

APPETIZER

GOMAE	Boiled spinach served with a black and white sesame seed dressing garnished with sweet potato chips and deep-fried bananas	4
SOFT SHELL CRAB	Deep-fried soft shell crab, avocado, radish sprouts and tamago wrapped in cucumber and drizzled unagi sauce	8
EDAMAME	Warm or chilled soybeans served with seasalt	4
BISON	Searched bison served with creamy red wine reduction garnished with baby watercress and yamamomo	8
TUNA	Pan-fried big eye tuna steak garnished with deep-fried onion rings and Japanese mountain vegetables	8
WHITEFISH	Whitefish wrapped around succulent shrimp breaded and deep-fried served with parsley butter sauce	7

SALAD

SCALLOP SALAD	Mixed greens wrapped with cucumber and topped with seared scallops served with kiwi dressing	7
EBI KAISO SALAD	Fresh seaweed with a spicy sesame dressing garnished with deep-fried shrimp	7
TOFU SALAD	Deep-fried or fresh tofu with mixed greens in a spicy miso sesame dressing	5

SOUP

SWEET POTATO	Sweet potato soup with a touch of lobster broth, garnished with foie gras and sweet prawn	8
NOODLE SOUP	Thick udon noodles served in a tasty bonito broth garnished with Japanese mountain vegetables	6
CARROT SOUP	Sweetened pureed carrots with white miso and meaty alaskan king crab garnished with a rice cracker	6
MISO SOUP	Served with wakame seaweed, tofu, nameko mushrooms and green onions	3

NIGIRI

	Akami	Chutoro	Otoro		
TUNA					
Blue Fin (East Coast)	4	5	7		
Big Eye (East Coast)	3				
WHITEFISH		SHELLFISH		ROE	
Yellowtail (Japan)	3	Fan Scallop (Japan)	3	Flying Fish (Japan)	3
Amberjack (Japan)	3	Black Tiger (Panama)	2	Salmon Roe (Japan)	3
Red Snapper (Japan)	3	Raw Shrimp (Canada)	4	Smelt Roe (Japan)	2
		Sea Urchin (West Coast)	4		
SALMON		EEL		MOLLUSK	
Salmon (Atlantic)	2	Freshwater Eel (Japan)	4	Octopus (Japan)	2
Smoked (Atlantic)	3			Squid (East Coast)	2

ENTREE

CHICKEN, SALMON, FILET MIGNON: Choice of entrée served with mixed green salad, cherry tomatoes and mashed potatoes	13-15
BASS: Pan- fried in a harmonious combination of fresh watercress and a mouthwatering pineapple sauce	13
VENISON: Seared and served with Japanese curry garnished with chewy apple slices, braised carrots and mashed potatoes to compliment the flavors	15
UNAGI DON: Breaded freshwater eel lightly deep-fried until golden brown served with balsamic reduction garnished with creamy avocado and tomato puree	15
BLACK COD: Atlantic black cod battered and lightly deep-fried dressed with a bittersweet chocolate served with baby bok choy and garnished with slivered almonds and fresh strawberries	14

HAND ROLL

Unagi: Unagi, cucumber, avocado and masago	6
Shrimp Tempura: Shrimp tempura, mixed green with mayonannise and boiled asparagus	6
Spicy Tuna: Spicy tuna and avocado	5
Kurage Ume Kyu: Plum, jellyfish, cucumber and ohba	5
Spicy Shrimp: Boiled shrimp, cucumber, masago, and spicy mayonnaise	5

MAKIMONO

Pink 2: Shrimp tempura, unagi, avocado, boiled asparagus, kanpyo, oshinko, tobiko, and mame nori	14
Caterpillar: Unagi, shrimp tempura and tobiko topped with avocado and sesame seeds	13
Rainbow: Avocado, kanikama, and boiled asparagus topped with a variety of fish	13
Dragon: Avocado, kanpyo, and boiled asparagus and tobiko topped with unagi and sesame seeds	13
Shrimp Tempura: Deep-fried shrimp served with mixed greens, boiled asparagus, masago, and mayonnaise	8
Soft-Shell Crab: Deep-fried soft shell crab, mixed greens, boiled asparagus, masago, and mayonnaise	8
Soft-Shell Crab and Salmon: Deep-fried soft shell crab, salmon, cucumber, tobiko and scallions	8
Hamachi Ebi Tempura: Yellowtail, shrimp tempura, avocado, cilantro, jalapeños and tobiko	8
Unagi Cheese: Unagi, cheese, cucumber, avocado, shrimp tempura and tobiko	8
Unagi: Barbequed eel wrapped with nori	6
Spicy Tuna Eel: Spicy tuna, eel, avocado and cucumber	6
Shrimp Cheese: Shrimp, unagi, cheese, avocado and tobiko	6
Smoked Salmon Cheese: Smoked salmon, cream cheese, avocado and cucumber	6
Spicy Shrimp: Cooked shrimp, cucumber and avocado served with spicy mayo	6
Smoked Salmon: Atlantic smoked salmon wrapped with nori	5
Spicy Salmon: Spicy salmon, avocado, tobiko, cucumber and scallions	5
Spicy Tuna: Tuna marinated in chili sesame oil with scallions and flying fish roe	5
California: Kanikama, cucumber, avocado and smelt roe wrapped with nori	4
Tuna: Tuna wrapped with nori	4
Negi Hamachi: Chopped scallions with yellowtail wrapped with nori	4
Sake: Fresh salmon wrapped with nori	4
Ume Shiso: Plum, ohba, and cucumber	4
Vegetable Tempura: Choice of sweet potato, asparagus or shiitake mushrooms	4
Vegetable: Choice of kanpyo, oshinko, cucumber, mountain roots, or boiled asparagus	3