



ZENSAI APPETIZER

BONSAI TREE CRABSTICK, AVOCADO, MASAGO & KANIWARE WRAPPED IN CUCUMBER	12.00	EDAMAME STEAMED SOY BEANS WITH SEA 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
KANPACHI USUZUKURI THINLY SLICED AMBERJACK WITH YUZU PEPPER	29.00	GINDARA SAIKYO-YAKI BROILED MISO CURED BLACK COD		38.00
MAQURO ZUKE SOY MARINATED TUNA WITH GARLIC CHIP & ONION SAUCE	26.00	GYU TATAKI SEARED FILET MIGNON WITH GARLIC SAUCE		21.00
NUTA AE TUNA SASHIMI WITH SCALLION & MUSTARD MISO	22.00	HOTATE ITAME SAUTIÉD 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	NEGIMAKI BROILED BEEF WITH SCALLION & ENOKI MUSHROOMS		28.00
UNA KYU EEL WRAPPED IN CUCUMBER	17.00	POPCORN SHRIMP TEMPURA WITH HOMEMADE WASABI SAUCE		24.00
USUZUKURI THINLY SLICED FLUKE WITH VINEGAR SAUCE	27.00	SHUMAI HOME MADE STEAMED PORK DUMPLINGS		18.00
TATAKI TARTARE WITH QUAIL EGG, SHISO & TAMARI		EBI SHUMAI HOME MADE SHRIMP DUMPLINGS		19.00
HAMACHI YELLOWTAIL	21.00			
SAKE SALMON	20.00			
TORO TUNA BELLY	26.00			
MAQURO TUNA	21.00			
SUNOMONO VINEGAR SAUCE				
MIXED ASSORTED SEAFOOD	18.00			
KANI BLUE CRAB WRAPPED IN CUCUMBER	26.00			
TARABA-GANI KING CRAB WRAPPED IN CUCUMBER	29.00			
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 SEAWEEED WITH SESAME DRESSING	9.00			
MISO	7.50	OSUIMONO SOUPS		
		KARAI SAKANA SPICY SEAFOOD		19.00

YAKIMONO COOKED DISHES

SAKE YAKIMONO PAN SEARED SALMON W/ STEAMED BOK CHOY & YUZU-BUTTER SAUCE 34.00

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 OHAKASE 125.00

BLUE RIBBON SPECIAL VERY SPECIAL PLATTER, 2 TO 4 PEOPLE 200.00

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

SUSHI DELUXE 10 PIECES & 1 ROLL 44.00

SASHIMI 12 PIECES 41.00

SASHIMI DELUXE 18 PIECES 52.00

SUSHI SASHIMI COMBINATION 6 PIECES SUSHI, 9 PIECES SASHIMI & 1 ROLL 56.00

ROLL CHOICES:

CALIFORNIA KANIKAMA

TUNA

SPICY TUNA

CUCUMBER

OR CHOOSE FROM OUR A LA CARTE MENU

(PRICE VARIES)

HAKOZUSHI BOX SUSHI

HON-MAQURO AVOCADO BLUE FIN TUNA & AVOCADO 31.00

MAQURO 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 32.00

CALIFORNIA

WITH KANIKAMA CRABSTICK 11.00

WITH BLUE CRAB INSIDE OUT 16.00

WITH KING CRAB INSIDE OUT 24.00

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

NIJI SEVEN COLOR RAINBOW 29.00

SAKANA SAN SHU YELLOWTAIL, TUNA & SALMON 16.00

SALMON & AVOCADO 13.00

SAKE IKURA SALMON & SALMON ROE 18.00

SAKE KAWA SALMON SKIN 12.00

SAKE & SAKE KAWA SALMON & SALMON SKIN W/ CUCUMBER & BURDOCK 21.00

NEGI HAMA YELLOWTAIL & SCALLION 13.00

ENOKI & HAMACHI YELLOWTAIL & STRAW MUSHROOMS 14.00

FUTOMAKI 13.00

KYURI SPECIAL EEL, CRABSTICK, CUCUMBER & AVOCADO 17.00

DRAGON EEL, AVOCADO & RADISH SPROUTS 23.50

EBI TEMPURA ROLL FRIED SHRIMP W/ RADISH SPROUT & AVOCADO 17.00

YASAI VEGETABLE ROLLS

AVOCADO 13.00

ENOKI STRAW MUSHROOM 11.00

KYURI CUCUMBER 10.00

NATTO FERMENTED BEANS 11.00

NORIMAKI SQUASH 10.00

SHIITAKE 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

KANDACHI AMBERJACK 7.50

MADAI JAPANESE RED SNAPPER 6.00

SHIME SABA HOUSE CURED MACKEREL 8.75

MASAGO SMELT ROE 6.25

EBI COOKED SHRIMP 5.50

KANIKAMA CRABSTICK 5.00

TARABA-GANI KING CRAB 9.75

TAKO OCTOPUS 6.00

KAIBASHIRA SEA SCALLOP 7.50

UNI SEA URCHIN 11.00

TAISEIYO

ATLANTIC OCEAN

HON-MAQURO BLUE FIN TUNA 10.00

O-TORO BLUE FIN TUNA BELLY 18.00

CHU-TORO MEDIUM BLUE FIN TUNA BELLY 16.00

MAQURO TUNA 7.00

MAQURO ZUKE SOY MARINATED TUNA 7.25

SAKE SALMON 6.50

SAKE TORO SEARED SALMON BELLY 8.00

SMOKED SAKE SMOKED SALMON 6.50

IKURA SALMON ROE 7.50

IWANA ARCTIC CHAR 6.50

SAWARA SPANISH MACKEREL 6.00

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

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS