

ZENSAI APPETIZER



BONSAI TREE CRABSTICK, AVOCADO, MASAGO, KAIWARE WRAPPED IN CUCUMBER	12.00	EDAMAME REGULAR 10.00 KURO 11.00 STEAMED SOY BEANS WITH SALT	
HAMACHI SERRANO THINLY SLICED YELLOWTAIL W/CHILI AND PONZU	29.00	CRISPY RICE W/SPICY TUNA, SERRANO CHILI, AVOCADO & EEL SAUCE	25.00
KANPACHI USUZUKURI THINLY SLICED AMBERJACK WITH YUZU PEPPER	29.00	GINDARA SAIKYO-YAKI BROILED MISO CURED BLACK COD	38.00
MAGURO ZUKE SOY MARINATED TUNA WITH GARLIC CHIP & ONION SAUCE	26.00	DYNAMITE BROILED SEA SCALLOP & SMELT ROE W/ MUSHROOMS	26.00
NUTA AE TUNA SASHIMI WITH SCALLION & MUSTARD MISO	22.00	HOTATE ITAME SAUTÉED SCALLOP WITH ASPARAGUS & BLACK PEPPER	18.00
OSHINKO ASSORTED PICKLES	14.00	HAMACHI KAMA BROILED YELLOWTAIL COLLAR WITH SEA SALT (OR TERIYAKI)	18.00
PHOENIX VEGETABLES WRAPPED IN CUCUMBER, TOPPED WITH AVOCADO & TERIYAKI	15.00	SAKE KAMA BROILED SALMON COLLAR WITH SEA SALT (OR TERIYAKI)	16.00
TAKO SUMISO HOUSE CURED OCTOPUS SASHIMI IN MUSTARD MISO	15.00	POPCORN SHRIMP TEMPURA WITH HOMEMADE WASABI SAUCE	24.00
UNA KYU EEL WRAPPED IN CUCUMBER	17.00	SHUMAI HOME MADE STEAMED PORK DUMPLINGS	18.00
USUZUKURI THINLY SLICED FLUKE WITH VINEGAR SAUCE	27.00	EBI SHUMAI HOME MADE SHRIMP DUMPLINGS	19.00
TATAKI TARTARE WITH QUAIL EGG, SHISO & TAMARI		SUNOMONO VINEGAR SAUCE	
HAMACHI YELLOWTAIL	21.00	MIXED ASSORTED SEAFOOD	18.00
SAKE SALMON	20.00	KANI BLUE CRAB WRAPPED IN CUCUMBER	26.00
TORO TUNA BELLY	26.00	TARABA-GANI KING CRAB WRAPPED IN CUCUMBER	29.00
MAGURO TUNA	21.00	TAKO OCTOPUS	18.00

SALAD

HOUSE SALAD LETTUCE, AVOCADO, CARROT & WATERCRESS	15.00	SAWARA KYURI SPANISH MACKEREL & CUCUMBER WITH PONZU SAUCE	12.00
WAKAME GREEN SEAWEED WITH SESAME DRESSING	9.00	HIJIKI DARK SEAWEED W/ SESAME DRESSING	8.50

OSUIMONO SOUP

MISO	7.50	KARAI SAKANA SPICY SEAFOOD	19.00
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CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

*** IF YOU HAVE FOOD ALLERGIES PLEASE INFORM US ***

YAKIMONO COOKED DISHES

SAKE YAKIMONO PAN SEARED SALMON W/ STEAMED BOK CHOY & YUZU-BUTTER SAUCE	34.00
RIBEYE STEAK W/ CREMINI, ENOKI, MATTAKE, & SHITAKE MUSHROOMS, TERIYAKI SAUCE	48.00
ISE EBI STEAMED LOBSTER W/ MISO BUTTER	68.00

DONBURI BOWLS

OYAKODON SALMON & SALMON ROE	32.00
TEKKADON TUNA	26.00
UNADON BROILED EEL, RICE & PICKLES	34.00

PLATTERS

TOSHI'S CHOICE PER PERSON OMAKASE	150.00
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BLUE RIBBON SPECIAL VERY SPECIAL PLATTER, 2 TO 4 PEOPLE	275.00
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ISE EBI SASHIMI	68.00
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HONDO ASSORTED SPICY GUNKAN & ROLLS	38.00
1 GUNKAN EACH OF SPICY CRAB, SPICY WHITE FISH & SPICY SALMON	
1 ROLL EACH OF SPICY SCALLOP, SPICY TUNA SPICY YELLOWTAIL	

SUSHI 7 PIECES & 1 ROLL	36.00
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SUSHI DELUXE 10 PIECES & 1 ROLL	44.00
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SASHIMI 12 PIECES	41.00
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SASHIMI DELUXE 18 PIECES	52.00
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SUSHI SASHIMI COMBINATION 6 SUSHI, 9 SASHIMI & 1 ROLL	56.00
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ROLL CHOICES:

CALIFORNIA KANIKAMA, TUNA, SPICY TUNA, CUCUMBER

OR CHOICE FROM OUR A LA CARTE MENU

(PRICE VARIED)

HAKOZUSHI BOX SUSHI

HON-MAGURO AVOCADO BLUE FIN TUNA & Vocado	31.00
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MAGURO AVOCADO TUNA & AVOCADO	22.00
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SMOKED SAKE & SHISO SMOKED SALMON	20.00
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UNAGI AVOCADO EEL & AVOCADO	24.00
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MAKI SPECIAL ROLLS

BLUE RIBBON 1/2 LOBSTER, SHISO & BLACK CAVIAR	32.00
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CALIFORNIA

WITH KANIKAMA CRABSTICK	11.00
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WITH BLUE CRAB INSIDE OUT	16.00
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WITH KING CRAB INSIDE OUT	24.00
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NEGI TORO TUNA BELLY W/SCALLION	18.00
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SPICY TUNA	12.50
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WITH TEMPURA FLAKES & CUCUMBER INSIDE OUT	14.50
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SPICY CRAB ROLL BLUE CRAB & SHISO	17.50
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SPICY LOBSTER ROLL	19.00
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KARAI KAIBASHIRA SPICY SCALLOP & SMELT ROE	19.50
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NIJI SEVEN COLOR RAINBOW	29.00
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SAKANA SAN SHU YELLOWTAIL, TUNA & SALMON	16.00
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SALMON & AVOCADO	13.00
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SAKE IKURA SALMON & SALMON ROE	18.00
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SAKE KAWA SALMON SKIN	12.00
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SAKE & SAKE KAWA SALMON & SALMON SKIN W/ CUCUMBER & BURDOCK	21.00
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NEGI HAMA YELLOWTAIL & SCALLION	13.00
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ENOKI HAMACHI YELLOWTAIL & STRAW MUSHROOM	14.00
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FUTOMAKI KANIKAMA, TAMAGO, KANDYO, SHITAKE, & SPINACH	13.00
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KYURI SPECIAL EEL, CRABSTICK, CUCUMBER & AVOCADO	17.00
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DRAGON EEL, AVOCADO & RADISH SPROUTS	23.50
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EBI TEMPURA ROLL FRIED SHRIMP W/ RADISH SPROUT & AVOCADO	17.00
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YASAI VEGETABLE ROLLS

AVOCADO	13.00
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ENOKI STRAW MUSHROOM	11.00
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KANDYO SQUASH	10.00
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KYURI CUCUMBER	10.00
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NATTO FERMENTED BEANS	11.00
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SHITAKE BLACK MUSHROOM	11.00
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TAKUAN PICKLED RADISH	11.00
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UME SHISO SALTED SOUR PLUM W/JAPANESE MINT LEAF	13.00
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YAMA GOBO BURDOCK ROOT	11.00
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SUSHI TO SASHIMI**TAIHEIYO**

PACIFIC OCEAN

BINNAGA ALBACORE	6.50
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MASU-NO-SUKE KING SALMON	12.00
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HAMACHI YELLOWTAIL	6.50
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KANDACHI AMBERJACK	7.50
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MADAI JAPANESE RED SNAPPER	6.00
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SHIME SABA HOUSE CURED MACKEREL	8.75
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MASAGO SMELT ROE	6.25
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EBI COOKED SHRIMP	5.50
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KANIKAMA CRABSTICK	5.00
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TARABA-GANI KING CRAB	9.75
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TAKO OCTOPUS	6.00
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KAIBASHIRA SEA SCALLOP	7.50
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UNI SEA URCHIN	11.00
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TAISEIYO

ATLANTIC OCEAN

HON-MAGURO BLUE FIN TUNA	10.00
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O-TORO BLUE FIN TUNA BELLY	18.00
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CHU-TORO MEDIUM BLUE FIN TUNA BELLY	16.00
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MAGURO TUNA	7.00
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MAGURO ZUKE SOY MARINATED TUNA	7.25
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SAKE SALMON	6.50
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SAKE TORO SEARED SALMON BELLY	8.00
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SMOKED SAKE SMOKED SALMON	6.50
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IKURA SALMON ROE	7.50
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IWANA ARCTIC CHAR	6.50
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SAWARA SPANISH MACKEREL	6.00
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HIRAME FLUKE	6.50
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ENGAWA FLUKE FIN	6.25
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UNAGI FRESH WATER EEL	7.50
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MUSHI ISE EBI COOKED LOBSTER	10.00
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KARAI ISE EBI SPICY LOBSTER WITH EGG WRAPPER	12.00
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KANI BLUE CRAB	7.50
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TAMAGO SWEET EGG	5.50
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EXTRAS

UDAMA QUAIL EGG +\$1.25 MASAGO SMELT ROE +\$3.25 AVOCADO +\$1.25 KYURI CUCUMBER +\$1.00 SHISO MINT LEAF +\$1.00
SPICY SMELT ROE +\$1.50

MAKI ROLL +\$3.00 INSIDE OUT +\$2.00 TEMAKI HANDROLL +\$2.00

AVOCADO WRAP +\$6.00 CUCUMBER WRAP +\$3.00

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