

APPETIZER FROM KITCHEN

TEMPURA –Lightly battered, deep fried and served with tempura sauce

Shrimp	5.95	Calamari	5.95
Vegetables	5.75		
Edamame – Boiled soy bean pods	3.95	Geso fry —Fried squid legs	6.95
Hiya–Yakko – Cold tofu with scallion, bonito flake	5.95	AGE-Shumai – Fried shrimp dumpling	6.25
Gyoza – Pan fried pork dumpling	5.95	Fried tuna – Marinated tuna with spicy sauce, deep fried	8.95
AGE-Tofu – Fried tofu with tempura sauce, scallion, daikon radish	6.95	Ikayaki – Marinated squid, sautéed come with hot sauce	8.95
Soft shell crab – Deep fried soft shell with ponzu sauce	8.95	T.N.T mussel – broiled mussels topped with <u>wasabi</u> sauce	6.75
Wakame salad – Sliced seaweed in sesame oil sauce	4.75	Ika-Sansai – Cooked squid with Japanese wild vegetables	5.50
Negimaki – Thinly sliced beef rolled around scallion, grilled	8.25	Fried sweet shrimp – Lightly battered, deep fried w/ shrimp head	6.95
Hamachi kama - Broiled yellow tail jaw	9.25	Takoyaki —Japanese pizza boll with octopus	6.25
Salmon kama - Broiled salmon jaw	9.25	Dynamite – Chopped seafood and mushroom in casserole, baked with scallion, smelt roe and creamy sauce.	9.75

FROM SUSHI BAR

Sunomono – Cucumber in sweet vinegar, w/ octopus, crab stick, shrimp	5.50	Sashimi appetizer – Sliced tuna, fresh salmon and white fish	9.75
Tuna tataki – Lightly seared tuna served with tataki sauce	12.95	Tuna Cracker – Spicy tuna on fried rice cracker	8.95
Tuna taru taru – Chopped tuna on daikon radish, cucumber with hot sauce	12.95	Usu-zukuri – Thin sliced white fish with daikon radish, ponzu sauce	11.25

KID’S MENU

With miso soup or house salad

Shrimp Tempura	6.95	Chicken Tempura	6.95
Chicken Teriyaki	6.95	Beef yakiniku with Teriyaki sauce	7.50