



New Style Sashimi and Rolls

Japanese Ceviche*

Fresh Sea Bass seasoned with freshly squeezed lemon juice, yuzu kosho and olive oil, tossed with micro-greens, cherry tomatoes, cucumbers, shallots, Fresno peppers; topped with goat cheese and served with a side of crostini 18

Yellowtail Crudo*

Fresh-cut Yellowtail Sashimi seasoned with freshly crushed black peppers, yuzu juice, micro-cilantro, lime zest and olive oil 15

Bonzino Tirodito*

Fresh Sea Bass Sashimi with fresh micro-greens, cucumber, cherry tomatoes, Fresno peppers, goat cheese and a splash of spicy sauce 15

Yellowtail Jalapeno*

Fresh Yellowtail Sashimi seasoned with citrus soy sauce; topped with thinly sliced oranges, jalapenos and micro-greens 15

Salmon Crudo*

Fresh Salmon Sashimi with micro chives, Fresno peppers, lime zest and ponzu sauce 15

Poki Poki Bowl*

Perfectly-cubed Tuna, Salmon, Yellowtail, and avocado seasoned with ponzu sauce, sesame oil; served on a bed of sushi rice and sprinkled with smelt fish roe, scallions and sesame seeds 25

Sushi Short Rolls

California*

Crab meat, avocado, cucumbers, masago and sesame seeds 8

Caterpillar*

Fresh Water Eel, cucumbers, scallions and masago topped with avocado, sesame seeds and teriyaki sauce 10

Spicy Crab*

Crab meat, avocado and radish sprouts 8.50

Spicy Tuna*

Cubed tuna seasoned with sesame oil, kimchi sauce, scallions, smelt fish roe, a touch of Japanese Mayo topped with a sprinkle of sesame seeds 9

Sushi Jumbo Rolls

O.M.G. Roll*

Deep-fried Fresh Water Eel, shrimp tempura, cream cheese, topped with spicy tuna and teriyaki sauce 20

Mayan Roll*

Fresh Tuna, super white tuna, salmon, jalapenos and micro-cilantro 20

Black Scorpion Roll*

Crab meat, super white tuna, avocado, cucumbers, topped with deep-fried soft-shelled crab 20

L.A. Roll*

Deep-fried spicy crab meat, cream cheese, avocado, served with teriyaki sauce, sprinkled with fish roe, scallions and sesame seeds 18

Crazy Chicken Roll

Chicken tempura, shrimp, avocado, cucumber and tobiko 18

Tree Hugger Roll*

Asparagus, yam, micro-green with avocado on top 15

Traditional Sushi and Sashimi a La Carte

(2 pieces Nigiri Sushi)

Tuna* 6
Salmon* 6
Fresh Water Eel* 6
Super White Tuna* 7
Red Snapper* 7
Masago* 5
Tobiko* 7
Sea Bass* 6

(5 pieces Sashimi)

Yellowtail* 13
Sea Bass* 13
Tuna* 13
Salmon* 12
Red Snapper* 13
Tako* 12
Super White Tuna* 13

*Gluten Free (not all menu items are Gluten Free)

May contain raw or under cooked ingredients-- Consuming food made with raw or under cooked ingredients may increase your risk of food borne illness.

Please inform your server about your Gluten Free diet before completing your order. Our Chefs will be happy to modify any order to meet your preferred diet.

Lunch Specials (Monday-Friday)

Served with a vegetable spring roll, white rice & complimentary side dishes (bean sprouts, kimchi and potato salad)

Substitute purple rice- \$1.50

Chicken Katsu Panko breaded chicken breast, deep fried served with fruit sauce & salad	10.25
Chicken Teriyaki marinated chicken breast, grilled & glazed teriyaki sauce	9.50
Combo Tempura vegetables & 3 shrimps lightly battered, deep fried served w/ ginger sauce	12.50
Chicken Tempura white meat light battered, deep fried served with ginger dipping sauce	11
Vegetable Tempura assorted vegetables lightly battered, deep fried served with ginger sauce	10
Pork Bulgogi thin slices of pork marinated in ginger sauce & sautéed with vegetables (gf)	10.50
Chicken Bulgogi white meat marinated in rice wine sauce & sautéed with vegetables (gf)	10.50
Beef Bulgogi marinated beef marinated in Korean BBQ sauce & sautéed with vegetables	10.50
Tofu Bulgogi firm organic tofu slices sautéed with vegetables in garlic soy sauce (gf)	10.25
Shrimp Bulgogi wild white shrimp sautéed with assorted vegetables (gf)	12.75
Bi Bim Bahb Eight assorted vegetables arranged on bed of white or purple rice topped with fried egg and choice of chicken, beef or tofu (gf except for beef)	12/13.50 (with purple rice)

Hot Appetizers

Edamame Boiled young soy bean pods with sea salt (gf)	5
Chicken Katsu Deep-fried panko breaded chicken, served with fruit sauce	6.25
Vegetable Spring Rolls Vegetables & noodles rolled in rice paper, deep fried served with sweet & sour sauce (3)	6.50
Crabby Spring Rolls Crab meat, cream cheese rolled in rice paper & deep fried served with sweet & sour sauce (4)	6
Pork Mahn-Du Fried pork & vegetable dumplings served with spicy soy sauce (5)	6.75
Beef Mahn-Du Fried beef & vegetable dumplings served with spicy soy sauce (5)	6.95
Spider Tempura Jumbo soft-shell crab, lightly battered, deep fried served with ginger dipping sauce	11
Wild Shrimp Tempura Lightly battered shrimp, deep fried served with ginger dipping sauce (5)	9
Vegetable Tempura Lightly battered assorted vegetables, deep fried served with ginger dipping sauce	8

Rice Bowls

Bi Bim Bahb Eight different vegetables, choice of meat, fried egg on top of rice served in a big bowl with spicy sauce on the side -beef, chicken, tofu, shrimp (gf except for beef)	16.50/17.95
Spicy Squid Rice Bowl Squid & vegetables sautéed with spicy garlic sauce, topped on rice bowl (gf)	18.75

Chef Specials

Rice Cakes & Beef marinated beef sautéed with chewy rice cakes and vegetables	18.75
Rice Cakes & Chicken Chicken sautéed with chewy rice cakes and vegetables (gf)	18.75
Kim Chi Jji Gae Aged kimchi, pork and tofu soup in special broth (gf)	16
Soft Tofu Jji Gae extra soft tofu, shrimp, mussel & vegetables soup in special broth (gf)	16
Sesame Shrimp & Scallop Shrimp, scallop, vegetables stir fried with thick sesame sauce	26
Kim Chi Fried Rice Aged kimchi, diced vegetables stir fried with shrimp and sunny side up egg	12.75
Koreana Fried Rice choice of meat & diced vegetables stir fried with egg -beef, chicken, pork, shrimp, squid, vegetable, tofu (gf except for beef)	10.75
<i>*additional shrimp or squid \$3, meat or vegetable \$2 each</i>	

gf: dishes can be prepared gluten-free; please inform your server about your gluten-free diet prior to completing your order
All menu items are not gluten-free

Noodles

<u>Yakisoba</u> Stir-fried thin wheat noodles with choice of meat & vegetables -beef, chicken, pork, shrimp, squid, tofu or only vegetables <i>*additional shrimp/squid \$3 each; additional meat, vegetable, tofu \$2 each</i>	16.75
<u>Jahb Chae</u> Stir-fried sweet potato starch noodles with choice of meat and assorted vegetables beef, chicken, pork, shrimp, squid, tofu or only vegetables (gf except for beef) <i>*additional shrimp/squid \$3 each; additional meat, vegetable or tofu \$2 each</i>	16.75
<u>Sizzling Udon</u> Teriyaki chicken & vegetables sautéed with thick udon noodles	17
<u>Spicy Chicken Noodle Soup</u> Chicken, bean sprouts, vegetables in spicy broth with thick udon noodles	17.25
<u>Seafood Udon</u> Seafood & vegetable egg drop soup with thick udon noodles	17.50
<u>Cham Bhong</u> spicy seafood & vegetable soup in spicy broth with wheat noodles	17.50

Katsu Dinners

Panko hand-breaded meat, deep-fried served with fruit sauce, rice & choice of miso soup or salad

Chicken	15
Beef Tenderloin	16.75
Pork loin	15

Teriyaki Dinners

Grilled, glazed with orange teriyaki sauce served with ginger & mustard dipping sauce, rice, miso soup or salad

Chicken	17
Beef Tenderloin	18
Pork Chops	18
Norwegian Salmon	18.50
*Wild white Shrimp	17

Tempura Dinners

Lightly battered & deep fried served with ginger soy sauce, rice, miso soup or salad

Chicken	16
Beef Tenderloin	18
Simply Vegetables	16
Wild White Shrimp	18
Squid Rings	15.75
Combination Tempura	19.50
Norwegian Salmon & Asparagus Tempura	18

**Additional three shrimp- 6; Additional vegetables/extra asparagus- 5*

Korean Barbecue

<u>Beef Bulgogi</u> Marinated beef in Korean BBQ sauce sautéed with vegetables	17.25
<u>Chicken Bulgogi</u> White meat marinated in rice wine sauce sautéed with vegetables (gf)	17.25
<u>Pork Bulgogi</u> thin slices of pork marinated in ginger soy sautéed with vegetables (gf)	17.25
<u>Shrimp Bulgogi</u> wild shrimp with sautéed in garlic soy sauce with vegetables (gf)	18.50
<u>Squid Bulgogi</u> squid sautéed in garlic soy with vegetables (gf)	17.75
<u>Seafood Bulgogi</u> shrimp, scallop, squid sautéed in garlic soy with vegetables (gf)	23
<u>Tofu Bulgogi</u> firm tofu slices sautéed in garlic soy with assorted vegetables (gf)	16
<u>Short Beef Rib Galbi</u> Marinated short ribs grilled, served with onion	25
<u>Chicken Galbi</u> marinated chicken grilled, served on sizzling skillet with onion	17.50
<u>Pork Galbi</u> 3 marinated pork chops, grilled served on sizzling skillet with onion	18.75

Dessert

<u>Big, fat chocolate cake</u> Sliced layers of rich, moist chocolate cake with silky smooth chocolate filling	7.95
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