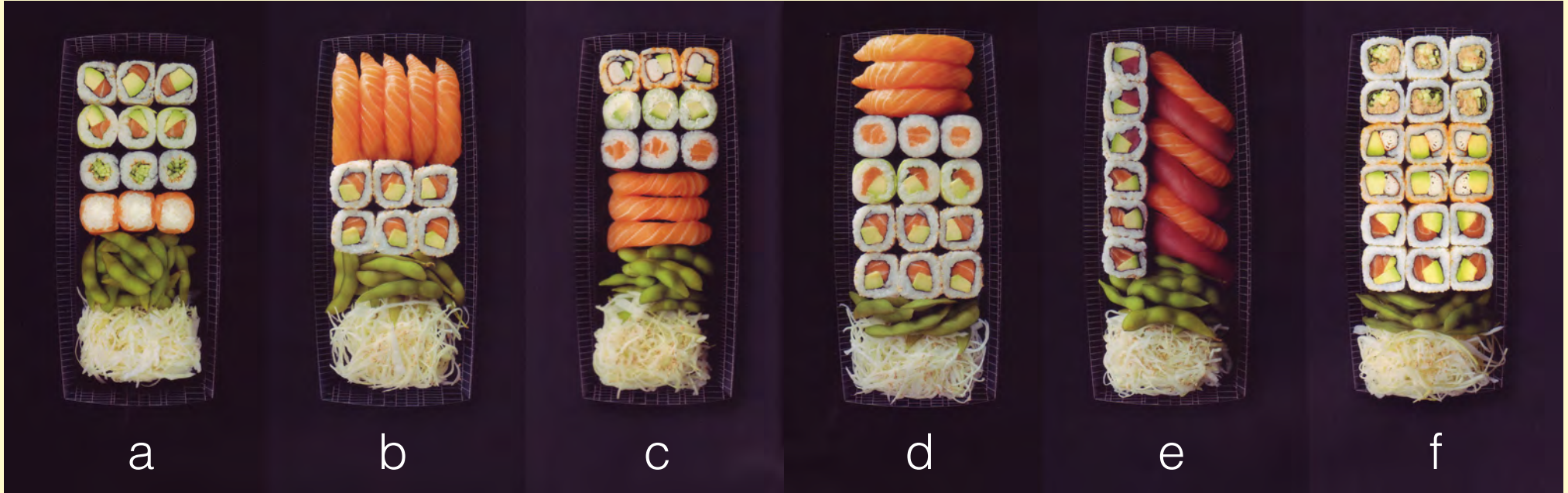


Yaki-mono

JAPANESE KITCHEN



a
8 Salmon Avocado**
4 Maki Cucumber
4 Maki Tuna**
Edamame, House Salad
19.00

b
5 Sushi Salmon**
8 Salmon Avocado**
Edamame, House Salad
24.00

c
4 Krab Avocado
4 Avocado Cheese
4 Maki Salmon**
3 Sushi Salmon**
Edamame, House Salad
22.00

d
3 Sushi Salmon**
8 Spicy Tuna Avocado**
8 Salmon Avocado**
Edamame, House Salad
25.00

e
8 Tuna Avocado**
3 Sushi Tuna**
3 Sushi Salmon**
Edamame, House Salad
29.00

f
8 Spicy Tuna Avocado**
8 Krab Avocado
8 Spicy Salmon Avocado**
Edamame, House Salad
25.00

POKE BOWLS

Served with Miso Soup



SPICY HAWAIIAN AHI POKE 25.00**

Ahi tuna poke, miso, fresh mango, avocado, red jalapeno, seaweed salad, furikake, crispy onion, sesame oil, white sushi rice

SPICY JAPANESE HAMACHI 26.00

Yellow tail poke, miso, fresh mango, avocado, red jalapeno, seaweed salad, furikake, crispy onion, sesame oil, white sushi rice

SALMON AVOCADO POKE BOWL 24.00

Salmon Poke, avocado, edamame, radish, pickled ginger, seaweed salad, crispy onion, furikake, sesame oil, white sushi rice

EBI & KANIKAMA POKE 23.00

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

SPICY CONCH-TAKO POKE 23.00

Conch, octopus poke, miso, fresh mango, avocado, red jalapeno, seaweed salad, furikake, crispy onion, sesame oil, white sushi rice

VEGETABLE AVOCADO CHERRY TOMATO POKE MONO 17.00

Salad, avocado, mushroom, radish, edamame, cherry tomato, mango, seaweed salad, sesame oil, crispy onion



TARTARES

TUNA TARTARE 21.00**

Ahi tuna, avocado, radish, pickled ginger, seaweed salad, crispy onion, sesame oil, mango

HAMACHI TARTARE 22.00**

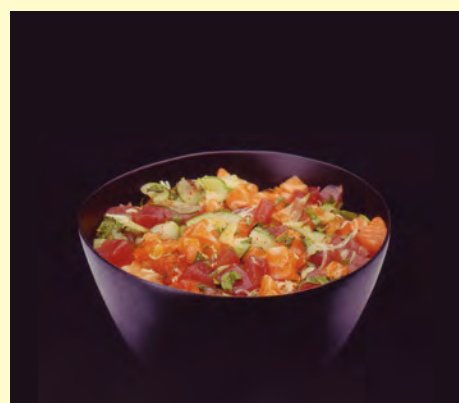
Japanese yellow tail, avocado, radish, pickled ginger, seaweed salad, crispy onion, sesame oil, mango

SALMON TARTARE 20.00**

Salmon, avocado, radish, edamame, cherry tomato, fresh basil & mint, seaweed salad, sesame oil, crispy onion

DON (DONBURI & CHIRASHI)

Served with Miso Soup



DONBURI TUNA 25.00**

Raw tuna on a bed of sushi rice

UNA JU 26.00

Smoked eel on a bed of sushi rice

SALMON OYAKODON 24.00**

Raw salmon and ikura on a bed of sushi rice

CHIRASHI 23.00**

Assorted raw seafood on a bed of sushi rice with various toppings

NOTICE

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

**** Contains raw fish**

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(WELCOME)

与大比工之比工 (APPETIZERS)

- 1 **MISO SHIRU SOUP** Flavorful bean paste with tofu and seaweed 4.00
- 2 **SUMASHIMAMBO SOUP** Clear chicken broth served with mushrooms and scallions 3.00
- 3 **AGEDASHI TOFU** Deep fried soybean curd in special sauce, topped with bonito flakes 10.00
- 4 **SHRIMP TEMPURA** Lightly battered fried shrimp and vegetables 15.00
- 5 **SOFT SHELL CRAB** Fried molting crab with ponzu sauce. 15.00
- 6 **HARUMAKI** Japanese spring roll 7.00
- 7 **GYOZA** Sauteed dumpling stuffed with pork and vegetables 8.00
- 8 **EDAMAME** Japanese green soybeans. 9.00

UDON (RICE NOODLES)

- 9 **UDON SEAFOOD** Wheat noodle soup with seafood, seaweed and vegetables. 18.00
- 10 **RAMEN SHOYU SEAFOOD** Japanese wheat noodles served in a broth, soy sauce, egg, seaweed and vegetables. 18.00
- 11 **RAMEN SHOYU** Japanese wheat noodles served in a broth, soy sauce, pork, egg, seaweed and vegetables. 16.00
- 12 **YASAI RAMEN** Japanese wheat noodles soup with seaweed and vegetables 14.00
- 13 **PHO** A Vietnamese soup dish consisting of broth, rice noodles, herbs, meatball and thinly sliced filet mignon 16.00

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

- 14 **VEGETABLES** 18.00
- 15 **SESAME CHICKEN (4 OZ.)** 20.00
- 16 **SHRIMP (4 OZ.)** 22.00
- 17 **YAKI NIKU (4 OZ.)** Hot and spicy marinated filet mignon 25.00
- 18 **SALMON (4 OZ.)**. 23.00

SUSHI

Served with miso soup

- 21 **SUSHI BLUE** Tuna roll and 9 pieces of sushi 28.00

SASHIMI

Served with miso soup

- 22 **SASHIMI BLUE (20 pcs)** Tuna, salmon, hamachi, white fish, mackerel, octopus, crab and steamed rice 34.00

SUSHI - SASHIMI COMBINATION

Served with miso soup

- 23 **FUGU PLATTER** 5 pieces sushi, 1 tuna roll and 20 pieces sashimi and steamed rice 48.00
- 24 **FUGU HIRE ZAKE** 3 pieces sushi, 1 California roll and 12 pieces sashimi. 32.00
- 25 **TAKIFUGU** 3 pieces sushi, 1 California roll and 8 pieces sashimi 26.00
- 26 **SAKURA BENTO** Varieties of traditional Japanese feast with sushi, sashimi, teriyaki 25.00

SIDE DISHES

- 30 **CHICKEN FRIED RICE** 13.00
- 31 **SHRIMP FRIED RICE** 14.00
- 32 **VEGGIE FRIED RICE.** 12.00
- 33 **STEAMED VEGETABLES.** 8.00
- 34 **CHICKEN LO MEIN NOODLES** 14.00
- 35 **YAKI-SOBA** Egg noodles stir fried with pork and vegetables 17.00

DESSERTS

- GREEN TEA CHEESE CAKE 10.00
- MATCHA ICE CREAM Green tea flavor ice cream 8.00
- TEMPURA ICE CREAM Vanilla ice cream ball rolled in our crunch coating, fried and topped with caramel 12.00

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(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.