



STARTERS

MISO SOUP \$2.5

Soybean soup with green onion, tofu, and seaweed

EDAMAME \$3.95

Boiled and salted soybeans

GYOZA \$4.95

Pan fried pork and vegetable dumplings

EBI SHUMAI \$4.95

Steamed shrimp dumplings

BACON BAGS \$4.95

Fried wontons filled with cream cheese, crab, and bacon

GOMAE \$4.95

Spinach with sesame seed dressing

SUNOMONO \$4.95

Pickled cucumber salad with kani kama

WAKAME \$5.95

Japanese seaweed salad

HOUSE SALAD \$5.95

Mixed greens, assorted vegetables, and ginger dressing

UNAGI POPPERS \$6.95

Panko fried jalapeños filled with unagi and cream cheese

CHICKEN POPS \$6.95

Deep fried chicken wings marinated in a garlic soy sauce

CRISPY CALAMARI \$6.95

Panko breaded squid

RIB EYE ASPARAGUS MAKI \$7.95

Asparagus wrapped with rib eye, finished in teriyaki sauce

TEMPURA STARTER

Vegetable \$4.95 | Shrimp \$7.5 | Combo \$6.95

Battered shrimp or vegetables or combination of each

RAMEN

Served with egg, pork belly, and scallions

MISO RAMEN \$13.95

Red and white miso broth with corn and fish cake

SPICY GARLIC RAMEN \$13.95

Tan tan men broth with spinach and bean sprouts

TONKOTSU RAMEN \$13.95

Rich pork bone broth with pickled bamboo and ginger

NOODLES

TEMPURA UDON \$10.95

Noodles in a fish broth with shrimp & vegetable tempura

YAKI SOBA \$10.95

Stir fried egg noodles with chicken and vegetables

NABEYAKI UDON \$12.5

Shrimp tempura, chicken, fish cake, and vegetables in a hot pot

SPICY RIB EYE NABEYAKI UDON \$12.5

Spicy broth, shrimp tempura, beef, and vegetables

YAKI UDON \$12.5

Stir fried udon noodles with rib eye and vegetables

ENTREES

Served with miso soup or salad and rice

EBI CHAHAN \$10.95

Fried rice with shrimp and vegetables

SABA SHIOYAKI \$12.5

Salt grilled mackerel

PORK KATSU \$12.5

Panko coated pork cutlet

CHICKEN KATSU \$12.5

Panko coated chicken cutlet

SHRIMP & VEGETABLE TEMPURA ENTREE \$12.5

Japanese style battered shrimp and vegetables

SALMON SHIOYAKI \$15.95

Salt grilled salmon

TERIYAKI

Chicken \$12.5 | Salmon \$15.95 | Rib Eye \$15.95

BENTO BOX

Served with rice, house salad, miso soup, shrimp & vegetable tempura, and 4-piece California Roll

SHRIMP & VEGETABLE TEMPURA BENTO BOX \$16.95

KATSU BENTO BOX

Pork \$16.95 | Chicken \$16.95

SHIOYAKI BENTO BOX

Saba \$16.95 | Salmon \$18.5

TERIYAKI BENTO BOX

Chicken \$16.95 | Salmon \$18.5 | Rib Eye \$18.5

NIGIRI & SASHIMI

2 piece per order of nigiri / 3 piece per order of sashimi

SHRIMP Ebi \$4 / \$6

SMELT ROE Masago \$4 / \$6

SWEET OMELET Tamago \$4 / \$6

MACKEREL Saba \$4.5 / \$6.75

FLYING FISH ROE Tobiko \$4.5 / \$6.75

SALMON Sake \$5 / \$7.5

SUPER WHITE TUNA Escolar \$5 / \$7.5

YELLOWTAIL Hamachi \$5 / \$7.5

FATTY SALMON Beni-toro \$5 / \$7.5

BIG EYE TUNA Maguro \$5 / \$7.5

SMOKED SALMON Kunsei Sake \$5 / \$7.5

FRESH WATER EEL Unagi \$5 / \$7.5

OCTOPUS Tako \$5 / \$7.5

SCALLOP Hotate \$5 / \$7.5

STRIPED SEA BASS Suzuki \$5 / \$7.5

Hand rolls available | Extra Sauce \$1 | Rice \$1.5

Substitution charge for ingredients vary * Prices subject to change

Please inform your server of any food allergies

20% gratuity added to parties of 6 or more

SUSHI BAR

Served with miso soup or salad

CHIRASHI \$15.95

Chef's selection of assorted fish served on sushi rice

SUSHI A \$15.95

Tuna, salmon, octopus, shrimp, and tamago nigiri with one California maki

SUSHI B \$19.95

Tuna, salmon, octopus, shrimp, tamago, yellowtail, striped sea bass, mackerel, and super white tuna nigiri with one spicy tuna maki

SUSHI & SASHIMI SET \$19.95

Chef's selection of 6 piece nigiri and 6 piece sashimi

SASHIMI A \$19.95

Chef's selection of 6 different sashimi (12 pieces total)

SASHIMI B \$26.95

Chef's selection of 6 different sashimi (18 pieces total)

SASHIMI DON

Choice of assorted fish served on sushi rice

Served with miso soup or salad

SAKE DON \$16.95

TEKKA DON \$16.95

HAMACHI DON \$16.95

UNAGI DON \$16.95

MAKI / ROLL

AVOCADO \$3.95

KAPPA Cucumber \$3.95

CALIFORNIA Kani kama, avocado, cucumber \$4.5

AAC Asparagus, avocado, cucumber \$4.5

TEKKA Tuna \$4.5

SAKE Salmon \$4.5

EBI Shrimp \$4.5

GREEN BEAN \$4.5

SWEET POTATO \$4.5

SPICY CALIFORNIA \$4.5

SPICY SALMON \$4.5

SPICY SHRIMP TEMPURA \$4.5

NEGI HAMACHI Yellowtail, green onion \$4.95

SPICY TUNA \$4.95

SPICY SCALLOP \$4.95

SPICY TAKO \$4.95

SPICY HAMACHI \$4.95

SALMON SKIN with avocado \$5.5

ALASKA Salmon, avocado \$5.5

BOSTON Tuna, avocado \$5.5

UNA Q Unagi and cucumber \$5.5

CRUNCHY CALIFORNIA \$5.95

California maki, cream cheese, tempura crumbs

CRUNCHY SPICY TUNA \$5.95

Spicy tuna, cucumber, tempura crumbs

NEW YORK \$5.95

Unagi, cream cheese, avocado, cucumber

PHILLY \$5.95

Smoked salmon, cream cheese, avocado

SPECIAL MAKI

CRUNCH \$7.75

Shrimp tempura, cucumber, avocado, masago, tempura crumbs, unagi sauce

SAN FRAN \$7.75

Salmon, avocado, jalapeño, tempura crumbs, unagi sauce, wasabi mayo

PICO PICO \$7.75

Shrimp tempura and avocado topped with pico de gallo and chili sauce

VOLCANO \$7.75

Shrimp tempura and avocado topped with spicy crab and sweet chili sauce

STYXX \$7.75

Fried sweet potato, jalapeño, cilantro, and cream cheese topped with unagi sauce, and tempura crumbs

SPIDER \$8.75

Soft shell crab, avocado, cucumber, spicy mayo

PICANTE \$8.75

Yellowtail, jalapeño, cilantro, avocado, spicy mayo, lemon juice

MIAMI \$8.75

Fried roll; unagi, cream cheese, avocado, kani kama, masago, unagi sauce

TIGER \$9.95

Shrimp tempura, cream cheese, and avocado topped with salmon

RAINBOW \$9.95

California roll topped with salmon, tuna, yellowtail, and shrimp

DRAGON \$9.95

Spicy shrimp tempura, cucumber topped with unagi, avocado, unagi sauce

UMI \$9.95

Shrimp tempura and avocado topped with tuna, tempura crunch, masago, mayo, and unagi sauce

DYNAMITE \$9.95

Crab mix and cream cheese roll topped with baked scallop dynamite, unagi sauce and tempura crumbs

FAVE \$9.95

Fried roll; crab mix and cream cheese roll topped with spicy tuna, unagi sauce, chili sauce, and jalapeño slices

FIRECRACKER \$10.95

Smoked salmon, avocado, and cilantro topped with seared super white tuna, wasabi mayo, and serrano pepper

SMOKEY BEAR \$10.95

Unagi, cream cheese, avocado, tempura crumbs, and masago mayo topped with smoked salmon, finished with unagi sauce

NAMA \$10.95

Super white tuna and avocado wrapped in soy bean paper, topped with salmon, wasabi mayo, chili oil, and red tempura crumbs

MAINE \$12.5

Lobster tail, chipotle sauce, and dates topped with mango and a plum sake infused raspberry sauce

GODZILLA \$12.5

Shrimp tempura, cream cheese, avocado, and spicy mayo topped with unagi, tempura crumbs, red tobiko, unagi sauce, and wasabi mayo

MAKI COMBO

Served with miso soup or salad

VEGGIE MAKI COMBO \$11.5

Three Vegetable Maki: Sweet Potato, Avocado, and Cucumber

CALIFORNIA LOVE COMBO \$12.5

Three California Maki: Regular, Spicy, and with Masago

SPICY MAKI COMBO \$12.5

Three Spicy Maki: Tuna, Salmon, and California

TRIPLE MAKI COMBO \$13.5

Three Basic Maki: Boston, Alaska, and California

CRUNCHY COMBO \$15.95

Three Maki: Crunchy Spicy Tuna, Crunchy California, and Crunch Roll

