

[HOUSE WINE](#)[HAPPY HOUR](#)[DESSERT](#)[KIDS](#)

Happy Hour

Monday-Saturday (4-5pm)

Nigiri/Sashimi

\$5 (2 pieces each)

Tuna (Maguro)

Salmon (Sake)

Yellowtail

Scallop

Tobiko

Eel

Seasonal White Fish

Drinks

House Wine

\$3

Chardonnay, Pinot Grigio, Merlot, Cabernet

Classic Hot Sake

\$4

5 oz

Classic Cold Sake

\$4

Glass

Beer

\$3

Kirin or Sapporo 12oz

Sho Chiku Bai Nigori Sake

\$4

Glass

Cold & Hot Tasting

Sea Salt Edamame

\$4

Seaweed Salad

\$4.50

Traditional Style

Avocado Salad

\$5

Harumaki

\$4

Veggie Spring Roll

Pork Belly Bao Buns

\$7

Pork or Veggie Gyoza

\$5

Steamed or Pan-Fried

Rock Shrimp

\$5

Spicy aioli, crispy shisho, lychee

Spicy Tuna Kobachi

\$8

Tuna, avocado, mango, spicy kobachi sauce

Jalapeno Hamachi

\$8

Yellowtail, sliced jalapeno, black tobiko, micro cilantro, yuzu sauce

Makimono

Golden California Roll

\$6.50

snow crab, avocado, cucumber, yuzu tobiko

Veggie Garden Roll

\$5

Seasonal vegetables, pickles, seaweed salad rolled with soy paper

Spicy Tuna Roll

\$5

Bigeye tuna, spicy aioli, cucumber, masago

Crunchy Prawn Roll

\$5

Tempura shrimp, avocado, butter lettuce, crispy rice pearls

Unagi Roll

\$5

Baked freshwater eel, avocado, asparagus

Godzilla Roll

\$6

Crab, shrimp, white fish, salmon, avocado, masago, scallion, tempura style rolled with spicy and eel sauce

Mexican Roll

\$7

Shrimp tempura, real crab, Japanese mayo, sliced avocado, asian pear salsa

Banzai Tree Roll

\$7

tuna, yellowtail, crab, avocado, chives, tobiko. Rolled with thinly sliced cucumber, ponzu sauce