

ROLLS & HANROLLS

Tuna Roll	5	Spicy Tuna Roll	7
Salmon Roll	5	Spicy Salmon Roll	7
Yellowtail Roll	5	Spicy Yellowtail Roll	7

California Roll 5
crab, avocado, cucumber and masago

Boston Roll 6
cooked shrimp, cucumber and mayonnaise

Philadelphia Roll 6
salmon, cream cheese and scallion

Alaskan Roll 6
salmon, avocado and masago

Atlanta Roll 6
tuna, avocado and masago

Eel Roll 7
eel with a choice of avocado, cucumber or asparagus

Ebiten Roll 7
shrimp tempura, avocado, cucumber and masago topped with kabayaki

Tokyo Roll 8
tuna, salmon, yellowtail and cucumber

Spider Roll 10
fried soft-shell crab, cucumber, avocado and masago topped with kabayaki sauce

Hudson Roll 11
chicken tempura, avocado, cucumber, masago and asparagus topped with kabayaki sauce

Toro Roll 15
blue fin tuna belly and scallions

Dragon Roll 11
eel and cucumber topped with avocado, eel sauce and tobiko

Rainbow Roll 12
crabstick and masago topped with tuna, salmon and red snapper

Fantasy 12
spicy tuna and tempura flakes, topped with avocado and furikake (dried seaweed flakes)

VEGETABLE ROLLS

Cucumber Roll	4
Avocado Roll	4
Cucumber & Avocado Roll	4

Combination Vegetable Roll 6
cucumber, avocado, kempyo (squash), asparagus, and yamagobo (baby carrot)

Tempura Vegetable Roll 7
choose any three vegetables from onion, asparagus, sweet potato, broccoli or avocado

LUNCH SPECIALS

Monday - Friday 11:30 AM to 3 PM

Grilled Chicken Wrap 9
grilled chicken, bean sprouts, baby spinach, red onion, tomatoes and a creamy miso dressing in a whole wheat wrap served with sweet potato fries

Tuna Sliders 14
tuna sliders with tempura red onion, wasabi mayo, radish and micro greens served on brioche buns with sweet potato fries

Kobe Beef Sliders 14
100% US kobe beef burgers on brioche buns with tomato, micro greens and a garlic ginger ketchup served with sweet potato fries

Portobello Sliders 12
balsamic marinated portobello mushroom caps on brioche buns with tomato and cucumber served with sweet potato fries

Nabeyaki Udon Stew (served with a house salad)
egg, shitake mushrooms, mixed vegetables and noodles in broth
shrimp \$15 chicken \$14 vegetable \$13

BENTO SPECIAL

with miso soup or house salad, crab or shrimp shumai, california roll or cucumber avocado roll and white rice

Chicken Teriyaki	14	Vegetable Tempura	13
Beef Teriyaki	15	Chicken Tempura	14
Shrimp Teriyaki	15	Shrimp Tempura	15
Salmon Teriyaki	15		

SUSHI SPECIAL

all pieces are chef's selection served with miso soup or house salad

5 pieces assorted sushi & choice of 1 roll 12
[choose roll from list below]

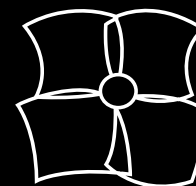
Sashimi Lunch 14
10 pieces of assorted sashimi served with white rice

Sushi / Sashimi Lunch 15
3 pieces of sushi, 3 pieces of sashimi & choice of 1 roll [choose roll from list below]

2 Roll Special 10
choice of any two rolls below

3 Roll Special 15
choice of any two rolls below

Cucumber	Ebiten
Tuna	Cucumber/Avocado
Salmon	Spicy Tuna
Yellowtail	Spicy Salmon
California	Spicy Yellowtail
Alaskan	Atlanta
Boston	Philadelphia
Tokyo	Combo Vegetable



HAPPY HOUR

Monday - Friday 4 - 6:30 pm
½ priced martinis & appetizers

MARTINI WEDNESDAY

½ priced martinis

SAKE SUNDAY

½ priced sake

DINING HOURS

Sunday 12:00 pm - 10:30 pm
Monday - Tuesday 11:30 am - 10:30 pm
Wednesday - Friday 11:30 am - 12:00 am
Saturday 12:00 pm - 12:00 am

We also offer
Catering & Private Parties

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HOT APPETIZERS

Edamame steamed soy beans served with crushed hawaiian sea salt	5
Shumai (shrimp or crab) steamed dumplings with a gingered soy scallion dipping sauce	6
Pork Dumplings (steamed or pan fried) pork and cabbage, with a house made gyoza dipping sauce	8
Vegetable Spring Rolls crispy mixed vegetable spring rolls with a carrot pineapple sauce	8
Boneless Spare Rib Wraps slow roasted spare ribs tossed in a hoisin pomegranate barbeque sauce served over bibb lettuce wraps	12
Chilean Sea Bass Skewers citrus marinated and skewered with charred tomato served along side mesclun lettuce tossed in a lychee vinaigrette	16
Fried Calamari crispy calamari with a spicy thai tamarind-lemon sauce	10
Spicy Tuna Crunch Roll spicy tuna, asparagus, tobiko and scallions lightly fried served in a gingered garlic-miso sauce	10
Rock Shrimp Tempura crispy rock shrimp in a spicy cracked pepper and garlic aoli	12
Beef Negimaki thinly sliced beef wrapped around asparagus on top of wasabi spiced sweet potato and a spicy teriyaki ginger sauce	14
Japanese Risotto lump crab, shrimp, shitake mushrooms and edamame tossed in a creamy japanese risotto drizzled with truffle oil	14
Pan Seared Scallops with spicy crab salad & tobiko served on a flaming scallop shell	14
Crab Cakes pickled apples and melon with a miso beurre blanc	14
S O U P S & S A L A D S	
Miso Soup 3 Kaiso Salad 5 tofu, scallion & seaweed assorted seaweed & sesame seeds	
Chicken Noodle Soup served with bok choy and napa cabbage	6
Spicy Seafood Soup fresh seasonal seafood and tofu in a spicy kimchee broth	8
Lounge House Salad baby greens, carrots, water chestnuts and toasted coconut tossed in a lychee vinaigrette	7
Avocado Salad mixed greens, tomatoes, and corn with a raspberry fig vinaigrette bbq shrimp 15 bbq beef 14 bbq chicken 13	9

COLD APPETIZERS

Seared Barbequed Salmon salmon sashimi marinated in a japanese barbeque sauce	13
Spicy Kobe Wrap kobe beef tar tar and jalapeño in a wasabi ginger sauce	15
Tres Pescado salmon, yellowtail and red snapper sashimi seared then wrapped around bean sprouts in a mustard soy vinaigrette	14
Charred Tuna flash grilled tuna served with a ginger scallion marmalade	14
Yellowtail in Yuzu thinly sliced yellowtail sashimi and sliced jalapeño served in a yuzu soy sauce	13
Pepper Crusted Tuna seared and topped with tobiko, scallion and wasabi mayonnaise	13
Tar Tar choice of salmon, tuna or white tuna mixed with tomatoes, shallots and a white soy au jus of garlic, ginger and wasabi	13
KITCHEN ENTREES served with a soup or salad	
Sweet & Sour tri-color peppers, pineapple, and bamboo shoots in a house made sweet & sour sauce shrimp \$19 chicken \$18 pork \$17	
Yaki Udon stir fried vegetables and udon noodles in a house made sweet garlic oyster sauce shrimp \$19 chicken \$18 vegetable \$17	
Tempura crispy fried tempura, seasonal vegetables and steamed white rice with a ponzu dipping sauce shrimp \$19 chicken \$18 vegetable \$17	
Teriyaki house made teriyaki sauce, seasonal vegetables and steamed white rice shrimp \$20 beef \$19 chicken \$18	
Nabeyaki Udon Stew egg, shitake mushrooms, mixed vegetables and noodles in broth shrimp \$20 chicken \$19 vegetable \$18	
Crab Ravioli house made crab and shitake mushroom ravioli in a lobster butter sauce served with an edamame timbale	20
Thai Basil Chicken pan seared french cut chicken breast, thai basil, tomato and candied garlic served over chili fried rice	22
Chilean Sea Bass steamed and served with sauteed spinach, shitake mushrooms and a black bean fig vodka sauce	24
Braised Short Ribs beef short ribs braised asian style served with kimchi potato hash and grilled asparagus	24
Seared Sea Scallops jumbo sea scallops with jade rice, watercress and a sake beurre blanc	25

SPECIAL ROLLS

Optimistic tuna, salmon, avocado, masago and crispy tempura flakes wrapped in soy paper served with 3 special house sauces (sesame soy, jalapeño, and sweet wasabi mayonnaise)	14
King Crab Roll alaskan king crab and cucumber topped with avocado served with a wasabi lemon zest sauce	14
Yin Yang yellowtail, house made guacamole, and forbidden black and white rice wrapped in soy paper	14
Spicy Banana Tempura spicy tuna and banana tempura topped with white tuna, wasabi tobiko and a kabayaki sauce	14
Chilean Sea Bass Roll sautéed chilean sea bass marinated in a yuzu and soy glaze with avocado wrapped in soy paper	15
Lobster Lover fresh maine lobster, house made guacamole, edamame and a lobster sauce	16
The Kobe Roll kobe beef tar tar and chopped scallions topped with a sweet chili aioli and a reduced soy glaze	15
Totowa spicy tuna, shrimp, avocado and tempura flakes wrapped in soy paper topped with salmon and spicy mayonnaise	14
Motown alaskan king crab, masago, cucumber and tempura flakes topped with yellowtail and topped with a creamy wasabi mayonnaise	14
Hoboken tuna, salmon, yellowtail and eel deep fried in tempura batter, topped with kabayaki sauce, spicy mayonnaise and masago	13
Red Coat spicy tuna and tempura flakes topped with tuna and red tobiko	13
Red Hot (or White Hot) cucumber and avocado, topped with tuna, thin slices of jalapeño and cilantro topped with a house made hot sauce	13
Spicy Wrap spicy tuna and tempura flakes wrapped in cucumber without rice also available with yellowtail or salmon	13
Lounge eel and cucumber topped with shrimp tempura, masago and a sweet balsamic emulsion	13
Godzilla tuna, salmon, yellowtail and mango, topped with white fish and spicy mayonnaise	14
Angry Dragon lobster, asparagus, mango and scallions topped with eel, avocado and a spicy jalapeño mango sauce	16
Baja soft shell crab, shrimp tempura, guacamole and roasted bell peppers wrapped in soy paper topped with a mustard dressing	14
Birds of Paradise fresh salmon and mango, topped with tuna and sliced avocado drizzled with sumiso (sweet miso) finished with sheared crispy wonton skins	14
Super Kani shrimp tempura, spicy tuna and a house made guacamole wrapped in soy paper with spicy crab salad on top	14
Jalapeño Salmon Roll salmon mixed with jalapeño, garlic, scallions and masago wrapped in soy paper topped with yellowtail and a jalapeño dressing	14

SUSHI A LA CARTE (PRICE PER PC)

Crabstick [Kani]	2	Squid [Ika]	3
Tuna [Maguro]	3	Octopus [Tako]	3
Salmon [Sake]	3	Shrimp [Ebi]	3
Yellowtail [Hamachi]	3	Fluke [Hirame]	3
White Tuna	3	Red Snapper	3
Artic Char	4	Smoked Salmon	3
Amberjack	4	Striped Bass [Suzuki]	3
Salmon Roe [Ikura]	3	Spanish Mackerel [Sawara]	3
Flying Fish Roe	3	Scallop [Hotate]	3
Eel [Unagi]	3	Super Toro	9
Sea Urchin [Uni]	6	Alaskan King Crab	5

NEW STYLE SUSHI (PRICE PER PC)

Charred Scottish Salmon charred with 12 spice and topped with a pickled ginger salsa	4
Jalapeño Tuna seared tuna, marinated in soy and jalapeño. topped with jalapeño	4
Yellowtail marinated in nikiri (soy, sake, and mirin). topped with tomato and a yuzu sauce	4

SUSHI BAR ENTREES served with a soup or salad

Sushi Rock (chef selection) 7 pieces of sushi and 1 california roll	22
Sashimi Rock (chef selection) 16 pieces of assorted fresh fish	26
Sushi For 2 (chef selection) 14 pieces of sushi, 1 california roll, and 1 spicy tuna roll	37
Sashimi For 2 (chef selection) 32 pieces of assorted fresh fish	45
Sushi & Sashimi Lounge (chef selection) 4 pieces of sushi, 10 pieces of sashimi, and 1 california roll	29
Sushi & Sashimi For 2 (chef selection) 8 pcs of sushi, 20 pcs of sashimi, 1 california roll, and 1 spicy tuna roll	54

Chirashi (chef selection) 12 pieces of assorted sashimi over rice	18
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Maki Combo A tuna roll, salmon roll, california roll	14
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Maki Combo B spicy tuna roll, spicy salmon roll, eel and cucumber roll	18
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Paradise Plate 3 pieces of tuna sushi, 3 pieces of salmon sushi, 3 pieces of yellowtail sushi and 1 california roll	27
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S I D E S

Crab Fried Rice	7	Kimchi Potato Hash	6
Pork Fried Rice	6	Seasonal Vegetables	6
Vegetable Fried Rice	6		

Please advise your server of any allergies
Substitutions or half orders are not permitted
we appreciate your understanding
Revised Fall, 2010