

SUSHI A LA CARTE

Each order consists of two pieces, served on a bite size of seasoned rice ball.

Sashimi is 3 pieces

COOKED

	Nigiri	Sashimi
TAMAGO (Egg).....	4.00	6.00
KANIKAMA (Imitation crab stick)	4.50	6.50
EBI (Shrimp)	5.00	7.00
TAKO (Octopus).....	5.00	7.00
E-DAKO (Baby octopus).....	5.00	8.00
SMOKED SALMON.....	6.00	8.00
ANAGO (Sea eel).....	6.00	8.00
UNAGI (Fresh water eel).....	6.00	8.00
ANKIMO (Monkfish pate).....	6.00	9.00
KING CRAB.....	8.50	11.50
KING CRAB SALAD	6.00	9.00
INARI (Fried bean curd).....	4.00	6.00

CAVIAR

	Nigiri	Sashimi
*MASAGO (Smelt roe).....	5.00	7.00
*TOBIKO (Flying fish roe).....	5.25	8.25
*WASABI TOBIKO (Tobiko seasoned in wasabi)	5.25	8.25
*IKURA (Salmon roe)	5.75	8.75
*HABANERO TOBIKO (Tobiko seasoned in habanero)	5.25	8.25

FRESH FISH

	Nigiri	Sashimi
*SAKE (Salmon)	5.50	8.50
*SABA (Mackerel)	5.00	7.00
*IKA (Cuttle fish)	5.00	7.00
*HOKKIGAI (Surf clam)	5.00	7.00
*AMAEBI (Sweet shrimp)	5.00	8.00
*BINNAGA (Seared albacore tuna).....	5.00	7.00
*HIRAME (Fluke)	6.00	8.00
*SPICY IKA (Spicy squid)	5.50	8.50
*HAMACHI (Yellow tail).....	6.50	9.50
*KATSUO (Bonito).....	5.50	8.50
*MAGURO (Tuna).....	6.00	9.00
*CHU TORO (Medium fatty tuna).....	Market Price	Market Price
*TORO (Fatty tuna)	Market Price	Market Price
*UNI (Sea urchin)	7.00	10.00
*HOTATEGAI (Scallop)	7.00	10.00
*SUZUKI (Sea bass)	5.00	7.00
*MIRUGAI (Giant clam)	Market Price	Market Price
*AOYAGIGAI (Yellow clam)	6.00	9.00
*IZUMITAI (Tilapia)	5.00	7.00
*MUTSU (Escolar)	6.50	9.50

MAKI (ROLL)

(Normal roll served 6 pieces per order)

VEGETARIAN ROLL

KAMPYO (Cooked gourd)	4.50
KAPPA (Cucumber).....	4.50
NATTO (Fermented soybean)	4.50
AVOCADO MAKI	4.50
YASAI (Vegetables).....	5.00
OSHINKO (Pickled yellow radish).....	4.50
UME-SHISO (Plum paste, oba & cucumber)	4.50

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MAKI (ROLL)

(Normal roll served 6 pieces per order)

COOKED ROLL

CALIFORNIA (Avocado & crab stick).....	5.00
TAMAGO MAKI (Egg)	4.50
UNAKYU (Eel & cucumber)	6.00
SALMON SKIN (Grilled salmon skin with scallion).....	5.00
PHILADELPHIA (Smoked salmon, cream cheese & cucumber)	5.50
SPICY SCALLOP (Baked scallop with hot spices & mayonnaise) ..	8.00
CATERPILLAR (Eel & asparagus Outside: Avocado).....	9.00

FRESH FISH ROLL

*TEKKA (Tuna)	6.00
*BOSTON (Salmon & avocado).....	5.50
*NEGIHAMA (Yellow tail & scallion)	6.00
*SAKE MAKI (Salmon & scallion)	5.50
*GARLIC TEKKA (Tuna, scallion & garlic sauce)	6.00
*SPICY TEKKA (Tuna, cucumber, avocado & spicy sauce)	6.00
*PIANO MAKI (Salmon, cucumber, avocado, scallion & burdock) ..	5.50
*MACHO ROLL (Salmon, mackerel with scallion)	5.50
MANHATTAN (California with tobiko on the outside)	7.00

HOUSE SPECIAL ROLL

(Served 8-10 pieces per order)

*SPIDER SHRIMP	11.50
Inside: Deep fried shrimp, cucumber, avocado Outside: Avocado & masago	
*SPIDER CRAB	14.00
Inside: Deep fried soft shell crab, cucumber, avocado Outside: Avocado & masago	
DRAGON	15.00
Inside: Crab stick, cucumber, avocado Outside: Eel & avocado	
*ROCK 'N ROLL.....	14.00
Inside: Tuna, yellow tail, avocado, cucumber & scallion Outside: Tobiko & seaweed powder	
*RAINBOW	14.00
Inside: Crab stick, cucumber & avocado Outside: Eel, tuna, salmon, masago & avocado	
TUNA CRISP	10.00
Inside: spicy tuna, avocado and cream cheese. Outside: tempura style, topped with sweet and spicy sauce	
DINOSAUR.....	16.00
Inside: Shrimp tempura, avocado & asparagus Outside: Eel & avocado	
*DOMINIC	15.50
Inside: Spicy tuna, asparagus, cucumber and tempura bits Outside: Yellow tail tuna, spicy tuna, & salmon	
*RUSS MAKI.....	17.00
Inside: Yellow tail tuna, scallion oshinko, asparagus and spicy mayo Outside: Fresh salmon and spicy mayo	
*AZTECA.....	13.00
Inside: Salmon scallion, cucumber, oshinko, asparagus and spicy mayo Outside: Habanero tobiko and tobiko	
*LOUISIANA.....	14.50
Inside: Oyster Katsu, asparagus, cucumber and spicy mayo Outside: Tobiko and tartar sauce	
*CRISPY CRAB.....	14.00
Inside: Tempura soft shell crab, tempura bits, lettuce, cucumber and spicy mayo Outside: Masago and sweet sauce	
*CRISPY SHRIMP.....	11.50
Inside: Tempura shrimp, tempura bits, lettuce, cucumber and spicy mayo Outside: Masago and sweet sauce	
INDIANA.....	14.00
Inside: Grilled salmon & salmon skin, scallion, cucumber, asparagus and Daikon Outside: Sweet sauce, avocado and eel	
*BLACK EYES (8 pcs).....	12.00
Inside: King crab, cucumber and spicy mayo Outside: Black caviar	
SLAMMING SALMON (5 pcs).....	6.75
Inside: Cooked salmon, lettuce, cucumber and asparagus Outside: Special sauce	
*ORANGE HURRICANE	12.50
Inside: Crawfish with lobster sauce and cream cheese Outside: Fresh salmon	
*DAISUKE ROLL.....	15.00
Inside: Spicy tuna, cucumber, asparagus and tempura bits Outside: Tuna, tobiko, spicy mayo sauce, sweet sauce, chili sauce & cilantro	
*ALEKA ROLL.....	18.50
Inside: Shrimp tempura, Cucumber and spicy ika Outside: Sear mutsu, topped with chef's special sauce (sweet/spicy)	
*SUPERMAN MAKI.....	13.50
Inside: Salmon, mayo, tempura bits, and tobiko Outside: Tuna, avocado, habanero tobiko ad sweet sauce	

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1210 Oaklawn Avenue
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Lunch

Monday to Friday: Served 11:30 am to 3:00 pm

Dinner

Sunday: Served 12:00 pm to 9:30 pm

Monday to Thursday: Served 3:00 pm to 10:00 pm

Friday: Served 3:00 pm to 10:30 pm

Saturday: Served 12:00 pm to 10:30 pm

SOUP

MISO	2.50
Soybean soup with tofu, scallion and seaweed	

SOUP OF THE DAYSee server for details

SALAD

GARDEN.....	2.50
Lettuce, cucumber and carrots served with house dressing	

WAKAKYU	4.00
Cucumber and wakame seaweed served with Sanbai Su sauce	

CHUKA	5.00
Tender wakame and agar-agar seaweed marinated with sesame seeds and vinaigrette dressing	

*SUNOMONO	8.00
Cucumber, wakame seaweed served with Sanbai Su sauce. A choice of Mackerel Shrimp Octopus or Mix	

AVOCADO & GARDEN SALAD	6.00
Avocado, mixed baby greens and tomatoes with house dressing	

AVOCADO SEAFOOD SALAD	9.25
Avocado, shrimp, crab stick, octopus, tobiko mixed with spicy dressing	

*SPICY TUNA SALAD	8.75
Fresh Sushi Tuna, tobiko & tempura crumb mixed with spicy dressing	

HIJIKI	6.50
Sautéed Japanese black seaweed, edamame and Chinese black mushroom flavored with dashi	

IKA SALAD	7.50
Marinated squid and cucumber served with Sanbai Su sauce	

Additional charge for substitutions. Additional charge for extra sauces.

*Additional charge for substitutions

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LUNCHEON SPECIAL

{MONDAY-FRIDAY}

HARUKI'S BENTO SPECIAL

(All Haruki's bento specials include steamed rice and choice of pork or shrimp dumplings and miso soup or salad)

SHRIMP TEMPURA.....	9.50
Shrimp and vegetable deep fried in light batter	

CHICKEN TERIYAKI	9.50
Tender chicken breast broiled in our homemade teriyaki sauce	

CHICKEN TEMPURA.....	9.50
Tender chicken breast deep fried in light batter	

CHICKEN TATSUTA.....	9.00
Deep fried marinated tender chicken nuggets	

PORK KATSU	9.50
Deep fried pork cutlets in Japanese panko bread crumb	

FISH KATSU	10.00
Deep fried cod fish in Japanese panko bread crumb	

FISH TERIYAKI.....	10.00
Fresh codfish broiled in our homemade teriyaki sauce	

BEEF NEGIMA.....	11.00
Grilled slices of sirloin steak rolled with cheese and scallion in our homemade teriyaki sauce	

SALMON TERIYAKI	10.50
Fresh salmon broiled in our homemade teriyaki sauce	

CHEF BOX.....	14.50
California roll, shrimp and vegetables tempura served with miso soup, salad, steamed shumai and seasonal fruits	

DON BURI

Served over a bed of rice with choice of miso soup or salad

OYAKO DON	8.75
Broiled tender chicken breast with egg and onions	

CHICKEN TERIYAKI DON.....	9.25
Broiled tender chicken breast and onion with homemade teriyaki sauce	

CHICKEN KATSU DON	9.25
Deep fried chicken cutlets in Japanese panko bread crumb with egg and onions	

PORK KATSU DON	9.75
Deep fried pork cutlets in Japanese panko bread crumb with egg and onions	

TEN DON	9.50
Shrimp and vegetable tempura	

GYO DON	11.50
Pan sauteed thin slices of beef tender strip loin and onion with garlic sesame flavor sauce	

SUSHI

Served with miso soup or salad

*SUSHI REGULAR.....	13.50
6 pieces of assorted nigiri-sushi and 6 pieces of California roll	

*SUSHI DELUXE.....	15.50
8 pieces of assorted nigiri-sushi and 6 pieces of California roll	

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APPETIZERS FROM OUR KITCHEN

EDAMAME.....	5.00
<i>Boiled green soybeans, lightly salted</i>	
GYOZA.....	6.50
<i>Steamed pork dumplings</i>	
SHUMAI.....	6.00
<i>Steamed shrimp dumplings</i>	
AGE TOFU.....	7.75
<i>Fried tofu served in a light fish broth with scallions and bonito flakes, topped with red ginger</i>	
SHRIMP TEMPURA.....	8.00
<i>Fresh shrimp and vegetables deep-fried in light batter</i>	
YAKITORI.....	7.25
<i>Grilled chicken thigh meat smothered with teriyaki sauce</i>	
BEEF NEGIMA.....	9.25
<i>Grilled slices of sirloin steak rolled with cheese and scallions, smothered with teriyaki sauce</i>	
CHICKEN TERIYAKI.....	6.50
<i>Tender chicken breast smothered in our homemade teriyaki sauce</i>	
CHICKEN TATSUTA.....	6.50
<i>Deep fried marinated tender chicken nuggets</i>	
YAKINIKU.....	8.25
<i>Pan sautéed thin slices of beef tender strip loin with garlic sesame flavored sauce</i>	
MUSHROOM TERIYAKI.....	6.25
<i>Mushroom cooked in teriyaki sauce</i>	
OYSTER KATSU.....	8.00
<i>Deep fried oyster in Japanese panko bread crumb</i>	
HAMACHIKAMA.....	13.50
<i>Grilled yellow tail collar served with ponzu sauce</i>	
OSHINKO <i>JAPANESE pickles. A choice of the following:</i>	6.75
SHIBAZUKE <i>Eggplant</i>	KYURI <i>Cucumber</i>
TA KUWAN <i>Yellow Radish</i>	or MIX
*SESAME TUNA.....	14.50
<i>Black and white sesame crusted tuna, seared with mesclun greens, tomatoes and drizzled with house dressing.</i>	
VEGETABLE SPRING ROLL.....	6.00
<i>Spring roll filled with assorted vegetables and shiitake mushrooms served with sweet and spicy sauce</i>	
SHRIMP NAM CHOW.....	5.00
<i>Somen noodle, iceberg lettuce, carrot, and cilantro wrapped with rice paper and served with a peanut sauce</i>	
COCONUT SHRIMP.....	7.75
<i>Coconut breaded butterfly shrimp served with sweet and spicy sauce</i>	
CRAB RANGOON.....	7.50
<i>Snow crab, cream cheese, carrots, black pepper and scallion. Wrapped with a wonton skin and served golden brown with sweet and spicy sauce</i>	
COMBO PLATTER.....	11.25
<i>Crab Rangoon, coconut shrimp, vegetable gyoza and fried shumai</i>	
SANMA NO SHIO.....	7.50
<i>Grilled Japanese samna fish</i>	
SALMON NO SHIO.....	8.50
<i>Grilled salmon drizzled with garlic sake butter sauce</i>	
CHICKEN EGG ROLLS.....	7.00
<i>Chicken and assorted vegetables wrapped with egg roll skin and served golden brown with sweet and spicy sauce</i>	
*CAJUN TUNA.....	14.00
<i>Cajun spiced tunaloin seared (rare)</i>	
*SOFT SHELL CRAB.....	MARKET
<i>Crispy soft shell crab deep fried with salt & pepper</i>	

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APPETIZER FROM OUR SUSHI BAR

*IKA NATTO.....	7.50
<i>Squid and fermented soybean with quail egg</i>	
*IKURA MIZORE.....	9.00
<i>Salmon eggs mixed with grated white radish, in vinegar sauce</i>	
*MAGURO NUTA.....	9.00
<i>Fresh tuna and scallion served with our house special miso sauce</i>	
ANKIMO APPETIZER.....	9.00
<i>Wine steamed monkfish liver pate served with vinegar sauce</i>	
*NIGIRI SAMPLER.....	9.00
<i>Fresh tuna, white fish, salmon and shrimp</i>	
*SASHIMI SAMPLER.....	11.00
<i>Assorted filets of raw fish</i>	
NARUTO - <i>A choice of the following, with flying fish roe and avocado rolled in thinly sliced cucumber.</i>	
CRAB STICK.....	8.00
EEL.....	12.00
*SALMON.....	10.00
*TUNA.....	11.00
*YELLOW TAIL.....	13.00
*KING CRAB.....	15.00
TARTAR - <i>A choice of the following, fresh fish chopped fine with scallion and topped with tobiko and quail egg.</i>	
*SALMON.....	17.00
*CHU TORO.....	Market Price
*TUNA.....	18.00
*TORO.....	Market Price
*YELLOW TAIL.....	19.50
USUZUKURI - <i>A choice of the following, sliced paper thin with a special vinegar and soy dipping sauce.</i>	
TAKO.....	15.00
*IZUME TAI.....	13.00
*FLUKE.....	16.00
*SEA BASS.....	16.00

BENTO SPECIAL

(Dinner Combination Box)

**include rice, miso soup and salad ** include miso soup and salad*

Bento Box with California Roll & etc.

6 pieces of California

B-1** California Roll & Chicken Teriyaki.....	10.75
B-2** California Roll & Chicken Katsu.....	11.25
B-3** California Roll & Tempura.....	12.25
B-4** California Roll & Salmon Teriyaki.....	13.75
B-5** California Roll & Tempura & Chicken Teriyaki.....	15.75
B-6** California Roll & Tempura & Chicken Katsu.....	15.75
B-7** California Roll & Tempura & Salmon Teriyaki.....	18.25

Bento Box with Sushi & etc.

1 piece of tuna, 1 piece shrimp, 1 piece of white fish and 1 piece of salmon

*B-8** Sushi & Chicken Teriyaki.....	13.75
*B-9** Sushi & Chicken Katsu.....	14.25
*B-10**Sushi & Tempura.....	15.25
*B-11**Sushi & Salmon Teriyaki.....	16.75

Bento Box with Sashimi & etc.

2 pieces of tuna, 2 pieces salmon, 2 pieces of white fish and 1 piece of kanikama

B-12 Sashimi & Chicken Teriyaki.....	14.50
B-13 Sashimi & Chicken Katsu.....	15.50
B-14 Sashimi & Tempura.....	17.00
B-15 Sashimi & Salmon Teriyaki.....	18.00
B-16 Sashimi & Tempura & Chicken Teriyaki.....	19.50
B-17 Sashimi & Tempura & Beef Teriyaki.....	22.50
B-18 Sashimi & Tempura & Salmon Teriyaki.....	22.50
*B-19** Sashimi, California Roll, Tempura & Chicken Teriyaki.....	23.50

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ENTRÉE FROM OUR KITCHEN

All kitchen entrees served with miso soup or salad and rice

KATSU

Tender meat or seafood coated in Japanese panko bread crumb and deep fried to perfection, served with sweet and sour fruit sauce

PORK <i>Top pork loin</i>	13.50
CHICKEN BREAST.....	13.25
SCALLOP <i>Fresh scallop</i>	18.75
SHRIMP <i>Fresh shrimp</i>	19.00
COD FISH <i>Fresh cod fish filet</i>	18.00
MIX SEAFOOD DELUXE <i>Shrimp, scallop and cod fish filet</i>	21.00

TERIYAKI

Tender meat or seafood broiled to perfection and smothered in our homemade teriyaki sauce

CHICKEN BREAST.....	13.50
BEEF NEGIMA.....	18.50
<i>Slices of sirloin steak rolled with cheese and scallion</i>	
BEEF <i>Sirloin beef</i>	18.50
SCALLOP <i>Fresh scallop</i>	21.00
SHRIMP <i>Fresh shrimp</i>	20.50
COD FISH <i>Fresh cod fish filet</i>	19.00
SALMON <i>Fresh salmon filet</i>	20.50
MIX SEAFOOD DELUXE <i>Shrimp, scallop and salmon filet</i>	24.00
UNAJU.....	18.75
<i>Broiled BBQ eel glazed with teriyaki sauce over a bed of rice</i>	

TEMPURA

Tender meat, seafood or vegetables dipped in light batter and deep fried to perfection, served with tempura sauce

VEGETABLE <i>Seasonal vegetables</i>	11.00
CHICKEN BREAST.....	13.75
SCALLOP <i>Fresh scallop</i>	19.00
SHRIMP <i>Fresh shrimp</i>	18.50
COD FISH <i>Fresh cod fish filet</i>	18.00
MIX SEAFOOD DELUXE <i>Shrimp, scallop and cod fish filet</i>	21.00

RICE DISHES

Served with soup or salad

HARUKI CURRY

Homemade Japanese style curry served w/rice on the side

GRILLED CHICKEN.....	9.00
CHICKEN KATSU.....	10.00
PORK KATSU.....	11.00
SHRIMP KATSU.....	12.50

FRIED RICE

VEGETABLE.....	9.95
CHICKEN.....	12.95
SHRIMP.....	14.95

SAUTEÉD NOODLES

YAKISOBA

Sautéed thin yellow noodles with vegetables

VEGETABLE <i>Seasonal vegetables</i>	8.00
CHICKEN <i>Grilled chicken breast</i>	11.00
BEEF <i>Grilled sirloin beef</i>	12.50
SHRIMP <i>Fresh shrimp tempura</i>	13.50

COLD NOODLES

ZARU SOBA.....	8.75
<i>Cold buckwheat noodles served with a quail egg, seaweed and soy dipping sauce</i>	
TEN ZARU.....	13.00
<i>Zaru Soba with shrimp tempura</i>	
SOMEN.....	8.75
<i>Cold thin noodles served with soy dipping sauce</i>	

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NOODLES SOUP

Choice of UDON thick noodle, RAMEN yellow noodle, SOMEN thin white noodle or SOBA buckwheat noodle

YASAI.....	9.50
<i>Light soy broth with seasonal vegetable</i>	
TEMPURA.....	9.50
<i>Light soy broth with shrimp and vegetable tempura</i>	

NABEMONO

Traditional Japanese hot pot dishes

NABEYAKI UDON.....	16.50
<i>Thick noodles served in a light soy broth with shrimp tempura, chicken, scallop, assorted vegetables and topped with an egg</i>	
YOSENABE.....	21.00
<i>Mixed array of seafood, vegetables and clear noodles cooked to perfection in dashi broth</i>	

ENTRÉES FROM SUSHI BAR

All sushi entrees served with miso soup or salad. No substitutes

*SUSHI REGULAR.....	18.00
<i>7 pieces of assorted nigiri-sushi and 6 pieces of maki sushi</i>	
*SUSHI DELUXE.....	23.00
<i>8 pieces of assorted nigiri-sushi and 12 pieces of maki sushi</i>	
*SASHIMI REGULAR.....	23.00
<i>16 slices of fresh raw fish including tuna, fluke & octopus served on shredded daikon (white radish), comes with rice</i>	
*SASHIMI DELUXE.....	29.00
<i>20 slices of fresh raw fish including tuna, salmon, fluke & yellow tail served on shredded daikon (white radish), comes with rice</i>	
*SUSHI & SASHIMI COMBO.....	27.00
<i>Assorted filets of fresh raw fish, 8 pieces of assorted nigiri sushi and 12 pieces of maki sushi</i>	

*CHIRASHI.....	21.00
<i>Assorted filets of raw fish, vegetables and tamago (egg) served over a bed of seasoned rice</i>	
*SAKE DON.....	20.00
<i>Sliced raw salmon over a bed of seasoned rice</i>	
*HAMACHI DON.....	21.00
<i>Sliced raw yellow tail over a bed of seasoned rice</i>	
*TEKKA DON.....	21.00
<i>Sliced raw tuna over a bed of seasoned rice</i>	
*ROLL COMBO A.....	15.50
<i>6 pieces tuna roll, 6 pieces of California roll and 6 pieces of cucumber roll</i>	
*ROLL COMBO B.....	16.50
<i>6 pieces tuna roll 6 pieces of California roll and 6 pieces of yellow tail roll</i>	
*ROLL COMBO C.....	17.50
<i>6 pieces tuna roll 6 pieces of California roll and 6 pieces of eel roll</i>	
FUTOMAKI.....	16.00
<i>A large roll stuff with tamago, oshinko, kanikama, avocado and cucumber burdock and kampyo wrapped in seaweed</i>	

*SUSHI HEAVEN.....	39.50
<i>32 pieces of assorted filets of fresh raw fish, nigiri sushi and maki sushi</i>	
*SUSHI PARADISE.....	39.50
<i>20 pieces assorted nigiri sushi and 6 pieces of spicy tuna</i>	

***Additional charge for substitution**

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