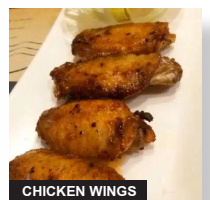


SMALL PLATES

A1	HOUSE SALAD	4.50
A2	EDAMAME [steamed soy beans]	4.00
A3	SUNOMONO [cucumber salad]	3.50
A4	WAKAME SALAD [seaweed salad]	7.00
A5	YASAI GYOZA [vegetable]	5.50
A6	BUTA GYOZA [pork]	5.50
A7	AGE DASHI TOFU [fried tofu]	4.00
A8	KAKI FRY [fried oyster]	8.00
A9	SOFT SHELL CRAB [deep fried soft shell crab]	7.00
A10	EBI TEMPURA [shrimp]	7.00
A11	YASAI TEMPURA [vegetable]	6.00
A12	CHICKEN KATSU	6.00
A13	TONKATSU [pork]	6.00
A14	STEAMED NAPA CABBAGE	5.00
A15	MIX TEMPURA	6.00
A16	VEGETABLE TEMPURA	6.00
A17	CHICKEN TERIYAKI	6.00
A18	SESAME CHICKEN	6.00
A19	DEEP FRIED CHICKEN WINGS	5.50
A20	IMO-TEN [tempura fries]	5.00
	MISO TOFU SOUP	1.50
	GOHAN [rice]	1.50



PACIFIC OCEAN



*Our restaurant uses only natural vegetable oil, olive oil and sesame oil.
WARNING: Consuming raw food may increase risk of foodborne illness!!!*

RAMEN NOODLE

[CHOICE OF RAMEN, SPINACH, OR HARUSAME NOODLES]

- | | | |
|-----------|---|------|
| M1 | HOUSE SPECIAL RAMEN
[ramen noodle, kuro buta cha-shu , bean sprouts, corn, spinach, egg, mushroom, fish cake, pork & chicken broth] | 8.50 |
| M2 | BEEF RAMEN
[ramen noodle, sautéed beef, green onion, bean sprouts, onion, corn, spinach, house shoyu broth] | 8.50 |
| M3 | CHICKEN RAMEN
[ramen noodle, teppan chicken, green onion, bean sprouts, onion, corn, spinach, house shoyu broth] | 8.50 |
| M4 | VEGETABLE RAMEN
[ramen noodle, seasonal vegetables, mushroom, tofu, shoyu broth] | 8.50 |
| M5 | TEPPAN BEEF RAMEN
[pan-fried beef w/ ramen noodles & vegetables, no broth] | 8.50 |
| M6 | TEPPAN CHICKEN RAMEN
[pan-fried chicken w/ ramen noodles and vegetables, no broth] | 8.50 |
| M7 | TEPPAN VEGETABLE RAMEN
[pan fried vegetables w/ ramen noodles, no broth] | 8.50 |
| M8 | HOUSE SPICY RAMEN
[kuro-butu cha-shu, mushroom, egg, bean sprouts, corn, spinach, jalapeno, fish cake, spicy ingredients] | 8.50 |



HOUSE RAMEN

UDON NOODLE

[RICE NOODLE]

- | | | |
|-----------|--|------|
| U1 | BEEF UDON
[udon noodle, sautéed beef, green onion, bean sprouts, onion, corn, spinach, house shoyu broth] | 8.50 |
| U2 | CHICKEN UDON
[udon noodle, teppan chicken, green onion, bean sprouts, onion, corn, spinach, house shoyu broth] | 8.50 |
| U3 | VEGETABLE UDON
[udon noodle, seasonal vegetables, mushroom, tofu, vegetarian broth] | 8.50 |
| U4 | TEPPAN BEEF UDON
[pan-fried beef w/ udon noodles & vegetables, no broth] | 8.50 |
| U5 | TEPPAN CHICKEN UDON
[pan-fried chicken w/ udon noodles & vegetables, no broth] | 8.50 |
| U6 | TEPPAN VEGETABLE UDON
[pan fried vegetables w/ udon noodles, no broth] | 8.50 |
| U7 | CHICKEN YAKI SOBA
[chicken, vegetables, stir-fried w/ soba noodle] | 8.95 |

SUSHI NIGIRI

[2 PIECES]

- | | | |
|-----------|--|------|
| N1 | SHIRO MAGURO [albacore] | 4.25 |
| N2 | INARI [tofu skin] | 3.50 |
| N3 | MAGURO [tuna] | 4.50 |
| N4 | MASAGO [smelt fish roe] | 4.00 |
| N5 | HAMACHI [yellowtail] | 4.50 |
| N6 | UNAGI [broiled fresh water eel] | 5.00 |
| N7 | SAKE [salmon] | 4.00 |



HAMACHI & SAKE NIGIRI

SASHIMI

[FRESH FISH SLICES]

- | | | |
|------------|---|-------|
| SA1 | MAGURO [tuna 6 pcs] | 10.00 |
| SA2 | SAKE [salmon 6 pcs] | 10.00 |
| SA3 | HAMACHI [yellowtail 6 pcs] | 10.00 |
| SA4 | SHIRO MAGURO [albacore tuna 6 pcs] | 10.00 |
| SA5 | BBQ ALBACORE [5-6 pcs] | 10.00 |
| SA6 | PEPPER FIN [sliced albacore tuna, jalapenos, green onions, w/ ponzu sauce 6 pcs] | 10.00 |
| SA6 | MIXED SASHIMI [sliced raw fish 13 pcs] | 19.95 |



SAKE SASHIMI



MIXED SASHIMI

SUKIYAKI

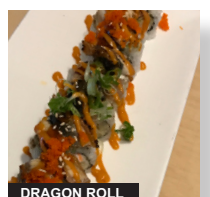
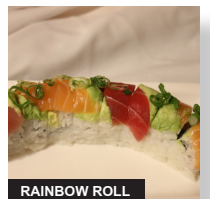
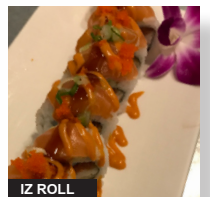
- | | | |
|------------|--|-------|
| SK1 | CHICKEN SUKIYAKI
[served w/ Napa cabbage, tofu, onion, mushroom, slices of chicken & clear noodles] | 12.95 |
| SK2 | BEEF SUKIYAKI
[served w/ Napa cabbage, tofu, onion, mushroom, slices of New York steak, & clear noodles] | 13.95 |
| SK3 | VEGETABLE SUKIYAKI
[served w/ Napa cabbage, tofu, onion, mushroom & clear noodles] | 11.50 |

Our restaurant uses only natural vegetable oil, olive oil and sesame oil.
WARNING: Consuming raw food may increase risk of foodborne illness!!!

SUSHI ROLL

[8 PIECES PER ROLL]

- | | | |
|------------|--|-------|
| R1 | CALIFORNIA ROLL
[imitation crab, avocado, sesame seeds] | 5.50 |
| R2 | REAL CALIFORNIA ROLL
[snow crab, avocado, sesame seeds] | 6.50 |
| R3 | SHRIMP TEMPURA ROLL
[shrimp tempura, avocado, cucumber, sesame seeds, sauce] | 7.25 |
| R4 | POCKET ROLL
[shrimp tempura, snow crab, avocado, masago, sauce] | 8.95 |
| R5 | DOUBLE TUNA ROLL
[spicy tuna, cucumber, fresh tuna, avocado, light sauce] | 10.00 |
| R6 | DOUBLE SALMON ROLL
[fresh salmon, cucumber; topped with fresh salmon, avocado, masago, light sauce] | 10.00 |
| R7 | DOUBLE HAMACHI ROLL
[fresh yellowtail, cucumber; topped with yellowtail, avocado, masago, green onion] | 11.50 |
| R8 | GOLDEN CALIFORNIA ROLL
[deep fried California roll with sauce & sesame seeds] | 7.50 |
| R9 | SPICY TUNA ROLL
[spicy tuna, cucumber, sesame seeds] | 7.00 |
| R10 | ROCK N ROLL
[shrimp tempura, avocado, eel, masago, sauce, tempura deep fried roll] | 11.00 |
| R11 | SPIDER ROLL
[soft shell crab, avocado, cucumber, masago, sauce] | 9.00 |
| R12 | IZ ROLL
[spicy tuna, shrimp, fresh salmon, avocado, sauce] | 9.50 |
| R13 | VEGAN ROLL
[asparagus, yam, avocado, tofu skin, sauce, sesame seeds] | 7.50 |
| R14 | RAINBOW ROLL
[imitation crab, cucumber, avocado, topped w/ fresh fish] | 9.00 |
| R15 | DRAGON ROLL
[shrimp tempura, snow crab topped w/ avocado, eel, masago sauce, sesame seeds] | 12.50 |



Our restaurant uses only natural vegetable oil, olive oil and sesame oil.
WARNING: Consuming raw food may increase risk of foodborne illness!!!

BEVERAGES

PEPSI [diet pepsi]	1.75
SPRITE	1.75
ICED TEA	1.75
HOT TEA [small pot]	1.75
BOTTLED WATER	1.75
APPLE JUICE	2.75
RAMUNE [marble soda]	2.75

DESSERT

(WE SERVE GUNTHERS ICE-CREAM)

GREEN TEA ICE CREAM	3.75
VANILLA ICE CREAM	3.75
DEEP FRIED ICE CREAM	4.95
GREEN TEA MOCHI ICE CREAM	2.00
STRAWBERRY MOCHI ICE CREAM	2.00
CHOCOLATE MOCHI ICE CREAM	2.00
VANILLA MOCHI ICE CREAM	2.00

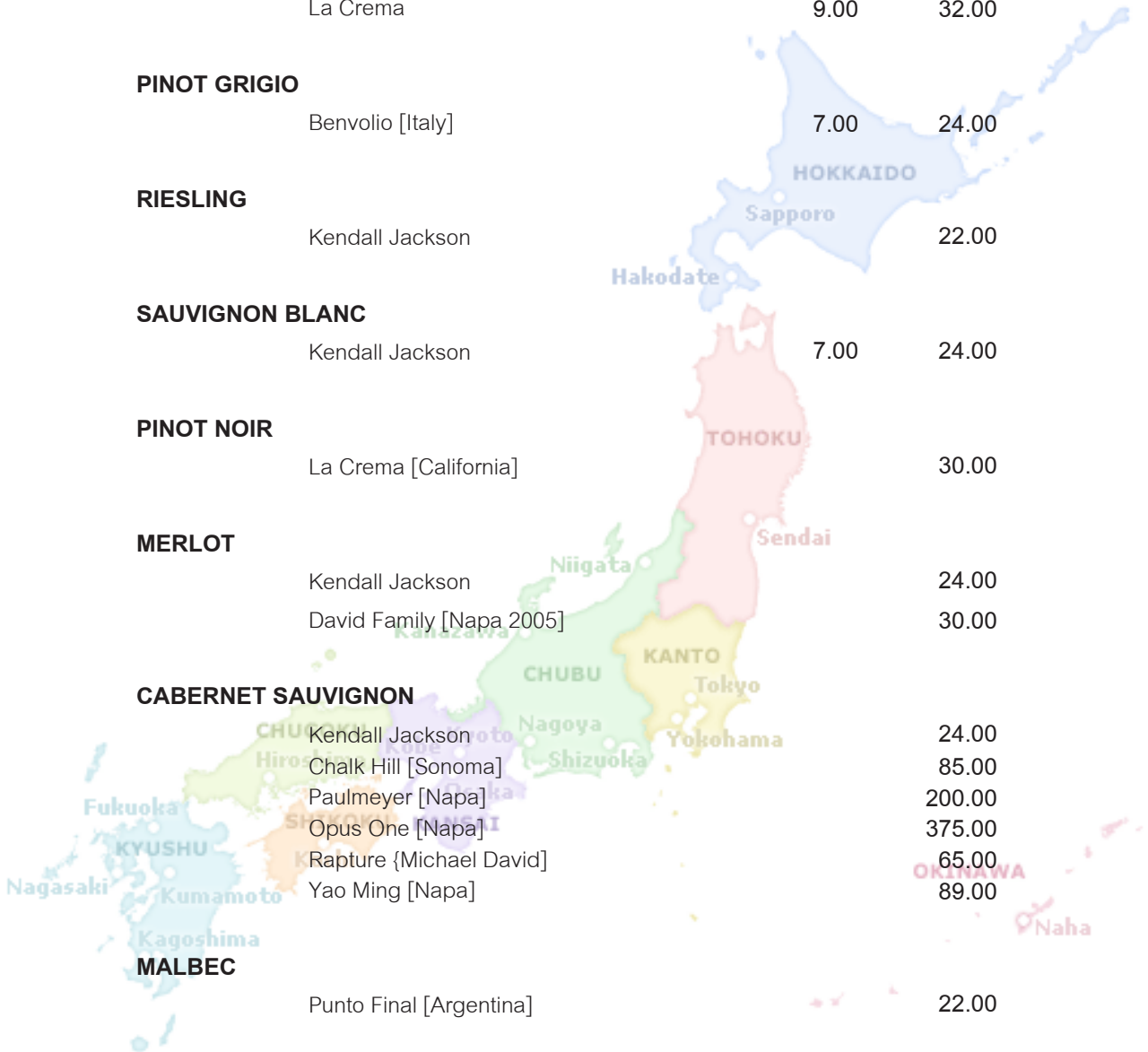
BEER

SAPPORO	Draft	4.25
	Small Bottle	3.75
	Small Light Bottle	3.75
	Large Bottle	6.25
KIRIN ICHIBAN	Draft	4.25
ASAHI	Small Bottle	3.75
	Large Bottle	6.25
ORION	Large Bottle	6.25

WINE LIST

[INQUIRE FOR ADDITIONAL & SEASONAL VARIETALS]

	GLASS	BOTTLE
HOUSE WHITE CALIFORNIA	5.50	20.00
HOUSE RED	5.50	20.00
CHARDONNAY		
Kendall Jackson	7.00	24.00
La Crema	9.00	32.00
PINOT GRIGIO		
Benvolio [Italy]	7.00	24.00
RIESLING		
Kendall Jackson		22.00
SAUVIGNON BLANC		
Kendall Jackson	7.00	24.00
PINOT NOIR		
La Crema [California]		30.00
MERLOT		
Kendall Jackson		24.00
David Family [Napa 2005]		30.00
CABERNET SAUVIGNON		
Kendall Jackson		24.00
Chalk Hill [Sonoma]		85.00
Paulmeyer [Napa]		200.00
Opus One [Napa]		375.00
Rapture {Michael David}		65.00
Yao Ming [Napa]		89.00
MALBEC		
Punto Final [Argentina]		22.00
ZINFINDEL		
Murphy Goode [California]		22.00



Corkage fee \$10.00

Our restaurant uses only natural vegetable oil, olive oil and sesame oil.
WARNING: Consuming raw food may increase risk of foodborne illness!!!

BENTO

(11AM-3PM) LUNCH \$8.95 DINNER \$ 12.95

YOUR CHOICE OF TWO (2) ITEMS FROM THE FOLLOWING ENTREES

[SERVED W/ CALIFORNIA ROLL, SPRING MIX SALAD, SOUP AND RICE]

- B1 CALIFORNIA ROLL** [imitation crab, avocado, sesame seeds]
- B2 CHICKEN TERIYAKI** [grilled chicken w/ teriyaki sauce]
- B3 SPICY CHICKEN TERIYAKI** [grilled chicken w/ spicy teriyaki sauce]
- B4 MIX TEMPURA** [lightly battered shrimp and vegetable]
- B5 CHICKEN KATSU** [lightly breaded chicken w/ katsu sauce]
- B6 SESAME CHICKEN** [lightly battered chicken w/ sesame sauce]
- B7 PORK TONKATSU** [lightly breaded pork loin w/ katsu sauce]
- B8 SUNOMONO** [cucumber salad]
- B9 AGE DASHI TOFU** [deep fried tofu w/ tempura sauce]
- B10 WAKAME SALAD** [seaweed salad]
- B11 INARI SUSHI** [tofu skin stuffed w/ sushi rice]
- B12 EDAMAME** [steamed soy beans]
- B13 SHRIMP TEMPURA** [all shrimp + \$1]
- B14 STEAK TERIYAKI** [grilled steak w/ teriyaki sauce + \$1]
- B15 SALMON TERIYAKI** [grilled salmon w/ teriyaki sauce w/ daikon & lemon + \$1]
- B16 SALMON SHIOYAKI** [grilled salted salmon w/ daikon & lemon + \$1]
- B17 SABA SHIOYAKI** [grilled mackerel w/ salt & lemon + \$1]
- B18 TUNA SASHIMI** [raw tuna slices + \$1]
- B19 SPICY SALMON TERIYAKI** [grilled spicy salmon w/ teriyaki sauce + \$1]
- B20 SALMON SASHIMI** [raw salmon slices + \$1]
- B21 ALBACORE SASHIMI** [raw albacore slices + \$1]
- B22 VEGETABLE TEMPURA** [lightly battered vegetable]
- B23 HAMACHI SASHIMI** [raw yellowtail slices + \$1]



SAKE LIST

[INQUIRE FOR ADDITIONAL & SEASONAL VARIETALS]

HOT SAKE 3.75 / SM 6.50 / LG

GINJO SAKE House sake [chilled] 6.00 / SM 10.00 / LG

Hakutsuru Junmai Ginjo 12.00 / 300 mL

Kanbara: Bride of the Fox [Junmai Ginjo] 22.00 / 300 mL 42.00 / 720 mL

DAIGINJO SAKE Hakutsuru Junmai Daiginjo 15.00 / 300 mL 30.00 / 720 mL

FLAVORED SAKE Fuji Apple Sake 6.00 / Glass 22.00 / Bottle

Lychee Sake 6.00 / Glass 22.00 / Bottle

Raspberry Sake 6.00 / Glass 22.00 / Bottle

White Peach Sake 6.00 / Glass 22.00 / Bottle

UMESHU Kinsen Umeshu 6.00 / Glass 22.00 / Bottle

[plum wine]

JUNMAI GINJO [aromatic & dynamic] BOTTLE

FUKUCHO [Moon on the Water: The fine-lined flavor is as bold as the fragrance with soft-edged fullness, *Niigata*] 42.00 / 720 mL

WATARI BUNE "55" [Ferry Boat "55": Nutty, woody, and earthy with deep notes of pineapple and honeydew, *Ibaraki*] 55.00 / 720 mL

MOMOKAWA ORGANIC [Fruity, medium-bodied. Organic sake. Enjoy vibrant and tropical aromas, *Oregon*] 25.00 / 720 mL

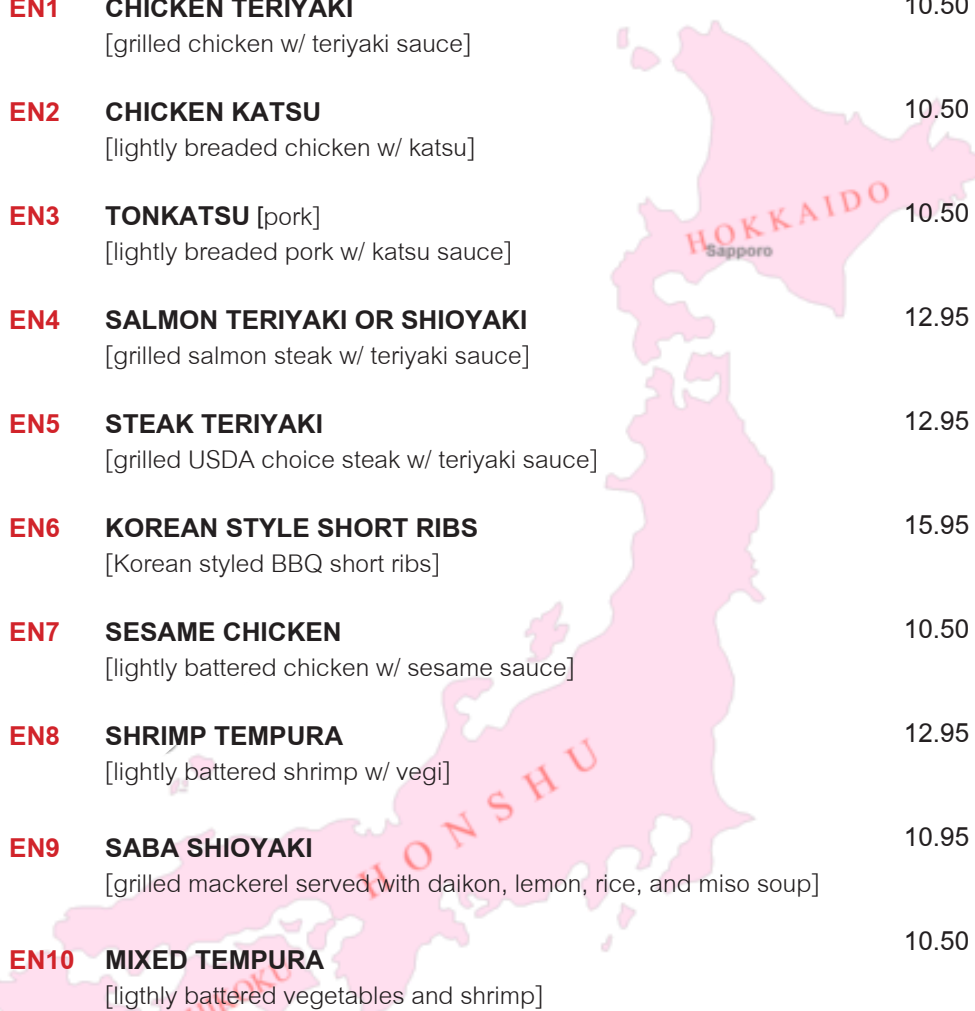
NIGORI [unfiltered sake]

SHO CHIKU BAI NIGORI [Sweet, creamy and rich, *Berkeley*] 9.00 / 375 mL



ENTREES

[SERVED W/ RICE, MISO SOUP, AND STEAMED SEASONAL VEGETABLES]



EN1	CHICKEN TERIYAKI [grilled chicken w/ teriyaki sauce]	10.50
EN2	CHICKEN KATSU [lightly breaded chicken w/ katsu]	10.50
EN3	TONKATSU [pork] [lightly breaded pork w/ katsu sauce]	10.50
EN4	SALMON TERIYAKI OR SHIOYAKI [grilled salmon steak w/ teriyaki sauce]	12.95
EN5	STEAK TERIYAKI [grilled USDA choice steak w/ teriyaki sauce]	12.95
EN6	KOREAN STYLE SHORT RIBS [Korean styled BBQ short ribs]	15.95
EN7	SESAME CHICKEN [lightly battered chicken w/ sesame sauce]	10.50
EN8	SHRIMP TEMPURA [lightly battered shrimp w/ vegi]	12.95
EN9	SABA SHIOYAKI [grilled mackerel served with daikon, lemon, rice, and miso soup]	10.95
EN10	MIXED TEMPURA [lightly battered vegetables and shrimp]	10.50

Our restaurant uses only natural vegetable oil, olive oil and sesame oil.

WARNING: Consuming raw food may increase risk of foodborne illness!!!

SPECIAL ITEMS

- | | |
|---|-------|
| HOUSE FRIED RICE
[chicken, corn, onion, and carrots] | 10.90 |
| UNAGI DONBURI
[slices of unagi atop rice served with seasonal vegetables and miso soup] | 15.95 |

PARTY CATERING

- | | |
|------------------------------------|--------|
| SPECIAL NIGIRI TRAY | 125.00 |
| SPECIAL ALL ROLL TRAY | 85.00 |
| SPECIAL MIXED TRAY | 125.00 |
| BROCOLI BEEF TRAY | MP |
| SWEET AND SOUR CHICKEN TRAY | MP |
| CHICKEN FRIED RICE TRAY | MP |



Our restaurant uses only natural vegetable oil, olive oil and sesame oil.
WARNING: Consuming raw food may increase risk of foodborne illness!!!

HAPPY HOUR MENU

Mon- Sat

2:30 pm - 5:30 pm

\$2.50 Drinks

Draft Beer | Small Beer

