

BEVERAGES

SOFT DRINKS – PEPSI, DIET PEPSI, SIERA MIST, LEMONADE, UNSWEETENED ICED TEA, DR. PEPPER	2
JUICES – APPLE & ORANGE 2 HOT GREEN TEA 2	
JAPANESE SODA – “RAMUNE”: REGULAR, STRAWBERRY, MELON, PEACH	2
SPECIALITY BEVERAGES – STRAWBERRY LEMONADE, MANGO ICED TEA (NO REFILLS)	2.5
DRAUGHT BEER 16OZ – BUD LIGHT 3.25 SHOCKTOP 3.50 ANGRY ORCHARD 4.00 SAPPORO 4.25	
DOMESTIC BEER – BUD, BUD LIGHT, COORS, COORS LITE, ST.PAULI (Non Alcohol)	3.5
PREMIUM BEER – BLUE MOON, CORONA, HEINEKEN	4.5
JAPANESE BEER – ASAHI, SAPPORO & KIRIN SMALL: 4.5 LARGE: 7	
ASAHI BLACK SMALL: 5	
HOT SAKE – “GEKKEIKAN” – THE FINEST SAKE SMALL: 4 LARGE: 6	
COLD SAKE – ZIPANG SPARKLING SAKE (275 ML) 10.5	
HAIKU PREMIUM SELECT (375 ML) 12.5	
KOBAI PLUM WINE glss 5.5 blt. 20	
NIGORI SAKE (300 ML) 10.5	
SILVER (750 ML) 15	
SAKE SAMPLER’S TRAY 10	
(GEKKEIKAN, ZIPANG SPARKLING SAKE, HAIKU PREMIUM SELECT, NIGORI SAKE, KOBAI PLUM)	

APPETIZERS

AGEDASHI TOFU – TEMPURA TOFU IN DASHI BROTH TOPPED WITH FURIKAKE, SCALLIONS & BONITO FLAKES	7
JALAPEÑO POPPERS – DEEP FRIED JALAPEÑO W/ IMTATION CRAB	7
ASPARAGUS BEEF WRAP – JALAPEÑO PONZU, RED ONION, CILANTRO, TOMATOES	11
EDAMAME – COOKED SOY BEAN	5
GRILLED EDAMAME – OLIVE OIL, KOSHER SALT, GARLIC SALT	7
SPICY GRILLED EDAMAME – SPICY SRIRACHA, OLIVE OIL, KOSHER SALT, GARLIC SALT	8
FRIED CALAMARI – FRIED SQUID WITH PONZU	9
FRIED OYSTERS – BREADED OYSTER OVER SPRIN MIX & TONKATSU SAUCE`	10
HAMACHI KAMA – GRILLED YELLOWTAIL COLAR W/ DASHI BROTH	9
POTSTICKERS – PORK AND VEGGIES, FRIED W/ SAUCE (6 PCS)	7
SCALLOP PARADISE – TEMPURA SCALLOP, SAUCE, TOMATOES, SCALLIONS, THREE TYPES OF FLYING FISH ROE	9
SESAME CHICKEN TAPAS – SESAME CHICKEN	7
SOFT SHELL CRAB – SWEET & SOUR SAUCE & A ZEST OF LEMON	9

THE TEMPURA APPETIZERS

LIGHTLY BATTERED & DEEP FRIED

VEGETABLES	6	SHRIMP W/ VEGETABLES	7
CHICKEN W/ VEGETABLES	7	CALAMARI W/ VEGETABLES	7
COMBO	8		

RAW & CARPACCIO

ALBACORE TATAKI – ALBACORE IN PONZU SAUCE	9
HALF SHELL OYSTERS (2 PCS) – PONZU, SCALLIONS, TOBIKO, SRIRACHA & LEMON WEDGE	6
HAMACHI CARPACCIO – HAMACHI, OLIVE OIL, JALAPEÑO, TOMATOES, CILANTRO, GINGER & GARLIC SOY	11
SALMON LOMI LOMI – SALMON, SHISO, CUCUMBER, RED ONION, CHILI OIL & PONZU SAUCE	11
SASHIMI APP – MAGURO (3 PCS), SAKE (2 PCS) & HAMACHI (2 PCS)	12
SEARED ALBACORE – ALBACORE WITH SPECIAL SAUCE, TOMATOES & ASPARAGUS	11
SESAME SEARED – SEAWEED SALAD, SESAME SEARED TUNA, YUZO TOBIKO, CHILI AIOLI, KAIWARE & TOMATOES	11
RARE STEAK – DOMO BISTRO TENDERLOIN, JALAPEÑO PONZU SAUCE, CILANTRO, RED ONION, TOMATOES & JALAPEÑO	14

SALADS

HOUSE SALAD ROMAINE LETTUCE & SPRING MIX, CUCUMBER, TOMATOES & HOUSE DRESSING	5
MIX SASHIMI SALAD OLIVE OIL, HORSE RADISH PONZU SAUCE, WALNUTS, RAISINS, SPROUTS, TOBIKO, SCALLIONS, AVOCADO	16
ORIGINAL POKKIE TUNA, TRADITIONAL JAPANESE SALAD, CUCUMBER, FURIKAKE, SHISO, QUAIL EGG, SESAME OIL, RED ONION & GARLIC SOY	9
TRADITIONAL JAPANESE SALAD SEAWEED SALAD W/ CUCUMBER	6
SHRIMP CHEVICHE SHRIMP, MANGO, CILANTRO, JAPANESE CUCUMBER, LIME, KOSHER SALT, ONION, WALNUT, AVOCADO, W/ CHIPOTLE & TORTILLA CHIPS	9
SUNOMONO CUCUMBER, EBI, SEAWEED AND SWEET VINEGAR SAUCE	7
TAKO KIM CHEE OCTOPUS, TOMATOES, AVOCADO, CUCUMBER & KIMCHI SAUCE	8
TUNA CHEVICHE SALAD CHUNKY TUNA, LEMON, KOSHER SALT, TOMATOES, JALAPEÑO, AVOCADO, CUCUMBER, CILANTRO, WALNUT, RED ONIONS W/CHIPOTLE & TORTILLA CHIPS	13

KITCHEN ENTRÉES

SERVED WITH STEAMED RICE & HOUSE SALAD (ADD GARLIC FRIED RICE for 1.95 or BACON FRIED RICE for 3.95)	
CHICKEN TERIYAKI GRILLED CHICKEN THIGH (ADD \$2 MORE FOR CHICKEN BREAST)	14
CHICKEN KATSU BREADED CHICKEN THIGH W/ KATSU SAUCE (ADD \$2 MORE FOR CHICKEN BREAST)	14.5
BEEF TERIYAKI GRILLED DOMO BISTRO TENDERLOIN	16
TONKATSU BREADED PORK LOIN	15
SABA SHIOYAKI SEASONED GRILLED MACKEREL W/ TOUCH OF GRIINDED FRESH GINGER	17.5
SALMON SHIOYAKI GRILLED SALMON WITHOUT TERIYAKI SAUCE	18.5
SALMON TERIYAKI GRILLED SALMON W/ TERIYAKI SAUCE	18.5
SHRIMP TERIYAKI GRILLED SHRIMP W/ TERIYAKI SAUCE	19
SEAFOOD TEMPURA SHRIMP, SCALLOP, OYSTER, CALAMARI WITH TEMPURA SAUCE	16.5
SESAME CHICKEN TEMPURA CHICKEN THIGH W/ SWEET GINER TERIYAKI (ADD \$2 MORE FOR CHICKEN BREAST)	14.5
VEGETABLES GRILLED VEGGIES	13

KITCHEN NOODLES

SPICY TONKOTSU RAMEN	13
SEAWEEED, SCALLIONS, CILANTRO, EGG, POT STICKERS, SPICY DASHI & BEEF, CHICKEN & VEG. BROTH	
TONKOTSU RAMEN	13
SEAWEEED, SCALLIONS, CILANTRO, BOILED EGG, POT STICKERS, BEEF, CHICKEN & VEG. BROTH	
TEMPURA UDON	13.5
MIXED VEGETABLES, CILANTRO, SCALLIONS, FISH CAKE, SEAWEEED & SHRIMP TEMPURA IN BEEF, CHICKEN & VEG. BROTH	
UDON	9.5
SEAWEEED, SCALLIONS, CILANTRO, SHRIMP TEMPURA & FISH CAKE IN BEEF, CHICKEN & VEG. BROTH	

OVERRIDE

CHIRASHI – ASSORTED RAW FISH OVER SUSHI RICE	17
TEKKA DON – RAW TUNA OVER SUSHI RICE	16
UNAGI DON – GRILLED UNAGI OVER RICE	13

NIGIRI (2 PCS) TEMAKI (1 PCS)

ALBACORE / SHIRO MAGURO	5.5	SCALLOP / HOTATE	6
EEL / UNAGI	5.5	SHRIMP / EBI	5
EXCOLAR / MUTSU	6	SMELT ROE / MASAGO	5
FLYING FISH ROW / TOBIKO	5	SMOKED SALMON	6
HALIBUT / HIRAME (SEASONAL)	6.5	SNOW CRAB / KANI	7
SWEET SHRIMP / AMAEBI	7	SALMON / SAKE	6.5
OCTOPUS / TAKO	5.5	YELLOW TAIL / HAMACHI	6.5
TUNA / MAGURO	6.5	SEA URCHIN / UNI (SEASONAL)	11

SASHIMI NIGIRI ROLL COMBO

SASHIMI APP - MAGURO (3 PCS), SAKE (2 PCS) & HAMACHI (2 PCS)	12
SASHIMI MIXED - MAGURO(4 PCS) SAKE(2 PCS) HAMACHI(2 PCS) ESCOLAR(2 PCS) ALBACORE TUNA(2 PCS)	19
SASHIMI SUSHI COMBO (7 PCS EACH OF SASHIMI & NIGIRI)	23
TUNA (12 PCS SASHIMI) BIG EYE TUNA	16
TUNA DELIGHT (12 PCS SASHIMI) TUNA, ESCOLAR, SESAME SEARED TUNA & ALBACORE TUNA	19
COMBINATION NIGIRI (8 PCS OF CHEF'S CHOICE)	19
COMBINATION SUSHI (5 PCS NIGIRI & CHOICE OF CALIFORNIA, SPICY TUNA OR UNAKYU)	15
CHEF'S CUSTOM PLATTER OF 3 EXOTIC ROLLS (YOUR CHOICE OF ANY THREE ROLLS)	41
CHEF'S CUSTOM PLATTER OF ASSORTED NIGIRI (18 PCS OF CHEF'S CHOICE)	41

ORIGINAL ROLL

CALIFORNIA (KANI, AVOCADO & CUCUMBER)	5.5	FRIED CALIFORNIA	7.5
FRIED PHILLY	8	KAPPA(CUCUCMBER)	5
TEKKA (TUNA)	6	PHILLY(CREAM CHEESE & SMOKE SALMON)	7
SPICY TUNA (SPICY TUNA & CUCUMBER)	6.5	UNAKYU(FRESH WATER EEL & CUCUMBER)	7
HAWAIIAN (KANI, AVOCADO & CUCUMBER W/ TOBIKO)	6.5		

MAKI

CALI DELUXE (CALIFORNIA) EEL W/ TERIYAKI SAUCE	11
CATERPILLAR (EEL, CUCUMBER) AVOCADO W/ TERIYAKI SAUCE	9
DRAGON (KANI & SHRIMP TEMPURA) EEL, AVOCADO W/ TERIYAKI SAUCE	11
GOLDEN SHRIMP (CALIFORNIA WITH BREADED SHRIMP) SPICY AIOLI	9
RAINBOW (CALIFORNIA) ASSORTED FISH ON TOP	12
SPIDER (SOFT SHELL CRAB, AVOCADO, CUCUMBER, KAIWARE) W/ TOBIKO, KANI & TERIYAKI SAUCE	10
TEMPURA (CALIFORNIA W/ KAIWARE, SHRIMP TEMPURA) W/ TERIYAKI SAUCE	9

SPECIAL MAKI

BIG M	13
(KANI, AVOCADO, CUCUMBER, TEMPURA SHRIMP) SPICY TUNA, TEMPURA EEL, TOBIKO, FURIKAKE, SCALLIONS W/ SPECIAL SAUCE	
CHILI SPIDER SALMON	16
(AVOCADO, SOFT SHELL CRAB) SALMON, RED ONION, TOMATOES, CILANTRO, TEMPURA BITS, PONZU & CHILI OIL	
DOMO	17
(TEMPURA YELLOWTAIL & ASPARAGUS, AVOCADO) SHISO, ESCOLAR, ALBACORE, GARLIC MAYO, PONZU, CHILI OIL, SCALLIONS & MASAGO	
G – SPOT	15
(KANI, TEMPURA SHRIMP, CREAM CHEESE) AVOCADO, MANGO, SHRIMP, LIME, TERIYAKI SAUCE, TEMPURA BITS, LIME JUICE, CILANTRO, JALAPAÑO, TOMATO & ONION	
ITALIAN DRAGON	13
(AVOCADO, TEMPURA SHRIMP, KANI) AVOCADO, EEL, TERIYAKI SAUCE, TEMPURA BITS, BASALMIC & OLIVE OIL	
MIDORIS	13
(CREAM CHEESE, TEMPURA SHRIMP, AVOCADO) SPICY TUNA, EEL, SCALLIONS, TOBIKO, FURIKAKE & SPECIAL SAUCE	
GEISHA GIRL	13.5
(STEAMED ASPARAGUS, TEMPURA SHRIMP, SPICY TUNA, KANI) SWEET MANGO, EEL SCALLIONS, TOBIKO & TERIYAKI SAUCE	
JODA	14
(PANKO SHRIMP, AVOCADO, MANGO) SHRIMP, ALBACORE, 3 SAUCES, TORCHED, ALMONDS, CILANTRO, JALAPAÑO	
SCS	16
(AVOCADO, EEL, STEAMED ASPARAGUS) SPICY TUNA, TEMPURA SCALLOPS, TOMATOES, JALAPAÑO, TOBIKO & TERIYAKI SAUCE, SPICY MAYO & CHILI OIL	
SPICY CRUNCHY RAINBOW	17
(AVOCADO, TEMPURA SHRIMP, SPICY TUNA) 5 SLICES OF FRESH FISH OF THE DAY, 3 SAUCES, TEMPURA BITS, TOBIKO & SCALLIONS	
SSS TUNA	13
(AVOCADO, CUCUMBER, TEMPURA ASPARAGUS) SPICY TUNA, SESAME SEARED TUNA, TEMPURA ASPARAGUS & SPICY PONZU	
TEMPURA ASPARAGUS	9
(AVOCADO, CUCUMBER, TEMPURA ASPARAGUS) OVER SPRING MIX WITH DRESSING, ASPARAGUS, TOMATOES & MAYO MUSTARD	
TUNA STEAK	16
(STEAMED ASPARAGUS, AVOCADO, TEMPURA SCALLOP) SPICY TUNA, ALBACORE W/ SPECIAL SAUCE W/ TOMATOES & ASPARAGUS	
VEGGIE DELIGHT ROLL	9
(CUCUMBER AVOCADO, STEAMED ASPARAGUS) TOMATOES, AVOCADO OVER SPRING MIX & MAYO MUSTARD	