APPETIZER 前菜

Good things start small.

おすすめ Chef's Choice



Edamame 6

Spicy / Garlic Edamame 7



Agedashi Tofu 9



Gyoza 7.5



Corn Tempura 8



Baked Mussels 10



Blistered Shishitos 9



Chicken Karaage 9.5



Shrimp Tempura 15



Saikyo Miso Cod 30



Mixed Tempura 18



Veggie Tempura 15



Black Cod Karaage 16



Yellowtail Collar 17



Salmon Collar 15



Fried Soft Shell Crab 12



Spicy Tuna Crispy Rice 9.5

MORE TO START もう一品

- Miso Soup 3.5
- Clam Miso Soup 6
- Spam Musubi 7
- Jalapeño Poppers 12
- Kurobuta Sausage 9
  (Japanese Berkshire Sausage)

SALADS サラダ

- Seaweed Salad 8.5
- Cucumber Salad 8
  Cucumber, Sweet Vinegar
- Mixed Green Salad 8
  Organic Spring Mix, Japanese Mustard
- Avocado Salad 14
  Organic Spring Mix, Avocado, Japanese Mustard
- Kinoya Cucumber Salad おすすめ 14
  Cucumber, Snow Crab, Octopus, Boiled Shrimp, Sweet Vinegar
- Salmon Skin Salad 16
  Organic Spring Mix, Cucumber, Gobo, Avocado Crispy Salmon Skin, Ponzu
- Poke Salad 20
  Assorted Fish, Organic Spring Mix, Japanese Mustard

tangy, crispy, & refreshing



OUR SIGNATURE

Craft · Omotenashi · Simplicity

HAMACHI TRUFFLE おすすめ — 23
Yellowtail, Fried Shallots, Micro Sprouts, Truffle, & Yuzu Ponzu

HALIBUT TIRADITO — 24
Halibut, Garlic Chips, Yuzu Paste, Ponzu, Sesame, & Chili Oil

HAMACHI JALAPENO — 22
Yellowtail, Jalapeños, Cilantro, Yuzu Ponzu, & Olive Oil

CRISPY ONION ALBACORE — 20
Albacore Tuna, Crispy Onions, Garlic Butter, & Spicy Ponzu

YUZU MISO CRAB SALMON おすすめ — 25
Snow Crab wrapped in Salmon, Yuzu Miso Dressing, Truffle, & Tobiko

SPINACH SEARED SALMON おすすめ — 20
Seared Salmon, Fried Spinach, Shallots, & Yuzu Ponzu

YUZU TAKO おすすめ — 19
Octopus, Yuzu Paste, & Lemon Juice

SIZZLING ALBACORE — 20
Albacore Tuna, Stir Fried Onions, Garlic, Jalapeños, & Ponzu



寿司・刺身

SUSHI & SASHIMI

	SUSHI - 2pcs	SASHIMI - 3 PCS
Bluefin Tuna Hon Maguro Akami	10	15
Blufin Medium belly Chutoro	12	18
Blufin Fatty Tuna Otoro	MP	MP
Tuna Maguro	7	11
Seared Pepper Tuna	8	12
Salmon Belly	8	12
Salmon Shake	7	11
Seared Truffle Salmon	9	13.5
Yellowtail Belly	9	13.5
Yellowtail Hamachi	8	12
Black Snapper Kurodai	8	12
Halibut Hirame	9	13.5
Albacore Bincho	7	11
Fresh Water Eel Unagi	8	12
Octopus Tako	8	12
Mackerel Saba	7	
Spanish Mackerel Aji	9	
Hokkaido Scallop Hotate	10	
Bay Scallop Kobashira	8	
Sweet Shrimp Amaebi	15	
Shrimp Ebi	7	
Squid Ika	7	
Flying Fish Roe Tobiko	7	
Smelt Roe Masago	6.5	
Salmon Roe Ikura	9	
Omelette Egg Tamago	6	
Bean Curd Inari	6	
Crab Stick Kani Kama	6	



MORIAWASE

ASSORTED SUSHI & SASHIMI

4 pcs sushi

Salmon Tasting 16
4 pcs of Salmon, each prepared differently

Tuna Tasting 25
Bluefin Tuna Akami, Chutoro, Otoro, & Negitoro

10 pcs sushi

Chef's Choice Sushi 32
served with California, or Spicy Tuna Roll

Premium Chef's Choice Sushi 48
served with California, or Spicy Tuna Roll

16 pcs sashimi

Chef's Choice Sashimi 54

Premium Chef's Choice Sashimi 75

RICE BOWLS

Unagi Don 28
Broiled Fresh Water Eel over Sushi rice

Chirashi Don 30
Assortment of Sashimi over Sushi rice



FROM THE KITCHEN

Chicken Teriyaki	17	**Broiled Salmon**	19
Bulgogi	19.95	**Spicy Pork**	18
Pork Katsu	18	**Beef Steak**	21

Served with Steamed Rice


Bulgogi


Spicy Pork


Pork Katsu

FRIED RICE 炒飯

Vegetable	13.5	**Beef**	17.5
Chicken	15.5	**Shrimp**	19



NOODLES 麺

Udon (+$3 Shrimp Tempura, +$3 Chicken) おすすめ	13
Bulgogi Udon	17
Chicken Yakisoba(+$2 Beef, +$4 Shrimp)	16


Yakisoba


Bulgogi Udon


Udon

TEMPURA • BAKED ROLLS



DRAGON 16.5
IN CRABMEAT, AVOCADO
OUT EEL, AVOCADO, EEL SAUCE



CATERPILLAR 16
IN CRABMEAT, CUCUMBER, EEL
OUT AVOCADO, EEL SAUCE



BENU 18.5
IN CRABMEAT, SHRIMP TEMPURA, AVOCADO
OUT EEL, SPICY MAYO, EEL SAUCE



KOBE ROLL 20
IN SPICY TUNA, CUCUMBER
OUT SEARED BEEF, CILANTROS, WASABI MAYO, EEL SAUCE



MARDI GRAS 19.5
IN SHRIMP TEMPURA, AVOCADO
OUT SALMON, CRABMEAT, SPICY TUNA, SPICY MAYO, EEL SAUCE



FIRE ISLAND 19
IN SPICY TUNA, AVOCADO, SHRIMP TEMPURA
OUT SEARED TUNA, JALAPEÑOS, RED ONIONS, GARLIC PONZU



FIRE CRACKER 18
IN CRABMEAT, SHRIMP TEMPURA, AVOCADO
OUT SPICY TUNA, JALAPEÑOS, TEMPURA FLAKES, SPICY MAYO, EEL SAUCE



MIGHTY MANGO 18
IN SPICY TUNA, SHRIMP TEMPURA
OUT MANGO, AVOCADO, AIOLI, SPICY MAYO



TOKYO SUNSET 19.5
IN CRABMEAT, SHRIMP TEMPURA, AVOCADO, WRAPPED IN SOY PAPER
OUT SEARED SALMON, JAPANESE MUSTARD



HAMACHI SORA 19
IN DEEP-FRIED SNAPPER, CRABMEAT, AVOCADO
OUT YELLOWTAIL, YUZU PASTE, PONZU SAUCE



YUZU SALMON 20
IN SHRIMP TEMPURA, CRABMEAT, AVOCADO
OUT SALMON, CRISPY ONIONS, SPICY MAYO, YUZU SAUCE



SHRIMP KILLER 17
IN SHRIMP TEMPURA, CRABMEAT, AVOCADO
OUT BOILED SHRIMP, SWEET CHILI



VOLCANO 20
IN SALMON TEMPURA, CUCUMBER
OUT SHRIMP TEMPURA, BAKED SCALLOPS, SPICY MAYO, EEL SAUCE



BAKED SALMON 17
IN CRABMEAT, AVOCADO
OUT BAKED SALMON, SPICY MAYO, EEL SAUCE



B.S.C 18
IN CRABMEAT, AVOCADO
OUT BAKED SCALLOPS, SPICY MAYO, EEL SAUCE



BAKED LOBSTER 22
IN CRABMEAT, AVOCADO
OUT BAKED LANGOUSTINES, MASAGO, SPICY MAYO, EEL SAUCE



VEGAS 16.5
IN CRABMEAT, SALMON, TUNA, YELLOWTAIL, CREAM CHEESE, AVCADO
OUT DEEP-FRIED, SPICY MAYO, EEL SAUCE



CRISPY TUNA BOMB 18
IN CRABMEAT, AVOCADO
OUT DEEP-FRIED, TOPPED WITH SPICY TUNA, FURIKAKE, GARLIC POZU, SPICY MAYO



GOLDEN CRUNCH 18
IN SHRIMP TEMPURA, CREAM CHEESE, AVOCADO
OUT DEEP-FRIED, SPICY CRABMEAT, SPICY MAYO, EEL SAUCE



TROPICAL CRUNCH 18
IN DEEP-FRIED SNAPPER, CRABMEAT, AVOCADO
OUT DEEP-FRIED WHOLE ROLL TOPPED WITH MANGO SALSA, SPICY MAYO

CUT ROLLS • HAND ROLLS

BLUE CRAB	10
EEL AVOCADO	9.5
TUNA	8
SPICY TUNA	8.5
SALMON	8
SALMON AVOCADO	9
SALMON MANGO	9.5
YELLOWTAIL	9
SCALLOP AVOCADO	9.5
SALMON SKIN	9
AVOCADO	7.5
CUCUMBER	6
VEGGIE	7.5
CALIFONIA	7.5
SPICY CALIFORNIA	8
PHILLY	9
SPIDER	16
SHRIMP TEMPURA	12
RAINBOW	17

FRESH ROLLS



TIGER 16.5
IN CRABMEAT, AVOCADO
OUT BOILED SHRIMP, AVOCADO, SWEET CHILI



WAIKIKI 19
IN TUNA, CUCUMBER, AVOCADO
OUT TUNA, JALAPEÑOS, CILANTROS, SRIRACHA, AIOLI



GARLIC TUNA 17.5
IN SPICY TUNA, CUCUMBER
OUT TUNA, GARLIC CHIPS, SPICY MAYO, GARLIC PONZU



BONSAI 18
IN SPICY ALBACORE, CUCUMBER
OUT ALBACORE, GARLIC CHIPS, CHILI OIL, GARLIC PONZU



KING SALMON 17
IN SPICY CRABMEAT, AVOCADO
OUT SALMON, SPICY MAYO



SUPER PHILLY 19
IN SALMON, AVCADO, CREAM CHEESE
OUT SALMON, SPICY MAYO, EEL SAUCE



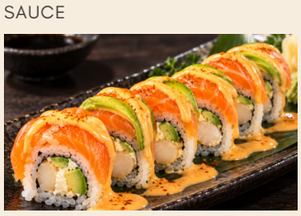
GEISHA 17.5
IN SPICY CRABMEAT, AVOCADO
OUT SALMON, TUNA, TOBIKO, SPICY MAYO, EEL SAUCE



RED DRAGON 20
IN CRABMEAT, AVOCADO, CUCUMBER
OUT SPICY TUNA, SALMON, SPICY MAYO, JAPANESE MUSTARD



MAUI 17
IN CRABMEAT, CUCUMBER
OUT TUNA, AVOCADO, GARLIC PONZU



SALMON SCALLOP 18.5
IN MAYO SCALLOPS, AVOCADO
OUT SALMON, SPICY MAYO



YUMMY 15.95
IN SPICY TUNA, CUCUMBER
OUT AVOCADO, SPICY MAYO, SAUCE



YUZU DELIGHT 18.5
IN SPICY CRABMEAT, AVOCADO
OUT SALMON, MANGO SALSA, YUZU, SPICY MAYO, SESAME SAUCE



SAKE BOMB 17.5
IN SPICY TUNA, CUCUMBER
OUT SALMON, CHILI OIL, YUZU PONZU



BAJA CALIFORNIA 18.5
IN SPICY TUNA, CUCUMBER, AVOCADO
OUT YELLOWTAIL, CILANTROS, YUZU PONZU



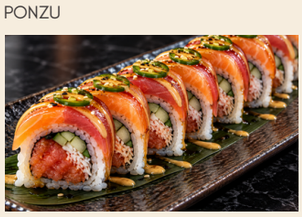
ABURI HAMACHI 17
IN ASPARAGUS, CUCUMBER, AVOCADO
OUT SEARED YELLOWTAIL, TOBIKO, YUZU PEPPER



ALBACORE DELIGHT 19
IN CRABMEAT, AVOCADO
OUT ALBACORE, RED ONIONS, CILANTROS, SRIRACHA, GARLIC PONZU



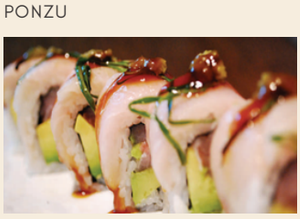
STEARNS. ST 19
IN SPICY ALBACORE, CUCUMBER, AVOCADO
OUT SALMON, MASAGO, YUZU PONZU



LONG BEACH 17.95
IN SPICY TUNA, CRABMEAT CUCUMBER
OUT SALMON, TUNA, JALAPEÑOS, JAPANESE MUSTARD

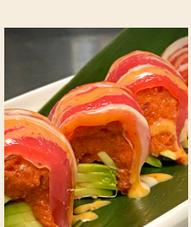


PACIFIC SHRIMP 18.95
IN SPICY TUNA, SPICY CRABMEAT, CILANTROS, WRAPPED IN SOY-PAPER
OUT BOILED SHRIMP, GARLIC PONZU



YUZU HAMACHI 21
IN YELLOWTAIL, AVOCADO, CUCUMBER
OUT YELLOWTAIL, YUZU PEPPER, TRUFFLE PONZU

NO RICE ROLLS



TOKYO 19
IN SOY PAPER, SPICY TUNA, AVOCADO
OUT TUNA, SPICY MAYO, SESAME SAUCE



OSAKA 18
IN SOY PAPER, SPICY CRABMEAT, MANGO
OUT AVOCADO, EEL SAUCE, SPICY MAYO



HOKKAIDO 18
IN SOY PAPER, CRABMEAT, AVOCADO
OUT SALMON, EEL SAUCE, SESAME SAUCE



NAGOYA 19.5
IN SOY PAPER, TUNA, SALMON, CRABMEAT
OUT AVOCADO, SPICY MAYO, EEL SAUCE



KYOTO 21
IN SOY PAPER, SPICY TUNA, CRABMEAT, SHRIMP TEMPURA
OUT BOILED SHRIMP, SPICY MAYO, EEL SAUCE



WATERMELON 18
IN TUNA, SALMON, YELLOWTAIL, CRABMEAT, AVOCADO
OUT CUCUMBER WRAPPED, MUSTARD, TRUFFLE PONZU

BEER • SOJU • WINES

Bottled Beer

Asahi	9.5
Kirin	9.5
Kirin Light	9.5
Sapporo	9
Orion	10

On Tap

Sapporo (16 oz / 32 oz)	7.5/14

Soju

Original	15
Lemon	15
Strawberry	15
Green Apple	15

Wines

Chardonnay	9.5
Sauvignon Blanc	9.5
Pinot Grigio	9.5
Plum Wine	10

SOFT DINKS • TEA

Coke / Diet Coke / Sprite / Ginger Ale / Dr. Pepper	3
Ramune (Original / Strawberry / Grape)	4
Hot Green tea / Jasmine / Hojicha	3
Iced Green Tea	3.5
Lemonade	3.5
Perris Sparkling Water	3.5



DESSERTS

Green Tea Ice Cream	5
Tempura Green Tea Ice Cream	7.5
Mochi Ice cream (Mango / Strawberry / Black Sesame / Matcha)	5



SAKE LIST

Less thinking, more sipping



House Hot Sake

Lightly dry
Floral, Melon
8 / 15 (100 / 250 ml)



Sho Chiku Bai Junmai Ginjo

Medium dry
Pear & Melon
17 *(300 ml)*



Hakutsuru Sayuri Nigori

Silky
Grape & Cherry Blossom
19 (300 ml)



Hakutsuru Junmai Ginjo

Lightly dry
Floral, Melon
22 (300 ml)



Kikusui Junmai Ginjo

Lightly dry
Orange, Persimmon
25 *(300 ml)*



Dassai 45

Light & Sweet
Green Apple, Melon
30 *(300 ml)*



おすすめ

Dassai 23

Light & Sweet
Floral, Melon, Honey
55 / *110 (300 ml / 720 ml)*



Kurosawa Junmai

Rich & Dry
Wet Stone, Earthy
55 (720 ml)



おすすめ

Wakatake Onikoroshi Junmai Daijinjo

Rich & Dry
Melon, Peach
95 *(720 ml)*



おすすめ

Kubota Manju

Lightly dry
Floral, Pear
140 (720 ml)



What is Sake?
Sake (酒) is a traditional Japanese alcoholic beverage made from rice, water, koji mold, and yeast.

Main Types of Sake

- ***Junmai**: Rich, full-bodied, rice-forward*
- ***JUNMAI GINJO**: Delicate,Fruity, Aromatic*
- ***Junmai Daiginjo**: Premium, refined, often fruity*
- ***Nigori**: Cloudy, creamy, sometimes sweet*