Sushi & Sashimi

Tuna(raw) $3.50
Yellowtail(raw) $3.50
Salmon (raw) $3.00
Shrimp(boiled) $2.50
BBQ Eel(cooked) $4.50
Daily Special -Please see blackboard-

Roll & Sashimi

Kappa-Maki (Regular cucumber roll, Seaweed outside) $4.00
* Tekka-Maki (Regular tuna roll, Not spicy. Seaweed outside) $7.00
* Spicy Tuna (Ground tuna, smelt egg, chili oil, mayo, and chili paste) $8.00
* Spicy Yellowtail (Chopped yellowtail & spicy mayo) $8.00
* Salmon & Avocado (Fresh salmon & avocado) $8.00
Californenia (Real snow crab, cucumber & avocado) $8.00
Eel & Avocado (BBQ Eel & avocado) $11.00
Shrimp Tempura (Shrimp tempura, cucumber, asparagus & spicy mayo) $9.00
* Red Dragon (Spicy tuna w/BBQ eel & avocado. w/eel sauce & spicy mayo) $20.00
* Green Adams (Shrimp tempura, crab, spicy tuna & sliced avocado. w/eel sauce & spicy mayo) $18.00
* Yellowtail Jalapeno (Sliced Japanese Yellowtail w/ponzu, jalapeno, chili & cilantro) $18.00

* This marked rolls are using uncooked fish. Please ask to server if you have any questions.

Chef's Special Menu $$$$$

"Omakase" course (chef Junichi create you daily special course menu)
Assorted Sushi Platter (chef Junichi create you daily special sushi platter)
Assorted Sashimi Platter (chef Junichi create you daily special sashimi platter)

Any chef's special menu will be used uncooked fish.