



ZENSAI APPETIZER			
BONSAI TREE	12.00	EDAMAME	11.00
CRABSTICK, AVOCADO, MASAGO, KAIWARE WRAPPED IN CUCUMBER		STEAMED SOY BEANS WITH SALT	
HAMACHI SERRANO	29.00	CRISPY RICE	28.00
THINLY SLICED YELLOWTAIL W/ SERRANO AND PONZU		W/SPICY TUNA, SERRANO CHILI, AVOCADO & EEL SAUCE	
KANDACHI USUZUKURI	29.00	GINDARA SAIKYO-YAKI	38.00
THINLY SLICED AMBERJACK WITH YUZU PEPPER		BROILED MISO CURED BLACK COD	
MAGURO ZUKE	28.00	DYNAMITE	26.00
SOY MARINATED TUNA WITH GARLIC CHIP & ONION SAUCE		BROILED SEA SCALLOP & SMELT ROE W/ MUSHROOMS	
NUTA AE	23.00	HOTATE ITAME	18.00
TUNA SASHIMI WITH SCALLION & MUSTARD MISO		SAUTÉED SCALLOP WITH ASPARAGUS & BLACK PEPPER	
OSHINKO	14.00	HAMACHI KAMA	18.00
ASSORTED PICKLES		BROILED YELLOWTAIL COLLAR WITH SEA SALT (OR TERIYAKI)	
PHOENIX	22.00	SAKE KAMA	16.00
VEGETABLES WRAPPED IN CUCUMBER, TOPPED WITH AVOCADO & TERIYAKI		BROILED SALMON COLLAR WITH SEA SALT (OR TERIYAKI)	
TAKO SUMISO	22.00	POPCORN SHRIMP TEMPURA	26.00
HOUSE CURED OCTOPUS SASHIMI IN MUSTARD MISO		WITH HOMEMADE WASABI SAUCE	
UNA KYU	17.00	CAULIFLOWER TEMPURA	17.00
EEL WRAPPED IN CUCUMBER		WITH SWEET MISO & CHILI DIPPING SAUCES	
USUZUKURI	27.00	SHUMAI	18.00
THINLY SLICED FLUKE WITH VINEGAR SAUCE		HOME MADE STEAMED PORK DUMPLINGS	
GYOZA	25.00	EBI SHUMAI	19.00
WAGYU BEEF DUMPLINGS W/ PONZU DIPPING SAUCE		HOME MADE SHRIMP DUMPLINGS	
TATAKI	TARTARE WITH QUAIL EGG, SHISO & TAMARI	SUNOMONO	VINEGAR SAUCE
HAMACHI	YELLOWTAIL	MIXED	ASSORTED SEAFOOD
SAKE	SALMON	KANI	BLUE CRAB WRAPPED IN CUCUMBER
TORO	TUNA BELLY	TARABA GANI	KING CRAB WRAPPED IN CUCUMBER
MAGURO	TUNA	TAKO	OCTOPUS
SALAD			
HOUSE SALAD	16.00	HORENSO GOMA AE	14.00
LETTUCE, AVOCADO, CARROT & WATERCRESS		SPINACH W/ SESAME DRESSING	
WAKAME	10.00	HUHIKI	10.00
GREEN SEAWEED WITH SESAME DRESSING		DARK SEAWEED W/ SESAME	
SAN DAIKON	19.00	YASEI KINOKO	21.00
THREE RADISH SALAD W/ PONZU & MISO VINAIGRETTE		MUSHROOMS, WATERCRESS & SWEET POTATO W/ TAMARI	
OSUIMONO SOUP			
MISO	8.50	KARAI SAKANA	SPICY SEAFOOD
		20.00	

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, MAITAKE, & 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	28.00
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	300.00

ISE EBI SASHIMI	WHOLE MAINE LOBSTER SASHIMI W/MISO BUTTER	68.00
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	38.00
SUSHI DELUXE	10 PIECES & 1 ROLL	46.00
SASHIMI	12 PIECES	43.00
SASHIMI DELUXE	18 PIECES	54.00
SUSHI SASHIMI COMBINATION	6 SUSHI, 9 SASHIMI & 1 ROLL	58.00

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	24.00
SMOKED SAKE & SHISO	SMOKED SALMON	22.00
UNAGI AVOCADO	EEL & AVOCADO	26.00

MAKI SPECIAL ROLLS		
BLUE RIBBON	1/2 LOBSTER, SHISO & BLACK CAVIAR	38.50
CALIFORNIA		

WITH KANIKAMA	CRABSTICK	12.50
WITH BLUE CRAB	INSIDE OUT	17.50
WITH KING CRAB	INSIDE OUT	26.50
NEGI TORO	TUNA BELLY W/SCALLION	18.50
SPICY TUNA		14.50
WITH TEMPURA FLAKES & CUCUMBER	INSIDE OUT	16.50
SPICY CRAB ROLL	BLUE CRAB & SHISO	19.00
SPICY LOBSTER ROLL		19.50

KARAI KAIBASHIRA	SPICY SCALLOP & SMELT ROE	20.00
SAKANA SAN SHU	YELLOWTAIL, TUNA & SALMON	18.50
SAKE & SAKE KAWA	SALMON & SALMON SKIN W/ CUCUMBER & BURDOCK	21.50
SAKE KAWA	SALMON SKIN	12.50
SAKE IKURA	SALMON & SALMON ROE	19.50
NEGI HAMA	YELLOWTAIL & SCALLION	15.50
ENOKI HAMACHI	YELLOWTAIL & STRAW MUSHROOM	15.50
FUTOMAKI	KANIKAMA, TAMAGO, KANDPYO, SHITAKE, & SPINACH	13.50

NIJI	SEVEN COLOR RAINBOW	31.50
KYURI SPECIAL	EEL, CRABSTICK, CUCUMBER & AVOCADO	18.50
DRAGON	EEL, AVOCADO & RADISH SPROUTS	25.50
KAKI FRI	FRIED PACIFIC OYSTER W/ LETTUCE & MAYO	18.50
EBI TEMPURA ROLL	FRIED SHRIMP W/ RADISH SPROUT & AVOCADO	19.00

YASAI VEGETABLE ROLLS		
AVOCADO		14.50
ENOKI	STRAW MUSHROOM	12.50
KANDPYO	SQUASH	11.50
KYURI	CUCUMBER	11.50
NATTO	FERMENTED BEANS	12.50
SHITAKE	BLACK MUSHROOM	12.50
TAKUAN	PICKLED RADISH	12.50
UME SHISO	SALTED SOUR PLUM W/JAPANESE MINT LEAF	14.50
YAMA GOBO	BURDOCK ROOT	12.50

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	11.75

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

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									
MAKI ROLL									
INSIDE OUT									
TEMAKI HANDROLL									
AVOCADO WRAP									
CUCUMBER WRAP									

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