sweet 'n sour</i>	TOKYO KEY LIME 14 <i>Cruzan Vanilla Rum, Midori, fresh lime juice</i>
MUDSLIDE 16 <i>Ketel One Vodka, Baileys, Kahlua, Godiva Chocolate Liqueur</i>	PURPLE GECKO 14 <i>Tequila, Blue Curaçao, cranberry, sweet 'n sour, lime juice</i>	TROPICAL MARTINI 15 <i>Absolut Mango, Peach, Mandarin Vodka, Canton Ginger Liqueur</i>
NEW PAL 15 <i>Bulleit Rye, Campari, sweet vermouth, bitters</i>	RASPBERRY BELLINI 17 <i>Ketel One Vodka, Chateau Monet Raspberry Liqueur, Champagne</i>	TROPICAL PATRÓN 15 <i>Patrón Tequila, pineapple, mango</i>
OASIS 17 <i>Cazadarez Tequila, Vodka, cranberry juice, lime juice, triple sec</i>	RASPBERRY	WASHINGTON APPLE 14 <i>Crown Royal Canadian Whisky, apple pucker, cranberry</i>
	LEMON DROP 15 <i>Ketel One Citroen Vodka, Chateau Monet fresh lemon juice, sweet 'n sour, bar syrup</i>	

Fish Bowls

1/2 OFF WEDNESDAY NIGHTS
(NO RETURN)

SOUR PATCH 40

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

OTTER POP 40

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

TROPICAL PARADISE 40

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

PURPLE RAIN 40

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

PEACH BLOSSOM 40

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

RED SANGRIA 40

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

STRAWBERRY MARGARITA 40

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

SHARK BITE 40

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

JUNGLE JUICE 40

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

TOKYO MOJITO 40

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

Classic Cocktails

MOSCOW MULE 14

Ketel One Vodka, lime juice, ginger beer

DARK 'N STORMY 15

Dark Myers Rum, ginger beer

GINGERITA 15

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

MAI TAI 15

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

POMEGRANATE MOJITO 12

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

SKINNY MARGARITA 15

*Cazadores blanco, agave nectar,
fresh lime juice*

JALAPENO MARGARITA 15

*Cazadores Blanco, Triple sec,
muddled fresh jalapenos*

TAI CHI 17

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

ADIOS TEA 17

*Malibu rum, Tanqueray, Cazadores
equila, Ketal One, Blue Curacao,
Grenadine*

SAKE MENU

SMALL | LARGE | BOTTLE

Hot Sake - Gekkeikan - Folsom, California. 9.00 | 13.00

COLD

Cold Sake - Gekkeikan - Folsom, California. 9.00 | 13.00

Shirakabe Tokubetsu Junmai - Kyoto, Japan. 11.00 | 17.00 | 48.00
Well-balanced and complex with a dry finish

TY KU Cucumber - Nara, Japan. 12.00 | 20.00 | 60.00
Light & sweet with fresh cucumber flavors.

TY KU Coconut Nigori - Nara, Japan. 12.00 | 20.00 | 60.00
Light and refreshing coconut flavor and hints of vanilla.

Sho Chiku Bai Nigori - Berkeley, California. 11.00 | 17.00 | 48.00
Light, sweet, and creamy.

Shimizu no Mai "Pure Dawn" Junmai Ginjo 15.00 | 22.00 | 75.00
Delicate structure with hints of fresh orange peel and cantaloupe.

Gekkeikan "Suzaku" Junmai Ginjo 15.00 | 22.00 | 75.00
Light and fresh with soft notes of orchard fruits and a clean finish.

"Sho" Junmai Ginjo - Berkeley, CA 13.00 | 21.00 | 60.00
Delightful floral aromas and very soft body

Peach Sake - Berkeley, California. 12.00 | 20.00 | 60.00

Lychee Sake - Berkeley, California 12.00 | 20.00 | 60.00

Fuji Apple - Berkeley, California 12.00 | 20.00 | 60.00

Sho Chiku Bai "Rei" Junmai 25.00
Soft Aromas of white flowers and melon with a very smooth & clean flavor

Sho Chiku Bai Mio Sparkling Sake - Kyoto, Japan . 20.00
Refreshing and fruity with a unique flavor and effervescence.



*2 Sake Bombs
\$10.00*

T Teppanyaki Lunch

(Mon – Fri. 11:30 am – 2:30 pm Only)

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

Additional \$2.00 more for fried rice or garlic fried rice.

Single Entrees

Hibachi Vegetable.....	16.95
Chicken Teriyaki.....	19.95
Spicy Chicken	20.95
Sukiyaki Steak.....	20.95
Hibachi Shrimp.....	22.50
New York Steak.....	22.95
Filet Mignon.....	23.95
Hibachi Scallop.....	22.95
Salmon.....	22.95

Combinations

(\$3 more to sub NY Steak to Filet Mignon)

Chicken and NY Steak	24.95
Chicken and Shrimp.....	24.95
Chicken and Scallop.....	24.95
New York Steak and Shrimp	26.95
Salmon and Steak.....	26.95

Kids Entrees

(for children 10 or under)

Chicken Teriyaki.....	14.95
Sukiyaki Steak	14.95
Hibachi Shrimp.....	14.95

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

**** 18% Service / Gratuity Fee included with all Checks**

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Bento Box Special

(Mon – Fri. 11:30 am – 2:30 pm only)

(All bento boxes served with salad, fruit, and steam rice)

Special \$18.95
any 2 items below:

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

Add Garlic Fried Rice \$2.00 more

Sushi Lunch

**served with miso soup & green salad*

Sushi Lunch # 1	22.95
california roll & 3 pcs chef choice nigiri	
Sushi Lunch # 2	24.95
tiger roll & 3 pcs of chef choice nigiri	
Sushi Lunch # 3	25.95
happy roll & 3 pcs of chef choice nigiri	
Sashimi Lunch	25.95
8 pcs of chef's choice mixed sashimi	
<i>served with rice also</i>	

Donburi

**served with miso soup & green salad*

maguro donburi	22.95
red tuna over rice bowl with vegetable	
salmon donburi	23.95
golden salmon over rice bowl with vegetable	
<i>*can be cooked or raw</i>	
unagi donburi	23.95
BBQ eel over rice bowl with vegetable	
chirashi donburi	25.50
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.