

Appetizers

Karaage	7
<i>Japanese fried chicken served with spicy mayo</i>	
Edamame ✓ gf	6
<i>Salted, Garlic or Spicy Garlic</i>	
Buta no Kakuni	10
<i>Braised Pork Belly served with seasoned boiled egg</i>	
Spicy Baked Mussel gf (5pcs)	12
Loaded Otaku Fries	7
<i>Kimchi, mayo, Otafuku sauce and seaweed seasoning on top</i>	
Namikaze Nachos	16
<i>Wonton chips, topped with ahi tuna, jalapeno, fresh salsa, avocado, spicy mayo and wasabi mayo</i>	
Gyoza (chicken potstickers) 5pcs	8
Ebi Temp (Deep fried shrimp) 5pcs	10
Yasai Tempura ✓ (Deep fried vegetables)	8
Soft Shell Crab	10
<i>2 Deep fried Whole soft shell crabs served with Ponzu</i>	
Hamachi-Kama	12
<i>Broiled Yellow Tail collar with lemon wedge & Daikon ponzu</i>	
Sake-Kama	9
<i>Broiled Salmon collar with lemon wedge & Daikon ponzu</i>	
Ika Ring	13
<i>Crispy calamari rings served with a sweet and spicy sauce</i>	
Sashimi Sampler -6pcs (salmon, tuna and yellowtail)	15
Vegan Spring Rolls ✓ gf Add *Shrimp \$4	8
<i>Spinach, cucumber, carrots, red bell pepper and cilantro</i>	
Shishito Peppers (tempura or garlic sauteed)	7
<i>Mildly spicy Japanese peppers</i>	
Takoyaki (octopus balls) 5pcs	7
<i>Deep fried ball-shaped snack made of flour-based batter</i>	

Salads

Seafood Seaweed Salad	16
<i>Tuna, Shrimp, tobiko, crab salad, avocado and scallion mixed with seaweed salad (Choose: original or spicy)</i>	
Oriental Chicken Salad *Gluten free option available	14
<i>Grilled or fried chicken on Lettuce, radish, cucumber, carrots, with house sesame dressing and wonton strips on top. (Carrot Ginger, and Miso Tomato Dressing available)</i>	
Sub *Beef \$2 *Shrimp \$2 *Salmon \$4 *Tofu	
Tahini Soba Salad ✓	13
<i>Cold Soba, red bell pepper, carrots, edamame, cucumber, tossed in a Miso Tahini dressing, garnished with sprouts</i>	

Entrée

<i>Served with miso soup, house salad and steamed rice</i>	
Sukiyaki Style Beef	22
<i>Thinly sliced marinated sirloin on assorted veggies served on a sizzling plate. *Ask server about hot pot option</i>	
Chicken Teriyaki	20
<i>Sliced grilled chicken on assorted veggies served on sizzling plate.</i>	
Ponzu Salmon	25
<i>Grilled Salmon served with steamed asparagus, mushroom, sweet ponzu and scallions</i>	
Miso-Yaki Cod gf	20
<i>Broiled Cod with white miso, served with sautéed spinach</i>	
Tofu Steak ✓	18
<i>Pan fried tofu topped with assorted sautéed mushrooms</i>	
Assorted Tempura *Vegetarian option available ✓	20
<i>Prawns and assorted vegetables fried in tempura batter</i>	
Honey Chili Seafood Mix	25
<i>Lightly fried shrimp, scallops and calamari tossed in a sweet and spicy honey glaze on assorted veggies</i>	
Miso Cioppino gf	26
<i>Crab leg, mussels, calamari, prawns and scallops stewed in a tomato miso broth.</i>	

Noodles

Umami Soup (Choice of Udon or Soba)	12
Add *Chicken \$4 Beef \$5 Ebi temp \$4	
<i>Seasoned egg, scallions, sliced shiitake in a soy-based broth</i>	
Spicy Miso Ramen ✓ *\$1 more for GF/Vegan option gf	13
<i>Homemade vegetarian stock, miso, chili, topped with spinach, sliced shiitake, scallions, seaweed and sprouts</i>	
Tonkotsu Ramen	14
<i>Savory pork bone marrow broth topped with sliced braised pork, seasoned egg, scallions, seaweed and sprouts</i>	
Chicken Ramen *Try spicy broth! Add kimchi for \$1	14
<i>Soy based chicken broth topped with chicken, shiitake, seasoned egg, scallions, sprouts and seaweed</i>	
Curry Udon ✓ (Available on Soba or Ramen noodle)	12
<i>Japanese Curry, Umami Broth, carrots, onion, zucchini, with Udon Noodles. Add *Chicken \$4 Beef \$5 Crispy Chicken \$5</i>	
Yakisoba (Pan-fried Pasta) Add *Chicken \$4 Beef \$5	13
<i>Bacon, sautéed veggies topped with seaweed and scallions</i>	
Uni Pasta Add *Fresh Uni or Salmon Roe for \$8	15
<i>Tossed in an uni garlic cream sauce, topped with roe</i>	
Stir Fry Pasta ✓ Add *Chicken \$4 *Beef \$5	13
<i>Edamame, red bell pepper, carrots, onion, zucchini chili in sweet-soy sauce, topped with cilantro and scallions</i>	

Any substitution is subjected to price change. 20% Gratuity included for parties of 6 or more. We are required by the Health Department to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. * ✓ = vegetarian **gf** = gluten free

Namikaze Rolls

*sesame seeds on rolls

California* -Crab salad and avocado	8
Caterpillar* -Unagi, cucumber topped with Avocado, teriyaki sauce	15
Crunchy -Cooked shrimp, crab salad, cucumber Siracha, crunch topped with teriyaki sauce	10
Chicken Teriyaki* -Grilled chicken, cucumber topped with teriyaki sauce	10
Dragon* -Shrimp tempura, crab salad, cucumber Topped with unagi, avocado, teriyaki sauce	19
Ebi-Temp Roll -Shrimp tempura, avocado, cucumber topped with teriyaki sauce	11
JoJo* -cooked shrimp, crab salad, topped with Cooked shrimp topped with teriyaki sauce (soy paper)	18
Katana -Shrimp tempura, crab salad, avocado topped with salmon, sliced onion, spicy mayo, siracha, tobiko, scallions	19
Kimono* -Spicy tuna, scallops, cucumber, topped with Yellowtail, avocado, spicy crab salad, tobiko and teriyaki	19
Koi* -Shrimp, spicy tuna, cucumber topped with tuna ono (escolar), sliced jalapeno, chili ponzu, scallions	19
Maiko* -Fried cali roll with cream cheese, topped with chopped Shrimp tempura, spicy crab salad with teriyaki sauce	20
Ninja -Assorted tempura fish mixture, cucumber topped with teriyaki sauce, wasabi mayo, crushed wasabi peas	8
Origami* - *Gluten free option available, NO RICE Hamachi, salmon, spicy tuna, escolar, avocado wrapped in cucumber, topped with tobiko, scallions, teriyaki sauce, ponzu, crushed wasabi peas.	20
Philadelphia* gf Smoked salmon, cream cheese, cucumber and avocado	11
Rainbow Roll* -Cali roll topped 5 assorted fish, teriyaki sauce, scallions	18
Rolled Royce* *Try Deep fry for \$2 more -Shrimp tempura, crab salad, spicy tuna, cream cheese, avocado topped with teriyaki, wasabi mayo, tobiko	18
Salmon Roll gf	8

Salmon Skin* -Crispy salmon skin, gobo, cucumber, sprouts	10
Shogun -Spicy tuna, shrimp tempura topped with tuna, albacore, teriyaki, wasabi mayo, tobiko, crushed wasabi peas	19
SOYonara -*Try Deep fry for \$2 more Salmon, Avocado, cucumber, crab salad, unagi, wrapped in soy-wrap with teriyaki sauce and crunch	20
Spicy Crab Roll* -with cucumber	9
Spicy Tuna Roll* gf -with cucumber	10
Spider -Fried soft shell crab, avocado, cucumber With teriyaki sauce	10
Surf & Turf* (with A5-WAGYU) Shrimp tempura, cucumber, carrot and pickled radish topped with Seared WAGYU, fried onion, garlic, teriyaki scallion and red pepper threads	M.P.
Tiger* -Albacore, crab salad, cucumber topped with Salmon, avocado, teriyaki sauce	18
Tuna Roll gf	9
UnaQ* -Unagi, Cucumber with teriyaki sauce	10
Yellowtail Roll gf	8

Vegetarian Rolls V*sesame seeds on rolls

Asparagus gf	5
Avocado* gf	8
Blue Moon -Spicy Inari, cucumber, topped with Tomato, avocado, teriyaki sauce, crushed wasabi peas	15
Bonsai* gf Asparagus, cucumber, avocado, topped with sautéed eggplant, scallions	14
Baby Groots gf Pickled veggies (carrots, onions), Cucumber, asparagus, topped with avocado, miso tahini sauce, red pepper threads	15
Caterpillar "V" *-Sautéed shiitake with garlic, cucumber topped with avocado, teriyaki sauce	13
Cucumber gf	5
Eggplant gf	5
Sunshine* -Yam tempura, asparagus, cream cheese topped with avocado, carrots, vegan sweet chili sauce	15
Tofu Lover* -Seasoned tofu, cucumber, asparagus topped with avocado, Inari (tofu), fried onion, chili flakes and teriyaki sauce	15
Veggie Roll* gf tomato, cucumber and avocado	7

Any substitution is subjected to price change. 20% Gratuity included for parties of 6 or more. We are required by the Health Department to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. * V = vegetarian gf = gluten free

Rice Bowls

Chicken Teriyaki	11
<i>Sliced grilled chicken with teriyaki and sesame seeds</i>	
Spicy Crispy Chicken	13
<i>Deep fried chicken with teriyaki and Japanese chili flake</i>	
Sukiyaki Style Beef	13
<i>Thinly sliced marinated beef</i>	
Salmon Teriyaki	13
<i>Grilled salmon with teriyaki sauce</i>	
Poke Bowl (Available on rice or green salad)	13
<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>	
Kakuni (Braised Pork Belly)	12
<i>Sliced braised pork belly with seasoned egg and scallions</i>	
Eggplant & Tofu gf ✓	10
<i>Sliced eggplant and tofu sautéed with garlic and Gluten free soy sauce</i>	
Curry Rice Bowl	10
<i>Japanese Curry with onions, carrots, and zucchini</i>	
<i>Add *Chicken\$4 Beef\$5 Crispy Chicken\$5</i>	

Sides

Miso Soup (Vegetable based) gf ✓	3
Brown Rice gf ✓	4
White Rice gf ✓	3
Bacon Fried Rice	6
<i>Mixed vegetable, bacon, egg, butter and soy sauce</i>	
Kizami Wasabi gf ✓	5
<i>Chopped fresh wasabi</i>	
Side Green Salad ✓	4
Cucumber Salad gf ✓	6
<i>Sliced cucumber in house vinaigrette</i>	
Side Seaweed Salad ✓	8
French Fries	4
Side Wonton Chips	4
Side of Kimchi (Pickled Nappa cabbage)	5

Lunch Special

(Available Between 11 a.m. – 3 p.m.)

\$15

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 ✓

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"

*lunch size

Any substitution is subjected to price change. 20% Gratuity included for parties of 6 or more. We are required by the Health Department to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. * ✓ = vegetarian gf = gluten free

Specialty Plates

Osaka 23

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 seed

Kabuki 18

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 20

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

Sashimi gf 28

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

Tataki 22

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 19

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

Ceviche Tower 18

Snow crab, scallops, shrimp, fresh salsa, avocado, cucumber and jalapeno with chili lime ponzu

Firecrackers 16

Deep fried jalapenos stuffed with spicy tuna and cream cheese topped with house sweet chili sauce, wasabi mayo and sesame

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 ✓	3	Sweet Shrimp	seasonal
Smoked Salmon (Smoked sake)	9	A5 WAGYU	M.P.
Inari (seasoned tofu) <i>*Not gluten free</i> ✓	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	16
Escolar	14	Yellowtail	15
Salmon	14	Avocado ✓	6
Octopus	16		

Any substitution is subjected to price change. 20% Gratuity included for parties of 6 or more. We are required by the Health Department to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. * ✓ = vegetarian gf = gluten free