



STARTERS

- MISO SOUP** \$1.95
Soybean soup with green onion, tofu, and seaweed
- EDAMAME** \$3.50
Boiled and salted soybeans
- GYOZA** \$3.95
Pan fried homemade pork and vegetable dumplings
- EBI SHUMAI** \$3.95
Steamed homemade shrimp and pork dumplings
- BACON BAGS** \$3.95
Fried wontons filled with cream cheese, crab, and bacon
- WAKAME** \$3.95
Japanese seaweed salad
- GOMAE** \$3.95
Spinach and sesame seed dressing
- SUNOMONO** \$3.95
Pickled cucumber salad with kani kama
- HOUSE SALAD** \$4.50
Mixed greens, vegetables, and ginger dressing
- UNAGI POPPERS** \$4.50
Panko fried jalapeños filled with unagi and cream cheese
- CHICKEN POPS** \$4.95
Deep fried chicken wings marinated in a spicy garlic sauce
- CRISPY CALAMARI** \$5.95
Panko breaded squid
- RIB EYE ASPARAGUS MAKI** \$5.95
Asparagus wrapped with rib eye, finished in teriyaki sauce
- TEMPURA STARTER**
Vegetable \$3.95 | Shrimp \$5.95 | Combo \$5.50
Battered shrimp or vegetables or combination of each

RAMEN

Served with egg, pork belly, and scallions

- MISO RAMEN** \$12.95
Red and white miso broth with corn and fish cake
- SPICY GARLIC RAMEN** \$12.95
Tan tan men broth with spinach and bean sprouts
- TONKOTSU RAMEN** \$12.95
Rich pork bone broth with pickled bamboo and ginger

NOODLES

- TEMPURA UDON** \$8.95
Noodles in a dashi broth with shrimp & vegetable tempura
- YAKI SOBA** \$8.95
Stir fried egg noodles with chicken and vegetables
- NABEYAKI UDON** \$8.95
Shrimp tempura, chicken, fish cake, and vegetables in a hot pot
- SPICY RIB EYE NABEYAKI UDON** \$9.95
Spicy broth, shrimp tempura, beef, and vegetables
- YAKI UDON** \$9.95
Stir fried udon noodles with rib eye and vegetables

ENTREES

Served with miso soup or salad and rice

- EBI CHAHAN** \$8.95
Fried rice with shrimp and vegetables
- SABA SHIOYAKI** \$9.95
Salt grilled mackerel
- PORK KATSU** \$9.95
Panko coated pork cutlet
- CHICKEN KATSU** \$9.95
Panko coated chicken cutlet
- SHRIMP & VEGETABLE TEMPURA ENTREE** \$9.95
Japanese style battered shrimp and vegetables
- SALMON SHIOYAKI** \$12.95
Salt grilled salmon
- TERIYAKI**
Chicken \$9.95 | Salmon \$12.95 | Rib Eye \$12.95

BENTO BOX

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

- SHRIMP & VEGETABLE TEMPURA BENTO BOX** \$13.95
- KATSU BENTO BOX**
Pork \$13.95 | Chicken \$13.95
- SHIOYAKI BENTO BOX**
Saba \$13.95 | Salmon \$13.95
- TERIYAKI BENTO BOX**
Chicken \$13.95 | Salmon \$14.95 | Rib Eye \$14.95

NIGIRI & SASHIMI

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

- SHRIMP** Ebi \$3 / \$4.5
- SMELT ROE** Masago \$3 / \$4.5
- SWEET OMELET** Tamago \$3 / \$4.5
- SALMON** Sake \$3.5 / \$5.25
- MACKEREL** Saba \$3.5 / \$5.25
- SUPER WHITE TUNA** Escolar \$3.5 / \$5.25
- FLYING FISH ROE** Tobiko \$3.5 / \$5.25
- YELLOWTAIL** Hamachi \$4 / \$6
- FATTY SALMON** Beni-toro \$4 / \$6
- BIG EYE TUNA** Maguro \$4 / \$6
- SMOKED SALMON** Kunsei Sake \$4 / \$6
- FRESH WATER EEL** Unagi \$4 / \$6
- OCTOPUS** Tako \$4 / \$6
- SCALLOP** Hotate \$4 / \$6
- STRIPED SEA BASS** Suzuki \$4 / \$6

Hand rolls available | 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 \$12.95

Chef's selection of assorted fish served on sushi rice

SUSHI A \$12.95

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

SUSHI B \$16.95

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

SUSHI / SASHIMI SET \$16.95

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

SASHIMI A \$16.95

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

SASHIMI B \$23.95

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

SASHIMI DON

Choice of assorted fish served on sushi rice

SAKE DON \$12.95

TEKKA DON \$13.95

HAMACHI DON \$13.95

UNAGI DON \$13.95

MAKI / ROLL

AVOCADO \$2.95

KAPPA Cucumber \$2.95

CALIFORNIA Kani kama, avocado, cucumber \$3.50

AAC Asparagus, avocado, cucumber \$3.50

TEKKA Tuna \$3.50

SAKE Salmon \$3.50

EBI Shrimp \$3.50

SALMON SKIN With avocado \$3.50

GREEN BEAN \$3.50

SWEET POTATO \$3.50

SPICY CALIFORNIA \$3.50

SPICY SALMON \$3.50

SPICY SHRIMP TEMPURA \$3.50

ALASKA Salmon, avocado \$3.95

BOSTON Tuna, avocado \$3.95

NEGI HAMACHI Yellowtail, green onion \$3.95

SPICY TUNA \$3.95

SPICY SCALLOP \$3.95

SPICY TAKO \$3.95

SPICY HAMACHI \$3.95

UNA Q Unagi and cucumber \$3.95

CRUNCHY CALIFORNIA \$4.50

California maki, cream cheese, tempura crumbs

CRUNCHY SPICY TUNA \$4.95

Spicy tuna, cucumber, tempura crumbs

NEW YORK \$4.95

Unagi, cream cheese, avocado, cucumber

PHILLY \$4.95

Smoked salmon, cream cheese, avocado

SPECIAL MAKI

CRUNCH \$5.95

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

SAN FRAN \$5.95

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

SPIDER \$5.95

Soft shell crab, avocado, cucumber, spicy mayo

PICO PICO \$5.95

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

VOLCANO \$5.95

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

STYXX \$5.95

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

PICANTE \$6.95

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

MIAMI \$6.95

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

TIGER \$6.95

Shrimp tempura, cream cheese, and avocado topped with salmon

RAINBOW \$7.95

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

DRAGON \$7.95

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

UMI \$7.95

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

DYNAMITE \$7.95

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

FAVE \$7.95

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

FIRECRACKER \$8.95

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

SMOKEY BEAR \$8.95

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

MAINE \$9.95

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

NAMA \$9.95

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

GODZILLA \$10.95

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

CALIFORNIA LOVE COMBO \$9.95

Three California Maki: Regular, Spicy, and with Masago

SPICY MAKI COMBO \$9.95

Three Spicy Maki: Tuna, Salmon, and California

TRIPLE MAKI COMBO \$9.95

Three Basic Maki: Boston, Alaska, and California

VEGGIE MAKI COMBO \$9.95

Three Vegetable Maki: Sweet Potato, Avocado, and Cucumber

CRUNCHY COMBO \$12.95

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

