

## APPETIZERS

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Edamame	\$4.50	Gyoza	\$5.50
Kaiso Salad	\$4.75	Tempura	\$7.00
Okonomiyaki	\$4.75	*Tuna Tataki	\$8.95

## SIGNATURE ROLLS

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### \* Yagura \$10.00

Crab, Salmon, Avocado, Eel, Sesame seeds, Eel sauce

### \*Godzilla \$12.50

Soft Shell Crab, Tuna, Shrimp, Sriracha, Sesame seeds

### \*Rainbow \$12.50

Kanikama (Krab), Tuna, Salmon, Yellow Tail, Shrimp, Cucumber, Avocado, Sesame seeds, Spicy mayo, Wasabi mayo

### \*Sunrise \$10.50

Crab, Salmon, Tuna, Avocado, Sesame seeds, Wasabi mayo

### \*Spider \$11.00

Soft Shell Crab, Smelt roe, Lettuce, Sesame seeds, Eel sauce

### \*Shrimp Crunch \$9.00

Shrimp, Smelt roe, Cucumber, Tempura bits, Sesame seeds, Spicy mayo, Eel sauce

### Mexican Shrimp \$8.50

Shrimp Tempura, Cucumber, Avocado, Sriracha, Tomato, Sesame seeds, Cilantro

### \*Negi Hama \$8.00

Yellow Tail, Scallions, Sesame seeds

## NIGIRI / SASHIMI

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Nigiri: 2 pieces per order

Sashimi: 3 pieces per order

*Tuna	\$6.00	Eel	\$6.00
Octopus	\$5.50	*Salmon Roe	\$5.50
*Salmon	\$6.00	*Smelt Roe	\$5.00
*Scallop	\$6.50	*Yellow Tail	\$6.50
Shrimp	\$5.00	*Smoked Salmon	\$6.50

\*Sushi "Omakase" (Chef's Selection) \$26.00  
10 pieces of Nigiri

\*Sashimi "Omakase" (Chef's Selection) \$32.00  
15 pieces of Sashimi slices

\*Contains Raw Seafood.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of Food Borne Illness, especially if you have certain medical conditions.

## CLASSIC ROLLS

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### **California Roll \$6.00**

Kanikama (Crab), Cucumber, Avocado, Sesame seeds, Spicy mayo

### **\*Spicy Tuna Roll \$7.50**

Spicy Tuna, Scallions, Sesame seeds, Spicy mayo

### **'Unagi' Eel Roll \$7.50**

Grilled Eel, Cucumber, Sesame seeds, Eel sauce

### **\*Philly Roll \$7.50**

Smoked Salmon, Cucumber, Cream cheese, Sesame seeds, Wasabi mayo

### **Salmon Yaki Roll \$7.50**

Grilled Salmon, Cucumber, Sesame seeds, Eel sauce

### **Vegetable Roll \$5.50**

Cucumber, Avocado, Carrot, Sesame seeds, Spicy mayo, Wasabi mayo

### **Ebi Ten Roll \$8.00**

Shrimp Tempura, Cucumber, Sesame seeds, Eel sauce

## ENTREES / SIDES

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### **Hot Wings \$9.00**

10 Chicken wings served with celery sticks and blue cheese sauce

### **Wings and Fries \$9.00**

5 Chicken wings served with French Fries

### **Chicken Tenders \$8.00**

3 Chicken tenders with French Fries

### **Perfect Personal Pizza \$6.50**

(8 inch – Cheese or Pepperoni)

Our pizzas are made with whole wheat crust, turkey pepperoni, and low-fat mozzarella cheese

### **Cheese Perfect Pizza (12 inch) \$10.00**

Each additional topping \$1.00

### **Cheeseburger \$8.95**

Beef patty, lettuce, tomato, onion, American cheese, Served with French Fries

### **Chicken Sandwich \$8.95**

Crispy chicken breast, lettuce, tomato, onion, Served with French Fries

### **Hot Dog Combo \$5.00**

All beef hot dog served with French Fries

### **French Fries \$3.50**

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# SIGNATURE COCKTAILS

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## **Kanpai Cocktail**

Captain Morgan Spiced Rum, Triple Sec, Pineapple Juice, Sweet and Sour Mix, Dash of Bitters, Maraschino Cherry

## **Japanese Slipper**

Absolut Vodka, Melon Liqueur, Pineapple Juice, Maraschino Cherry

## **Samurai**

Myers Dark Rum, Cacao Liqueur, Pineapple Juice, Coconut Milk, Maraschino Cherry

## **Empress Martini**

Absolut Mandarin Vodka, Raspberry Liqueur, Cranberry Juice

## **Yokohama Mama**

Brandy, Melon Liqueur, Amaretto, Grenadine, Orange Juice, Pineapple Juice

## **Sparkling Strawberry Daiquiri**

Bacardi Superior Rum, Lime Juice, Simple Syrup, quartered Strawberries, Club Soda

## **Stoli Moscow Mule**

Stoli Vodka, top with Ginger Beer and Lime Juice

## **Dragon Berry Mojito**

Bacardi Dragonberry Rum, Lime Wedges, Simple Syrup, Mint Leaves, Club Soda

## **Huckleberry Crush**

North Huckleberry Vodka, Lemonade, Cranberry Juice

## **Raspberry Collins**

New Amsterdam Gin, Fresh Raspberries, Lemon Juice, Simple Syrup, Club Soda

## **Sweet & Smoke**

Dewar's White Label Scotch, Disaronno Amaretto, Simple Syrup, Lemon Juice

## **Shogun Ginger-rita**

Cuervo Silver Tequila, Ginger Beer, Splash of Agave Nectar, Splash of Lime Juice

## **Jack Julep**

Jack Daniels Whiskey, Simple Syrup, Mint Sprig

## **Release the Kraken**

Kraken Black Spiced Rum, Ginger Beer, Fresh squeezed Lime Wedge

# SUPER BOWL

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Signature Cocktails in jumbo cocktail glasses.

Good for 2 people

## BEER

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### Draft

Alligator Drool  
Budweiser  
Bud Light  
Shock Top Belgian White  
Stella Artois  
Yuengling

### Imported

Kirin (Japan)  
Sapporo (Japan)  
Heineken (Holland)  
Corona (Mexico)  
Magners Cider  
(Ireland)

### Domestic

Alligator Drool  
Budweiser  
Bud Light  
Michelob Ultra  
Coors Light  
Miller Lite  
Smirnoff Ice Cooler  
O'Doul's (Non- Alcohol)

## SAKE / JAPANESE WINE

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### Atsukan – Hot Sake

Gekkeikan 4oz./8oz.

### Reishu – Cold Sake

Sho Chiku Bai Nama 6oz.  
Shirayuki "White Snow" 10oz.

### Nigori – Unfiltered Sake

Cold, Shochikubai 12oz.

### Ume-shu

Plum Wine, Takara

### Shōchū "lichiko"

lichiko means "it is good" in Ooita dialect and is a genuine Shochu made with selected barley and natural spring water.

### Shōchū "Non-no-ko"

Non-no-ko means "adorable" in Saga dialect. Distilled from barley, rice and black malt; Non-no-ko has a full-bodied flavor with a moderately sweet and pleasant finish.

## WINES BY THE GLASS / BOTTLE

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\*Sold by the bottle only

### Whites

Kendall – Jackson "Vitners Reserve"-  
Chardonnay  
William Hill – Chardonnay  
Whitehaven - Sauvignon Blanc  
Ecco Domani - Pinot Grigio  
Maso Canali - Pinot Grigio  
Batasiolo – Moscato  
Scholss Vollrads – Riesling

### Reds

Silver Palm - Cabernet Sauvignon  
William Hill "Central Coast" - Cabernet  
Sauvignon  
Kendall-Jackson - Pinot Noir  
\*La Crema - Pinot Noir  
Columbia - Merlot  
Alamos Red - Malbec  
Apothic - Red Blend