SAKIZUKE
APPETIZERS

COLD

1 **TUNA TATAKI**** — 17.00
Thin slices of seared tuna served with radish and ponzu sauce

2 **SASHIMI APP** (10pcs)** — 17.00
Tuna, salmon, hamachi, escola, octopus

3 **SALMON CARPACCIO**** — 16.00
Razor thin slices of fresh salmon in our special sauce

4 **HIYASHI WAKAME** — 10.00
Seaweed salad

5 **HAMACHI CARPACCIO** — 18.00
Razor thin slices of Japanes yellow tail in our special sauce

TARTARS

6 **TUNA TARTARE**** — 22.00
Ahi tuna, avocado, radish, pickled ginger, seaweed salad, crispy onion, sesame oil, mango

7 **HAMACHI TARTARE**** — 23.00
Japanese yellow tail, avocado, radish, pickled ginger, seaweed salad, crispy onion, sesame oil, mango

8 **SALMON TARTARE**** — 21.00
Salmon, avocado, radish, edamame, cherry tomato, fresh basil & mint, seaweed salad, sesame oil, crispy onion

HOT

9 **MISO SHIRU SOUP** — 5.00
Flavorful bean paste with tofu and seaweed

10 **SUMASHIMAMBO SOUP** — 3.00
Clear chicken broth served with mushrooms and scallions

11 **AGEDASHI TOFU** — 12.00
Deep fried soybean curd in special sauce, topped with bonito flakes

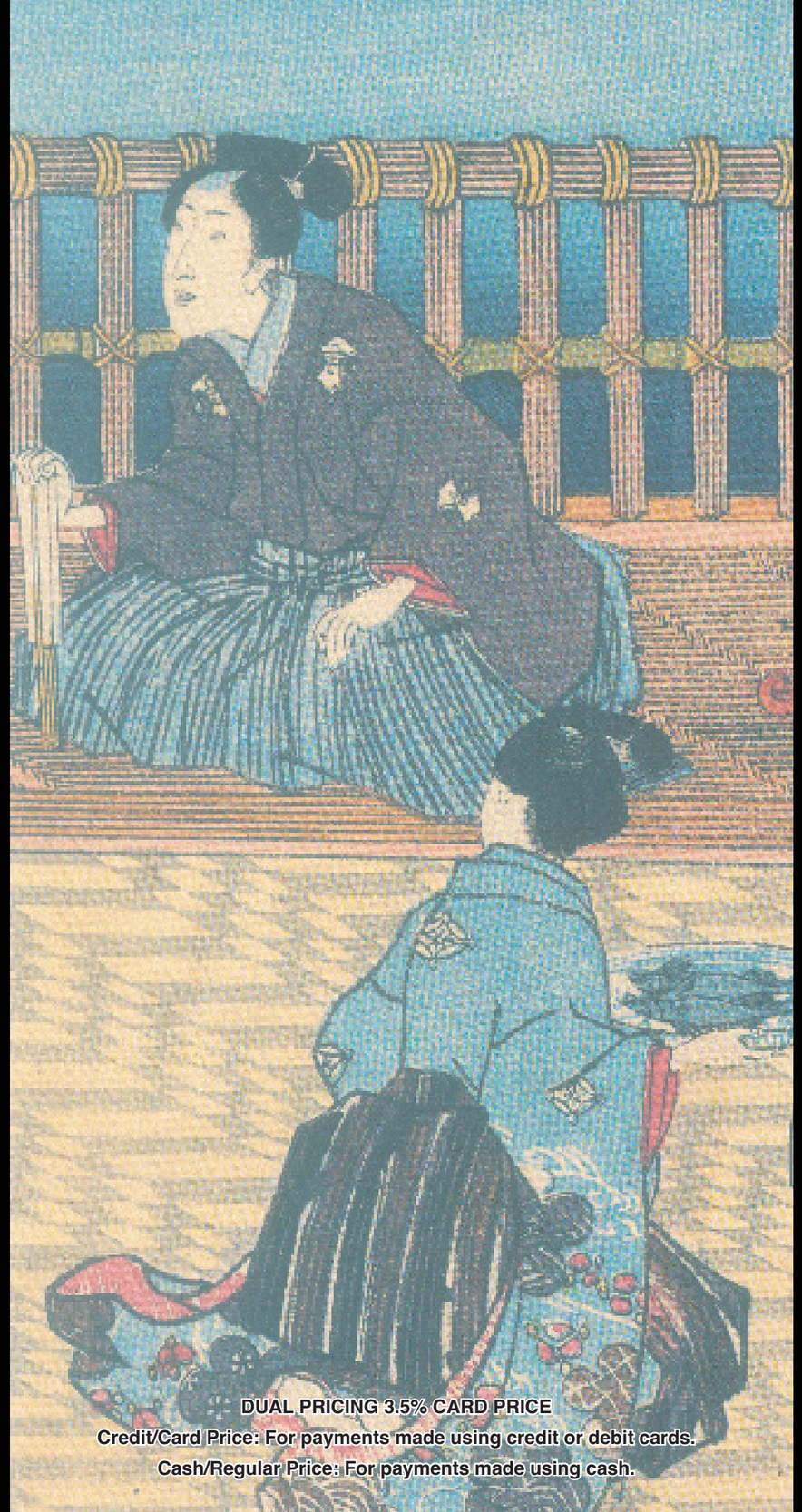
12 **SHRIMP TEMPURA** — 15.00
Lightly battered fried shrimp and vegetables

13 **SOFT SHELL CRAB** — 16.00
Fried molting crab with ponzu sauce

14 **HARUMAKI** — 7.00
Japanese spring roll

15 **GYOZA** — 10.00
Sauteed dumpling stuffed with pork and vegetables

16 **EDAMAME** — 9.00
Japanese green soybeans



DUAL PRICING 3.5% CARD PRICE
Credit/Card Price: For payments made using credit or debit cards.
Cash/Regular Price: For payments made using cash.

Yaki-mono
JAPANESE KITCHEN

焼物

芸術の鮨

The Art Of Sushi

SUSHI

Served with miso soup and salad

30 SUSHI BLUE** 34.00
Tuna roll and 9 pieces of sushi Tuna, salmon, hamachi, escola, mackerel, octopus, shrimp and tamago

SASHIMI

Served with miso soup and salad

31 SASHIMI BLUE (18 pcs)** 39.00
Tuna, salmon, hamachi, white meat fish, escola, mackerel, octopus, crab and steamed rice

SUSHI - SASHIMI COMBINATIONS

Served with miso soup

32 FUGU PLATTER** 58.00
5 pieces sushi, 1 tuna roll and 18 pieces sashimi and steamed rice

33 FUGU HIRE ZAKE** 39.00
3 pieces sushi, 1 California roll and 12 pieces sashimi

34 TAKIFUGU** 34.00
3 pieces sushi, 1 California roll and 8 pieces sashimi

35 SAKURA BENTO** 36.00
Varieties of traditional Japanese feast with sushi, sashimi, teriyaki

DON DONBURI & CHIRASHI

Served with Miso Soup



40 DONBURI TUNA** 30.00
Raw tuna on a bed of sushi rice

41 SALMON OYAKODON** 29.00
Raw salmon and ikura on a bed of sushi rice

42 CHIRASHI** 31.00
Assorted raw seafood on a bed of sushi rice with various toppings



43 UNA JU 32.00
Smoked eel on a bed of sushi rice

**** CONTAINS RAW FISH**

UDON - RAMEN

50 UDON SEAFOOD 24.00
Japanese thick wheat flour noodle served in a broth, soy sauce, shrimp and scallop - narutomaki, seaweed and vegetables

51 RAMEN SHOYU SEAFOOD 23.00
Japanese wheat noodles served in a broth, soy sauce, shrimp, scallop, narutomaki, egg, seaweed and vegetables

52 RAMEN SHOYU 20.00
Japanese wheat noodles served in a broth, soy sauce, pork or chicken, egg, seaweed and vegetables

53 YASAI RAMEN 18.00
Japanese wheat noodle soup with seaweed and vegetables

54 PHO 22.00
A Vietnamese soup dish consisting of broth, rice noodles, herbs, meatball and thinly sliced filet mignon

POKE BOWLS

Served with Miso Soup



55 SPICY HAWAIIAN AHI POKE** 28.00
Ahi tuna poke, miso, fresh mango, avocado, red jalapeno, seaweed salad, furikake, crispy onion, sesame oil, white sushi rice

56 SPICY JAPANESE HAMACHI** 30.00
Yellow tail poke, miso, fresh mango, avocado, red jalapeno, seaweed salad, furikake, crispy onion, sesame oil, white sushi rice

57 SALMON AVOCADO POKE BOWL** 27.00
Salmon Poke, avocado, edamame, radish, pickled ginger, seaweed salad, crispy onion, furikake, sesame oil, white sushi rice

58 EBI & KANIKAMA POKE 25.00
Steamed shrimp & krab poke, avocado, edamame, radish, pickled ginger, seaweed salad, crispy onion, furikake, sesame oil, white sushi rice

59 SPICY CONCH-TAKO POKE** 26.00
Conch, octopus poke, miso, fresh mango, avocado, red jalapeno, seaweed salad, furikake, crispy onion, sesame oil, white sushi rice

NOTICE
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have medical conditions.

HIBACHI

Served with zucchini, onions, broccoli, fried rice and noodles

70 VEGETABLES 23.00

71 SESAME CHICKEN (4 oz.) 24.00

72 SHRIMP (4 OZ.) 28.00

73 YAKI NIKU (4 oz.) 32.00
Hot and spicy marinated filet mignon

74 SALMON (4 oz.) 27.00

THE BLUE COMBINATIONS

75 CHICKEN AND SHRIMP 26.00

76 SALMON AND SHRIMP 33.00

77 FILET - CHILEAN SEA BASS Market

78 FILET MIGNON AND SHRIMP 35.00

79 FILET MIGNON AND SCALLOP 37.00

80 FILET MIGNON AND LOBSTER Market

81 ICHIBN LOBSTER Market
2, 5 oz. Lobster tails

A LA CARTE

94 YAKI-SOBA 26.00
Egg noodles stir fried with pork egg, Enoki mushroom and vegetable

95 YAKI-UDON SEAFOOD 28.00
Japanese thick wheat flour noodles, stir fried with shrimp, scallop, narutomaki, Enoki mushroom and vegetables

96 CHICKEN FRIED RICE 15.00

97 SHRIMP FRIED RICE 17.00

DESSERTS

GREEN TEA CHEESE CAKE 10.00

MATCHA ICE CREAM 8.00
Green tea flavor ice cream

TEMPURA ICE CREAM 12.00
Vanilla ice cream ball rolled in our crunch coating, fried and topped with caramel

ARIGATO GOZAIMAS

(THANK YOU VERY MUCH)

Dishes are accompanied with our authentic sodium restricted soya sauce.

Allergy and religious diets will be respected at the chef's discretion.

All our dishes are made to order. Please allow us the appropriate time to prepare dishes to your liking. 20% gratuity will be added on party of 5 or more.