



SALADS

FIELD GREENS (50 cal)
Mixed greens, ginger dressing

WAFU SEAWEED (110 cal)
Sesame soy vinaigrette



SHAREABLES

EDAMAME (85 cal)

GARLIC EDAMAME (170 cal)
Steamed soybeans sautéed in Asian garlic sauce

SHISHITO PEPPERS (75 cal)
Smoked salt, lime

SPINACH SESAME (227 cal)
Chilled, steamed spinach, sesame sauce

AGEDASHI TOFU (410 cal)
Lightly fried tofu topped with teriyaki sauce, red bell peppers, green onions and sesame seeds

VEGETABLE SPRING ROLL (470 cal)
Plum sauce

VEGETABLE TEMPURA (464 cal)
Lightly battered asparagus, carrots, zucchini, bell peppers and onion rings, served with dipping sauce

SHRIMP TEMPURA (300 cal)
Lightly battered, served with dipping sauce

FIRECRACKER SHRIMP TEMPURA (300 cal)
Gochujang aioli

“RA”CKIN’ SHRIMP (535 cal)
Panko-breaded crispy shrimp; served with ginger teriyaki dipping sauce

✳️ **CRISPY SPICY TUNA** (310 cal)
Spicy tuna mix served on top of crispy sesame rice, drizzled with black pepper soy sauce; topped with cilantro and jalapeños

CRISPY CALAMARI (500 cal)
Sweet chili peanut sauce

PORK GYOZA (250 cal)
Sautéed Asian potstickers served with ponzu sauce

CHICKEN GYOZA (227 cal)

CRAB DUMPLINGS (235 cal)

SHRIMP AND SCALLOP SHUMAI (280 cal)
With spicy jalapeño sauce

LOBSTER TACOS (315 cal)
Maine lobster, cucumber, avocado, cilantro, jalapeño-ponzu dressing, scallion, corn flour tortilla

✳️ **CEVICHE TACOS** (294 cal)
Salmon, tuna and yellowtail, avocado, peppers, shallot, yuzu-apple marinade, corn flour tortilla

MISO BLACK COD (235 cal)
Grilled asparagus

SKEWERS
Three skewers of seared filet mignon or chicken cooked in sake teriyaki sauce; topped with sesame seeds and togarashi

✳️ **FILET MIGNON** (555 cal) | **CHICKEN** (438 cal)

WINGS
Lightly breaded and fried to perfection.
Tossed in your choice of:

BLACK PEPPER TERIYAKI (610 cal)
SPICY (590 cal) | **SESAME GARLIC** (710 cal)

“RA”CKIN’ FRIED RICE 16 oz
Rice, egg, chopped vegetables, garlic sauce

CHICKEN (1020 cal) | ✳️ **STEAK** (994 cal)
CRAB (978 cal) | **SHRIMP** (990 cal)

✳️ **SEARED TUNA** (110 cal)
Seared tuna with a creamy wasabi sauce; topped with organic micro greens

✳️ **TUNACADO** (240 cal)
Seared ahi tuna served with fresh sliced avocado and creamy tataki dipping sauce

✳️ **CHILI PONZU YELLOWTAIL** (260 cal)
Thinly sliced yellowtail topped with jalapeños, cilantro and sautéed cashews



POKE BOWLS

Served over rice (510 cal) or mixed greens (20 cal) with miso soup (35 cal)

✳️ **AHI TUNA** (311 cal)
Ahi tuna, cucumber and green onions mixed in poke sauce; served with grape tomatoes, avocados, edamame and seaweed salad; topped with sesame seeds

✳️ **SALMON** (377 cal)
Salmon, cucumber and green onions mixed in poke sauce; served with grape tomatoes, avocados, edamame and seaweed salad; topped with sesame seeds

✳️ **BARA CHIRASHI** (352 cal)
Ahi tuna, salmon, yellowtail, shrimp, cucumber and green onions mixed in poke sauce; served with grape tomatoes, avocados, edamame and seaweed salad; topped with sesame seeds

GLUTEN, VEGAN, VEGETARIAN AND KETO MENUS ARE AVAILABLE UPON REQUEST. PLEASE ASK YOUR SERVER.

ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.

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SOUPS

HOT & SOUR SEAFOOD SOUP (330 cal)
Shrimp, scallops, with a hint of lemongrass, harusame noodles

MISO SOUP (35 cal)
Tofu, seaweed, scallion

UDON/SOBA SOUP
Tsuyu broth, carrot, shiitake, scallion

CHICKEN (620/617 cal)
TEMPURA - SHRIMP, VEGETABLES (635/627 cal)
SEAFOOD - SHRIMP, SCALLOPS (620/617 cal)
VEGETABLE - TOFU (545/540 cal)



NIGIRI & SASHIMI (2 pc.)

✳️ **SALMON** (80/130 cal)
✳️ **TUNA** (80/140 cal)
✳️ **YELLOWTAIL** (70/140 cal)
✳️ **ALBACORE TUNA** (108/220 cal)
✳️ **SPICY TUNA** (80/133 cal)
✳️ **STRIPED BASS** (70/120 CAL)
✳️ **SMOKED SALMON** (70/117 CAL)
✳️ **MACKEREL** (110/310 cal)
✳️ **FLYING FISH “TOBIKO”** (70/117 cal)

✳️ **SALMON ROE “IKURA”** (100/167 cal)
✳️ **SEA URCHIN** (70/100 CAL)
✳️ **TUNA BELLY “TORO”** (110/140 cal)
OCTOPUS (60/70 cal)
SHRIMP (50/30 cal)
FRESH WATER EEL “UNAGI” (125/225 cal)
TAMAGO (180/108 cal)



SASHIMI SPECIAL (6 pc.)

✳️ **SALMON** (390 cal)
✳️ **TUNA** (420 cal)
✳️ **YELLOWTAIL** (420 cal)
✳️ **ALBACORE TUNA** (660 cal)
✳️ **MACKEREL** (930 cal)

✳️ **STRIPED BASS** (360 cal)
FRESH WATER EEL “UNAGI” (675 cal)
OCTOPUS (210 cal)
✳️ **SASHIMI SAMPLER** (300 cal)



SUSHI ENTRÉES

✳️ **SUSHI & SASHIMI FOR TWO*** (1820 cal)
4 tuna, 4 salmon, 2 shrimp, 2 yellowtail, 2 eel, 2 albacore tuna, 1 each Eel Cucumber, Tuna Avocado Caviar, Crunchy Spicy Salmon Roll

✳️ **SUSHI FOR TWO*** (1693 cal)
2 tuna, 2 yellowtail, 3 salmon, 2 eel, 2 albacore tuna, tobiko caviar, 1 each California, Yellowtail Scallion Caviar, Spicy Tuna, Tuna Roll

✳️ **SUSHI & SASHIMI*** (910 cal)
3 tuna, whitefish, salmon, 2 yellowtail, 2 albacore tuna, shrimp, Eel Cucumber Hand Roll, California Roll

✳️ **SASHIMI*** (547 cal)
3 tuna, 2 whitefish, 2 salmon, 2 yellowtail, 2 albacore tuna, 2 sashimi cucumber kani

✳️ **SUSHI*** (823/613 cal)
2 tuna, whitefish, salmon, yellowtail, albacore tuna, shrimp, tobiko caviar, Tuna Roll or California Roll

✳️ **HARUMI*** (665/455 cal)
2 tuna, 2 salmon, 2 yellowtail sushi, California Roll or Tuna Roll

✳️ **SAMURAI** (920 cal)
Spicy Tuna Roll, Yellowtail Jalapeño Roll, Crunchy Spicy Salmon Roll

✳️ **SUMO** (1050 cal)
Spicy Tuna Roll, Eel Cucumber Roll, Salmon Avocado Roll

VEGETARIAN SUSHI (375 cal)
Shiitake, inari, oshinko, tofu, avocado, Japanese eggplant, asparagus, Avocado Cucumber Roll

✳️ **CHIRASHI*** (683 cal)
2 tuna, whitefish, salmon, albacore tuna, yellowtail, shrimp, 2 kani, octopus, tobiko caviar, 2 tamago, sushi rice



HOT ENTRÉES

Served with white (405 cal) or brown rice (410 cal)

IMPERIAL SEAFOOD UDON (455 cal)
Lobster, shrimp, scallops, udon noodles and vegetables

CHICKEN TERIYAKI (560 cal)
Steamed vegetables

SALMON TERIYAKI (680 cal)
Shiitake, bok choy, sesame seeds

✳️ **FILET MIGNON** (495 cal)
Ohitashi spinach, wasabi mashed potatoes, ginger sauce

CHICKEN KATSU (905 cal)
Panko-crusted, Tonkatsu sauce

HOT CHILI-GARLIC SHRIMP (685 cal)
Harusame noodles, carrot, squash

CHILEAN SEA BASS (335 cal)
Grilled Chilean seabass with honey pumpkin purée, sansho pepper and scallion sauce

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*KANI KAMA CRAB & KANI KAMA CRAB MIX CONTAIN IMITATION CRAB.



Sushi • Bar • Restaurant



SPECIALTY ROLLS

✳️ **VIVA LAS VEGAS ROLL** (530 cal)
Krab¹ and cream cheese rolled, lightly tempura battered and topped with spicy tuna, krab¹ mix and sliced lotus root; finished with sweet eel sauce and green tempura bits

CHILI SHRIMP ROLL (810 cal)
Krab¹ and cream cheese rolled, lightly tempura battered and topped with spicy krab¹ mix and shrimp tempura; finished with sliced jalapeño and Sriracha

✳️ **GRAMERCY ROLL** (483 cal)
Crunchy spicy albacore tuna and jalapeños wrapped with tuna, yellowtail and salmon, topped with lemon, cilantro, tobiko caviar and yuzu miso sauce

✳️ **SPICY TITANIC ROLL** (583 cal)
Salmon, avocado and tobiko caviar, wrapped around crunchy spicy tuna

✳️ **GOLD KIMONO ROLL** (485 cal)
Spicy red and white tuna, mango, avocado, tempura flakes, topped with gold leaf

✳️ **HELL’S KITCHEN ROLL** (602 cal)
Crunchy salmon, cucumber, lemon-chili mayo, topped with salmon, avocado, tobiko caviar and Sriracha; served with lemon-chili mayo and Sriracha flames

✳️ **PERFECT FANTASY ROLL** (464 cal)
Avocado-wrapped shrimp tempura and asparagus, with spicy mayo

✳️ **KISS OF FIRE ROLL** (528 cal)
Salmon, albacore tuna, jalapeño and wasabi tobiko caviar, wrapped around crunchy spicy tuna and jalapeño

✳️ **BLACK DIAMOND ROLL** (675 cal)
Tuna, avocado and mango wrapped around crunchy spicy salmon, finished with black tobiko caviar and gold leaf

✳️ **CHILI PONZU YELLOWTAIL ROLL** (480 cal)
Spicy yellowtail mix rolled with cucumber, avocado, jalapeños and cilantro; topped with yellowtail, green onions, crispy garlic and togarashi; served with chili ponzu sauce

TOOTSY MAKI (420 cal)
Krab¹ mix, shrimp and cucumber rolled and topped with crunchy tempura bits; drizzled with sweet eel sauce

✳️ **GOJIRA ROLL** (510 cal)
Shrimp tempura, krab¹ mix, cream cheese and cucumber rolled and topped with spicy tuna and green tempura bits; served with Sriracha and spicy mayo

“RA”CKIN’ ROLL (710 cal)
Krab¹ and cream cheese rolled, lightly tempura battered and topped with guacamole and “RA”ckin’ Shrimp; finished with ginger teriyaki sauce, red tempura bits and togarashi

✳️ **ZONIE ROLL** (360 cal)
Spicy salmon and cucumber, rolled and topped with avocado and Sriracha

✳️ **CRAZY MONKEY ROLL** (400 cal)
Smoked salmon, mango and cream cheese rolled and topped with avocado, red tempura bits and sautéed cashews; drizzled with mango and sweet eel sauces



MAKI & HAND ROLLS

✳️ **RAINBOW*** (510 cal)

DRAGON* (390 cal)

PHILADELPHIA (300/199 cal)

✳️ **SPICY TUNA** (310/80 cal)

✳️ **CRUNCHY SPICY SALMON** (300/102 cal)

✳️ **CRUNCHY SPICY TUNA** (310/90 cal)

CALIFORNIA* (410/170 cal)

✳️ **SALMON AVOCADO** (460/120 cal)

✳️ **SALMON JALAPEÑO** (448/102 cal)

✳️ **TORO SCALLION** (263/225 cal)

✳️ **TUNA** (200/80 cal)

SALMON SKIN (505/122 cal)

EEL CUCUMBER (280/178 cal)

EEL AVOCADO (295/185 cal)

✳️ **YELLOWTAIL SCALLION** (310/139 cal)

SHRIMP TEMPURA (330/170 cal)

✳️ **SPICY CRAB CAVIAR** (345/162 cal)

VEGETABLE TEMPURA (320 cal)

VEGETABLE (240/122 cal)

CUCUMBER (155/110 cal)

AVOCADO (370/154 cal)

✳️ **SOFT SHELL CRAB** (450 cal)

✳️ **SASHIMI CUCUMBER YELLOWTAIL** (240 cal)

✳️ **SASHIMI CUCUMBER SPICY TUNA** (245 cal)

✳️ **SASHIMI CUCUMBER TUNA** (236 cal)

✳️ **SASHIMI CUCUMBER SALMON** (248 cal)



SIGNATURE COCKTAILS

(100 – 250 cal per glass)

CUCUMBER COLLINS
Ketel One Botanical Cucumber or Hendrick’s, BOLS Elderflower, fresh cucumber, lime and soda

LYCHEETINI
Absolut Vodka, lychee purée, Combier Liqueur d’Orange

LILIKOI MARGARITA
Casamigos Tequila, Sombra Mezcal, passion fruit, agave nectar and lime

MOSHI MOJITO
Don Q Rums mixed with fresh lime, sugar, soda and fresh mint
Choose from:
Lime | Mango | Passion Fruit | Strawberry | Coconut

BERRIES & BUBBLES
Prosecco, SKYY Raspberry Vodka, strawberry purée

YUZU MULE
Grey Goose Vodka mixed with fresh lime juice, yuzu and Q Ginger Beer

SHIRO SANGRIA
ROKU Japanese Gin shaken with rosé wine, sake and lychee purée

TOKI™ HIGHBALL
TOKI™ Japanese Whisky, lemon, Fever Tree Club Soda

PRICKLY PEAR MARGARITA
Casamigos Blanco Tequila, lime agave sour and prickly pear purée with a float of Grand Marnier

OLD FASHIONED
Mars 'IWAi' Whisky, sugar, Angostura, Japanese yuzu bitters


ULTIMAT SAKETINI
Ultimat Vodka, Junmai Sake, plum wine, fresh cucumber

SPRITZ UP YOUR LIFE
Ciroc Red Berry Vodka, cranberry and pomegranate juices, lemon sour and sparkling wine

WINE

(150 – 240 cal per glass / 640 per bottle)

SPARKLING	
GIULIANA PROSECCO	Veneto, Italy
MIONETTO GRAN ROSÉ (SPLIT) PROSECCO	Veneto & Trentino, Italy
VEUVE CLICQUOT CHAMPAGNE	Reims, France
SAUVIGNON BLANC	
SANTA RITA '120'	Chile
WHITEHAVEN	Marlborough, New Zealand
SANCERRE DOMAINE BALLAND	Sancerre, France
CHARDONNAY	
RODNEY STRONG	Sonoma, CA
STAG'S LEAP 'HANDS OF TIME'	Napa Valley, CA
'MANNEQUIN' BY ORIN SWIFT	California
PATZ & HALL 'DUTTON RANCH'	Russian River, CA
FAR NIENTE	Napa Valley, CA
ROSÉ, PINOT GRIGIO & AROMATIC WHITES	
GERARD BERTRAND 'COTE DE ROSES'	South of France
'I' ROSÉ BY DOMAINE SERENE	Willamette Valley, OR
DELLA SCALA PINOT GRIGIO	Italy
TERLATO VINEYARDS PINOT GRIGIO	Friuli, Italy
CHATEAU STE. MICHELLE RIESLING	Columbia Valley, WA
PLUM WINE	
RED FLOWER	
PINOT NOIR, MALBEC, MERLOT & BLENDS	
OYSTER BAY PINOT NOIR	Marlborough, New Zealand
MACMURRAY ESTATE PINOT NOIR	Russian River, CA
DOMAINE SERENE 'YAMHILL CUVÉE' PINOT NOIR	Willamette Valley, OR
SALENTEIN RESERVE MALBEC	Valle de Uco, Argentina
H3 BY COLUMBIA CREST MERLOT	Horse Heaven Hills, WA
THE PRISONER RED BLEND	California
CABERNET SAUVIGNON	
STERLING VINEYARDS	Central Coast, CA
CONN CREEK	Napa Valley, CA
SILVER OAK	Alexander Valley, CA



SAKE

(110 – 130 cal per glass / 330 – 420 cal per bamboo / 250 – 760 per bottle)

HOT SAKE		
ARTISANAL SAKE		
TYKU “RED FLOWER” (720 ml)	Tokubetsu Junmai	Nara
KARATAMBA “DRY WAVE”	Honjozo	Hyogo
KUBOTA (720 mlw)	Junmai Dai Ginjo	Niigata
KOSHU MASAMUNE	Junmai	California
SUIGEI “DRUNKEN WHALE”	Tokubetsu Junmai	Kochi
MADOKA (720 ml)	Honjozo	Yamanashi
WAKATAKE “DEMON SLAYER”	Junmai Dai Ginjo	Shizuoka
DASSAI 45 “OTTER FEST”	Junmai Dai Ginjo	Yamaguchi
HEAVENSAKE “SAKE BABY!” (300 ml)	Junmai Ginjo	Hyogo
HAKKAISAN (720 ml)	Junmai Ginjo	Niigata
SPARKLING, FRUIT & NIGORI		
MIO SPARKLING (300 ml)	Junmai Sparkling	Nada
HANA LYCHEE (750 ml)	Lychee-infused	California
SHO CHIKU BAI NIGORI	Nigori	California
NIGORI CRÈME DE SAKE (300 ml)	Nigori	California
CUP SAKE		
KIKUSUI FUNAGUCHI (200 ml can)	Nama Genshu	Niigata
PULPY TANGERINE (180 ml)	Tangerine-infused	Kochi



HIBACHI ENTRÉES

Served with sautéed zucchini, mushrooms and onions, “RA”ckin’ Fried Rice and homemade mustard (170 cal) and ginger (10 cal) dipping sauces

**FILET MIGNON AND COLOSSAL SHRIMP** (1000 cal)

**FILET MIGNON AND CHICKEN** (1220 cal)

**FILET MIGNON AND LOBSTER** (990 cal)

**FILET MIGNON AND SCALLOPS** (990 cal)

**FILET MIGNON, CHICKEN AND COLOSSAL SHRIMP** (1080 cal)

**FILET MIGNON** (920 cal)

**NY STRIP STEAK AND COLOSSAL SHRIMP** (1020 cal)

**NY STRIP STEAK AND CHICKEN** (1040 cal)

**NY STRIP STEAK AND LOBSTER** (980 cal)

LOBSTER, SCALLOPS AND COLOSSAL SHRIMP (920 cal)

CALAMARI, SCALLOPS AND COLOSSAL SHRIMP (1115 cal)

CHICKEN AND COLOSSAL SHRIMP (910 cal)

COLOSSAL SHRIMP (860 cal)



BEER

(95 – 270 cal per bottle)

SAPPORO (12 oz)
KIRIN ICHIBAN (22 oz)
KIRIN ICHIBAN (12 oz)
KIRIN LIGHT (12 oz)
ASAHI ‘SUPER DRY’ (12 oz)
HEINEKEN (12 oz)
HITACHINO NEST ‘WHITE ALE’ (11.2 oz)
HITACHINO NEST ‘DAI DAI’ IPA (11.2 oz)
KYOTO “MATCHA IPA”



BOMBER

TRADITIONAL BOMBER (BEER + SAKE)
LARGE KIRIN ICHIBAN (22 oz)
& SMALL SAKE CARAFE



BOTTLED WATER

ACQUA PANNA (0 cal/1 liter)
SAN PELLEGRINO, SPARKLING (0 cal/1 liter)



DESSERT MENU

DARK CHOCOLATE WHITE MISO BROWNIE (1173 cal)
Warm housemade dark chocolate – shiro miso infused brownie, house caramel sauce, choice of green tea or vanilla ice cream

TEMPURA CHEESECAKE (820 cal)
Cheesecake, coconut tempura, lychee raspberry sauce

MOCHI ICE CREAM (255/270/300 cal)
Green tea, red bean or vanilla

ICE CREAM (180/200 cal)
Maeda-en Japanese ice cream - green tea or vanilla

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