Dinner Menu 20% gratuity added to parties of 5 or more no substitutions on any combinations.

3

3

Dinner 4pm - close

Salads

Clear soup chicken broth w/ mushrooms, crunchies & green onion Miso soup soy bean paste broth w/ tofu, seaweed & green onion Gyoza soup chicken broth w/ pork dumpling & green onion

Soups

House Salad

romaine lettuce, cherry tomatoes & carrots with our secret ginger dressing

- add crawfish 4 - add blue crab 5

Ceviche Salad

spring mix & special chef dressing, served with your choice of sashimi (or combination): 18

Seaweed Salad

• tuna	6
• salmon	5
• octopus	5
• crab	4

Squid Salad

marinated squid on thin cucumber slices w/ ponzu sauce 6

Tataki Salad

spring mix salad w/ oriental dressing served with choice of:

 seared tuna • seared salmon 12

Soft Shell Crab Salad

Spring mix salad with fried crispy soft shell crab served with citrus soy vinaigrette dressing

Chicken Katsu Salad

Spring mix salad with fried chicken cutlet served with citrus chilly soy vinagrette

Teriyaki Salad

House green salad with ginger dressing

 Chicken 9 Beef 10 • Shrimp

Appetizers

Asian caprese

tomato, mozzarella, pickled daikon

Fresh shrimp spring roll

shrimp, cilantro, rice noodle & cucumbers, wrapped in a rice paper- served w/ special peanut sauce (2pcs.)

Edamame: boiled soy beans served with choice of: garlic 6

sea salt 4 spicy soy 6

Teriyaki: choice cuts of: (seasoned and served) lamb (served medium rare unless specified) Chicken 7, Squid 8 Lamb 10,

Fried Tofu	
battered tofu fried and served on a hot plate with	6
special spicy homemade sauce	
Gyoza	
pan fried or deep fried pork dumplings (6 pcs.)	5
Kara-age	
seasoned deep fried chicken strips (2 pcs.)	7
Fried Squid	
lightly battered squid served with spicy mayo	7
Fried Oyster	
lightly battered & served with tonkatsu sauce	8
Konago	
fried baby sand eels	8
Tonbi	
deep fried octopus mouth	7
Korokke	
fried croquettes of mashed potato, choice of:	4
vegetables cream of corn	
clediff of Com	
Baked yellowtail cheek	
the best part of our yellowtail cheek slowly	10
baked in a light seasoning	
Baked miso salmon	9
Baked scallop w/ shitake mushroom	12
Baked hokki	10
Baked miso chilean seabass	16
Baked mussel	8
Hot rock: thinly sliced waygu beef served on hot rock	13

mix, topped with eel sauce Thai spicy shrimp

zest with ponzu

13

9

deep fried shrimp w/ thai seasoning, served in a glass	8
goblet with a layer of sauce and vegatables	5
	0

10

6

6

15

15

12

13

Sweet potato french fries Sauted mushroom

Enoki and shiitake mushrooms sauteed in butter **Takoyaki**

Salmon bomb: baked salmon stuffed with crab

Baked octopus dumpling Tuna Poke: hawaiian style marinated thin sliced

tuna with yellow onion and spicy sesame ponzu Carpaccio: thinly prepared sashimi wiht sesame oil, olive oil, salt, pepper and fresh lemon

10 Flaming Crispy Eggplant: tempura eggplant with spicy tuna, reduced sweet soy mayo and scallion New Style Sashimi: thinly sliced sashimi with jalapeno 15

sea salt, sesame oil and ponzu 15 Ocean Pyramid: assorted fish roe, avocado, tuna, salmon, yellowtail sashimi with sushi rice and ponzu Spicy Tuna Bon Bon: spicy tuna wrapped with avocado and crunchies served with eel and spicy mayo Isobiaki: assorted sashimi wrapped in seaweed and deep fried served with tokatsu sauce

Dinner Menu 20% gratuity added to parties of 5 or more no substitutions on any combinations.

Dinner 4pm - close

Bento Boxes

Geisha

steamed rice

17 shrimp & vegetable tempura, chicken teriyaki served in a bento box

served with miso soup, clear soup or house salad &

Samurai

18 shrimp & vegetable tempura, beef teriyaki served in a bento box

shrimp & vegetable tempura, beef and chicken teriyaki served in a bento box

Shogun

shrimp & vegetabel tempura, beef teriyaki, 2 pc. tuna 27 nigiri and california roll served in a bento box

Sushi Dinner

5 pieces of nigiri, 3 house cucumbers, tuna roll and california roll

A-tan Bento Box

tuna, salmon, yellowtail sahimi 2 piece of tuna salmon, yellowtail, shrimp nigiri 1 piece each & crunchy crab roll

Tempura

a traditional Japanese deep fry with a light & crispy taste. served with miso soup, clear soup, or house salad, and steamed rice.

Vegetable Tempura

10 a selection of vegetables

Shrimp Tempura with Vegetable

shrimp & tempura vegetables 16

Seafood Tempura with Vegetable

shrimp, scallop, calamari, krab & tempura vegetables

Ten-Ju

21

23

29

shrimp & vegetable tempura on a bowl of rice 15 in a reduced sweet soy sauce

TERIYAKI

vegetable

served with a miso soup, clear soup, or house salad; and steamed rice. *add fried rice, egg drop soup, or hot and sour soup foe \$1 each

16

16

18

beef 17 shrimp 17 Chicken Katsu: panko crusted chicken breast

10

Pork Katsu: panko crusted pork tenderloin Miso Salmon: sautéed miso marinated salmon w/ broccoli and mushrooms

Miso Chilean Sea Bass:soutéed miso marinated chilean sea bass w/ broccoli & mushrooms 26 Wagyu Steak: 6 oz waygu loin steak grilled & served with broccoli & mushrooms 48 Sauteed Lobster with Mushrooms

30

10

6 oz lobster tail with assorted mushrooms & creamy miso sauce

Noodels

Ramen

codle soup w/ boiled egg, choose from:

Jolled egg, choo
10
10
10
2

Nabeyaki Udon

& shrimp

and egg in a seafood broth	12
Tempura Udon thick white rice noodle soup w/ tempura & crab	10
Sansai Udon	
thick white rice noodel soup w/ pickle japanese vegetables	8
Yakisoba stir fried soba or udon noodles w/ chicken add shrimp 3	11
Champon spicy seafood noodle soup with vegetables	14
Hiyashi Chuka chilled ramen with cucumber, crab stick, egg	