



ZENSAI APPETIZER

BONSAI TREE CRABSTICK, AVOCADO, MASAGO, KAIWARE WRAPPED IN CUCUMBER	12.00	EDAMAME STEAMED SOY BEANS WITH SALT	REGULAR 11.00	KURO	12.00
HAMACHI SERRANO THINLY SLICED YELLOWTAIL W/ SERRANO AND PONZU	29.00	CRISPY RICE W/SPICY TUNA, SERRANO CHILI, AVOCADO & EEL SAUCE			27.00
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	28.00	DYNAMITE BROILED SEA SCALLOP & SMELT ROE W/ MUSHROOMS			26.00
NUTA AE TUNA SASHIMI WITH SCALLION & MUSTARD MISO	23.00	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			26.00
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 WAGYU BEEF DUMPLINGS W/ PONZU DIPPING SAUCE	25.00	EBI SHUMAI HOME MADE SHRIMP DUMPLINGS			19.00
TATAKI TARTARE WITH QUAIL EGG, SHISO & TAMARI		SUNOMONO VINEGAR SAUCE			
HAMACHI YELLOWTAIL	24.00	MIXED ASSORTED SEAFOOD			20.00
SAKE SALMON	24.00	KANI BLUE CRAB WRAPPED IN CUCUMBER			26.00
TORO TUNA BELLY	29.00	TARABA GANI KING CRAB WRAPPED IN CUCUMBER			29.00
MAGURO TUNA	24.00	TAKO OCTOPUS			22.00
		SALAD			
HOUSE SALAD LETTUCE, AVOCADO, CARROT & WATERCRESS	16.00	HORENSO GOMA AE SPINACH W/ SESAME DRESSING			14.00
WAKAME GREEN SEAWEED WITH SESAME DRESSING	10.00	HIJIKI DARK SEAWEED W/ SESAME			10.00
SAN DAIKON THREE RADISH SALAD W/ PONZU & MISO VINAIGRETTE	19.00	YASEI KINOKO MUSHROOMS, WATERCRESS & SWEET POTATO W/ TAMARI			21.00
		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	275.00

ISE EBI SASHIMI WHOLE MAINE LOBSTER SASHIMI W/MISO BUTTER	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	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	38.00
CALIFORNIA	
WITH KANIKAMA CRABSTICK	12.00
WITH BLUE CRAB INSIDE OUT	17.00
WITH KING CRAB INSIDE OUT	26.00
NEGI TORO TUNA BELLY W/SCALLION	18.00
SPICY TUNA	14.00
WITH TEMPURA FLAKES & CUCUMBER INSIDE OUT	16.00
SPICY CRAB ROLL BLUE CRAB & SHISO	18.50
SPICY LOBSTER ROLL	19.00
KARAI KAIBASHIRA SPICY SCALLOP & SMELT ROE	19.50
SAKANA SAN SHU YELLOWTAIL, TUNA & SALMON	18.00
SAKE & SAKE KAWA SALMON & SALMON SKIN W/ CUCUMBER & BURDOCK	21.00
SAKE KAWA SALMON SKIN	12.00
SAKE IKURA SALMON & SALMON ROE	19.00
NEGI HAMA YELLOWTAIL & SCALLION	15.00
ENOKI HAMACHI YELLOWTAIL & STRAW MUSHROOM	15.00
FUTOMAKI KANIKAMA, TAMAGO, KANDYO, SHITAKE, & SPINACH	13.00
NIJI SEVEN COLOR RAINBOW	31.00
KYURI SPECIAL EEL, CRABSTICK, CUCUMBER & AVOCADO	18.00
DRAGON EEL, AVOCADO & RADISH SPROUTS	25.00
KAKI FRI FRIED PACIFIC OYSTER W/ LETTUCE & MAYO	18.00
EBI TEMPURA ROLL FRIED SHRIMP W/ RADISH SPROUT & AVOCADO	18.50
YASAI VEGETABLE ROLLS	
AVOCADO	14.00
ENOKI STRAW MUSHROOM	12.00
KANDYO SQUASH	11.00
KYURI CUCUMBER	11.00
NATTO FERMENTED BEANS	12.00
SHITAKE BLACK MUSHROOM	12.00
TAKUAN PICKLED RADISH	12.00
UME SHISO SALTED SOUR PLUM W/JAPANESE MINT LEAF	14.00
YAMA GOBO BURDOCK ROOT	12.00

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
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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	11.75
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TAKO OCTOPUS	6.00
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ANAGO SALT WATER EEL	8.50
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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
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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