



• Happy Hour Specials •

4:30 PM - 6:00 PM
Everyday!

\$2 Kirin Draft \$3 House Wine
\$3 Micro Draft \$3 Hot Sake

\$5 Sushi Rolls

California | Spicy Tuna | Sake Maki | Unagi Maki

• Lunch Bento Special •

11:30 AM - 2:30 PM
Tuesday - Friday

\$8

Choice of sushi roll:

California | Spicy Tuna | Sake Maki | Unagi Maki
with

House Salad, Miso Soup and an Inari Pocket

– Appetizers –

• 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 fresh veggies, rice noodles & either ebi (shrimp) or inari (fried tofu); dipping sauces on the side</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 and crab baked in a creamy garlic sauce</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 sweet garlic chili sauce</i>	
<i>brown sugar and wasabi soy marinated seared ahi with 7 spice</i>		<i>served traditionally over lettuce with a side of rice</i>	

• Salads •

• Small •

Small Seaweed Salad (<i>wakame seasoned w/ sesame oil</i>)	\$3
Large Seaweed Salad	\$5
Cucumber Salad (<i>vinegar, sesame oil, soy</i>)	\$3
House Salad (<i>greens, cucumber, sesame vinaigrette</i>)	\$5
Smoked Squid Salad (<i>with ginger, lime and veggies</i>)	\$5

• Large •

Vietnamese Rice Noodle Salads	
<i>lettuce, carrot, cilantro, bean sprouts, cucumber and peanuts</i>	
<i>served w/ rice noodles, asian dressings and your choice of meat</i>	
Fried Tofu	\$8
Shrimp	\$9
Kobe Beef	\$12

– Sushi –

• The Basics •

8-10pc Sushi Rolls / ⚠ = No Raw

California Roll (⚠)	\$6.50	Rainbow Roll	\$9.50
<i>crab, avocado, cucumber, sesame seeds</i>		<i>crab and cucumber topped with ahi, salmon, hamachi and avocado</i>	
Spicy Tuna	\$7.50	Green Dragon	\$7.50
<i>ahi, cucumber, tobiko, green onion, spicy sauces</i>		<i>salmon, cucumber & avo. with citrus sauce & wasabi sesame seeds</i>	
Caterpillar Roll (⚠)	\$9	Valley Veggie (⚠)	\$5.50
<i>broiled eel and cucumber topped with avocado and kabayaki</i>		<i>seasonal assortment of fresh veggies; add inari at no extra charge</i>	

• Specialty Rolls •

10pc+ Sushi Rolls / ☼ = No Raw

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

Soy wrap or wheat-free available on request.

• Nigiri •

2pc fish on top of rice

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

• Sashimi •

5pc fresh sliced fish

Maguro (tuna) \$8
Hamachi (yellowtail) \$8
Sake (salmon) \$7
Escolar (white tuna) \$8
Unagi (broiled eel) \$7
8pc Sashimi Combo (chef's choice) \$12

• Temaki •

hand rolls – cone style

\$5 each

Spicy Tuna | Spicy Scallop | Salmon Skin | Vegetarian

• Cooked Bowls •

Soba noodles or Rice

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

Broiled Salmon Bowl \$11.50 <i>sushi grade salmon broiled in a sweet kabayaki sauce</i>	Unagi-Don (Broiled Eel) Bowl \$11.50 <i>4 pieces broiled unagi with kabayaki and extra scallions</i>
Shrimp Tempura Bowl \$11.50 <i>three tempura shrimp with a sweet/spicy sauce</i>	Tuna Tataki Bowl \$11.50 <i>4 pieces marinated ahi seared with japanese 7 spice</i>
Vegetarian Bowl \$9.50 <i>broiled fried sweet tofu (inari) with extra vegetables</i>	Kobe Beef Bowl \$13.50 <i>grilled Kobe beef short ribs marinated in a garlic chili sauce</i>

Bowls are slightly spicy, if milder is preferred, please specify when ordering.

• Dinner Combos •

Sushi Dinner for 2

2 Miso Soups and Edamame

4pc Nigiri and 2 Sushi Rolls – Chef's Choice

\$30

Deluxe Sushi Dinner for 2

Choice of (2) Hot Sake, Draft Beer or House Wines

2 Miso Soups, Large Seaweed Salad, 2 Spring Rolls

4pc Nigiri, 2 Sushi Rolls - Chef's Choice

Honey Toast Dessert

\$50

• Dessert •

“Honey Toast” - \$8

Special Evening Rise bread baked with butter and honey topped with old fashioned vanilla ice cream. (allow 10 minutes cooking)

Green Tea Ice Cream - \$5

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