

HOUSE GREEN

W/ Ginger house dressing. \$ 7



SEAWEED SALAD

Fresh mix of seaweed marinated in sesame oil sauce.

\$ 6.5



SEA FOOD SALAD

Sashimi Over Fresh baby greens w/ ponzu sauce.

\$20



SUNOMONO SALAD

Fresh cut Cucumber marinated in sweet vinegar w/ seaweed

\$ 6.5



PLAIN NOODLE

Wheat noodles in dashi broth.

\$ 8



TEMPURA UDON

Wheat noodles in dashi broth w/ tempura \$ 14



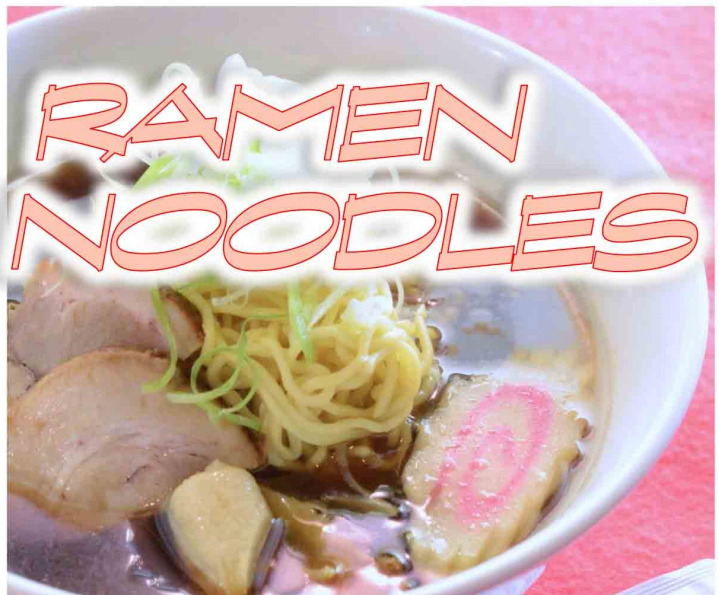
NABEYAKI UDON

Hot pot of noodles w/ chicken, tempura, egg

\$ 17



RAMEN NOODLES



SHOYU RAMEN \$15

Ramen noodles in soy sauce broth chashu pork, fish cake.

\$ 15

TONKOTSU RAMEN

Ramen noodles in pork bone broth Chashu pork, fish cake.

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SHRIMP FRIED RICE
 Shrimp, egg & vegetable fried rice.
 \$ 18



WHITE OR BROWN RICE \$ 3.5



GARLIC FRIED RICE
 Egg & onion fried rice.
 \$ 14




VEGETABLE FRIED RICE \$ 14
 Egg & vegetable fried rice.



CHICKEN FRIED RICE \$ 18
 Chicken, egg & veggies fried rice.



TERIYAKI BOWL
 Teriyaki chicken, mushroom & broccoli over rice.
 \$ 13



KATSU DON
 Pan simmered egg, onion & chicken cutlet over rice.
 \$ 16



SOY BEAN
 Steamed soy beans w/ sea salt
 \$ 7



STEAMED VEGGIE \$ 18



AGEDASHI TOFU \$ 9
 Fried tofu in soy broth



SPICY GARLIC SOY BEAN \$ 11
 Soy beans w/ garlic & spices.



SAUTEED SHI SHI TO \$ 12
 Sautéed japanese peppers w/ bonito flakes.



CALAMARI SHI SHI TO \$ 11
 Tempura peppers
 Wrapped around Calamari.



ALBACORE SHI SHI TO \$ 11
 Tempura peppers
 Wrapped around Albacore tuna



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CALAMARI TEMPURA

Tempura fried tender calamari.

\$ 12



TEMPURA APPETIZER

\$ 17

Two piece shrimp & veggies combo.



VEGGIE TEMPURA

\$ 14

Assorted tempura vegetables.



SHRIMP TEMPURA

\$ 2.5

Tempura shrimp order by piece.



SOFT SHELL CRAB

\$ 15

Panko fried SSC w/ ponzu sauce.



LUKE SKY WALKER

Deep fried jalapeno peppers stuffed w/ spicy tuna. \$ 11



BAKED DYNAMITE

Fresh shell fish baked with garlic mayo sauce. \$ 15



MONKEY BALL

Deep fried spicy tuna stuffed mushroom. \$ 9



YELLOWTAIL CHEEK

Fresh broiled yellowtail cheek. \$ 13



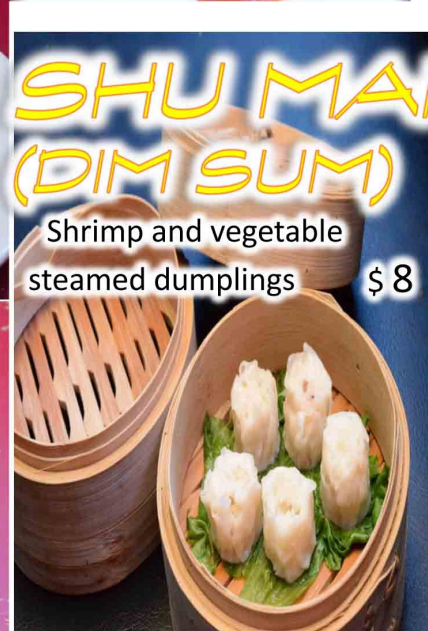
SALMON CHEEK

Fresh broiled salmon cheek. \$ 10



SHU MAI (DIM SUM)

Shrimp and vegetable steamed dumplings \$ 8



SHRIMP APPETIZER

Fried whole shrimp with our special spices. \$ 13



GARLIC SHRIMP

Sautéed shrimp with spicy garlic sauce. \$ 15



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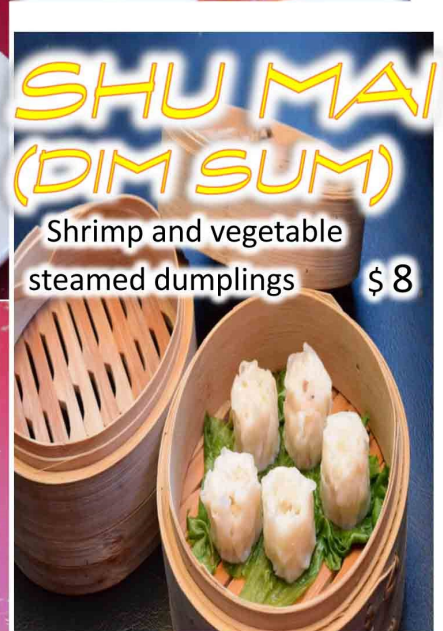
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KUSHI KATSU \$12
 Bite sized pork cutlet on bamboo skewers.

GYOZA
 Pan fried pork & vegetable dumplings. \$8

NEGIMAKI BEEF
 Grilled scallion & asparagus wrapped with rib eye beef w/ garlic teriyaki sauce. \$17

CHICKEN WINGS
 Deep fried wings marinated in sweet teriyaki sauce & peppers. \$12

YAKITORI
 Broiled chicken, onion & bell peppers on skewers. \$9

TSUKUNE
 Broiled chicken meat balls on bamboo skewers. \$8

CHICKEN KATSU
 Panko battered chicken cutlet with tonkatsu dipping sauce. \$14

KARAAGE
 Deep fried chicken nuggets with tonkatsu dipping sauce. \$10

GREEN MUSSEL
 Baked mussels with seasoned garlic mayo. \$6

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