

APPETIZERS

Oyster Shooter with quail egg & shiso	\$5
Nigiri Sushi 4pcs	\$7
Ika Sansai squid salad marinated in mirin & spicy sesame oil	\$8
Tuna Cocktail Mix wasabi, smelt egg, sesame seed & scallions	\$10
Spring Roll (2pcs) shrimp, avocado, mix vegetables with rice paper wrap, fish sauce & ponzu	\$7
Sashimi 4pcs tuna & 4pcs salmon	\$12
Hama Hama Oyster	\$12
Sashimi Tacos Salsa tuna with chopped vegetables	\$10
Usuzukuri with hot olive oil	\$14
Toro with jalapeno pepper in ponzu soy sauce	\$20
Salmon Cocktail wasabi smelt egg, sesame seed & scallion	\$9.95
White Tuna Habanero	\$13.95

Soup & Salad

Miso Soup garnished with tofu, scallion & seaweed	\$2
House Salad dressed with house sesame dressing	\$3.50
Seaweed Salad marinated seaweed in citrus sesame dressing	\$5.50
Sashimi Salad assorted sashimi dressed with chef's vinaigrette	\$9.95
Sunomono sliced cucumber, steamed shrimp, octopus with sweet vinegar sauce	\$6.50
Clear Soup mushroom & scallion	\$2.50
Clear Soup with Noodle mushroom, scallion and thin noodles	\$4
Lobster & Avocado Salad served with Lemon Sauce	\$16
Teriyaki Chicken Salad served with Sesame Dressing	\$10

Warm Appetizer

Edamame salted boiled soybeans in pod	\$2.5
Yakitori (2pcs) chicken skewers with scallions grilled with teriyaki sauce	\$5
<i>w/ beef skewers</i> - \$7 <i>w/ seafood skewers</i> - \$8	
Shumai (5pcs) steamed shrimp dumpling	\$5
Gyoza (5pcs) pan fried pork dumpling	\$5
Shrimp Tempura (4pcs)	\$6
Veggie Tempura (5pcs)	\$5
White Fish Chips (6pcs) deep fried thin fish	\$10
Agedashi Tofu lightly fried tofu w/bonito flakes in sweet broth	\$5.95
Dynamite baked scallops & shitake mushroom with mild spicy creamy sauce	\$13.95
Green Mussel baked green mussels topped w/spicy sauce	\$8
Yaki Soba japanese style stir-fried thin noodles with vegetables	\$7
Hama Calamari deep fried calamari with house spicy & sweet sauce	\$8
Negima Beef thinly sliced beef rolled with scallions and grilled with teriyaki sauce	\$9
Khaki Fry (6pcs) breaded & deep fried oyster	\$10
Hamach Kama broiled yellowtail fish jaw-bone with sea salt	\$13
Softshell Crab Hill	\$15
deep-fried softshell crab & avocado, crunchy, teriyaki sauce, spicy mayo	



FRESH FROM THE SUSHI BAR (MISO SOUP)

Maki Plate *Maki A.* California Roll, Tuna & Asparagus Roll (18pcs) \$11
Maki B. California Roll & Lenny's Roll (12 pcs)

Vegetarian Roll Plate Chef's choice 3 kind of rolls (total 18pcs), \$9.95
 Futo Maki & Inari Plate

Sushi Plate *Sushi A.* 3 pieces of Nigiri Tuna Roll & Shrimp Tempura Roll \$13
Sushi B. 6 pieces of Nigiri & California Roll

Sashimi *A.* Chef's choice assorted fresh fish (15 pcs) \$14.95
B. Sashimi (8 pcs), Nigiri (3 pcs) & California Rolls

Chirashi Sushi *A.* Assortment of Fish on Sushi Rice Bed \$15
B. Tuna & Salmon on a Sushi rice Bed
C. Spicy Chirashi (Korean Style)

Special Boat

assortment of sashimi, nigiri of rolled sushi will be displayed on the boat by skillful chef
 for two \$50 for four \$90

From the Kitchen

Rice Bowl mild or hot \$8
A. Chicken Rice Bowl premium white meat chicken
B. Beef Rice Bowl New York strip
C. Seafood Rice Bowl - Shrimp or Scallops tiger shrimp

Fried Rice - \$6
Shrimp Fried Rice \$8.95
Chicken Fried Rice \$8.95
Beef Fried Rice \$9.95

Teriyaki
Chicken Teriyaki \$8.95
Beef Teriyaki \$9.95
Shrimp Teriyaki \$9.95

Donburi *Chicken* sweet chicken with vegetables stir fry omelette over rice \$8
Katsu Pork battered & deep fried pork omelette over rice

Chicken Curry chicken curry with steamed rice \$8

Sushiya Bento (Lunch Box) \$10

- A. Teriyaki Bento - choice of beef, chicken, or salmon*
 house salad fried rice tempura & california roll
B. Tempura Bento house salad, tempura, shrimp dumpling & california roll
C. Yaki Niku Bento house salad yaki niku, pork dumpling & fried rice

Yaki Soba
Yasai vegetables only \$7.95
Chicken chicken \$8.95
Beef NY strip \$9.95
Seafood shrimp & scallops \$9.95
Nabe udon with shrimp tempura \$10
Hibachi Noodle with vegetables & chicken \$10



FROM THE SUSHI BAR (MISO SOUP, SALAD & RICE)

Sushi Plate Chef's Choice

Small (13 pcs) - \$17 California Rolls Large (14 pcs) - \$19 Lenny's Roll
(Ask our wait staff for today's choice. substitutes may cost extra)

Sashimi Plate Chef's Choice

Small (15 pcs) - \$20 Large (18 pcs) - \$23
(Ask our wait staff for today's choice. substitutes may cost extra)

Sashimi A La Carte your choice \$21
within tuna, yellowtail, white tuna, white fish (15 pieces)

Maki Platter

Maki A. california roll, tuna, shrimp tempura roll - \$15

Maki B. choice of special roll tuna, shrimp tempura roll - \$20

Combination Platter Sushi / Sashimi / Maki

A. 10 pieces of sashimi & 3 pieces of nigiri sushi & 6 pieces of sushiya roll \$25

B. 10 pieces of sashimi & 6 pieces of shrimp tempura roll & 8 pieces of rainbow roll \$25

Chirashi - \$19

sushi assortment of raw & cooked fish & vegetables on sushi rice bed

Spicy Chirashi - \$17

sushi assortment of raw & cooked fish & vegetables on sushi rice bed with go-chu-jang sauce

Special Boat

assortment of sashimi, nigiri of rolled sushi will be displayed on the boat by skillful chef

A. for two - \$50

B. for four - \$90

*Ask your server about menu items that are cooked to order served rare.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.*



FROM THE KITCHEN (MISO SOUP & SALAD & RICE)

Teriyaki

Glazed with house teriyaki sauce & sesame seed served with steamed vegetables

Single Choice - \$16

Double Choice - \$21

Choice are: • *Chicken (white meat)* • *Filet Mignon* • *Shrimp*
• *New York Strip Loin* • *Scallops* • *Salmons*

Seafood

Shrimp & Vegetables Tempura Combo \$15

Grilled Scallops \$18

served with sweet & sour salsa

Kuruma Shrimp Tempura \$17

served with creamy sweet & sour sauce

Chilean Sea Bass \$24

served with sweet miso sauce

Asparagus & Salmon \$20

served with Wakeme su-miso sauce

Tuna Tataki \$20

crusted with wasabi & sesame seed with citrus sauce

Beef & Tuna Takaki \$20

thinly sliced served with yuzu-soy sauce & granulated wasashi radish

Noodles

Yakisoba Combo \$14

stir-fried Japanese thin noodles with chicken, shrimp, scallops & vegetables

Nabe Udon \$14

Japanese thick, soft noodles soup, served in an iron pot with chicken, shrimp & vegetables

Poultry

Ginger Chicken \$16

chicken breast marinated in spicy ginger sauce & char-broiled

Ginger Pork \$16

pork loin marinated in spicy ginger sauce & char-broiled

Negi-Ma \$18

beef or asparagus beef with teriyaki sauce

Yaki Niku \$17

thinly sliced rib eye marinated & char-broiled in a light sweet ginger sauce

Dinner Bento \$22

- A. Tempura, shumai, nigiri or sashimi, spicy tuna
- B. Tempura, choice (teriyaki chicken, beef, shirimp) nigiri or sashimi, shumai & seaweed salad
- C. Tempura, gyoza, nigiri or sashimi, jamestown roll



MAKI SUSHI (ROLLED SUSHI RICE & SEAWEED)

<i>California</i>	crab, avocado, smelt roe	\$4.50
<i>Tekka</i>	tuna	\$4.50
<i>Kappa</i>	cucumber	\$3.50
<i>Unagi</i>	eel	\$5.00
<i>Salmon Skin</i>	grilled salmon skin, cucumber	\$4.50
<i>Negi Hamachi</i>	scallions, yellowtail	\$4.50
<i>Hurricane</i>	tuna, avocado, roe, wasabi	\$6.00
<i>Futo</i>	large veggie roll(4pcs)	\$6.00
<i>Philly</i>	smoked salmon, cream cheese, avocado	\$6.00
<i>Shrimp Tempura</i>	fish roe, cucumber	\$5.00
<i>Spicy Tuna</i>	tuna, cucumber	\$5.00
<i>Tofu</i>	seasoned tofu	\$3.00
<i>Oshinko</i>	pickled radish	\$3.50
<i>Avocado</i>	avocado, sesame seed	\$3.75
<i>Ume</i>	plum paste, sesame seed, cucumber	\$3.95
<i>Alaskan</i>	salmon, avocado, smelt roe	\$5.00
<i>Mexican</i>	asparagus, mayo, shrimp tempura	\$5.00
<i>Lenny's</i>	spicy tuna, shrimp tempura	\$6.00
<i>Spicy Yellowtail</i>	yellowtail, scallions	\$6.00
<i>Kamikaze</i>	salmon skin, eel, scallions, cucumber	\$6.50
<i>Spider</i>	soft-shell crab, cucumber, smelt roe	\$7.95
<i>Salmon & Yellowtail</i>	salmon, yellowtail, mayo	\$7.00
<i>Dragon</i>	eel, avocado on a ca roll	\$8.95
<i>Rock & Roll</i>	eel, cucumber, avocado	\$8.95
<i>Yasai Roll</i>	asparagus, avocado, cucumber	\$4.50
<i>Sushiya Roll</i>	salmon, cucumber, spicy mayo, roe	\$6.50
<i>Pink Lady</i>	tuna, avocado, unagi, masago	\$9.00
<i>James Town</i>	ca roll w/sammon & chef's sauce	\$9.95



Te-Maki \$4.50

California
Spicy Tuna
Yellowtail
Scallop

Eel
Salmon Skin
Tuna



Nigiri Sushi (2 PCS)

Maguro	tuna	\$5.00
Shiro, Maguro	albacore	\$4.50
Saki	smoked salmon	\$4.50
Sake	fresh salmon	\$4.25
Unagi	smoked fresh water eel	\$5.00
Hamachi	yellow tail	\$4.95
Tai	yellow redbsnapper	\$4.00
Toro	fatty tuna (seasoned)mackerel	\$mkt
Saba	Mackerel	\$3.50
Ebi	shrimp	\$4.00
Kani	crab	\$2.95
Ama-Ebi	sweet shrimp	\$4.95
Tako	octopus	\$4.50
Ika	squid	\$4.50
Hokigai	suf clam	\$4.50
Tobiko	flying fish roe	\$4.95
Masago	smelt roe	\$4.00
Ikura	salmon roe	\$5.00
Uni	sea urchin	\$7.00
Inari	tofu pocket	\$3.00
Tamago	sweed omelet	\$2.95
Hotate	scallops (seasonal)	\$6.00

add \$.50 per order to add quail egg

