

RED

S U S H I

SALADS

House Salad with Creamy Garlic Dressing	7
Marinated Seaweed Salad with Cucumber	7
Seared Tuna Salad	16

SOUPS

Miso Soup	6
Udon with Shrimp Tempura	11

COLD APPETIZERS

Ahi Poke on Lotus Chips	14
Spicy Tuna and Avocado Stack	11
Tuna Tataki with Citrus Ponzu Sauce	15
Shrimp Spring Roll with Spicy Sesame Miso Dressing	12
Seared Tuna with Sesame Miso Dressing	15
Spicy Shrimp Lettuce Wraps	14

HOT APPETIZERS

New Style Sashimi — Hot Oil Flashed Hamachi with Ponzu Sauce	15
Edamame	5
Gyoza: Pan Fried Pork Dumpling	9
Kushiyaki Beef: Grilled on Skewers	11
Kushiyaki Chicken: Grilled on Skewers	10
Agedashi Dofu	6
Seared Scallops with Sesame Miso Dressing	14
Crispy Rock Shrimp with Dynamite Sauce	15
Shrimp Spring Rolls Wrapped with Crispy Noodles	15
Shrimp and Vegetable Tempura	13

SUSHI ROLLS

	Hand Roll	Cut Roll
Tuna Roll	6.95	9.00
Yellowtail Roll	6.50	8.50
California Roll	6.75	10.00
Spicy Tuna Roll	7.00	11.00
Eel and Cucumber Roll	6.50	8.50
Vegetable Roll	4.50	7.00
Salmon and Avocado Roll	6.75	10.00

SUSHI AND SASHIMI

Nigiri 2 pcs on top of rice and Sashimi 4 pcs sliced

	Nigiri	Sashimi
Tuna (Maguro)	9.50	16.00
Yellowtail (Hamachi)	9.00	15.00
Salmon (Sake)	8.00	13.00
White Fish (Shiromi)	7.50	12.25
Shrimp (Ebi)	8.00	13.00
Fresh Water Eel (Unagi)	9.00	15.00
Mackerel (Saba)	6.50	10.75
Flying Fish Egg (Tobiko)	7.50	12.25
Sweet Shrimp (Ama Ebi)	8.50	13.75
Squid (Ika)	6.50	10.75
Scallop (Hotate)	7.50	12.25
Crab Meat (Kani)	8.50	13.00
Surf Clam (Hokki Gai)	7.50	12.25
Egg Omelet (Tamago)	6.00	10.00
Salmon Egg (Ikura)	7.00	11.50
Sea Urchin (Uni)	9.95	15.95
Octopus (Tako)	7.00	11.50
Seared Tuna	11.00	16.00
Fatty Tuna (Toro)	M/P	M/P

SPECIALTY ROLLS

Soft Shell Crab Roll	14
Fried Soft Shell Crab and Daikon Sprouts	
Alaskan Roll	13
California Roll topped with Smoked Salmon	
Tempura Shrimp Roll	12
Tempura Shrimp and Daikon Sprouts	
Dynamite Roll	13
California Roll topped with Scallops and Dynamite Sauce	
Caterpillar Roll	13
Eel, Cucumber and Avocado	
Dragon Roll	18
California Roll topped with Fresh Water Eel (Unagi)	
Philly Roll	10
Smoked Salmon, Cream Cheese and Cucumber	
Firecracker Roll	16
Breaded deep fried Salmon, Cream Cheese and Jalapeño, topped with Spicy Snow Crab Meat	
Lobster Roll	20
Avocado and Cucumber Roll, topped with Lobster and Dynamite Sauce	
Texas Tiger Roll	14
Cream Cheese, Cucumber and Kaiware Roll, topped with Shrimp	
Rainbow Roll	19
California Roll topped with Tuna, Salmon, White Fish, Yellowtail, Shrimp and Avocado	
Vegas Roll	16
Cream Cheese, Avocado and Cucumber Roll lightly fried and topped with Spicy Tuna	
Red Tiger Roll	17
Shrimp Tempura Roll topped with Spicy Tuna and Avocado	
Lucky Roll	15
Cream Cheese, Avocado and Cucumber Roll topped with Seared Salmon and Dynamite Sauce	

ENTREES

Chicken Teriyaki Grilled Chicken Breast with Teriyaki Sauce	20
Chicken Katsu Crisp Chicken Cutlets with Special Dipping Sauce	20
Grilled New York Steak with Wasabi Cream Sauce	26
Black Cod with Sweet Miso	24
Shrimp and Vegetable Tempura	24
Salmon with Dynamite Sauce	24
Deep Fried Soft Shell Crabs with Citrus Ponzu Sauce	28
Braised Short Ribs with Cognac Soy Reduction	25
Assorted Sushi Combo with Miso Soup	33
Ginger and Wasabi Crusted Sea Bass with Poached Daikon and Yuzu Pepper Soy	28
Seafood Trinity Grilled Lobster, Shrimp and Scallops	39

COMBINATION PLATES

New York Steak and Chicken Katsu	28
New York Steak and Shrimp Tempura	30
Black Cod, Salmon and Soft Shell Crab	32

DESSERTS

Ice Cream Cone Trio Green Tea, Mango and Raspberry	7
Crème Brulee	7
Chocolate Mt. Fuji with Mango-Ginger Mousse	7



COLD SAKE

Junmai Daiginjo

(Ultra-Premium) elegant & smooth, light bodied

	Glass	Bottle
• Horin "Good Fortune"	18	35 (300ml)
• Mizbasho "Early Bloom"	30	58 (500ml)

Junmai Ginjo

(Premium) - compact yet subtle, medium-bodied

• Murai - Sugidama "Cedar Ball"	17	33 (300ml)
• Wakatake - Onigoroshi	16	32 (300ml)

Junmai

(Pure Rice) - bold & flavorful, full bodied

• Otokoyama - Tokubetsu "Man's Mountain"	12	52 (750ml)
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Genshu

(Undiluted) - bold with a kick! full-bodied

• G Joy by Momokawa	8	42 (750ml)
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Draft

• Hakutsura		10 (180ml)
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Nigori

(Cloudy & Milky)... aka unfiltered sake

• Dassai Cloud 50 - Junmai Ginjo	17	32 (300ml)
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Non Traditional

Unique, friendly & fun

• Star Rabbit "Blueberry Sparkling Sake"		28 (330ml)
• Hana Fuji Apple	8	32 (750ml)
• Hana White Peach	8	32 (750ml)
• Hana Lychee	8	32 (750ml)

HOT SAKE

Gekkeikan

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BEER

Draft

Kirin Light, Japan	5	Bud Light, USA	4
Blue Moon, USA	5	Fat Tire, USA	5

Bottle

Kirin Ichiban, Japan	6.50	Coors Light, USA	5
Asahi Super Dry, Japan	6.50	Miller Lite, USA	5
Sapporo, Japan	6.50	Heineken, Holland	6
Bud Light, USA	5	Corona, Mexico	6
Budweiser, USA	5		

WINE SELECTIONS

Glass

Domain Chandon Brut Sparkling	8
Nuschese Pinot Grigio	10
14 Hands Chardonnay	8
Simi, Reserved Chardonnay	11
Chateau Ste. Michelle Riesling	8
Beringer White Zinfandel	7
14 Hands Merlot	8
14 Hands Cabernet Sauvignon	8
Silver Palm Cabernet Sauvignon	12
Echelon Pinot Noir	9
Newton Claret	14
Plum Wine	8

SIGNATURE COCKTAILS

RED Zen Tini

Stolichnaya Vodka & Pama Pomegranate shaken with sweet & sour and lemon

9

Sake Tini

Ketel One Vodka, shaken with Gekkeikan Sake

11

Plum Sake Tini

Ketel One Vodka, shaken with Gekkeikan Sake and Plum Wine

12

Bonsai Express

Captain Morgan Spiced Rum, banana liqueur, peach schnapps & tropical fruit juices

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