

BENTO

“LUNCH & DINNER BOX”

(LUNCH SERVED FROM 11 A.M. - 3:30 P.M.)

LUNCH 9.95 | DINNER 12.95

YOUR CHOICE OF TWO (2) ITEMS FROM THE FOLLOWING ENTREES
(SERVED W/ CALIFORNIA ROLL, SPRING MIX SALAD, SOUP, RICE)

1. **CALIFORNIA ROLL**
(IMITATION CRAB, AVOCADO, SESAME SEEDS)
2. **CHICKEN TERIYAKI**
(GRILLED CHICKEN W/ TERIYAKI SAUCE, SESAME SEEDS)
3. **SPICY CHICKEN TERIYAKI**
(GRILLED CHICKEN W/ SPICY TERIYAKI SAUCE)
4. **MIX TEMPURA**
(LIGHTLY BATTERED SHRIMP & VEGETABLES)
5. **SESAME CHICKEN**
(LIGHTLY BREADED CHICKEN W/ SESAME SAUCE, SESAME SEEDS)
6. **CHICKEN KATSU**
(LIGHTLY BATTERED CHICKEN W/ KATSU SAUCE)
7. **TONKATSU (PORK)**
(LIGHTLY BATTERED PORK LOIN W/ KATSU SAUCE)
8. **SUNOMONO**
(CUCUMBER SALAD)
9. **AGE-DASHI TOFU**
(DEEP FRIED TOFU W/ TEMPURA SAUCE)
10. **WAKAME SALAD**
(SEAWEED SALAD)
11. **INARI SUSHI**
(TOFU SKIN STUFFED W/ SUSHI RICE)
12. **EDAMAME**
(STEAMED GREEN SOY BEANS)
13. **TEMPURA VEGETABLES**
(LIGHTLY BATTERED VEGETABLES)
14. **SHRIMP TEMPURA**
(ALL SHRIMP + \$1)
15. **TERIYAKI NEW YORK STEAK**
(GRILLED USDA CHOICE STEAK W/ TERIYAKI SAUCE, SESAME SEEDS + \$1.50)
16. **SALMON TERIYAKI**
(GRILLED SALMON W/ TERIYAKI SAUCE + \$1.50)
17. **SABA SHIOYAKI**
(GRILLED MACKEREL W/ SALT & LEMON + \$1.50)
18. **TUNA SASHIMI**
(RAW TUNA SLICES + \$1.50)
19. **SUSHI NIGIRI**
(CHEF'S CHOICE OF DAILY FRESH SUSHI SERVED NIGIRI STYLE + \$1.50)
20. **SALMON SASHIMI**
(RAW SALMON SLICES + \$1.50)
21. **ALBACORE SASHIMI**
(RAW ALBACORE SLICES + \$1.50)
22. **HAMACHI SASHIMI**
(RAW YELLOWTAIL SLICES + \$1.50)



Our restaurant uses only natural vegetable oil, olive oil and sesame oil.
WARNING: Consuming raw food may increase risk of foodborne illness!!!

APPETIZERS

- | | | |
|------|--|-------|
| 22. | EDAMAME
(STEAMED GREEN SOY BEANS) | 5.00 |
| 23. | SUNOMONO
(CUCUMBER SALAD) | 4.00 |
| 24. | OYSTERS ON THE HALF SHELL
(4 PIECES OF FRESH OYSTERS W/ HOUSE SPICY SAUCE) | 12.00 |
| 25. | PORK OR VEGETABLE GYOZA
(6 POT STICKERS PAN FRIED OR DEEP FRIED) | 6.00 |
| 26. | TERIYAKI TOFU
(GRILLED TOFU W/ TERIYAKI SAUCE) | 5.00 |
| 27. | AGE-DASHI TOFU
(DEEP FRIED TOFU W/ TEMPURA SAUCE) | 5.00 |
| 28. | CHICKEN
(CHOICE OF CHICKEN KATSU, SESAME CHICKEN OR CHICKEN TERIYAKI) | 7.00 |
| 29. | VEGETABLES TEMPURA
(6 PIECE ASSORTMENT OF FRIED VEGETABLES) | 6.50 |
| 30. | SHRIMP TEMPURA
(4 PIECES OF CRISPY FRIED SHRIMP) | 7.00 |
| 31. | MIX TEMPURA
(LIGHTLY BATTERED SHRIMPS & VEGETABLES) | 6.50 |
| 32. | KAKI FRY
(4 PIECES OF FRIED OYSTERS) | 8.50 |
| 33. | SOFT SHELL CRAB
(CRISPY FRIED SOFT SHELL CRAB) | 7.50 |
| 34. | STUFFED JALAPENOS
(SNOW CRAB, ALBACORE W/ CREAM CHEESE STUFFED INTO JALAPENOS, DEEP FRIED) | 8.50 |
| 35. | STUFFED MUSHROOM
(SNOW CRAB, ALBACORE W/ CREAM CHEESE STUFFED INTO MUSHROOM, DEEP FRIED) | 8.50 |
| 36. | MAGURO SASHIMI
(5-6 PIECES OF SLICED RAW TUNA) | 11.00 |
| 37. | HAMACHI SASHIMI
(5-6 PIECES OF SLICED RAW YELLOWTAIL) | 11.00 |
| 38. | SAKE SASHIMI
(5-6 PIECES OF SLICED RAW SALMON) | 11.00 |
| 39. | AHI POKI
(CHUNKS OF AHI TUNA MARINATED IN HAWAIIAN STYLE SAUCE) | 13.50 |
| 40. | B.B.Q ALBACORE
(5-6 CHUNKS OF ALBACORE TUNA W/ HOUSE B.B.Q SAUCE) | 10.95 |
| 41. | CHICKEN SALAD
(GRILLED SLICES OF CHICKEN W/ SPRING MIX SALAD IN HOUSE DRESSING) | 6.50 |
| 42. | SEAFOOD SALAD
(SASHIMI MIX W/ SEARED TUNA IN SPRING MIX SALAD) | 14.95 |
| 43. | WAKAME
(SEAWEED SALAD) | 7.00 |
| 44. | IKA SANSAI
(B.B.Q SQUID SALAD) | 8.50 |
| 45. | HAMACHI KAMA
(LIGHTLY SALTED CHARBROILED YELLOW TAIL COLLARBONE) | 11.95 |
| 45B. | HOUSE SALAD
(ICEBERG LETTUCE W/ SPRING MIX, CUCUMBER IN HOUSE DRESSING) | 5.00 |
| 45C. | BBQ SALMON
(5-6 PIECE CHUNKS OF SALMON W/ BBQ SAUCE) | 10.95 |



OYSTERS HALF SHELL



GYOZA



SESAME CHICKEN KATSU



SAKE SASHIMI

Our restaurant uses only natural vegetable oil, olive oil and sesame oil.
WARNING: Consuming raw food may increase risk of foodborne illness!!!

HOUSE SPECIAL BOAT

(INCLUDES TEMPURA, BBQ ALBACORE, SPECIAL ROLL, SASHIMI, NIGIRI SUSHI)

- | | | |
|------|---------------------|------------------------|
| 124. | REGULAR SIZE | 65.00 |
| 125. | LARGE SIZE | 95.00 |
| 126. | JUMBO SIZE | 150.00 & UP |



SASHIMI PLATE

- | | | |
|---|--|--------------|
| 127. | MIXED SASHIMI (10-12 PCS)
(CHEF'S CHOICE OF FRESH SASHIMI) | 16.95 |
| 128. | LARGE MIX (13-15 PCS)
(CHEF'S CHOICE OF FRESH SASHIMI) | 21.95 |
| 129. | XL -LARGE MIX (20-22 PCS)
(CHEF'S CHOICE OF FRESH SASHIMI) | 28.95 |
| 130. | TUNA SASHIMI
(DAILY FRESH RAW TUNA) | 20.95 |
| 131. | LARGE TUNA
(DAILY FRESH RAW TUNA) | 23.95 |
| 132. | XL-LARGE TUNA
(DAILY FRESH RAW TUNA) | 33.95 |
| 132B. | SASHIMI OMAKASE
(CHEF'S CHOICE OF RAW FISH) | 45.00 |
| 132C. | SALMON SASHIMI | 17.95 |
| 132D. | LARGE SALMON SASHIMI | 22.95 |
|  132E. | PEPPER FIN
(RAW ALBACORE W/ JALAPENO, SPICY PONZU) | 13.95 |
|  132F. | HAMA PINO
(RAW YELLOWTAIL W/ JALAPENO, SPICY SAUCE) | 13.95 |



UDON SOUP

(JAPANESE NOODLE)

- | | | |
|-------|---|--------------|
| 133. | NABEYAKI UDON
(SERVED W/ VEGETABLES, EGG, CHICKEN IN HOUSE SPECIAL SOUP, TEMPURA ON THE SIDE) | 11.95 |
| 134. | BEEF UDON
(SERVED W/ SLICED NEW YORK STEAK, VEGETABLES, IN HOUSE SHOYU BROTH) | 9.95 |
| 134A. | CHICKEN UDON
(SERVED W/ CHICKEN, VEGETABLES, IN HOUSE MISO BROTH) | 9.95 |
| 135. | SEAFOOD UDON
(SERVED W/ TOFU, SCALLOP, CRAB MEAT, VEGETABLES, EGG, IN HOUSE SPECIAL SOUP) | 13.50 |
| U1. | VEGETABLE UDON
(SERVED W/ VEGETABLES, TOFU, NOODLE, IN HOUSE MISO BROTH) | 7.95 |
| U2. | PLAIN UDON
(UDON NOODLES) | 5.50 |

Our restaurant uses only natural vegetable oil, olive oil and sesame oil.
WARNING: Consuming raw food may increase risk of foodborne illness!!!

ENTREES

(SERVED W/ RICE)

- | | | |
|-------|---|-------|
| 136. | CHICKEN TERIYAKI
(GRILLED CHICKEN W/ TERIYAKI SAUCE) | 10.95 |
| 137. | SESAME CHICKEN
(LIGHTLY BREADED CHICKEN W/ SESAME FLAVOR SAUCE) | 10.95 |
| 138. | CHICKEN OR PORK KATSU
(LIGHTLY BATTERED CHICKEN OR PORK W/ KATSU SAUCE) | 10.95 |
| 139. | GRILLED SALMON STEAK
(GRILLED 9-10 OZ SALMON STEAK W/ TERIYAKI SAUCE) | 13.50 |
| 140. | SABA SHIOYAKI
(GRILLED LIGHTLY SALTED MACKEREL W/ DAIKON, LEMON WEDGE) | 11.50 |
| 141. | VEGETABLE TEMPURA
(LIGHTLY BATTERED SEASONAL VEGETABLES W/ TEMPURA SAUCE) | 9.95 |
| 142. | MIX TEMPURA
(2 PIECES OF LIGHTLY BATTERED SHRIMP & VEGETABLES W/ TEMPURA SAUCE) | 9.95 |
| 143. | SHRIMP TEMPURA
(LIGHTLY BATTERED SHRIMP W/ TEMPURA SAUCE) | 11.95 |
| 144. | SEAFOOD TEMPURA
(LIGHTLY BATTERED SEAFOOD & VEGETABLES W/ TEMPURA SAUCE) | 13.95 |
| 145. | TERIYAKI NEW YORK STEAK
(GRILLED NEW YORK STEAK W/ TERIYAKI SAUCE) | 13.50 |
| 146. | HOT PLATE NEW YORK STEAK
(STEAK COOKED W/ MUSHROOM, ONION, SERVED ON SKILLET PLATE) | 13.50 |
| 147. | TRADITIONAL SEARED TUNA
(8-10 PIECES OF LIGHTLY SEARED TUNA IN HOUSE SPECIAL SAUCE) | 15.50 |
| 148. | CAFÉ CRISP SEARED TUNA
(8-10 PIECES, SERVED W/ TORCHED GARLIC SAUCE) | 15.50 |
| 149. | CAFÉ CRISP SEARED SALMON
(8-10 PIECES, SERVED W/ TORCHED GARLIC SAUCE) | 15.50 |
| 150. | SEARED ALBACORE
(8-10 PIECES OF SEARED ALBACORE W/ HOUSE SAUCE) | 14.50 |
| 151. | BEEF TATAKI
(SEARED SLICES OF BEEF) | 14.50 |
| 152. | KOREAN STYLE SHORT RIBS
(KOREAN STYLE BBQ SHORT RIBS) | 13.95 |
| 152B. | LAMB CHOP
(MARINATED & GRILLED LAMB CHOP) | 17.50 |

SUKIYAKI

(COOKED IN A POT, SERVED W/ RICE)

- | | | |
|------|---|-------|
| 153. | CHICKEN SUKIYAKI
(SERVED W/ NAPA CABBAGE, TOFU, ONION, MUSHROOM, SLICED CHICKEN, CLEAR NOODLES) | 12.95 |
| 154. | BEEF SUKIYAKI
(SERVED W/ NAPA CABBAGE, TOFU, ONION, MUSHROOM, SLICED NEW YORK STEAK, CLEAR NOODLES) | 13.95 |
| 155. | VEGETABLE SUKIYAKI
(SERVED W/ NAPA CABBAGE, TOFU, ONION, MUSHROOM, CLEAR NOODLE) | 12.50 |

Our restaurant uses only natural vegetable oil, olive oil and sesame oil.

WARNING: Consuming raw food may increase risk of foodborne illness!!!

MISO

156.	MISO TOFU (FRESH TOFU W/ GREEN ONION)	1.50
157.	MISO MUSHROOM (FRESH TOFU W/ MUSHROOM, GREEN ONION)	2.50
158.	SUSHI RICE	2.00
159.	RICE	1.50

CHILDREN'S PLATE

DINE IN ONLY FOR CHILDREN 12 & UNDER

(YOUR CHOICE OF ONE (1) ITEM FROM THE FOLLOWING ENTREES)
(SERVED W/ TEMPURA, GYOZA, RICE, MISO SOUP, SOFT DRINK)

160.	CHICKEN TERIYAKI	6.50
161.	SALMON TERIYAKI	7.50
162.	INARI SUSHI	6.50
163.	SESAME CHICKEN	6.50
164.	CALIFORNIA ROLL	6.50

DESSERT

165.	MOCHI	2.00
166.	GREEN TEA ICE CREAM	3.95
167.	ICE CREAM OF THE DAY	3.95
168.	CHEESE CAKE	5.00
169.	DEEP FRIED ICE CREAM	5.95

BEVERAGES

SODA	1.95
ICED TEA	1.95
HOT TEA	1.50
RASPBERRY ICE TEA	1.95

WINE AND SAKE LIST

	GLASS	BOTTLE		GLASS	BOTTLE
CHARDONNAY			SAKE		
HOUSE	5.50	19.00	HOUSE SAKE (HOT)	3.75/ SM	
KENDALL JACKSON, CALIFORNIA	7.00	25.00	HOUSE SAKE (HOT)	6.50 / LG	
LA CREMA, SONOMA COAST	9.00	32.00	HAKUTSURU JUNMAI GINJO (300 ML)		13.00
			HAKUTSURU JUNMAI DAIGINJO (300 ML)		17.00
			MOMOKAWA ORGANIC JUNMAI GINJO (720 ML)		25.00
			SHO CHIKU BAI PREMIUM GINJO (300 ML)		10.00
			SHO CHIKU BAI NIGORI (300 ML)		10.00
			BORN GOLD		50.00
			BRIDE OF THE FOX JUNMAI GINJO (300 ML)		23.00
			BRIDE OF THE FOX JUNMAI GINJO (720 ML)		50.00
			WATARI BUNE 55		50.00
			MORE AT THE BAR.....PLEASE ASK!		
MALBEC			BEER		
HOUSE MALBEC	7.00	25.00	SAPPORO DRAFT		4.25
			KIRIN ICHIBAN DRAFT		4.25
			ASAHI DRAFT		4.25
			SIERRA NEVADA		4.25
			SAPPORO 22 OZ.		6.50
			SAPPORO LIGHT (BTL) 12 OZ.		4.00
			ASAHI BOTTLE 12 OZ.		4.00
			ASAHI 22 OZ.		6.50
			ORION 22 OZ.		6.50
PINOT GRIGIO			SPECIAL WINES (BOTTLE ONLY)		
BENVOLIO, ITALIA	7.00	25.00	CAYMUS (NAPA) CAB		175.00
KENDALL JACKSON	7.00	25.00	CHALK HILL		85.00
			LANCASTER CAB 2006 ALEXANDER VALLEY		85.00
			OPUS ONE (NAPA)		375.00
			YAO MING (NAPA 2012)		89.00
			RAPTURE (MICHAEL DAVID)		60.00
			EATHQUAKE (MICHAEL DAVID)		35.00
RIESLING					
KENDALL JACKSON	7.00	25.00			
PLUM					
KINSEN PLUM WINE	7.00	25.00			
CHOYA		25.00			
FLAVORED SAKE					
HANA FUJI	7.00	25.00			
HANNA APPLE	7.00	25.00			
HANA LYCHEE	7.00	25.00			
HANA RASPBERRY	7.00	25.00			
CABERNET SAUVIGNON					
HOUSE	5.50	19.00			
WILLIAM HILL	6.00	22.00			
SAUVIGNON BLANC					
KENDALL JACKSON	7.00	25.00			
MERLOT					
KENDALL JACKSON	7.00	25.00			
PINOT NOIR					
LA CREMA, SONOMA COAST 2008	9.00	32.00			

CORKSCREW FEE \$10.00

Our restaurant uses only natural vegetable oil, olive oil and sesame oil.
WARNING: Consuming raw food may increase risk of foodborne illness!!!

HAPPY HOUR SPECIALS

MONDAY - SATURDAY

2:30 P.M. - 5:30 P.M.

DINE-IN ONLY

\$2.50 DRINKS

SMALL BEER, DRAFT BEER

Our restaurant uses only natural vegetable oil, olive oil and sesame oil.

WARNING: Consuming raw food may increase risk of foodborne illness!!!