

## Appetizers

<b>Karaage</b>	7
<i>Japanese fried chicken served with spicy mayo</i>	
<b>Edamame</b> ✓ <b>gf</b>	5
<i>Salted, Garlic or Spicy Garlic</i>	
<b>Buta no Kakuni</b>	9
<i>Braised Pork Belly served with seasoned boiled egg</i>	
<b>Baked Mussels</b> <b>gf</b>	12
<i>Baked with house spicy mayo (5pcs)</i>	
<b>Loaded Otaku Fries</b>	7
<i>Kimchi, mayo, Otafuku sauce and seaweed seasoning on top</i>	
<b>Namikaze Nachos</b>	15
<i>Wonton chips, topped with ahi tuna, jalapeno, fresh salsa, spicy mayo and wasabi mayo</i>	
<b>Gyoza</b> (chicken potstickers)	7
<b>Ebi Temp</b>	10
<i>Deep Fried Shrimp served with sweet-soy sauce</i>	
<b>Yasai Tempura</b> ✓	7
<i>Deep Fried assorted Vegetables served with sweet-soy sauce</i>	
<b>Soft Shell Crab</b>	10
<i>2 Deep fried Whole soft shell crabs served with Ponzu</i>	
<b>Hamachi-Kama</b>	10
<i>Broiled Yellow Tail collar with lemon wedge &amp; Daikon ponzu</i>	
<b>Sake-Kama</b>	8
<i>Broiled Salmon collar with lemon wedge &amp; Daikon ponzu</i>	
<b>Ika Ring</b>	10
<i>Crispy calamari rings served with a sweet and spicy sauce</i>	
<b>Sashimi Sampler</b>	13
<i>2pc each of ahi tuna, salmon and yellowtail</i>	
<b>Vegan Spring Rolls</b> ✓ <b>gf</b> Add *Shrimp \$4	8
<i>Spinach, cucumber, carrots, red bell pepper and cilantro</i>	

## Salads

<b>Seafood Seaweed Salad</b>	14
<i>Tuna, Shrimp, tobiko, crab salad, avocado and scallion mixed with seaweed salad (Choose: original or spicy)</i>	
<b>Oriental Chicken Salad</b> *Gluten free option available	11
<i>Grilled or fried chicken on Lettuce, radish, cucumber, carrots, with house sesame dressing and wonton strips on top. (Carrot Ginger, and Miso Tomato Dressing available)</i>	
<b>Sub *Beef \$2 *Shrimp \$2 *Salmon \$4 *Tofu</b>	
<b>Tahini Soba Salad</b> ✓	10
<i>Cold Soba, red bell pepper, carrots, edamame, cucumber, tossed in a Miso Tahini dressing, garnished with sprouts</i>	

## Entrée

*Served with steamed white rice, miso soup and green salad*

<b>Sukiyaki Style Beef</b>	18
<i>Thinly sliced marinated sirloin on assorted veggies served on a sizzling plate. *Ask server about hot pot option</i>	
<b>Chicken Teriyaki</b>	17
<i>Sliced grilled chicken on assorted veggies served on sizzling plate.</i>	
<b>Ponzu Salmon</b>	20
<i>Grilled Salmon served with steamed asparagus, mushroom, sweet ponzu and scallions</i>	
<b>Miso-Yaki Cod</b> <b>gf</b>	18
<i>Broiled Cod with white miso, served with sautéed spinach</i>	
<b>Tofu Steak</b> ✓	14
<i>Pan fried tofu topped with assorted sautéed mushrooms</i>	
<b>Assorted Tempura</b> *Vegetarian option available ✓	17
<i>Prawns and assorted vegetables fried in tempura batter</i>	
<b>Honey Chili Seafood Mix</b>	20
<i>Lightly fried shrimp, scallops and calamari tossed in a sweet and spicy honey glaze on assorted veggies</i>	
<b>Miso Cioppino</b> <b>gf</b>	24
<i>Crab leg, mussels, calamari, prawns and scallops stewed in a tomato miso broth.</i>	

## Noodles

<b>Umami Soup</b> (Choice of Udon or Soba)	10
<b>Add *Chicken \$4 Beef \$5 Ebi temp \$4</b>	
<i>Seasoned egg, scallions, sliced shiitake in a soy-based broth</i>	
<b>Spicy Miso Ramen</b> ✓ *\$1 more for GF/Vegan option <b>gf</b>	11
<i>Homemade vegetarian stock, miso, chili, topped with spinach, sliced shiitake, scallions, seaweed and sprouts</i>	
<b>Tonkotsu Ramen</b>	12
<i>Savory pork bone marrow broth topped with sliced braised pork, seasoned egg, scallions, seaweed and sprouts</i>	
<b>Chicken Ramen</b> *Try spicy broth! Add kimchi for \$1	13
<i>Soy based chicken broth topped with chicken, shiitake, seasoned egg, scallions, sprouts and seaweed</i>	
<b>Curry Udon</b> ✓ (Available on Soba or Ramen noodle)	10
<i>Japanese Curry, Umami Broth, carrots, onion, zucchini, with Udon Noodles. Add *Chicken\$4 Beef\$5 Crispy Chicken\$5</i>	
<b>Yakisoba</b> (Pan-fried Pasta) Add *Chicken\$4 Beef\$5	11
<i>Bacon, sautéed veggies topped with seaweed and scallions</i>	
<b>Uni Pasta</b> Add *Fresh Uni or Salmon Roe for \$8	14
<i>Tossed in an uni garlic cream sauce, topped with roe</i>	
<b>Stir Fry Pasta</b> ✓ Add *Chicken \$4 *Beef \$5 Ed	12
<i>amame, red bell pepper, carrots, onion, zucchinis chili in sweet-soy sauce, topped with cilantro and scallions</i>	

Any substitution is subjected to price change. 20% Gratuity included for parties of 6 or more. We are required by the Health Department to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. \* ✓ = vegetarian **gf** = gluten free

# SUSHI BAR

## Namikaze Rolls

<b>California</b> -Crab salad, avocado and seame seeds	<b>7</b>
<b>Caterpillar</b> - Unagi and cucumber with Avocado and teriyaki sauce	<b>11</b>
<b>Crunchy</b> - Boiled shrimp, crab salad, cucumber, crunch and sriracha with teriyaki sauce	<b>9</b>
<b>Ebi-Temp Roll</b> - Shrimp Tempura, avocado and cucumber with teriyaki sauce	<b>9</b>
<b>Hurricane</b> - Deep fried soft shell crab, cucumber and asparagus topped with unagi, teriyaki sauce and sesame seeds	<b>15</b>
<b>Katana</b> - Shrimp tempura, crab salad, avocado, topped with salmon, sliced onion, spicy mayo, siracha, tobiko, and scallions	<b>15</b>
<b>Kimono</b> - Spicy tuna, scallops, cucumber, topped with yellow tail, avocado and spicy crab salad with teriyaki sauce and tobiko	<b>16</b>
<b>Koi</b> - Ebi (shrimp), spicy tuna, cucumber, topped with tuna, ono (escolar), sliced jalapeno, chili ponzu, scallions and sesame	<b>15</b>
<b>Maiko</b> - Fried cali roll with cream cheese, topped with chopped Shrimp tempura, spicy crab salad with teriyaki sauce	<b>16</b>
<b>Ninja</b> - Assorted fish tempura mixture and cucumber topped with teriyaki sauce, wasabi mayo and crushed wasabi peas	<b>8</b>
<b>Origami</b> - * <i>Gluten free option available</i> Hamachi, salmon, spicy tuna, escolar and avocado wrapped in cucumber, topped with tobiko, scallions, teriyaki sauce, ponzu and crushed wasabi peas.	<b>17</b>
<b>Philadelphia</b> - <b>gf</b> Smoked salmon, cream cheese cucumber and avocado	<b>9</b>
<b>Rainbow Roll</b> - California roll topped with 5 assorted fish, teriyaki sauce, scallions and sesame seeds	<b>14</b>
<b>Rolled Royce</b> * <i>Try Deep fry for \$1 more</i> -Shrimp tempura, crab salad, spicy tuna, cream cheese, avocado topped with teriyaki, wasabi mayo and tobiko	<b>14</b>

<b>Salmon Roll</b> <b>gf</b>	<b>6</b>
<b>Salmon Skin</b> - Crispy salmon skin, gobo, cucumber and sprouts	<b>9</b>
<b>Shogun</b> - Spicy tuna and shrimp tempura, topped with tuna, albacore, teriyaki sauce, wasabi mayo, tobiko and crushed wasabi peas	<b>15</b>
<b>SOYonara</b> -* <i>Try Deep fry for \$1 more</i> Salmon, Avocado, cucumber, crab salad, unagi wrapped in soy-wrap with teriyaki sauce, sesame seeds and crunch	<b>17</b>
<b>Spicy Crab Roll</b>	<b>8</b>
<b>Spicy Tuna Roll</b> <b>gf</b>	<b>9</b>
<b>Spider</b> Deep fried soft shell crab, avocado and cucumber with teriyaki sauce	<b>10</b>
<b>Surf &amp; Turf (with WAGYU)</b> Shrimp tempura, cucumber, carrot and pickled radish topped with Seared WAGYU, fried onion, garlic, teriyaki scallion and red pepper threads	<b>20</b>
<b>Tiger</b> - Albacore, crab salad, cucumber, topped with salmon, avocado, teriyaki sauce and sesame seeds	<b>15</b>
<b>Tuna Roll</b> <b>gf</b>	<b>6</b>
<b>UnaQ</b> -Unagi and Cucumber with teriyaki sauce	<b>9</b>
<b>Yellowtail Roll</b> <b>gf</b>	<b>6</b>

## Vegetarian Rolls

<b>Asparagus</b> <b>gf</b>	<b>4</b>
<b>Avocado</b> <b>gf</b>	<b>6</b>
<b>Blue Moon</b> Spicy inari, cucumber, topped with tomato and avocado, teriyaki sauce and crushed wasabi peas	<b>12</b>
<b>Bonsai</b> <b>gf</b> Asparagus, cucumber, avocado, topped with sautéed eggplant, scallions and sesame seeds	<b>11</b>
<b>Baby Groots</b> <b>gf</b> Pickled radish, carrots and onion with cucumber and asparagus, topped with avocado, miso tahini sauce, and red pepper threads	<b>12</b>
<b>Caterpillar "V"</b> Seasoned Shiitake with garlic, cucumber topped with avocado and teriyaki sauce	<b>9</b>
<b>Cucumber</b> <b>gf</b>	<b>4</b>
<b>Eggplant</b> <b>gf</b>	<b>5</b>
<b>Sunshine</b> Yam tempura, asparagus and cream cheese topped with avocado, carrots, sesame seeds and vegan sweet chili sauce	<b>12</b>
<b>Veggie Roll</b> <b>gf</b> tomato, cucumber and avocado	<b>6</b>

Any substitution is subjected to price change. 20% Gratuity included for parties of 6 or more. We are required by the Health Department to inform you that consuming raw  or under cooked  meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. \*  = vegetarian  = gluten free

## Rice Bowls

<b>Chicken Teriyaki</b>	9
<i>Sliced grilled chicken with teriyaki and sesame seeds</i>	
<b>Spicy Crispy Chicken</b>	10
<i>Deep fried chicken with teriyaki and Japanese chili flake</i>	
<b>Sukiyaki Style Beef</b>	10
<i>Thinly sliced marinated beef</i>	
<b>Salmon Teriyaki</b>	11
<i>Grilled salmon with teriyaki sauce</i>	
<b>Poke Bowl (Available on rice or green salad)</b>	12
<i>Choose Proteins (tuna, salmon, ebi, or tofu) *up to 2</i>	
<i>Choose Sauces (sweet ponzu, chili lime ponzu, spicy mayo or wasabi mayo) *ask for wonton chips or fried onions</i>	
<i>Served with seaweed salad, avocado, edamame and scallions</i>	
<b>Kakuni (Braised Pork Belly)</b>	12
<i>Sliced braised pork belly with seasoned egg and scallions</i>	
<b>Eggplant &amp; Tofu</b> <span>gf</span> <span>✓</span>	8
<i>Sliced eggplant and tofu sautéed with garlic and Gluten free soy sauce</i>	
<b>Curry Rice Bowl</b>	9
<i>Japanese Curry with onions, carrots, and zucchini</i>	
<i>Add *Chicken\$4 Beef\$5 Crispy Chicken\$5</i>	

## Sides

<b>Miso Soup (Vegetable based)</b> <span>gf</span> <span>✓</span>	3
<b>Brown Rice</b> <span>gf</span> <span>✓</span>	4
<b>White Rice</b> <span>gf</span> <span>✓</span>	3
<b>Bacon Fried Rice</b>	6
<i>Mixed vegetable, bacon, egg, butter and soy sauce</i>	
<b>Kizami Wasabi</b> <span>gf</span> <span>✓</span>	5
<i>Chopped fresh wasabi</i>	
<b>Side Green Salad</b> <span>✓</span>	4
<b>Cucumber Salad</b> <span>gf</span> <span>✓</span>	5
<i>Sliced cucumber in house vinaigrette</i>	
<b>Side Seaweed Salad</b> <span>✓</span>	7
<b>French Fries</b>	4
<b>Side Wonton Chips</b>	3
<b>Side of Kimchi</b> (Pickled Nappa cabbage)	3

## Lunch Special

(Available Between 11 a.m. – 3 p.m.)

**\$13**

**Pick Any two from below**

### Kitchen

- Chicken Teriyaki Rice Bowl\*
- Sukiyaki Style Beef Rice Bowl\*
- Kakuni (Sliced braised pork belly) Rice Bowl\*
- Umami Soup Udon or Soba\*
- Spicy Miso Ramen\* \*Gluten free option available gf ✓
- Tonkotsu Ramen\*
- Spicy Crispy Chicken Rice Bowl\*
- Eggplant & Tofu Rice Bowl\* gf ✓

\*lunch size

### Sushi Bar

- California Roll
- Spicy Tuna Roll gf
- Avocado Roll ✓
- Ebi Temp Roll
- Tuna Sashimi\* gf
- Salmon Sashimi\* gf
- Poke Bowl\*

*Choose Protein (tuna, salmon, ebi or tofu)*  
*Choose Sauce (sweet ponzu, chili lime ponzu  
 spicy mayo or wasabi mayo)*

Any substitution is subjected to price change. 20% Gratuity included for parties of 6 or more. We are required by the Health Department to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. \* ✓ = vegetarian gf = gluten free

## Specialty Plates

### Osaka 20

*Thinly sliced fresh seabass served on a bed of daikon and sliced onion with a chili lime ponzu sauce, topped with jalapeno, tobiko and sesame seed*

### Kabuki 16

*A dome of spicy scallops, spicy tuna, spicy crab, tobiko and green onion wrapped with avocado, served with wonton chips, teriyaki and spicy mayo*

### Chirashi Pizza 20

*Tuna, salmon, and tai sashimi, and avocado on crispy rice paper topped with roe, spicy mayo, sprouts and sesame seeds*

### Sashimi gf 26

*16 pieces of Chef's choice assorted fish, served raw with fresh wasabi and a choice of steamed rice or green salad*

### Tataki 18

*Seared albacore, topped with cilantro, chili ponzu, red chili, thin sliced of lemon, scallions, sprouts, jalapeno, sesame and garlic*

### Seared WAGYU 24 *\*Served with spicy house sauce (non-spicy sauce available)*

*WAGYU, juicy and tender premium beef seared, sliced and plated with daikon, topped with sliced onion, sprouts and scallions*

### Rice Crispy Treats 17

*Crispy rice topped with spicy tuna, sliced jalapeno, teriyaki sauce and sesame seeds*

### Ceviche Tower 18

*Snow crab, scallops, shrimp, fresh salsa, avocado, cucumber and jalapeno with chili lime ponzu*

### Firecrackers 17

*Deep fried jalapenos stuffed with spicy tuna and cream cheese topped with house sweet chili sauce, wasabi mayo and sesame*

## Nigiri gf

*2 pieces served over rice pod*

Shrimp *Boiled (Ebi)	5	Surf Clam (Hokkigai)	5
Eel (Unagi) *Not gluten free	6	Squid (Ika)	4
Flying Fish Roe (Tobiko)	5	Tuna (Maguro)	6
Japanese Egg Omelet (Tamago)	4	Yellowtail (Hamachi)	5
Mackerel (Shime-Saba)	4	Tilapia	4
Escolar	5	Octopus (Tako)	6
Halibut	M.P.	Salmon (Sake)	5
Salmon Roe (Ikura) *Not gluten free	M.P.	Scallop (Hotate)	5
Avocado <span style="color: green;">✓</span>	3	Tomato <span style="color: green;">✓</span>	3
Smoked Salmon (Smoked sake)	6	WAGYU	M.P.
Inari (seasoned tofu) *Not gluten free <span style="color: green;">✓</span>	3	Albacore	5
Live Scallops	seasonal	Monkfish Liver	seasonal

## Sashimi A La Carte gf

*6 pieces served a la carte*

Fresh Oysters on half shell	M.P.	Tuna	14
Escolar	13	Yellowtail	13
Salmon	13	Avocado <span style="color: green;">✓</span>	5
Octopus	14		

Any substitution is subjected to price change. 20% Gratuity included for parties of 6 or more. We are required by the Health Department to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. \* ✓ = vegetarian gf = gluten free