



• Happy Hour Specials •

4:00 PM - 6:00 PM

Monday - Friday

\$2 Kirin Draft

\$3 House Wine

\$3 Micro Draft

\$3 Hot Sake

\$5 Sushi Rolls

California | Spicy Tuna | Sake (salmon) Maki | Unagi (eel) Maki | Spicy Escolar

• Starters •

small bites to start the meal

Miso Soup (<i>with tofu and green onion</i>)	\$1	Inari Pocket (<i>sweet tofu with rice and veggies</i>)	\$1
Bowl o' Rice	\$1	Unagi Inari (<i>inari with eel, scallions & kabayaki</i>)	\$2
Edamame (<i>soybeans with sea salt</i>)	\$4	Rainbow Pocket (<i>inari w/ spicy tuna, avocado, mango</i>)	\$3
Spring Rolls (<i>2 rolls filled with lettuce, cilantro, mint, rice noodles & either shrimp or fried tofu (served with dipping sauces)</i>)	\$5		

• Small Plates •

Avocado Poke (<i>cubed avocado & cucumber w/ sea salt</i>)	\$7	Baked Mussels (3)	\$6
Ahi Poke (<i>diced ahi with cucumber and tobiko</i>)	\$10	<i>mussels, scallops & crab mixed in a creamy garlic sauce & baked</i>	
Mixed Poke (<i>diced ahi, salmon & hamachi w/ cucumber</i>)	\$11	Kobe Korean Barbeque	\$12
Tuna Tataki (5pc)	\$9	<i>kobe beef shortribs marinated in a garlic hoisin chili sauce</i>	
<i>ahi marinated in honey, wasabi & soy seared in Japanese 7 spice</i>		<i>served as traditional lettuce wraps with a side of rice</i>	

• Salads •

Small Seaweed Salad (<i>wakame seasoned w/ sesame oil</i>)	\$3	Vietnamese Summer Noodle Salad (<i>Bun</i>)	
Large Seaweed Salad	\$5	<i>lettuce, rice noodles & mint with carrots, cilantro, bean sprouts,</i>	
Cucumber Salad (<i>vinegar, sesame oil, soy</i>)	\$3	<i>cucumber and peanuts with Vietnamese nuoc cham dressing</i>	
House Salad (<i>greens, avo & veggies; sesame vinaigrette</i>)	\$5	Fried Tofu	\$8
Smoked Squid Salad (<i>with ginger, lime and veggies</i>)	\$5	Salmon	\$10
		Ebi Shrimp	\$9
		Kobe Beef	\$12

• Cooked Bowls •

Soba noodles or Rice

Bowls come with red pepper, green onion and carrots cooked in a savory sauce.

Broiled Salmon Bowl	\$11.50	Unagi-Don (Broiled Eel) Bowl	\$11.50
<i>sushi grade salmon broiled in a sweet kabayaki sauce</i>		<i>four pieces of broiled unagi with kabayaki and scallions</i>	
Shrimp Tempura Bowl	\$11.50	Tuna Tataki Bowl	\$11.50
<i>three tempura shrimp with a sweet/spicy sauce</i>		<i>four pieces of sashimi grade tuna seared in Japanese 7 spice</i>	
Vegetarian Bowl	\$9.50	Kobe Beef Bowl	\$13.50
<i>broiled fried sweet tofu (inari) with extra vegetables</i>		<i>grilled Kobe beef short ribs marinated in a garlic hoisin sauce</i>	

Bowls are slightly spicy, if milder is preferred, please specify when ordering. Rice noodles available by request.

• Sushi Dinner for Two •

2 Miso Soups and Edamame

2 Sushi Rolls and 4pc of Nigiri (Chef's Choice)

\$30

• Phở (Sundays Only) •

hearty and delicious Vietnamese noodle soup with a ginger and star anise infused broth, rice noodles and thin cut kobe beef served with basil, cilantro, lime, jalapeno, green onion, bean sprouts, hoisin and sriracha

\$10

Sushi –

• The Basics •

8-10pc Sushi Rolls / ☼ = No Raw

California Roll (☼) <i>krab, avocado, cucumber, sesame seeds</i>	\$6.50	Rainbow Roll <i>krab and cucumber topped with ahi, salmon, hamachi and avocado</i>	\$9.50
Spicy Tuna <i>ahi, cucumber, tobiko, green onion, dynamite and sriracha</i>	\$7.50	Green Dragon <i>salmon, cucumber & avo. with citrus sauce & wasabi sesame seeds</i>	\$7.50
Caterpillar Roll (☼) <i>broiled eel and cucumber topped with avocado and kabayaki</i>	\$9.50	Valley Veggie (☼) <i>seasonal assortment of fresh veggies; add inari at no extra charge</i>	\$5.50

• Specialty Rolls •

10pc+ Sushi Rolls / ☼ = No Raw

Sharlie's Garden (☼) <i>seasonal veggies, cilantro, mango; topped with avo & lemon zest</i>	\$9	Spring Fever <i>king crab, mango, cucumber and sprouts topped with ahi and avocado with sweet n' spicy sauce and wasabi sesame seeds</i>	\$11
Salmon River Roll <i>crispy salmon, daikon sprouts, cucumber, cream cheese and scallions topped with avocado, fresh salmon and citrus sauce</i>	\$10	The Bonfire <i>spicy hamachi and cucumber topped with jalapeno, avocado and spiced up with sriracha and our house !#\$%# HOT sauce!</i>	\$10
The Smoke Jumper <i>unagi and cucumber w/ ahi, avocado, lemon & spicy sweet sauce</i>	\$10	Sweet Ginger (☼) <i>broiled salmon, avocado, crystallized ginger and citrus sauce</i>	\$7.50
ShrimpZilla (☼) <i>shrimp tempura, avocado, cream cheese, cucumber, red pepper and tobiko: traditional with dynamite, citrus & kabayaki sauce</i>	\$10	Avalanche <i>hamachi and cucumber rubbed with wasabi and toasted sesame seeds topped with avocado, tobiko and dynamite sauce</i>	\$11
Hot Tokyo <i>spicy tuna & king crab topped with avocado and dynamite sauce</i>	\$11	Ruby Roll <i>shrimp tempura & cucumber with avocado, hamachi & lime zest</i>	\$10
El Diablo <i>salmon, avo., jalapeno, tobiko w/ citrus & house !#\$%# sauces</i>	\$8	Hamachi Zen <i>hamachi, avocado, sesame oil and cucumber; rolled traditional</i>	\$9
South of the Border <i>avocado, ginger & cucumber topped with ahi, escolar & jalapeno topped with dots of sriracha and placed on a bed of spicy sauce</i>	\$11	Fiesta Roll <i>spicy tuna, avocado, jalapeno and cilantro topped with sriracha</i>	\$8.50

Soy wrap or wheat-free available on request.

• Nigiri •

2pc fish on top of rice

Maguro (tuna)	\$4	Unagi (broiled eel)	\$4
Sake (salmon)	\$4	Ebi (cooked shrimp)	\$3
Hamachi (yellowtail)	\$4	Tobiko (flying fish roe)	\$3
Escolar (white tuna)	\$4	Quail Egg (each)	\$1
8pc Nigiri Combo (chef's choice)	\$12		

• Sashimi •

5pc fresh sliced fish

Maguro (tuna)	\$8
Hamachi (yellowtail)	\$8
Sake (salmon)	\$8
Escolar (white tuna)	\$8
Unagi (broiled eel)	\$8
8pc Sashimi Combo	\$12

• Temaki •

hand rolls – cone style

Spicy Tuna	\$5
Hamachi	\$6
Salmon Skin	\$5
Vegetarian	\$5

• Desserts •

“Honey Toast” - \$8

Our famous house dessert! Custom Evening Rise bread baked with butter & honey then topped with old fashioned vanilla ice cream. (please allow 10 minutes for baking)

Green Tea Ice Cream - \$5

three scoops of rich ice cream with a subtle hint of green tea

Ginger Green Tea Float - \$4

Blue Sky Ginger Ale with a scoop of Green Tea Ice Cream

– Beverages –

• Tea, Coffee & More •

Iced Tea	\$2
Lemonade	\$2
Arnold Palmer (Iced Tea & Lemonade)	\$2
French Press Coffee (Regular or Decaf)	\$2
<u>Pot Hot Tea</u>	\$3
<i>Green, White, Oolong, Jasmine, Black or Herbal (decaf)</i>	
<u>Pot Premium Loose Leaf Tea</u>	\$4
<i>Genmai Cha – Japanese green tea with brown rice and popcorn</i>	
<i>Sencha - young leaf green tea from Japan; delicate but brisk</i>	
<i>Gunpowder – Chinese green tea tightly rolled for a sweeter taste</i>	

• Blue Sky Pure Cane Sodas •

\$2 each – choose from the following

Cola
Diet Cola
Root Beer
Cream Soda
Lemon Lime
Jamaican Ginger Ale
Orange Cream
Cherry Vanilla Crème (Zero Calorie)
Sparkling True Seltzer