

## ZENSAI APPETIZER



<b>BONSAI TREE</b> CRABSTICK, AVOCADO, MASAGO & KAWARE WRAPPED IN CUCUMBER	11.00	<b>EDAMAME</b> STEAMED SOY BEANS WITH SEA SALT	REGULAR 10.00	KURO 11.00
<b>HAMACHI SERRANO</b> THINLY SLICED YELLOWTAIL W/CHILI AND PONZU	25.00	<b>CRISPY RICE</b> W/SPICY TUNA, SERRANO CHILI, AVOCADO & EEL SAUCE		23.00
<b>KANPACHI USUZUKURI</b> THINLY SLICED AMBERJACK WITH YUZU PEPPER	26.00	<b>QINDARA SAIKYO-YAKI</b> BROILED MISO CURED BLACK COD		29.00
<b>MAQURO ZUKE</b> SOY MARINATED TUNA WITH GARLIC CHIP & ONION SAUCE	25.00	<b>QYU TATAKI</b> SEARED FILET MIGNON WITH GARLIC SAUCE		21.00
<b>NUTA AE</b> TUNA SASHIMI WITH SCALLION & MUSTARD MISO	22.00	<b>HOTATE ITAME</b> SAUTIÉD SCALLOP WITH ASPARAGUS & BLACK PEPPER		18.00
<b>PHOENIX</b> VEGETABLES WRAPPED IN CUCUMBER, TOPPED WITH AVOCADO & TERIYAKI	15.00	<b>HAMACHI KAMA</b> BROILED YELLOWTAIL COLLAR WITH SEA SALT (OR TERIYAKI)		18.00
<b>TAKO SUMISO</b> HOUSE CURED OCTOPUS SASHIMI IN MUSTARD MISO	15.00	<b>SAKE KAMA</b> BROILED SALMON COLLAR WITH SEA SALT (OR TERIYAKI)		16.00
<b>UNA KYU</b> EEL WRAPPED IN CUCUMBER	17.00	<b>NEGIMAKI</b> BROILED BEEF WITH SCALLION & ENOKI MUSHROOMS		17.00
<b>USUZUKURI</b> THINLY SLICED FLUKE WITH VINEGAR SAUCE	23.00	<b>POPCORN SHRIMP TEMPURA</b> WITH HOMEMADE WASABI SAUCE		24.00
<b>TATAKI</b> TARTARE WITH QUAIL EGG, SHISO & TAMARI		<b>SHUMAI</b> HOME MADE STEAMED PORK DUMPLINGS		18.00
<b>HAMACHI</b> YELLOWTAIL	18.00	<b>EBI SHUMAI</b> HOME MADE SHRIMP DUMPLINGS		19.00
<b>SAKE</b> SALMON	16.00			
<b>TORO</b> TUNA BELLY	26.00			
<b>MAQURO</b> TUNA	17.00			
<b>SUNOMONO</b> VINEGAR SAUCE				
<b>MIXED</b> ASSORTED SEAFOOD	16.50			
<b>KANI</b> BLUE CRAB WRAPPED IN CUCUMBER	20.00			
<b>TARABA-GANI</b> KING CRAB WRAPPED IN CUCUMBER	27.00			
<b>TAKO</b> OCTOPUS	15.00			
		<b>SALAD</b>		
<b>HOUSE SALAD</b> LETTUCE, AVOCADO, CARROT & WATERCRESS	15.00	<b>SAWARA KYURI</b> SPANISH MACKEREL & CUCUMBER WITH PONZU SAUCE		12.00
<b>WAKAME</b> GREEN SEAWEED WITH SESAME DRESSING	9.00			
		<b>OSUIMONO</b> SOUPS		
<b>MISO</b>	7.00	<b>KARAI SAKANA</b> SPICY SEAFOOD		10.00

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

**M U S H I M O N O** STEAMED DISHES  
**SAKE SHISO** SALMON TERIYAKI WITH SHISO 29.00

**D O N B U R I** BOWLS  
**OYAKODON** SALMON & SALMON ROE 32.00  
**TEKKADON** TUNA 25.00  
**UNADON** BROILED EEL, RICE & PICKLES 29.00

**P L A T T E R S**

**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 33.00  
 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 34.00

**SUSHI DELUXE** 10 PIECES & 1 ROLL 42.00

**SASHIMI** 12 PIECES 38.00

**SASHIMI DELUXE** 18 PIECES 48.00

**SUSHI SASHIMI COMBINATION** 6 PIECES SUSHI, 9 PIECES SASHIMI & 1 ROLL 51.00

ROLL CHOICES:  
 CALIFORNIA KANIKAMA  
 TUNA  
 SPICY TUNA  
 CUCUMBER

OR CHOOSE FROM OUR A LA CARTE MENU  
 (PRICE VARIES)

**H A K O Z U S H I** 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

**M A K I** SPECIAL ROLLS  
**BLUE RIBBON** 1/2 LOBSTER, SHISO & BLACK CAMAR 29.00

**CALIFORNIA**  
 WITH KANIKAMA CRABSTICK 11.00  
 WITH BLUE CRAB INSIDE OUT 15.00  
 WITH KING CRAB INSIDE OUT M/P

**NEGI TORO** TUNA BELLY W/SCALLION 18.00

**SPICY TUNA** 12.00  
 WITH TEMPURA FLAKES & CUCUMBER INSIDE OUT 14.00  
**SPICY CRAB ROLL** BLUE CRAB & SHISO 17.00  
**SPICY LOBSTER ROLL** 19.00  
**KARAI KAIKASHIRA** SPICY SCALLOP & SMELT ROE 18.50

**NIJI** SEVEN COLOR RAINBOW 27.00  
**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** REG 13.00 LG 23.00

**KYURI SPECIAL** EEL, CRABSTICK, CUCUMBER & AVOCADO 17.00  
**DRAGON** EEL, AVOCADO & RADISH SPROUTS 23.00

**EBI TEMPURA ROLL** FRIED SHRIMP W/ RADISH SPROUT & AVOCADO 16.00

**Y A S A I** VEGETABLE ROLLS  
**AVOCADO** 12.00  
**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

**S U S H I**  
**T O**  
**S A S H I M I**

**T A I H E I Y O**

PACIFIC OCEAN

**BINNAGA** ALBACORE 6.00

**MASU-NO-SUKE** KING SALMON 8.50

**HAMACHI** YELLOWTAIL 6.00

**KANDACHI** AMBERJACK 7.00

**MADAI** JAPANESE RED SNAPPER 5.50

**SHIME SABA** HOUSE CURED MACKEREL 7.00

**MASAGO** SMELT ROE 5.75

**EBI** COOKED SHRIMP 5.00

**KANIKAMA** CRABSTICK 5.00

**TARABA-GANI** KING CRAB M/P

**TAKO** OCTOPUS 5.50

**KAIKASHIRA** SEA SCALLOP 7.00

**UNI** SEA URCHIN 10.50

**T A I S E I Y O**

ATLANTIC OCEAN

**HON-MAQURO** BLUE FIN TUNA 9.50

**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 6.00

**SAKE TORO** SEARED SALMON BELLY 6.00

**SMOKED SAKE** SMOKED SALMON 5.50

**IKURA** SALMON ROE 7.00

**IWANA** ARCTIC CHAR 6.00

**SAWARA** SPANISH MACKEREL 5.50

**HIRAME** FLUKE 6.00

**ENGAWA** FLUKE FIN 5.75

**UNAGI** FRESH WATER EEL 7.00

**MUSHI ISE EBI** COOKED LOBSTER 9.00

**KARAI ISE EBI** SPICY LOBSTER WITH EGG WRAPPER 10.00

**KANI** BLUE CRAB 7.00

**TAMAGO** SWEET EGG 5.00

**E X T R A S**

**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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