

FIELD

VEGETABLE SPRING ROLLS 6.5

STEAMED EDAMAME classic edamame served with a light dash of rock salt 7.5

SPICY GARLIC EDAMAME edamame stir-fried in a spicy garlic sauce 8.5

TOFU STIR FRY flash-fried tofu in a lime peanut sauce. Served over sautéed sweet potato & broccoli 10

KALE NOODLE GARDEN BOWL cold kale noodle, paired with tomato, cucumber, scallion, Asian slaw & asparagus, drizzled with ponzu sauce on top & sesame white miso on the side 12.5

LAND

PORK GYOZA traditional Japanese pork dumplings pan seared, served with gyoza dipping sauce 7.5

SESAME CHICKEN BITES savory sesame battered fried chicken served with a sweet honey mayo sauce 13

PORK BELLY BUN crisp hoisin-tossed pork belly with cucumber & scallions on steamed lotus buns 15

STEAK TATAKI* slices of Sterling Silver flank steak seared to perfection & topped with sautéed onion, cilantro, garlic and soy sauce 15

SEA

CRAB DUMPLINGS five crispy dumplings filled with crab & cream cheese blend flash-fried & served with sweet chili sauce 7.5

FIRECRACKER RICE-BITE* six deep-fried sushi rice balls, topped with spicy tuna, jalapeno & wasabi extracted oil 12.5

FRIED CALAMARI seasoned calamari lightly breaded & flash-fried served with sweet chili sauce 13

SHRIMP & VEGETABLE TEMPURA Four jumbo shrimp breaded & fried with asparagus, zucchini, onion & broccoli 14

BACON SCALLOP YAKITORI 4 large deep sea scallops wrapped in bacon & grilled. Served with a creamy lemon dill sauce 14.5

MISO BLACK COD Marinated with our homemade white miso sauce & then grilled on an open flame, and paired with grilled veggies 17

POKE BOWL*: coarsely chopped tuna or salmon, mango, avocado & cucumber tossed in Poke sauce, topped with shredded seaweed & sesame seeds & served in a fried kale noodle bowl 19

TUNA TATAKI* eight slices of seared tuna topped with ponzu sauce, 5 spice & sliced jalapenos 19

HAMACHI CARPACCIO* 6 pieces of sashimi yellowtail covered in ponzu sauce & oregano with sliced jalapenos 19

HAMACHI KAMA grilled yellowtail jaw lightly seasoned, drizzled with ponzu sauce & served with Asian slaw 19

*This item is served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your RISK of food borne illness, especially if you have certain medical conditions.

ENTREE

HIBACHI your protein of choice cooked on a flat-top grill with soy sauce & garlic. Served with mixed vegetables and choice of steamed rice, fried rice or garlic noodles

Tofu 17

Chicken 21

Jumbo Shrimp* 25

Jumbo Shrimp & Deep Sea Scallop* 29.5

Salmon Filet* 28 / King Salmon 47

Sterling Silver Filet Mignon* 34.5

LOCO MOCO our modern take on a Hawaiian classic. We serve this sizzling hearty dish in a cast-iron bowl with layers of rice, tomato, mozzarella & your choice of protein all topped with a fried egg & warm sake-reduction gravy

Pork Belly 26

Jumbo Shrimp 26

Sterling Silver Filet Mignon 35

PINEAPPLE FRIED RICE chicken & shrimp fried rice with carrot, green onion & pineapple **19**

WAGYU CHEESEBURGER* ½ lb wagyu patty, sautéed shitake mushrooms, cheese, bacon, scallions & hot honey mustard **20**

Sumo Style (double patty) 25

Add bacon 2 add egg 2

YAKI UDON stir fried udon noodles with bell pepper, green onion & broccoli

Chicken 17 Shrimp 19

A5 Japanese Wagyu Filet Mignon*6-9oz

Filet, imported from Japan, known for its superior flavor, buttery texture and perfect marbling

Market price

SOUP & SALAD

MISO SOUP traditional Japanese broth soup with tofu, seaweed & scallions **3**

SEAWEED SALAD classic seaweed salad served with fresh cucumber **7.5**

CUCUMBER MANGO CRAB SALAD*

shredded crab meat over chopped cucumber mango, Japanese mayo & masago **11**

TUNA CUCUMBER SALAD* coarsely diced tuna, avocado and cucumber tossed in ginger dressing over spring mix salad **15**

THAI CASHEW SALAD sliced green apple, cashews, carrot & avocado over mixed greens w/ a massaman curry vinaigrette **12**
add chicken 8, add shrimp 10, add salmon 14

SASHIMI & NIGIRI

tamago (sweet egg omelet) **2 .5**

crab (kanikama) **2.5**

shrimp (ebi) **3**

octopus (tako) **4 .5**

smelt roe (masago)* **5.5**

salmon (sake)* 5.5

surf clam*5.5

squid (ika) * **5.5**

albacore (shiro maguro)* **5.5**

tuna yellowfin (maguro)* **5.5**

flying fish roe (tobiko)* **5.5**

smoked salmon* **5.5**

yellowtail (hamachi)* **5.5**

salmon belly (sake toro)***5.5**

salmon roe (ikura)* **5.5**

spicy scallop (hotategai)* **5.5**

sweet shrimp (ama-ebi)* **5.5**

freshwater eel (unagi)**6.5**

tuna bluefin (maguro) * **7.5**

fatty tuna (bluefin toro)* **10**

sea urchin (uni)***Market price**

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HOUSE SPECIALTY ROLLS*

CRUNCHY SPICY TUNA*16

Spicy tuna, crab & avocado rolled & lightly fried w/ panko & topped w/ eel sauce

KARYU* 16

Spicy tuna roll topped with layered avocado, grilled jalapeno, spicy aioli & sriracha

RAINBOW* 16

Crab & avocado roll topped w/ tuna, salmon, yellowtail & avocado

PANTHERS* 16

Spicy tuna roll topped w/ tuna and avocado

HORNETS* 16

Crab salad & cucumber roll topped w/ seared tuna, tobiko, scallion & sweet kimchi sauce

THE FOREIGN AFFAIR* 16

Tuna, cucumber & seaweed salad roll topped w/ avocado, crunchy, wasabi mayo & Kochujang

MAIN SQUEEZE* 16

Shrimp tempura, asparagus & avocado roll topped w/seared salmon, citrus & Sriracha

BIG SALMON* 16

Smoked salmon & cucumber roll topped with salmon, crispy fried onions & a jalapeno avocado

SCREAMING 'O' *16

Spicy tuna & shrimp tempura roll topped w/ seared tuna, jalapeno & spicy screaming "o" sauce

K-POP* 21

Fried jalapeno & tempura crab roll topped w/seared kampachi, avocado, wasabi mayo & Kochjang sauce

HAPPY ENDING* 21

Spicy yellowtail, fried asparagus & scallion roll topped w/ yellowtail, avocado, wasabi yuzu, ponzu, cilantro, Sriracha, jalapeno & Togarashi spice

LEO* 21

Bluefin tuna & mango roll topped with avocado and chili oil

SWEET TENNESSEE* 24

Negi toro roll topped w/ seared filet mignon, scallion, fried onions & jack daniel's kimchi sauce

RAINBOW DELUXE* 24

Cucumber & crab salad roll topped w/ king salmon, Bluefin tuna, kampachi, avocado, scallions, grated ginger & chili pepper straws

RUB MY BELLY* 28

Spicy albacore & cucumber roll topped w/ toro, scallion & wasabi yuzu sauce

GOLDEN SCALLOP THREESOME* 42

Panko fried deep sea scallop & avocado wrapped in soy paper, layered w/ king crab & scallop salad and seared scallop, topped off with edible gold flakes

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THE TREE HUGGER 13 v

Inari tofu, avocado & cucumber roll flash fried in a tempura carrot breading topped w/ sweet kimchi sauce

LIKE A VEGAN 13

Mango, cucumber & avocado roll in soy paper topped w/ inari tofu, jalapeno & Sriracha

CRYSTAL VEG 13

Cucumber, mango, carrot, avocado & lettuce wrapped in rice paper w/ sweet chili sauce

ARIES* 16

Avocado, mango & cucumber roll topped w/ salmon, tuna & Sriracha citrus sauce

DYNAMITE 16

Shrimp tempura roll topped w/ baked crab salad & crunchy flakes

NINETY-FIVE 16

Crispy tempura chicken & cream cheese roll topped w/ crab salad, crunchy flakes, spicy mayo & eel sauce

LIL' BASTARD 16

Shrimp tempura and avocado roll topped w/crab salad, crispy fried onions and chili oil

JUMANJI 16

Shrimp tempura, eel, crab salad, avocado & jalapeno roll w/ sriracha, aioli & eel sauce

CRAZY 16

Crab & avocado roll topped w/ baked tilapia & special sauce

SPIDER 16

Tempura soft shell crab, cucumber & avocado roll topped w/ eel sauce

XOXO 20

Tempura crab & avocado roll topped w/ baked scallops & honey-mayo

SHELLFISH BASTARD 24

Shrimp & crab tempura w/ avocado roll in soy paper topped w/ sea scallop, crab salad, chili oil & fried onions

COSMO* 24

Shrimp tempura & spicy tuna roll wrapped in soy paper served w/ diced salmon, tuna, cucumber, & mango

BLUEFIN IS THE NEW ROLL* 33

Toro and asparagus roll layered with avocado & Bluefin tuna, topped off w/ wasabi yuzu & chili strings

COMBOS*

LOVE BOAT two pieces each of tuna, salmon, yellowtail, shrimp & albacore nigiri w/ a crispy Philly roll, crunchy spicy tuna roll and rainbow roll. Perfect for two! **68**

SUSHI COMBO two pieces each of bluefin tuna, salmon, yellowtail, shrimp & albacore nigiri w/ a tuna roll **40**

SASHIMI COMBO three pieces each of bluefin tuna, salmon, yellowtail, albacore & shrimp sashimi **50**

OMAKASE (per person) sashimi / nigiri upon request **80 and up**

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