There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

A NOTE TO OUR CUSTOMERS:
If you are interested in traditional nigiri, sashimi, salads and rolls, please ask your server. We can accommodate most requests.

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### Small Plates

- **Edamame**: Boiled and salted soybeans
- **Pork Belly Lettuce Wraps**: Grilled pork belly, slivers of tart granny smith apple, carrots & butter lettuce with a side of hoisin-cilantro glaze
- **Sushi Deviled Eggs**: Truffle & spicy sesame deviled eggs topped with tuna tartare & black tobiko (3 per order)
- **Brussels Sprouts**: Crispy sprouts tossed in a savory pork belly vinaigrette
- **Chopstick Shrimp**: Hoisin glazed jumbo shrimp served on chopstick skewers finished with Japanese chimichurri
- **Beef Tataki**: 5 spice seasoned flat iron steak, lightly seared, sliced thin and served with chili-sesame oil, ponzu sauce and rainbow micro greens
- **Fried Calamari**: Fried calamari served with spicy plum dipping sauce

### Soups, Salads & Noodles

- **Holy Shishito Peppers**: Blistered shishito peppers served with sautéed onions, garlic and tossed with an orange-pineapple reduction
- **Shrimp Wontons**: Shrimp and cream cheese stuffed wonton pouches served crispy, topped with a shrimp and garlic sauce
- **Beef & Asparagus Maki**: Asparagus rolled in thinly sliced rib eye served with our housemade teriyaki sauce on a sizzling platter
- **Killer Scallops**: Sea scallops sautéed in our special dashi-garlic-cream sauce
- **Gyoza**: Pan-fried dumplings stuffed with seasoned beef

### Spicy Gyoza Soup
Beef stuffed gyoza dumplings with assorted vegetables and crab stick in a spicy broth

### Ramen Soup
Housemade pork broth served with fresh ramen noodles, pork belly, enoki and shiitake mushrooms, kale and a soft poached egg

### House Salad
Mixed greens with our House carrot-mango dressing

### Seafood Salad
Rainbow Seafood Salad*:
Vibrant tuna, yellowtail, fresh salmon, and crab stick combined with refreshing cucumbers, buttery avocado chunks, cherry tomatoes, smelt roe, green onions & finished with our ponzu sauce

### Tuna Ceviche*
Slices of fresh tuna marinated in lemon and lime juices with green onions, ponzu & sriracha chili sauce

### Yaki Soba Chicken or Seafood
Pan-fried soba noodles with vegetables and your choice of chicken, seafood or beef (vegetables only available also)

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ROLLS THAT ARE ROLL-N

GARLIC SALMON ROLL*
coconut-tempura shrimp, cream cheese, & avocado rolled in soy paper & topped with snowcrab & fresh salmon which is brushed with grated garlic & olive oil, then lightly seared, topped with ponzu, smelt roe, green onions, and sesame seeds

HAWAII 5-0 ROLL
coconut-tempura shrimp & cream cheese rolled with mangos & avocados on the outside

LSU ROLL*
tempura shrimp & cream cheese, rolled with snowcrab, tuna & avocado on the outside then drizzled with eel sauce

MARGARITA ROLL*
tuna, asparagus and snowcrab wrapped in soy paper topped with fresh yellowtail, thin slices of lime, a dash of sea salt & a dot of siracha served with a side of ponzu sauce

PURPLE NINJA ROLL*
tuna, avocado & cucumbers topped with snowcrab, fresh salmon, tomato & jalapeños, all torched & sprinkled with smoked sea salt, ginger-infused soy & purple pickled onions in soy paper

RED DRAGON ROLL*
spicy tuna with crunchy tempura batter flakes rolled on the inside topped with fresh tuna, spicy mayo, green onions, smelt roe and crunchy tempura flakes on the outside

SALMON ZEST ROLL*
fresh salmon and snowcrab rolled in soybean paper and topped with fresh salmon and fresh grated lemon zest served with spicy-ponzu dipping sauce on the side

TRIPLE “S” ROLL*
spicy tuna, tempura shrimp, cream cheese, and jalapeños on the inside topped with snowcrab, tuna, onion ceviche sauce, green onions, smelt roe & black sesame seeds with jalapeño-eel sauce & spicy mayo

UPSIDE DOWN ROLL*
fresh salmon & snowcrab on the inside topped with fresh tuna then flipped “upside down” on a hot plate & finished with a jalapeño-garlic sauce & tempura flakes

VOLCANO ROLL
crabstick and cucumbers on the inside wrapped with avocado then topped with spicy baked salmon & snowcrab, eel sauce, spicy mayo, smelt roe and green onions

VOODOO QUEEN ROLL*
panko-fried salmon, jalapeños, avocado, & snowcrab rolled with spicy tuna, jalapeño-sweet chili mayo, green onions & tempura flakes on the outside

WAREHOUSE ROLL*
tuna, yellowtail, fresh salmon, smelt roe, asparagus & avocado served with a sweet creamy sauce on the side

ENTRÉES

Please select 2 items from the sides section to accompany your entrée

SASHIMI ENTRÉE*
chef’s selection of assorted sashimi

TERES MAJOR STEAK
petite shoulder filet grilled to your liking served with a trio of sauces on the side: housemade teriyaki, miso-gorgonzola cream and Japanese chimichurri

AIRLINE CHICKEN BREAST 10oz 16 / 20oz 24
pan-seared chicken breast with drumstick served with a trio of sauces on the side: housemade teriyaki, miso-gorgonzola cream and Japanese chimichurri

GRILLED ASPARAGUS
steam asparagus served with Hawaiian teriyaki

HOUSE SALAD
miso/clear soup or steamed rice or chicken rice

MISO/CLEAR SOUP

TEMPURA CHEESECAKE

PB & J ROLL
peanut butter rolled in rice and soy paper, panko crusted and flash fried, set in a pool of honey-infused grape jelly Add a scoop of vanilla ice cream for $2

TEMPURA ICE CREAM

VANILLA ICE CREAM

MOKI traditional Japanese sweet rice cake wrapper filled with ice cream – ask your server for today’s flavor

FEATURED DESSERT OF THE DAY
ask your server about today’s selection

SIDES

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SWEETS

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*Contains raw fish

Prices subject to change. Checks may be split up to 3 ways. Substitutions available if time allows and may be subject to a charge.

Food timing and order:
Please note that due to the special circumstance that some menu items come from two different locations in the restaurant – our kitchen or sushi bar – that menu items are sent out as they are prepared. This means that small plates or entrees depending on if they are “raw” or “cooked,” may arrive at different times. Please consult your server for further explanation if needed.

Special note to large parties about separate checks:
If you are dining with us and are a part of a group of 10 or more, please note that we are limited on the amount of separate checks that we can offer to the table. Please check with your server at the start of your dining experience to clarify the procedure. Your cooperation is appreciated as this will help expedite service for your table as well as other customers dining at the restaurant at the same time.