

Salads & Sides

House Green Salad	7.00
Sunomono Salad	
Ebi, Hokkigai, Kani, Veggie	5.00
Real Crab, Tako	7.00
Plain	4.00
Gommae	5.00
Spinach with sesame dressing	
Ohitashi	4.50
Spinach with sweet soy and bonito	
Seaweed Salad	4.00
Tataki Salad	12.00
Seared tuna on mixed greens & avocado with spicy ponzu dressing	
Ika Salad	12.00
Fried calamari, mix greens & house citrus ponzu dressing	
Crab Salad	12.00
Real crab, fresh mango, shiso leaves, cucumber & kaiware sprouts with house ponzu dressing	
Smoked Salmon Pear Salad	15.00
Fresh greens, bosc pear, mango with wasabi ponzu dressing	



Miso Soup	2.50
Rice	2.50
Sushi Rice	4.00
House Spicy Sauce	2.00

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Appetizers

Edamame		4.50
Salted boiled soy beans		
Gyozas - Pan-fried dumplings		
Pork	7 pcs	7.50
Vegetable	7 pcs	7.00
Prawn with Pork	4 pcs	8.50
Asparagus		6.00
Deep fried asparagus drizzled with sweet sauce		
Agedashi Tofu		6.50
Deep fried tofu pieces with sauce, radish, green onions and bonito (fish flakes)		
Spicy Agedashi Tofu		7.00
Spicy Tako Karrage		7.50
Fried baby octopus		
Chicken Karrage (Spicy)		8.50
Deep fried boneless chicken pieces		
Ika Karrage (Spicy)		8.50
Deep fried squid		
Takoyaki		8.00
Deep fried octopus croquette, drizzled with katsu sauce, mayo & bonito		
Soft Shell Prawn	5 pcs	10.00
Deep fried with salt & pepper		
Kaki Miso	2 pcs	10.00
Baked oysters with spinach, mushrooms and motoyaki sauce		
Kaki Fry		10.00
Deep fried breaded oysters drizzled with sweet chili mayo		
Ebi Mayo		10.00
Tempura prawns mixed with sweet chili mayo		



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Bar Appetizers

Spicy Sashimi Tuna & salmon pieces topped with cucumber, avocado & house spicy sauce with (tuna & sockeye)	8.00 +2.00
Spicy Tako Sashimi Octopus, tomatoes, cucumber, shiso, spicy ponzu dressing	14.00
Spicy Hotate with Tobiko Chopped scallops served with nori	8.00
Salmon Tataki Seared salmon, avocado, cucumber, shiso & ponzu dressing	16.00
New York Tataki Thinly sliced & lightly seared beef sashimi, served with ponzu dressing	16.00
Shiso Tuna House marinated tuna	7.50
Tuna Gommae Diced tuna sashimi marinated in sesame wasabi dressing	7.50



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Tempura

Assorted Tempura 4 prawns, 3 vegetables	14.00
Prawn Tempura 7 pcs	16.00
Vegetable Tempura 7 pcs	12.00
Yam Tempura 7 pcs	12.00
Sweet Potato Tempura 7 pcs	12.00
Asparagus Tempura	10.00
Appetizer Tempura 2 prawns, 3 vegetables	9.00
Deluxe Tempura 3 fish, 3 prawns, 4 vegetables	20.00



Robata (BBQ)

Sockeye Kama - Collar	8.00
Salmon Belly	12.00
Chicken Yakitori - 2 skewers	8.00
Saba Shioyaki - Mackerel	10.00
Karubi - Short ribs	10.00
Unagi Kabayaki - BBQ eel	15.00
Hamachi Kama - Yellowtail Collar	16.00

Sashimi

Chef's Sashimi - Chef's selection	30 pcs	48.00		
Assorted Sashimi - Chef's selection	16 pcs	25.00		
Tuna & Sockeye Salmon	9 pcs	18.00		
Tuna & Salmon	9 pcs	16.00		
Hamachi yellowtail	4 pcs	12.00	8 pcs	22.00
Sockeye Salmon wild salmon	4 pcs	10.00	8 pcs	18.00
Tuna Toro fatty tuna belly	4 pcs	10.00	8 pcs	18.00
Tuna albacore	4 pcs	8.00	8 pcs	15.00
Salmon Toro fatty salmon belly	4 pcs	10.00	8 pcs	18.00
Salmon	4 pcs	8.00	8 pcs	15.00
Tako octopus	4 pcs	10.00	8 pcs	18.00
Hokkigai surf clam	4 pcs	8.00	8 pcs	15.00
Amaebi sweet prawn with deep-fried head			per piece	4.00



Nigiri Sushi

Sushi by the piece

Avocado	Chop Scallop
Asparagus	Toro (fatty tuna belly)
Inari (deep fried tofu pocket)	Spicy Toro (fatty tuna belly)
Kani (imitation crab)	Tobiko (flying fish roe)
Tamago (sweet omelette)	Tako (octopus)
Massago (smelt roe)	Sockeye (wild salmon)
Maguro (albacore tuna)	Smoked Salmon
Sake (salmon)	Unagi (bbq eel)
Negitoro (tuna & green onions)	Hotate (whole scallop)
Ebi (cooked prawn)	Ikura (salmon roe)
Tai (red snapper)	Real Crab
Hokkigai (surf clam)	Tuna Tataki
Saba (mackerel)	Sashimi Wrap
Ika (squid)	Amaebi (sweet prawn)
Spicy Tuna	Aburi Saba
Spicy Salmon	Aburi Salmon

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Please ask server for daily fresh fish.

Chef's Recommendations

Sashimi Sampler	18.00
Four sashimi tasters - created by The Chef	
Tuna Tataki	16.00
Albacore tuna lightly seared and drizzled with our house ponzu sauce	
Fresh Snapper Tempura (6 pcs)	16.00
Daily snapper, shiso, seaweed salt, pepper	
Scallop & Crab Motoyaki	12.00
Real crab, big scallop, mushroom & spinach baked in shell with motoyaki sauce	
Soft Shell Crab	13.00
Deep fried and served with house spicy mayo	
Miso Black Cod	16.00
Pan seared marinated sable fish	
Red Dragon Roll	14.00
2 pcs prawn tempura, asparagus, avocado & mayo inside topped with unagi & smoked salmon	
Tokyo Roll	14.00
Tempura unagi, fresh asparagus, avocado & mayo inside, wrapped with thin sheet of tamago & topped with unagi sauce and masago	
Double Tuna Roll	14.00
Tuna, avocado, cucumber, tempura bits, topped with negitoro, shiso & spicy ponzu dressing	

Aburi Sushi

Wagyu (premium Japanese beef)	8.00
Foie Gras (2 pcs)	10.00
Engawa (flounder fin)	4.00
Hotate (sea scallop)	3.75
Negitoro (tuna & green onion)	3.75
Toro (albacore belly)	3.50
Madai (seabream)	3.50
Salmon Belly (Atlantic)	3.50
Saba (mackerel)	3.00

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Noodles

UDON OR RAMEN IN SOUP

wheat noodles in seafood-based broth

Plain	7.00
Chicken	10.00
Beef	10.00
Vegetable	10.00
Tempura	12.00
Nabeyaki beef, chicken, 2 pcs prawn tempura + egg	15.00
Seafood	18.00

YAKISOBA

Stir-fried Noodles

Chicken	14.00
Beef	14.00
Vegetable	12.00
Seafood	18.00



Teriyaki

Served with Miso Soup & Rice

Vegetable Teriyaki	12.00
Tofu Teriyaki	14.00
Chicken Teriyaki	16.00
Beef Teriyaki	16.00
Salmon (Atlantic) Teriyaki	20.00

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Donburi Rice Bowls

Oyako Don Chicken with egg	10.00
Gyu Don Beef with egg	10.00
Chicken Teri-Don	10.00
Beef Teri-Don	10.00
Tempura Don	12.00
Unagi Don BBQ eel on rice	18.00
Tekka Don Tuna sashimi on sushi rice with house soy	16.00
Salmon Don Salmon sashimi on sushi rice with house soy	16.00
Sockeye Don Wild salmon sashimi on sushi rice with house soy	20.00
Tuna & Salmon Don Tuna & salmon sashimi on sushi rice with house soy	16.00
Tuna & Sockeye Don Tuna & sockeye sashimi on sushi rice with house soy	20.00
Chirashi Don Assorted fresh seafood on sushi rice with house soy	25.00
House Tuna Don Created for tuna lovers with house soy	25.00

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Assorted Sushi

House Special Chef's Roll + Spicy Sashimi + 4 pcs Nigiri (Chef's Selection)	26.00
Deluxe Sushi Tuna-Salmon Maki + 10 pcs Assorted Nigiri (Chef's Selection)	26.00
Assorted Sushi Tuna Maki + 7 pcs Nigiri (Chef's Selection)	20.00
Sushi Combo Choice of California, BC or Dynamite Roll + 6 pcs Nigiri (Chef's Selection)	18.00
Roll Combo Dynamite Roll + Spicy Tuna Roll + Chop Scallop Roll	15.00
Veggie Combo Asparagus Maki + Yam Roll + Spicy Avocado Roll	14.00

** Substitutions subject to extra charge.



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Dinner Specials

Sushi Tempura Box	20.00
<ul style="list-style-type: none"> • California Roll • 3 pcs Nigiri (Tuna, Sockeye, Ebi) • Assorted Tempura (5 pcs) • Chicken Teriyaki • Salad, Rice & Miso Soup 	
Sashimi Tempura Box	24.00
<ul style="list-style-type: none"> • California Roll • 5 pcs Tuna & Sockeye Sashimi • Assorted Tempura (5 pcs) • Chicken Teriyaki • Salad, Rice & Miso Soup 	
Veggie Dinner	20.00
<ul style="list-style-type: none"> • Yam Tempura Roll • Asparagus with Sweet Sauce • Vegetable Tempura (5 pcs) • Gommae • Tofu Teriyaki • Rice & Miso Soup 	

** Substitutions subject to extra charge.

Maki Sushi Roll or Cone

Kappa Maki (cucumber)	3.50	Kamakaze Roll	10.00
Tekka Maki (tuna)	3.75	(smoke salmon on top with cream cheese, cucumber, avocado & crispy tempura bits inside)	
Salmon Maki	3.75	Alaska Roll	8.00
Sockeye Maki (wild salmon)	4.00	(California with salmon on top)	
Negitoro Maki (tuna belly & green onion)	4.75	Smoked Salmon Roll	8.50
Tamago Roll (sweet omelette)	5.00	(California with smoked salmon on top)	
Avocado Roll (with cucumber)	5.00	Dragon Roll	11.00
Yam Tempura Roll (with cucumber & mayo)	5.00	(California with BBQ eel on top)	
Asparagus Maki (with cucumber & mayo)	5.00	Rainbow Roll	16.00
Futomaki	8.00	(2 pcs prawn tempura rolled with assorted fish on top)	
(Imitation crab, tamago, spinach, oshinko, cucumber, avocado & fish powder)		Sunshine Roll	10.00
Vegetable Roll	5.00	(tempura yam, avocado, cucumber, mayo topped with fresh mango)	
(carrots, red cabbage, cucumber, avocado, lettuce & mayo)		House Roll	9.00
California Roll	4.50	(imitation crab, tuna, salmon, tamago, cucumber, avocado & mayo)	
(Imitation crab, cucumber, avocado & mayo)		Spider Roll	12.00
Deep Fried California Roll	8.00	(Soft shell crab, cucumber, lettuce & mayo topped with avocado, masago & sweet sauce)	
(drizzled with spicy mayo)		Chef's Roll	12.00
Real Crab Roll	8.50	Fresh mango, crispy tempura bits, cucumber & mayo inside topped with tuna & masago	
(California roll made with real crab)		Dungeness Roll	14.00
BC Roll	5.00	Real crab, asparagus, crispy tempura bits & mayo inside topped with avocado, smoked salmon & sweet sauce	
(BBQ salmon, cucumber & lettuce)		Banzai Roll	12.00
Dynamite Roll	5.50	Tuna, salmon, cucumber & masago roll deep fried in tempura batter drizzled with spicy mayo dressing	
(prawn tempura, cucumber, avocado, lettuce & mayo)		Pacific Roll	14.00
Spicy Tuna Roll	5.00	2 pcs prawn tempura, avocado, cucumber & mayo topped with smoked salmon, fresh mango and ponzu dressing	
(with cucumber & house spicy sauce)			
Spicy Salmon Roll	5.00		
(with cucumber & house spicy sauce)			
Spicy Sockeye Roll	6.00		
(with cucumber & house spicy sauce)			
Chop Scallop Roll	6.00		
(chopped scallop mixed with mayo & masago, cucumber)			
Chicken Teriyaki Roll	5.50		
(with cucumber & lettuce)			
Beef Teriyaki Roll	5.50		
(with cucumber & lettuce)			
Unagi Roll	8.00		
(BBQ eel, cucumber, avocado & masago)			
Philly Roll	6.00		
(salmon, cucumber, avocado & cream cheese)			

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Soy Paper Available + \$0.50