

**Hamachi Sanshoku Donburi \$29***(Hamachi Sashimi, Tataki Hamachi, & Spicy Hamachi)***Grilled Seabass w/ Soy Lemon Butter Sauce \$42****Chef's Recommended Sushi/Sashimi of the Day**

<i>Isaki (Grunt)</i>	\$11/\$22	<i>Iwashi (Sardine)</i>	\$11/\$22
<i>Mirugai (Giant Clam)</i>	\$15/\$30	<i>Nodoguro (Sea Perch)</i>	\$22/\$44
<i>Kohada (Gizzard Shad)</i>	\$10/\$20		

## ----- Tapas -----

- Edamame \$7
- Mozuku **(Eat-in Only)** \$8
- Potato Croquette (2pc) \$9
- Crunchy Cucumber \$10
- Free Range Chicken Karaage w/ Sweet Chili \$12
- Agedashi Tofu \$12
- Eggplant w/ Nikumiso \$13
- Shiitake Tempura Stuffed w/ Shrimp \$13
- Shishito Tempura Stuffed w/ Spicy Tuna \$14
- Chicken Tsukune \$14
- Fresh Mizuna & Daikon Salad \$14
- Salmon Skin Salad \$14
- Yellowtail Carpaccio w/ Jalapeno Ponzu \$21
- Black Sesame Crusted Albacore w/ Garlic Yuzu Kosho **(Eat-in Only)** \$21

## ----- Sushi &amp; Sashimi -----

Individual Sushi and Rolls are available

- Omakase Sashimi (20pcs) Sashimi Only No Rice \$99
- Premium Omakase Sushi (12pcs) w/ Miso Soup \$60
- Sushi Deluxe (10pcs) w/ Miso Soup \$40
- Sushi Lunch (8pcs & Negi Toro Hand Roll) w/ Miso Soup **Lunch Time Only** \$29
- Chirashi & Udon \$23
- Blue Crab Roll w/ Avocado Hand \$13/ Cut \$16

## ----- Rice Bowls &amp; Noodles -----

- Beef Curry w/Kurobuta Pork Katsu \$18
- BBQ Eel Don \$19
- Mini Curry w/ Chicken Karaage **(Eat-in Only)** \$13
- Uni Udon \$28
- Wakame Udon \$15
- Shrimp Tempura Udon \$17
- Nabeyaki Udon **(Eat-In Only)** \$18
- Niku (Beef) Udon \$19
- Black Angus Ribeye Sukiyaki w/ Rice **(Eat-In Only)** \$35

## ----- Bento ----- Substitute Brown Rice + \$1.50

## Side Brown Rice + \$3

- Shokado Bento \$29
- Soy Glazed Black Cod Bento \$26

## ----- Dessert -----

- Yuzu Jelly **(GF, V)** \$4.50
- Strawberry Flan **(GF)** \$4.50
- Black Sesame Almond Milk Panna Cotta **(GF)** \$4.50