

# KITCHEN APPETIZER

01	<b>Edamame</b> <i>Boiled Green Bean</i>	\$2.99
02	<b>Pork Gyoza</b> <i>Pork Dumpling</i>	\$2.99
03	<b>Tsukemono</b> <i>Japanese Pickles</i>	\$2.99
04	<b>Nasu Dengaku</b> <i>Pan Fried Eggplant with Miso Paste</i>	\$5.50
05	<b>Takoyaki</b> <i>Deep Fried Octopus Ball (6 pcs.)</i>	\$4.50
06	<b>Tamago Tofu</b> <i>Fried Breaded Egg Bean Curd</i>	\$3.50
07	<b>Vegetable Tempura</b> <i>Egg Battered Fried Vegetables</i> <i>Choice of: Egg Plant / Sweet Potato / Taro / Zucchini / Assorted</i>	\$3.99
08	<b>Agedashi Tofu</b> <i>Fried Bean Curd in Tempura Sauce</i>	\$4.50
10	<b>Salmon Asparagus Roll</b> <i>Fresh Asparagus Wrapped with Salmon Slices</i>	\$5.99
11	<b>Yaki Tori</b> <i>Chicken on Skewer</i>	\$4.50
12	<b>Sake Hara Shioyaki / Teriyaki</b> <i>Grilled Salmon Belly with Salt or Teriyaki Sauce</i>	\$4.99
13	<b>Hotate Age</b> <i>Fried Breaded Scallop</i>	\$4.99
15	<b>Tori Katsu</b> <i>Fried Breaded Chicken on Skewer</i>	\$4.99
17	<b>Seafood &amp; Vegetable Tempura</b> <i>Egg Battered Fried Seafood &amp; Mix Vegetable</i> <i>Choice of: Fish Fillet / Jumbo Shrimp / Calamari / Scallop</i>	\$5.49
	<b>Enoki &amp; Shiitake Butter</b> <i>Baked Japanese Mushrooms</i>	\$5.99
20	<b>Sanma Shioyaki</b> <i>Grilled Pin Mackerel</i>	\$4.99
21	<b>Kaki Fry</b> <i>Fried Breaded Oyster</i>	\$5.99
22	<b>Salmon Kama Shioyaki / Teriyaki</b> <i>Grilled Salmon Head with Salt or Teriyaki Sauce</i>	\$7.99
23	<b>Beef Sashimi</b> <i>Raw Sirloin Beef with Ponza Dip</i>	\$9.95
24	<b>Sofuto Kani Age</b> <i>Fried Whole Soft Shell Crab</i>	\$6.99
	<b>Saba Shioyaki</b> <i>Grilled Norway Mackerel</i>	\$7.99
26	<b>Sake Clam</b> <i>Steamed Manilla Clams in Japanese Sake (3/4 lb)</i>	\$9.95

*A service charge of 15% or more may be added to any party of 6 or more persons.*

# SUSHI BAR APPETIZER

51	<b>Wakame Salad</b> <i>Green Seaweed in Sesame Oil Dressing</i>		\$3.75
52	<b>Baby Octopus</b> <i>Cooked &amp; Marinated Mini Octopus</i>		\$3.75
58	<b>Seafood Sunomono</b> <i>Sashimi in Sweet Vinegar. Choice of Crab Meat / Octopus / Shrimp / Assorted</i>		\$4.50
	<b>Kani Salad</b> <i>Crab Meat, Caviar &amp; Shredded Cucumber Salad</i>		\$4.75
62	<b>Smoke Salmon</b> <i>Served with Wasabi Dressing</i>		\$5.50
63	<b>Salmon Salad Roll</b> <i>Salmon, Caviar, Crab Meat &amp; OB Wrapped by Paper-thin Cucumber Layers</i>		\$5.95
64	<b>Salmon Sashimi (5 pcs.)</b>		\$5.95
65	<b>Sashimi Appetizer (4 pcs.)</b> <i>Tuna, Salmon, Surf Clam &amp; White Fish</i>		\$5.95
66	<b>Sushi Appetizer (4 pcs.)</b> <i>Tuna, Salmon, Shrimp &amp; Crab Meat</i>		\$6.95
67	<b>Sashimi Roses (2 pcs.)</b> <i>Cuttlefish &amp; Caviar Mix Wrapped with Fresh Sashimi</i>	<i>Salmon Roses</i> <i>Tuna Roses</i>	\$7.95 \$12.95
68	<b>Seafood Avocado</b> <i>Octopus, Cucumber &amp; Caviar Salad on 1/2 Avocado</i>		\$6.95
69	<b>Salmon Pizza</b> <i>Fried Sushi Rice Patty with Caviar, Mayo &amp; Topped with Salmon Sashimi / Crab Meat</i> <i>Or Topped with Tuna</i>		\$7.95 \$9.95
70	<b>Deluxe Spicy Sushi Pizza</b> <i>Fried Sushi Rice Patty with Our ATOJ House Spicy Sauce Mixed with Daily Assorted Sashimi</i>		\$8.95
71	<b>Baked Scallop</b> <i>with Our ATOJ House Sauce</i>		\$7.95
72	<b>Uni Tai Sashimi (3 pcs.)</b> <i>Sea Urchin Stuffed in Red Snapper Sashimi Pockets</i>		\$8.95
73	<b>Foie Gras Sushi (1 pcs.)</b> <i>Torch-Fired Goose Liver Served on Sushi Rice</i>		\$6.00
74	<b>Daniel's Tamago Sushi (2 pcs.)</b> <i>Spicy Salmon and Tuna Sashimi on Tamago Tofu</i>		\$5.00

# SPECIAL SUSHI ROLL

	SUSHI ROLL	HANDROLL
<b>Vegetarian Roll</b> <i>Choice of Avocado / Cucumber / Yellow Radish</i>	\$3.00	\$2.50
<b>Futo Maki (4 pcs.)</b> <i>Pickled Mushroom, Radish, Egg, Crab Meat &amp; Dried Gourd</i>	\$4.25	\$2.99
<b>California Roll</b> <i>Avocado, Cucumber, Caviar &amp; Crab Meat</i>	\$4.25	\$2.99
<b>Sushi Marbles (6 pcs.)</b>	\$7.50	
<b>New York Roll</b> <i>B.B.Q. Salmon &amp; Crispy Salmon Skin</i>	\$4.99	\$3.99
<b>Toronto Roll</b> <i>California Roll Stuffed with Wasabi Dressing &amp; Topped with Avocado</i>	\$5.99	\$3.99
<b>Spicy Roll</b> <i>Choice of: Chopped Cuttlefish / Salmon / Tuna / Crab Meat</i>	\$6.99	\$3.99
<b>Philadelphia Roll</b> <i>Smoke Salmon &amp; Philadelphia Cream Cheese with Chive</i>	\$6.99	\$3.99
<b>BBQ Spicy Roll</b> <i>New York Roll Broiled with Spicy Sauce &amp; Dry Salmon Crumbs</i>	\$6.99	\$3.99
<b>Tempura Jumbo Roll</b> <i>Tempura Shrimps Avocado &amp; Caviar</i>	\$6.99	\$3.99
<b>Salmon California Roll</b> <i>California Roll Topped with Slices of Fresh Salmon Sashimi</i>	\$7.99	\$4.99
<b>Oyster Jumbo Roll</b> <i>Fried Breaded Fresh Oyster with Japanese Dip</i>	\$7.99	\$4.99
<b>Pacific Roll (2 orders Minimums for Handrolls)</b> <i>Fried Soft Shell Crab, Caviar &amp; Avocado</i>	\$9.99	\$5.99
<b>Dragon Jumbo Roll</b> <i>Tempura Roll with Roasted Eel Toppings</i>	\$12.99	\$5.99
<b>Rainbow Roll</b> <i>California Roll Topped with Assorted Sashimi &amp; Avocado</i>	\$15.95	
<b>Metropolitan Roll</b> <i>Tempura Shrimp, Avocado, Caviar, Cucumber, Cream Cheese with Eel Sauce &amp; Spicy Sauce</i>	\$6.99	
<b>Premium Vegetarian Roll</b> <i>Avocado, Carrot, Cucumber, Lettuce mixed in Seaweed Salad, Outside Garnished with Assorted Seaweed.</i>	\$5.99	
<b>Sweet Potato Vegetarian Roll</b> <i>Sweet Potato, Avocado &amp; Cucumber</i>	\$5.99	
<b>Avocado Mango Roll</b> <i>Crab Meat, Mango &amp; Caviar, Topped with Avocado</i>	\$5.99	
<b>Q Maki Roll</b> <i>Avocado, Cucumber, Beancurd, Yellow Raddish with Sunomono Sauce</i>	\$5.95	
<b>Spicy Sashimi Roll (Kamakazi)</b> <i>Assorted Chopped Daily Sashimi with House Spicy Sauce</i>	\$6.99	
<b>Tropical Avocado Eel Roll</b> <i>Cucumber, Mango, Shrimp, Cavier, Topped with Avocado &amp; Roasted Eel Serve with Lychee Wasabi Dip</i>	\$10.95	
<b>Red Dragon Roll</b> <i>Tempura Roll with Fresh Tuna Sashimi</i>	\$14.99	

## SUSHI & SASHIMI COMBO

Sushi - Slice of Raw Fish on a Small Bed of Vinegar Rice      Sashimi - Slice of Raw Fish

All Served with Miso Soup & Salad, Sashimi Combo Includes Rice. Any Substitution of Fish is subject to Extra Charge.

Assorted Sushi Rolls in Sushi Combo may be upgraded to California Roll for only \$2.50 Extra

74	Salmon Sushi Lover Combo (S)	6 pcs. of Salmon Sushi	\$10.99
75	Salmon Sushi Lover Combo (L)	12 pcs. of Salmon Sushi 6 pcs. Salmon Sushi Roll	\$20.99
76	Sushi Combo A	5 Kinds of Sushi 6 pcs. Assorted Sushi Rolls	\$10.99
77	Sushi Combo B	6 Kinds of Sushi 6 pcs. Assorted Sushi Rolls 1 Salmon Handroll	\$13.99
78	Sushi Combo C	8 Kinds of Sushi 6 pcs. Assorted Sushi Rolls 1 Salmon Handroll	\$16.99
79	Sushi Combo D	10 Kinds of Sushi 6 pcs. Assorted Sushi Rolls 1 Salmon Handroll 1 Tuna Handroll	\$22.99
80	Sushi Combo E	12 Kinds of Sushi 6 pcs. Assorted Sushi Rolls 1 Salmon Handroll 1 Tuna Handroll 1 California Handroll	\$27.99
81	Sushi Combo F	15 Kinds of Sushi 6 pcs. Assorted Sushi Rolls 1 Salmon Handroll 1 Tuna Handroll 1 California Handroll	\$32.99
82	Chirashi A	8 Kinds Sashimi on Bed of Special Mixed Sushi Rice	\$13.99
83	Chirashi B	10 Kinds Sashimi on Bed of Special Mixed Sushi Rice	\$15.99
84	Chirashi C	12 Kinds of Sashimi on Bed of Special Mixed Sushi Rice	\$18.99
85	Handroll Set A	3 pcs. - Salmon, Tuna on California Handroll	\$9.99
86	Handroll Set B	5 pcs. - Salmon, Tuna, Shrimp, Scallop & California Handroll	\$14.99
87	Vegetarian Roll	18 pcs. - Vegetarian California, Pickle Gingers & Mushroom & Dried Bean Curd Roll	\$10.99
88	Sushi Roll Set	16 pcs.- California Roll, Salmon Skin Roll & Futo Maki	\$14.99
91	Sashimi Combo A	4 Kinds - 12 pcs. of Selected Sashimi	\$15.99
92	Sashimi Combo B	6 Kinds - 18 pcs. of Selected Sashimi	\$20.99
93	Sashimi Combo C	7-8 Kinds - 24 pcs. of Selected Sashimi	\$28.99
94	Sashimi Combo D	7-8 Kinds - 30 pcs. of Selected Sashimi	\$33.99
95	Lobster Boat	1 pc of 1lb. Lobster Sashimi & 21 pcs. of Selected Sashimi	\$45.99
96	Salmon Love Boat	21 pcs. / 30 pcs.	\$24.99 / \$33.99

## SET COURSE

All Served with Soup, Salad, Mixed Vegetables and Steamed Rice, Dinners include Dessert.

White Meat upgrade add \$3.50 \*Does not include Stir Fry Mixed Vegetables.

		LUNCH	DINNER
Vegetable Tempura *	(126)	\$7.50	(151) \$9.50
Chicken Teriyaki <i>Dark Meat with Crispy Skin</i>	(127)	\$6.75	(152) \$9.75
Fish Fillet Cutlet	(128)	\$7.75	(153) \$12.95
Marinated Beef Ribs	(129)	\$9.95	(154) \$14.75
Pork Shogayaki	(130)	\$7.95	(155) \$12.95
Chicken Cutlet <i>Dark Meat</i>	(131)	\$8.25	(156) \$12.95
Salmon Shioyaki / Teriyaki	(132)	\$9.50	(157) \$13.75
Pork Cutlet	(133)	\$8.50	(158) \$13.95
Marinated Sea Bass	(134)	\$12.50	(159) \$18.50
Shrimp & Vegetable Tempura*	(135)	\$10.95	(160) \$14.95
Stir Fry Vegetable <i>Choice of: Broccoli or Bean Sprout</i>	(136)	\$7.95 \$6.75	(161) \$10.95 \$8.50
 Garlic & Black Pepper Beef	(137)	\$11.50	(162) \$15.75
Strip Loin Steak	(138)	\$12.75	(163) \$17.50
Fillet Mignon <i>U.S. Choice Tenderloin, Aged 21 Days or More</i>	(140)	\$13.25	(165) \$19.50
Unagi B.B.Q.Eel	(141)	\$10.95	(166) \$16.50
Tofu Steak & Vegetables <i>Served in Ginger Dressing</i>	(142)	\$8.25	(167) \$11.25
Alberta Sterling Silver Premium Strip Loin Steak (10 oz.)			\$26.50
Jumbo Shrimps and Scallops <i>Panfried in Butter-Wine Sauce (8/8)</i>			\$22.95

## BENTO BOX LUNCH

11:00 am - 4:00 pm

All Served with Miso Soup, Salad, Assorted Sushi Rolls, Side Items, Mixed Vegetables, Steamed Rice and Dessert.  
Assorted Sushi Rolls may be upgraded to California Roll for only \$2.50. White Meat Upgrade Add \$2.50

101	Vegetable Tempura	\$7.95
102	Chicken Teriyaki <i>Dark Meat with Crispy Skin</i>	\$7.95
103	Fish Fillet Cutlet	\$8.95
	104 Salmon Shioyaki/Teriyaki <i>with Salt or Teriyaki</i>	\$9.50
105	Marinated Beef Ribs	\$9.95
	106 Shrimp & Vegetable Tempura	\$9.95
107	Strip Loin Steak	\$10.95
108	Shrimp & Scallop Butter <i>Pan Fried in a Light Butter &amp; Wine Sauce</i>	\$11.95
109	Fillet Mignon <i>U.S. Choice Tenderloin, Aged 21 Days or More</i>	\$12.75

## BENTO BOX DINNER

Served All Day. With Miso Soup, Salad, Assorted Sushi Rolls, Mixed Vegetables, Steamed Rice and Dessert.  
Assorted Sushi Rolls may be upgraded to California Roll for only \$2.50. White Meat upgrade add \$2.50.

111	Vegetable Tempura Chicken Teriyaki <i>Dark Meat with Crispy Skin</i> Pork Shogayaki	\$16.99
	112 Shrimp & Vegetable Tempura Chicken Teriyaki <i>Dark Meat with Crispy Skin</i> Salmon Teriyaki	\$17.99
	113 Shrimp & Vegetable Tempura Chicken Teriyaki <i>Dark Meat with Crispy Skin</i> Marinated Beef Ribs	\$19.99
114	Shrimp & Vegetable Tempura Chicken Teriyaki <i>Dark Meat with Crispy Skin</i> Strip Loin Steak	\$20.99
115	Shrimp & Vegetable Tempura Pork Shogayaki Strip Loin Steak	\$21.99
116	Shrimp & Vegetable Tempura Salmon Teriyaki Strip Loin Steak	\$22.99
117	Shrimp & Vegetable Tempura Salmon Teriyaki Fillet Mignon <i>U.S. Choice Tenderloin, aged 21 Days or More</i>	\$24.99
118	Premium Vegetarian <i>Vegetable Tempura, Assorted Mushrooms &amp; Vegetables</i>	\$17.99

## RICE

All Served in Japanese Hot Pot With Miso Soup White Meat upgrade add \$2.50

325	Pork Shogayaki Rice	\$8.95
326	Chicken Cutlet & Egg <i>(Dark Meat)</i>	\$7.95
327	Beef Ribs & Egg	\$8.95
328	Chicken & Egg <i>(Dark Meat)</i>	\$7.95
329.	Pork Cutlet & Egg	\$7.95
330	Beef & Egg	\$7.95
331	Salmon Teriyaki	\$9.50
332	Chicken Teriyaki <i>(Dark Meat)</i>	\$7.95
333	Tempura & Egg	\$8.95
	334 Garlic & Black Pepper Beef	\$10.50
	335 Chicken Teriyaki & B.B.Q. Eel <i>(Dark Meat)</i>	\$10.95
	336 Assorted Wild Mushrooms	\$10.50
337	BBQ Eel	\$15.50

## NOODLE

All Noodles are in Hot Broth Except as specified

338	Vegetable Udon/Soba	\$6.95
339	Dumplings Udon/Soba	\$6.95
340	Pork Cutlet Udon/Soba	\$7.95
341	Chicken Cutlet Udon/Soba <i>Dark Meat</i>	\$7.95
342	Beef Udon/Soba	\$7.95
343	Tempura Udon/Soba	\$8.95
344	Nabeyaki Udon/Soba <i>with Tempura Shrimp, Scallop, Chicken, Crab Meat &amp; Vegetables</i>	\$9.95
345	Zaru Soba <i>Cold Buckwheat Noodle</i>	\$6.95
346	Premium Seafood Udon/Soba <i>with Shrimp, Scallop, Mussel, Crab Meat, Mushrooms &amp; Vegetables</i>	\$12.95
347	Assorted Mushroom Udon/Soba <i>with Shiitake, Oyster Mushroom, Enoki, Mushroom &amp; Vegetables</i>	\$10.50
348	Hiyashichuka <i>Shredded Cucumber, Bean Sprout, Egg, Crab Meat, Garnish with Sesame &amp; Ginger Served with Special Sauce</i>	\$6.95
349	Cha Siu Raimen <i>Japanese BBQ Pork</i>	\$7.95

All Soba \$0.50 Extra

## SEASONAL DELICACY

<b>Toza Tofu</b> 土佐豆腐 <i>Deep Fried Bonito Coated Bean Curd</i>	\$5.95
<b>Shrimp &amp; Squid Tempura</b> 炸墨魚蝦卷	\$6.95
<b>Teppan Fried Udon</b> 鐵板炒烏冬 <i>With Beef or Chicken</i>	\$13.95
<i>With Seafood</i>	\$18.95
<b>Dry Fugu</b> 香燒雞泡魚乾(一級) <i>Roasted Dry Blowfish</i>	\$16.95
<b>Pork Neck Loin</b> 爽脆豬頸肉 <i>Charcoal Grilled Pork Neck Slices</i>	\$7.95
<b>Grilled Whole Squid</b> 炭燒魷魚筒 <i>Whole Squid Grilled Shioyaki or Teriyaki Style</i>	\$9.95
<b>Mini Unagi Roll</b>	(12 pcs.) \$9.95
<i>Citron Flavoured Sushi Roll, Topped with BBQ Eel Slices</i>	(18 pcs.) 13.95
<b>Stirfried Wild Mushrooms</b> 日本鮮雜菇 <i>Shiitake, Oyster &amp; Enoki Mushrooms</i>	\$9.95
<b>Japanese Fried Rice</b> 日式炒飯 <i>With Beef or Chicken</i>	\$11.95
<i>With Salmon</i>	\$12.95
<i>With Seafood</i>	\$16.95
<b>Seafood Chawamushi</b> 海鮮茶碗蒸蛋 <i>Egg Custard Steamed with Seafood (2 Orders Minimum)</i>	each \$6.95
<b>Beef Tataki</b> 日式他他牛肉 <i>Sirloin Beef Slices Served Rare with Ponzu Sauce</i>	\$9.95
<b>Mini Sukiyaki</b> 迷你牛肉火鍋 <i>Choice of Regular Stock or with Red Wine</i>	\$12.00
<i>Extra Beef</i>	\$5.95
<b>Beef Sukiyaki (for 2)</b> 牛肉火鍋 (2位) <i>Choice of Regular Stock or with Red Wine</i>	\$36.00
<i>Extra Beef</i>	\$5.95
<b>Kobe Beef Stone Grill/Sashimi (8 oz)</b> 神戶牛肉石頭燒/刺身 <i>Ask Your Server about Different Kobe Beef Grade</i>	Seasonal

## SPECIALTY SEAFOOD SEASONAL

<b>Live Giant Clam (Geoduck)</b> 新鮮游水海膽 - 兩食 <i>Two Course - Sashimi &amp; Panfried</i>	Seasonal
<b>Sea Bream Sashimi</b> 銀魷魚刺身 - 兩食	Seasonal
<b>Baked Crab</b> 錫紙香草焗大蟹 <i>In Foil with Japanese Herbs &amp; Sake Wine</i>	Seasonal
<b>Live Sea Urchin</b> 新鮮游水海膽	Seasonal
<b>Crab Casserole</b> 鐵鍋大蟹泡飯 <i>Whole Crab Cooked to Perfection in a Supreme Broth with Rice &amp; Baby Mushrooms</i>	Seasonal

## LOBSTER FIESTA

All the lobster we serve are 1 lb LIVE hard shell lobster that are either single claw or clawless, unless otherwise described below, please check with your server for other sizes (2 to 10 Lbs) available for the day.

<b>Baked Lobster</b> 清酒香草焗龍蝦 <i>In foil with Japanese Herbs &amp; Sake Wine</i>	\$28.00
<b>Teppan Lobster (20-30 minutes)</b> 鐵板炒龍蝦	\$28.00
<b>Lobster Sashimi</b> 龍蝦刺身 - 兩食 <i>Lobster Tail Served Raw, Head &amp; Claw Grilled with Herb Butter</i>	\$28.00
<b>Steamed Lobster</b> 日式蒸龍蝦 <i>With Herbs &amp; Japanese Mushrooms</i>	\$28.00
<b>Lobster Casserole</b> 鐵鍋龍蝦泡飯 <i>Lobster Cooked to Perfection in a Supreme Broth with Rice &amp; Baby Mushrooms</i>	\$33.00
<b>Grilled Lobster</b> 炭燒龍蝦 <i>With Miso Paste</i>	\$28.00
<i>With Sea Urchin</i>	\$30.00
	\$32.00
<b>Lobster Tempura</b> 龍蝦天婦羅 <i>With Head &amp; Claw Served Grilled</i>	\$28.00
<b>Lobster Fried Rice</b> 鐵板龍蝦海鮮炒飯 <i>Whole Lobster &amp; Seafood Fried Rice (20-30 Minutes)</i>	\$36.00

# SUSHI & SASHIMI

	NIGIRI SUSHI (2 pcs./order)		SASHIMI	HANDROLL	SUSHI ROLL
Fatty Tuna ( <i>Toro</i> )	(176)	Market	(201) Market	(226) Market	(251) Market
Tuna ( <i>Maguro</i> )	(177)	\$5.00	(202) \$6.50	(227) \$3.50	(252) \$5.00
Yellow Tail ( <i>Hamachi</i> )	(178)	\$7.00	(203) \$8.75 Reg. \$12.75 Fatty	(228) \$3.75	(253) \$6.00
Salmon ( <i>Sake</i> )	(179)	\$3.50	(204) \$5.00 Reg. \$6.75 Fatty	(229) \$2.95	(254) \$4.50
Red Snapper ( <i>Tai</i> )	(180)	\$3.50	(205) \$4.00	(230) \$2.95	(255) \$4.50
Tofu ( <i>Inari</i> )	(181)	\$3.50	(206) \$4.00	(231) \$2.95	(256) \$4.50
Mackerel ( <i>Saba</i> )	(182)	\$3.50	(207) \$4.00	(232) \$2.95	(257) \$4.50
Surf Clam ( <i>Hokkigai</i> )	(183)	\$3.50	(208) \$4.00	(233) \$2.95	(258) \$4.50
Shrimp ( <i>Ebi</i> )	(184)	\$3.50	(209) \$4.00	(234) \$2.95	(259) \$4.50
Crab Meat ( <i>Kani</i> )	(185)	\$3.50	(210) \$4.00	(235) \$2.95	(260) \$4.50
Cuttlefish ( <i>Ika</i> )	(186)	\$4.00	(211) \$5.50	(236) \$2.95	(261) \$4.95
Octopus ( <i>Tako</i> )	(187)	\$4.00	(212) \$5.50	(237) \$2.95	(262) \$4.95
Scallop ( <i>Hotategai</i> )	(188)	\$4.00	(213) \$5.50	(238) \$2.95	(263) \$4.95
Sweet Shrimp ( <i>Amaebi</i> )	(189)	\$4.00	(214) \$5.50	(239) \$2.95	(264) \$4.95
Flying Fish Caviar ( <i>Tobiko</i> )	(190)	\$4.00	(215) \$5.50	(240) \$3.25	(265) \$4.95
Salmon Caviar ( <i>Ikura</i> )	(191)	\$4.50	(216) \$5.50	(241) \$3.50	(266) \$4.95
B.B.Q.Eel ( <i>Unagi</i> )	(192)	\$4.50	(217) \$5.50	(242) \$3.50	(267) \$4.95
Butter Fish	(193)	\$4.50	(218) \$5.00	(243) \$3.50	(268) \$4.95
Smoked Salmon	(194)	\$5.50		(244) \$3.75	(269) \$5.95
Red Clam ( <i>Akagai</i> )	(195)	\$6.50	(219) \$7.50	(245) \$3.75	(270) \$5.75
Sea Urchin ( <i>Uni</i> )	(196)	\$11.00	(220) \$11.95	(246) \$6.50	(271) \$7.95
Egg ( <i>Tamago</i> )	(197)	\$3.50	(221) \$3.00	(247) \$2.95	(272) \$4.50
Caviar Submarine <i>Tobiko Mixed with Your Choice of: Crab / Cuttlefish / Scallop / Shrimp</i>	(198)	\$6.50		(248) \$4.75	(273) \$5.75
Sea Urchin & Cuttlefish <i>Sea Urchin &amp; Shredded Cuttlefish Mix</i>	(199)	\$8.00	(222) \$8.95	(249) \$5.99	(274) \$6.99
Sea Urchin & Combo <i>Sea Urchin Combined with Choice of: Caviar / Cuttlefish / Shrimp / Sweet Shrimp</i>	(200)	\$8.50		(250) \$6.25	(275) \$7.25
Cuttlefish Sashimi Roll <i>Cuttlefish Stuffed with Caviar &amp; Choice of: Avocado / Cucumber</i>			(223) \$6.25 (5 pcs.)		
Salmon & Scallop Sashimi Roll <i>Scallop Wrapped by Fresh Salmon</i>			(224) \$7.50 (6 pcs.)		
Salmon & Salmon Sashimi Roll <i>Fresh &amp; Smoked Salmon Wrapped with Wasabi Dressing</i>			(225) \$7.50 (6 pcs.)		

# dessert



[ Ice Cream . Vanilla . Green Tea . Red Bean ]



[ Tiramisu ]



[ Fried Iced Cream ]

## DESSERT

30	Green Tea Ice Cream (Single Scoop)	\$1.50
31	Vanilla Ice Cream (Single Scoop)	\$1.50
32	Japanese Specialty Ice Cream (Single Scoop) <i>Choice of: Red Bean / Sesame</i>	\$2.50
33	Ice Cream Pancake <i>Made In-house, with Double Scoop of Ice Cream</i> <i>Choice of: Green Tea / Vanilla Ice Cream</i>	\$3.99
34	<i>Choice of: Red Bean / Sesame</i>	\$4.99
35	Ice Cream Mochi <i>Frozen Rice Cake with Three Assorted Ice Cream Filling</i>	\$5.00
	<i>With Single Scoop of Ice Cream, Choice of: Green Tea / Vanilla Ice Cream</i>	\$6.00
36	Tiramisu <i>Made In-house</i>	\$4.25
37	Fried Iced Cream (Agedashi Aisukurimu) <i>Fried Breaded Ice Cream with Light Egg Batter, Finished with Chocolate Glaze</i>	\$4.99
38	Banana Fry <i>Deep Fried Breaded Banana</i>	\$2.99