



SALAD

Edoko Salad

mixed baby greens, cherry tomatoes, edamame, carrot, ginger dressing

6.00

Seaweed Salad

5.50

Squid Salad

7.00

*Salmon Avocado Salad

raw salmon, avocado, fish roe, mixed greens, ginger sauce, eel sauce

14.00

*Sashimi Salad

mixed greens, mixed sashimi, soy mustard ponzu dressing, masago

16.00

Cucumber Sunomono

6.00

*Seafood Sunomono

10.00

APPETIZER (COLD)

*Sakana Tartare

salmon, yellowtail, avocado, tomato, wasabi mayo, caviar, sweet potato chips

17.00

*Tuna Tartare

tuna, scallion, ponzu, truffle oil, quail egg, sweet potato chips

18.00

*Beef Tataki

seared beef, green onion / sauce : ponzu

18.50

*Carpaccio

(pick 1: yellowtail, kanpachi, albacore, flounder, japanese red snapper or assorted) mixed green, serrano peppers, cilantro, mustard ponzu

18.00

APPETIZER (HOT)

Edamame

whole soybeans, salt

Original 5.00
Spicy 5.50

Garlic Butter 6.00
Spicy Garlic Butter 6.50

Gyoza (Steamed or Fried)

5pcs lightly pork and vegetable dumpling

7.00

Chicken Spring Roll (3pcs)

6.00

Shrimp Shumai

6.00

Takoyaki

4pcs of chopped octopus and vegetables made in balls marinated with house seasoning

6.00

Fried Oyster

4pcs of lightly battered deep-fried oyster

7.00

Agedashi Tofu

lightly fried tofu, served with green onion and tempura sauce

6.00

Jalapeno Popper

lightly battered deep-fried Jalapeno, cream cheese and crab meat / sauce : eel, spicy mayo

10.00

Hot Rock

raw beef tenderloin, japanese river rock, mushrooms, ponzu sauce

18.00

Tempura

Japanese Pumpkin 5.00
Calamari 6.00
Shrimp 6.00

Vegetable Mix 6.50
Shrimp & Vegetables 12.00
3 pcs shrimp, 5 pcs vegetable mix

RICE / NOODLE

Yakisoba Noodles

pan fried noodles, vegetable medley,

chicken 15.00
shrimp or beef 18.00

Cha Han Fried Rice

fried rice, egg, carrots, onions, scallions,

chicken 14.00
shrimp or beef 17.00

Udon

japanese traditional noodle soup

plain 12.00
tempura 16.00
seafood 19.00

Udon Carbonara

bacon, shrimp, edamame, sake cream sauce, parmesan, scallions, cherry tomatoes

18.00

ENTREE

Miso Sea Bass

seared sea bass, brown butter asparagus, scallions, miso glaze

29.00

Snapper Risotto

seared red snapper, mushroom risotto, white wine sauce, scallions

23.00

Bulgogi

stir-fried Bulgogi

24.00

Kalbi

japanese short rib

25.00

Beef Teriyaki

beef striploin, vegetable medley

24.00

Chicken Teriyaki

chicken breast, vegetable medley

18.00

Salmon Teriyaki

salmon

22.00

CHEF'S SELECTION

Unagi Don

21.00

*Chirashi

assorted sashimi over sushi rice

25.00

*Seven Piece Sushi

23.00

*Fifteen Piece Sashimi

37.00

ROBATA

last call for robata is 8:55 PM

Shishito Peppers

japanese peppers, tempura flakes

5.50

Ebi

black tiger shrimp

6.00

Gyu Yaki

filet mignon, shishito pepper

9.00

Asupara

asparagus

5.00

Hama Kama

yellowtail collar

14.00

Yakiniku

japanese short ribs

17.00

DESSERTS

Japanese Ice Cream green tea, red bean, lychee, mango 6.00

Tempura Vanilla Ice Cream 6.00

Green Tea Cheesecake 6.00

Tempura Green Tea Cheesecake 6.00

Mochi Ice Cream pick 3: green tea, vanilla, mango, strawberry 7.00

Creme Brûlée 7.00

BEVERAGES

Soft Drink

coke, diet coke, coke zero, sprite, lemonade, Dr. pepper

3.00

Ramune (Japanese Soft Drink) 4.00

original, orange, strawberry

4.00

Iced Tea

3.00

Green Tea

3.00

Fiji Bottled Water

5.00

Perrier Sparkling

5.00

San Pellegrino

7.00

SUSHI & SASHIMI

Sushi: one piece per order
Sashimi: five pieces per order

	SUSHI	SASHIMI
*Toro Tuna Belly	Mkt.	Mkt.
*Maguro Tuna	4.50	19.00
*Sake Toro Salmon Belly	4.50	18.00
*Sake Salmon	4.00	18.00
Smoke Salmon	4.00	18.00
*Hamachi Yellowtail	4.50	19.00
*Kampachi Amberjack	4.00	18.00
*Bincho Albacore Tuna	3.50	17.00
*Madai Japanese Sea Bream	4.50	19.00
*Hirame Flounder	4.00	18.00
*Suzuki Striped Bass	3.50	16.00
*Saba Mackerel	3.00	15.00
Tako Octopus	3.00	15.00
*Tsubugai Whelk	3.00	15.00
*Mongo Ika Cuttlefish	3.00	15.00
*Hotate Japanese Scallop	4.50	18.00
*Karahotate Bay Scallop	4.00	16.00
*Uni Sea Urchin	Mkt.	Mkt.
Zuwaigani Snow Crab	Mkt.	Mkt.
*Ama Ebi Sweet Shrimp	7.00	35.00
Ebi Shrimp	3.00	14.00
*Ikura Salmon Roe	4.00	16.00
*Tobiko Flying Fish Roe	3.00	15.00
Unagi Fresh Water Eel	4.50	19.00
Gyu Seared Beef	4.50	N/A
Tamago Egg Omelet	3.00	15.00
Fresh Wasabi	3.00	N/A
Kizami Wasabi	3.00	N/A

REGULAR ROLL

Add \$1: cream cheese, jalapeno, avocado
Add \$2: soy paper / Add \$3: brown rice

California Roll <i>crabmeat, avocado, and cucumber</i>	8.00
Spicy California Roll <i>spicy Crab, avocado, and cucumber</i>	8.50
*Tuna Roll (Tekka maki) <i>ahi tuna inside</i>	9.00
*Spicy Tuna Roll <i>spicy tuna, cucumber inside</i>	10.00
*Scallop Roll <i>scallop inside</i>	9.00
*Yellowtail Roll <i>yellowtail, green onion inside</i>	9.00
*Spicy Yellowtail Roll <i>spicy yellowtail, cucumber inside</i>	10.00
*Salmon Roll <i>salmon inside</i>	9.00
*Spicy Salmon Roll <i>spicy salmon, cucumber inside</i>	10.00
Shrimp Roll <i>cucumber, avocado, shrimp inside</i>	7.00
Eel Roll <i>freshwater eel, cucumber, avocado inside / sauce: sweet eel</i>	10.00
Phliadelphia Roll <i>smoke salmon, avocado, and cream cheese inside</i>	11.00
Cucumber Roll (Kappa Maki) <i>cucumber inside</i>	5.00
Avocado Roll <i>avocado inside</i>	7.00
Vegetable Roll <i>cucumber, avocado, and asparagus inside</i>	10.00
Shrimp tempura Roll <i>cucumber, avocado, shrimp tempura / sauce: eel sauce</i>	9.00
Spider Roll <i>cucumber, avocado, soft Shell crab / sauce: eel sauce</i>	10.00

CHEF'S SPECIAL ROLL

Temptation Roll <i>crab meat, cream cheese, shrimp tempura inside topped with crab stick / sauce: 4 house sauces</i>	17.00
Speechless Roll <i>lightly battered deep-fried crab meat, cream cheese topped with spicy crab and serrano / sauce: eel, spicy mayo</i>	16.00

Shrimp Dynamite Roll <i>crab meat, avocado inside, topped with panko jumbo shrimp / sauce: eel, spicy mayo</i>	18.00
Lobster Dynamite Roll <i>spicy crab meat, cucumber inside topped with pan seared lobster and avocado / sauce: eel, spicy mayo</i>	24.00
Green Hulk <i>crab meat, shrimp tempura inside, topped with avocado and fried crawfish / sauce: eel, wasabi</i>	17.00
Super Dragon Roll <i>crab meat, cream cheese, shrimp tempura inside, topped with freshwater eel, avocado, serrano / sauce: eel</i>	18.00
Smoked cowboy Roll <i>crab meat, shrimp tempura inside, topped with smoked salmon and avocado / sauce: chipotle mayo, eel</i>	17.00
*Picasso Roll <i>crab meat, soft shell crab, cream cheese inside, topped with seared salmon / sauce: eel, spicy mayo, mango</i>	17.00
*Mori Mori Roll <i>soft shell crab, avocado, cucumber inside, topped with spicy crab, cajun tuna / sauce: eel, shipotle mayo</i>	18.00
*French Rainbow Roll <i>spicy crab, asparagus, cucumber inside, topped with tuna, salmon, yellowtail, shrimp, avocado, and tobiko / sauce: ginger</i>	17.00
*Ocean Beauty Roll <i>spicy crab, shrimp tempura inside topped with salmon, shrimp, tobiko, micro green / sauce: ginger</i>	17.00
*Spicy Ebi Crunch <i>spicy tuna, shrimp tempura inside topped with spicy crab, shrimp, serrano, tempura flakes / sauce: eel, spicy mayo, sriracha</i>	17.00
*Sunshine Roll <i>crab meat, avocado, cucumber, serrano topped with salmon / sauce: sweet chili mango, chili powder, spicy mayo</i>	16.00
*Anaconda Roll <i>yellowtail, cilantro inside topped with albacore tuna and serrano / sauce: spicy ponzu</i>	17.00
*Panic Roll <i>spicy tuna, cucumber inside topped with spicy crab, serrano / sauce: spicy mayo, wasabi mayo, sriracha</i>	16.00
*Bayou Roll <i>salmon, cucumber, avocado inside topped with spicy tuna, cajun tuna, cilantro / sauce: spicy ponzu</i>	17.00
*Palm Spring Roll <i>Spicy tuna, cucumber inside topped with diced salmon, avocado, cherry tomato, cilantro, fish roe / sauce: eel, mustard ponzu</i>	17.00
*Geisha Roll <i>crab meat, shrimp tempura inside topped with tuna, avocado / sauce: 4 house special</i>	16.00
*Tango Roll <i>crab meat, shrimp tempura inside topped with salmon, avocado / sauce: 4 house special, ponzu</i>	16.00
*Edoko Fire Roll <i>crab meat, shrimp tempura inside topped with spicy tuna, crunch flakes / sauce: 4 house special</i>	16.00
*Edoko Tower <i>crab meat, cucumber, avocado, rice, spicy seasoned tuna, fish roe / sauce: 4 house special</i>	17.00
*In & Out Salmon <i>spicy salmon, cucumber inside topped with salmon, avocado, serrano, tobiko, cilantro / sauce: ponzu, spicy mayo</i>	18.00
*Red Rock (Crispy rice spicy tuna 5pcs) <i>deep-fried rice, spicy tuna, avocado, serrano / sauce: eel, spicy mayo, sriracha</i>	16.00
*Popcorn Crawfish Roll <i>spicy tuna roll topped with lightly battered deep-fried crawfish / sauce: house special</i>	20.00
*Red mountain <i>california roll wrapped with salmon topped spicy tuna / sauce: house special</i>	18.00

NO RICE ROLL

*Butterfly Kiss <i>crab meat, wrapped in salmon, micro green / sauce: spicy mayo, sriracha, wasabi mayo</i>	16.00
*French Kiss <i>spicy crab, spicy tuna, soy paper topped with spicy crab, cajun tuna, micro green / sauce: spicy ponzu</i>	17.00
*Lady Karen Roll <i>crab meat, salmon, tuna, yellowtail, shrimp, asparagus, roe, wrapped in cucumber / sauce: ponzu</i>	18.00
*Kabuki Roll <i>spicy Crab, mixed greens, panko shrimp inside topped with salmon, tobiko, mango / sauce: spicy vinaigrette</i>	20.00
*Haru Rainbow Roll <i>spicy crab, avocado, asparagus, mixed green, tempura flakes, rice paper topped with tuna, salmon, yellowtail, albacore tuna, shrimp, cajun tuna, sesame seed / sauce: ginger, spicy ponzu, spicy mayo</i>	20.00

*Denotes uncooked or partially cooked item.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition