

## ~~ HOT APPETIZERS~~

<b>Gyoza</b> Pork dumplings	6.50
<b>Edamame</b> Boiled soy beans with light sea salt	6.00
<b>Shumai</b> Choice of fried or steamed shrimp dumplings	6.50
<b>Ebi Yasaikakiage</b> Shrimp & mixed vegetables pancake with dipping sauce	6.00
<b>Agedashi Tofu</b> Deep fried bean curd with special sauce and bonito fish flakes	7.50
<b>Kimchee Tofu</b> Deep fried bean curd with kimchee sauce	7.50
<b>Chicken Wings</b> Fried chicken wings with special tangy sauce on the side	8.25
<b>Hamachi-Kama</b> Broiled yellowtail collar served with special teriyaki sauce	12.95
<b>Yakitori</b> Broiled chunks of chicken on skewers with teriyaki sauce (dark meat)	6.00
<b>Ahiru</b> Sliced roasted duck lightly sauteed topped with scallion	8.95
<b>Tempura</b> Choice of chicken or shrimp & vegetables in light batter	9.95
<b>Beef Negimaki</b> Broiled beef rolls with scallions	12.00
<b>Kaki Fry</b> Fried Japanese oyster with tangy sauce	9.95
<b>Almond Chicken</b> Fried chicken coated in sliced almonds with sesame sauce	8.95
<b>Soft Shell Crab Tempura</b> Deep fried soft shell crab served with tempura sauce	9.50
<b>Tatsuta-Age</b> Fried marinated chicken	7.95
<b>Seafood Yaki</b> Shrimp, scallop, and mushrooms baked with Japanese mayo sauce	10.00
<b>Vegetable Gyoza</b> Assorted vegetable dumplings	7.00
<b>Nasu Dengaku</b> Broiled eggplant smothered with sweet soybean paste	7.50
<b>Firecracker Salmon Rolls</b> Spicy fresh salmon rolled with spinach fried in a crisp wrapper. Served with sweet hot chili sauce	9.25
<b>Ika Yaki</b> Grilled whole squid	11.00
<b>Harumaki</b> Japanese spring roll	5.00
<b>Takoyaki</b> Fried octopus dumplings drizzled with Japanese mayonnaise, katsu sauce, and sprinkled with bonito flakes	6.00
<b>Crispy Shrimp</b> Glazed with creamy spicy sauce	8.50
<b>Crab Dynamite</b> Fried dumplings stuffed with kanikama & cream cheese	6.95
<b>Creamy Crab Croquette</b>	6.95
<b>Teriyaki Noodle</b>	6.95
<b>Shrimp Pop Breaded Shrimp Skewer</b>	6.95

BROWN RICE AVAILABLE ♦ Add \$1.00 For maki ♦ Add 50¢ for sushi

(\* RAW) \* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.

## ~~ COLD APPETIZERS ~~

<b>Sashimi</b> * 7 pieces of fresh raw fish	<b>12.00</b>
<b>Tuna Bomb</b> * Spicy Tuna on crispy sushi rice	<b>9.00</b>
<b>Tuna Tataki</b> * Thinly sliced rare tuna with ponzu sauce	<b>12.00</b>
<b>Spicy Tuna Tartar</b> * Layers of spicy tuna, seaweed salad and black tobiko	<b>9.50</b>
<b>Torched Salmon Salad</b> * Crab salad topped with torched salmon, eel sauce and scallion	<b>9.50</b>
<b>Jalapeno Hamachi</b> * With ponzu sauce, olive oil, spicy radish and sea salt	<b>12.95</b>
<b>Ankimo</b> Monk fish liver with ponzu sauce	<b>9.95</b>
<b>Naruto</b> Kanikama rolled in cucumber with avocado and caviar	<b>9.00</b>
<b>Sashimi Cucumber Roll</b> *	<b>12.00</b>
Tuna, salmon, yellowtail, asparagus and avocado rolled in cucumber	
<b>Escolar Carpaccio</b> * Seared super white tuna with yuzu wasabi dressing	<b>11.00</b>
<b>Beef Tataki</b> * Thinly sliced rare beef with ponzu sauce	<b>12.00</b>
<b>Ohitashi</b> Steamed spinach served chilled with special sauce	<b>6.00</b>
<b>Avocado Ball</b> *	<b>12.00</b>
Tuna, white tuna, flying fish roe, wasabi flying fish roe mixed with lemony mayo dressing	
<b>Salmon Kinuta</b> *	<b>12.00</b>
Thinly sliced daikon radish rolled with salmon avocado, cucumber, tobiko & scallion	

## ~~ SOUPS & SALAD ~~

<b>Miso Soup</b> Soybean soup with seaweed, tofu and scallion	<b>2.50</b>
<b>Shitake Sui</b> Shitake mushroom soup	<b>5.00</b>
<b>House Soup</b> Soybean soup with seafood	<b>5.00</b>
<b>Green Salad</b> Fresh green salad with ginger dressing	<b>4.00</b>
<b>Seaweed Salad</b> Seaweed in light vinegar sauce	<b>6.00</b>
<b>Crab Salad</b> Kanikama, avocado, flying fish roe and cucumber mixed with Japanese mayo	<b>7.50</b>
<b>Calamari Salad</b> Squid mixed with seaweed salad	<b>8.00</b>

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## ~~ YAKIMESHI ~~

<b>Vegetable Fried Rice</b>	<b>10.95</b>
<b>Beef Fried Rice</b>	<b>10.95</b>
<b>Chicken Fried Rice</b>	<b>10.95</b>
<b>Shrimp Fried Rice</b>	<b>10.95</b>
<b>Eel Fried Rice</b>	<b>10.95</b>
<b>Salmon Fried Rice</b>	<b>10.95</b>

## ~~ SIDE ORDER ~~

<b>White Rice</b>	<b>1.75</b>
<b>Sushi Rice</b>	<b>2.50</b>
<b>Brown Rice</b>	<b>2.00</b>
<b>Steam Mixed Vegetables</b>	<b>9.50</b>

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## ~~ ENTREES SUSHI BAR ~~

With miso soup and salad

<b>Sushi Dinner</b> * Tuna roll & 8 pieces of sushi	<b>24.00</b>
<b>Sashimi Dinner</b> * Chefs choice 16 pieces of assorted raw fish with rice on side	<b>28.00</b>
<b>Sushi &amp; Sashimi</b> * California roll, 4 pieces of sushi and 10 pieces of sashimi with rice on side	<b>28.00</b>
<b>Maki Combo</b> * Crazy roll, tuna roll and California roll	<b>19.00</b>
<b>Sashimi Don</b> * Choice of tuna or salmon on top of sushi rice	<b>24.00</b>
<b>Chirashi</b> * Chefs choice of assorted raw fish over a bed of sushi rice	<b>24.00</b>
<b>Sushi Cook</b> Eel, shrimp & kanikama 3 pieces each	<b>18.00</b>
<b>Sushi 3 Kind</b> * Tuna, salmon & yellowtail 3 pieces each	<b>22.00</b>
<b>Temaki Set</b> * Spicy tuna hand roll, California hand roll & salmon avocado hand roll	<b>18.00</b>
<b>Ginger Boat for Two</b> * Chef's choice of sushi, sashimi and 2 maki	<b>68.00</b>

## ~~ TERIYAKI ~~

With miso soup, salad and rice

<b>Beef Teriyaki</b> Broiled sirloin steak with teriyaki sauce	<b>22.00</b>
<b>Beef Negimaki</b> Broiled scallion rolls in beef with teriyaki sauce	<b>22.00</b>
<b>Chicken Teriyaki</b> Broiled chicken served with teriyaki sauce	<b>16.50</b>
<b>Ginger Pork</b> Broiled sliced pork with ginger teriyaki sauce	<b>16.50</b>
<b>Shrimp Teriyaki</b> Broiled shrimp with teriyaki sauce	<b>18.00</b>
<b>Salmon Teriyaki</b> Broiled salmon steak with teriyaki sauce	<b>19.95</b>
<b>Scallop Teriyaki</b> Broiled scallop with teriyaki sauce	<b>19.95</b>
<b>Tofu Teriyaki</b> Fried tofu with teriyaki sauce	<b>15.00</b>
<b>Vegetable Teriyaki</b> Steamed assorted vegetable with teriyaki sauce	<b>15.00</b>
<b>Half &amp; Half</b> Combination of your choice of any two above	<b>25.50</b>

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## ~~ TEMPURA ~~

With miso soup, salad and rice

<b>Fish Tempura</b> Deep fried white fish and vegetables in light batter	<b>16.50</b>
<b>Chicken Tempura</b> Deep fried chicken and vegetables in light bailer	<b>16.00</b>
<b>Shrimp Tempura</b> Deep fried shrimp and vegetables in light bailer	<b>17.50</b>
<b>Seafood Tempura</b> Deep fried assorted seafood and vegetables in light bailer	<b>19.00</b>
<b>Vegetable Tempura</b> Deep fried assorted fresh vegetables in light batter	<b>14.50</b>
<b>Chicken Katsu</b> Deep fried chicken cutlet	<b>16.00</b>
<b>Tonkatsu</b> Deep fried pork cutlet	<b>16.00</b>

## ~~ DON BURI ~~

With miso soup

<b>Katsu Don</b> Deep fried pork cutlet with cooked vegetables & eggs over a bed of rice	<b>14.00</b>
<b>Oyakodon</b> Chicken, vegetables & eggs cooked in sauce served over a bed of rice	<b>14.00</b>
<b>Ten Don</b> Deep fried shrimp & vegetables over a bed of rice	<b>12.95</b>
<b>Unaju Don</b> Broiled eel on rice with pickle	<b>18.00</b>
<b>Chicken Katsu Curry Rice</b> White meat chicken curry with rice	<b>14.00</b>
<b>Tonkatsu Curry Rice</b> Fried pork cutlet curry with rice	<b>14.00</b>
<b>Beef Curry Rice</b> Tender beef and vegetables curry with rice	<b>14.00</b>
<b>Gyu Don</b> Beef and onion cooked in sauce over rice	<b>15.50</b>

## ~~ NABE MONO ~~

<b>Sukiyaki</b> Sliced beef, vegetables & tofu cooked in sukiyaki sauce	<b>20.00</b>
<b>Yose Nabe</b> Assorted seafood, vegetables and noodles cooked in mild broth	<b>17.00</b>
<b>Mushroom Nabe</b> Assorted mushroom, potato noodles and tofu	<b>17.00</b>
<b>House Nabe</b> Assorted seafood, vegetables and salmon steak cooked in soybean broth	<b>18.00</b>

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## ~~ UDON / SOBA / RAMEN ~~

<b>Nabe Yaki Udon</b> Noodle soup with shrimp tempura, chicken, egg and vegetables	<b>13.95</b>
<b>Seafood Udon</b> Japanese noodle soup with seafood and vegetables	<b>15.00</b>
<b>Chicken Udon</b> Japanese chicken noodle soup	<b>12.00</b>
<b>Katsuo Style Mushroom Udon</b>	<b>11.95</b>
<b>Tempura Udon</b> Japanese noodle soup with shrimp and vegetable tempura on top	<b>15.00</b>
<b>Yaki Udon</b> Sauteed Japanese noodles with choice of chicken, beef, pork, shrimp or vegetable	<b>13.95</b>
<b>Yaki Soba</b> Sauteed thin noodles with shrimp tempura and vegetables	<b>11.50</b>
<b>Tempura Zaru Soba</b> Cold buck wheat noodles with shrimp tempura and vegetables on side	<b>16.00</b>
<b>Zaru Soba</b> Cold buck wheat noodles served with special dipping sauce	<b>8.50</b>
<b>Chicken Lo Mein</b>	<b>11.50</b>
<b>Seafood Yaki Udon</b> Sauteed Japanese noodles with seafood	<b>15.95</b>
<b>Tonkutsu Ramen</b> Silky tonkutsu broth topped with pork, bamboo shoots and scallions	<b>13.50</b>

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## ~~ SUSHI BAR LUNCH SPECIALS ~~

With miso soup and salad

<b>Sushi Lunch</b> * Choice of tuna roll or California roll with 5 pieces of sushi	<b>13.50</b>
<b>Sashimi Lunch</b> * 12 pieces of assorted raw fish and rice on side	<b>17.50</b>
<b>Sushi &amp; Sashimi Lunch</b> * 8 pieces of sashimi and 4 pieces of sushi	<b>18.00</b>
<b>California Lunch</b> Avocado cucumber & kanikama roll in sushi rice (12 pieces)	<b>11.50</b>
<b>Maki Combo</b> * Salmon avocado roll and spicy tuna roll	<b>12.50</b>
<b>Vegetarian Lunch</b> Cucumber avocado roll and assorted vegetables roll	<b>12.00</b>
<b>Temaki Lunch</b> * Spicy tuna hand roll California hand roll and salmon hand roll	<b>14.00</b>
<b>Chirashi Lunch</b> * Variety of raw fish on bed of sushi rice	<b>18.00</b>

## ~~ LUNCH BOXES ~~

With miso soup and salad

<b>Ginger Daily Special</b> House special lunch box	<b>14.95</b>
<b>Beef Teriyaki</b> Broiled sirloin steak with teriyaki sauce	<b>12.95</b>
<b>Chicken Teriyaki</b> Broiled chicken with teriyaki sauce	<b>9.95</b>
<b>Chicken Katsu</b> Deep fried chicken cutlet	<b>9.95</b>
<b>Chicken Tempura</b> Deep fried chicken & vegetables in light batter	<b>11.50</b>
<b>Ginger Pork</b> Broiled sliced pork with ginger teriyaki sauce	<b>10.50</b>
<b>Shrimp Tempura</b> Deep fried shrimp & vegetables in light batter	<b>11.50</b>
<b>Salmon Teriyaki</b> Broiled salmon steak with teriyaki sauce	<b>11.50</b>
<b>Seafood Teriyaki</b> Broiled seafood with teriyaki sauce	<b>10.95</b>
<b>Pork Shumai Teriyaki</b> Steamed pork shumai with teriyaki sauce	<b>9.50</b>
<b>Tonkatsu</b> Deep fried pork cutlet	<b>9.95</b>
<b>Vegetable Tempura</b> Deep fried vegetables in light batter	<b>9.95</b>
<b>Tofu Teriyaki</b>	<b>9.95</b>
<b>Shrimp Teriyaki</b>	<b>10.95</b>

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## ~~ LUNCH BOX COMBO ~~

With miso soup, salad and rice

<b>Chicken Teriyaki &amp; Sushi *</b>	<b>16.00</b>
<b>Beef Teriyaki &amp; Sushi *</b>	<b>17.00</b>
<b>Shrimp Tempura &amp; Sushi *</b>	<b>16.00</b>
<b>Chicken Tempura &amp; Sushi *</b>	<b>16.00</b>
<b>Salmon Teriyaki &amp; Sushi *</b>	<b>16.95</b>
<b>Chicken Teriyaki &amp; Shrimp Tempura</b>	<b>17.50</b>

## ~~ DON & UDON (LUNCH) ~~

<b>Chicken Lo Mein</b>	<b>11.50</b>
<b>Yaki Soba</b> Sautéed noodles with shrimp and vegetables	<b>11.50</b>
<b>Chicken Udon</b> Noodle soup with chicken and vegetables	<b>11.00</b>
<b>Nabe Yaki Udon</b> Noodle soup with shrimp tempura, egg, chicken & vegetables	<b>12.50</b>
<b>Seafood Yaki Udon</b> Sautéed Japanese noodles with seafood	<b>15.95</b>
<b>Miso Noodle Soup</b> Soy bean soup with noodles and vegetables	<b>9.00</b>
<b>Seafood Udon</b> Noodle soup with seafood and vegetables	<b>12.95</b>
<b>Kitsune Udon</b> Noodle soup with Japanese fried bean curd	<b>9.00</b>
<b>Yaki Udon</b> Sautéed Japanese soft thick noodles with choice of chicken, pork, beef and shrimp	<b>12.00</b>
<b>Ten Don</b> Fried shrimp & vegetables over a bed of rice	<b>10.00</b>
<b>Unaju Don</b> Broiled eel on rice	<b>12.00</b>
<b>Katsu Don</b> Deep fried pork cutlet with cooked vegetables & egg over a bed of rice	<b>12.00</b>
<b>Oyako Don</b> Chicken, vegetables & egg cooked in sauce served over a bed of rice	<b>12.00</b>
<b>Curry Rice</b> Choice of chicken cutlet or pork cutlet on bed of rice with curry sauce	<b>12.00</b>
<b>Gyu Don</b> Beef with onion on rice	<b>14.00</b>
<b>Tonkutsu Ramen</b> Silky tonkutsu broth topped with pork, bamboo shoots and scallions	<b>13.50</b>

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## ~~ SUSHI & SASHIMI ~~

- Sushi: 2 pieces per order
- Sashimi: 3 pieces per order

	Sushi	Sashimi
<b>Toro</b> * Fatty Tuna	13.00	18.00
<b>Maguro</b> * Tuna	6.50	8.75
<b>Albacore Tuna</b> *	5.50	7.00
<b>Escolor</b> * Super white tuna	5.75	7.00
<b>Spicy Crispy Tuna</b> * Sushi only	5.50	----
<b>Sake</b> * Salmon	6.50	8.75
<b>Smoked Salmon</b>	5.75	7.00
<b>Hamachi</b> * Yellowtail	6.50	8.75
<b>Suzuki</b> * Stripe bass	6.50	8.50
<b>Tai</b> * Talapia	4.50	6.00
<b>Saba</b> * Mackerel	5.00	7.00
<b>Unagi</b> Fresh water eel	6.00	8.00
<b>Unagi-Avocado</b>	7.00	----
<b>Botan Ebi</b> * Jumbo sweet shrimp	9.00	12.00
<b>Ebi</b> Shrimp	4.95	6.25
<b>Kanikama</b> Crabmeat stick	4.25	5.50
<b>Tako</b> Octopus	6.00	7.50
<b>Ika</b> * Squid	5.00	7.50
<b>Hottate-Gai</b> * Scallop	7.50	8.50
<b>Spicy Scallop Sushi</b> *	7.50	----
<b>Hokkigai</b> Surf clam	5.00	6.50
<b>Uni</b> * Sea urchin	9.00	11.00

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- Sushi: 2 pieces per order
- Sashimi: 3 pieces per order

	Sushi	Sashimi
<b>Ikura</b> * Salmon roe	<b>7.50</b>	<b>9.50</b>
<b>Tobiko</b> Flying fish roe	<b>6.00</b>	<b>7.50</b>
<b>Tamago</b> Sweet egg omelet	<b>4.25</b>	<b>5.50</b>
<b>Inari</b> Fried tofu wrapper	<b>4.00</b>	<b>5.00</b>
<b>Avocado Sushi</b>	<b>4.00</b>	<b>5.00</b>
<b>Tsubugai</b> * Sea conch	<b>5.50</b>	<b>7.50</b>
<b>Quail Egg</b> * Add with uni, ikura or tobiko	<b>2.50</b>	<b>2.50</b>

## ~~ MAKI ROLL ~~

<b>Ume-Shiso Maki</b> Plum paste, shiso leaf & cucumber	<b>4.50</b>
<b>Avocado Maki</b>	<b>5.00</b>
<b>Cucumber Maki</b>	<b>4.00</b>
<b>Oshinko Maki</b> Japanese pickles	<b>4.00</b>
<b>Cucumber &amp; Avocado Maki</b>	<b>5.50</b>
<b>Vegetable Maki</b>	<b>8.50</b>
<b>Sweet Potato Maki</b>	<b>5.50</b>
<b>Kanikama Maki</b>	<b>5.00</b>
<b>California Maki</b>	<b>6.50</b>
<b>California Maki with Roe</b>	<b>7.50</b>
<b>Tuna Maki</b> *	<b>6.00</b>
<b>Spicy Tuna Maki</b> * Tuna, spicy mayo, tempura flakes and scallion	<b>7.50</b>
<b>Salmon Maki</b> *	<b>6.00</b>
<b>Spicy Salmon Maki</b> * Salmon, spicy mayo, tempura flakes and scallion	<b>7.50</b>
<b>Alaskan Maki</b> * Salmon and avocado	<b>7.50</b>
<b>Salmon Skin Maki</b> With cucumber and scallion	<b>6.95</b>
<b>Philadelphia Maki</b> Smoked salmon, cream cheese, cucumber & scallion	<b>6.95</b>

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<b>Yellowtail Scallion Maki *</b>	<b>7.25</b>
<b>Spicy Yellowtail Maki *</b> Yellowtail, spicy mayo, tempura flakes & scallion	<b>7.50</b>
<b>Shrimp Tempura Maki</b>	<b>7.95</b>
<b>Crazy Maki</b> Shrimp tempura, cucumber, avocado, caviar with spicy mayo	<b>8.25</b>
<b>Eel Cucumber Maki</b>	<b>7.50</b>
<b>Eel Avocado Maki</b>	<b>7.50</b>
<b>Futo Maki</b> Giant roll with mixed vegetables, kanikama and sweet egg	<b>8.50</b>
<b>Spider Maki</b> Soft shell crab tempura, avocado, cucumber, lettuce, caviar & spicy mayo	<b>12.00</b>
<b>Spicy Scallop Maki *</b> Scallop, caviar, cucumber, spicy mayo & scallion	<b>9.50</b>
<b>Baked Scallop Maki</b> Baked spicy scallop on top of the avocado, cucumber roll	<b>9.00</b>
<b>Rainbow Maki *</b> Assorted raw fish on top of California roll	<b>13.00</b>
<b>Caterpillar Maki</b> Eel, cucumber, caviar roll with layer of avocado	<b>12.00</b>
<b>Fire Dragon Maki *</b> Fried kanikama roll with spicy tuna on top	<b>11.00</b>
<b>Dragon Maki</b> California roll with eel on top	<b>13.00</b>
<b>Scorpion Maki</b> Eel, cucumber, caviar roll with shrimp, eel sauce on top	<b>11.00</b>
<b>Volcano Maki</b> Baked California roll topped with spicy mayo, caviar & scallion	<b>7.95</b>
<b>Alligator Maki</b> Shrimp tempura roll, crabmeat with eel, avocado on top	<b>13.50</b>
<b>Tokyo Rose *</b>	<b>9.75</b>
Tuna, salmon, white fish, caviar, avocado, spicy mayo, tempura flakes with soy bean sheet	
<b>Rising Sun Maki</b>	<b>12.50</b>
Grilled California roll with salmon topping, served with spicy mayo, eel sauce & tempura flakes	
<b>Bedford Maki</b> Shrimp tempura roll with spicy kanikama on top	<b>12.95</b>
<b>Lightning Maki *</b>	<b>9.75</b>
Spicy tuna, avocado, wasabi tobiko wrapped with soy bean sheet	

## ~~ SPECIAL ROLL ~~

<b>Phoenix Roll *</b>	<b>12.50</b>
Kanikama with spicy crumb wrapped with seared salmon, tobiko, eel sauce, and scallions	
<b>King Roll</b> Shrimp tempura roll topped with king crab and mayo	<b>19.00</b>

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<b>Crispy Unagi Maki</b> Eel, cream cheese, tobiko, and avocado melted together with tempura	<b>11.00</b>
<b>Lobster Tempura Maki</b> Lobster tempura, tobiko, avocado, lettuce and spicy mayo	<b>13.95</b>
<b>Lobster Maki</b> Steamed lobster and cucumber, avocado, lettuce with mayo	<b>12.95</b>
<b>Aburi Salmon Oshi Sushi *</b> Salmon pressed and dressed with our chef's own sauce topped with jalapeno	<b>15.50</b>
<b>Spider Web Maki *</b> Soft shell crab tempura roll with spicy tuna	<b>13.95</b>
<b>88 Maki</b> Fried kanikama, lettuce, asparagus, avocado with jalapeno aioli wrapped with cucumber & soy paper	<b>11.95</b>
<b>Monster Maki *</b> Spicy tuna tempura roll with unagi sauce	<b>10.50</b>
<b>Spicy Crispy Salmon Maki *</b> Tobiko, tempura flakes, cucumber, spicy mayo topped with salmon and lemon	<b>11.00</b>
<b>Mango Tango</b> Shrimp tempura, cucumber roll with layer of mango and multi color flying fish roe	<b>12.50</b>
<b>Tiger Roll *</b> Mango, cucumber, spicy crumb wrapped with torched squid, black tobiko & mango sauce	<b>12.50</b>
<b>Yuzu Yellowtail Roll *</b> Fried onion, cucumber, spicy crumb wrapped with seared yellowtail, yuzu sauce, yuzu tobiko	<b>12.95</b>
<b>Torch Tuna Roll *</b> Asparagus, avocado, cucumber wrapped with torched tuna, tobiko, wasabi mayo	<b>13.50</b>
<b>Kiss of Fire Roll *</b> Super white tuna, salmon, jalapeno pepper and wasabi tobiko wrapped around crunchy spicy tuna roll	<b>13.95</b>
<b>Sweet Heart Maki *</b> Fresh tuna on top of spicy crunch tuna in heart shape	<b>15.00</b>

## ~~ CUCUMBER HAND ROLL ~~

<b>Spicy Tuna *</b>	<b>8.50</b>
<b>Spicy Salmon *</b>	<b>8.50</b>
<b>Spicy Yellowtail *</b>	<b>8.50</b>
<b>Spicy Scallop *</b>	<b>8.50</b>
<b>Eel &amp; Avocado</b>	<b>8.50</b>

BROWN RICE AVAILABLE ♦ Add \$1.00 For maki ♦ Add 50¢ for sushi

(\* RAW) \* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.