

--HAPPY HOUR--

HAPPY HOUR DRINKS(Daily 4-7pm & Sunday all night)

Yakuza(yuzu-matcha) Gimlet	8	G&T	6
Raspberry Lavender Mojito	6	(African rooibos tea & honey-	
Blackberry Margarita	7	bush infused gin, tonic)	
Lychee Martini	6	Beer on Tap	4
Whisky Sour	6	House Sake (hot)	4
Sangria 43	6	House Red/White Wine	6

HAPPY HOUR FOODS (Daily 4-7PM)

***HALF OFF! hot plate appetizers

-Matcha Shrimp Tempura	-Spring Rolls
-Charcoal Sweet Potato & Eggplant Tempura	-Fried Tofu
-Pork Gyoza Pan-fried	-Pink Edamame
	-Shrimp Shumai

***From SUSHI BAR

-Sushi Nigiri or Sashimi \$3 (2pieces per order)

(vegan)Shiitake Mushroom	Salmon
Spicy Tuna	Tuna
Spicy Salmon	Escolar (super white tuna)
Spicy Krab Delight	Izumidai (white fish)
Spicy Scallop	House-marinated Ebi Shrimp

-Salmon Hosomaki *seaweed outside (6pcs)	\$5
-Escolar Hosomaki *seaweed outside (6pcs)	\$5
-Spicy Roll *choice of Salmon, Tuna, Krab delight (5pcs)	\$4
-California Roll (5pcs)	\$4
-Salmon Skin Roll (5pcs)	\$4
-Shrimp tempura Roll (5pcs)	\$4
-Mexican Roll (5pcs)	\$4
-Salmon Avocado Roll (5pcs)	\$5
-Hello! Japan Roll (5pcs) *Izumidai (white fish), cucumber, jalapeno, lime, kimchi sauce	\$5
-Happy Roll *Spicy tuna, jalapeno, cream cheese, whole deep-fried panko style and topped with eel sauce & Sriracha	\$7

LUNCH SPECIAL (11AM-4PM Weekdays)

THAI & SUSHI

Vegetable or Tofu or Chicken **13.95**

Beef **14.95**

Shrimp or Squid **15.95**

Appetizer: Spring roll & Crispy pumpkin Thai rice cracker

Thai: Choice of: Pad Thai

Sweet & Sour Stir-fried w/ Jasmine rice

Mix Vegetable Stir-fried w/ Jasmine rice

Sushi: Choice of: Spicy tuna roll

Shrimp tempura roll

Mexican roll

Hello! Japan Roll

Salmon Avocado Roll

California roll

Veggie roll

From SUSHI BAR

Set A: Miso soup, 5 pcs sashimi, 3 pcs assorted nigiri,
Half of sushi roll (choice above) **15.95**

Set B: Miso soup, 5 pieces assorted nigiri
Full spicy tuna or Salmon Avocado Roll **15.95**

VEGAN: Miso soup, 5 pieces assorted veggie nigiri
w/ chefs' seasoning, full vegetable roll **12.95**

HAMACHI BURI KAMA SPECIAL \$15.95

Deep fried yellowtail collar topped with choice of sauce
served with side of Butterfry Pea Flower Jasmine Rice

Choose one: Basil Sauce, Ginger Sauce, Sweet&Sour Sauce, or Chili Jam

WHAT IS HAMACHI BURI KAMA?

The collar of yellowtail fish (juicy and fatty). The Japanese claimed that "it is the best part of the fish, which are only two pieces in each yellowtail and usually reserved for your best person."

Thus, we reserved it for our customers!!



CHILLED and REFRESHING

Sashimi Appetizer

8 pieces assorted sashimi

18.95

Chef's Spoons

Japanese scallop, snow crab, bonton ama ebi (sweet shrimp), ikura, quail egg, 24K gold flake, chef's sauce, served with fried sweet shrimp head

16.95

Uni Shooter

Fresh uni, masago, shiso, fresh quail egg (from FL local farm), green tobiko, wasabi, Junmai sake with house special cocktail

10.95

Hotate Uni Shiso

Japanese scallop, uni, Japanese mint, wasabi tobiko, togarashi, ponzu

12.95

Hon Tartare

Premium fatty blue-fin tuna (toro) and Premium yellowtail topped with masago arare, negi, fried shallot, bowfin caviar served with dashi soy, malanga

24.95

Toro Tartare Island

Premium fatty Blue Fin tuna tartare served with masago arare, negi, fried shallot, crispy malanga, and dashi soy

13.95

Maguro Tuna Tataki

Seared red meat tuna, sea salt, black pepper topped with grated daigon and negi served with fried shallot, grated fresh ginger, ponzu

13.95

Crunchy Spicy Tuna

Eggplant tempura, spicy tuna, wasabi tobiko, negi, unagi foam, eel sauce

10.95

Seared Albacore Tuna Poke

Seared white tuna (albacore), whole avocado, onion, negi, sesame soy

11.95

Tako and Black Grapes

Thinly slice octopus, black grapes, uni soy, extra virgin olive oil, togarashi, radish sprout

12.95

Salmon Citrus Carpaccio

Salmon sashimi, orange supreme, yuzu tobiko, Thai chili flake, yuzu soy, sesame oil, radish sprout

13.95

King Salmon Black Truffle Carpaccio

King salmon sashimi, fresh black truffle, myoga, kombu powder, truffle yuzu salsa

17.95

Hamachi Lemongrass Carpaccio

Premium yellowtail sashimi, crispy lemongrass, organic chive, tobiko topped with lemongrass sauce and extra virgin olive oil

14.95

Hamachi Jalapeno Carpaccio

Premium yellowtail sashimi, jalapeno, cilantro, black tobiko, ponzu, +topped with choice of hot extra virgin olive oil, hot black truffle oil, hot sesame oil

14.95

Wagyu Beef Carpaccio

Seared Japanese black wagyu beef, bourbon whiskey vinaigrette, negi, garlic chips

19.95

Maguro Tuna Tower

Spicy tuna, spicy crab, English cucumber topped with red meat tuna tartare, avocado, tobiko served over Japanese rice, spicy mayo, eel sauce

16.95

FRESH and BRIGHT

Som Tum (papaya salad) -contains peanut and shellfish

This famous papaya salad, shredded green papaya, green bean, dried shrimp, and tomato pounded with Thai chilli, lime, garlic, coconut sugar, and peanut in Thai clay mortar

Make it real I-saan style: add crab and Thai fermented anchovie for \$3 (Chef's recommend serving with sticky rice for \$2 additional)

10.95

House Salad

Romaine heart, medley tomato, carrot, papaya served with house-made ginger dressing

6.95

Hiyashi Wakame

Seaweed salad, sesame

4.95

Kaiso Salad

Two kinds of Japanese seaweed (AKA tosaka nori and AO tosaka nori) served with house-made kaiso dressing

7.95

Sunomono

Shrimp, octopus, conch, surf clam, AKA tosaka nori, AO tosaka nori, English cucumber topped with tosa zu

9.95

Soft Shell Crab Salad

Deep fried jumbo soft-shelled crab, romaine heart, medley tomatoes, carrot served with house-made ginger dressing

13.95

Maguro Tuna Tataki Salad

Seared red meat tuna, sea salt, black pepper, fried shallot served over romaine heart, beetroot, medley tomato with citrus balsamic dressing, ponzu, extra virgin olive oil, Japanese mayonnaise

16.95

GF=Gluten Free / =Vegetarian option / =Spicy

Consuming raw or undercooked seafood, shellfish, meats, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Guests with allergies, please be aware of this risk and should ask a member of the team for information on the allergen content of our food. PLEASE NOTE: A gratuity of 18% will automatically be added to parties of six or more.

NIGIRI (1pc) and SASHIMI (3 or 5 pcs)

Our selection of sushi is served with "Yakumi", but traditional style "neat" available upon request

+Yakumi (やくみ, 薬味) - minimal and bright toppings to complement the flavor of each piece of fish

***Add FRESH QUAIL EGG (from local FL farm) for \$1 & Add FRESH BLACK TRUFFLE for \$2 additional

House-made Tamago 4.5(2pcs nigiri) / 4.5(1pc sashimi)

+Japanese sweet egg, sweet shrimp

	Nigiri	Sashimi (5 pcs)
Inari +Marinated tofu skin	2.5	10
Otoro +Premium fatty blue-fin tuna	9.5	27
*Chef's recommend make it <u>Wagyu Toro Tartare</u> or <u>3 Musketeers</u>		
Chutoro +Premium medium fatty blue-fin tuna	6.5	18
*Chef's recommend pairing with <u>Fresh Black Truffle</u> for \$2 additional		
Maguro Tuna +Red meat/lean tuna	3.5	10
Tuna Zuké +Aged house marinated tuna	4.5	11
*Chef's recommend make it <u>THREE Zuké</u> (nigiri signature)		
Ōra Sake +King Salmon, New Zealand	5.5	15
*Chef's recommend make it <u>24Karats</u> or <u>Red Sake Toro</u> (nigiri signature)		
Sake +Salmon	3	8
Salmon Zuké +Aged house marinated salmon	4	10
*Chef's recommend make it <u>THREE Zuké</u> (nigiri signature)		
Kunsei Sake +Smoked salmon	3.5	9
Hon-Hamachi +Premium Yellowtail	3.5	10
Escolar +Super white tuna	3.5	9
Albacore +White tuna	3.5	9
Albacore Zuké +House marinated with Jap yuzu	4.5	11
Shime Saba +Mackerel	3	8
Hokkaido Hotate +Japanese scallop	7(2pcs)	10
*Chef's recommend make it <u>Hotate Uni Black Truffle</u> (nigiri signature)		

	Nigiri	Sashimi (3 pcs)
Unagi +Freshwater eel	3.5	9
*Chef's recommend make it <u>Unagi Foie Gras Kabayaki</u> (nigiri signature)		
Hokkigai +Surf clam	3	8
Horagai +Conch	3	8
Spicy Conch	3	8
Ebi +Shrimp	3	8
Boton Ama Ebi +Sweet spot prawn, fried head	4.5	12
*Chef's recommend make it <u>Triple Triple 3</u> (house special roll)		
Tako +Octopus	3	8
Ika +Squid	3	8
*Chef's recommend make it <u>Ika Spike</u> (nigiri signature)		
Ikura +House-cured salmon caviar	3.5	9
Tobiko +Flying fish caviar	3	8
*Chef's recommend make it <u>Triple Eggs</u> (nigiri signature)		
Masago +Smelt caviar	2.5	7
Uni +Sea urchin	9	22
*Chef's recommend make it <u>Ikuni</u> , <u>3 Musketeers</u> , or <u>Tamago Uni</u>		
Ankimo +Fish's liver	4.5	11
Foie Gras +Pan-fried duck liver from Hudson Valley Farm	7	19
Washu-gyu +Seared Japanese black wagyu beef from Snake River Farms	7	19
*Chef's recommend make it <u>Wagyu & Egg</u> or <u>Wagyu Foie Gras</u>		

NIGIRI SIGNATURES

Midnight Spicy (7 pcs)	18
SEVEN house spicy tuna, salmon, hamachi, scallop, conch, tako, krab +served over <u>healthy black sushi rice</u>	
Tamago Uni Brûlée (2 pcs, no rice)	13
House-made Japanese sweet egg, amaebi, topped with caramelized Uni	
Ikuni (1 pc) - Ikura (house cured salmon roe) & Uni (sea urchin)	9
*Chef's recommend adding fresh quail egg for \$1, adding otoro premium fatty blue-fin tuna for \$2.5, wrapped with fresh salmon for \$3	
3 Musketeers (cut half into 2 pcs for perfect bite!)	20
Otoro (premium fatty blue fin tuna), Uni, Japanese black wagyu beef	
Hotate Uni Black Truffle (1 pc)	14
Japanese scallop, fresh uni, fresh black truffle, wasabi tobiko, togarashi, yuzu soy, dashi soy	
Triple Eggs (3 pcs)	8
THREE kinds of tobiko (red, yellow yuzu, green wasabi) wrapped with cucumber (gunkan sushi) -recommend adding fresh quail egg for \$3	
THREE Zuké (3 pcs)	11
Edomae-style sushi. Aged house marinated tuna, salmon, albacore with Japanese yuzu, house nigiri sauce	

Ika Spike (1 pc)	5
Seared squid, charcoal sea salt, sudashi, shiso, ume plum, black tobiko	
24 Karats (1 pc)	12
King salmon belly +topped with otoro tartare (premium fatty blue-fin tuna), house-made miso sauce, 24K gold flake, bowfin caviar	
Red Sake (1 pc)	7
Seared king salmon toro, house-made miso sauce, seared tomato	
Unagi Foie Gras Kabayaki (1 pc)	11
Seared eel with nori and kabayaki sauce topped with foie gras (from Hudson Valley Farm), sudashi zest, kinome, unagi foam, smoky	
Washu-gyu Toro Tartare (1 pc)	18
*Chef's recommend adding fresh quail egg for \$1	
Toro premium fatty blue fin tuna tartare wrapped with Japanese black wagyu beef (gunkan sushi)	
Washu-gyu & Egg (1 pc)	11
Seared Japanese black wagyu beef (from Snake River Farms), truffle extra virgin oil, pink himalayan sea salt, black pepper, ponzu, pan-fried quail egg (from FL local farm)	
Washu-gyu Foie Gras (1 pc)	13
Seared Japanese black wagyu beef (from Snake River Farms) with pan fried foie gras (from Hudson Valley Farm) served with masago areare & unagi foam, topped with wasabi dressing, shiso, lime zest	

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PLATTERS

Veggie Nigiri Premium	19
<i>7 pieces seasonal vegetable nigiri, colorful veggie roll, miso soup</i>	
Nigiri Premium GOLD	23
<i>7 pieces assorted fish nigiri paired with chef special decent seasoning (Yakumi), miso soup</i>	
Nigiri Premium PLATINUM	29
<i>7 pieces assorted fish nigiri paired with chef special decent seasoning (Yakumi), spicy tuna roll, miso soup</i>	

Nigiri & Sashimi Premium	39
<i>5 pieces "Yakumi" nigiri, 10 pieces sashimi, spicy tuna roll, miso soup</i>	
Sashimi Premium	49
<i>35 pieces assorted fish sashimi, miso soup</i>	
Chirachi Premium Box	45
<i>27 pieces of fresh assorted sashimi, shiitake, kanpyo, shiso, daigon, greens over Japanese rice in the house special box, miso soup</i>	
If It Is a Dream	87
<i>30 pieces sashimi, 10 pieces nigiri, Tekka maki, Kappa maki, California roll, 2 miso soups</i>	

ORDINARY ROLLS

SUB: +\$1 Black rice / +\$2 Soy paper, Cucumber or Carrot wrapped / +\$3 Daigon, Beetroot, or Green apple wrapped

HOSOMAKI (Seaweed outside)

Kappa maki 🌱 Fresh English cucumber	4
Avocado maki 🌱	4
Grill Asparagus maki 🌱	4
Oshinko maki 🌱 Yellow radish	4
Kanpyo maki 🌱 Japanese gourd	5
Shiitake maki 🌱 <i>House marinated Japanese shiitake mushroom</i>	5
Ume Shiso maki 🌱 <i>Plum, Japanese mint</i>	5
Inari Pickle maki 🌱 <i>Marinated tofu skin, Japanese pickle (eggplant, myoga, purple shiso), fried shallot</i>	6
Futo maki (big roll) <i>Japanese sweet egg, Krab stick, shiitake mushroom, kanpyo, green</i>	8
Salmon maki -Fresh salmon <u>Substitute with aged house marinated salmon for \$1</u>	6.5
Escolar maki <i>Super white tuna</i>	7
Seared Yuzu Albacore maki <i>Seared house marinated albacore (white tuna) with Japanese yuzu</i>	7
Tekka maki -Maguro red meat tuna <u>Substitute with aged house marinated tuna for \$1</u>	7
Tekyu maki <i>Maguro red meat tuna, English cucumber</i>	7
Saba Gari maki <i>Marinated mackerel, ginger, scallion</i>	7
Negi Hamachi maki <i>Premium yellowtail, scallion</i>	8
Negi Toro maki <i>Premium fatty blue-fin tuna, scallion</i>	10
Toro Taku maki <i>Premium fatty blue-fin tuna, oshinko Japanese yellow radish</i>	11
Baked maki (no rice) <i>Escolar (super white tuna), spicy krab delight, cream cheese</i> <u>+BAKED</u> with spicy mayo +topped with eel sauce, scallion	9

URAMAKI (Rice outside) -contain sesame seed

Classy California roll <i>Krab stick, avocado, English cucumber, masago</i> <u>Substitute with real crab meat for \$3</u>	7
Hamachi Jalapeno roll <i>Premium yellowtail, jalapeno</i>	8.5
Crispy Spicy Salmon roll <i>Spicy salmon, tempura flake, scallion</i>	7
Spicy Tuna roll <i>Spicy chopped tuna, scallion. <u>Chef's recommend add mango for \$1</u></i>	8
Spicy Scallop roll <i>Spicy scallop, scallion, masago</i>	8
Spicy Conch Jalapeno roll <i>Spicy conch, jalapeno, scallion, masago</i>	8
Spicy Tako Jalapeno roll <i>Spicy octopus, jalapeno, scallion, masago</i>	8
Sweet & Spice roll <i>Izumidai (white fish), spicy crab delight, fresh mango, masago</i>	9
Amazing! Thailand roll <i>Izumidai(white fish), cucumber, basil, cilantro, lime, shichimi, kimchi sauce</i>	8
Fish Tempura roll <i>Izumidai tempura, cream cheese, asparagus, masago, Jap sweet chili</i>	9
Shrimp Tempura roll <u>Chef's recommend add mango for \$1</u> <i>Shrimp tempura, scallion, masago, eel sauce</i>	7
Mexican roll <i>Cooked shrimp, tempura flake, spicy sauce</i>	7
Salmon Skin roll <i>Salmon skin, radish sprout, eel sauce</i>	7
S-S-S roll <i>Salmon, Salmon skin, Scallion, cucumber, eel sauce</i>	11
Philadelphia roll <i>Smoked salmon, avocado, cream cheese</i>	8
Salmon/Tuna Avocado roll <u>Substitute with aged house marinated salmon or tuna for \$1</u>	8
Eel cucumber roll	8
Dark Sweet Potato roll 🌱 <u>Chef's recommend add avocado and mango for \$2</u> <i>Sweet potato tempura, healthy black rice, eel sauce</i>	7

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HOUSE SPECIAL ROLLS

SUB: +\$1 Black rice / +\$2 Soy paper, Cucumber or Carrot wrapped / +\$3 Daigon, Beetroot, or Green apple wrapped

FRESH from the ocean

Triple Triple 3 (served 3 pcs) 🐟 19
Tuna, salmon, avocado, black tobiko, dashi soy, ponzu +topped with THREE Boton Amaebi (sweet prawn), +served with THREE fried head
Chef's recommend add oshinko & shiso for \$3

Bermuda 🐟 15
Tuna, salmon, avocado, cream cheese, masago, healthy black rice, white sesame seed

Sashimi (no rice) 🐟 15
Tuna, salmon, hamachi, avocado, negi, +topped with ponzu +wrapped in nori & choice of beetroot or daigon or carrot or apple or cucumber

Japanese Crudo 🐟 14
Hamachi (premium yellowtail), Escolar (super white tuna), jalapeno, lime cilantro, white sesame seed, topped with avocado, tongarachi, sri-racha

Mango Ikura Paradise 🐟 15
Tuna, salmon, mango, negi +topped with fresh mango & ikura, eel sauce, chilli pepper and dehydrated lime seasoning, white sesame seed

Red Carpet 🐟 16
Spicy scallop, krab stick, masago, scallion, white sesame seed +topped with tuna, avocado, house-made kimchi sauce, and shilgochu

Born Here 🐟 16
Shrimp katsu fried, grilled asparagus, grilled carrot, scallion, cilantro, white sesame seed +topped with salmon, avocado, Thai house-made green curry sauce, and crispy basil

Salmon Zuké Yuzu 🐟 12
Aged house marinated salmon, avocado, jalapeno, scallion, white sesame seed +covered whole roll with yuzu tobiko

Orange Blossom 🐟 17
Seared house marinated yuzu albacore (white tuna), grilled asparagus, English cucumber, fried shallot, scallion, cilantro, white sesame seed +topped with seared salmon, fresh orange

Tipsy Main Street 🐟 18
Grilled asparagus, **vodka & sake-poached pear**, crispy tempura flake, white sesame seed +topped with seared foie gras tallow aged salmon, seared foie gras (from Hudson Valley Farm), fresh orange, and eel sauce

Ocean Farmer (no rice) 🐟 16
Spicy salmon, seared albacore on top, spicy ponzu, negi, cilantro, crispy onion, masago +wrapped in daigon (Japanese radish)

Rainbow 🐟 ***Substitute with real crab meat for \$3** 13
Krab stick, English cucumber, avocado, masago, white sesame seed +topped with tuna, salmon, white tuna, and two kinds of tobiko

Since 1782 (contains peanut and shellfish) 🐟 14
Mackerel, salmon skin, dried shrimp, toasted coconut, peanut, fresh ginger, lime, red onion, white sesame seed, eel sauce

Mamacita 🐟 16
Spicy Conch, octopus, masago, English cucumber, mango, wasabi tobiko, white sesame seed +topped with avocado, wasabi tobiko, house-made yuzu mango & pineapple salsa

Green Machine (no rice) [Vegan] 🌱 11
Enoki mushroom, avocado, crispy ginger, jalapeno, scallion, red onion, cilantro +wrapped in cucumber topped with ponzu sauce and sesame oil

Garden of Eden [Vegan] 🌱 12
Grilled enoki mushroom, shiitake mushroom, grilled asparagus, English cucumber, carrot, kanpyo, oshinko +topped with avocado, basil sauce

Wonderfruit [Vegan] 🌱 11
Apple, banana, mango, avocado, cream cheese, white sesame seed +topped with kiwi, strawberry, and eel sauce



BAKED



RAW



WHOLE DEEP FRIED

COOKED and FLAVORFUL

Tokyo Triangle 🍣 14
Smoked eel, salmon skin, grilled asparagus, cream cheese, masago, white sesame seed, topped with eel sauce

Una Tama 🍣 15
Smoked eel, avocado, English cucumber, white sesame seed +topped with house made Japanese sweet egg (tamago) & shrimp, eel sauce +covered whole roll with AO nori (Japanese seaweed)

Mad Dragon 🍣 17
Krab stick, English cucumber, avocado, masago, white sesame seed +topped with whole smoked eel, and eel sauce

Fish-all-around (no rice) 🍣 16
Shrimp tempura, krab delight, cream cheese, avocado +wrapped in salmon & white fish +topped w/ eel sauce, mayonnaise, house seasoning

Tartare Malanga 🍣 15
Krab stick, English cucumber, avocado, masago, white sesame seed +topped with tuna tartare, house-made kimchi sauce, eel sauce, and house-made crispy malanga

Melting Lava 🍣 16
Katsu-fried whole roll, Salmon, English cucumber, apple, white sesame seed +topped with torched spicy scallop, tobiko, scallion, eel sauce

Stuffed Calamari (no rice) 🍣 15
Tuna, salmon, krab stick, grilled asparagus +wrapped in whole squid and tempura fried +topped with house-made Thai herbs & citrus sauce, scallion, cilantro

Who doesn't like bacon? 🍣 15
Shrimp tempura, grilled asparagus, avocado +wrapped in bacon topped with medley tomato, eel sauce, spicy mayonnaise, and tempura flake

Smiling Tiger 16
Krab stick, sweet potato tempura, grilled asparagus, English cucumber, red onion, white sesame seed +topped with seared New York steak, toasted rice, fried shallot, scallion, house made spicy tamarind sauce

LAND and SEA 16
Shrimp tempura, grilled asparagus, English cucumber, white sesame seed +topped with seared New York steak, toasted rice, and house made turmeric garlic sauce

Holy! Lobster 23
Whole lobster tail tempura, grilled asparagus, jalapeno, kympyo, white sesame seed +topped with avocado, red & black tobiko, eel sauce, spicy mayo, and tempura flake (Served with lobster salad, krab stick, masago)

Spider 13
Deep fried jumbo soft-shelled crab, grilled asparagus, avocado, masago, white sesame seed topped with eel sauce

Monster Spider Roll 17
Jumbo soft-shelled crab tempura, avocado, grilled asparagus, masago, cream cheese topped with tempura eel, sriracha, eel sauce

Volcano Ebi Smoky 18
Shrimp tempura, English cucumber, avocado, sesame seed +topped with pan-fried house-made spicy seafood, spicy crab, eel sauce, negi, smoked apple wood garnish

Veggie Tempura Market [Vegan] 🌱 12
Broccoli tempura, baby corn tempura, sweet potato tempura, grilled asparagus, cucumber, sesame seed +topped with avocado, eel sauce

FROM THE GRILL, DONBURI, and KATSU

Weeping Tiger <i>Char grilled marinated New York steak served with house-made I-saan style dip (spicy tamarind dip), butterfly pea jasmine rice, and smoked garnish</i>	18.95
Unaju (Unagi Don) <i>Char grilled Kabayaki eel served over AO nori Japanese rice with shiba zuke, kappa zuke, yamagobo, oshinko, and unagi sauce</i>	24.95
Shimesaba Kobujime (Saba Don) <i>Marinated mackerel sashimi served cover Japanese rice, ginger oroshi, negi, lime zest, dashi soy</i>	22.95
Chutoro Blue Fin Tuna Don **Chef's recommend adding Uni for \$8 <i>Premium medium fatty blue-fin tuna sashimi served with negi toro, uni (sea urchin), dashi soy, organic fresh quail egg cover Japanese rice, shiitake mushroom, kanpyo, lemon zest, fresh wasabi</i>	27.95
Tuna Trio Don **Chef's recommend adding Uni for \$8 <i>Premium medium fatty blue-fin tuna sashimi (Chutoro), Maguro red meat tuna, and negi spicy tuna served cover Japanese rice, shiitake mushroom, kanpyo, dashi soy, fresh wasabi</i>	23.95
Salmon Avocado Ikura Zuke Don <i>12-hour marinated salmon roe served over salmon sashimi & avocado cover Japanese rice, shiitake mushroom, kanpyo, lemon zest, wasabi</i>	17.95
Katsu Don <i>Steamed chicken katsu-fried with eggs, onion, and scallion served over jasmine rice with shiba zuke, kappa zuke, yamagobo, oshinko, and kizami nori</i>	18.95
Oyako Don <i>Steamed chicken with eggs, onion, and scallion served over jasmine rice with shiba zuke, kappa zuke, yamagobo, oshinko, and kizami nori</i>	16.95
Chicken Katsu <i>Crispy fried breaded chicken served with herb butterfly pea jasmine rice, steamed broccoli and carrot, katsu sauce</i>	16.95

Why BLACK RICE, not brown?

Black is better than brown

Black glutinous rice

**Black rice reduces the risk of heart disease
from gamma oryzanol**

**Anthocyanin in black rice prevents growth
of cancer**

**Iron is the main mineral in black glutinous rice.
This mineral help on Anemia and build
the red blood cells**

Vitamins:

- A - Sight**
- E - Skin**
- B1 - Numbness**
- B2 - Hair and Nail**
- B6 - Digestive system**



Reference: Medisci Center