

## B E V E R A G E S

<b>SOFT DRINKS:</b> PEPSI, DIET PEPSI, SIERRA MIST, LEMONADE, ORANGE, UNSWEETENED ICED TEA & DR. PEPPER	2
<b>JUICES:</b> APPLE, ORANGE	2
<b>HOT TEA:</b> GREEN TEA	2
<b>JAPANESE SODA "RAMUNE":</b> REGULAR, STRAWBERRY, MELON	2
<b>SPECIALITY BEVERAGES:</b> STRAWBERRY LEMONADE, MANGO ICE TEA (NO REFILLS)	2.5
<b>BOTTLED WATER:</b> ARROW HEAD	1.75
<b>DRAUGHT BEER 16OZ:</b> BUD LIGHT 3.25	4.25
SIERRA NEVADA PALE ALE, SHOCK TOP, SAPPORO	4.25
<b>DOMESTIC BEER:</b> BUD, BUD LIGHT, COORS, COORS LITE & O'DOULS	3.5
<b>PREMIUM BEER:</b> BLUE MOON, CORONA, HEINEKEN	4.5
<b>JAPANESE BEER:</b> ASAHI, SAPPORO, & KIRIN	SMALL: 4.50 LARGE: 7
<b>HOT SAKE: "GEKKEIKAN" THE FINEST SAKE"</b>	SMALL: 4 LARGE: 6
<b>COLD SAKE:</b> ZIPANG SPARKLING SAKE (275 ML)	10.50
HAIKU PREMIUM SELECT (375 ML)	12.50
KOBAI PLUM	20
NIGORI SAKE (300 ML)	10.50
SILVER (750 ML)	15
<b>SAKE SAMPLER'S TRAY:</b> GEKKEIKAN, ZIPANG SPARKLING SAKE, HAIKU PREMIUM SELECT, NIGORI SAKE & KOBAI PLUM	10

## A P P E T I Z E R S

<b>AGEDASHI TOFU</b> - TEMPURA TOFU IN DASHI BROTH TOPPED WITH FURIKAKE, SCALLIONS & BONITO FLAKES	6
<b>ASPARAGUS BEEF WRAP</b> - JALAPENO PONZU, ONION, CILANTRO, TOMATOES & KAIWARE	10
<b>EDAMAME</b> - COOKED SOY BEAN	4
<b>FRIED CALAMARI</b> - FRIED SQUID WITH PONZU	8
<b>FRIED OYSTERS</b> - BREADED OYSTER OVER CABBAGE & TONKATSU SAUCE	7
<b>GOLDEN ZUCCHINI</b> - BREADED ZUCCHINI W/ DOMO'S INSANITY SAUCE	6
<b>GRILLED ALBACORE</b> - ALBACORE W/ DOMO'S INSANITY SAUCE	7
<b>GRILLED EDAMAME</b> - OLIVE OIL, KOSHER SALT, GARLIC SALT & PEPPER	6
<b>GRILLED OYSTERS</b> - MOZZARELLA & PESTO (2 PCS)	6
<b>HAMACHI KAMA</b> - GRILLED YELLOWTAIL COLAR W/ DASHI BROTH	8
<b>JALAPENO POPPERS</b> - STUFFED JALAPENO W/ CRAB & CREAM CHEESE	6
<b>POTSTICKERS</b> - PORK AND VEGGIES, FRIED W/ SAUCE (6 PCS)	6
<b>SCALLOP PARADISE</b> - TEMPURA SCALLOP, SAUCE, TOMATOES, SCALLIONS, THREE TYPES OF FLYING FISH ROE	8
<b>SESAME CHICKEN TAPAS</b> - SESAME CHICKEN	6
<b>SOFT SHELL CRAB</b> - BASIL PESTO MAYO, ZEST OF LEMON	8

## R A W & C A R P A C C I O

<b>ALBACORE TATAKI</b> - ALBACORE IN PONZU SAUCE	8
<b>ANKIMO</b> - STEAMED MONKFISH LIVER IN PONZU SAUCE, SRIRACHA & SCALLIONS	8
<b>HALF SHELL OYSTERS</b> (2 PCS) - PONZU, SCALLIONS, TOBIKO, SRIRACHA & LEMON WEDGE	5
<b>HAMACHI CARPACCIO</b> - HAMACHI, OLIVE OIL, JALAPENO, TOMATOES, CILANTRO, GINGER & GARLIC SOY	10
<b>SALMON LOMI LOMI</b> - SALMON, SHISO, CUCUMBER, RED ONION, CHILI OIL & PONZU SAUCE	10
<b>SASHIMI APP</b> - MAGURO (3 PCS), SAKE (2 PCS), & HAMACHI (2 PCS)	11
<b>SEARED ALBACORE</b> - ALBACORE WITH SPECIAL SAUCE, TOMATOES & ASPARAGUS	10
<b>SESAME SEARED</b> - SEAWEED SALAD, SESAME SEARED TUNA, YUZU TOBIKO, CHILI AIOLI, KAIWARE & TOMATOES	10
<b>WHITE FISH LIME</b> - LIME JUICE, KOSHER SALT, WONTON SESAME SEED CHIP BITS, MICRO GREENS & BASIL	8
<b>RARE STEAK</b> - DOMO BISTRO TENDERLOIN, JALAPENO PONZU SAUCE, CILANTRO, RED ONION, TOMATOES & JALAPENO	12

## SALADS

<b>ALBACORE MAYO</b> - SEARED ALBACORE, SPRING MIX, TOMATOES, AVOCADO & RED ONION	10
<b>HOUSE SALAD</b> - SPRING MIX, CUCUMBER, CHERRY TOMATOES & HOUSE DRESSING	4
<b>MIX SASHIMI SALAD</b> - W/ OLIVE OIL, HORSE RADISH PONZU SAUCE, WALNUTS, RAISINS, SPROUTS, TOBIKO, SCALLIONS, AVOCADO & GARLIC CHIPS	15
<b>ORIGINAL POKKIE</b> - TUNA, TRADITIONAL JAPANESE SALAD, CUCUMBER, FURIKAKE, SHISO, QUAIL EGG, SESAME OIL & GARLIC SOY	8
<b>TRADITIONAL JAPANESE SALAD</b> - SEAWEEED SALAD	5
<b>SHRIMP CHEVICHE</b> - SHRIMP, MANGO, CILANTRO, JAPANESE CUCUMBER, LIME, KOSHER SALT, ONION, PINE NUTS, AVOCADO, W/ CHIPOTLE & TORTILLA CHIPS	8
<b>SOBA SALAD</b> - PEPPER CORN TUNA, SHRIMP TOSSED WITH BUCKWHEAT NOODLE & SPRING MIX IN YUZU DRESSING	12
<b>SUNOMONO</b> - CUCUMBER, EBI, SEAWEEED & SWEET VINEGAR SAUCE	6
<b>TAKO KIM CHEE</b> - OCTOPUS, TOMATOES, AVOCADO, CUCUMBER & KIMCHI SAUCE	8
<b>TUNA CHEVICHE SALAD</b> – CHUNKY TUNA, LEMON, KOSHER SALT, TOMATOES, JALAPENO, AVOCADO, CUCUMBER, CILANTRO, PINE NUTS, WONTON SESAME SEED CHIP & RED ONIONS	12

## KITCHEN ENTRÉES

SERVED WITH STEAMED RICE & HOUSE SALAD

<b>CHICKEN TERIYAKI</b> GRILLED CHICKEN THIGH (ADD \$2 MORE FOR CHICKEN BREAST)	12
<b>CHICKEN KATSU</b> BREADED CHICKEN THIGH OVER CABBAGE W/ SAUCE (ADD \$2 MORE FOR CHICKEN BREAST)	12.5
<b>BEEF TERIYAKI</b> GRILLED DOMO BISTRO TENDERLOIN	14
<b>DOMO BISTRO TENDERLOIN</b> MEDIUM RARE SERVED W/ ARUGULA & SAUCE	15
<b>PANKO SALMON</b> BREADED ATLANTIC SALMON	14.5
<b>SABA SHIOYAKI</b> SEASONED GRILLED MACKEREL	13.5
<b>SALMON SHIOYAKI</b> GRILLED SALMON	13.5
<b>SALMON TERIYAKI</b> PAN FRIED SALMON	13.5
<b>SEAFOOD TEMPURA</b> SHRIMP, SCALLOP, OYSTER, CALAMARI WITH TEMPURA SAUCE	13.5
<b>SESAME CHICKEN</b> TEMPURA CHICKEN THIGH W/ SWEET GINGER TERIYAKI (ADD \$2 MORE FOR CHICKEN BREAST)	12.5
<b>TONKATSU</b> BREADED PORK LOIN OVER CABBAGE	13
<b>VEGETABLES</b> GRILLED VEGGIES	11

## KITCHEN NOODLES

<b>COLD SOBA</b> SCALLIONS, WASABI, TEMPURA BITS & DASHI BROTH	8.5
<b>SPICY TONKOTSU RAMEN</b> BRAISED PORK, SEAWEEED, SCALLIONS, BOILED EGG, TEMPURA BITS IN SPICY DASHI & PORK BROTH	12
<b>TONKOTSU RAMEN</b> BRAISED PORK, SEAWEEED, SCALLIONS, BOILED EGG, TEMPURA BITS IN DASHI & PORK BROTH	10
<b>TEMPURA UDON</b> MIXED TEMPURA	12.5
<b>UDON OR SOBA</b> SEAWEEED, TEMPURA BITS, SCALLIONS, FISH CAKE IN DASHI BROTH	8.5

## O V E R R I C E

<b>CHICKEN KATSU DON</b>	12
CHICKEN KATSU, EGG OVER RICE W/ LIGHT DASHI BROTH (ADD \$2 FOR PORK)	
<b>CHIRASHI</b>	16
ASSORTED RAW FISH OVER SUSHI RICE	
<b>TEKKA DON</b>	15
RAW TUNA OVER SUSHI RICE	
<b>TRIO</b>	15
RAW TUNA, GRILLED EEL, TEMPURA SHRIMP WITH SWEET GINGER SAUCE	
<b>UNAGI DON</b>	9.5
GRILLED UNAGI OVER RICE	

### N I G I R I ( 2 P C S ) T E M A K I ( 1 P C S )

ALBACORE / SHIRO MAGURO	4.5	SCALLOP / HOTATE	5
AMBERJACK / KANPACHI (SEASONAL)	5	SEA URCHIN / UNI	6
EEL / UNAGI	4.5	SHRIMP / EBI	4
ESCOLAR / MUTSU	5	SMELT ROE / MASAGO	4
FLYING FISH ROE / TOBIKO	4	SMOKED SALMON	5
HALIBUT / HIRAME (SEASONAL)	5.5	SNOW CRAB / KANI	6
HOUSE SMOKED SALMON	4.5	SQUID / IKA	5
MACKEREL / SABA	4.5	SWEET SHRIMP/ AMAEBI	6
OCTOPUS / TAKO	4.5	STRIPED SEA BASS / SUZUKI	5
SALMON / SAKE	5	TUNA / MAGURO	5.5
SALMON ROE / IKURA	5	YELLOW TAIL / HAMACHI	5.5

### S A S H I M I N I G I R I R O L L C O M B O

<b>SASHIMI APP</b> - MAGURO ( 3 PCS), SAKE ( 2 PCS), & HAMACHI ( 2 PCS)	11
<b>SASHIMI MIXED</b>	18
<b>SASHIMI SUSHI COMBO</b> (7 PCS EACH OF SASHIMI & NIGIRI)	22
<b>TUNA</b> (12 PCS SASHIMI) BIG EYE TUNA	15
<b>TUNA DELIGHT</b> (12 PCS SASHIMI) TUNA, PEPPERCORN TUNA, SESAME SEARED TUNA & ALBACORE TUNA	18
<b>COMBINATION NIGIRI</b> (8 PCS OF CHEF'S CHOICE)	18
<b>COMBINATION SUSHI</b> (5 PCS NIGIRI & CHOICE OF CALIFORNIA, SPICY TUNA OR UNAKYU)	14
<b>CHEF'S CUSTOM PLATTER</b>	40/60
<b>CHEF'S CUSTOM PLATTER OF 3 EXOTIC ROLLS</b>	40
<b>CHEF'S CUSTOM PLATTER OF ASSORTED NIGIRI</b> (18 PCS OF CHEF'S CHOICE)	40

### O R I G I N A L R O L L

<b>CALIFORNIA</b> (KANI, AVOCADO & CUCUMBER)	4.5	<b>FRIED CALIFORNIA</b>	6.5
<b>FRIED PHILLY</b>	7	<b>KAPPA</b> (CUCUMBER)	4
<b>TEKKA</b> (TUNA)	5	<b>PHILLY</b> (CREAM CHEESE & SMOKE SALMON)	6
<b>SPICY TUNA</b> (SPICY TUNA & CUCUMBER)	5.5	<b>UNAKYU</b> (FRESH WATER EEL & CUCUMBER)	6

## MAKI

<b>CALI DELUXE</b> (CALIFORNIA) EEL W/ TERIYAKI SAUCE	10
<b>CATERPILLAR</b> (EEL, CUCUMBER) AVOCADO W/TERIYAKI SAUCE	8
<b>DRAGON</b> (KANI, TEMPURA) EEL, AVOCADO W/TERIYAKI SAUCE	10
<b>GOLDEN SHRIMP</b> (CALIFORNIA WITH BREADED SHRIMP) SPICY AIOLI	8
<b>RAINBOW</b> (CALIFORNIA) ASSORTED FISH ON TOP	11
<b>SPIDER</b> (SOFT SHELL CRAB, AVOCADO, CUCUMBER, KAIWARE) W/THREE FLAVORED TOBIKO	8
<b>TEMPURA</b> (CALIFORNIA W/ KAIWARE, SHRIMP TEMPURA) W/SPECIAL SAUCE	8

## SPECIAL MAKI

<b>BIG M</b> (KANI, AVOCADO, CUCUMBER, TEMPURA SHRIMP) SPICY TUNA, TEMPURA EEL, TOBIKO, FURIKAKE, SCALLIONS W/ SPECIAL SAUCE	12
<b>CHILI SPIDER SALMON</b> (AVOCADO, SOFT SHELL CRAB) SALMON, RED ONION, TOMATOES, CILANTRO, TEMPURA BITS, PONZU & CHILI OIL	15
<b>DOMO</b> (TEMPURA YELLOWTAIL & ASPARAGUS, AVOCADO) SHISO, HALIBUT, ALBACORE, GARLIC MAYO, PONZU, CHILI OIL, SCALLIONS & MASAGO	16
<b>FISH FOIE GRAS</b> (MONKFISH LIVER, RADISH, SHISO, KAIWARE) IKURA, SIDE OF SPICY PONZU	10
<b>G SPOT</b> (KANI, TEMPURA SHRIMP, CREAM CHEESE) AVOCADO, MANGO, SHRIMP, LIME, TERIYAKI SAUCE, TEMPURA BITS, LIME JUICE, CILANTRO, JALAPENO, TOMATO & ONION	14
<b>HAWAIIAN</b> (PINEAPPLE, SMOKE SALMON, BACON) SALMON, BACON, PINEAPPLE, RED ONION, TOMATO, MUSTARD SAUCE & TABASCO	15
<b>ITALIAN DRAGON</b> (AVOCADO, TEMPURA SHRIMP, KANI) AVOCADO, EEL, TERIYAKI SAUCE, TEMPURA BITS, BASALMIC & OLIVE OIL	12
<b>MIDORIS</b> (CREAM CHEESE, TEMPURA SHRIMP, AVOCADO) SPICY TUNA, EEL, SCALLIONS, TOBIKO, FURIKAKE, & SPECIAL SAUCE	12
<b>MISS TAMMY</b> (ASPARAGUS, TEMPURA SHRIMP, SPICY TUNA, KANI) SWEET MANGO, EEL, SCALLIONS, TOBIKO & SPECIAL SAUCE	12.5
<b>SCS</b> (AVOCADO, EEL, TEMPURA ASPARAGUS) SPICY TUNA, TEMPURA SCALLOPS, TOMATOES, JALAPENO, TOBIKO & SPECIAL SAUCE	15
<b>SPICY CRUNCHY RAINBOW</b> (AVOCADO, TEMPURA SHRIMP, SPICY TUNA) 5 SLICES OF FRESH FISH OF DAY, 3 SAUCES, TEMPURA BITS, TOBIKO & SCALLIONS	16
<b>SSS TUNA</b> (AVOCADO, CUCUMBER, ASPARAGUS) SPICY TUNA, SESAME SEARED TUNA, ASPARAGUS & SPICY PONZU	12
<b>TEMPURA ASPARAGUS</b> (AVOCADO, CUCUMBER, TEMPURA ASPARAGUS) OVER SPRING MIX WITH DRESSING, ASPARAGUS, TOMATOES & TEMPURA BITS	8
<b>TUNA STEAK</b> (STEAMED ASPARAGUS, AVOCADO, TEMPURA SCALLOP) SPICY TUNA, ALBACORE WITH SPECIAL SAUCE W/ TOMATOES & ASPARAGUS	15
<b>VEGGIE DELIGHT</b> (CUCUMBER, AVOCADO, TEMPURA ASPARAGUS) TOMATOES, AVOCADO OVER SPRING MIX & SPECIAL SAUCE	8

16% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

## B E V E R A G E S

<b>SOFT DRINKS:</b> PEPSI, DIET PEPSI, SIERRA MIST, LEMONADE, ORANGE, UNSWEETENED ICED TEA & DR. PEPPER	2
<b>JUICES:</b> APPLE, ORANGE	2
<b>HOT TEA:</b> GREEN TEA	2
<b>JAPANESE SODA "RAMUNE":</b> REGULAR, STRAWBERRY, MELON	2
<b>SPECIALITY BEVERAGES:</b> STRAWBERRY LEMONADE, MANGO ICE TEA (NO REFILLS)	2.5
<b>BOTTLED WATER:</b> ARROW HEAD	1.75
<b>DRAUGHT BEER 16OZ:</b> BUD LIGHT 3.25	4.25
SIERRA NEVADA PALE ALE, SHOCK TOP, SAPPORO	
<b>DOMESTIC BEER:</b> BUD, BUD LIGHT, COORS, COORS LITE & O'DOULS	3.5
<b>PREMIUM BEER:</b> BLUE MOON, CORONA, HEINEKEN	4.5
<b>JAPANESE BEER:</b> ASAHI, SAPPORO, & KIRIN	SMALL: 4.50 LARGE: 7
<b>HOT SAKE: "GEKKEIKAN" THE FINEST SAKE"</b>	SMALL: 4 LARGE: 6
<b>COLD SAKE:</b> ZIPANG SPARKLING SAKE (275 ML)	10.50
HAIKU PREMIUM SELECT (375 ML)	12.50
KOBAI PLUM	20
NIGORI SAKE (300 ML)	10.50
SILVER (750 ML)	15
<b>SAKE SAMPLER'S TRAY:</b> GEKKEIKAN, ZIPANG SPARKLING SAKE, HAIKU PREMIUM SELECT, NIGORI SAKE & KOBAI PLUM	10

## A P P E T I Z E R S

<b>AGEDASHI TOFU</b> - TEMPURA TOFU IN DASHI BROTH TOPPED WITH FURIKAKE, SCALLIONS & BONITO FLAKES	6
<b>ASPARAGUS BEEF WRAP</b> - JALAPENO PONZU, ONION, CILANTRO, TOMATOES & KAIWARE	10
<b>EDAMAME</b> - COOKED SOY BEAN	4
<b>FRIED CALAMARI</b> - FRIED SQUID WITH PONZU	8
<b>FRIED OYSTERS</b> - BREADED OYSTER OVER CABBAGE & TONKATSU SAUCE	7
<b>GOLDEN ZUCCHINI</b> - BREADED ZUCCHINI W/ DOMO'S INSANITY SAUCE	6
<b>GRILLED ALBACORE</b> - ALBACORE W/ DOMO'S INSANITY SAUCE	7
<b>GRILLED EDAMAME</b> - OLIVE OIL, KOSHER SALT, GARLIC SALT & PEPPER	6
<b>GRILLED OYSTERS</b> - MOZZARELLA & PESTO (2 PCS)	6
<b>HAMACHI KAMA</b> - GRILLED YELLOWTAIL COLAR W/ DASHI BROTH	8
<b>JALAPENO POPPERS</b> - STUFFED JALAPENO W/ CRAB & CREAM CHEESE	6
<b>POTSTICKERS</b> - PORK AND VEGGIES, FRIED W/ SAUCE (6 PCS)	6
<b>SCALLOP PARADISE</b> - TEMPURA SCALLOP, SAUCE, TOMATOES, SCALLIONS, THREE TYPES OF FLYING FISH ROE	8
<b>SESAME CHICKEN TAPAS</b> - SESAME CHICKEN	6
<b>SOFT SHELL CRAB</b> - BASIL PESTO MAYO, ZEST OF LEMON	8

## R A W & C A R P A C C I O

<b>ALBACORE TATAKI</b> - ALBACORE IN PONZU SAUCE	8
<b>ANKIMO</b> - STEAMED MONKFISH LIVER IN PONZU SAUCE, SRIRACHA & SCALLIONS	8
<b>HALF SHELL OYSTERS</b> (2 PCS) - PONZU, SCALLIONS, TOBIKO, SRIRACHA & LEMON WEDGE	5
<b>HAMACHI CARPACCIO</b> - HAMACHI, OLIVE OIL, JALAPENO, TOMATOES, CILANTRO, GINGER & GARLIC SOY	10
<b>SALMON LOMI LOMI</b> - SALMON, SHISO, CUCUMBER, RED ONION, CHILI OIL & PONZU SAUCE	10
<b>SASHIMI APP</b> - MAGURO (3 PCS), SAKE (2 PCS), & HAMACHI (2 PCS)	11
<b>SEARED ALBACORE</b> - ALBACORE WITH SPECIAL SAUCE, TOMATOES & ASPARAGUS	10
<b>SESAME SEARED</b> - SEAWEED SALAD, SESAME SEARED TUNA, YUZU TOBIKO, CHILI AIOLI, KAIWARE & TOMATOES	10
<b>WHITE FISH LIME</b> - LIME JUICE, KOSHER SALT, WONTON SESAME SEED CHIP BITS, MICRO GREENS & BASIL	8
<b>RARE STEAK</b> - DOMO BISTRO TENDERLOIN, JALAPENO PONZU SAUCE, CILANTRO, RED ONION, TOMATOES & JALAPENO	12

## SALADS

<b>ALBACORE MAYO</b> - SEARED ALBACORE, SPRING MIX, TOMATOES, AVOCADO & RED ONION	10
<b>HOUSE SALAD</b> - SPRING MIX, CUCUMBER, CHERRY TOMATOES & HOUSE DRESSING	4
<b>MIX SASHIMI SALAD</b> - W/ OLIVE OIL, HORSE RADISH PONZU SAUCE, WALNUTS, RAISINS, SPROUTS, TOBIKO, SCALLIONS & GARLIC CHIPS	15
<b>ORIGINAL POKKIE</b> - TUNA, TRADITIONAL JAPANESE SALAD, CUCUMBER, FURIKAKE, SHISO, QUAIL EGG, SESAME OIL & GARLIC SOY	8
<b>TRADITIONAL JAPANESE SALAD</b> - SEAWEED SALAD	5
<b>SHRIMP CEVICHE</b> - SHRIMP, MANGO, CILANTRO, JAPANESE CUCUMBER, LIME, KOSHER SALT, ONION, PINE NUTS, AVOCADO, W/ CHIPOTLE & TORTILLA CHIPS	8
<b>SOBA SALAD</b> - PEPPER CORN TUNA, SHRIMP TOSSED WITH BUCKWHEAT NOODLE & SPRING MIX IN YUZU DRESSING	12
<b>SUNOMONO</b> - CUCUMBER, EBI, SEAWEED & SWEET VINEGAR SAUCE	6
<b>TAKO KIM CHEE</b> - OCTOPUS, TOMATOES, AVOCADO, CUCUMBER & KIMCHI SAUCE	8
<b>TUNA CEVICHE SALAD</b> - CHUNKY TUNA, LEMON, KOSHER SALT, TOMATOES, JALAPENO, AVOCADO, CUCUMBER, CILANTRO, PINE NUTS, WONTON SESAME SEED CHIP & RED ONIONS	12

## LUNCH COMBINATIONS (11AM-2PM)

SERVED WITH RICE, SALAD & 3 PCS TEMPURA SHRIMP & VEGGIES (NO SUBSTITUTIONS)

<b>BEEF TERIYAKI</b> DOMO BISTRO TENDERLOIN W/ SAVORY TERIYAKI SAUCE	9.95
<b>CHICKEN TERIYAKI</b> CHICKEN THIGH (ADD \$2 MORE FOR CHICKEN BREAST)	8.95
<b>CHICKEN KATSU</b> BREADED CHICKEN THIGH OVER CABBAGE W/ SAUCE (ADD \$2 MORE FOR CHICKEN BREAST)	8.95
<b>FRIED CALAMARI</b> FRIED SQUID	8.95
<b>PANKO SHRIMP</b> BREADED SHRIMP	8.95
<b>TONKATSU</b> BREADED PORK LOIN OVER CABBAGE	8.95
<b>SABA SHIOYAKI</b> SEASONED GRILLED MACKEREL	8.95
<b>SALMON TERIYAKI</b> PAN FRIED SALMON	9.25
<b>SALMON SHIOYAKI</b> SEASONED GRILLED SALMON	9.25
<b>SESAME CHICKEN</b> TEMPURA CHICKEN THIGH W/ SWEET GINGER TERIYAKI (ADD \$2 MORE FOR CHICKEN BREAST)	9.25
<b>VEGETABLES</b> GRILLED VEGGIES	8.25

## KITCHEN NOODLES

<b>COLD SOBA</b> SCALLIONS, WASABI, TEMPURA BITS & DASHI BROTH	8.5
<b>SPICY TONKOTSU RAMEN</b> BRAISED PORK, SEAWEED, SCALLIONS, BOILED EGG, TEMPURA BITS IN SPICY DASHI & PORK BROTH	12
<b>TONKOTSU RAMEN</b> BRAISED PORK, SEAWEED, SCALLIONS, BOILED EGG, TEMPURA BITS IN DASHI & PORK BROTH	10
<b>TEMPURA UDON</b> MIXED TEMPURA	12.5
<b>UDON OR SOBA</b> SEAWEED, TEMPURA BITS, SCALLIONS, FISH CAKE IN DASHI BROTH	8.5

## O V E R R I C E

<b>CHICKEN KATSU DON</b>	<b>12</b>
CHICKEN KATSU, EGG OVER RICE W/ LIGHT DASHI BROTH (ADD \$2 FOR PORK)	
<b>CHIRASHI</b>	<b>16</b>
ASSORTED RAW FISH OVER SUSHI RICE	
<b>TEKKA DON</b>	<b>15</b>
RAW TUNA OVER SUSHI RICE	
<b>TRIO</b>	<b>15</b>
RAW TUNA, GRILLED EEL, TEMPURA SHRIMP WITH SWEET GINGER SAUCE	
<b>UNAGI DON</b>	<b>9.5</b>
GRILLED UNAGI OVER RICE	

### N I G I R I ( 2 P C S ) T E M A K I ( 1 P C S )

ALBACORE / SHIRO MAGURO	<b>4.5</b>	SCALLOP / HOTATE	<b>5</b>
AMBERJACK / KANPACHI (SEASONAL)	<b>5</b>	SEA URCHIN / UNI	<b>6</b>
EEL / UNAGI	<b>4.5</b>	SHRIMP / EBI	<b>4</b>
ESCOLAR / MUTSU	<b>5</b>	SMELT ROE / MASAGO	<b>4</b>
FLYING FISH ROE / TOBIKO	<b>4</b>	SMOKED SALMON	<b>5</b>
HALIBUT / HIRAME (SEASONAL)	<b>5.5</b>	SNOW CRAB / KANI	<b>6</b>
HOUSE SMOKED SALMON	<b>4.5</b>	SQUID / IKA	<b>5</b>
MACKEREL / SABA	<b>4.5</b>	SWEET SHRIMP/ AMAEBI	<b>6</b>
OCTOPUS / TAKO	<b>4.5</b>	STRIPED SEA BASS / SUZUKI	<b>5</b>
SALMON / SAKE	<b>5</b>	TUNA / MAGURO	<b>5.5</b>
SALMON ROE / IKURA	<b>5</b>	YELLOW TAIL / HAMACHI	<b>5.5</b>

### S A S H I M I N I G I R I R O L L C O M B O

<b>SASHIMI APP</b> - MAGURO ( 3 PCS), SAKE ( 2 PCS), & HAMACHI ( 2 PCS)	<b>11</b>
<b>SASHIMI MIXED</b>	<b>18</b>
<b>SASHIMI SUSHI COMBO</b> (7 PCS EACH OF SASHIMI & NIGIRI)	<b>22</b>
<b>TUNA</b> (12 PCS SASHIMI) BIG EYE TUNA	<b>15</b>
<b>TUNA DELIGHT</b> (12 PCS SASHIMI) TUNA, PEPPERCORN TUNA, SESAME SEARED TUNA & ALBACORE TUNA	<b>18</b>
<b>COMBINATION NIGIRI</b> (8 PCS OF CHEF'S CHOICE)	<b>18</b>
<b>COMBINATION SUSHI</b> (5 PCS NIGIRI & CHOICE OF CALIFORNIA, SPICY TUNA OR UNAKYU)	<b>14</b>
<b>CHEF'S CUSTOM PLATTER</b>	<b>40/60</b>
<b>CHEF'S CUSTOM PLATTER OF 3 EXOTIC ROLLS</b>	<b>40</b>
<b>CHEF'S CUSTOM PLATTER OF ASSORTED NIGIRI</b> (18 PCS OF CHEF'S CHOICE)	<b>40</b>

### O R I G I N A L R O L L

<b>CALIFORNIA</b> (KANI, AVOCADO & CUCUMBER)	<b>4.5</b>	<b>FRIED CALIFORNIA</b>	<b>6.5</b>
<b>FRIED PHILLY</b>	<b>7</b>	<b>KAPPA</b> (CUCUMBER)	<b>4</b>
<b>TEKKA</b> (TUNA)	<b>5</b>	<b>PHILLY</b> (CREAM CHEESE & SMOKE SALMON)	<b>6</b>
<b>SPICY TUNA</b> (SPICY TUNA & CUCUMBER)	<b>5.5</b>	<b>UNAKYU</b> (FRESH WATER EEL & CUCUMBER)	<b>6</b>

## MAKI

<b>CALI DELUXE</b> (CALIFORNIA) EEL W/ TERIYAKI SAUCE	10
<b>CATERPILLAR</b> (EEL, CUCUMBER) AVOCADO W/TERIYAKI SAUCE	8
<b>DRAGON</b> (KANI, TEMPURA) EEL, AVOCADO W/TERIYAKI SAUCE	10
<b>GOLDEN SHRIMP</b> (CALIFORNIA WITH BREADED SHRIMP) SPICY AIOLI	8
<b>RAINBOW</b> (CALIFORNIA) ASSORTED FISH ON TOP	11
<b>SPIDER</b> (SOFT SHELL CRAB, AVOCADO, CUCUMBER, KAIWARE) W/THREE FLAVORED TOBIKO	8
<b>TEMPURA</b> (CALIFORNIA W/ KAIWARE, SHRIMP TEMPURA) W/SPECIAL SAUCE	8

## SPECIAL MAKI

<b>BIG M</b> (KANI, AVOCADO, CUCUMBER, TEMPURA SHRIMP) SPICY TUNA, TEMPURA EEL, TOBIKO, FURIKAKE, SCALLIONS W/ SPECIAL SAUCE	12
<b>CHILI SPIDER SALMON</b> (AVOCADO, SOFT SHELL CRAB) SALMON, RED ONION, TOMATOES, CILANTRO, TEMPURA BITS, PONZU & CHILI OIL	15
<b>DOMO</b> (TEMPURA YELLOWTAIL & ASPARAGUS, AVOCADO) SHISO, HALIBUT, ALBACORE, GARLIC MAYO, PONZU, CHILI OIL, SCALLIONS & MASAGO	16
<b>FISH FOIE GRAS</b> (MONKFISH LIVER, RADISH, SHISO, KAIWARE) IKURA, SIDE OF SPICY PONZU	10
<b>G SPOT</b> (KANI, TEMPURA SHRIMP, CREAM CHEESE) AVOCADO, MANGO, SHRIMP, LIME, TERIYAKI SAUCE, TEMPURA BITS, LIME JUICE, CILANTRO, JALAPENO, TOMATO & ONION	14
<b>HAWAIIAN</b> (PINEAPPLE, SMOKE SALMON, BACON) SALMON, BACON, PINEAPPLE, RED ONION, TOMATO, MUSTARD SAUCE & TABASCO	15
<b>ITALIAN DRAGON</b> (AVOCADO, TEMPURA SHRIMP, KANI) AVOCADO, EEL, TERIYAKI SAUCE, TEMPURA BITS, BASALMIC & OLIVE OIL	12
<b>MIDORIS</b> (CREAM CHEESE, TEMPURA SHRIMP, AVOCADO) SPICY TUNA, EEL, SCALLIONS, TOBIKO, FURIKAKE, & SPECIAL SAUCE	12
<b>MISS TAMMY</b> (ASPARAGUS, TEMPURA SHRIMP, SPICY TUNA, KANI) SWEET MANGO, EEL, SCALLIONS, TOBIKO &SPECIAL SAUCE	12.5
<b>SCS</b> (AVOCADO, EEL, TEMPURA ASPARAGUS) SPICY TUNA, TEMPURA SCALLOPS, TOMATOES, JALAPENO, TOBIKO & SPECIAL SAUCE	15
<b>SPICY CRUNCHY RAINBOW</b> (AVOCADO, TEMPURA SHRIMP, SPICY TUNA) 5 SLICES OF FRESH FISH OF DAY, 3 SAUCES, TEMPURA BITS, TOBIKO & SCALLIONS	16
<b>SSS TUNA</b> (AVOCADO, CUCUMBER, ASPARAGUS) SPICY TUNA, SESAME SEARED TUNA, ASPARAGUS & SPICY PONZU	12
<b>TEMPURA ASPARAGUS</b> (AVOCADO, CUCUMBER, TEMPURA ASPARAGUS) OVER SPRING MIX WITH DRESSING, ASPARAGUS, TOMATOES & TEMPURA BITS	8
<b>TUNA STEAK</b> (STEAMED ASPARAGUS, AVOCADO, TEMPURA SCALLOP) SPICY TUNA, ALBACORE WITH SPECIAL SAUCE W/ TOMATOES & ASPARAGUS	15
<b>VEGGIE DELIGHT</b> (CUCUMBER, AVOCADO, TEMPURA ASPARAGUS) TOMATOES, AVOCADO OVER SPRING MIX & SPECIAL SAUCE	8

16% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE