

Monthly Special



Onigiri \$7
2pc, Choose From: Salmon or Cod Roe Mayo

Jalapeño Bomb! \$9.95
4pcs. Stuffed Jalapeño Tempura w/ Imitation Crab, Spicy Tuna, and Cream Cheese Topped w/ Eel Sauce and Spicy Mayo

Honeymoon Oyster \$12
Fresh Oyster Topped with Uni (Sea Urchin), Ikura (Salmon Roe), Black Tobiko, Green Onion, and House Sauce

Spicy Jelly Fish \$6
Served Chilled, Unique and Crunchy Texture, Tossed w/ Spicy, Savory, and Tangy Dressing

Negitoro Bowl \$16
Minced Fatty Tuna, Poached Egg, Green Onion, and Nori Seaweed Over The Sushi Rice

Torotaku Roll \$10.25
Chopped Takuan(Pickles), and Minced Fatty Tuna

Lamb Chops \$12
2pcs. Grilled. Simply Seasoned w/ Salt & Pepper and Side of Yuzu Pepper Paste

Salmon Kama \$6.95
Salt Grilled Salmon Collar

Grilled Salmon Belly \$8
2pcs. Salted, Pretty Fatty, Side of Ponzu Sauce

* Consuming raw or undercooked food such as meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Special Dessert



Homemade Cream Brûlée \$6.55
Plain/Matcha

Mango Cheesecake \$5.25

Matcha Tiramisu \$5.75
*Contains No Coffee

Mochi Ice Cream \$2.5
*Ask for the Flavors

Vanilla Ice Cream \$3.95