



## • Happy Hour •

Everyday!  
4:00 PM - 6:00 PM

\$2 Kirin Draft      \$3 House Wine  
\$3 Micro Draft      \$3 Hot Sake  
\$5 Sushi - 10pc Roll (choices below)

California • Spicy Tuna • Sake Maki (salmon) • Unagi Maki (eel) • Valley Veggie • Spicy Escolar (white tuna)

## • Lunch Bento •

Saturday & Sunday  
11:00 AM - 4:00 PM

10pc Sushi Roll (choices below)  
includes miso soup, side salad & inari pocket

**Only \$8**

## • Starters •

small bites to start the meal

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

## • Small Plates •

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

## • Salads •

Small Seaweed Salad (wakame seasoned w/ sesame oil)	\$3	Vietnamese Summer Noodle Salad (Bun)	
Large Seaweed Salad	\$5	lettuce, rice noodles & mint with carrots, cilantro, bean sprouts,	
Cucumber Salad (vinegar, sesame oil, soy)	\$3	cucumber and peanuts with Vietnamese nuoc cham dressing	
House Salad (greens, avo & veggies; sesame vinaigrette)	\$5	Fried Tofu	\$8
Smoked Squid Salad (with ginger, lime and veggies)	\$5	Ebi Shrimp	\$9
		Salmon	\$10
		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
sushi grade salmon broiled in a sweet kabayaki sauce		four pieces of broiled unagi with kabayaki and scallions	
Shrimp Tempura Bowl	\$11.50	Tuna Tataki Bowl	\$11.50
three tempura shrimp with a sweet/spicy sauce		four pieces of sashimi grade tuna seared in Japanese 7 spice	
Vegetarian Bowl	\$9.50	Kobe Beef Bowl	\$13.50
broiled fried sweet tofu (inari) with extra vegetables		grilled Kobe beef short ribs marinated in a garlic hoisin sauce	

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

## • Sushi for Two •

(2) Miso Soups and Edamame  
(2) Sushi Rolls (1 your choice, 1 Chef's choice)  
Nigiri - 4pc (Chef's choice)  
**\$30**

## • Phở (Saturday & Sunday 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*

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

*10pc+ Sushi Rolls / ☼ = No Raw*

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

### • Nigiri •

*2pc fish on top of rice*

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

### • Sashimi •

*5pc fresh sliced fish*

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

### • Temaki •

*hand roll – cone style with veggies*

Avocado	\$5
Spicy Tuna	\$5
Salmon Skin	\$5
Hamachi	\$6
Shrimp Tempura	\$6
Unagi	\$6

## • 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 –

Fish **and** people need water; to preserve our resources and prevent waste, water is not served by default, only by request.

### • Tea, Coffee & More •

Iced Tea	\$2
Lemonade	\$2
Arnold Palmer (Iced Tea & Lemonade)	\$2
French Press Coffee ( <i>Regular or Decaf</i> )	\$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

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

Consuming raw or undercooked seafood, shellfish, eggs or meat may increase risk of foodborne illness, especially if you have certain medical conditions.