

yakimono

♥ GYOZA 5.5

Japanese Pork dumplings. (5pcs)

YAKI ONIGIRI 7

grilled rice ball: plain, salmon, or bonito. (2pcs)

ONIGIRI 5

rice ball: plain, salmon, bonito, or ume. (2pcs)

BEEF TATAKI 15

seared, thinly sliced beef.

YAKITORI 6

skewered chicken with teriyaki sauce.

IKA SHIOYAKI 13

grilled squid.

♥ TOFU STEAK 7

tofu cooked with mushrooms and onions.

soups

MISO SOUP 3

tofu .50 extra noodles .50

MUSHROOM MISO 4

ASARI SAKAMUSHI 8

clams cooked in a japanese broth.

CHAWAN MUSHI 6

steamed egg custard with chicken, shrimp, fishcakes, mushroom, & spinach. Allow approx. 20min. (min. 2 orders)

salads + cold dishes

EDAMAME 4

♥ SEAWEED SALAD 4

SESAME SPINACH 4

SUNOMONO 6

cucumber salad with crab, shrimp, and octopus.

HOUSE SALAD 3

vinaigrette or yuzu wasabi dressing.

COLD TOFU 5

TSUKEMONO 5

assorted Japanese pickles.

♥ TUNA POKI 13.5

tuna, cucumber, and seaweed salad mixed together in a spicy sauce.

ZARU SOBA 7.5

buckwheat noodles.

agemono

VEGETABLE TEMPURA 9.5

TEMPURA APPETIZER 10.5

mix of shrimp and vegetables.

KAKI FRY 7

breaded oysters served with tartar or tonkatsu sauce.

SOFTSHELL CRAB 8

♥ AGEDASHI TOFU 6

AGEDASHI EGGPLANT 6

FRIED CHICKEN WINGS 6

also available grilled.

FRIED CALAMARI 7.5

FISH TACOS 6

🔥 SHISHITO PEPPERS 5

TEMPURA MUSSEL 6

♥ SHUMAI TEMPURA 5

crab dumplings.

GLAZED CHICKEN WINGS 7

marinated, fried and tossed with a garlic, ginger, teriyaki sauce.

SOFTSHELL SHRIMP 7

3 pieces whole shrimp.

sides

PASTA SALAD 4

BROWN RICE 3

WHITE RICE 2

sweets

HOMEMADE CARAMEL FLAN 5

MOCHI ICE CREAM 3

strawberry - mango - coffee

ICE CREAM 3

green tea - lychee - black sesame - red bean - mango ginger -strawberry



Sushi

nigiri

2 PIECES PER ORDER
slices of fish over small
portions of rice.
also available sashimi-style.

EBI

cooked shrimp. 4

HAMACHI

yellow tail tuna. 5.5

HOTATEGAI

large sea scallop. 6.5

IKA

squid. 4.5

IKURA

salmon roe. 5.5

KANI

crab. 5.5

MAGURO

tuna. 5.5

SABA

mackerel. 4.5

SAKE FRESH

fresh salmon. 5.5

SAKE SMOKED
smoked salmon. 5.5

TAKO

octopus. 6

TAMAGO

sweet egg omelet 5

TOBIKO

flying fish roe. 4.5

TUNA TATAKI

seared tuna. 5.5

UNAGI

freshwater eel. 7

WHITE TUNA

albacore. 5.5

INARI

sweet tofu 3

AMAEBI

sweet shrimp. MP

UNI

sea urchin. MP

sushi plates

No Substitutions. Chef's choice.

SUSHI LUNCH

6pcs nigiri + tekka maki.
Served with soup and salad. 16

SUSHI DINNER

8pcs nigiri + tekka maki.
Served with soup and salad. 24

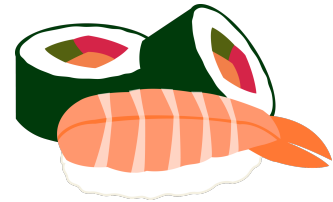
MORIAWASE

10 pcs sashimi, chef's choice. 22

CHIRASHI

assorted slices of fish over
seasoned sushi rice.
Served with soup and salad.

Lunch 17 Dinner 22



hand rolls

CALIFORNIA 6

SPICY TUNA 6

SALMON SKIN 6

SHRIMP TEMPURA 6

SPICY HAMACHI 6

UNAGI 7

SOFTSHELL CRAB 8

makis

(seaweed outside)

TEKKA

tuna. 5

KAPPA

cucumber. 4

SAKE

fresh salmon. 5

AVOCADO 4

OSHINKO

pickled daikon. 4

NEGIHAMA

hamachi and green onions. 5

Sushi

rolls

ADD ONS

tobiko - soy wrap - cream cheese - avocado +1

CALIFORNIA

made with or without mayo. 6

♥ SHANNON

tempura shrimp - avocado
mayo - green onion. 7

FOSTER CITY

hamachi - cucumber - avocado
green onion - tobiko. 6

GUNS AND ROLL

spicy tuna - cucumber - avocado
green onion - tobiko. 8

ROCK 'N' ROLL

unagi - cucumber
avocado - sushi sauce. 7

ALASKAN

cooked salmon - cucumber
avocado - sushi sauce. 7

VIC'S SPECIAL

smoked salmon - shrimp
cucumber - avocado - tobiko. 7

BILL'S SPECIAL

fresh salmon - cucumber
avocado - tobiko. 7

NEW YORK

smoked salmon - cream cheese
green onion. 6

SPICY SCALLOP

scalloped mixed with spicy mayo. 9

SPIDER ROLL

softshell crab - shredded cabbage. 9

JEFFREY

unagi - salmon
avocado - tobiko - green onion. 8

DBD

smoked salmon - cream cheese
unagi - avocado. 9

DYNAMITE

tuna - scallop - salmon
mayo - onion - tobiko. 9

SPICY TUNA 7

specialty rolls

♥ DIANE

panko breaded - deep fried
avocado roll - topped with crab
salad, tobiko and various sauces.
13

DRAGON

tempura shrimp roll topped
with avocado and unagi. 14

RAINBOW

crab and avocado roll topped
with assorted fish. 14

CATERPILLAR

unagi and cucumber rolled topped
with avocado. 14

🔥 FIRE CRACKER

tempura tuna roll with our special
sauces. 7.5

CALIFORNIA CRUNCH

tempura california roll. 8

RONNIE

crab salad and avocado roll
topped with salmon and lemon
slices. 16

TOKIE'S SPECIAL

tempura shrimp roll topped
with tuna and house sauces. 16

MARIO

tempura shrimp and avocado
topped with tuna tataki, garlic,
green onion and ponzu sauce. 16

BAKED SALMON

crab roll, wrapped with smoked
salmon topped with spicy mayo.
takes extra time to bake. 14

FUTOMAKI

various vegetables plus tamago.
13.50

Combinations

19

Choose any 2 different items.
No substitutions please.

Includes rice, salad,
miso soup & ice cream.
(Soup/Ice Cream dine-in only)

brown rice +2
beef teriyaki +2

CHICKEN TERIYAKI

SALMON TERIYAKI

SUKIYAKI

Veg./Beef/Chicken

CHICKEN KARA-AGE

TEMPURA

Mix or Vegetable.

CALIFORNIA ROLL

TUNA SASHIMI

5 pieces

BENTO BOX (LUNCH ONLY)
Sashimi and Tempura and Chicken. 13

Donburi

Served with soup and salad.

BEEF OR CHICKEN
with vegetables over rice. 12

YAKITORI
skewered chicken and vegetables. 12

TEMPURA 14

OYAKO
chicken and eggs served over rice. 12

KATSU
pork or chicken. 14

Nabemono

traditional dishes cooked and served in cast-iron bowls.

♥ **SUKIYAKI**
your choice of chicken or beef with vegetables, tofu,
and sweet potato noodles cooked in a sweet broth. 15
raw egg +1

YOSENABE
mixed seafood and vegetables in a clear broth with
ponzu dipping sauce. 17

ZOUSUI
Japanese rice porridge. your choice of crab, chicken
or mixed. 10

TEMPURA UDON 13

UDON
Chicken, Beef, or Vegetarian. 10

♥ **NABEYAKI UDON**
Chicken, fish cakes, vegetables,
egg, and shrimp tempura. 13

Entrees

All entrees served with rice,
salad, and miso soup.
No soup for take out.
brown rice + 2

TEMPURA

shrimp and vegetables,

Lunch 12 Dinner 16

VEGETABLE TEMPURA

Lunch 11 Dinner 13

SHRIMP TEMPURA

7 pieces of shrimp. 21

MIXED SEAFOOD TEMPURA

assorted seafood and vegetables.
Dinner 16

CHICKEN TERIYAKI

boneless chicken
glazed in homemade teriyaki.
Lunch 11 Dinner 14
White Meat +1.5

SALMON TERIYAKI

salmon filet glazed in teriyaki.
Lunch 13 Dinner 17

SALMON SHIOYAKI

grilled salmon filet
Lunch 13 Dinner 17

BEEF TERIYAKI

grilled new york
Lunch 12.5 Dinner 16

♥ **CHICKEN KARA-AGE**

Marinated, deep fried. 15

KATSU

deep fried breaded cutlets
Chicken 15 Pork 16

BEEF SHORT RIBS

marinated beef ribs, grilled. 17

SABA NO SHIOYAKI

grilled, salted mackerel. 14

GYOZA

pan fried pork dumplings. 13

BATAYAKI

your choice of white fish or beef
sautéed in butter and wine with
vegetables. 17

KATSU CURRY

house made curry with tonkatsu
or chicken katsu. 17