
 APPETIZERS

EDAMAME	\$ 5.5
AGEDASHI TOFU 	\$ 12
Deep-fried tofu w/ bonito flakes & house sauce	
VEGGIE GYOZA	\$ 8
PORK GYOZA	\$ 8
JALAPEÑO BOMB	\$ 14
(4 pcs) Deep-fried jalapeño stuffed w/ spicy tuna, cream cheese, spicy mayo & unagi sauce	
AVOCADO BOMB	\$ 15
(4 pcs) Deep-fried avocado stuffed w/ spicy tuna, crab meat, spicy mayo & unagi sauce	
SEA STEAK	\$ 19
Seared Seasoned Tuna Served W/ Sweet onion	
SHISO SALMON BITES	\$ 15
(4 pcs) Deep-fried shiso leaf w/ spicy Salmon, mango salsa, tobiko, unagi & spicy sauce	
**SPICY TUNA TARTARE	\$ 17
Spicy tuna w/ mango salsa, avocado, tobiko	
**SPICY TUNA & CRISPY RICE	\$ 15
Crispy sushi rice served with spicy tuna	
TRUFFLE TUNA BITE 	\$ 14
(4 pcs) Sliced tuna seared with mushroom, Shiso leaf, & truffle oil	
SUMMER TOUCH 	\$ 16
Tuna, salmon, hamachi & avocado served in a cucumber wrap	
JAPANESE STYLE PULPO	\$ 16
Octopus and baked potatoes, stir-fried with asparagus. Served with house special sauce.	

CRAB & CHEESE WONTON	\$ 13
Mixed crab salad, crab, cream cheese, garlic and green onion wonton packet	
HAWAIIAN TUNA**	\$ 16
Hawaiian-style tuna salad w/ wonton chips & tobiko	
BAKED MUSSELS	\$ 14
(4 pcs) Mussels baked w/ chopped scallop & house sauce, topped w/ green onion & tobiko	
BAKED AVOCADO	\$ 15
(2 pcs) Baked avocado w/ smoked salmon, house sauce, unagi sauce & tobiko	
CEVICHE** 	\$ 15
Sweet vinegared fresh sashimi octopus, scallop, red onion & tobiko	
ANKIMO	\$ 14
Steamed monkfish liver w/ red onion, spicy ponzu sauce & tobiko	
CHICKEN KARAAGE	\$ 13
HAMACHI KAMA	\$ 19
Grilled yellowtail tuna neck	
CARPACCIO**	\$ 16
Thinly sliced choice of fish served with special sauce and garnish (jalapenos, ikura)	
-Hamachi	
-Seared albacore tuna	
-Salmon	
GRILLED CALAMARI 	\$ 19
FRIED CALAMARI	\$ 14
TEMPURA APPETIZER	\$ 15
(4 pcs) fried vegetables & (2 pcs) shrimp	
3 CHEF'S HANDROLLS	\$ 19

 SOUP & SALAD

MISO SOUP 	\$ 3.5
SEAWEED SALAD 	\$ 8
HOUSE SALAD	\$ 7
SALMON SKIN SALAD	\$ 17
Baked smoked salmon skin, furikake, onion, spring mix, radish, serving with house special dressing.	


SOFT SHELL CRAB SALAD	\$ 17
Deep-fried soft crab, spring mix, furikake, macadamia nuts w/ house dressing	
HOUSE SPECIAL POKE	\$ 17
Assorted chef's choice fish mix, seaweed salad, cilantro, green onion, spring mix, poke sauce, tobiko.	
SUNOMONO (CUCUMBER SALAD)	\$ 9
+ADD EBI (SHRIMP)	\$ 3


HOUSE SPECIAL ROLLS

KRAB SALAD CAN BE SUBSTITUTE WITH REAL CRAB WITH \$3 EXTRA CHARGE.

LUCKY 7 ROLL** \$18
Krab salad, shrimp tempura // spicy tuna, tuna, albacore seared, unagi & spicy mayo sauce

BALLARD ROLL** \$17
Tuna, avocado // seared salmon, served with spicy mayo & unagi sauce, truffle oil, herb

RIVERSTONE ROLL**  \$16
Snow crab, avocado, cream cheese, smoked salmon, dill & lime splash

FOUR SEASONS ROLL**  \$16
Tuna, salmon, escolar, avocado, green onions, 4 kinds of Tobiko

HAPPINESS ROLL* \$16
Shrimp tempura, cream cheese, & avocado // beef, potato flakes, unagi & spicy sauce

DRAGON ROLL \$17
Shrimp tempura, cucumber // krab salad, eel, avocado, unagi sauce, tobiko

VEGGIE DRAGON ROLL \$16
Tempura assorted veggies, cucumber // avocado, spicy mayo, unagi & house spicy sauce

OISHI ROLL** \$17
Shrimp tempura, fried asparagus // smoked salmon, avocado, micro herb, unagi sauce


WOW ROLL** \$17
Salmon, crab, cucumber & avocado // albacore tuna with garlic slice, mustard sauce

SEXY TUNA ROLL** \$16
Krab salad, avocado & cucumber // spicy tuna with potato flakes

MANGO PARADISE ROLL** \$17
Shrimp tempura, cucumber // krab salad, avocado, tuna, mango, unagi sauce

INFERNO SCALLOP ROLL** \$19
Spicy tuna, cucumber // spicy tuna, scallop, jalapeño, unagi & spicy mayo sauce

SPICY COUNTRY ROLL** \$17
Spicy tuna, cucumber // spicy tuna, seaweed salad, unagi & spicy mayo sauce

SEATTLE ROLL**  \$11
Salmon, cucumber, & avocado

TRIPPLE TUNA ROLL** \$18
Shrimp tempura // spicy tuna, albacore, tuna, escolar, unagi & spicy mayo sauce

CATERPILLAR ROLL \$16
Eel, cucumber // krab salad, avocado, macadamia nuts, unagi sauce, avocado sauce

BIG SPIDER ROLL** \$18
Soft shell crab, cucumber // krab salad, tuna, escolar, avocado, unagi sauce, tobiko

SUPER-DUPER ROLL \$18
Unagi, shrimp tempura, avocado, cucumber, & green onion // seared tuna & potato flakes

AWESOME ROLL** \$19
Shrimp tempura, spicy tuna, micro herb // Hamachi, jalapeño, unagi sauce & spicy sauce

MT. FUJI ROLL** \$19
Shrimp tempura, krab salad // spicy tuna, scallop, red onion & tobiko

OUT OF CONTROL ROLL** \$19
Shrimp tempura, fried asparagus // krab salad, salmon, tuna, hamachi, avocado, unagi sauce

SPICY CRUNCH ROLL** \$17
Shrimp tempura, cucumber, spicy tuna // spicy crab, crunch, unagi & spicy mayo sauce

JEDI MIND TRICK ROLL** \$27
Shrimp tempura, cucumber, cream cheese, spicy tuna // avocado, spicy crab, tuna, salmon, lemon tobiko, micro herb, unagi & spicy sauce

TRIPLE SPICY ROLL** \$18
Shrimp tempura, cucumber // spicy tuna, spicy crab, spicy scallop, unagi & spicy mayo sauce


GODFATHER ROLL** \$19
Deep-fried lobster, cream cheese & masago // tuna, salmon, tobiko, house spicy & unagi sauce

BRIDLE TRAIL ROLL** \$22
Krab salad, shrimp, avocado, cream cheese // krab salad, smoked salmon, fresh mango, micro herb, spicy mayo, unagi & sweet chili sauce

MANGO CRUNCH ROLL** \$16
Spicy crab, mango // salmon, avocado, potato crunch, unagi & spicy mayo sauce

MANGO HAMACHI ROLL** \$18
Yellowtail, cucumber // krab salad, mango, avocado

LAMBADA ROLL \$17
Salmon, yellowtail // avocado, tobiko, avocado sauce, unagi sauce

CHERRY BLOSSOM**  \$17
Salmon, avocado // tuna, micro herb



CHEF'S KICK ROLL** \$35
A large sushi roll with surprise ingredients, customized by the chef!

CLASSIC ROLLS

AVOCADO ROLL  \$6

CUCUMBER ROLL  \$6

SALMON ROLL**  \$7

TUNA ROLL**  \$8

NEGIHAMA ROLL**  \$8

NEGITORO ROLL**  \$11

VEGGIE ROLL  \$10

Pickled radish, Japanese root, avocado, cucumber, asparagus, & yamagobo

PHILLY ROLL  \$11
Smoked salmon, cream cheese, avocado

SPIDER ROLL  \$14
Soft shell crab, masago, salad, avocado, cucumber

CALIFORNIA ROLL \$10
Krab salad, cucumber & avocado

FUTOMAKI \$12

Avocado, asparagus, cucumber, yamagobo, Japanese root & tamago

SHRIMP TEMPURA ROLL \$12
Shrimp tempura, krab salad & avocado

SALMON SKIN ROLL \$11
Salmon skin, sprouts, cucumbers & green onion

SPICY SCALLOP ROLL** \$12
Scallops, sprouts & cucumbers

SPICY TUNA ROLL** \$11
Spicy tuna & cucumber

UNAGI(EEL) ROLL \$12

RAINBOW ROLL** \$16
Krab salad, avocado // assorted fish, avocado

DEEP-FRIED ROLLS

NEW MEXICO ROLL \$17
Krab salad, spicy tuna, cream cheese, jalapeño, unagi sauce, spy mayo sauce

PAVAN VORA ROLL \$17
Krab salad, avocado, unagi sauce

POPCORN LOBSTER ROLL \$23
Crab, avocado // deep fried Lobster, micro herb, unagi sauce, spicy sauce

LAS VEGAS \$16
Spicy tuna, eel, avocado, cream cheese, unagi & sp. mayo sauce

DYNAMITE ROLL \$22
Krab, avocado, fried bay scallop, micro herb, unagi & spicy mayo sauce

420 ROLL \$18
Tuna, yellowtail, salmon, escolar, avocado unagi sauce, spy mayo sauce, tobiko

BAKED ROLLS

VOLCANO ROLL \$19
Avocado, spicy tuna, cram ceese

LION KING ROLL \$18
Crab, avocado // salmon, house sauce, unagi sauce, tobiko

LOBSTER CROSSING ROLL \$20
Shrimp tempura, avocado // langostno lobster house spcial sause, unagi sauce

BAKED SCALLOP ROLL \$19
Krab salad, avocado // scallop, house sauce, unagi sauce

LAVA ROLL \$18
Shrimp tempura, avocado // spicy tuna, scallop, house sauce, unagi sauce, tobiko

ENTREES

UDON \$14

Thick noodle vegetable soup

ADD TEMPURA \$6.0 / BEEF \$5.0

DELUXE DINNER \$39

(5 pcs) nigiri, (7 pcs) sashimi, and choice of salmon or tuna roll

SUSHI DINNER \$29

(7 pcs) chef's choice of nigiri & choice of tuna roll or salmon roll

SASHIMI DINNER \$35

(12 pcs) chef's choice of sashimi

CHIRASHI DINNER \$35

Assorted sashimi served on sushi rice

THIRSTY HOP**SPECIAL SASHIMI COMBO** \$69Served with (20pcs) chef choice sashimi
Tempura platter, house poke salad**UNA DONBURI** \$25**SAKE DONBURI** \$25**VEGETARIAN DINNER** \$20

(4 pcs) vegetable nigiri & veggie roll

CHASHU BAO W/ FRENCH FRIES

(2 pcs) Pork belly, spring mix, onion, cilantro, cucumber \$23

CHICKEN KATSU DINNER \$19

Breaded chicken breast served with salad and rice

FISH LIST (SERVING 2 PCS)

MAGURO (TUNA) \$9**CHU TORO** \$14**O TORO** \$18**ALBACORE (TUNA)** \$7**HAMACHI** \$9**SALMON** \$7**IKA (SQUID)** \$6**EBI (SHRIMP)** \$6**AMA EBI** \$13

(SWEET SHRIMP W/ FRIED HEAD)

KANPACHI (AMBER JACK) \$8**ESCOLAR (WHITE TUNA)** \$7**UNAGI (EEL)** \$9**IKURA (SALMON ROE)** \$9**TAMAGO (EGG OMELET)** \$6**INARI (TOFU)** \$6**HOTATE (SCALLOPS)** \$9**HOKIGAI (SURF CLAM)** \$6**TOBIKO/MASAGO** \$7**TAKO (OCTOPUS)** \$7**MADAI** \$8

DESSERT

MOCHI \$8

CHOOSE 3 FLAVORS FROM:

Vanilla, Chocolate, Cookies & Cream, Coffee, Green Tea, Mango, Strawberry, Ube

Business Hours

Tuesday – Sunday : 3:00 PM – 10:00 PM

****Consuming raw or undercooked meat, seafood, shellfish may increase your risk of food borne related illnesses**

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