



## **STARTERS & SNACKS**

**Miso Soup \$9**

Rich Japanese Soy-based soup with Tofu, Shiitake Mushrooms & Scallions

**Edamame \$10 \*GF\*V**

Whole Soybeans, served warm & with Sea Salt

**Wakame Salad \$13 \*GF \*V**

Seasoned Seaweed, Sesame Seeds, Avocado & Pickled Sea Beans

**Crab Rangoons \$14**

Imitation Crab, Cream Cheese & Scallions in a crispy fried Wonton wrapper, served with Sweet & Sour sauce

**Age Dashi Tofu \$12**

Cubes of crispy Tofu in Tsen Tsu Yu, with Scallion & Daikon Radish

**Potstickers \$14**

Roasted Chicken & Vegetables in a Fried Wonton wrapper. Served with a Ginger Soy dipping sauce

**Oyster Shooter \$6 / Quail Egg Shooter \$6**

Served with Ponzu, Sesame Seeds, Scallions, Sriracha & Tobiko \* *Contains Gluten* \*

## **HOT BOWLS**

**Teriyaki Bowl \$17**

Steamed Rice and Stir Fried Vegetables with Sweet Ginger Soy and your choice of:

Add: Tofu \$4 / Joyce Farm's Organic Chicken \$7 / Marinated Tenderloin Steak \$11 / Jumbo Prawns \$12

**\*\*Available Spicy Upon Request\*\***

**Spicy Salmon Bowl \$28**

Seasoned Pan Roasted Salmon served over Steamed Rice with Avocado & Tempura Fried Sweet Potato Spears.

Finished with a Sweet & Spicy Sriracha Aioli

**Daily Stir Fry (Market Price)**

Chef's Daily Special



## NIGIRI (2 PIECES) & SASHIMI (5 SLICES)

Ahi Tuna Nigiri \$9.....Sashimi \$18

Salmon Nigiri \$7.....Sashimi \$14

Hamachi Nigiri \$7..... Sashimi \$14

Unagi Nigiri \$10..... Sashimi \$19 *(Contains gluten)*

## SPECIALTY ROLLS

### California \$17 \*GF

Krab Stick, Sesame, Cucumber & Avocado  
Substitute Lump Crab Meat +\$5

### Spicy Tuna \$19

Cucumber and creamy Ahi Tuna blended with Sriracha,  
Scallion & Sesame. *Can be gluten free without Spicy Aioli*

### Veggie Roll \$15 \*GF \*V

Avocado, Cucumber, Alfalfa Sprouts & Haricots Verts

### Caterpillar \$22

Sweet BBQ Eel, Cucumber, & Sprouts. Topped with  
Avocado & finished with Ginger Teriyaki Sauce and  
Tempura Flake

### Bonsai \$18

Tempura fried Sweet Potato, Avocado, Green Beans &  
Cucumber. Finished with Ginger Sesame Vinaigrette

### Island Dragon \$20

Crispy Shrimp Tempura & Cucumber topped with Tobiko &  
Avocado. Finished with Ginger Teriyaki Sauce &  
Citrus-Mango Sauce.

### Philadelphia Roll \$19 \*GF

Fresh Salmon, Cucumber, Scallion & Dill Cream Cheese

### Shaggy Dog \$23

Spicy Tuna, Cucumber & Cream Cheese. Topped with  
Avocado & Spicy Krab Salad.  
Finished with Ginger Teriyaki Sauce.

### Dynamite \$26

Lump Crab, Spicy Tuna, Yellowtail, Tobiko,  
Avocado & Alfalfa Sprouts.  
Finished with Sriracha Aioli & Citrus-Mango Sauce

### North Shore \$28

Tempura fried Caribbean Lobster, Avocado, Tobiko,  
Citrus Mango Sauce & Alfalfa Sprouts.  
Topped with Salmon Poke & Ginger Teriyaki

### Negihama Mama \$20

Fresh Hamachi, Scallion, Cucumber, Avocado & Sprouts.  
Rolled Fat (Futomaki) & Tempura Fried.  
Finished with Ginger Teriyaki & Sriracha Aioli

Please inform your server of any allergies or dietary requirements

\*All fried items will come into contact with fish, shellfish, gluten.\*

The Spicy Sriracha Aioli, Teriyaki Sauce, Sweet BBQ Eel Glaze, and Ponzu,  
all contain Soy Sauce and will affect those with Gluten Intolerance/Celiacs