

SMALL PLATES

HOT

Edamame /spicy edamame	5/5.5
Wild game gyoza made freshly in-house	8
Agadashi tofu fried tofu, savory soy sauce, bonito flakes	7
Nasu yakimatsu grilled eggplant, sweet soy sauce	7
Sweet potato chips thin-sliced, Japanese-style chips	5
Eringi mushrooms with sea salt	5
Shrimp sumai steamed shrimp dumplings	7
Hamachi kama grilled yellowtail collar	12
Sake kama grilled salmon collar, grilled onions, teriyaki sauce	11
Soft shell crab panko-crusted soft shell crab, sweet ponzu cream sauce	12

COLD

Tuna with goat cheese big eye tuna, okinawa yam, goat chesse, pumpkin seed oil and spicy miso	15
Hirame carpaccio flounder, cilantro, red pepper, citrus sauce	12
Tataki daikon, green onions, kaiware, ponzu sauce, choice of beef, tuna, escolar, or albacore	13
Albacore wrap avocado, kaiware, albacore, red bell pepper, paprika, bonito, chili oil, roasted garlic dip	11
Spicy tuna with crispy rice spicy tuna, fried rice, habanero tobiko, red onion	12
Belly trio assorted tuna, salmon, yellowtail belly sashimi	24
Red Hill Tower spicy tuna, kanikama, avocado, sushi rice, tobiko, house sauces	15

SOUPS

Miso soup	3
with shimeji mushrooms	4
Nabeyaki udon shrimp tempura, fresh vegetables, poached egg	14

KUSHIYAKI

with a korean sweet chilli sauce

Yakitori chicken, green onions	5
Shishito mild Japanese pepper	5
Bacon-wrapped Shrimp & jalapenos	5.5
Bay scallops	5
Mixed vegetables	4
Bacon-wrapped asparagus	5
Ribeye	6
Pork belly	6

SALADS

House salad ginger dressing	7
Baby spinach fruit, herbs, balsamic dressing	9
Ceviche spring mix, mango, onion tangerine, choice of salmon or tuna	12
Sunomono cucumber, kaiware, wakame	6
with kanikama or octopus	8
with kani	10
Sashimi salad mixed green salad, assorted sashimi, spicy house dressing	14
Hijiki sansai fresh seaweed salad	8
Seaweed sansai	7
Ika sansai	7
Tako sansai	8

TEMPURA

Shrimp tempura for 2/5 pcs	8/16
Vegetable tempura for 5/10 pcs	7/13
Popcorn shrimp ponzu, spicy mayonnaise	12

ENTREES

Donburi steamed rice, minced shrimp, carrots, green onion, choice of eel, yellowtail, or eggplant	18
Black cod miso-glazed black cod, grilled mixed vegetables	25
Chilean seabass drizzled with sweet miso, eringi mushrooms, grilled asparagus	24
Miso pasta bay scallops, shrimp, cream miso	19
Ribeye steak yuzu truffle butter, cream spinach, fried onions	25
Assorted scallops bacon-wrapped scallops, spicy bay scallops, scallop and ika tempura, scallop and white fish	25

BENTO BOXES

Served with miso soup, popcorn shrimp, vegetable tempura, gyoza, California roll, steamed rice, daily special appetizer

Chicken teriyaki	19
Salmon teriyaki	22
Ribeye teriyaki	25
Scallop teriyaki	23
Chicken katsu	19
Tonkatsu (pork)	19
Tofu	19
Shrimp tempura	21

SUSHI SPECIALS

Chirashi assorted sashimi on sushi rice	19
Roe chirashi assorted caviar on sushi rice	16
Toro tartar fatty tuna, caviar	25
Sushi sampler	40/60/80/100

NIGIRI AND SASHIMI

Tuna (maguro)	6.5/17	Squid (ika)	5.5/15
Fatty tuna (toro)	Market	Snow crab (kani)	6/16
Fatty tuna & scallions (negitoro)	12	Shrimp (ebi)	5/12
Salmon (sake)	5/14	Sweet shrimp (amaebi)	10/25
Fatty salmon	5.5/15	Imitation crab (kanikama)	4.5/12
Smoked salmon	5.5/15	Eel (unagi)	6/16
Yellowtail (hamachi)	6/16	Sea eel (anago)	8/19
Red snapper (tai)	4.5/13	Egg omelet (tamago)	4/9
Japanese snapper (madai)	6/16	Flying fish roe (tobiko) choice of black, green, red, or orange	5.5/12
Seabass (suzuki)	5.5/15	Smelt roe (masago)	4.5/12
Flounder (hirame)	5/14	Salmon roe (ikura)	6/16
Albacore (bincho)	5.5/14	Sea urchin (uni)	Market
Escolar (tara)	6/16	Mackerel (saba)	4.5/14
Surf clam (hokkigai)	4.5/12	Jack mackerel (aji)	6/21
Scallop (hotategai)	5.5/15	Monk fish liver (ankimo)	6/15
Spicy scallop	5.5/15	Quail egg (each)	1
Conch (sazae)	5/14		
Octopus (tako)	5.5/15		

ROLLS

HOSOMAKI

Veggie avocado, oshinko, yamagobo, asparagus, cucumber, or tofu	5
Fish salmon, tuna, yellowtail, albacore, escolar, or octopus	7

MAKI

Futomaki	9
Salmon skin roll	8
Veggie mix	7

ROLLS

HOUSE URAMAKI

Negi choice of fish minced with scallions	9
Spicy cucumber, choice of fish	9
California kanikama, avocado, cucumber Spicy, Crunchy Masago	7 7.5 8
Dragon California roll topped with eel and avocado	13
Rainbow California roll topped with assorted fish and avocado	12
Tobiko Rainbow California roll topped with assorted tobiko	13
Hawaiian California roll topped with tuna and avocado	13
Alaskan California roll topped with salmon and avocado	12
Philadelphia smoked salmon, cream cheese, avocado	8
Daily kanikama, pickled jalapenos, cream cheese	8
Tempura avocado, cucumber, eel sauce, choice of shrimp, cajun, unagi, or	11
Eel eel, avocado, topped with eel sauce	9
Caterpillar eel, cucumber, topped with avocado	12
Mango spicy krab, avocado, topped with cucumber, mango and pineapple sauce	15
American shrimp tempura, cream cheese, avocado, topped with eel, avocado, tobiko, tempura flakes, spicy mayo, eel sauce	15
Rainforest rice, wasabi, scallions, topped with tuna, salmon, yellowtail, snapper, albacore, shrimp, ponzu sauce	14
Egyptian soft shell crab, avocado, masago, topped with shredded crab, wasabi cream	14
Hana shrimp tempura, avocado, spicy salmon, in soy paper, chipotle and balsamic reduction sauce	15
Awesome blossom tempura eel, tamago, jalapenos, cabbage, japanese mayo topped with spicy tuna, crispy onion strings, balsamic reduction and hot sauce	15
Seared peppered tuna tempura escolar, spicy tuna, marinated jalapenos, topped seared peppered tuna, clementine, roasted garlic	16

Cloud Nine daikon-wrapped tuna, salmon, escolar, spring mix, topped with yuzu sauce	13
Hot Angel spicy albacore, avocado, cucumber, topped with scallops, jalapeno, habanero masago	14
Voodoo spicy tuna, fresh jalapenos, yamagobo, topped with escolar, black tobiko, red chili and wasabi cream sauces	14
Peacock crab salad, shrimp tempura, avocado, cream cheese, topped with assorted tobiko	13
Hot Lava unagi, oshinko, cucumber, topped with spicy tuna, chile and unagi sauces	13
Volcano kanikama, avocado, cream cheese, topped with salmon, mozzarella cheese, baked and topped with green onions, masago, and spicy mayo	13
Hot Spring kanikama, avocado, tuna, salmon, shrimp, kaiware, spring mix, wrapped with rice paper, topped with chili and ponzu sauce	15
Surf and Turf shrimp tempura, crab salad, jalapenos, topped with ribeye roasted garlic, and berry chipotle sauce	17
Spider fried soft shell crab, kanikama, avocado, cucumber, masago, kaiware, wrapped in soy paper, topped with masago, eel sauce	13
Golden Gate shrimp tempura, avocado, cucumber, cabbage, masago, scallions, topped with mayo and eel sauce	15
Southern shrimp tempura, garlic roasted green beans, topped with seared fatty salmon & yellowtail, sweet potato strings, and balsamic reduction	15
Original volcano california, topped with baked octopus, clams, conch, onions, masago, japanese mayo & hot sauce (choose your heat)	16
Calamari tempura tempura calamari, avocado, topped with kanikama, wasabi & habanero tobiko, sweet potato chips, balsamic & mustard reduction, ao nori	15
Up in smoke smoked salmon, cucumber, avocado, topped with flounder, house pickled jalapenos, wasabi & habanero tobiko, blue cheese	16
Hawaiian sunset spicy snapper, shrimp tempura, asparagus, topped with crab, seaweed salad, tamago, tuna, avocado, scallops, tobiko, and kizami nori	18
California crisp crab salad, avocado, cucumber topped with salmon, avocado, thin sliced cabbage, onion, masago and an apple reduction	16