

SMALL PLATES

PREMIUM FRESH OYSTERS	4 EA
Premium Washington Taylor Farm oysters on half shell Kumiai, Shigoku, & Pacific oysters	
GRILLED FRESH OYSTERS	5 EA
Fresh Pacific oysters on half shell w/ masago, scallions, tempura crunch & creamy garlic sauce	
FRIED FRESH OYSTERS	5 EA
Fresh oysters on half shell w/ wasabi plum sauce	
GRILLED MUSSELS	25
Mussels on the half shell w/ masago, scallion, tempura crunch & creamy garlic sauce	
FRIED CALAMARI	16
Fried calamari w/ white miso sake & wasabi sauce	
CALAMARI STEAK	16
Pan fried calamari steak w/ special sauce	
JAPANESE POPCORN CHICKEN KARAAGE	16
Japanese popcorn chicken w/ karaage sauce	
GYOZA	9
Crispy fried chicken and vegetable dumplings	
TEMPURA	19
Prawns & vegetables or prawns only	
HAMACHI KAMA	25 & UP
Pan fried yellowtail collar w/daikon & flavorful sauce	
SOFT SHELL CRAB	15
Fried soft shell crab w/ vinaigrette sauce	
COLD SOBA OR UDON 13 ADD CHICKEN	19
Noodles w/daikon radish, scallions & dipping sauce	
HOT SOBA OR UDON 13 ADD CHICKEN	19
Hot soba or udon noodles w/ pickles & scallions	
COLD RAMEN W/ CHICKEN	18
Cold ramen w/ pickles, scallions & dipping sauce	
RAMEN NOODLES	(PLS SEE RAMEN MENU)
GARLIC EDAMAME SPECIAL	7
Sautéed w/ garlic olive oil, sweet & sriracha sauce	
EDAMAME	5
MISO SOUP	3
RICE OR SUSHI RICE	3

GREEN VEGI & VEGAN

JOSH "GREEN"	17
Tempura basil leaves served with mixed vegi, mango & special sauce	
JOY'S SUNOMONO "GREEN"	18
Japan vegi salad w/ radish, gobo, shitake, seaweed salad & cucumber served w/ vinaigrette	
CHILI GARLIC TOFU (SPICY OPTION)	16
Pan fried tofu w/ chili garlic sauce	
CRUNCHY TOFU (SPICY OPTION)	16
Crunchy tofu w/ miso sake spicy sauce	
TEMPURA ASPARAGUS	17
Miso sake, wasabi green tea & flavorful sauce	
TEMPURA PORTABELLA MUSHROOM	17
Portabella mushrooms w/ miso sake, creamy spicy & vinaigrette sauce	
TEMPURA ASSORTED VEGETABLES	17
VEGI GYOZA FRIED VEGI DUMPLING	8
SPRING MIXED GREEN SALAD	7
w/ sesame & ginger dressing	
SEAWEED SALAD	7
SPRING & SUMMER ROLL (NO RICE ROLL)	18
Soy paper, rice noodle, avocado, cucumber, basil & mango top w/ tempura crunch, green tea wasabi & sweet chili sauce	
WIKI WIKI ROLL	18
Asparagus, shitake, inari w/ basil, avocado, mango, top w/ seaweed salad, edamame, miso & wasabi sauce	
REBECCA ROLL	18
Tempura pumpkin, carrot, avocado & basil top w/ seaweed salad & sweet sauce	
STIMULUS ROLL	18
Tempura tofu, kappa, basil, macadamia nuts mango top w/ avocado, ½ miso & ½ goma sauce	
VEGI ROLL	16
Soy paper, ginger, avocado, pickled radish cucumber, daikon, mushroom & burdock	
FUTO MAKI (ALL VEGI OPTION)	16
Mixed veggie, fish cake & sweet omelet	

SIGNATURE DISHES

No Rice Dishes

No Rice Dishes

* JOSH (MOST POPULAR DISHES) #1 22

Tempura basil leaves served with sweet mango, spicy bluefin tuna tartar, masago & special sauce
FRESH CRAB OR VEGI CAN BE SUBSTITUTED FOR SPICY TUNA

* KOBE BEEF DANIELLE (2PCS) #2 25

Hand-torched Kobe beef infused w/ lychee sake, blue-fin tuna, mango, scallions, fresh wasabi & topped w/ jalapeno, masago & creamy garlic sauce

* I SUSHI (WEL DONE OPTION) #3 30

Seared bluefin tuna or white tuna glazed w/ wasabi served w/ daikon & I sushi sauce

* SEARED BLUE-FIN TORO TATAKI #4 42

Blue-fin belly served w/ jalapeño, olive oil, red chili, onion & wasabi vinaigrette (well done option)

* CARPACCIO HAMACHI OR WHITE TUNA OR WHITE ESCOLAR ERIC DESIRE #5 30

Carpaccio served w/ jalapeno, olive oil, red chili, plum & vinaigrette (well done option)

* SKIP'S (UMAMI) (CVSOM) #6 25

Fresh salmon w/ shiso leaf, olive oil, fresh wasabi, masago, lemon served w/ flavorful sauce

* SEARED SALMON TORO TATAKI #7 30

Salmon belly served w/ jalapeño, olive oil, onion red chili & wasabi vinaigrette (well done option)

* JOY'S SUNOMONO SASHIMI SALAD #8 22

Sashimi tuna, salmon, snapper, onion, seaweed salad, cucumber, served w/ wasabi & vinaigrette

* SASHIMI SALAD PILOT JEN (NUTS OPTION) #9 25

Fusion sashimi w/ spring mix salad, seaweed, avocado, mango & masago served w/ vinaigrette

* SCALLOP TARTINI ANNALISA (PAIR WITH SAKE) #10 25

Japanese Hokkaido scallops w/ masago, tempura sweet potato served w/ spicy creamy flavorful sauce

* CRAB TARTAR 28

Crab, avocado, mango & jalapeno top w/ black tobiko, quail egg served w/ salmon skin chips

* JADA (2PCS) 20

Hand-torched hamachi infused w/ lychee sake, torched in mango & avocado, top w/ masago jalapeno, tempura crunch & creamy garlic sauce

* RAW OR UNCOOKED PROTEIN

* I SUSHI INFUSED TORO OR CRAB BUN 18

Toro or crab infused w/ avocado, basil, kimchee, jalapeno, scallion, mango & salmon skin chip
(Please allow 15 min)

* I BELUSHI 48

Bluefin tuna & toro tartar infused w/ lychee sake, jalapeno & mango top w/ tobiko, tempura crunch, quail egg & served w/ salmon skin chips
(Please allow 15 min)

* I VALENTINO 30

Crab wrapped in salmon top w/ tobiko, quail egg & infused w/ salmon roe ikura (Please allow 15 min)

* POKI - MON POKE INFUSED CEVICHE 23

Fresh blue -fin tuna or salmon or snapper or hamachi ceviche infused w/ cucumber, avocado, seaweed, masago, white onion, scallion, olive oil, temp crunch, wasabi, dipped w/ salmon skin chips

* ANKIMO 2 PCS 16 4 PCS 32

Sashimi steam monk-fish foie gras & tobiko served w/ flavorful vinaigrette (well done option)
(add quail egg & uni & oyster option MP)

WELL DONE (ALL PROTEINS ARE COOKED)

BLACK COD TONY & KATHY #1 38

Pan fried Gindara black cod w/ asparagus, shitake, chili pepper, miso sake & wasabi sauce

LAUREN & LINDSEY #2 28

Tempura shrimp, crab, avocado, cucumber, basil & mango, top w/ tempura crunch, masago, green tea, wasabi & sweet chili sauce

TEMPURA SCALLOP ERIC & LORI'S #3 33

Tempura scallops, asparagus & infused w/ miso, wasabi & white chocolate sauce

I SEARED SCALLOP 28

Seared scallops infused w/ miso & blk goma sauce

INFUSED PAN FRIED SALMON SALAD 28

CRISPY SALMON 28

Fresh fried salmon, asparagus, avocado, basil, cream-cheese, mango, wasabi & miso sake sauce

BILL'S ON FIRE BILL G. (BEST SPICY DISH) 23

Tempura jalapeno served w/ white fish, masago, light cream-cheese & sweet sauce (hot or very hot)

DESIGNER & CLASSIC ROLLS

- * **007 MOST POPULAR ROLL** #1 19
Hand - torched spicy tuna, avocado & macadamia nuts, top w/ white fish, jalapeno, masago, sweet & creamy garlic sauce
- * **UNCLE ROCK** COLE'S #2 20
Blue - fin tuna, fresh wasabi & black tobiko over spicy tuna, crab, avocado & flavorful sauce
- * **A-1 TUCK** MATT / SHAN (MAC NUTS OPTION) #3 22
Hand - torched spicy tuna, salmon, cream-cheese & avocado top w/ crab, jalapeno, tempura crunch, masago, creamy garlic & flavorful sauce
- * **INFERNO** FIREFIGHTER ENG. #4 D. BRODY #4 18
Spicy tuna, avocado, jalapeno & basil, top w/ crab, mango, masago, tempura crunch, sweet & spicy creamy sauce
- * **HUGITO EXPLOSION** HUGO'S #5 20
Spicy tuna, avocado, jalapeno, basil, macadamia nuts top w/ salmon, thin lemon, fried calamari & flavorful sauce
- * **SALMON FANTASY** GRACIE / J&L #6 21
Spicy hamachi, salmon, tuna, kappa & basil top w/ salmon, thin lemon, salad, salmon skin chips crumbles & flavorful sauce
- * **SEMPER FI** "ALWAYS FAITHFUL" 01 + 01 #7 20
Tempura shrimp, avocado, basil & mango top w/ torch salmon, jalapeno, masago, lemon juice, tempura crunch, sweet & creamy garlic sauce
- * **MIKE & LISA** IN - MOTION HARRY (WELL DONE OPTION) #8 20
Fried Soft - shell crab, avocado, basil & mango, top w/ torch white fish, jalapeno, masago, tempura crunch, sweet & creamy garlic sauce
- * **SCOOTER** CRAIG / MARK (WELL DONE OPTION) #9 20
Tempura shrimp, avocado, cucumber, jalapeno, cream - cheese top w/ hamachi, mango, masago, spicy creamy sauce & flavorful sauce
- * **INFUSION** ERROL & DIANE (WELL DONE OPTION) #10 20
Tempura shrimp, avocado, basil & jalapeno top w/ salmon, masago, thin lemon & flavorful sauce
- * **BRYNNE & MADISON** 18
White tuna, avocado, basil & macadamia nuts, top w/ spicy tuna, masago, mango, tempura crunch, & flavorful sauce
- * **RAW OR UNCOOKED PROTEIN**
- * **MIFFLIN ROLL** DANIELLE 2026 22
Spicy scallop, spicy salmon, avocado, kappa, basil top w/ fresh crab, masago, mango & temp crunch
- * **ERIC & PAULA'S** 19
Spicy scallop, avocado, basil, mango, macadamia nuts top w/ spicy tuna, masago & tempura crunch
- * **888** ZENDEGI "LIFE" 20
Spicy scallop, avocado, jalapeno, basil, mango top w/ hand torched hamachi, black tobiko, tempura crunch, wasabi honey & spicy sauce
- * **BELLA LUCIA** ZACH / BRIANA 20
Spicy tuna, unagi, cucumber, jalapeno top w/ shrimp, avocado, masago, sweet & spicy sauce
- * **CONSCIOUS SOUL** (WELL DONE OPTION) 20
Deep fried spicy tuna roll, avocado, creamcheese top w/ salmon, masago, sweet & spicy creamy sauce
- * **DYNAMITE ROLL** 18
Spicy tuna, avocado & cucumber top w/ spicy tuna blk tobiko, tempura crunch, sweet & chili sauce
- WELL DONE ROLL** (ALL PROTEINS ARE COOKED)
- LOBSTER & CRAB** D J FUSE #1 32
Lobster tail & crab, avocado, jalapeno & basil topped w/ mango, black tobiko, tempura crunch, wasabi & flavorful sauce
- KOBE BEEF** SURF & TURF HAROLD / ELAINE #2 30
Kobe beef hand - torched w/ fresh wasabi and scallion rolled w/ tempura shrimp, cucumber, asparagus, mango & flavorful sauce
- RYDER & SAMMY T** #3 22
Tempura shrimp, unagi, basil & mango top w/ crab, avocado, masago & tempura crunch
- CUTE MURIAL** 20
Tempura shrimp, avocado, kappa & cream-cheese top w/ fresh crab, masago, mango & temp crunch
- SCORPION ROLL** DAVE / MONETT 20
Fried soft shell crab, avocado, cucumber top w/ unagi, avocado, masago & sweet sauce
- STANLEY ROLL** (SUB FOR DRAGON ROLL) 20
Tempura shrimp, avocado, cucumber, basil, jalapeno, mango top w/ unagi (masago option)
- LION KING ROLL** 18
Baked crab & avocado top w/ salmon, scallion, masago, lemon juice, sweet & creamy garlic sauce

THINK OUTSIDE OF BENTO BOX SPECIAL

Served with miso soup, salad, rice & fresh fruit

Please choose one items of the following:

crunchy tofu or cucumber or avocado or gyoza or california or tuna or salmon roll (spicy option)

FRIED BREADED SNAPPER	30
SALMON TERIYAKI	30
CHICKEN TERIYAKI	26
CHICKEN KARAAGE	26
CHICKEN KATSU	26
TONKATSU	26
UNAGI DON	26
KOREAN BEEF SHORT RIB	38
SEAFOOD & VEGETABLE TEMPURA	32
PRAWNS & VEGETABLE TEMPURA	30
VEGETABLE TEMPURA (VEGI)	25
TOFU TERIYAKI (VEGI)	22

CLASSIC SUSHI

Served with miso soup & salad

* CHIRASHI	42
Chef's choice sashimi over vinaigrette sushi rice	
* SASHIMI DON	42
Choice of two sashimi over vinaigrette sushi rice	
tuna, salmon, white escolar, white tuna & hamachi	
* SUSHI DELUXE	50
Chef's choice 4 pcs nigiri & 4 pcs sashimi	
w/ california & cucumber roll	
* NIGIRI CHEF'S CHOICE 10 PCS	50
* SASHIMI CHEF'S CHOICE 10 PCS	50

* RAW OR UNCOOKED PROTEIN

SASHIMI (2PCS) OR NIGIRI ROLL (2PCS) HAND ROLL (1PC) ROLL (6PCS)

FISH ROE	- MASAGO	10
FISH ROE	- TOBIKO	
OMELET	- TAMAGO	
CALAMARI	- IKA	12
GRILLED MUSSEL		
MACKEREL	- SABA	
OCTOPUS	- TAKO	
OYSTER	- KAKI	
SNAPPER	- TAI	
SURF CLAM	- HOKIGAI	
FRESH WATER EEL	- UNAGI	12
SUPER WHITE SHRIMP	- ESCOLAR	
	- EBI	
SMOKE SALMON		
SALMON	- SAKE (SPICY OPTION)	
WHITE TUNA	- WT MAGURO (SPICY OPTION)	
YELLOWTAIL	- HAMACHI (SPICY OPTION)	
BLUE - FIN TUNA		15
IKURA	- SALMON ROE	15
UNI	- SEA URCHIN	18 UP
JAPAN FRESH WHOLE/HALF FISH	MARKET PRICE	
ALL OTHER TORO		15 UP
SEASONAL FRESH FISH	- MARKET PRICE	15 UP
AMBER JACK	- KANPACHI	
BLUE-FIN TUNA TORO		
HALIBUT	- HIRAME	
SALT WATER EEL	- ANAGO	
SARDINE	- IWASHI	
SCALLOP	- HOTATE HOKKAIDO	
SEA BASS	- SUZUKI	
SEA BREAM	- JAPAN TAI	
SEA URCHIN	- UNI HOKKAIDO	
SKIP JACK	- KATSUO / BONITO	
SPANISH MACKEREL	- AJI	
SWEET SHRIMP	- AMAEBI	
ADD TOBIKO OR QUAIL EGG (2PCS) + 1-2		

CLASSIC VEGI OPTIONS

AVOCADO		9
ASPARAGUS		
BEAN CURD	- INARI	
BURDOCK	- GOBO	
CUCUMBER	- KAPPA	
PICKLED RADISH	- TAKUWAN	
FERMENTED BEAN	- NATTO	
MUSHROOM	- SHITAKE	
SEAWEED	- WAKAME	
AVOCADO & CUCUMBER		12

LUNCH SPECIAL THINK OUTSIDE OF BENTO BOX

Served with miso soup, salad, rice & fresh fruit

Please choose one items of the following:

Crunchy tofu or cucumber or avocado

or gyoza or california or tuna or salmon roll (spicy option)

FRIED BREADED SNAPPER	23
SALMON TERIYAKI	23
CHICKEN TERIYAKI	20
CHICKEN KARAAGE	20
CHICKEN KATSU	20
TONKATSU	20
UNAGI DON	21
KOREAN BEEF SHORT RIB	28
SEAFOOD & VEGETABLE TEMPURA	26
PRAWNS & VEGETABLE TEMPURA	23
VEGETABLE TEMPURA (VEGI)	18
TOFU TERIYAKI (VEGI)	18

CLASSIC SUSHI

Served with miso soup & salad

* CHIRASHI	CHEF'S CHOICE SASHIMI OVER VINAIGRETTE SUSHI RICE CHEF'S	35
* SASHIMI DON	CHOICE OF TWO SASHIMI OVER VINAIGRETTE SUSHI RICE TUNA, SALMON, SUPER WHITE, WHITE TUNA & HAMACHI	35
* SUSHI DELUXE	CHEF'S CHOICE SASHIMI & NIGIRI 4 PCS W/ CALIFORNIA & CUCUMBER ROLL	40
* NIGIRI	CHEF'S CHOICE 10 PCS	40
* SASHIMI	CHEF'S CHOICE 10 PCS	40

* RAW OR UNCOOKED PROTEIN