



Appetizers

Salmon Sashimi	\$10.50
Tuna Sashimi	\$11.00
Mixed Sashimi	\$12.00
Wakame Seaweed Salad	\$5.75
Mixed Garden Salad	\$4.00
with ginger dressing	
Edamame, steamed Soy Beans	\$5.00
Ata Miso Soup	\$3.50
with Tofu and Wakame	

Special Platters

Sashimi Sampler, served with one Miso Soup, Salmon, Tuna, Yellow tail, Octopus, Shrimp, and Squid	\$23.75
Sushi- Sashimi Combination Sashimi: Salmon, Halibut, Tuna Nigiri: Octopus, Squid, Mackerel, Tuna, Salmon Sushi Roll: California Roll	\$28.00
Vegetarian Sampler One Miso Soup and 12pc Veggie Roll	\$12.50
Side Sushi Rice	\$4.00
Special of the Day	\$13.00

Sashimi & Nigiri

Nigiri Sushi, 2 pieces per order

Kani (Crab)	Ika (Squid)
Unagi (Eel)	Maguro (Tuna)
Saba (Mackarel)	Hamachi (Yellow Tail)
Ikura (Salmon Roe)	Wasab Tobiko (Flying Fish)
Ebi (Shrimp)	Taka (Octopus)
Masago (Smelt Roe)	



Maki Sushi & Temaki Sushi

Sushi rolls cut into 6 or 8 pieces
Hand Rolls served 2 pieces per order

Dynamite Roll, or Temaki salmon, tuna, yellowtail, asparagus, wasabi, mayo	\$10.00
Spicy Snow Crab Roll, or Temaki snow crab meat, lettuce, chili sauce	\$9.50
California Roll, or Temaki avocado, cucumber, snow crab, masago, sesame	\$8.50
Smoked Salmon Roll, or Temaki smoked Salmon, cream cheese and scallion	\$10.50
Asparagus and Crab Roll, or Temaki snow crab, fried Asparagus and cream cheese	\$10.00
Spicy Tuna Roll, or Temaki tuna, Japanese chili, cucumber and sesame	\$8.00
Eel with Cucumber, or Temaki eel, cream cheese, cucumber, Avocado	\$13.00
Ketsu Roll, or Temaki tuna, snow crab, masago, scallion, avocado	\$11.00
Rainbow Roll California roll topped with a selection of seafood	\$13.00
Shrimp- Mango Roll, or Temaki shrimp, snow crab, mango, cream cheese, lettuce	\$10.00
Alaska Roll, or Temaki salmon, tuna, avocado, cream cheese	\$11.50
Vegetarian Delight, or Temaki vegetarian roll with a selection of crisp greens	\$6.00
Sushi Roll Sampler served with one miso soup ½ California Roll, ½ Spicy Tuna Roll, ½ Asparagus and crab roll	\$20.00
Kappa Makki	\$6.00

Japanese Beverages

Sapporo Beer	\$8.50
Kirin Beer	\$8.50
Sake, served warm or chilled	\$8.00
Plum Wine	\$5.75
Green Tea	\$4.75





Wine list

Champagne & Sparkling	Glass	Bottle
Veuve Cliquot Brut France		\$100.00
Dom Perignon Brut		\$295.00
Freixenet Cordon Negro Spain		\$38.00
Freixenet Cordon Negro (mini btl)		\$12.00
Blush		
Beringer White Zinfandel California	\$8.50	\$32.00
Whites		
Santa Margarita Pinot Griggio	\$10.00	\$42.00
Wente Vineyards Chardonnay	\$10.00	\$42.00
Livermore Valley California		
La Crema, Chardonnay, Sonoma Coast	\$12.00	\$50.00
Simi Sauvignon Blanc, Sonoma California	\$13.00	\$52.00
Robert Mondavi, Fume Blanc, Nappa Valley, California		\$65.00
Kendall Jackson Chardonnay	\$14.00	\$52.00
Reds		
Wente Vineyards, Cabernet Sauvignon	\$10.00	\$44.00
Livermore Valley California		
Rosenblum Vinter's Cuvee, Zinfandel California	\$13.00	\$53.00
Rosemount Estate, Shiraz, Australia	\$14.00	\$54.00
Ravenswood, Merlot Sonoma California	\$10.00	\$44.00
La Crema, Pinot Noir, Sonoma Coast	\$14.00	\$54.00
Kendall Jackson Cabernet	\$14.00	\$50.00
House Wines		
Walnut Crest Merlot, Chile	\$9.00	\$34.00
Walnut Crest Chardonnay, Chile	\$9.00	\$34.00

Liquors	Glass	Premium Single Malts	Glass
After Dinner Liquors			
Campari	\$8.00	Glenfiddich	\$9.00
Di Saronno Amaretto	\$8.50	Glenlivet, 12 years	\$9.50
DOM Benedectine	\$7.50	Johnny Walker Blue	\$25.00
Dubonnett	\$8.50	Johnny Walker Green	\$15.00
Grand Marnier	\$10.00	Lagavulin, 16 years Islay Malt	\$15.00
Grappa	\$8.00	Makers Mark	\$8.00
Harveys Bristol Cream	\$8.00	Talisker, 10 years Isle of Skye	\$13.00
Ponche Crema	\$9.00		
Sambuca Romana	\$9.50	Cognacs	
Sambuca Romana Black	\$8.00	Remy Martin X.O. Special	\$22.00
Tequila Cuervo 1800	\$9.00	Remy Martin V.S.O.P.	\$11.00
		Martel XO Supreme	\$26.00
		Hennessey V.S.O.P.	\$12.00
		Hennessey V.S.	\$9.00