

Starter

Edamame (steamed soybeans) 4.5
Agedashi Tofu (fried tofu w/ umami dashi sauce) 6
Seafood Pancake w/mild spicy mayonnaise 9
Grilled Calamari (garlic Lemon sauce) 10
Miso Glazed Black Cod (Kyoto style miso marinated) 13
Tuna Cutlet (garlic mayonnaise) 11

Salmon Sashimi (6 slices) 10.5
Big Eye Tuna Sashimi (6 slices) 10.5
Yellowtail Sashimi (6 slices) 10.5
Mix Sashimi (3 slices each of salmon, yellowtail, tuna) 13

Tempura (2 pieces per order)

Shrimp 5 Asparagus 4 Sweet Potato 3 Pumpkin 3
Carrot 3 Broccoli 3 Zucchini 3
Kakiage (julienne mixed vegetable) 7

Salad

Oshitashi 6
boiled spinach and mizuna w/lightly umami soy broth
Seaweed Salad 6
Baby Mix Green w/ginger dressing 7
Shrimp, Crab and Avocado w/mix green and special house vinaigrette 9.5
Chicken w/mix green, Rice Chips and Sesame Dressing 9.5
Tuna Tataki (seared) w/mix green and Yuzu pepper,garlic soy vinaigrette 11

Dish from Sushi Bar

Carpaccio (thinly sliced fish) 12
You can chose tuna, seared tuna,hamachi or salmon and
Jalapeno, yuzu house special dressing
Kanpachi Poke style w/ tomato, lime Salsa 13
White Fish Ceviche 12
w/fresh lime juice, garlic, onion and cilantro
Tuna or Toro Tartar MP
Chopped tuna or toro w/quail egg

Small Plate from Grill

Mixed Vegetable marinated w/garlic olive oil 8
Organic Chicken w/teriyaki sauce 9
Prawn (2 Jumbo Shrimp w/lightly spicy umami soy sauce) 11
Barbeque Beef marinated w/house special sauce 13
Lamb Chop (2 piece) w/ginger and garlic soy sauce 14
Grilled Ahi Tuna w/spicy soy sriracha teriyaki sauce 14

Omakese (Chef tasting course) 60

daily special fish from market
chef's selection of three appetizers; five pieces sushi;
soup and dessert

A La Carte

Grilled Organic Chicken 16
w/umami garlic teriyaki sauce and baked potato
Sautéed Salmon 19
w/lightly lemon soy butter and cooked fresh vegetable
Grilled New Zealand Sea bass 20
w/ Balsamic umami soy sauce and cooked fresh vegetable

not every ingredient is listed, please let us know of any allergies