

SUSHI COMBINATION

WITH MISO SOUP & SALAD

SUSHI ZUKI 8 pc. Chef's Choice Sushi	22
SUSHI BASIC 8 pc. Chef's Choice Sushi w/ California Roll	26
SUSHI DELUXE 10 pc. Chef's Choice Sushi w/ California Roll	32
AMERICAN FAVORITE SUSHI 3 pc. Tuna, 3 pc. Salmon, 2 pc. Yellowtail, & 2 pc. Shrimp, w/ California Roll	36
JAPANESE FAVORITE SUSHI Fatty Salmon, Salmon Roe, Octopus, Japanese Scallop, Sweet Shrimp, Tuna, & Mackerel, w/ Tuna Roll	36
SUSHI & SASHIMI BOAT 4 Kinds Of Sushi, 4 Kinds Of Sashimi, & California Roll w/ Side Rice	50
SASHIMI BOAT 9 Kinds of Sashimi w/ Side Rice For Two	55
SASHIMI FUJI BOAT Upgraded Sashimi Boat For Two	135
SASHIMI MUSASHI BOAT Upgraded Sashimi Boat For Four	220
TUNA LOVER Tuna Sashimi, Tuna Tataki, & Tuna Roll w/ Side Rice	30
SALMON LOVER Salmon Sashimi, Salmon Toro, & Salmon Roll w/ Side Rice	28
SASHIMI SMALL 5 Kinds of Chef's Choice Sashimi w/ Side Rice	28
VEGETARIAN SUSHI Cucumber Roll, Avocado Roll, & 2 pc. Inari (Fried Tofu Sushi)	16

SUSHI BOWL

WITH MISO SOUP

CHIRASHI 13 Kinds of Chef's Choice Sashimi on Sushi Rice	35
TEKKA DON 10 pc. Tuna Sashimi on Sushi Rice	28
SAKE DON 10 pc. Salmon Sashimi on Sushi Rice	26
TRES AMIGOS Spicy Tuna, Spicy Yellowtail, & Spicy Salmon on Sushi Rice	24
SUPREME BOWL Small Upgraded Chirashi, Choice of Tuna OR Fatty Tuna	
* TUNA	35
* FATTY TUNA	45



Sushi Deluxe



Sushi & Sashimi Boat



Chirashi



Tres Amigos



Supreme Bowl

PLEASE TELL YOUR SERVER ABOUT ANY ALLERGIES AND OTHER DIETARY RESTRICTIONS.

* Substitutions and split plates may be subject to an additional charge.

* An 18% gratuity fee may be added to parties of 8 or more.

NOTE: THE CONSUMPTION OF RAW OR UNDERCOOKED MEAT, FISH, EGGS, SEAFOOD, OR SHELLFISH CAN INCREASE THE RISK OF FOOD-BORNE ILLNESS, ESPECIALLY FOR INDIVIDUALS WITH CERTAIN MEDICAL CONDITIONS.

MAIN PLATE

WITH RICE, MISO SOUP, & SALAD

TERIYAKI PLATE

Choice of Teriyaki Protein

- * CHICKEN 18
- * SALMON 21

CUTLET PLATE

Choice of Breaded and Deep-fried Protein

- * CHICKEN 19
- * SHRIMP 19

TEMPURA DINNER

Choice of Tempura Dish w/ Dashi Dipping Sauce

- * SHRIMP 20
7 pc. Shrimp
- * VEGGIE 20
12 pc. Veggies
- * MIXED 20
4 pc. Shrimp & 6 pc. Veggies



Tempura Dinner

GRILLED FISH

WITH RICE, MISO SOUP, & SALAD

SAKE SHIO 22
Grilled Salmon

SABA SHIO 16
Grilled Mackerel

SAKE KAMA 20
Broiled Salmon Collar

HAMACHI KAMA 20
Broiled Yellowtail Collar

SAKE HILE 20
Broiled Salmon Belly



Chicken Cutlet Curry

CURRY

JAPANESE BEEF CURRY 15

CHICKEN CUTLET CURRY 22

RICE BOWL

WITH MISO SOUP

UNA JU 30
Grilled Freshwater Eel on Rice

GYU DON 16
Boiled Sliced Beef and Onion on Rice

STAMINA DON 18
Gyu Don with Fresh Garlic and Egg

OYAKO DON 16
Chicken, Egg, & Vegetables on Rice

CHICKEN KATSU DON 18
Breaded Chicken Cutlet, Egg, & Vegetables on Rice

TERIYAKI DON
Choice of Teriyaki Protein on Rice

- * CHICKEN 12
- * SALMON 17

TUNA YUKKE DON 16
Tuna & Avocado on Rice w/ Sesame Oil & Dashi



Una Ju



Tuna Yukke Don

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NOODLES

TONKOTSU RAMEN 14.5

Pork Broth w/ Pork, Fish Cake, Seaweed,
Bamboo Shoots, Green Onion, & Egg

SHOYU RAMEN 14.5

Soy Sauce Broth w/ Pork, Fish Cake, Seaweed,
Bamboo Shoots, Green Onion, & Egg

MISO RAMEN 14.5

Soybean Broth w/ Pork, Fish Cake, Seaweed,
Bamboo Shoots, Green Onion, & Egg

HAKUTO RAMEN 14.5

Pescetarian Ramen w/ Stir-fried Veggies, Seaweed,
Bamboo Shoots, Green Onion, & Egg

HIYASHI CHUKA 14.5

Summer Ramen *(Available June - September)*

SOBA or UDON

Buckwheat or White Flour Noodles in Savory Dashi Soup

- * PLAIN 10.5
- * CHICKEN 14.5
- * CURRY (Udon Only) 14.5
- * TEMPURA 15.5

YAKI SOBA

Stir-fried White Flour Noodles

- * VEGETABLE 12.5
- * CHICKEN 15.5
- * PORK 17.5

ZARU SOBA or ZARU UDON

Cold Buckwheat or White Flour Noodles
w/ Side Dipping Broth

- * PLAIN 11.5
- * TEMPURA 15.5



Tonkotsu Ramen



Hiyashi Chuka



Agedashi Tofu

FRIED RICE

VEGETABLE 11.5

CHICKEN 15.5

SEAFOOD 17.5

PORK 17.5



Baked Spicy Seafood

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APPETIZER

GYOZA	8
Choice of 6 pc. Pan-fried Pork OR Veggie Dumplings	
SHUMAI	7
6 pc. Steamed Shrimp Dumplings	
TUNA TATAKI	19
6 pc. Seared Tuna	
TEMPURA APPETIZER	12
Lightly-battered Fried Shrimp and Veggies	
WHITE FISH TEMPURA	12
2 pc. White Fish, Plum, and Mint Tempura	
WHITE FISH CARPACCIO	22
6 pc. White Fish w/ Shiso, Basil, & Ponzu Sauce	
HAMACHI JALAPEÑOS	19
Yellowtail Sashimi Topped With Jalapeño	
HEART ATTACK	11
Jalapeño Tempura Stuffed with Spicy Tuna, Shrimp, & Cream Cheese	
AGEDASHI TOFU	9
6 pc. Fried Tofu in Tempura Sauce	
BAKED SPICY SEAFOOD	15
Baked Seafood in Spicy Mayo	
FRIED OYSTER	11
5 pc. Deep-fried Oyster	
FRIED SOFT SHELL CRAB	15
Deep-fried Soft Shell Crab	
ORANGE CHICKEN	13
Chicken in Orange Sauce with Sesame	
TATSUTA AGE	12
Deep-fried Chicken Marinated in Soy Sauce	
IKA GESO	10
Japanese Deep-fried Squid Legs	
NATTO SHISO AGE	7
Fermented Soybean and Japanese Mint Tempura	
UNAGI KABAYAKI	MKT
Small OR Medium Platter of BBQ Eel	



Heart Attack



White Fish Tempura



Teriyaki Chicken Salad

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SALAD

HOUSE SALAD 5 / 9
Vegetable Medley with Homemade Ginger Dressing

CUCUMBER SALAD 4.5
Sliced Cucumbers with Sweet Vinegar Dressing & Sesame

SEAWEED SALAD 7
Seaweed with Sweet Vinegar Dressing on Cucumber Salad

SQUID SALAD 9
Smoked Squid with Vegetables on Cucumber Salad

OCTOPUS SALAD 10
Octopus with Sweet Vinegar Dressing on Cucumber Salad

SASHIMI SALAD 18
Tuna, Salmon, 2 Kinds of White Fish, & Shrimp on
Daikon Radish & Seaweed w/ Ginger Dressing & Ponzu

TERIYAKI CHICKEN SALAD 15
Teriyaki Chicken on Fresh Greens and Edamame

SIDE

WHITE RICE 2.5

SUSHI RICE 3.5

MISO SOUP 2
Soybean Soup with Tofu, Scallions, & Seaweed

EDAMAME
Boiled and Salted Soybeans

* PLAIN 5.5
* SPICY 8
* GARLIC 8

OSHINKO 7
Mixed Japanese Pickled Vegetables

DESSERT

MOCHI ICE CREAM 4.5
Choice of 2 Flavors of Refreshing Ice Cream in a Soft Mochi Shell

* VANILLA
* CHOCOLATE
* STRAWBERRY
* MANGO
* GREEN TEA
* RED BEAN

CHOCO MONAKA 4.5
Wafer Ice Cream Sandwich with Chocolate Layer

TAIYAKI ICE CREAM 4
Refreshing Ice Cream with Red Bean in a Fish-shaped Waffle Cone

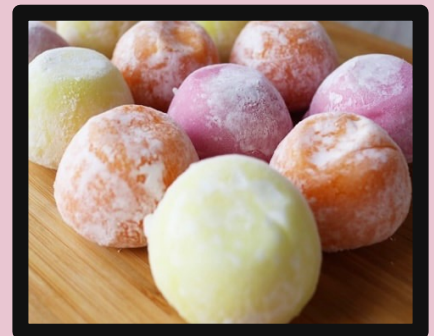
GREEN TEA CHEESECAKE 6
Green Tea Flavored Cheesecake



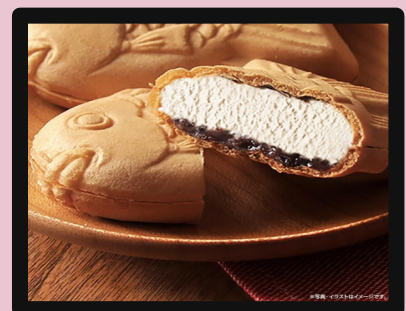
Seaweed Salad



Octopus Salad



Mochi Ice Cream



Taiyaki Ice Cream

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SOFT DRINK

FOUNTAIN DRINK	3.75
APPLE JUICE	3
PEACH SODA	3
RAMUNE	3
Original or Strawberry Japanese Soft Drink in a Unique Marble Bottle	
CALPICO	3.5
Non-carbonated Citrus Yogurt Soft Drink	
BOTTLED COCA COLA	5
BOTTLED WATER	2.75
SPARKLING WATER	3.25
HOT TEA	2
Green Tea, Oolong Tea, or Jasmine Tea	



Strawberry & Original Ramune

HOUSE SAKE

Fresh and light, perfect to match any cuisine.

HOT SAKE (+10)	Small 4.75	Large 8.5
COLD SAKE (+10)	Small 4.75	Large 8.5

PREMIUM SAKE

DASSAI 23 (+4) Small 50
Delicate floral aromas with a palate reminiscent of honey and an elegant, lasting finish.

ARIZONA SAKE (+3) Glass 14 Bottle 39

Sonoran dryness allows this gem to taste clean & pure.

HAKUTSURU DRAFT (+3) Small 8

Light, refreshing, and easy to drink.

HAKKAISAN GREEN (+4) Small 32 Large 64

Smooth and mild, as clean and crisp as a clear winter day.

HAKKAISAN BLUE (-1) Small 17

Slightly spicy, with flavors of stewed apples and lightly-tossed nuts.

BORN (+1) Large 64

An elegant fruity bouquet with a hint of sweetness and the umami of rice.

KIKUSUI (+1) Small 20

Gives a sweet aroma of rose and mandarin orange.

AKA KIRISHIMA Glass 8 Bottle 40

A traditional Japanese sweet potato shochu with a rich, earthy character.

PLUM WINE / UMESHU Glass 8 Bottle 30

A Japanese liqueur that releases a beautiful aroma of sweet organic plums.

SPARKLING SAKE "PIANO" Small 14



Arizona Sake



Aka Kirishima

UNFILTERED SAKE

Unfiltered sake with a refreshing aroma, natural sweetness, and a smooth, creamy aftertaste.

ORIGINAL SAYURI (-11) Small 16

COCONUT NIGORI (-11) Small 14

MATCHA NIGORI (-11) Small 15

BEER

KAWABA CRAFT Small 12
Sunrise Amber Ale, Twilight Pale Ale, or Snow Weizen Wheat Beer

KIRIN ICHIBAN Small 5.5 Large 9

KIRIN LIGHT Small 5.5

SAPPORO Small 5.5 Large 9



Kawaba Craft Beers

WHITE WINE

PINOT GRIGIO "WOODBIDGE" Glass 6 Bottle 20

CHARDONNAY "WOODBIDGE" Glass 6 Bottle 20

CHARDONNAY "KENDALL JACKSON" Glass 9 Bottle 34

RED WINE

CABERNET SAUVIGNON "WOODBIDGE" Glass 7 Bottle 22

CABERNET SAUVIGNON "KENDALL JACKSON" Glass 12 Bottle 36