

Share Plates

Edamame (v) Make it Spicy+3	7
Jumbo Shrimp Shumai citrus ponzu, mustard	12
Vegetable Gyoza Dumpling vegetarian soy, mustard (v)	10
Chicken Lemongrass Dumpling citrus ponzu, mustard	12
Chicken Yakitori scallions, teriyaki sauce 1 skewer	5
Crunchy Rice Tuna* (raw) spicy tuna, spicy mayo, jalapeño	17
Shishito Peppers occasionally spicy, salt, lemon (v) 🍵	14
Panko Tofu miso eggplant, roasted tomato, sesame tofu vinaigrette, yuzu vinaigrette, cabbage (v)	14
Chahan Fried Rice Chicken, Pork, or Veg <i>Substitute Shrimp</i> +3	17
Sautéed Mixed Mushrooms (v) shiitake, beech, oysters	13

Steamed Buns 1 per order

Pork hoisin sauce, pickles	7
Crispy Cod crispy lettuce, kimchi tartar sauce	6
Miso Eggplant & Roasted Tomato (v) crispy wontons	5
Smoked Duck hoisin sauce, pickles, crispy wontons	6

Salads

Add Chicken Yakitori skewer +5, Salmon +12, Avocado + 5	
Sen carrot ginger dressing (v) 🍵	12
Kale Ramen Noodle Salad carrots, cucumber, tofu, crispy wontons, tuna tataki, grapefruit soy vinaigrette	26
Hijiki Seaweed (v) soy marinated black seaweed	7
Good Water Farm Spring Roll seasonal local micro greens, daikon, orange, avocado, togarashi, grapefruit soy vinaigrette	14
Broccoli Rabe Ohitashi (v)	9
garlic soy dashi, sesame seeds, fried onion	
Mixed Seaweed	
hijiki & sesame seaweed, daikon, ginger soy dressing	11

Soups / Noodles

Classic Miso (GF)	6
Vegetarian Miso (v) 🍵	5
Spicy Shrimp Miso	14
Chili Chicken Ramen	19
miso broth, sesame oil, boneless miso chicken	
Double Pork Ramen pork broth, pork belly	19
Vegetarian Ramen (v) 🍵	
shiitake broth, menma bamboo shoots, baby bok choy, Chef's blend of mixed vegetables, scallions	17
Soba or Udon classic soy broth, scallions	13
GF Yam noodles / GF Broth / Kale ramen noodles +\$3	

Kitchen Entrees

Angus Teriyaki*	42
sautéed vegetables, teriyaki sauce, wasabi butter	
Chicken Teriyaki sautéed vegetables, teriyaki sauce	28
Salmon Teriyaki* sautéed vegetables, teriyaki sauce	32
Chicken Katsu Curry mild Japanese curry, panko breaded chicken, sticky rice, pickles	26
Organic Tofu Teriyaki (v) sautéed vegetables, teriyaki sauce	24

Tempura

Rock Shrimp spicy sauce	18
Vegetable Chef's Choice large / small	14 / 7
Onion Ring sweet chili sauce, creamy spicy sauce	8
Jumbo Shrimp 1 piece	6

Sushi Platters & Specialties

<i>No substitutions on platters, Chef's Choice</i>	
Sushi* lg 12 pcs / sm 7 pcs	42 / 24
Sashimi* lg 18 pcs / sm 10 pcs	42 / 24
Exotic Omakase*	
Sushi 8 pcs	54
Sashimi 12 pcs	56
Oshinko* Japanese pickles <i>Chef's Choice</i>	9
Usuzukuri* white fish, spicy daikon, citrus ponzu (RAW)	17
Yellowtail Jalapeño* citrus ponzu	19
Chirashi* assorted sashimi & vegetables over sushi rice (RAW)	42

Add Ons

Naruto Atkins option cucumber wrap, no rice (GF)	4
Soy Paper (GF) Jalapeño (GF) Quail Egg* (RAW GF)	1
Cream Cheese (GF)	1
Mango (GF) AVOCADO (GF)	2
Brown Rice (gf)	1/roll 50¢/sushi

We take allergies seriously; nuts and sesame seeds are used in this restaurant

Sushi, Sashimi, Rolls

	Sushi / Sashimi	Roll
Toro Fatty Tuna* (RAW GF) CROATIAN SEA	9 / 13	16.5
Maguro / Tuna* (RAW GF) ATLANTIC OCEAN	7	12
Hamachi / Yellowtail* (RAW GF) JAPAN	7	12
w/ scallions in roll		
Shake / Scottish Salmon* (RAW GF) SCOTLAND	6	12
Tako / Octopus SPAIN	4.5	9
Botan Ebi / Large Sweet Shrimp*	8	
w/ tempura'd head (RAW) CANADA		
Ebi / Cooked Cooled Shrimp (GF) JAPAN	5	9
Ama Ebi Baby Sweet Shrimp* (GF) JAPAN	4.5	9
Saba / Mackerel* JAPAN	6.5	9
Uni / Sea Urchin* (RAW GF) MAINE	13	18
Hotate / Sea Scallop* (RAW GF) JAPAN	5.5	13
Hokkaido Bay Scallop JAPAN	5	
Hokkigai Surf Clam* (RAW GF) CANADA	5	
Shiromi / White Fish* (RAW GF) ATLANTIC OCEAN	5	9
Tamago / Egg Omelet	3.5	9
Ikura / Salmon Roe* (RAW) ALASKA	6	12
Ika / Squid* (RAW GF) JAPAN	5.5	9
Red Crab (GF) MEXICO	6	12
Masago* (RAW) JAPAN	4.5	7
Unagi / Freshwater Eel JAPAN	7	15
w/ cucumber in roll		

Spicy Rolls

Spicy Tuna* cucumber (RAW)	14
Spicy Yellowtail* cucumber (RAW)	13
Spicy Salmon* cucumber (RAW)	13
Spicy Scallop* cucumber (RAW)	14
Spicy Red Crab* cucumber, masago (RAW)	13

Vegetable Rolls

Asparagus (V GF) 🍵	6
Avocado (V GF) 🍵	7
Cucumber (V GF) 🍵	6
Kampyo soy marinated squash (v) 🍵	5
Shiitake braised mushroom, cucumber (v) 🍵	7
Sweet Potato Tempura (v)	7
Vegetable (v) 🍵	14
shredded daikon, asparagus, cucumber, shiitake, kampyo, avocado	
Inari sweet soy tofu pouch, shiitake mushroom (v)	3.5

Exotic Rolls

Torched Salmon*	24
over California roll, chili threads, mustard miso sauce (RAW)	
Tiger*	21
spicy red crab, tuna, avocado, masago, tempura flakes, soy paper wrap (RAW)	
Garuda* spicy tuna, masago, scallions, light tempura (RAW)	18
Rainbow*	19
Outside: avocado, Chef's choice sashimi	
Inside: asparagus, masago, red crab (RAW) (GF)	
Orchid*	21
Outside: wasabi stem; choice of yellowtail, salmon, tuna, fluke	
Inside: avocado, cucumber, scallion (RAW)	
Futso*	21
Outside: tuna, salmon, avocado, wasabi tobiko, miso sauce	
Inside: asparagus, cucumber, shiso leaves, cream cheese (RAW)	
Dragon*	26
Outside: eel, masago, scallion, tempura flakes, eel sauce	
Inside: asparagus, red crab, avocado (RAW)	
Miyako*	28
Outside: spicy tuna, spicy mayo, eel sauce, scallions	
Inside: 2 shrimp tempura, masago (RAW)	
Tuna Hama*	21
Outside: spicy tuna	
Inside: yellowtail, cucumber, scallion, tempura flakes	
California kanikama, avocado, cucumber (GF)	13
Shrimp Tempura cucumber, eel sauce	12
Soft Shell Crab cucumber, eel sauce	19
Dakota fried onion, red crab, avocado, eel sauce	13
Bagel smoked salmon, cream cheese, cucumber, scallion	13

(GF) = Gluten Free Food (V) = Vegetarian

*Consuming raw or under cooked meats, fish, or shellfish may increase your risk of a food-borne illness

🍵=Wellness Foundation dish, when made with brown rice
All chicken is hormone free and free range. Organic tofu.