

Appetizer

- A1. Yakitori 3.50
Japanese style chicken kabob, marinated chicken and onion on a skewer.
- A2. Chicken Karaage 3.50
Japanese style fried chicken, boneless chicken marinated in ginger sauce.
- A3. Tempura 4.95
Shrimps and vegetables fried with light batter.
- A4. Vegetable Tempura . . . 3.95
Assorted vegetables fried with light batter.
- A5. Vegetable Spring roll . . 3.00
Shredded vegetables wrapped in a delicate crepe then fried.
- A6. Crab Rangoon 3.00
Shredded crab meat, cheese and onion dumpling, deep fried.
- A7. Beef Tataki 6.50
Slice beef, charcoal broiled rare. Served with house sauce.
- A8. Agedashi Tofu 3.75
Fried bean curd with house dipping sauce.
- A9. Tofu salsa 4.25
Seared tofu topped with Japanese salsa.
- A10. Edamame 3.50
Boiled soy beans.
- A11. Sunomono Salad 6.50
Fresh seafood and vegetables with vinaigrette dressing.
- A12. Sushi Sampler 6.95
Tuna, salmon, yellowtail, shrimp.
- A13. Sashimi Sampler 10.95
Tuna, salmon, yellowtail.

Soup

- S1. Miso Soup 2.50
Traditional Japanese soup with tofu and wakame seaweed.
- S2. Shitake Mushroom and Vegetable Soup 3.00
Clear chicken broth with shitake mushroom and vegetables.

Entree

All entree served with miso soup and rice

- E1. Chicken Teriyaki 11.95
Grilled chicken with home style teriyaki sauce.
- E2. Beef Teriyaki 15.95
Grilled tenderloin beef with home style teriyaki sauce.
- E3. Chicken Katsu roll 13.95
Asparagus, carrots, green onions rolled in thin slices of chicken. Breaded and fried.
- E4. Beef Yakiniiku 14.95
Sliced tenderloin beef and vegetables, sautéed in garlic sauce.
- E5. Salmon Teriyaki 15.95
Grilled salmon steak with home style teriyaki sauce.
- E6. Pork katsu 13.50
Pork tenderloin cutlet top with vegetables and Japanese style gravy.
- E7. Tempura 15.50
Shrimp and vegetables fried with light Japanese batter.
- E8. Vegetable Tempura 10.95
Vegetables fried with light Japanese batter.
- E9. Kushiage 13.95
Shrimp, scallop, beef, chicken with vegetable on a skewer Breaded and fried.

Sushi & Sashimi

All entree served with miso soup and rice

- E10. Sushi Deluxe 18.00
Tuna. White fish. Salmon. Yellow tail. Shrimps. Mackerel. Surf clam. Squid. Eel. Egg cake. California roll.
- E11. Sashimi Deluxe 23.50
Tuna. White fish. Salmon. Yellow tail. Octopus. Surf clam.
- E12. Sushi Sashimi Combination . . 26.50
Tuna, White fish, Salmon, Yellow tail, Octopus Sashimi. with seven pieces of chef's choice nigiri and California roll.
- E13. Chirashi 18.50
Vinaigrette rice topped with chef's choice of sashimi

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