

DRINKS



REDS

	Glass	Bottle
Apothic Red Blend	8	27
Modesto, California — Blend of merlot, syrah and bold cabernet		
Josh Cellars Cabernet Sauvignon	9	31
Central California — Dark fruits, cinnamon, clove, and subtle oak aromas, flavors of black cherries and blackberries, accented by vanilla and toasty oak, finishing long with round, soft tannins.		
Diseno Malbec	9	31
Mendoza, Argentina — Stone fruit, coffee, blueberry and chocolate		
Ménage À Trois Dolce Sweet Red	9	31
California — Decadently sweet, semi sparkling red blend, brimming with a wealth of dark blackberry and raspberry flavors, accented by warm notes of cherry vanilla.		
Meiomi Pinot Noir	9	35
Monterey, Sonoma and Santa Barbara Countries, California — Spice-filled aromas, bright berry flavor, rich textures, elegant balance of spice and fruit, weight and restraint.		
Robert Mondavi Merlot	8	27
California — Distinctive aromas of ripe red cherry, Asian plum, and cranberry, along with hints of black olive, tea leaf, baking spice, and sweet oak.		
Louis Martini Carbernet Sauvignon	9	35
Sonoma, California — Ripe flavors of black cherry, currant and spice		

WHITES

	Glass	Bottle
Hakutsuru Plum Wine	9	31
Kobe, Japan — Natural plum		
Dreaming Tree Chardonnay	9	35
Geyserville, California — Fruit, toasty oak, and vibrant citrus flavors		
Mezzacorona Pinot Grigio	7	23
Dolomiti, Italy — Crisp green apple, mineral and honeysuckle note		
Ruffino Pinot Grigio	9	31
Tuscany, Italy — Note of pears, citrus fruit and floral finish		
Blufeld Riesling	8	27
Mosel, Germany — Medium sweet with notes of citrus and peach		
Seaglass Chardonnay	8	27
Santa Barbara, California — Unoaked with notes of tropical sweetness		
Cavit Moscato	8	27
Trento, Italy — White peach, apricot with a touch of sweetness		
Oyster Bay Sauvignon Blanc	9	31
Marlborough, New Zealand — Tropical and gooseberry note		
Nobilo Sauvignon Blanc	8	27
Marlborough, New Zealand — Fresh flavors of melon and citrus		
Ruffino Prosecco	8	27
Northeastern region, Italy — Bright and crisp sparkling wine, with hints of peach and golden apple		
Seaglass Rosé	8	27
Monterey County, California — Delicate aromas of ripe raspberry and wild strawberry are highlighted by fresh floral and citrus accents that lead to an enchanting crisp, clean finish		

BEER

ASIAN BEERS

	Small	Large
Sapporo (Japan)	4	7
Sapporo Light (Japan).....	4	---
Asahi Super Dry (Japan)	4	---
Kirin Ichiban (Japan).....	4	7
Tsing Tao (China)	5	---

CRAFT BEERS

Sierra Nevada Pale Ale	5
Angry Orchard Hard Apple Cider	5
Revolution Anti-Hero	6
Dogfish Head 90 Minute IPA	8
Bluemoon	5



THE SOCIAL DRINKERS

Perfect Manhattan	9
Jim Bean Bourbon, Sweet Vermouth, Dry Vermouth, Cherry, Angostura Bitter	
Tom Collins	8
Tangeray Gin, Fresh Lemon Juice, Simple Syrup, Club Soda, Garnished with Lemon Wheel	
Pink Cloud	8
Kinky Liqueur, Lemon, Bacardi Superior, Prosecco, Whipped Cream, Sugar Syrup	
Sparkling Chambord	8
Chambord Blackberry, Topped with Ruffino Prosecco, Fresh Blackberry	
Dirty Martini	9
Kettle One, Dry Vermouth, Olive Juice, Olives	
French Martini	9
Grey Goose, Chambord, Pineapple Juice, Blackberry	
Mai Tai	8
Light and Dark Rum, Malibu Coconut, Orgeat Syrup, Pineapple and Orange Juice, Grenadine	
Classic Margarita	8
Milagro Silver, Triple Sec, House Made Sour Mix, Lime, Salted Rim	
Classic Mojito	8
Bacardi Superior, Fresh Mint, Lime, Sugar Syrup, Club Soda, Triple Sec	
Classic Pina Colada	8
Malibu Coconut Rum, Pina Colada Mix with Fresh Pineapple and Cherry	
Moscow Mule / Kentucky Mule	8
Choice of Tito's Vodka or Jim Beam Bourbon, Fever-Tree Ginger Beer, Fresh Mint and Lime	

ASIAN INSPIRED COCKTAIL

Once Upon A Time in Tokyo	9
Suntory Toki, Sugar Syrup, Angostura Bitter, Club Soda, Orange Rind	
Lychee Martini	9
Grey Goose Vodka, Soho Lychee Liqueur, Nagomi Syrup, Sierra Mist, Garnished with Lychee Fruit	
Mango Paradise	9
Bacardi Dragonberry, Mango Puree, Lemon, Coconut Cream, Pineapple, Strawberry Puree, Sour Mix	
Passion Okinawa	8
Bacardi Limon, Peachtree Liqueur, Nagomi Lychee, Sierra Mist, Garnished with Fresh Flower and Salted Rim	
Bloody Sriracha	9
Smirnoff, Tomato, Celery, Sriracha, Horseradish, Worcester, Kosher	
Ginger Smash	8
Ginger Infused Liqueur, Smirnoff, Lemon, House made Ginger Syrup, Ginger Ale	
Shogun's Choice	8
Captain Morgan Spiced Rum, Peach Infused Liqueur, Pineapple Juice, Orange Juice, Cherry	
Bliss	8
Ciroc Peach, Hana Awaka Sparkling Sake, Ginger Ale, Cherry	

SAKES

Sake is a Japanese alcoholic beverage that is made from fermented rice known as "shuzo kotekimar". This rice contains a starch called shipaku in the center of the grain. Premium sake are made only from this starch to have a superior taste. Sake can be served hot but premium sake are recommended to be served chilled to bring out the full flavor.

~ October 1st is the Official Sake Day of Japan ~



HOUSE SAKE

	Small	Large
Ozeki House Cold Sake	---	7
Ozeki House Hot Sake	4	7

JUNMAI 70% original grain, earthier and fuller bodied

	Small	Large
Hakushika Chokara Extra Dry Sake	---	12
Hakutsuru Organic Junmai	---	14

JUNMAI GINJO 60% original grain, lighter and fruit forward

	Small	Large
Hakutsuru Junmai Ginjo	---	14
Yamada Nishiki Junmai Ginjo	---	15
Hakushika Kijuro Honjozo	---	16

JUNMAI DAIJINJO 50% of original grain, smooth and refined

	Small	Large
Hakushita Junmai Daijinjo	6	28
Hakutsuru Junmai Daijinjo	6	28
Gekkeikan Horin Junmai Daijinjo	8	32

NIGORI Unfiltered sake, contains rice sediments

	Small	Large
Hakushika Snow Beauty Nigori	---	12
Hakutsuru Sayuri Nigori	---	14

FLAVORED & FLIGHTS

	Small	Large
Hana Awaka Sparkling Sake	---	9
Hana-Kohaku Plum Sake	---	12
Hana Fuji Apple Sake	7	26
Hana Lychee Sake	7	26
Hana-Fuga Peach Sparkling Sake	---	12
Sake Flight	---	10
Kakutsuru Organic Junmai, Junmai Ginjo, Sayuri Nigori		
Sake Flavor Flight	---	10
Hana Fiji Apple, Hana Lychee, Hana Kohaku Plum		

NON-ALCOHOLIC BEVERAGES

Soft Drinks (free refill)	3
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Lemonade, Ice Tea, Hot Tea, Club Soda	
Virgin Pina Colada	6
Mango Smoothie	6
Strawberry Smoothie	6
San Pellegrino	4
Ramune Japanese Sparkling Water	3
Juice (no refill).....	3
Orange, Apple, Cranberry, Pineapple	



APPETIZER FROM KITCHEN

Takoyaki (4pcs)	8.00
Edamame	5.00
Vegetable Tempura (8pcs)	6.50
Shrimp (3pcs) & Vegetable Tempura (4pcs)	9.50
Soft Shell Crab Appetizer	9.50
Chicken Gyoza (6pcs) Steamed or Fried	6.50
Crab Rangoon	6.00
Yakitori (2 skewers) Grilled Teriyaki Chicken with Onion and Bell Pepper on Skewers	4.50
Shrimp Shumai (6pcs) Steamed or Fried	6.00
Tempura Calamari Fried calamari served with sweet chili sauce	7.00
Beef Asparagus	9.50
Agedashi Tofu	6.50
Haru Maki (4pcs) Vegetable Spring Roll	5.00
Japanese Chicken Nugget	7.50
Fried Oyster (5pcs)	9.50
Seafood Tempura Sampler	15.00



APPETIZER FROM SUSHI BAR

Seared Scallop (3pcs)	10.00
Usuzuguri Sliced red snapper, fried onion, fish egg with chef special sauce	12.00
Sashimi Jalapeno Yellowtail & jalapeno with masago, scallion and ponzu sauce	9.50
Sunomono Assorted sashimi with tobiko and seaweed in wasabi yuzu sauce	9.00
Kani-Su Crab and avocado wrapped with cucumber in ponzu sauce	8.50
Ahi Tuna Seared tuna with black pepper, scallion, masago and ponzu sauce	11.00
Crispy Jalapeno (6pcs)	9.50



SALAD

House Salad	2.50
Cucumber Salad	4.50
Seaweed Salad	6.00
Ika Salad Marinated Squid	7.00
Avocado Salad House salad with avocado on the top	5.00
Crispy Kani Salad	7.00

SOUP

Miso Soup Soybean paste broth with tofu, seaweed and green onion	2.50
Spicy Seafood Miso Soybean Paste broth with Shrimp, Scallop and Mussel	5.00
House Seafood Soup (for 2)	11.00
Mushroom Soup (for 2) Clear broth with 3 kinds of mushrooms and black pepper	9.00

REGULAR ROLLS (5-6pcs)

Tuna Roll	5.00
Salmon Roll	5.00
Yellowtail Roll	6.00
California Roll	5.00
Philadelphia Roll	7.00
Tuna Avocado Roll	8.00
Salmon Avocado Roll	6.50
Spicy Tuna Roll	8.00
Spicy Salmon Roll	6.50
Spicy Kani Roll	6.50
Spicy Yellowtail Roll	7.50
Eel Avocado Roll	7.00
Eel Cucumber Roll	7.00
Alaskan Roll (6pcs) Avocado, cucumber and salmon	7.00
Boston Roll (5pcs) Avocado cucumber, lettuce, Boiled shrimp, crab and spicy mayo	7.00
Shrimp Tempura Roll (5pcs) Shrimp tempura, avocado, cucumber, and eel sauce	8.50
American Dream Roll (5pcs) Shrimp tempura, avocado, cucumber, eel, masago and eel sauce	9.00
Spider Roll (5pcs) Tempura soft shell crab, avocado, cucumber, lettuce, masago and eel sauce	9.50
Salmon Skin Roll (6pcs) Salmon skin, cucumber and cream cheese with eel sauce	6.00
Spicy Scallop Roll (5pcs) Scallop wrapped with cucumber, rice and seaweed, topped with tobiko, eel sauce, spicy mayo	9.50
Mexican Roll (5pcs) Yellowtail, jalapeno, cilantro and avocado	8.50
Naruto (5pcs) Choice of tuna, salmon, hamachi Inside w. avocado then wrapped w. cucumber in ponzu sauce	11.00
Chicken Tempura Roll (5pcs) Chicken Tempura with cucumber, avocado & eel sauce	8.00
Chicken Teriyaki Roll (5pcs) Chicken teriyaki with cucumber, avocado & teriyaki sauce	8.80



VEGETARIAN ROLLS (5-6pcs)

AAC Roll	4.50
Avocado Roll	4.00
Cucumber Roll	4.00
Oshinko Roll	4.00
Sweet Potato Roll	7.50
Shitake Mushroom Roll	6.50
Futo Roll Asparagus, avocado, tamago, kampyo, oshinko and cucumber	7.50
Vegetable Deluxe Roll (8pcs) Tempura broccoli, sweet potato, cucumber, asparagus topped with avocado and wasabi mayo	12.00

SIGNATURE ROLLS

Caterpillar Roll (8pcs) Eel, cucumber inside topped with avocado and eel sauce	13.00
King Lobster (8pcs) Spicy tuna, avocado inside, topped with lobster tempura and eel sauce	17.00
Green Turtle Roll (8pcs) Spicy crunch white tuna roll topped with avocado & wasabi mayo	13.00
Rainbow Roll (8pcs) Crab, avocado, cucumber, topped with tuna, yellowtail, salmon, white fish, and avocado	12.00
Angel Hair Roll (8pcs) Shrimp tempura, apple topped with crab, avocado, crunch, masago and scallion in special sauce	15.00
Godzilla Roll (10pcs) Shrimp tempura, crab, avocado, cucumber, cream cheese, tobiko, topped with crunch, spicy mayo, and eel sauce	17.50
Sweet Heart Roll (10pcs) Spicy crunchy tuna and crab, wrapped with fresh tuna, chili sauce and soy bean paper	16.00
Fire Phoenix Roll (8pcs) Crab, avocado, cream cheese topped with torched salmon, tobiko, spicy eel sauce and spicy mayo	14.00
Volcano Roll (10pcs) Spicy tuna, cream cheese, jalapeno, avocado and crab then deep fried, topped with spicy mayo and eel sauce	15.00
Spicy 2 in 1 Roll (8pcs) Spicy salmon topped with spicy tuna, crunch and spicy mayo	13.00
Fire Dragon Roll (8pcs) Shrimp tempura, cream cheese topped with salmon and white tuna, then baked with special sauce, sprinkled with tobiko and scallion	16.00
Color Dragon Roll (8pcs) Shrimp tempura, cucumber topped with eel, tuna, avocado, tobiko scallion and eel sauce	15.00
Sapporo Roll (8pcs) Crab, avocado and cucumber topped with spicy tuna and tempura crunch with spicy mayo	12.00
Scorpion Roll (16pcs) Combined with two signature rolls, half with tempura shrimp and cucumber the other half with tempura soft shell crab. Both topped with boiled shrimp and eel sauce	24.00
Spicy Crispy Tuna Roll (8pcs) Cucumber, crunch, jalapeno and tobiko, topped with tuna, white tuna, cilantro, sesame oil and ponzu sauce	16.00
Torched Scallop Roll (8pcs) Tempura soft shell crab, cucumber, topped with torched scallop and eel sauce	15.00
Sunny Roll (8pcs) Salmon, tuna, yellowtail roll topped with crab, ikura in wasabi mayo sauce	16.50
Mango Tango Roll (8pcs) Shrimp tempura, cucumber, cream cheese roll topped with lobster salad, mango, tomato with eel sauce and mango sauce	15.50
Casino Roll (10pcs) Shrimp tempura, crab, eel, wrapped with avocado in eel sauce	18.00
Dynamite Roll (8pcs) Inside with cream cheese, spicy tuna & avocado then fried, topped with baked crab meat, scallop and eel sauce	15.00
Dancing Eel Roll (8pcs) Inside with cream cheese, eel & cucumber, topped with eel, avocado, eel sauce and sesame seed	15.00
Chicago Fire Roll (10pcs) Kampyo, avocado, unagi, tamago, cream cheese wrapped with soy bean paper then fried, topped with spicy mayo and unagi sauce	16.00
Dragon Roll (8pcs) Shrimp tempura, cucumber, topped with eel, avocado and eel sauce	14.50
Crazy Tuna Roll (8pcs) Spicy tuna with jalapeno topped with sliced fresh tuna and sriracha sauce	15.00
Surf and Turf Roll (8pcs) Shrimp tempura, asparagus roll, topped with torched beef, served with spicy eel sauce and wasabi mayo	16.00
Crazy Kani Roll (8pcs) Shrimp tempura, cucumber, topped with spicy kani, eel sauce, spicy mayo and crunch	13.00
Happiness Roll (8pcs) Tempura white fish, jalapeno inside, topped with spicy white tuna and sriracha sauce	13.00

NIGIRI or SASHIMI

Order by piece

Sweet Shrimp (amaebi).....	5
Shrimp (ebi)	2.5
Surf Clam (hokkigai)	2.5
Yellowtail (hamachi)	4
Tofu Skin (inari).....	2.25
Crab (kani)	4
Salmon Roe (ikura)	4
Squid (ika)	2.5
Tuna (maguro).....	4
Seabass (suzuk i.....	3
Spicy Scallop.....	3
Scallop (kaibashira).....	3
Mackerel (saba).....	2.5
Salmon (sake)	4
Smoked Salmon.....	3.5
Flying Fish Egg (tobiko)	3
Red Snapper (tai)	2.5
Egg (tamago).....	2.5
Octopus (tako)	2.5
Smelt Roe (masago)	2.5
White Tuna (saku).....	3
Eel (unagi).....	3.5
Avocado.....	2.25
King Crab (kani).....	MP
Sea Urchin (uni)	MP
Lobster Salad.....	4



SUSHI ENTREE

Served with miso soup & house salad, chef's choice sashimi & nigiri

Maki Combination California roll, tuna avocado & salmon roll	15
Spicy Maki Combination 🌶️ Spicy tuna roll, spicy kani roll, spicy salmon roll	18
Sushi Deluxe 10pcs nigiri & califonia roll	26
Sashimi Regular 12pcs sashimi	26
Sashimi Deluxe 16pcs assorted sashimi	35
Chirashi Assorted sashimi & Japanese radish on a bed of seasoned rice	22
Sushi & Sashimi For One 5pcs sushi, 5pcs sashimi & California Roll	32
Sushi & Sashimi For Two 10pcs sushi, 15pcs sashimi & Color Dragon Roll	65
Love Boat 15pcs sushi, 18pcs sashimi, Angel Hair Roll, & Volcano Roll	88
Unagi Don 8pcs sliced eel on a bed of seasoned rice	22
Tekka Don 8pcs sliced tuna on a bed of seasoned rice	22
Sake Don 8pcs sliced salmon on a bed of seasoned rice	22

ASIAN CUISINE

Pad Thai 🌶️ Choice of chicken, beef, tofu or shrimp	16
Thai Curry Choice of chicken, beef, shrimp or tofu (Served with white rice)	16
Mushroom, bell pepper, onion, basil in a curry sauce.	
Basil Fried Noodle House Style 🌶️	15
Thin egg noodle, shrimp, chicken, Asian vegetables, basil, with a squeeze of fresh lemon juice & jalapeno	
Kung Pao Chicken 🌶️ (Served with white rice)	15
Wok seared chicken with blackened chilies, red, green bell peppers & roasted peanuts in a spicy chili sauce	
Orange Chicken 🌶️ (Served with white rice)	15
Lightly breaded & stir-fried chicken with fresh oranges, dried chili pepper in sweet tangy sauce	
Mongolian Beef 🌶️ (Served with white rice)	16
Beef slice, green onion, deep fried vermicelli, hoisin sauce, toban sauce & oyster sauce	
Japanese Beef (Served with white rice)	21
Beef cube, fresh garlic, soy sauce, sake, black pepper powder & green onions	
Tempura Udon	15
Wide Japanese udon noodles in clear broth with 2pcs shrimp & 4pcs veggie tempura on the side	
Yaki Udon Choice of beef, chicken or shrimp	15
Pan fried wide Japanese udon noodles with assorted veggies	
Nabe-Yaki Udon	16.5
Assorted seafood with mussel, scallop, sweet shrimp, crab in broth topped with raw egg & two pieces of shrimp tempura	
House Fried Rice Fried rice, onion, zucchini, carrot, egg & scallions	
Chicken	12
Beef	13
Shrimp	13
Veggie.....	12
Combination	14

KITCHEN ENTREES

Served with miso soup, house salad & steamed rice

Chicken Teriyaki	16
Chicken Katsu.....	16
Salmon Teriyaki.....	18
Scallop Teriyaki	19
Shrimp Tempura 6pcs vegetable, 5pcs shrimp	17
Shrimp Teriyaki	16
Beef Teriyaki	19
Pork Tonkatsu	15



DESSERT

Mochi Ice Cream (2pcs)	4.50
Choice of Mango, Strawberry, Vanilla, Green Tea, Chocolate, Red Bean	
Tempura Ice Cream.....	6.50
Choice of Green Tea, Vanilla	
Tempura Cheese Cake	7.00
Tempura Oreo (6pcs)	6.50

LUNCH SPECIAL

Monday - Saturday 11am - 3:30pm
Served with Miso Soup & House Salad
Chef's Choice with Nigiri & Sashimi



Any Two Rolls.....	13
Any Three Rolls.....	15
Any Two Rolls & 4pcs Nigiri or Sashimi.....	17
Any Three Rolls & 2pcs Nigiri or Sashimi.....	17
8pcs Sushi & Choice of 1 Roll.....	18
8pcs Sashimi & Choice of 1 Roll	18

CHOOSE ROLLS FROM BELOW:

AAC Roll	Shrimp Tempura Roll	Eel Avocado Roll
Alaskan Roll	Chicken Tempura Roll	Spicy Tuna Roll
Avocado Roll	Chicken Teriyaki Roll	Yellowtail Roll
Cucumber Roll	California Roll	Salmon Skin Roll
Sweet Potato Roll	Tuna Avocado Roll	Spider Roll
Futo Roll	Boston Roll	Spicy Salmon Roll
Eel Cucumber Roll	Philadelphia Roll	Spicy Kani Roll
Salmon Avocado Roll	Tuna Roll	Salmon Roll

LUNCH SPECIAL BENTO BOX

Served with Miso Soup, House Salad, Shumai, 3pcs California Roll & Steamed Rice

Tempura Shrimp 3pcs shrimp & 4pcs Vegetable	14
Teriyaki Chicken.....	14
Teriyaki Beef	15
Teriyaki Salmon.....	15
Pork Tonkatsu.....	15
Chicken Tonkatsu	14

SIGNATURE LUNCH PLATTERS

Monday - Saturday 11am - 3:30pm
Served with Miso Soup & House Salad
Chef's Choice with Nigiri & Sashimi

Pick Any 2 Signature Rolls.....	26
Pick Any 2 Signature Rolls & 4pcs Nigiri or Sashimi.....	32
Pick Any 3 Signature Rolls.....	37
Pick Any 3 Signature Rolls & 2pcs Nigiri or Sashimi.....	39

CHOOSE ROLLS FROM BELOW:

Godzilla Roll	Fire Phoenix Roll	Sunny Roll
Angel Hair Roll	Vegetable Deluxe Roll	Spicy Crispy Tuna Roll
Volcano Roll	Mango Tango Roll	Rainbow Roll
Sapporo Roll		Spicy 2 in 1 Roll



🌶️ Hot & Spicy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Contact your public health official or physician for additional information.

*Prices are subject to change without notice.