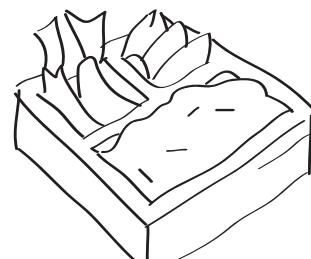


APPETIZERS

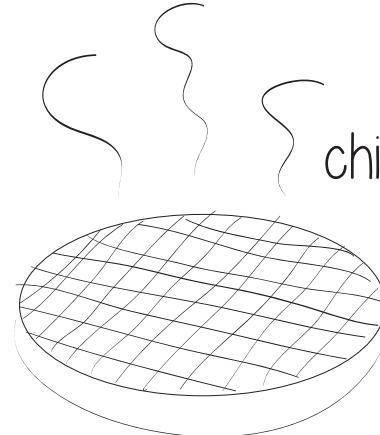
- miso soup (2.5)
flavorful soy, wakame, enoki, tofu, green onions
- edamame (5)
baby green beans, sea salt
- seaweed salad (6)
a variety of seaweed, mountain ferns
- octopus salad (7)
tako, bamboo shoots, mountain ferns
- kampai salad (7)
house salad with our signature ginger dressing
- fried or steamed gyoza (7)
chicken dumplings with spicy sesame soy sauce
- brussels sprouts (9)
crispy brussels with our special lemon chili sauce
- yaki ika (13)
grilled whole squid, sea salt
- tempura appetizer (12)
lightly battered and fried shrimp and veggies
- di.y. (14)
'sear it yourself' scallops on a hot rock
- ika fry (13)
lightly battered and fried calamari
- shogun jump (14)
lightly battered and fried scallops in spicy mayo
- kalbi (15)
marinated short ribs
- tuna and goat cheese (17)
sashimi style tuna with fuji apple and goat cheese in pumpkin seed oil

BENTO BOX

- served with sashimi, miso soup, salad, rice
- chicken (20)
tempura (20)
steak (25)
salmon (25)



GRILLED ITEMS



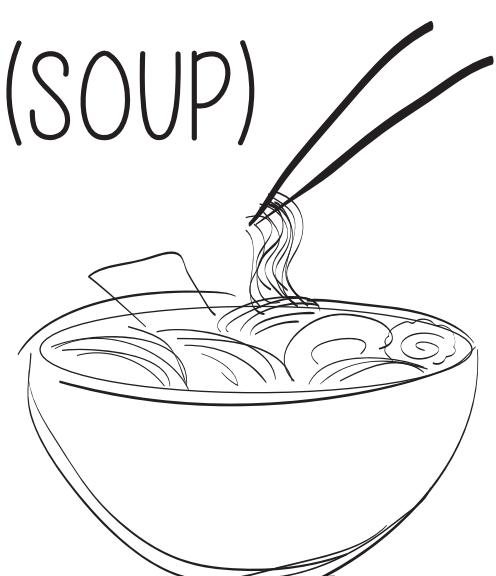
- chicken (15), hamachi kama (16),
salmon (18), walu walu (18),
steak (19), unaju (25)

FRIED ITEMS (TEMPURA)

- tonkatsu (13)
shrimp and veggies (16)
lobster (26)

NOODLES (SOUP)

- ramen (14)
tempura udon (13)



NOODLES (STIR FRY)



- yaki soba (stir-fried thin noodles),
yaki udon (stir-fried thick noodles), or pad thai
vegetable (12)
chicken (13)
beef (14)
shrimp (15)

DESSERTS

- (vanilla or green tea) ice cream (5)
(vanilla or green tea) fried ice cream (9)
tempura cheesecake (9)
chocolate lava cake (9)
bread pudding (9)



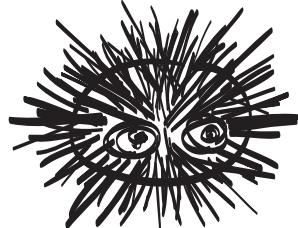
NIGIRI

- hokkigai: surf clam (2.95)
- tamago: sweet egg (2.95)
- saba: norwegian mackerel (3)
- tako: octopus (3)
- sake: fresh atlantic salmon (3.5)
- suzuki: striped bass (3)
- ebi: black tiger shrimp (3)
- mongo ika: squid (3)
- maguro: tuna loin (3.5)
- shiromaguro: white tuna (3.5)
- hamachi: yellowtail (3.5)
- kani: snow crab (4)
- hotate: raw scallop (4)
- kobashira: spicy scallop (3.5)
- ikura: sake-marinated salmon roe (4)
- masago: smelt roe (3)
- red tobiko: flying fish roe (3.5)
- ama-ebi: sweet raw shrimp (5)
- uni: sea urchin (mkt)
- unagi: fresh-water eel (mkt)

CHEF'S SELECTION

- all cooked!
- yasashii (22)
 - omekase (24)
 - karai (22)
 - chirashi (30)

every piece of sushi is made
fresh to order. thank you for
your patience!



SASHIMI

- tako (14)
- suzuki (14)
- mongo ika (14)
- saba (14)
- sake (16)
- maguro (16)
- shiromaguro (16)
- hamachi (16)

SPECIAL ROLLS

- mixed veggie (8): avocado, cucumber, squash, asparagus, kaiware
- futomaki (8): cucumber, squash, tamago, cod powder, pickled radish
- como (10): tuna, avocado, pickled radish
- dynamite (10): spicy salmon, tuna, pickled radish, kaiware
- tiger (11): avocado, crab meat, tokarashi, mayo, topped with tiger shrimp
- spider (11): soft shell crab, asparagus, mayo
- crazy (12): tuna, salmon, yellowtail, eel, crab
- kampai (12): tempura shrimp, avocado, topped with tuna, spice, and everything nice
- fried dragon (12): tuna and eel, deep fried
- caterpillar (14): eel, asparagus, avocado, shrimp
- jurassic park (15): soft shell crab, shrimp, kaiware
- rainbow (15): avocado, crab meat, cucumber, topped with tuna, yellowtail, salmon, sea bass
- samurai (15): crab, scallop, cucumber, topped with tuna and avocado
- fried volcano (15): salmon and avocado roll, deep fried and topped with spicy scallops
- coo coo nest (16): kani, cream cheese, avocado, topped with salmon, tuna, crispy sweet potatoes
- the incrediroll (16): crab, cream cheese, jalapeno, topped with salmon, tuna, avocado
- lobster tempura (28): fried lobster, avocado, tokarashi, with a spicy lobster salad on the side

an 18 percent gratuity will be added to parties of 6 or more to be shared by servers and chefs.

consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

prices subject to change without notice.