

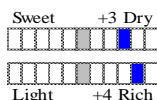
Premium Sake from Japan



Tomio "Genzo Bottle Aged Sake"

Junmai Dai-Ginjo. Unprocessed aged sake.
Well-balanced, full-bodied and flavorful.
Distinctively forward with rich, full finish.

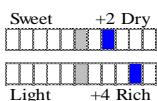
720ml \$100.00



Jizake Tenzan "Artisan sake from Mt. Tenzan"

Extremely bold, heavy and full-bodied.
Stronger sake and rice flavor for true sake lover.
Not diluted from its original brew.

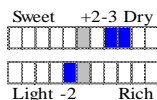
300ml \$45.00



Kitaya Kansansui Kasumizake "Cold Mountain Water"

Slightly cloudy sake. Mellow on palate, aromatic,
and perfectly balanced. Distinctly layered flavors,
with surprisingly clean finish.

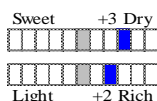
300ml \$48.00



Bunraku Kinmai "Dancing Gold Flakes"

Gold flakes are said to "enhance good fortune".
Medium bodied, mellow, rice forward.
Smoothly finished with a delicate aroma.

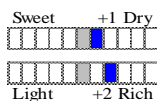
300ml \$40.00



Akita Homare "The Pride of Akita"

Very mild bodied and mellow yet slightly dry.
Rice forward at first and finishes with
fruit overtones.

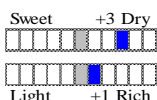
300ml \$33.00



Bunraku Dress Bottle "Japanese Puppet Show"

Medium dry and slightly rich.
Full-bodied yet mellow finish with
fresh, faint elegant aroma.

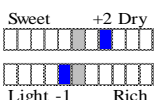
300ml \$30.00



Tomio Hana Ichirin "The Rich and Revered Sage"

Produced in Fushimi, Kyoto.
Very smooth and clean, lightly aromatic,
delicately fruit forward flavor.

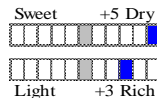
180ml \$28.00



Bunraku Nihonjin no Wasuremono "Forgotten Japanese Spirit"

Super dry yet has rich aroma of rice and cream.
Addictingly refreshing with great acidity
and a clean finish.

300ml \$30.00



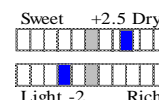
Premium Sake from Japan



Kakujo "Castle of Cranes"

Medium dry and refreshingly light.
Well balanced, mellow and moderately
rice forward with delicate finish.

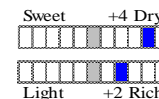
300ml \$38.00



Kan Nihonkai "Rim of the Japan Sea"

Mellow yet full bodied, well-balanced taste.
Super dry and clean aftertaste along with
rich fruit overtones.

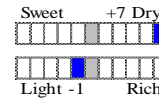
300ml \$26.00



Sesshu Otokoyama "Man's Mountain in Sesshu"

Super dry and perfectly balanced.
Rice forward at first, then finishes very
smooth and clean.

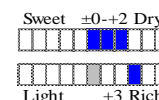
300ml \$26.00



Shirakawago "The Village of Shirakawa" -Unfiltered-

Superb unfiltered sake made with premium
sake mash. Mellow in flavor and thick in texture
with wealthy aroma.

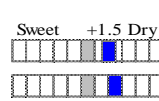
300ml \$26.00



Kitaya Kiri "Mist" -Flavor Infused-

Perfectly balanced, rice-forward flavor with
refreshing fruit undertones. Choice of
Mango, Pear or Blueberry.

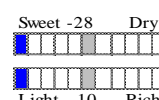
500ml \$23.00



Kitaya Ai No Hime "Love Princess" -Sparkling-

Perfectly effervescent, sweet ultra light.
Pleasant citrus fruit overtones with surprisingly
clean, refreshing finish.

180ml \$22.00



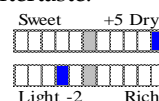
Domestic Sake from California



Sho Chiku Bai "Premium Ginjo"

Rich texture with strong sake aroma.
Silky smooth finish with fruity aftertaste.

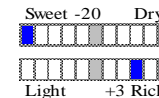
300ml \$20.00



Sho Chiku Bai "Nigori Unfiltered"

Bold, sweet, rich and robust.
Milky mild, soft texture with distinctive
rice flavor.

375ml \$16.00



WHITE WINES

CHARDONNAY	Appellation	Glass	½ Btl	Btl
Hogue Cellars	Columbia Valley	9.5	-	33
Clos Du Bois	California	-	13	-
Franciscan Estate	Monterey/Napa	15	-	42

PINOT GRIGIO

Prophecy	Italy	9.5	-	33
J Vineyards (Pinot Gris)	California	11	-	36

SAUVIGNON BLANC

Nobilo	Marlborough, NZ	10	-	33
Whitehaven	Marlborough, NZ	-	15	-

RIESLING

Blufield	Germany	9.5	-	33
Washington Hills	Washington Hills	10	-	33

SWEET WHITE/ROSÉ

Canyon Road Moscato	California	9.5	-	33
Fleur de Mer Rosé	Provence, France	-	19	-

RED WINES

CABERNET SAUV.	Appellation	Glass	½ Btl	Btl
Chateau Souverain	California	9.5	-	33
William Hill Estate	Central Coast	12	-	36
Louis M. Martini	Sonoma, CA	-	24	-

MERLOT

Blackstone	California	9.5	-	33
Winemaker's Select				
Clos du Bois	California	-	13	-

PINOT NOIR

Estancia	Monterey	11	-	36
J Vineyards	Sonoma/St Barb	-	22	-

SPARKLING & CHAMPAGNE

	Appellation	Glass	½ Btl	Btl
La Marca Prosecco (Split)	Veneto, IT	-	-	9
La Marca Prosecco	Veneto, IT	-	18	-
Grandial Brut	France	-	-	28
Amelia Brut Rosé	Bordeaux, France	-	-	36

ALL WINES 5oz PER GLASS

SELTZERS

	Can
High Noon Sun Sips (Peach, Pineapple, Watermelon, Mango)	7

PLUM WINES

	Glass	Btl
Banzai (Plum w/ Chilled Sake)	11	-
House Plum Wine	11	36

HOUSE SAKE

	Glass	Btl
House Sake 8oz (Hot or Cold)	10	-
Pomegrante Sakitini	11	-
Ozeki Hana Awaka Sparkling Yuzu	-	15
Lychee Sake	13	36
Fuji Apple Sake	13	36
Bushido Way of the Warrior (Gingo Genshu) 180ml	10 (can)	
Kikusui Funaguchi Honjozo 200ml	12 (can)	

PREMIUM HOT SAKE

	Btl
Ozeki Karatamba 12oz	17
Onigoroshi 12oz	17
Hakushika 12oz	17
Yamadanishiki 12oz	17
Koyuki 750ml	30

BEER

	Btl
Budweiser 12oz	5.50
Michelob Light 12oz	5.50
Kirin or Kirin Light 12oz	6
Kirin 22oz	10
Sapporo 20oz	10
Asahi 21oz	10
Coedo Marihana IPA 11oz	10

WATER

	Btl
Fiji Still 500ml	4
Fiji Still 1L	7
Perrier Sparkling	4

NAGOYA SUSHI LUNCH SPECIALS

12:00 pm - 3:00 pm

FROM THE KITCHEN

Served with Miso Soup, Onion Soup, or House Salad. Choice of White or Egg Fried Rice.

Brown Rice Extra \$1.00

Upgrade to Bento Box for \$6.00 extra (Bento comes with 3pc. Vegetable Tempura, 2pc. of Crunchy Roll, 1pc. Deep Fried Shrimp Dumpling, and Egg Fried Rice)

BEEF TERIYAKI Grilled N.Y. strip steak topped with house teriyaki sauce \$12.00	CHICKEN TERIYAKI Pan fried white meat chicken topped with teriyaki sauce \$11.00
BEEF BULGOGI Thinly sliced and marinated beef stir fried with onions and scallions \$11.00	GOMA TORI (SESAME CHICKEN) Lightly fried white meat chicken cooked with sesame sweet rice wine sauce \$11.00
SALMON TERIYAKI Grilled salmon steak topped with teriyaki sauce \$11.00	SPICY CHICKEN Lightly fried white meat chicken cooked with spicy sweet wine sauce \$11.00
TONKSATSU Deep fried breaded pork on a bed of salad served with dipping sauce \$11.00	CHICKEN CUTLETS Deep fried breaded chicken on a bed of salad served with dipping sauce \$11.00

NOODLES & RICE

Served with Miso Soup, Onion Soup, or House Salad

YAKI UDON OR SOBA Stir fried noodles with chicken and vegetables \$15.00	TONKATSU RAMEN Ramen noodles with pork slices, seaweed, krabmeat, fish cake, pickled radish, and egg in pork flavored soup \$15.00
TEMPURA UDON OR SOBA Clear noodle soup with tempura on the side \$16.00	+ MAKE SPICY MISO EXTRA \$1.00
HOUSE FRIED RICE Cooked with assorted seafood and vegetable \$13.00	BEEF SHIN RAMEN SOUP Shin ramen noodles with kimchi, onions, topped with beef bulgogi in a spicy broth \$14.00
SPICY KIMCHI SEAFOOD FRIED RICE Cooked with kimchi, assorted seafood and vegetables \$13.00	SHRIMP TEMPURA SHIN RAMEN SOUP Shin ramen noodles with poached egg and shrimp tempura in a spicy broth \$14.00

FROM THE SUSHI BAR

Served with Miso Soup, Onion Soup, or House Salad

*ASSORTED POKÉ BOWL Salmon, tuna, escolar, octopus, krabmeat, salmon roe, takuan pickles over seasoned rice with house poké sauce \$14.00
*SALMON POKÉ BOWL Cubed salmon, wakame salad, avocado, & takuan pickles over seasoned rice with house poké sauce \$12.00
*SPICY TUNA POKÉ BOWL Cubed spicy tuna, wakame salad, avocado, over rice mixed with house poké sauce & dried chili \$12.00
*SUSHI LUNCH SPECIAL Chef's choice of 5 pieces of sushi & 1 California roll \$19.00
*SASHIMI LUNCH SPECIAL Chef's choice of 10 pieces of raw fish \$20.00

MAKI/ROLL (PICK ANY TWO ROLLS FOR \$16.00)

Served with Miso Soup, Onion Soup, or House Salad

*ALASKA ROLL Salmon, avocado, cucumber	CRUNCHY ROLL Krabmeat and tempura flakes
*VOLCANO ROLL Spicy tuna, asparagus, tempura flakes, spicy mayo and eel sauce	SPIDER ROLL Soft-shell crab, avo, cu, mayo, caviar, topped with eel sauce
*SALMON HOT ROLL Cucumber, scallion	FRIED SCALLOP ROLL Avocado, cream cheese
*SPICY TUNA ROLL Cucumber, scallion	PHILADELPHIA ROLL House smoked salmon, avo, cream cheese
CALIFORNIA ROLL Krabmeat, avo, cu, mayo, caviar	BEEF TERIYAKI ROLL Cucumber, scallion, eel sauce
CHICKEN TEMPURA ROLL Avocado, mayo	SHRIMP TEMPURA ROLL Avo, cu, mayo, caviar
SWEET POTATO TEMPURA ROLL	FUTO MAKI Japanese pickles, avocado, cucumber, asparagus

* Contains Raw Ingredients



Please indicate in advance to your server any food allergies of any ingredients you do not wish to eat.

Thank you.

SUSHI (1 PC)		SASHIMI (2 PCS)	
Price	QTY		QTY
2.50		Bean Curd	(Inari)
2.75		Japanese Egg	(Tamago)
2.75		Krab Meat	(Kani Kama)
2.75		* Squid	(Ika)
2.75		* Surf Clam	(Hokkigai)
2.75		Mackerel	(Saba)
3.00		Shrimp	(Ebi)
3.25		* Smelt Roe	(Masago)
3.25		* Escolar	(Mutsu)
3.25		Baby Octopus	(Itako)
3.50		Octopus	(Tako)
3.50		* Salmon	(Sake)
3.50		Smoked Salmon	(Shake)
3.50		* Conch	(Horagai)
3.50		* Salmon Roe	(Ikura)
3.50		* F.F. Roe (Red, Yellow, Black, Green)	(Tobiko)
3.75		* Tuna	(Maguro)
3.75		* Yellowtail	(Hamachi)
4.00		* Scallop (Whole or Honeymoon)	(Hotategai)
4.00		Eel	(Unagi)
5.00		* Sweet Shrimp	(Ama Ebi)
5.75		Snow Crab	(Kani)
7.50		Grilled Lobster	(Ise Ebi)
P/A		* Sea Urchin	(Uni)
P/A		* Belly Tuna	(Toro)

SUSHI & SASHIMI ENTREES

(Served with House Salad, Miso or Onion Soup)

28.00		* Sushi Regular (6 pcs of assorted nigiri & 1 California Roll)
36.00		* Sushi Deluxe (10 pcs of assorted nigiri & 1 California Roll)
32.00		* Sashimi Regular (14 pcs of assorted fresh raw fish & shellfish)
45.00		* Sashimi Deluxe (20 pcs of assorted fresh raw fish & shellfish)
33.00		* Chirashi (15 pcs of assorted raw fish & shellfish over seasoned rice)
25.00		Vegetarian Sushi (9 pcs of vegetable sushi & 1 Garden Roll)

asp=asparagus, avo=avocado, c.c.=cream cheese, cu=cucumber

SALAD		
Price	QTY	
4.00		House Salad (With house ginger dressing)
5.50		Seaweed Salad
5.50		Edamame (Boiled soybean with salt & pepper)
6.50		Garlic Buttery Edamame
7.50		Baby Octopus Salad (Itako)
7.50		Tuna Cha Cha (Baked tuna, tempura flakes, lettuce, caviar toss w/ seafood sauce)
10.00		* Kimchi Conch Salad

SUSHI BAR APPETIZERS

6.50		* Love on Fire (Chopped seasoned spicy tuna ride on tempura jalapeno)
10.00		Japanese Nacho (Krabmeat, guac, cu, onion, cilantro w/ citrus sauce on crispy seaweed crackers)
8.00		Spicy Krabmeat Salad (With cu & caviar)
12.00		* Tuna Kobachi (Tuna or escolar cut in cubes, mixed with house spicy sauce)
14.00		* Tuna Tataki (Thinly sliced seared tuna served with spicy ponzu sauce and scallions)
13.00		* Salmon Tataki
14.00		* Beef Tataki
13.00		* Usuzu Kuri (Thinly sliced white fish on ice boat with spicy ponzu sauce and scallions)
15.00		* Royal Tuna Kobachi (Tuna kobachi on top of seaweed salad, avocado, and caviar)
16.00		* Spicy Hamachi Usuzu Kuri (Thinly sliced yellowtail & jalapeno on ice w/ spicy ponzu sauce)

CHEF'S ARTISTIC MASTERPIECE

(Served with House Salad, Miso or Onion Soup)

* Love Boat (For Two)	70.00
6 pieces of sushi, 15 pieces of sashimi & 1 Lover Roll	
* Royal Boat (For Four)	140.00
12 pieces of sushi, 24 pieces of sashimi, 1 Lover Roll & 1 XOXO Roll	

Additional items are extra.

For other items of special request, please inquire with the chef.

Orders are freshly prepared, please allow extra time to prepare our best for you.

* CONTAINS RAW INGREDIENTS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

NAGOYA'S SPECIAL ROLL		
Price	QTY	
15.00		* New York Roll (Yellowtail, tuna, salmon, avo, asp, c.c, caviar)
15.00		Sunrise Roll (Smoked Salmon, eel, krabmeat, avo, asp, c.c, eel sauce on top)
15.00		* Spicy Tuna Twin Roll (Red tuna, escolar, krabmeat, cu w/ spicy sesame oil)
15.00		* Bang Bang Roll (Tuna, krabmeat, inari, tempura flakes, avo, spicy eel sauce on top)
16.00		* Spicy Spider Roll (Spicy tuna, soft shell crab, caviar, cu wrapped outside)
16.00		Mexican Bubble Roll (Shrimp tempura, shrimp, avo, c.c. tempura flakes, spicy mayo on top)
16.00		* Lover Roll (Tuna, spicy krabmeat, tempura flakes, scallops mixed w/ mayo & caviar on top)
16.00		* Fish Kettle Roll (Spicy tuna, escolar, salmon yellowtail, white fish inside & on top, w/ spicy oil)
16.00		Mango Tango (Shrimp tempura, krabmeat, mango, rice paper with mango sauce)
16.00		XOXO Roll (Soft shell crab, krabmeat, jalapeno, scallion, c.c. deep fried with seafood sauce on top)
16.00		Lady Roll (House smoked salmon, avo, c.c. inside; krabmeat, smoked salmon & cilantro on top)
16.00		Suicide Roll (Tempura spicy salmon, jalapeno, c.c., togarashi, rice wrap with spicy eel sauce on top)
17.00		Orgasm Roll (Shrimp tempura, krabmeat, avo, salmon baked w/ spicy mayo, eel sauce, seasoning powder)
17.00		* Hot Night Roll (Spicy tuna, shrimp tempura, tempura flakes, avo, soy bean wrap into a heart shape)
17.00		Out Of The Water (Chilean seabass tempura, asp, avo, jalapeno, drizzled with spicy sweet sauce)
18.00		* Coral Reef (Tuna, escolar, salmon, snow crab rolled in cucumber with ponzu sauce [no rice])
18.00		Sweet Sixteen (Shrimp, krabmeat, mango, strawberry, kiwi, c.c., rice paper with mango sauce)
22.00		* Fire Mountain (Spicy tuna, escolar, salmon on top of California Roll with 5 types of caviar)
25.00		Golden Dancing Dragon (Snow crab, cu, topped with whole eel & gold flakes)
25.00		* King Triton Roll (Lobster tempura, tuna, shrimp, salmon, scallion, black caviar, w/ eel sauce & honey wasabi)
<i>asp=asparagus, avo=avocado, c.c.=cream cheese, cu=cucumber</i>		

COOKED MAKI / ROLL		
Price	QTY	
7.50		Chicken Tempura Roll (Avo, mayo)
7.50		California Roll (Krabmeat, avo, cu, caviar)
7.50		Shrimp Tempura Roll (Avo, cu, mayo, caviar)
7.50		Beef Teriyaki Roll (Cu, scallion, eel sauce)
7.50		Fried Scallop Roll (Avo, c.c.)
8.25		Eel Roll (Cu, eel sauce on top)
8.25		Philadelphia Roll (Smoked Salmon, avo, c.c.)
10.00		Spider Roll (Soft shell crab, avo, cu, mayo, caviar, topped with eel sauce)
13.00		California Snow Crab Roll
13.00		Grilled Lobster Roll (Avo, cu, c.c. caviar, topped with eel sauce)
11.00		Summer Roll (Shrimp, krabmeat, cu, rice paper with sesame sauce on top)
MAKI / ROLL		
7.00		* Salmon Roll
7.00		* Tekka Roll (Tuna)
8.00		* Negi Hamachi (Yellowtail, scallion)
8.00		* Honeymoon Roll (Scallop, mayo, cu, caviar)
8.50		* Alaska Roll (Salmon, avo, cu)
VEGETABLE ROLL		
7.00		Sweet Potato Tempura Roll
6.00		Natto Roll (Fermented soy bean, scallion)
6.00		Kimchi Roll
7.00		A. A. C. C. Roll (Asp, avo, cu & carrot)
9.00		Futo Maki (Japanese pickles, avo, asp, cu)
SPICY ROLL		
7.50		Tiger Roll (Chicken tempura, avo, scallion, topped with spicy mayo)
7.50		Hotate Katsu (Fried scallop, cu, mayo, caviar, topped with spicy mayo)
7.50		* Key West Roll <i>Very Hot!!!</i> (Conch, cu, togarashi)
7.50		* Salmon Hot Roll (Cu, scallion)
8.00		* Hamachi Hot Roll (Cu, scallion)
8.50		* Spicy Tuna Roll (Cu, scallion)
9.50		* Banzai <i>Super Hot!!!</i> (Conch, tuna, cu, togarashi)
10.50		* Volcano Roll (Spicy tuna, asp, tempura flakes, spicy mayo & eel sauce)

* CONTAINS RAW INGREDIENTS

No Refunds. Please read the menu thoroughly before ordering. We will not apply refunds once food has been served.

SOUP & SALAD

 Spicy Seafood Soup \$7.00 <i>Bay scallops, shrimp, white fish, mushroom, cilantro in hot & sour broth</i>	 Grilled Octopus \$13.00 <i>Grilled octopus tentacles on a bed of salad with our house yuzu sauce & dash of togarashi</i>
Miso Soup \$3.75 <i>Seaweed, tofu, scallions in soybean broth</i>	Nagoya Salad \$13.00 <i>Shrimp, kani kama, avocado, black seaweed, cucumber, tomatoes, mixed salad with ginger dressing</i>
Truffle Miso Soup \$4.75 <i>Truffle oil, seaweed, tofu, scallions in soybean broth</i>	Avocado Salad \$10.00
Japanese Onion Soup \$3.75 <i>Mushrooms, scallions, fried onions, and tempura flakes in clear soup</i>	Cucumber Salad \$6.00 <i>Mixed with black vinegar and sesame oil</i>
Japanese Chicken Noodle Soup \$6.00 <i>Chicken, mushroom, fried onions, and rice noodles in clear broth</i>	 Kimchi Salad \$6.00
 Spicy Togarashi Edamame \$6.00	Oshinko \$8.00 <i>Assortment of Japanese pickles</i>

APPETIZERS

NEW Truffle Fries \$7.00 <i>Truffle oil, Parmesan cheese, nori flakes, salt and pepper, served with house sauce</i>	Gangnam Style Short Ribs \$14.00 <i>Grilled marinated An-gus beef short ribs in garlic, ginger, rice wine, served with sweet onion and scallions</i>
Ebi Tempura \$11.00 <i>Deep fried shrimp; served with tempura sauce</i>	Japanese Mini Burgers \$9.00 <i>Marinated ribeye with scallion and onion stuffed in two crispy sweet buns</i>
Assorted Tempura \$11.00 <i>Deep fried shrimp and vegetables; served with tempura sauce</i>	Beef Asparagus \$13.00 <i>Thinly sliced beef rolled with asparagus topped with house teriyaki sauce</i>
Shi Mai \$7.50 <i>Shrimp dumpling; choice of steamed or deep fried</i>	Honey Wasabi Wings \$6.00 <i>Chicken wings drizzled with honey wasabi sauce</i>
Soft Shell Crab \$12.00 <i>Deep fried; served with house ponzu sauce</i>	Chicken Tempura \$10.00 <i>Deep fried chicken and vegetables; served with tempura sauce</i>
Fried Calamari \$10.00 <i>Served with sweet rice wine sauce</i>	Vegetable Tempura \$9.00 <i>Deep fried fresh vegetables; served with tempura sauce</i>
Japanese Krab Ragoon \$8.00 <i>Served with honey wasabi sauce</i>	Yasai Gyoza \$8.00 <i>Vegetable dumpling; choice of steamed, pan fried, or deep fried</i>
Hamachi Kama \$15.00 <i>Grilled salted yellowtail jaw; served with house ponzu sauce</i>	Harumaki \$7.00 <i>Japanese deep fried vegetable spring rolls</i>
 Spicy Salmon Pâté \$12.00	Agedashi Tofu \$8.00 <i>Gently fried bean curd served with broth</i>
Gyoza \$8.00 <i>Pork dumpling; choice of steamed, pan fried or deep fried</i>	Steamed Green Yasai \$8.00 <i>Steamed mixed vegetables</i>

BENTO BOX

<i>Combination of tempura, a California Roll, 2 pieces of deep fried gyoza, egg fried rice & miso soup, onion soup, or house salad</i>	
Chicken Teriyaki, Chicken Cutlets, Sesame Chicken, or Spicy Chicken	\$25.00
Beef Teriyaki or Salmon Teriyaki	\$29.00

SPECIAL BENTO BOX

<i>Combination of tempura, sushi, sashimi, egg fried rice & miso soup, onion soup, or house salad</i>	
Beef Teriyaki or Salmon Teriyaki	\$36.00

TEMPURA ENTRÉES

<i>Served with Miso Soup, Onion Soup, or House Salad. Choice of White or Egg Fried Rice.</i>	
<i>Brown Rice Extra \$1.00</i>	
Ebi Tempura \$22.00 <i>Deep fried shrimp; served with tempura sauce</i>	Chicken Tempura \$18.00 <i>Deep fried chicken; served with tempura sauce</i>
Assorted Tempura \$20.00 <i>Deep fried shrimp and vegetables; served with tempura sauce</i>	Vegetable Tempura \$17.00 <i>Deep fried fresh vegetables; served with tempura sauce</i>
Tempura Combo \$23.00 <i>Deep fried shrimp, chicken, and vegetables; served with tempura sauce</i>	

CHEF’S SPECIALTIES

Served with Miso Soup, Onion Soup, or House Salad. Choice of White or Egg Fried Rice.

Brown Rice Extra \$1.00

Nagoya Steak \$23.00

N.Y. strip grilled with chopped garlic, carrots, bell pepper, and mushrooms in teriyaki sauce

Angus Beef Short Ribs \$28.00

Grilled marinated Angus beef short ribs in garlic, ginger, rice wine, served with sweet onion and scallions

Beef Teriyaki \$21.00

N.Y. strip steak grilled topped with house teriyaki sauce

Broccoli Beef \$20.00

Thinly sliced top prime beef rolled with broccolli topped with house teriyaki sauce

Beef Sukiyaki \$21.00

Thinly sliced beef on top of noodles and vegetables cooked with sweet sukiyaki sauce

Beef Asparagus \$21.00

Thinly sliced top prime beef rolled with asparagus topped with house teriyaki sauce

Beef Bulgogi \$20.00

Thinly sliced and marinated beef stir fried with onions and scallions

Tonkatsu \$17.00

Deep fried breaded pork on a bed of salad served with dipping sauce

Chicken Teriyaki \$17.00

Pan fried white meat chicken topped with teriyaki sauce

Goma Tori (Sesame Chicken) \$17.00

Lightly fried white meat chicken cooked with sesame sweet rice wine sauce

 **Spicy Chicken** \$17.00

Lightly fried white meat chicken, cooked with spicy sweet wine sauce

Chicken Cutlets \$17.00

Deep fried breaded chicken on a bed of salad served with dipping sauce

Chicken Sukiyaki \$20.00

Thinly sliced chicken on top of noodles and vegetables cooked with sweet sukiyaki sauce

Salmon Teriyaki \$20.00

Grilled salmon steak topped with house teriyaki sauce

Yosen Nabe \$25.00

Casserole of shrimp, scallop, fish, krabmeat, mixed vegetables in clear broth

Chilean Seabass \$34.00

Choice of steamed or pan fried with soy and rice wine sauce

Tofu Teriyaki \$17.00

Pan fried bean curd topped with teriyaki sauce

 **Kimchi Tofu Stew** \$16.00

Spicy tofu, kimchi, scallions, and garlic in hot pot

Teppan Shrimp, Scallop & Sirloin Steak \$33.00

Served with vegetables & 2 kinds of dipping sauce

Teppan Main Lobster Tail Meat \$45.00

Served with vegetables & 2 kinds of dipping sauce

NOODLES AND RICE

Yaki Udon or Soba \$15.00

Stir fried noodles with chicken and vegetables in house sauce

Yasai Udon or Soba \$13.00

Stir fried noodles with vegetables in house sauce

Tempura Udon or Soba \$16.00

Clear noodle soup with tempura on the side

Nabeyaki Udon or Soba \$17.00

Noodles, shrimp tempura, scallops, fish, chicken, vegetables and egg in clear soup

 **Spicy Seafood Udon Soup** \$18.00

Thick noodles, shrimp tempura, scallops, fish, vegetables and egg in spicy broth

Curry Udon or Soba \$15.00

Noodles, chicken and vegetables in curry soup

Black Rice \$4.50

Sushi Rice \$4.00

Topped with sesame seeds

Egg Fried Rice \$4.00

White or Brown Rice \$4.00

Spicy Miso Tonkatsu Ramen \$16.00

Ramen noodles with pork slices, seaweed, krabmeat, fish cake, pickled radish, and egg in spicy miso pork flavored soup

Tonkatsu Ramen \$15.00

Ramen noodles with pork slices, seaweed, krabmeat, fish cake, pickled radish, and egg in pork flavored soup

Beef Shin Ramen Soup \$14.00

Shin ramen noodles with kimchi, onions, topped with beef bulgogi in a spicy broth

Shrimp Tempura Shin Ramen Soup \$14.00


Shin ramen noodles with poached egg and shrimp tempura in a spicy broth

Una Don \$23.00

Grilled eel on top of rice with oshinko

House Fried Rice \$15.00

Cooked with assorted seafood and vegetable

 **Kimchi Seafood Fried Rice** \$15.00

Beef Fried Rice \$15.00

Chicken Fried Rice \$13.00

Vegetable Fried Rice \$12.00

DESSERTS

Rocher Chocolate Tempura \$9.00

Served with chocolate syrup on top

Cheesecake Tempura \$9.00

Choice of chocolate or raspberry syrup on top

Mochi Ice Cream \$8.00

Rice dough filled with ice cream; comes in 3 flavors

Banana Tempura \$8.00

Served with vanilla ice cream; choice of chocolate or raspberry syrup on top

Fried Ice Cream \$8.00

Fried vanilla ice cream; choice of chocolate or raspberry syrup on top

Refreshing Ice Cream \$6.00

Green tea, red bean, or vanilla