

SMALL BITES / BIG BITES

EDAMAME 🌱	5.94
Togarashi Salt or Sweet Chili Sauce, Spicy Garlic	
FRIED TOFU 🌱	5.94
Togarashi Salt or Sweet Chili Sauce, Spicy Garlic	
CHICKEN KARAAGE	7.94
Mayo & Lemon	
CALAMARI	10.94
Finadene Sauce, Fresh Lemon	
SEAWEED SALAD 🌱	5.94
Cucumber and Sesame Seeds	
HOUSE SALAD 🌱	5.94
Mixed Greens, Carrots, Avocado, Toasted Sesame Seeds, Edamame, Marinated Tomato, Sesame Ginger Dressing	
TEMPURA SHRIMP	8.94
Ponzu	
GYOZA	6.94
Ponzu	
TOKYO STICKY WINGS	8.94
BEEF SHORT RIB	12.94
BEEF GYUDON BOWL	8.94
Skirt Steak, Rice, Green Onion, Pickled Ginger (May Substitute Chicken)	
POKE BOWL (AHI OR SALMON)	12.94
Chili Garlic Soy, Green Onions, Seaweed, Cucumber, Spicy Mayo, Avocado, Bubu Arare, Furikake and Rice	
KOREAN CHICKEN SANDWICH	13.94
(TOFU KATSU OPTION) 🌱	10.94
(FRIED LOBSTER OPTION)	20.94
Fried Chicken, Korean BBQ Sauce, Asian Slaw and Gochujang Aioli on a Bread and Potato Bun	
MUSUBI (2)	
TOFU 🌱	6.94
SPAM	6.94
KATSU	7.94
PORK	8.94
Choice of: Spam, Chicken Katsu, Tofu, Pork Belly. Rice, Seaweed, Soy Paper Wrap, Furikake	
OUCHI EGGS	5.94
3 Ramen Eggs Dredged in Panko and Fried to Perfection and Dressed with our Tokyo Ouchi Sauce	
3 KUROBUTA TACOS	14.94
Steamed Bao Bun, Kurobuta Sausage, Cabbage Slaw, Eel Sauce	
LOFT FRIES 🌱	16.94
Choice of: Salmon, Kurobuta, Skirt Steak, Tofu or Chicken Karaage. Served with Beer Battered Fries, Green Onion, Furikake, Spicy Mayo, Yakiniku Sauce	

BOWLS

TORI - CHICKEN KATSU RAMEN	14.94
Chicken Katsu, Ramen Egg, Green Onion, Corn	
OISHI - SPICY TAN TAN 🌱	14.94
Mushrooms, Ramen Egg, Bamboo Shoots, Green Onion, Corn and Furikake	
RONIN - SPICY CURRY RAMEN 🔥	14.94
Beef Short Rib, Ramen Egg, Spinach, Green Onion, Bean Sprouts and Fried Shallot	
KIMCHI - PAITAN RAMEN	14.94
Chashu Pork, Kimchi, Spinach, Maitake Mushrooms, Green Onion	
GAIJIN - TONKOTSU	14.94
Chashu Pork, Ramen Egg, Green Onion, Bean Sprouts, Bamboo Shoots, Sesame Seeds and Fried Shallot	
MAZEMAN RAMEN - SHORT RIB OR PORK BELLY	14.94
Mushroom, Poached Egg, Green Onion, Chili Oil, Furikake, Bubu Arare	
UDON	14.94
Shrimp Tempura, Narutomaki, Mushroom, Carrot, Green Onion	
SUPER SEAFOOD UDON	28.94
Fried Calamari, Green-Lipped Mussels, Grilled Lobster, Narutomaki, Green Onion and Carrots	
CURRY BOWLS 🌱	14.94
Choice of: Chicken Katsu or Tofu Katsu. Served with: Mushroom, Cherry Tomato, Carrots, Green Onion, Curry Sauce	
MUSSELS & BROTH	23.94
Green-Lipped Mussels, Roasted Ginger, Tomatoes in Tan Tan Broth with Yakitori Toasted French Points	

*ALL CAN BE MADE SPICY

HEAT LEVEL 🔥 - Sweating 🔥🔥 - Eyes Are Watering
 🔥🔥🔥 - Hiccups 🔥🔥🔥🔥 - Need Milk 🔥🔥🔥🔥🔥 - Please Don't!

DRAGON'S FIRE BALL 2.50
 Wagyu Fat, Ghost, Scorpion, Carolina Reaper, Habanero Chilies

EXTRA TOPPINGS

PORK CHASHU	4	MUSHROOMS	3
LOBSTER	9	CORN	1
BEEF SHORT RIB	8	BAMBOO SHOOTS	1
RAMEN EGG	2	EXTRA NOODLE	3
TEMPURA SHRIMP (2)	6	FRIED TOFU	2

YAKITORI

CHICKEN THIGH	7.94
PORK BELLY	7.94
SHISHITO PEPPER 🌿	5.94
SHIITAKE MUSHROOM 🍄	5.94
SKIRT STEAK	11.94
KUROBUTA SAUSAGES	9.94
LOBSTER TAIL	17.94
WAGYU	20.94
ASIAN PORK RIBS	21.94

1/2 Rack St. Louis Pork Ribs with Steamed Rice, Pickled Cabbage, Korean or Japanese Plum Glaze

TOGARASHI MUSSELS **DOZEN 15.94**

Australian Green-Lipped Mussels Seasoned with Togarashi Butter and Grilled on the Yakitori

YAKITORI BOWL **5.94 + PRICE OF YAKITORI**

Your Choice of Yakitori + Rice, Avocado, Cucumber, Ramen Egg and Furikake

BENTO

APPETIZER **13.94**

Shrimp Tempura, Gyoza, Tokyo Sticky Wings, Rice with Green Salad

CHICKEN KATSU **13.94**

Rice, Gyoza, Green Salad, Edamame and Katsu Sauce

KOREAN SHORT RIB **17.94**

Mushrooms, Rice, Green Salad, Shrimp Tempura and Kurobuta Sausage

SURF & TURF YAKITORI **20.94**

Skirt Steak and Lobster Yakitori, Ahi Poke, Rice, Mushrooms and Shishito Peppers

SPECIALTY ROLLS

JAMUL ROLL **14.94**

Spicy Tuna, Salmon, Krab, Avocado, Fried

AHI POKE **14.94**

Tuna, Avocado, Cucumber, Spicy Mayo

LOBSTER ROLL **15.94**

Maine Lobster, Avocado, Cucumber, Masago

RAINBOW ROLL **14.94**

Tuna, Salmon, Ebi, Krab, Avocado, Cucumber

BAJA ROLL **13.94**

Yellowtail, Jalapeño, Cucumber, Lemon

SPIDER ROLL **15.94**

Deep Fried Soft Shell Crab, Krab, Avocado, Cucumber, Masago

RED DRAGON ROLL **14.94**

Shrimp Tempura, Cucumber, Spicy Tuna, Tobiko, Green Onions, Spicy Mayo

SENSEI ROLL **17.94**

Blue Crab, Avocado, Cucumber, Seared Albacore, Tobiko, Green Onion

CATERPILLAR ROLL **14.94**

Eel, Cucumber, Avocado

CRUNCHY ROLL **14.94**

Shrimp Tempura, Krab, Cucumber, Avocado, Crunchy Tempura Flakes, Eel Sauce

SPICY SALMON MANGO ROLL **15.94**

Salmon and Mango Sauce on Top, Shrimp Tempura, Cucumber, Avocado

PROTEIN ROLL **16.94**

Soy Wrap, Cucumber, Ahi Tuna, Salmon, Avocado, Krab, Ponzu, Olive Oil, Spicy Mayo

VOLCANO ROLL **16.94**

Cali Roll, Shrimp Tempura, Avocado, Spicy Mayo, Eel Sauce

ALL STAR ROLL **20.94**

Soy Wrap, Salmon, Ahi Tuna, Yellowtail, Albacore

94 ROLL **14.94**

Shrimp Tempura, Spicy Salmon on Top

SUBSTITUTE SOY PAPER WRAP **3.00**

SUSHI ADDONS / EXTRAS

CREAM CHEESE	1.50	AVOCADO ON TOP/IN	2.50
CRUNCH	1	SMELT EGGS	3
DEEP FRIED	1.50	MANGO	2

HANDROLLS

- SPICY TUNA** **6.94**
Spicy Tuna, Avocado, Cucumber
- CALIFORNIA** **4.94**
Krab, Avocado, Cucumber
- PHILLY** **6.94**
Cream Cheese, Salmon, Avocado, Cucumber
- SPICY YELLOWTAIL** **7.94**
Spicy Yellowtail, Cucumber, Avocado
- CALI LOBSTER** **11.94**
Maine Lobster, Cucumber, Avocado
- SALMON SKIN** **5.94**
Salmon Skin, Cucumber
- SUBSTITUTE SOY PAPER WRAP** **3.00**

ROLLS 6 - 8 PC

- CALIFORNIA ROLL** **7.94**
Krab, Avocado, Cucumber
- SPICY TUNA ROLL** **9.94**
Spicy Tuna, Cucumber
- SPICY YELLOWTAIL** **10.94**
Spicy Yellowtail, Cucumber, Avocado
- PHILLY ROLL** **9.94**
Cream Cheese, Salmon, Avocado, Cucumber
- SALMON SKIN ROLL** **9.94**
Salmon Skin, Cucumber, Avocado
- TEKKA MAKI - 6 PC** **6.94**
Tuna
- KAPPA MAKI - 6 PC** 🌿 **5.94**
Cucumber
- SHRIMP TEMPURA ROLL** **9.94**
Shrimp Tempura, Cucumber, Avocado, Spicy Mayo, Radish Sprouts
- FUTOMAKI** 🌿 **9.94**
Asparagus, Yamagobo, Avocado, Cucumber, Tomago
- SUBSTITUTE SOY PAPER WRAP** **3.00**

NIGIRI \$7.94 2 PC

- | | |
|--------------------------------|---------------------------------|
| FRESHWATER EEL
Unagi | TUNA
Ahi |
| SALMON
Sake | YELLOWTAIL
Hamachi |
| SHRIMP
Ebi | ALBACORE
Shiro Maguro |

SASHIMI \$14.94 4 PC

- | | |
|---------------|-------------------|
| SALMON | ALBACORE |
| TUNA | YELLOWTAIL |



HAPPY HOUR

Enjoy \$2 Off on Select Small Bites & Shareables for the First 2 Hours of Every Day.

BEER

See Our Chalkboard For Rotating Craft Beer Selections.

COCKTAILS

FIRESIDE11.00

Enjoy Your "Campfire" Roasted Bacon and Marshmallow While We Pour You a Refreshing Sour with a Nutty Skrewball Peanut Butter Whiskey Twist.

SMOKIN' SAMURAI..... 13.00

Kikori Japanese Whiskey, Glenmorangie Scotch, Domaine de Canton, Yuzu Juice, Honey Simple. Served on a Large Rock in a Smoked Snifter.

SPICY RONIN..... 16.00

Engage Your Inner Warrior with Fresh Fresno Peppers, Domaine De Canton Ginger Liqueur and our Delicious "Wandering Poet" Sake. Or, Turn Full Ronin and Spice it up to "Atomic" with Jalapeño Peppers.

MAZA 13.00

Maza is Hindi for Fun and That's Everything That You Can Expect Sipping This Exciting Mouth Full of Fun. This Mint and Rum Cocktail Brings Coconut Curry to Life as You Sip This Elegant Cocktail.

IKIGAI..... 13.00

Ikigai (Pronounced EE-KEY-GUY) Meaning the "Reason For Being". This Elegant Rémy Martin Cocktail Brings You to the Winter Streets of Japan, Sitting in Your Favorite Sushi Restaurant, Warm and Cozy as It's Snowing Outside. This Savory Cocktail Inspired by all the Elements of Sushi, From Miso, Ginger and Wasabi Makes This a Perfectly Paired Cocktail with Any Sushi to Find Your "Reason For Being".

GREEN HORNET 13.00

Whiskey, Tentaka Saki, Yuzu and Salted Macha Syrup, "It's Not Dying That You Need be Afraid of, It's Never Having Lived in the First Place." – Britt Reid from The Green Hornet

HELLO CUTIE..... 13.00

Live, Laugh and Be Cute. Never Mind the Peel, This Cantalope, Gin and Yuzu Cocktail will Have You Saying "Hello Cutie"!

SAKE

FUKUCHO "SEASIDE," SPARKLING - JUNMAI (500 ML) 18 GL / 60 BTL

Crisp Notes of Lemon-Lime and Apple Aromas with a Soft, Frothy Finish.

RIHAKU "WANDERING POET" - JUNMAI GINJO 15 GL / 75 BTL

Notes of Banana and Ripe Honeydew with a Clean, Crisp Acidity that Highlights its Light-to-Medium Body. The Lingering Finish Moves from Juicy Fruitiness to Green, Herbal Notes Making it a Great Food Companion.

YUHO "ETERNAL EMBERS" - JUNMAI 12 GL / 60 BTL

A Year of Bottle Age at the Brewery Gives This Junmai a Lovely Custardy Texture on the Palate. Notes of Plum, Melon, Fig, Young Coconut, and a Subtle Bit of Mushroom.

TENTAKA KUNI "HAWK IN THE HEAVENS" - TOKUBETSU JUNMAI 14 GL / 70 BTL

Dry and Crisp, the Flavors are Dominated by Mixed Nuts, Fresh Cut Green Grass and Other Earthier Flavors. Medium-Bodied with a Rich Mouthfeel, Followed by a Lengthy and Dry Finish.

RIHAKU "DREAMY CLOUDS" - TOKUBETSU JUNMAI NIGORI (UNFILTERED) 15 GL / 75 BTL

Aromas of Rice and Ripe Red Plums. Bright, Mouthwatering Acidity Leads into a Soft and Chewy Texture from the Unfiltered Rice Particles.

TOZAI "BLOSSOM OF PEACE" - PLUM SAKE 11 GL / 55 BTL

Aromas of Almond and Marzipan Followed by Plum, Apricot, and Cherry on the Palate. The Soft Tartness and Acidity Balance the Finish with a Slightly Sweet Smoothness.



We offer products with peanuts, tree nuts, soy, milk, eggs, seafood, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, soy, milk, egg, seafood or wheat allergies.

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.