

## BEVERAGES

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

## APPETIZERS

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

### THE TEMPURA APPETIZERS

LIGHTLY BATTERED & DEEP FRIED

<b>VEGETABLES</b> .....	6	<b>SHRIMP W/ VEGETABLES</b> .....	7
<b>CHICKEN W/ VEGETABLES</b> .....	7	<b>CALAMARI W/ VEGETABLES</b> .....	7
<b>COMBO</b> .....	8		

## RAW & CARPACCIO

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

## SALADS

<b>HOUSE SALAD</b> ROMAINE LETTUCE & SPRING MIX, CUCUMBER, TOMATOES & HOUSE DRESSING	6
<b>MIX SASHIMI SALAD</b> OLIVE OIL, HORSE RADISH PONZU SAUCE, WALNUTS, RAISINS, SPROUTS, TOBIKO, SCALLIONS, AVOCADO	16
<b>ORIGINAL POKKIE</b> TUNA, TRADITIONAL JAPANESE SALAD, CUCUMBER, FURIKAKE, SHISO, QUAIL EGG, SESAME OIL, RED ONION & GARLIC SOY	10
<b>TRADITIONAL JAPANESE SALAD</b> SEAWEED SALAD W/ CUCUMBER	6
<b>SHRIMP CHEVICHE</b> SHRIMP, MANGO, CILANTRO, JAPANESE CUCUMBER, LIME, KOSHER SALT, ONION, WALNUT, AVOCADO, W/ CHIPOTLE & TORTILLA CHIPS	10
<b>SUNOMONO</b> CUCUMBER, EBI, SEAWEED AND SWEET VINEGAR SAUCE	7
<b>TAKO KIM CHEE</b> OCTOPUS, TOMATOES, AVOCADO, CUCUMBER & KIMCHI SAUCE	8
<b>TUNA CHEVICHE SALAD</b> 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)

<b>CHICKEN TERIYAKI</b> GRILLED CHICKEN THIGH (ADD \$2 MORE FOR CHICKEN BREAST)	15
<b>CHICKEN KATSU</b> BREADED CHICKEN THIGH W/ KATSU SAUCE (ADD \$2 MORE FOR CHICKEN BREAST)	16
<b>BEEF TERIYAKI</b> GRILLED DOMO BISTRO TENDERLOIN	17
<b>TONKATSU</b> BREADED PORK LOIN	16
<b>SABA SHIOYAKI</b> SEASONED GRILLED MACKEREL W/ TOUCH OF GRINDED FRESH GINGER	18
<b>SALMON SHIOYAKI</b> GRILLED SALMON WITHOUT TERIYAKI SAUCE	20
<b>SALMON TERIYAKI</b> GRILLED SALMON W/ TERIYAKI SAUCE	20
<b>SHRIMP TERIYAKI</b> GRILLED SHRIMP W/ TERIYAKI SAUCE	20
<b>SEAFOOD TEMPURA</b> SHRIMP, SCALLOP, OYSTER, CALAMARI WITH TEMPURA SAUCE	17
<b>SESAME CHICKEN</b> TEMPURA CHICKEN THIGH W/ SWEET GINER TERIYAKI (ADD \$2 MORE FOR CHICKEN BREAST)	15
<b>VEGETABLES</b> GRILLED VEGGIES	14

## KITCHEN NOODLES

<b>SPICY TONKOTSU RAMEN</b>	<b>14</b>
SEAWEEED, SCALLIONS, CILANTRO, EGG, POT STICKERS, SPICY DASHI & BEEF, CHICKEN & VEG. BROTH	
<b>TONKOTSU RAMEN</b>	<b>14</b>
SEAWEEED, SCALLIONS, CILANTRO, BOILED EGG, POT STICKERS, BEEF, CHICKEN & VEG. BROTH	
<b>TEMPURA UDON</b>	<b>13.5</b>
MIXED VEGTABLES, CILANTRO, SCALLIONS, FISH CAKE, SEAWEEED & SHRIMP TEMPURA IN BEEF, CHICKEN & VEG. BROTH	
<b>UDON</b>	<b>11</b>
SEAWEEED, SCALLIONS, CILANTRO, SHRIMP TEMPURA & FISH CAKE IN BEEF, CHICKEN & VEG. BROTH	

## OVERRIDE

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

## NIGIRI (2 PCS) TEMAKI (1 PCS)

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

## SASHIMI NIGIRI ROLL COMBO

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

## ORIGINAL ROLL

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

## MAKI

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

## SPECIAL MAKI

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