

## Appetizers

<b>Karaage</b>	9
<i>Japanese fried chicken served with spicy mayo</i>	
<b>Edamame</b> ✓ <b>gf</b> Salted, Garlic, or Spicy Garlic	7
<b>Buta no Kakuni</b> -Braised pork belly	12
<b>FireCrackers</b> -Fried jalapenos stuffed with, spicy tuna and cream cheese topped with chili and wasabi mayo	17
<b>Spicy Baked Mussel</b> <b>gf</b> (5pcs)	14
<b>Loaded Otaku Fries</b>	9
<i>Kimchi, mayo, Otafuku sauce and seaweed seasoning on top</i>	
<b>Namikaze Nachos</b>	18
<i>Wonton chips, topped with ahi tuna, jalapeno, fresh salsa, avocado, spicy mayo and wasabi mayo</i>	
<b>Gyoza</b> (chicken potstickers) 5pcs	9
<b>Ebi Temp</b> (Deep fried shrimp) 5pcs	12
<b>Yasai Tempura</b> ✓ (Deep fried vegetables)	10
<b>Soft Shell Crab</b>	12
<i>2 Deep fried Whole soft shell crabs served with Ponzu</i>	
<b>Hamachi-Kama</b>	15
<i>Broiled Yellow Tail collar with lemon wedge &amp; Daikon ponzu</i>	
<b>Sake-Kama</b>	12
<i>Broiled Salmon collar with lemon wedge &amp; Daikon ponzu</i>	
<b>Ika Ring</b>	15
<i>Crispy calamari rings served with a sweet and spicy sauce</i>	
<b>Sashimi Sampler</b> -6pcs (salmon, tuna and yellowtail)	17
<b>Vegan Spring Rolls</b> ✓ <b>gf</b> Add *Shrimp \$4	9
<i>Spinach, cucumber, carrots, red bell pepper and cilantro</i>	
<b>Shishito Peppers</b> (tempura or garlic sauteed)	10
<i>Mildly spicy Japanese peppers</i>	
<b>Takoyaki</b> (octopus balls) 5pcs	8
<i>Deep fried ball-shaped snack made of flour-based batter</i>	

## Salads

<b>Seafood Seaweed Salad</b>	19
<i>Tuna, Shrimp, tobiko, crab salad, avocado and scallion mixed with seaweed salad (Choose: original or spicy)</i>	
<b>Oriental Chicken Salad</b> *Gluten free option available	17
<i>Grilled or fried chicken on Lettuce, radish, cucumber, carrots, with house sesame dressing and wonton strips</i>	
<b>Sub *Beef \$2 *Shrimp \$3 *Salmon \$4 *Tofu</b>	
<b>Tahini Soba Salad</b> ✓	15
<i>Cold Soba, red bell pepper, carrots, edamame, cucumber, tossed in a Miso Tahini dressing, garnished with sprouts</i>	
<b>Spinach Salad</b> <b>gf</b> Sautéed shrimp, red bell peppers	17
<i>carrots with house carrot ginger dressing</i>	

## Entrée

<i>Served with miso soup, house salad and steamed rice</i>	
<b>Sukiyaki Style Beef</b>	24
<i>Thinly sliced marinated sirloin on assorted veggies served on a sizzling plate. *Ask server about hot pot option</i>	
<b>Chicken Teriyaki</b>	22
<i>Sliced grilled chicken on assorted veggies served on a sizzling plate.</i>	
<b>Ponzu Salmon</b>	28
<i>Grilled Salmon served with steamed asparagus, mushroom, sweet ponzu and scallions</i>	
<b>Miso-Yaki Cod</b> <b>gf</b>	23
<i>Miso marinated black cod, served with sautéed spinach</i>	
<b>Tofu Steak</b> ✓	21
<i>Pan fried tofu topped with assorted sautéed mushrooms</i>	
<b>Assorted Tempura</b> *Vegetarian option available ✓	23
<i>Prawns and assorted vegetables fried in tempura batter</i>	
<b>Honey Chili Seafood Mix</b>	28
<i>Lightly fried shrimp, scallops and calamari tossed in a sweet and spicy honey glaze on assorted veggies</i>	
<b>Miso Cioppino</b> <b>gf</b>	29
<i>Crab leg, mussels, calamari, prawns and scallops stewed in a tomato miso broth.</i>	
<b>Kalbi</b> Korean style bone in ribs over sauteed veggies	27

## Noodles

Add chicken \$5 Beef \$6 Ebi Temp \$5 Crispy Chicken \$6

<b>Umami Soup</b> (Choice of Udon or Soba)	14
<i>Seasoned egg, scallions, shiitake in a soy-based broth</i>	
<b>Spicy Miso Ramen</b> ✓ *\$1 more for GF/Vegan option <b>gf</b>	15
<i>Homemade vegetarian stock, miso, chili, topped with spinach, sliced shiitake, scallions, seaweed and sprouts</i>	
<b>Tonkotsu Ramen</b>	16
<i>Savory pork bone marrow broth topped with sliced braised pork, seasoned egg, scallions, seaweed and sprouts</i>	
<b>Chicken Ramen</b> *Try spicy broth! Add kimchi for \$2	16
<i>Soy based chicken broth topped with chicken, shiitake, seasoned egg, scallions, sprouts and seaweed</i>	
<b>Curry Udon</b> ✓ Japanese curry with assorted veggies	15
<b>Yakisoba</b> Bacon, veggies, seaweed and scallions	15
<b>Uni Pasta</b> Add *Fresh Uni or Salmon Roe for \$10	18
<i>Tossed in uni garlic cream sauce, topped with roe</i>	
<b>Stir Fry Pasta</b> ✓	16
<i>Edamame, red bell pepper, carrots, onion, zucchinis, chili lime ponzu, topped with cilantro and scallions</i>	
<b>Spicy Seafood Ramen</b> (Miso base)	22
<i>Veggies, shrimp, scallops, calamari, scallions and seaweed</i>	

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## Namikaze Rolls

\*sesame seeds on rolls

<b>California*</b> -Crab salad and avocado	9
<b>Caterpillar*</b> -Unagi, cucumber topped with Avocado, teriyaki sauce	19
<b>Crunchy*</b> -Cooked shrimp, crab salad, cucumber	11
Siracha, crunch topped with teriyaki sauce	
<b>Chicken Teriyaki*</b> -Grilled chicken, cucumber	11
topped with teriyaki sauce	
<b>Dragon*</b> -Shrimp tempura, crab salad, cucumber	21
Topped with unagi, avocado, teriyaki sauce	
<b>Ebi-Temp Roll</b> -Shrimp tempura, avocado,	12
cucumber topped with teriyaki sauce	
<b>JoJo*</b> -cooked shrimp, crab salad, topped with	19
Cooked shrimp topped with teriyaki sauce (soy paper)	
<b>Katana</b> -Shrimp tempura, crab salad, avocado	20
topped with salmon, sliced onion, spicy mayo, siracha, tobiko, scallions	
<b>Kimono</b> -Spicy tuna, scallops, cucumber, topped with	21
Yellowtail, avocado, spicy crab salad, tobiko and teriyaki	
<b>Koi*</b> -Shrimp, spicy tuna, cucumber topped with tuna	20
ono (escolar), sliced jalapeno, chili ponzu, scallions	
<b>Maiko*</b> -Fried cali roll with cream cheese, topped	22
with chopped Shrimp tempura, spicy crab salad with teriyaki sauce	
<b>Ninja</b> -Assorted tempura fish mixture, cucumber	11
topped with teriyaki sauce, wasabi mayo, crushed wasabi peas	
<b>Origami*</b> - *Gluten free option available, NO RICE	22
Hamachi, salmon, spicy tuna, escolar, avocado wrapped in cucumber, topped with tobiko, scallions, teriyaki sauce, ponzu, crushed wasabi peas.	
<b>Philadelphia*</b> <span style="border: 1px solid black; padding: 0 2px;">gf</span> Smoked salmon, cream cheese,	14
cucumber and avocado	
<b>Rainbow Roll*</b> -Cali roll topped 5 assorted fish,	19
teriyaki sauce, scallions	
<b>Rolled Royce</b> *Try Deep fry for \$2 more	19
-Shrimp tempura, crab salad, spicy tuna, cream cheese, avocado topped with teriyaki, wasabi mayo, tobiko	
<b>Salmon Roll</b> <span style="border: 1px solid black; padding: 0 2px;">gf</span>	9

<b>Salmon Skin*</b> -Crispy salmon skin, gobo, cucumber	12
sprouts	
<b>Shogun</b> -Spicy tuna, shrimp tempura topped with	21
tuna, albacore, teriyaki, wasabi mayo, tobiko, crushed wasabi peas	
<b>SOYonara*</b> *Try Deep fry for \$2 more	22
Salmon, Avocado, cucumber, crab salad, unagi, wrapped in soy-wrap with teriyaki sauce and crunch	
<b>Spicy Crab Roll*</b> -with cucumber	10
<b>Spicy Tuna Roll*</b> <span style="border: 1px solid black; padding: 0 2px;">gf</span> -with cucumber	11
<b>Spider</b> -Fried soft shell crab, avocado, cucumber	12
With teriyaki sauce	
<b>Surf &amp; Turf* (with A5-WAGYU)</b>	M.P.
Shrimp tempura, cucumber, carrot and pickled radish topped with Seared WAGYU, fried onion, garlic, teriyaki scallion and red pepper threads	
<b>Tiger*</b> -Albacore, crab salad, cucumber topped with	20
Salmon, avocado, teriyaki sauce	
<b>Tuna Roll</b> <span style="border: 1px solid black; padding: 0 2px;">gf</span>	10
<b>UnaQ*</b> -Unagi, Cucumber with teriyaki sauce	12
<b>Yellowtail Roll</b> <span style="border: 1px solid black; padding: 0 2px;">gf</span>	10
<b>Futo Maki</b> -crab stick, tamago(egg), cucumber and	10
gobo(root vegetable)	

## Vegetarian Rolls ✓ \*sesame seeds on rolls

<b>Asparagus</b> <span style="border: 1px solid black; padding: 0 2px;">gf</span>	6
<b>Avocado*</b> <span style="border: 1px solid black; padding: 0 2px;">gf</span>	9
<b>Blue Moon</b> -Spicy Inari, cucumber, topped with	16
Tomato, avocado, teriyaki sauce, crushed wasabi peas	
<b>Bonsai*</b> <span style="border: 1px solid black; padding: 0 2px;">gf</span> Asparagus, cucumber, avocado, topped	16
with sautéed eggplant, scallions	
<b>Baby Groots</b> <span style="border: 1px solid black; padding: 0 2px;">gf</span> Pickled veggies (carrots, onions),	16
Cucumber, asparagus, topped with avocado, miso tahini sauce, red pepper threads	
<b>Caterpillar "V"</b> * -Sautéed shiitake with garlic,	16
cucumber topped with avocado, teriyaki sauce	
<b>Cucumber</b> <span style="border: 1px solid black; padding: 0 2px;">gf</span>	7
<b>Eggplant</b> <span style="border: 1px solid black; padding: 0 2px;">gf</span>	7
<b>Sunshine*</b> -Yam tempura, asparagus, cream cheese	16
topped with avocado, carrots, vegan sweet chili sauce	
<b>Tofu Lover*</b> -Seasoned tofu, cucumber, asparagus	16
topped with avocado, Inari (tofu), fried onion, chili flakes and teriyaki sauce	
<b>Veggie Roll*</b> <span style="border: 1px solid black; padding: 0 2px;">gf</span>	9
tomato, cucumber and avocado	

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## Rice Bowls

<b>Chicken Teriyaki</b>	<b>14</b>
<i>Sliced grilled chicken with teriyaki and sesame seeds</i>	
<b>Spicy Crispy Chicken</b>	<b>15</b>
<i>Deep fried chicken with teriyaki and Japanese chili flake</i>	
<b>Sukiyaki Style Beef</b>	<b>15</b>
<i>Thinly sliced marinated beef</i>	
<b>Salmon Teriyaki</b>	<b>16</b>
<i>Grilled salmon with teriyaki sauce</i>	
<b>Poke Bowl (Available on rice or green salad)</b>	<b>15</b>
<i>Choose Proteins (tuna, salmon, ebi, or tofu) *up to 2</i>	
<i>Choose Sauces (sweet ponzu, chili lime ponzu, spicy mayo or wasabi mayo) *ask for wonton chips or fried onions</i>	
<i>Served with seaweed salad, avocado, edamame and scallions</i>	
<b>Kakuni (Braised Pork Belly)</b>	<b>14</b>
<i>Sliced braised pork belly with seasoned egg and scallions</i>	
<b>Eggplant &amp; Tofu <span>gf</span> <span>✓</span></b>	<b>12</b>
<i>Sliced eggplant and tofu sautéed with garlic and Gluten free soy sauce</i>	
<b>Curry Rice Bowl</b>	<b>12</b>
<i>Japanese Curry with onions, carrots, and zucchini</i>	
<i>Add *Chicken\$5 Beef\$6 Crispy Chicken\$6</i>	

## Sides

<b>Miso Soup (Vegetable based) <span>gf</span> <span>✓</span></b>	<b>5</b>
<b>Brown Rice <span>gf</span> <span>✓</span></b>	<b>5</b>
<b>White Rice <span>gf</span> <span>✓</span></b>	<b>4</b>
<b>Bacon Fried Rice <i>Sub Spam for \$2</i></b>	<b>7</b>
<i>Mixed vegetable, bacon, egg, butter and soy sauce</i>	
<b>Kizami Wasabi <span>gf</span> <span>✓</span></b>	<b>6</b>
<i>Chopped fresh wasabi</i>	
<b>Side Green Salad <span>✓</span></b>	<b>6</b>
<b>Cucumber Salad <span>gf</span> <span>✓</span></b>	<b>8</b>
<i>Sliced cucumber in house vinaigrette</i>	
<b>Side Seaweed Salad <span>✓</span></b>	<b>12</b>
<b>French Fries</b>	<b>6</b>
<b>Side Wonton Chips</b>	<b>7</b>
<b>Side of Kimchi (Pickled Nappa cabbage)</b>	<b>6</b>
<b>Spam Musubi <i>Add fried egg for \$2 more</i></b>	<b>5</b>

## Lunch Special

(Available Between 11 a.m. – 3 p.m.)

**\$18**

**Pick Any two from below**

### Kitchen

- Chicken Teriyaki Rice Bowl\***
- Sukiyaki Style Beef Rice Bowl\***
- Kakuni (Sliced braised pork belly) Rice Bowl\***
- Umami Soup Udon or Soba\***
- Spicy Miso Ramen\* *\*Gluten free option available* gf ✓**
- Tonkotsu Ramen\***
- Spicy Crispy Chicken Rice Bowl\***
- Eggplant & Tofu Rice Bowl\* gf ✓**

\*lunch size

### Sushi Bar

- California Roll**
- Spicy Tuna Roll gf**
- Avocado Roll ✓**
- Ebi Temp Roll**
- Tuna Sashimi\* gf**
- Salmon Sashimi\* gf**
- Poke Bowl\* *-Select***

*options from above "Poke Bowl"*

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## Specialty Plates

### Osaka *Available in yellowtail* 25

Thinly sliced fresh Japanese seabass served on a bed of daikon and sliced onion with a chili lime ponzu sauce, topped with jalapeno, tobiko and sesame seeds

### Kabuki 21

A dome of spicy scallops, spicy tuna, spicy crab, tobiko and green onion wrapped with avocado, served with wonton chips, teriyaki and spicy mayo

### Chirashi Pizza 22

Tuna, salmon, and tai sashimi, and avocado on crispy rice paper topped with roe, spicy mayo, sprouts and sesame seeds

### Sashimi gf 32

16 pieces of Chef's choice assorted fish, served raw with fresh wasabi and a choice of steamed rice or green salad

### Tataki 23

Seared albacore, topped with cilantro, chili ponzu, red chili, thin sliced of lemon, scallions, sprouts, jalapeno, sesame and garlic

### Seared WAGYU-A5 M.P. *\*Served with spicy house sauce (non-spicy sauce available)*

WAGYU, juicy and tender premium beef seared, sliced and plated with daikon, topped with sliced onion, sprouts and scallions

### Rice Crispy Treats 21

Crispy rice topped with spicy tuna, sliced jalapeno, teriyaki sauce and sesame seeds

### Ceviche Tower 19

Snow crab, scallops, shrimp, fresh salsa, avocado, cucumber, jalapeño with house chili lime ponzu

## Nigiri gf

2 pieces served over rice pod



Shrimp *Boiled (Ebi)	6	Surf Clam (Hokkigai)	6
Eel (Unagi) <i>*Not gluten free</i>	8	Squid (Ika)	6
Flying Fish Roe (Tobiko)	6	Tuna (Maguro)	9
Japanese Egg Omelet (Tamago)	5	Yellowtail (Hamachi)	8
Mackerel (Shime-Saba)	6	Tilapia	6
Escolar	8	Octopus (Tako)	8
Japanese Seabass (Tai)	M.P.	Salmon (Sake)	8
Salmon Roe (Ikura) <i>*Not gluten free</i>	M.P.	Scallop (Hotate)	6
Avocado <span style="color: green;">✓</span>	4	Sea Urchin (Uni)	seasonal
Smoked Salmon (Smoked sake)	9	A5 WAGYU	M.P.
Inari (seasoned tofu) <i>*Not gluten free</i> <span style="color: green;">✓</span>	4	Albacore	7
Live Scallops	seasonal	Monkfish Liver	seasonal

## Sashimi A La Carte gf

6 pieces served a la carte

Fresh Oysters on half shell	M.P.	Tuna	17
Escolar	16	Yellowtail	16
Salmon	16	Avocado <span style="color: green;">✓</span>	6
Octopus	17		

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