



ZENSAI APPETIZER

BONSAI TREE CRABSTICK, AVOCADO, MASAGO, KAIWARE WRAPPED IN CUCUMBER	12.00	EDAMAME STEAMED SOY BEANS WITH SALT	REGULAR 10.00	KURO	11.00
HAMACHI SERRANO THINLY SLICED YELLOWTAIL W/CHILI AND PONZU	29.00	CRISPY RICE W/SPICY TUNA, SERRANO CHILI, AVOCADO & EEL SAUCE			25.00
KANDACHI 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	CAULIFLOWER TEMPURA WITH SWEET MISO & CHILI DIPPING SAUCES			17.00
USUZUKURI THINLY SLICED FLUKE WITH VINEGAR SAUCE	27.00	SHUMAI HOME MADE STEAMED PORK DUMPLINGS			18.00
GYOZA FRIED BEEF DUMPLINGS W/ PONZU DIPPING SAUCE	24.00	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	HORENSO GOMA AE SPINACH W/ SESAME DRESSING			14.00
WAKAME GREEN SEAWEED WITH SESAME DRESSING	9.00	HIJIKI DARK SEAWEED W/ SESAME DRESSING			8.50
SAN DAIKON THREE RADISH SALAD W/ PONZU & MISO VINAIGRETTE	19.00	YASEI KINOKO MUSHROOMS, WATERCRESS & SWEET POTATO W/ TAMARI			21.00
		OSUIMONO SOUP			
MISO	7.50	KARAI SAKANA SPICY SEAFOOD			19.00

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, MATAKE, & 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
BLUE RIBBON SPECIAL VERY SPECIAL PLATTER, 2 TO 4 PEOPLE	275.00

ISE EBI SASHIMI	68.00
HONDO ASSORTED SPICY GUNKAN & ROLLS 1 GUNKAN EACH OF SPICY CRAB, SPICY WHITE FISH & SPICY SALMON 1 ROLL EACH OF SPICY SCALLOP, SPICY TUNA SPICY YELLOWTAIL	38.00

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

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 & AVOCADO	31.00
MAGURO AVOCADO TUNA & AVOCADO	22.00
SMOKED SAKE & SHISO SMOKED SALMON	20.00
UNAGI AVOCADO EEL & AVOCADO	24.00

MAKI SPECIAL ROLLS

BLUE RIBBON 1/2 LOBSTER, SHISO & BLACK CAVIAR	38.00
CALIFORNIA	
WITH KANIKAMA CRABSTICK	11.00
WITH BLUE CRAB INSIDE OUT	16.00
WITH KING CRAB INSIDE OUT	26.00
NEGI TORO TUNA BELLY W/SCALLION	18.00
SPICY TUNA	12.50
WITH TEMPURA FLAKES & CUCUMBER INSIDE OUT	14.50
SPICY CRAB ROLL BLUE CRAB & SHISO	17.50
SPICY LOBSTER ROLL	19.00
KARAI KAIBASHIRA SPICY SCALLOP & SMELT ROE	19.50
SAKANA SAN SHU YELLOWTAIL, TUNA & SALMON	16.00
SAKE & SAKE KAWA SALMON & SALMON SKIN W/ CUCUMBER & BURDOCK	21.00
SAKE KAWA SALMON SKIN	12.00
SAKE IKURA SALMON & SALMON ROE	18.00
NEGI HAMA YELLOWTAIL & SCALLION	13.00
ENOKI HAMACHI YELLOWTAIL & STRAW MUSHROOM	14.00
FUTOMAKI KANIKAMA, TAMAGO, KANDYO, SHITAKE, & SPINACH	13.00
NIJI SEVEN COLOR RAINBOW	29.00
KYURI SPECIAL EEL, CRABSTICK, CUCUMBER & AVOCADO	17.00
DRAGON EEL, AVOCADO & RADISH SPROUTS	23.50
KAKI FRI FRIED PACIFIC OYSTER W/ LETTUCE & MAYO	18.00
EBI TEMPURA ROLL FRIED SHRIMP W/ RADISH SPROUT & AVOCADO	17.00
YASAI VEGETABLE ROLLS	
AVOCADO	13.00
ENOKI STRAW MUSHROOM	11.00
KANDYO SQUASH	10.00
KYURI CUCUMBER	10.00
NATTO FERMENTED BEANS	11.00
SHITAKE BLACK MUSHROOM	11.00
TAKUAN PICKLED RADISH	11.00
UME SHISO SALTED SOUR PLUM W/JAPANESE MINT LEAF	13.00
YAMA GOBO BURDOCK ROOT	11.00

SUSHI TO SASHIMI

TAIHEIYO

PACIFIC OCEAN

BINNAGA ALBACORE	6.50
MASU-NO-SUKE KING SALMON	12.00
HAMACHI YELLOWTAIL	6.50
KANPACHI AMBERJACK	7.50
MADAI JAPANESE RED SNAPPER	6.00
SUZUKI STRIPED BASS	8.00

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
KANIKAMA CRABSTICK	5.00
TARABA-GANI KING CRAB	10.75

TAKO OCTOPUS	6.00
ANAGO SALT WATER EEL	8.50

KAIBASHIRA SEA SCALLOP	7.50
UNI SEA URCHIN	11.00

TAISEIYO

ATLANTIC OCEAN

HON-MAGURO BLUE FIN TUNA	10.00
O-TORO BLUE FIN TUNA BELLY	18.00
CHU-TORO MEDIUM BLUE FIN TUNA BELLY	16.00
MAGURO TUNA	7.00
MAGURO ZUKE SOY MARINATED TUNA	7.25

SAKE SALMON	6.50
SAKE TORO SEARED SALMON BELLY	8.00
YAKI SALMON MISO CURED SALMON	8.00
SMOKED SAKE SMOKED SALMON	6.50
IKURA SALMON ROE	7.50
IWANA ARCTIC CHAR	6.50

SAWARA SPANISH MACKEREL	6.00
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HIRAME FLUKE	6.50
ENGAWA FLUKE FIN	6.25

UNAGI FRESH WATER EEL	7.50
MUSHI ISE EBI COOKED LOBSTER	10.00
KARAI ISE EBI SPICY LOBSTER WITH EGG WRAPPER	12.00
KANI BLUE CRAB	7.50
TAMAGO SWEET EGG	5.50

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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