

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	8.94
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	
FRIED PRAWNS	15.94
With Japanese Ranch	
GYOZA	6.94
Ponzu	
TOKYO STICKY WINGS	9.94
PAPER WRAPPED SHRIMP	10.94
BEEF SHORT RIB	14.94
BEEF GYUDON BOWL	10.94
Skirt Steak, Rice, Green Onion, Pickled Ginger (May Substitute Chicken)	
POKE BOWL (AHI OR SALMON)	10.94
Chili Garlic Soy, Green Onions, Seaweed, Cucumber, Spicy Mayo, Avocado, Bubu Arare, Furikake and Rice	
KOREAN CHICKEN SANDWICH	14.94
(TOFU KATSU OPTION) 🌱	10.94
(FRIED LOBSTER OPTION)	22.94
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	9.94
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	15.94
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 🔥	16.94
Beef Short Rib, Ramen Egg, Spinach, Green Onion, Bean Sprouts and Fried Shallot	
KIMCHI - PAITAN RAMEN	15.94
Chashu Pork, Kimchi, Spinach, Maitake Mushrooms, Green Onion	
GAIJIN - TONKOTSU	15.94
Chashu Pork, Ramen Egg, Green Onion, Bean Sprouts, Bamboo Shoots, Sesame Seeds and Fried Shallot	
MAZEMAN RAMEN - SHORT RIB OR PORK BELLY	16.94
Mushroom, Poached Egg, Green Onion, Chili Oil, Furikake, Bubu Arare	
UDON	19.94
Shrimp Tempura, Narutomaki, Mushroom, Carrot, Green Onion	
SUPER SEAFOOD UDON	30.94
Fried Calamari, Green-Lipped Mussels, Grilled Lobster, Narutomaki, Green Onion and Carrots	
CURRY BOWLS 🌱	15.94
Choice of: Chicken Katsu or Tofu Katsu. Served with: Mushroom, Cherry Tomato, Carrots, Green Onion, Curry Sauce	
MUSSELS & BROTH	25.94
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 3.00
 🔥🔥🔥🔥🔥 - 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	8.94
PORK BELLY	8.94
SHISHITO PEPPER 🌿	5.94
SHIITAKE MUSHROOM 🍄	5.94
SKIRT STEAK	13.94
KUROBUTA SAUSAGES	9.94
LOBSTER TAIL	19.94
WAGYU	22.94

ASIAN PORK RIBS

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

TOGARASHI MUSSELS

DOZEN 17.94
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

YAKITORI TACO

6.94 + PRICE OF YAKITORI
Your Choice of Yakitori + Bao Bun, Avocado and Cabbage

BENTO

APPETIZER

15.94
Shrimp Tempura, Gyoza, Tokyo Sticky Wings, Rice with Green Salad

CHICKEN KATSU

14.94
Gyoza, Green Salad, Edamame Rice, and Katsu Sauce

KOREAN SHORT RIB

19.94
Shrimp Tempura and Kurobuta Sausage, Mushrooms, Rice, Green Salad

SURF & TURF YAKITORI

22.94
Skirt Steak and Lobster Yakitori, Ahi Poke, Rice, Mushrooms and Shishito Peppers

SPECIALTY ROLLS

JAMUL ROLL

15.94
Spicy Tuna, Salmon, Krab, Avocado, Fried

AHI POKE

15.94
Tuna, Avocado, Cucumber, Spicy Mayo

LOBSTER ROLL

16.94
Maine Lobster, Avocado, Cucumber, Masago

RAINBOW ROLL

15.94
Tuna, Salmon, Ebi, Krab, Avocado, Cucumber

BAJA ROLL

14.94
Yellowtail, Jalapeño, Cucumber, Lemon

SPIDER ROLL

16.94
Deep Fried Soft Shell Crab, Krab, Avocado, Cucumber, Masago

RED DRAGON ROLL

15.94
Shrimp Tempura, Cucumber, Spicy Tuna, Tobiko, Green Onions, Spicy Mayo

SENSEI ROLL

18.94
Blue Crab, Avocado, Cucumber, Seared Albacore, Tobiko, Green Onion

CATERPILLAR ROLL

15.94
Eel, Cucumber, Avocado

CRUNCHY ROLL

15.94
Shrimp Tempura, Krab, Cucumber, Avocado, Crunchy Tempura Flakes, Eel Sauce

SPICY SALMON MANGO ROLL

16.94
Salmon and Mango Sauce on Top, Shrimp Tempura, Cucumber, Avocado

PROTEIN ROLL

17.94
Soy Wrap, Cucumber, Ahi Tuna, Salmon, Avocado, Krab, Ponzu, Olive Oil, Spicy Mayo

VOLCANO ROLL

17.94
Cali Roll, Shrimp Tempura, Avocado, Spicy Mayo, Eel Sauce

ALL STAR ROLL

21.94
Soy Wrap, Salmon, Ahi Tuna, Yellowtail, Albacore

94 ROLL

15.94
Shrimp Tempura, Spicy Salmon on Top

SUBSTITUTE SOY PAPER WRAP

4.00

SUSHI ADD ONS / EXTRAS

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

HANDROLLS

- SPICY TUNA** **7.94**
Spicy Tuna, Avocado, Cucumber
- CALIFORNIA** **5.94**
Krab, Avocado, Cucumber
- PHILLY** **7.94**
Cream Cheese, Salmon, Avocado, Cucumber
- SPICY YELLOWTAIL** **8.94**
Spicy Yellowtail, Cucumber, Avocado
- CALI LOBSTER** **12.94**
Maine Lobster, Cucumber, Avocado
- SALMON SKIN** **6.94**
Salmon Skin, Cucumber
- SUBSTITUTE SOY PAPER WRAP** **4.00**

ROLLS 6 - 8 PC

- CALIFORNIA ROLL** **8.94**
Krab, Avocado, Cucumber
- SPICY TUNA ROLL** **10.94**
Spicy Tuna, Cucumber
- SPICY YELLOWTAIL** **11.94**
Spicy Yellowtail, Cucumber, Avocado
- PHILLY ROLL** **10.94**
Cream Cheese, Salmon, Avocado, Cucumber
- SALMON SKIN ROLL** **10.94**
Salmon Skin, Cucumber, Avocado
- TEKKA MAKI - 6 PC** **7.94**
Tuna
- KAPPA MAKI - 6 PC** 🌿 **6.94**
Cucumber
- SHRIMP TEMPURA ROLL** **10.94**
Shrimp Tempura, Cucumber, Avocado, Spicy Mayo, Radish Sprouts
- FUTOMAKI** 🌿 **10.94**
Asparagus, Yamagobo, Avocado, Cucumber, Tomago
- SUBSTITUTE SOY PAPER WRAP** **4.00**

NIGIRI \$8.94 2 PC

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

SASHIMI \$15.94 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

Ask your server or check the digital screen to see our current Craft Beer selections.

COCKTAILS

DAVY JONES'S LOCKER..... 19.00

Travel to the Depths of Davy Jones's Locker with this One-Of-A-Kind Cocktail. A Tropical Combination of Coconut, Pineapple and Green Chartreuse. Found in a Chest That Once Contained The Still Beating Heart of Davy Jones, This Cocktail will Surely Bring Your Soul Back from the Dead.

FIRESIDE 14.00

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

SMOKIN' SAMURAI..... 14.00

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

GREEN TEA MARTINI 14.00

Iced Green Tea, Gin, and a Peaceful, Orange-Vanilla-Ginger Syrup all Come Together in this Tranquil Cocktail.

THE FIG TREE 14.00

Slightly Savory, Slightly Sweet, and 100% Delicious. A Grown-Up's Fig Newton in a Glass. Bourbon, Rosemary, and Fig Jam Combine Effortlessly to Give You a Cocktail You'll Never Forget.

BLUE MINT 14.00

Not your Mama's Boba, this Boozy Boba Cocktail Will Have You Bouncing for Joy with its Sweet and Refreshing Mint Flavors. This Rum, Matcha and Lavender Cocktail Will Have You Feel... BOBA-TASTIC!

JAPANESE RAIN 14.00

On a Cold Japanese Night, You Want Nothing More than a Drink to Warm Your Soul. Nikka Coffey Japanese Whisky and Hot Chamomile Tea are Sure to do the Trick to Warm the Cold Night.

A DAY AT THE SPA..... 13.00

Relax! Treat Yourself! A Blend of Watermelon, Cucumber, Gin and Lemon, this is No Regular Spa Water. It is Alright to Want to Feel Loved and Pampered.

DRAGON'S DROP..... 13.00

Look into the Eye of the Dragon to See How Sweet He Can Be. With Vodka, Lemon, and Dragon Fruit this Light and Sweet Cocktail Will Surely Have You Chase After the Dragon.

YOU LOOK RADISHING 13.00

Take a Walk on the Radish Side. This Cocktail is Irresistible - Boasting Blueberries, Thyme, Gin and Radish. We Hope Your Taste Buds are Ready to Have a Field Day.

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.

