



APPETIZERS & SALAD

APPETIZER



Crispy Rice x Spicy Tuna \$8.5

Deep Fried Crispy Rice Topped with Spicy Tuna, Jalapeño, and Eel Sauce.



Tataki Kyuri \$6.75

Fresh Cucumber, Bamboo Shoot, Sea weed, and Sesame Seeds in House Garlic Soy Sauce



Agedashi Tofu \$7.25

Deep Fried Tofu in Tempura Sauce Topped with Bonito Flakes, Radish, and Ginger



Dashimaki Egg \$9.5

Japanese Style Egg Omelette with Mozzarella Cheese and Cod Roe



Tan Shio \$11.5

Grilled Thinly Sliced Beef Tongue Topped w/ Green Onion Sauce with Lemon



Garlic Shishito \$6.75

Deep Fried Shishito Peppers Seasoned with Garlic, Butter, Soy Sauce, and Tajin Powder



Karaage \$7.5

Japanese Style Seasoned Deep Fried Chicken (Bite Size)



Kawa-Su \$6.25

Broiled Chicken Skin in Chilled House Spicy Ponzu Sauce Topped with Green Onion



Gyoza (6pcs) \$7.75

Pan Fry or Deep Fry



Crab Cream Croquette (2pcs) \$8.25

Panko Fried Crab Meat and White Cream Sauce



Chicken Wings \$7.25

Sweet Soy or Spicy Sauce



Takoyaki (6pcs) \$7.95

Fried Octopus Flitter with Mayo, Bonito Flakes and Katsu Sauce



Fried Squid Legs \$7.5

Fried Baby Octopus \$7.5

Edamame \$6.5

Garlic, Spicy Garlic, or Salt

Takowasa \$6

Tempura Combo \$12.5

Shrimp and Assorted Veggies

Fried Oysters \$10.5

*Food May Contain Sesame Seeds

SALAD



Tofu & Avocado \$10.5

Soft Tofu, Mixed Green, Crispy Onion, Avocado, and Green Onion with Miso Dressing



Mixed Seafood Poke \$12

Poke Sauce Marinade Tuna, Albacore, Salmon, Yellowtail, Avocado, Onions, Furikake, Seaweed Salad, Arugula, and Mixed Green with Sesame Dressing

Seaweed \$5.5

Seaweed Salad with Sesame Seeds

Mentai Potato \$5

Mashed Potato with Mentai (Cod Roe) and Japanese Mayo

Mixed Green & Seaweed \$4.5

Spring Mix and Seaweed with Sesame Dressing



SASHIMI & SUSHI

SASHIMI



10pcs Combo \$22.95

Tuna, Salmon, Yellowtail, Uni, Albacore 2pcs each

6pcs Combo \$15.25

Tuna, Salmon, and Yellowtail 2pcs each

Tuna 6pcs \$14.5

Salmon 6pcs \$14.5

Yellowtail 6pcs \$15.95

Albacore 6pcs \$14.5

NIGIRI

2pcs for One Order

U.S Wagyu&Uni \$12.95

Ama-Ebi (Sweet Shrimp) \$12

Uni (Sea Urchin) \$11.75

Salmon Roe (Ikura) \$10

Seared Mayo Salmon \$7.25

Yellowtail \$6.95

Salmon \$6.25

Tuna \$6.25

Albacore \$5.95

Eel \$5.95

Egg Omelette (Tamago) \$5



HAND ROLL

*All of the hand rolls has cucumber and Avocado Except Uni & Ikura. Salmon Skin also has Yama-Gobo (Root Veggie), Eel has only Avocado



Uni & Ikura \$8.95

Eel \$5.15

Spider (Crab Tempura) \$4.85

Yellowtail (Spicy or Regular) \$4.85

Spicy Scallop \$4.65

*Food May Contain Sesame Seeds

Yellowtail Chile \$11

Thinly Sliced Yellowtail Topped with Serrano Pepper, Lemon, Cilantro, and Spicy Ponzu

Sashimi Carpaccio \$9.25

Seared Salmon, Yellowtail, and Albacore Topped with Black Tobiko and House Soy Sauce

Tuna Tataki \$12

Seared Tuna Loin Topped with Spicy Garlic Ponzu, Black Pepper, Green Onion, and Crispy Fried Onions

Mackerel Carpaccio \$13.95

Quick Seared Vinegared Mackerel "Saba" Sashimi Topped with Garlic Ponzu Dressing

Mackerel Sushi \$13.95

Quick Seared Vinegared Mackerel "Saba" Sushi. Contains Japanese Shiso Leaf, Topped w/ House Sauce

Oyster (Raw) \$3.25

Topped with Wasabi, Tobiko, Black Tobiko, Daikon Radish, and Ponzu



SUSHI BOWL

Chirashi \$23.25

Uni, Albacore, Sweet Shrimp, Tuna, Salmon, Yellowtail, Scallop, Ikura, Seaweed Salad, and Sweetened Egg Omelette Over Sushi Rice

Salmon & Uni \$22.25

Uni (Sea Urchin), Salmon, Ikura, Black Tobiko, and Poached Egg Over Sushi Rice

Eel ~Unagi~ \$17.25

Grilled Eel with Eel Sauce and Sweet Egg Omelette over Sushi Rice

Mixed Seafood Poke \$12.95

Poke Sauce Marinade Tuna, Albacore, Salmon, Yellowtail with side of Avocado, Onions, Cucumber, Jalapeño, and Seaweed Salad with Furikake Over Sushi Rice

Spicy Tuna Poke \$12.95

Spicy Tuna, Avocado, Cucumber, and Seaweed Salad Topped with Spicy Mayo and Furikake Over Sushi Rice

*Add Spicy Tuna +2

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition

*A Gratuity of 18% Will Be Charged for Parties Over 6



Sushi Roll

SPECIALTY ROLL

Spicy Tuna for Substitution of
Imitation Crab Will be 4 More Dollars Up



SURF & SKATE \$12.5

IN: Spicy Tuna, Shrimp Tempura, and Cucumber
OUT: Seared Beef, Garlic, Ponzu, Green Onion, Yum Yum
Sauce, and Fried Onion

BABY KALEAH \$11.25

IN: Imitation Crab and Cucumber
OUT: Tuna, Onion Slices, Kaiware, Eel Sauce, and Ponzu

RAINBOW PROTEIN \$12.75

IN: Imitation Crab, Spicy Tuna, and Cucumber
OUT: Tuna, Salmon, Yellowtail, Albacore, Avocado, and
House-made Sauce *No rice

CRUSH ORANGE \$11.5

IN: Imitation Crab and Cucumber
OUT: Salmon, Avocado, Lemon Juice, Ponzu, Black Pepper,
and Green Onion



FUTOMAKI \$8.5

IN: Cucumber, Tamago, Mixed Green, Yama-Gobo, and
Pickled Radish
OUT: Nori Seaweed

RED DRAGON \$12.5

IN: Shrimp Tempura, Spicy Tuna, and Eel
OUT: Avocado, Tuna, Eel Sauce, and Tempura Crunchy

YORIMICHI \$12.5

IN: Imitation Crab, Cucumber, Shrimp Tempura,
and Cream Cheese
OUT: Seared Salmon, Avocado, Spicy Mayo, and
Eel Sauce

ALBACORE DELIGHT \$12.25

IN: Shrimp Tempura, Imitation Crab, Avocado, and Cucumber
OUT: Albacore, Spicy Ponzu, Garlic Chips, and Green Onion

CUCUMBER ISLAND \$12.25

Imitation Crab, Spicy Tuna, Salmon, Avocado Wrapped
with Cucumber Topped with House-Made Sauce *No rice

TIGER \$12.5

IN: Shrimp Tempura, Imitation Crab, and Cream Cheese
OUT: Eel and Avocado

YELLOWTAIL JALAPEÑO \$12

IN: Albacore, Cucumber, Imitation Crab, and Yama-Gobo
(root vegetable)
OUT: Yellowtail, Jalapeño, Spicy Ponzu, and Sriracha

GOLDEN VEGGIES \$9.25

IN: Vegetable Tempura and Avocado
OUT: Tempura Crunchy, Spicy Mayo, and Eel Sauce



LINDA VISTA \$12.5

IN: Spicy Tuna, Shrimp Tempura, and Jalapeño
OUT: Yellowtail, Lemon Slices, Masago, and Housemade
Sauce

EL RUÑES \$12.25

IN: Imitation Crab, Shrimp Tempura, Jalapeño, and Avocado
OUT: Spicy Tuna, Eel Sauce, Spicy Mayo, and Tempura
Crunchy



*Sushi Rice Contains Sesame Seeds *Imitation Crab is Mixed with Japanese Mayo



Sushi Roll

DEEP FRIED



TUNA ON FIRE

\$12.25

IN: Spicy Tuna, Avocado, and Cream Cheese
OUT: Jalapeño, Sriracha, Spicy Mayo, and Eel Sauce

SALMON CALI

\$11.5

IN: Imitation Crab, Avocado, Cucumber, and Salmon
OUT: Spicy Mayo and Eel Sauce

EL BAZUKAZO

\$11.75

IN: Salmon, Imitation Crab, Cream Cheese, Avocado, and Jalapeño
OUT: Eel Sauce, Spicy Mayo, and Sriracha

CLASSIC ROLL

Spicy Tuna for Substitution of
Imitation Crab Will be 4 More Dollars Up



SALMON/SPICY SALMON

\$9.25

Salmon, Cucumber, and Avocado

TUNA

\$8.75

Tuna, Cucumber, and Avocado

PHILADELPHIA

\$9.5

Cream Cheese, Salmon, and Avocado
(Deep Fry w/ Eel Sauce & Spicy Mayo +\$2 more)

RAINBOW

\$11.5

IN: California
OUT: Avocado, Tuna, Salmon, Yellowtail, and
Albacore

CRUNCHY

\$9.5

IN: Shrimp Tempura, Imitation Crab, Avocado
OUT: Tempura Crunchy, Eel Sauce and Spicy Mayo

CATERPILLAR

\$11.25

IN: Imitation Crab, Yama-Gobo (root vegetable), Cucumber, and Eel
OUT: Avocado and Eel Sauce

SPICY TUNA

\$9.5

Spicy Tuna, Cucumber, and Avocado

SPIDER

\$10.5

IN: Softshell Crab Tempura, Imitation Crab and Avocado
OUT: Eel Sauce and Spicy Mayo

CALIFORNIA

\$7.25

Imitation Crab, Cucumber, and Avocado
(Deep Fry w/ Eel Sauce & Spicy Mayo +\$2 more)

CUCUMBER AVOCADO

\$6.5

Cucumber and Avocado. Vegan Friendly



EXTRA

Spicy Mayo	\$0.5	Sliced Jalapeños	\$0.5
Eel Sauce	\$0.5	Imitation Crab	\$1.25
Sushi Ginger	\$0.5	Sliced Avocado 5pcs	\$1.25
Spicy Ponzu	\$0.5	Sliced Lemon	\$0.5
Cream Cheese	\$0.75	Tempura Crunchy	\$0.75
Garlic Ponzu	\$0.5	Masago	\$1
Shrimp Tempura 2pc	\$3	Chopped Wasabi Sauce	\$1
Garlic Chips	\$0.5	Yum Yum Sauce	\$0.5

*Sushi Rice Contains Sesame Seeds

*Imitation Crab is Mixed with Japanese Mayo

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Rice Bowls & Noodle

Rice Bowl



Karaage Bowl \$11.75

Chicken Karaage, Spicy Mayo, Teriyaki Sauce, Nori Seaweed, and Green Onion



Beef Bowl "Gyu-Don"

Simmered Beef and Onion in Sweet Soy Broth with Green Onion and Red Ginger



Pork Chashu Bowl \$12

Pork Chashu (Braised Pork Belly), Poached Egg, Seaweed, Red Ginger, and Green Onion



Teriyaki Chicken Bowl \$11.75

Stir-Fried Chicken Thigh, Veggies, and Sesame Seeds with Teriyaki Sauce



Fried Rice

Shrimp, Chicken, Egg, Corn, Green Onion, and Side of Red Ginger



Katsu Don

Your Choice of Pork or Chicken Cutlets, Eggs, and Onions, Green Onions in a Sweet Soy Broth



Curry Rice \$14

Japanese Curry Rice Topped with Your Choice of Chicken/Pork/Shrimp Cutlets

NEED MORE PROTEIN?

- Chicken Katsu \$6.75
- Pork Katsu \$6.75
- Teriyaki Chicken \$4.5
- Premium Pork Chashu \$3.75
- Chicken Chashu \$3
- Shrimp Tempura (2pcs) \$3
- Soft Tofu \$2
- Poached Egg \$2
- Ramen Egg \$2

EXTRA

- Miso Soup \$3.25
- Ramen Noodle \$3
- Udon Noodle \$3
- Bomba Picante \$1
- Bok Choy \$1
- Black Garlic Oil \$0.5
- Corn \$0.75
- Teriyaki Sauce \$0.5
- Garlic Shiitake Mushroom \$2

*Food May Contain Sesame Seeds

Noodle



Spicy Shoyu Ramen \$14.25

Fat Ramen Noodle with Your Choice of Premium Pork / Chicken Chashu or Tofu, Garlic Shiitake Mushroom, Fried Jalapeño, Corn, Ramen Egg, Seaweed, Lime, Bamboo Shoot, and Cilantro in Spicy Pork Shoyu Broth



Birria Ramen \$13.75

YORIMICHI Original Beef Birria, Diced Onion, Cilantro, Radish, and Lime



Mentai Butter Udon \$13.75

Broiled Udon Noodle with Original Mentai (Cod Roe) Sauce with Mixed Mushrooms, Crunchy Tempura Flakes, Poached Egg, Shiso Leaf, Mentai, and Seaweed



Creamy Salmon Udon \$13.5

Udon Noodles w/ Salmon and Mixed Mushrooms in Original Cream Sauce Topped w/ Poached Egg, Ikura (Salmon Roe), and Nori Seaweed



Carbonara Udon \$13.75

Udon Noodle with Your choice of Bacon, Chicken, or Shrimp with Mixed Mushrooms, Poached Egg, and Topped with Parmesan Cheese in Original Carbonara Sauce



Tempura Udon \$13.25

Udon Noodle Soup with Green Onion, Wakame Seaweed, and Fish Cake Topped with 2 Shrimp, Eggplant, and Sweet Potato Tempura

- Beef & Tofu Udon
- Curry Udon

- \$13.25
- \$13.75

- Tonkotsu Ramen
- Yakisoba

- \$13.75
- \$10.95

Japanese Style Salted Chow-Mein with Veggies, Shrimp, and Chicken



ENTREE & YAKITORI

ENTREE Build Your Own



Sashimi 6pcs
+
Mentai Potato Salad



Beef Ribeye Steak+
Deep Fried Gyoza (3pcs)



Grilled Salmon+
Takoyaki 3pcs



Menchi Katsu+
Tataki Kyuri



Fried Seafood Combo+
Garlic Edamame

★Entrée Comes with Rice, Miso Soup, & Small Salad

PICK YOUR MAIN

Sashimi 6pcs
(Tuna, Salmon, Yellowtail)
Beef Ribeye Steak
Yakitori (Pick 4 Skewers)
Fried Seafood Combo
(Crab Cream Croquette, Shrimp, Spanish Mackerel, Oyster)

Assorted Tempura \$15.5
Menchi Katsu
(Deep Fried Hamburger Patty) \$15.5
Chicken Karaage \$15.5
Teriyaki Chicken \$15.5
Grilled Salmon (Salt or Teriyaki) \$15.5

PICK YOUR SIDE

Kawa-Su
(Chicken Skin Marinated in Chilled Spicy Ponzu Sauce)
Shrimp Tempura (3pcs)
Tataki Kyuri
Takoyaki (3pcs)

Chicken Karaage
Deep Fried Gyoza (3pcs)
Garlic Edamame
Mentai Potato Salad

YAKITORI

* Price Per Skewer ★....Choose from Salt or Sweet Soy Sauce



Chicken Liver ★	\$3.5	Pork Cheek	\$3.5
Grape Tomato	\$3	Beef Tongue	\$3.75
Scallop ★	\$3.5	Duck	\$3.5
Chicken Skin ★	\$3.5	Wagyu Beef	\$3.5
Shrimp	\$3.5	Beef Skirt	\$3.5
Pork Belly	\$3.5	Chicken Meatball	\$3.5
Chicken Gizzard	\$3.5	Chicken Thigh	
Beef Rib Eye ★	\$3.5	& Green Onion ★	\$3.5



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