



LUNCH SPECIALS Monday-Friday

(11:30AM - 2:30pm except Holidays)

ALL MEALS ARE SERVED WITH MISO SOUP

FROM THE SUSHI BAR

SUSHI LUNCH* 16.
5PCS CHEF'S CHOICE OF NIGIRI &
6PCS CALIFORNIA ROLL

TWO ROLL COMBO 15.
CALIFORNIA & SHRIMP TEMPURA ROLL

SASHIMI LUNCH* 20.
12PCS CHEF'S CHOICE OF FRESH RAW FISH

SUSHI & SASHIMI LUNCH* 20.
6PCS CHEF'S CHOICE NIGIRI &
6PCS CHEF'S CHOICE FRESH RAW FISH

FROM THE KITCHEN

CHICKEN TERIYAKI 15.
BROILED BONELESS CHICKEN BREAST
GLAZED WITH TERIYAKI SAUCE
SUB - BEEF 16. SALMON 16.

SHRIMP & VEGETABLE TEMPURA 15.
LIGHTLY BATTERED & DEEP FRIED
SHRIMP & VEGETABLES

CHICKEN YAKISOBA 15.
JAPANESE THIN NOODLE STIR-FRIED
WITH CHICKEN & VEGETABLES
SUB - BEEF OR SHRIMP \$16.

TON KATSU 15.
LIGHTLY BATTERED & DEEP FRIED
JAPANESE STYLE PORK CUTLET

BULGOGI 17.
THINLY SLICED BEEF & VEGETABLES
MARINATED IN KOREAN BBQ SAUCE

VEGETABLE FRIED RICE 16.
STIR FRIED RICE WITH VEGETABLES.
ADD - CHICKEN 17. BEEF 18. SHRIMP 18.

APPETIZER

FROM THE KITCHEN

EDAMAME 6.
STEAMED GREEN SOYBEAN LIGHTLY SALTED

GYOZA 6.
JAPANESE STYLE PAN FRIED BEEF DUMPLING

SHUMAI 6.
JAPANESE STYLE PAN FRIED SHRIMP DUMPLING

TEMPURA APPETIZER 10.
LIGHTLY BATTERED & DEEP FRIED 2PCS SHRIMP & VEGETABLES

AGEDASHI TOFU 10.
DEEP FRIED TOFU WITH BONITO FLAKES & TEMPURA SAUCE

GARLIC SHRIMP 10.
SAUTEED SHRIMP WITH HERB GARLIC BUTTER

SAKE KAMA 13.
GRILLED SALMON COLLAR

KANI TEMPURA 13.
DEEP FRIED KANI STICKS

CALAMARI TEMPURA 13.
LIGHTLY BATTERED & DEEP FRIED CALAMARI

KARAAGE 10.
LIGHTLY BATTERED & DEEP FRIED CHICKEN

TAKOYAKI 7.
DEEP FRIED OCTOPUS BALL

SALAD

HOUSE SALAD 3.50
GREEN SALAD WITH HOUSE DRESSING

SEAWEED SALAD 7.
MARINATED SEAWEED
CRAB SALAD & CUCUMBER

IKA SANSAI 7.
MARINATED COOKED SQUID WITH
CRAB SALAD, CUCUMBER & VEGETABLES

KANI SALAD 12.
MARINATED CRABSTICK WITH
SPRING MIX IN HOUSE DRESSING

AVOCADO SALAD 10.
FRESH AVOCADO IN HOUSE DRESSING

SALMON SALAD* 15.
DICED FRESH SALMON WITH
SPRING MIX IN HOUSE DRESSING

TUNA SALAD* 15.
DICED FRESH TUNA WITH
SPRING MIX IN HOUSE DRESSING

POKE SALAD 17.
HAWAIIAN STYLE POKE: ASSORTED FISH,
AVOCADO, SEAWEED SALAD, SPRING MIX,
PINEAPPLE

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

**ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

***AUTOMATIC 20% GRATUITY WILL BE ADDED TO TABLES WITH PARTIES OF 5 OR MORE

FROM THE SUSHI BAR

SUSHI APPETIZER* 10.
4PCS ASSORTED CHEF'S CHOICE NIGIRI

SASHIMI APPETIZER* 12.
6PCS ASSORTED CHEF'S CHOICE FRESH RAW FISH

TUNA TATAKI* 12.
SEARED TUNA WITH PONZU SAUCE

SALMON TATAKI* 12.
SEARED SALMON WITH PONZU SAUCE

CUCUMBER WRAP* 10.
TUNA, SALMON, AVOCADO & CRABSTICK WRAPPED W. CUCUMBER

CILANTRO OR JALAPENO YELLOWTAIL* 14.
4PCS THINLY SLICED YELLOWTAIL WITH CILANTRO OR
JALAPENO ON TOP

CILANTRO OR JALAPENO SALMON* 12.
4PCS THINLY SLICED SALMON WITH CILANTRO OR JALAPENO ON TOP



COW BOY ROLL

SOUP

GYOZA SOUP 9.
BEEF/(SUB SHRIMP) DUMPLING SOUP IN LIGHT
BROTH

TOFU SOUP 8.
FRESH TOFU WITH VEGETABLE IN BROTH

MISO SOUP 3.
SOYBEAN BROTH WITH TOFU
AND SEAWEED



SEAWEED SALAD

BEVERAGES

•HOT OR ICED GREEN TEA
•GREEN TEA LATTE •ICED TEA
•LEMONADE •SPARKLING WATER
•HOT CHOCOLATE

SODA

•COKE •DIET COKE •COKE ZERO
•SPRITE •GINGER ALE

JUICE

•ORANGE •APPLE

WHITE WINE

•PINOT GRIGIO •CHARDONNAY
•SAUVIGNON BLANC
•WHITE ZINFANDEL

RED WINE

•PINOT NOIR •MERLOT
•CABERNET SAUVIGNON
•PLUM WINE
•BOTTLE OF COLD/HOT SAKE

BEER

•SAPPORO •ASAHI •SAM ADAM
•HEINEKEN •COORS LIGHT

*ALL COMBOS ARE SERVED WITH MISO SOUP

ROLL COMBO**VEGETABLE ROLL COMBO * 18.**

6PCS AVOCADO ROLL
6PCS CUCUMBER ROLL
6PCS SWEET POTATO ROLL

MAKI COMBO* 20.

6PCS CALIFORNIA ROLL
6PCS TUNA ROLL
6PCS SALMON ROLL

SPICY ROLL COMBO* 21.

6PCS SPICY CALIFORNIA ROLL
6PCS SPICY TUNA ROLL
6PCS SPICY SALMON ROLL

SUSHI COMBO**SUSHI A* 25.**

8PCS OF CHEF'S CHOICE NIGIRI
& 6PCS CALIFORNIA ROLL

SASHIMI COMBO**SASHIMI COMBO* 35.**

15PCS OF CHEF'S
CHOICE OF FRESH RAW FISH

SALMON SASHIMI* 32.

12PCS OF FRESH SALMON

TUNA SASHIMI* 35.

12PCS FRESH TUNA

TUNA & SALMON SASHIMI* 33.

6PCS OF FRESH TUNA &
6PCS OF FRESH SALMON

SUSHI B* 27.

10PCS OF CHEF'S CHOICE NIGIRI
& 6PCS CALIFORNIA ROLL

SUSHI & SASHIMI COMBO**SUSHI & SASHIMI COMBO* 36.**

7PCS OF CHEF'S CHOICE NIGIRI,
9PCS OF CHEF'S
CHOICE OF FRESH RAW FISH,
6PCS CALIFORNIA ROLL

SALMON COMBO* 18.

2PCS SALMON NIGIRI,
2PCS SASHIMI,
6PCS SALMON AVOCADO ROLL

TUNA COMBO* 19.

2PCS TUNA NIGIRI,
2PCS SASHIMI,
6PCS TUNA AVOCADO ROLL

SUSHI BOWL

SPICY CHIRASHI (HAE DUP BAP)* 23.
VARIETY OF RAW FISH WITH
FRESH VEGETABLE, RICE, CRAB SALAD,
AVOCADO & SPICY SAUCE ON THE SIDE

**CHIRASHI* 28.**

VARIETY OF FRESH
RAW FISH OVER RICE

TEKKA DON* 30.

FRESH TUNA OVER RICE

UNA DON 30.

BROILED EEL OVER RICE

SAKE DON* 28.

FRESH SALMON OVER RICE

**FROM THE KITCHEN****TERIYAKI** (SERVED W. MISO SOUP & RICE)

TOFU TERIYAKI 16.
DEEP FRIED TOFU GLAZED WITH TERIYAKI SAUCE
CHICKEN 23. BEEF 28. SALMON 25. SHRIMP(14PCS) 25.

BULGOGI 27 (SERVED W. MISO SOUP & RICE)

THINLY SLICED BEEF & VEGETABLES MARINATED IN KOREAN BBQ SAUCE

TEMPURA (SERVED W. MISO SOUP)

LIGHTLY BATTERED & DEEP FRIED
VEGETABLE TEMPURA 17.
SHRIMP & VEGETABLE TEMPURA 24.
CHICKEN & VEGETABLE TEMPURA 23.

KATSU (SERVED W. MISO SOUP & RICE)**TON KATSU 24.**

LIGHTLY BATTERED & DEEP FRIED
JAPANESE STYLE PORK CUTLET
CHICKEN KATSU 24.

NOODLES**KANA UDON 16.**

JAPANESE THICK NOODLE SOUP COOKED WITH VEGETABLES
& EGG IN LIGHT BROTH WITH 2PCS SHRIMP TEMPURA ON THE SIDE

YAKISOBA (SERVED W. MISO SOUP)

JAPANESE THIN NOODLE STIR FRIED WITH VEGETABLES
VEGETABLE 16. CHICKEN 17. SHRIMP 19. BEEF 19.

FRIED RICE (SERVED W. MISO SOUP)

STIR FRIED RICE WITH VEGETABLES
VEGETABLE 16. CHICKEN 17. BEEF 18. SHRIMP 18.

BENTO BOX (DINE-IN ONLY, NO SUBSTITUTION)

CHOICE OF TERIYAKI BOX SERVED WITH MISO SOUP,
SHRIMP & VEGETABLE TEMPURA,
6PCS CALIFORNIA ROLL AND CHOICE OF GYOZA OR SHUMAI
CHICKEN 25. BEEF 28. SALMON 27. TON KATSU 26.
BULGOGI 27.



KANA UDON



*AUTOMATIC 20% GRATUITY WILL BE ADDED TO TABLES WITH PARTIES OF 5 OR MORE

Sushi (Nigiri or Sashimi) 2pcs per order

Q	Name	Price
	Maguro (Tuna)*	7.00
	Sake Belly(Salmon Belly)*	6.50
	Sake (Salmon)*	6.00
	Ikura (Salmon Roe)*	M.P.
	Hamachi (Yellowtail)*	7.00
	Escolar *	6.00
	Ebi (Steamed Shrimp)	6.00
	Kani * (Imitation Crab)	4.50
	Smoked Salmon	6.00
	Unagi (Eel)	6.50
	Tamago (Egg Custard)	5.00
	Ika (Squid)*	6.00
	Saba (Mackerel)*	6.50
	Tako (Octopus)	6.00
	Hokigai (Surf Clam)	5.50
	Masago (Smelt Roe) *	6.00
	Tobiko (Flying Fish Roe)*	6.50
	Hotategai (Scallop)*	8.00
	Inari (Sweet Fried Tofu)	4.50

Maki (6pcs Roll or a Hand Roll)

Q	Name	Price
	Tuna Roll* (Add Avocado or Cucumber \$.50)	7.00
	Salmon Roll*(Add Avocado or Cucumber \$.50)	6.50
	Yellowtail Roll*(Add Avocado or Cucumber \$.50)	7.00
	California A Roll(Crabstick, Avocado, Cucumber)	6.50
	California B Roll(California A roll & Masago)*	7.00
	Unagi Roll (Eel, Avocado, Cucumber)	7.50
	Salmon Skin Roll(Salmon Skin & Cucumber)	7.00
	Futomaki (8pcs. egg, crab, avocado, cucumber, yamagobo, mushroom)	13.00

Vegetable Maki (6pcs Roll or a Hand Roll)

Q	Name	Price
	Cucumber Roll	5.50
	Osinko Roll (Pickled Radish)	5.50
	Avocado Roll	5.50
	Shitake Roll(Japanese Mushroom)	6.50
	Veg. Roll (Cucumber, Avocado,Sweet Potato)	6.50
	Sweet Potato Roll	6.50

Spicy Maki (6pcs Roll or a Hand Roll)

Q	Name	Price
	Spicy California Roll + Crunch \$1.00○	7.00
	Spicy Salmon Roll(Cucumber) * + Crunch \$1.00 ○	7.00
	Spicy Tuna Roll(Cucumber) *+ Crunch \$1.00 ○	7.50
	Spicy Yellowtail Roll (Cucumber)* + Crunch \$1.00 ○	7.50
	Spicy Scallop Roll(Cucumber) * + Crunch \$1.00 ○	8.00

Special Roll

Q	Name	Price
	Alaskan Roll(Salmon, Avocado, Cucumber)*	7.50
	Philadelphia Roll (Smoked Salmon, Cream cheese, Avocado)	7.00
	Boston Roll(8Pcs) (Steamed shrimp, cucumber, crab salad, avocado on top)	14.00
	Rainbow Roll (8pcs) * (California roll with tuna, salmon, white fish,avocado on top)	14.00
	Shrimp Tempura Roll(5pcs)(Deep fried shrimp, cucumber, avocado, crab salad)	7.50
	Spider Roll (5pcs) (Deep fried soft shell crab with cucumber & crab salad)	11.00

***All prices are subject to change without notice ***

Specialty Roll

Q	Name	Price
	Caterpillar Roll (In: Eel Cucumber, Crabstick) (Top: Avocado, Eel sauce)	15.00
	Kana Dragon Roll* (In 2pcs shrimp tempura, Crab salad) (Top: 4pcs Eel, Tobiko)	17.00
	Redskins Roll* (In: Spicy tuna, Spicy crab, Cucumber) (Top: 4pcs tuna)	15.00
	Cow Boy Roll (In: Shrimp tempura, Spicy crab salad) (Top: Sautéed Shrimp)	19.00
	Japanese Crab Cake Roll (5pcs) (In: Crab stick, Avocado, Cream cheese) (Top: Crab cake, Old bay)~Baked	15.00
	Dynamite Roll (In: Crab stick, Avocado) (Top: Ebi, Creamy sauce) ~ Baked	12.00
	Love Letter Roll* (In: 2pcs shrimp tempura & cucumber) (Top: Seared salmon, tempura flakes, chef's sauce)	15.00
	Mero Mero Roll (In: Spicy crab, Avocado) (Top:Smoked salmon, Cream cheese, Tempura flakes)	15.00
	Bora Bora Roll* (In: Crab salad, Avocado,Cucumber) (Top: Salmon, Mango Salsa)	15.00
	Super Noval Roll* (In: Spicy tuna)~Deep fried (Top: Spicy salmon, Jalapenos)	15.00
	Creamy Shrimp Tempura Roll(5pcs) (In: Shrimp tempura, Crab salad, Avocado) (Top: Creamy sauce)~Baked	11.00
	Godzilla Roll (In: Eel, Cream cheese, Avocado, Crabstick) (Top: Eel sauce, Spicy mayo)~Deep fried	15.00
	Fire Fire Dragon Roll* (In: Spicy tuna, cucumber)(Out: Eel, Tobiko)	16.00
	Baltimore Roll (In: Soft-shell crab, Crab salad, Cucumber, Cream cheese) (Top: Avocado, Chef's sauce)	15.00
	Maryland Roll (In: Crab salad, Cucumber, Avocado) (Top: Real crab, Eel sauce, Old bay)	15.00
	Esther Roll* (In: Salmon, Tuna, White fish, Masago, Tempura flakes)(Top: Avocado, Chef's sauce)	15.00
	Kana Yaki Roll (In: California roll with cream cheese) (Top: Salmon, Eel sauce)~ Baked	14.00
	Tokyo Garden Roll* (In: Spicy salmon, Avocado, Tempura flakes) (Top: Seared tuna, Lemon mayo)	15.00
	Ninja Roll* (In: Spicy tuna, Tempura flakes, Cucumber) (Top: Seared white tuna, Tobiko)	15.00
	Fire Crunch * (In: Spicy tuna, Cucumber) (Top: Salmon, Spicy crab, Tempura flakes, Chef's sauce)	15.00

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.