

**How to Order**

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Guest Name / Company Name: \_\_\_\_\_ • Ph#: \_\_\_\_\_ ext: \_\_\_\_\_

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Special Instructions:

**Appetizers**

- \_\_\_ Edamame .....4  
*Kosher salted Japanese soy beans*
- \_\_\_ Tempura Combo .....7  
*Two shrimp, three vegetables, and green beans with a dipping sauce*
- \_\_\_ Gyoza Dumpling .....6  
*Traditional pot stickers served with our special sauce (5pcs)*
- \_\_\_ Crispy Calamari Rings.....9  
*Rice floured & flash fried with wasabi cocktail sauce & cilantro lime aioli*
- \_\_\_ Crab Rangoon .....5  
*A mixture of cream cheese, snow crab, garlic, scallions and seasoning in a crisp wonton pouch*
- \_\_\_ Goma Ae.....5  
*Boiled spinach with sesame peanut sauce*
- \_\_\_ Spring Rolls .....7  
*Seasoned beef and jumbo shrimp wrapped in a delicate rice paper with fresh vegetables, angel hair pasta served with peanut vinaigrette sauce*

**Maki Lunch Combo's**

Choose any of the three rolls from below for 16.00

SPICY TAKO MAKI

- |                    |                       |
|--------------------|-----------------------|
| KAPPA MAKI         | OSHINKO MAKI          |
| FUTO MAKI          | *TEKKA MAKI           |
| UNAGI MAKI         | *SPICY TUNA MAKI      |
| *SAKE AVOCADO MAKI | AVOCADO MAKI          |
| SHITAKE MAKI       | SWEET POTATO MAKI     |
| *SAKE MAKI         | *CALIFORNIA MAKI      |
| PHILLY MAKI        | *SPICY NEGI SAKE MAKI |
| *SALMON SKIN MAKI  | *NEGI HAMACHI MAKI    |

**Traditional Maki**

- \_\_\_ Kappa Maki – cucumber.....4
- \_\_\_ Avocado Maki – avocado .....4
- \_\_\_ Oshinko Maki – pickled daikon.....4
- \_\_\_ Shitake Maki – shitake mushrooms .....5
- \_\_\_ Futo Maki – .....5  
*avocado, cucumber, pickled veggies and spinach*
- \_\_\_ Sweet Potato Maki – tempura sweet potato .....5
- \_\_\_ \*Tekka Maki – tuna .....6
- \_\_\_ \*Sake Maki – salmon .....6
- \_\_\_ Unagi Maki – freshwater eel and cucumber.....6
- \_\_\_ \*California Maki – .....7  
*crab, cucumber, sesame seeds, masago and avocado*
- \_\_\_ \*Spicy Tuna Maki – spicy tuna and tempura flakes.....7
- \_\_\_ Tempura Maki – tempura shrimp, cucumber and avocado ....8
- \_\_\_ \*Spider Maki – .....8  
*soft shell crab, mayo, cucumber, masago and avocado*
- \_\_\_ Philly Maki – .....6  
*smoked salmon, scallions, avocado and cream cheese*
- \_\_\_ \*Sake Avocado Maki – salmon, avocado and masago .....6
- \_\_\_ \*Spicy Tako Maki – spicy octopus, scallions, and masago ....6
- \_\_\_ \*Spicy Hotate Maki – scallops, spicy mayo and masago.....7
- \_\_\_ \*Salmon Skin Maki – .....6  
*with tobiko, cucumbers, avocado and daikon sprouts*
- \_\_\_ \*Spicy Negi Sake Maki – .....7  
*salmon, spicy mayo, masago and scallions*
- \_\_\_ \*Negi Hamachi Maki – yellowtail and scallions.....7

**Nigiri/Sashimi**

- \_\_\_ \*Hon Maguro Toro – fatty tuna .....Market Price
- \_\_\_ \*Hon Maguro – blue fin tuna .....Market Price
- \_\_\_ \*Maguro – yellow fin tuna .....5
- \_\_\_ \*Sake – salmon .....5
- \_\_\_ \*Hirame- fluke.....5
- \_\_\_ \*Shiro Maguro – super white tuna.....6
- \_\_\_ \*Saba – mackerel.....5
- \_\_\_ \*Hamachi – yellowtail .....6
- \_\_\_ Smoked Sake – smoked salmon .....5
- \_\_\_ Tako – octopus .....5
- \_\_\_ \*Tai – red snapper .....5
- \_\_\_ \*Suzuki – striped bass.....5
- \_\_\_ \*Ika – squid.....5
- \_\_\_ Unagi – freshwater eel.....5
- \_\_\_ \*Uni – sea urchin roe .....8
- \_\_\_ Kani – crab.....8
- \_\_\_ \*Hotate – scallops.....5
- \_\_\_ \*Ikura – salmon roe.....7
- \_\_\_ \*Tobiko – flying fish roe.....6
- \_\_\_ \*Masago – smelt roe.....5
- \_\_\_ Tamago – egg omelet.....4
- \_\_\_ Ebi – shrimp.....5
- \_\_\_ \*Ama ebi – sweet shrimp.....7

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Special Instructions:

**Soups and Salads**

- \_\_\_ Miso Soup.....3  
*Traditional fermented soybean and fish broth soup with scallion, tofu and wakame (seaweed)*
- \_\_\_ Clear Soup.....3  
*Tofu, wakame, shitake mushroom and noodles*
- \_\_\_ Sake Tumi Salad.....4  
*Spring greens, carrot, and asparagus with house dressing*
- \_\_\_ \* Seared Tuna Salad.....10  
*Peppered seared tuna on spring greens with carrot and house dressing*
- \_\_\_ Sunomono.....5  
*Wakame (seaweed) and cucumber salad dressed with amasu*
- \_\_\_ Seaweed Salad Combo.....7  
*3 kinds of seaweed served with lemon miso dressing*
- \_\_\_ Hiyashi Wakame.....6  
*Seaweed seasoned with sesame oil*
- \_\_\_ Chicken Katsu Salad.....7  
*Deep fried chicken cutlet over spring greens with carrot and lemon miso dressing*

**Bento Boxes**

- \_\_\_ Bulgogi.....10  
*Sweet marinated shaved rib eye, grilled and served with sautéed peppers, onions and mushrooms*
  - \_\_\_ Dak Kalbi.....10  
*Grilled slices of marinated chicken, served with sauteed vegetables and kimchi*
  - \_\_\_ Sushi.....15  
*Two inari, three nigiri, four sashimi, hiyashi wakame, and a chef's special maki roll*
  - \_\_\_ Sushi Special.....10  
*Daily chef's choice of 3 nigiri and 2 rolls*
- Teriyaki**  
*Grilled and glazed with teriyaki sauce*
- \_\_\_ Tofu.....7
  - \_\_\_ Chicken.....8
  - \_\_\_ \*Salmon.....9
  - \_\_\_ \*Rib eye.....10
  - \_\_\_ Scallops.....14

**Tempura**

- Lightly battered and fried*
- \_\_\_ Vegetable.....7
  - \_\_\_ Shrimp & Vegetable.....8
  - \_\_\_ Shrimp.....10

**Entrees**

- Yaki Soba or Yaki Udon**  
*Stir-fried buckwheat noodles with vegetables*
- \_\_\_ Vegetable & Tofu.....9
  - \_\_\_ Chicken.....10
  - \_\_\_ Beef.....11
  - \_\_\_ Shrimp.....12

**Fried Rice**

- Stir-fried with egg and vegetables*
- \_\_\_ Vegetable & Tofu.....9
  - \_\_\_ Chicken.....10
  - \_\_\_ Beef.....11
  - \_\_\_ Shrimp.....12
  - \_\_\_ Chicken Katsu Don.....8  
*Deep fried breaded chicken breast simmered with egg and vegetables served over a bowl of rice*

- \_\_\_ Ten Don.....7  
*Shrimp & vegetable tempura with sweet soy sauce over a bowl of rice*
- \_\_\_ Tempura Udon.....12  
*Udon noodles in a fish broth served with tempura shrimp & vegetables*
- \_\_\_ Sesame Chicken.....12  
*Battered chicken and broccoli stir fried in a sweet sesame sauce, served with sticky rice*
- \_\_\_ Bibimbop.....9  
*Traditional Korean rice bowl served with sauteed vegetables, marinated shaved rib eye, a fried egg and spicy kochojang sauce*
- \_\_\_ Hwaedupbop.....12  
*Traditional Korean rice bowl surrounded by lettuce, topped with fresh cucumber, onion, daikon sprouts, tobiko and raw fish. Served with sweet kochujang sauce*

**Specialty Maki**  
**(Half roll 9.00 Whole roll 16.00)**

- \_\_\_ \*Godzilla  
*Tempura shrimp, avocado, cucumber, scallions, cream cheese, tobiko, sriracha and tempura flakes served with unagi sauce and wasabi mayo drizzled on top*
- \_\_\_ \*Kai Fire  
*Tempura salmon, avocado, cucumber, scallions, daikon sprouts, tobiko & tempura flakes served with sriracha and wasabi mayo drizzled on top*
- \_\_\_ Dragon  
*Unagi and cucumber on the inside, unagi and avocado on the outside served with unagi sauce*
- \_\_\_ \*Caterpillar  
*Snow crab, avocado, masago and cucumber on the inside and unagi and avocado on the outside served with wasabi mayo and unagi sauce*
- \_\_\_ Sexy Scallops  
*Panko scallops, cream cheese, avocado and tempura flakes served with wasabi mayo and thin egg wraps over the top*
- \_\_\_ \*Volcano  
*Spicy octopus, scallions and masago on the inside and spicy tuna tartar on the outside with unagi sauce drizzled on top*
- \_\_\_ Hawaiian  
*Tempura white fish, cucumber, avocado, cream cheese, peanuts, scallions and tobiko topped with a pineapple-cilantro relish and drizzled with green tea garlic miso sauce*
- \_\_\_ Buddy Fried  
*Snow crab, smoked salmon, cream cheese and avocado fried with panko and served with eel sauce and spicy mayo drizzled over the top*
- \_\_\_ \*King Kong  
*Rib-eye cooked medium rare, cucumber, avocado, spicy crab, tobiko and tempura flakes on the inside with tempura flakes and dynamite topping (shrimp, scallops, octopus, squid, masago, garlic butter and sriracha mayo) on the outside*
- \_\_\_ \*Viva La Mexico  
*Yellowfin tuna and yellowtail, cilantro, avocado, scallions, cucumber, jalapenos and tempura flakes topped with tobiko and a jalapeno mango mayo drizzle*