

Appetizers to Share

KUSHIYAKI — Skewered & marinated in our rich Miso Marinade
—then flame-grilled until sizzling. Served with our dipping sauces.

GRILLED CHICKEN KUSHIYAKI 3 skewers \$7.05

GRILLED BEEF KUSHIYAKI 3 skewers \$7.05

GYOZA (POTSTICKERS) 5 stickers \$7.05

Japanese dumplings filled with a savory mixture of pork,
grilled vegetables & scallions. Steamed & fried crisp.

SCALLOP PURSES 5 pieces \$5.05

Scallops, cream cheese, green onion, lemon and soy filled
wonton wrappers. Served deep fried with sweet & sour mango sauce.

AGE-DASHI \$5.05

Traditional Japanese deep fried tofu snack. Light & crunchy.
Served in a rich tempura sauce. Topped w/kaiware sprouts & scallions

TEMPURA APPETIZER

-SHRIMP (5 jumbo shrimp) \$10.55

-VEGETABLE:
(red pepper, sweet potato, parsley, red onion, & asparagus) \$7.05

MOFU ASPARAGUS STICKS \$4.55

A delightful, yummy starter! Fresh asparagus spears and
wasabi cream cheese wrapped inside wonton wrappers and
deep fried. Served with a creamy cilantro tosa sauce for dipping

EDAMAME \$5.05

DARKENED EDAMAME \$6.05

You may never eat your edamame "naked" again!
Edamame tossed in a rich, dark garlicky glaze
with a subtle "heat" from serrano chiles.

CRISPY CURRIED SALMON EGG ROLL \$6.05

Our flavorful curried salmon mixture w/Napa cabbage,
green onion, "Sake-drunk" currants & cream cheese.
All wrapped up and tempura battered & deep fried.
A creamy coconut milk & Greek yogurt sauce for dipping.

SHRIMP SPRING ROLL \$7.05

Served w/our "Roasted Cashew Sauce"

Seasoned cooked shrimp, carrot threads, Tamago, cucumber,
kaiware and tangy dressing rolled up with sushi rice inside
a spring roll wrapper.

SOFTSHELL CRAB APPETIZER \$10.05

Tempura battered, fried & always delicious. Served w/ponzu sauce.

FRESH

THE GEISHA SALAD \$6.05

A mixture of shredded Napa cabbage &
marinated cucumbers. Tossed with our tangy,
creamy Miso dressing & crispy wonton strips,
scallions & carrot threads

SEAWEED SALAD \$7.05

The traditional Japanese favorite of marinated
seaweed & cucumbers, beautifully garnished with
carrot threads and kaiware sprouts.

the "VOLCANO" \$11.05

An EXPLOSION of FLAVORS!

Our crazy, wonderful creation of
sweet and spicy. A "mountain" of seafood,
strawberries, mango & kaiware sprouts all
tossed together in a tangy mango-chile sauce
& Masago. Topped w/crunchy tempura flakes.

TIGER CEVICHE \$6.05

Loaded with fish! Yellowfin tuna, Albacore,
salmon, bay scallops, tomatoes, minced red
onion, ginger & cilantro in a lime-honey
marinade. Served w/our house made crispy
wonton chips.

TAKO SANSAI \$7.05

Octopus and cucumber salad with a chile-oil
sesame dressing, Light & zingy!

SOUPS

MISO SOUP \$4.55

Garnished with bits of tofu,
tempura fried parsley &
finely sliced green onion.

UDON NOODLE SOUP \$9.55

W/SHRIMP TEMPURA

Our own traditional Asian noodle soup
made with a succulent broth & 2 pieces
of tempura shrimp on the side. Topped with
scallions, Kamaboko and tempura flakes.

We are supposed to tell you that eating uncooked items increases your
chances of getting ill. On our menu, we denote items containing raw or
seared ingredients with a **Y**

ξ **TODAY'S FRESH FISH** ξ

	NiGIRi	SASHiMi
	Over rice 2 pc.	Fish only 5 pc.
Υ Sake (Salmon)	\$ 6.00	\$ 11.00
Υ Sockeye Salmon	\$ 6.00	\$ 11.00
Unagi (fresh water eel)	\$ 6.55	\$ 12.00
Ebi (cooked shrimp)	\$ 6.30	\$ 10.55
Υ Ama Ebi (sweet shrimp)	\$ 7.30	\$ 14.55
Hokkigai (cooked surf clam)	\$ 6.00	\$ 11.00
Tako (octopus)	\$ 6.05	\$ 11.30
Υ Hotategai (scallop)	\$ 7.30	\$ 13.55
Υ Hamachi (yellowtail)	\$ 7.30	\$ 13.55
Υ Escolar	\$ 6.00	\$ 11.00
Υ Maguro	\$ 7.00	\$ 12.00
Υ Suzuki (Sea Bass) !!	\$ 6.00	\$ 11.00
Υ Masago	\$ 5.55	
Υ Ikura (Salmon Eggs)	\$ 7.05	
Υ Tamago (Japanese Egg Cake)	\$ 5.00	
Inari	\$ 4.30	
Υ Tobiko	\$ 5.80	

(add Quail Egg \$1-on request)

TIGER BALLS Υ

Little Wonder Balls of SALMON

Nigiri Style ...Try it with TIGER SAUCE

(Wasabi-Lime-Chile sauce) **5 pcs \$7.30**



SPICY SALMON BATTLESHIPS

Shaped "Gunkan" style (like little battleships).

Spicy salmon minced & mixed w/chile-garlic sauce,
Japanese mayo & Masago. **5 pcs \$ 7.30**

SCREAMING SAUCE

Get Your Habanero On!

Our own creamy sauce made w/ Japanese-
style pickled habaneros, garlic & onion.

"Added to" -or "on the side" for just **\$1**

Maki Favorites

Simple & Easy to Love...

- CALiFORNiA ROLL 8 pcs \$7.05
- SPiCY TUNA ROLL Υ 6 pcs \$8.55
- DYNAMiGHTY ROLL Υ 6 pcs \$8.05
Yellowtail diced w/chile garlic sauce, green onions,
serranos, cucumber and kaiware sprouts
- SPiCY SALMON SKIN Υ 6 pcs \$6.55
Grilled salmon skin chopped with jalapeños,
carrots and our own ponzu sauce.
- VEGGiE ROLL 8 pcs \$6.55
- PHiLLY ROLL 8 pcs \$9.05
Smoked salmon, cream cheese, scallions & Masago
- TEKKA MAKi Tuna Roll 6 pcs Υ \$7.05
- KAPPA MAKi Cucumber Roll 6 pcs \$4.55
- SAKE MAKi Salmon Roll Υ 6 pcs \$6.55



Υ SASHiMi PLATTER

A "Royal" arrangement of 17 pieces of
sashimi—artfully garnished with
fruits & vegetables. Our chef selects five
different kinds of fish for you!

\$27.05

(We will happily substitute
fish varieties for an "up-charge")

Υ TiGER 2•FER

Chef's choice of the day's
freshest Nigiri & Sashimi!
12 pieces of 3 varieties of Sashimi
& 5 assorted Nigiri.

Served w/ 1 miso soup! **\$26.05**

(We will happily substitute
Fish varieties for an "up-charge")

SUSHi COMBO PLATTER Υ

One 6 pc. roll (Chef's choice)
-and- 7 pieces assorted Nigiri
Sushi. Served with a cup of
Miso soup \$25.05

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We Do Not Accept Checks



VEGETARIAN

BAM BAM ROLL

Inside: A "kakiage" of roughly cut tempura'd veggies—(sweet potatoes, asparagus, and jalapeños). Outside: Sushi rice, Nori and avocado. Served with a drizzle of strawberry sauce for dipping. Topped with Inari. \$11.05

DARKENED EDAMAME ROLL

Inside: Sautéed red bell peppers and asparagus, cucumber & fresh mango.
Outside: Sushi rice with avocado –topped with Darkened Edamame (Edamame beans sautéed in a rich, dark, garlicky glaze) \$13.05

TIGER VEGGIE ROLL 8 pcs

Simple.
Avocado, cucumber, carrot & pickled daikon \$6.55



SNOW MONKEY ROLL

Inside: Tuna, Salmon & Yellowtail, avocado, spicy garlic mayo & Masago.
Outside: Layers of Hamachi (yellowtail) drizzled w/ponzu sauce. Sprinkled with Togarashi flakes. **10 pcs \$19.05**

SOCK IT TO ME γ

Not sure what you're in the mood for today? Leave it to us! Our skilled Chefs will create something to delight you. We're never sure what it's going to be, but it's always delicious! **10 pcs \$18.05**

CRiSPi, CRUNCHi

TUNA & SALMON ROLL 10 pcs \$13.05

Inside: Cooked Salmon & Tuna w/spicy mango-mayo, mango slices, cream cheese & avocado. Outside is rolled in sushi rice.
Served "tempura battered" & deep fried.

CRAZY SAMURAI γ 10 pcs \$17.55

Inside: A Spicy Tuna center! Tuna mixed w/garlic chile mayo, avocado, cucumber & kaiware.
Outside: Avocado, MORE tuna & crispy tempura flakes

CATERPiLLAR 10 pcs \$14.05

Unagi, cucumber, avocado, unagi sauce & sesame seeds

THE KAMASUTRA..... ξ \$17.05

Your senses come alive with this seductive roll.
Inside: Diced salmon & Tai w/spicy garlic chile mayo, chopped jalapeños, mango and avocado.
Outside: Yellowtail, more salmon and avocado with fresh cilantro and dusted with Togarashi flakes. γ

CRUNCHY ROLL 10 pcs \$16.05

Inside: Shrimp Tempura, spicy garlic chile mayo, cucumber & avocado
Outside: Crispy tempura flakes, sesame seeds & Masago
Drizzled with unagi sauce & creamy mango sauce

THE LUCKY 13 ROLL γ 10 pcs \$18.05

Inside: Shrimp tempura, mango, avocado, spicy garlic chile mayo
Outside: Salmon, marinated seaweed salad & sesame seeds

WiNTER ROLL γ 10 pcs \$17.05

Inside: Tuna, Salmon & Yellowtail, avocado, spicy garlic mayo & Masago. Outside: Crispy tempura flakes & sesame seeds
Drizzled with creamy, spicy "Miracle" sauce.

THE SCORPiON ROLL 10 pcs \$20.05

Soft shell crab, shrimp tempura, spicy garlic chile mayo
Outside: Tobiko, unagi sauce & creamy mango sauce

RAiNBOW ROLL γ 10 pcs \$17.05

Outside: A colorful assortment of FIVE kinds of fish
Inside: Crab meat, avocado & cucumber

NUMBER 10 (ZEN) 10 pcs \$18.05

Over-The-Top incredible! Inside: Shrimp tempura, mango slices, spicy garlic chile mayo. Outside: Avocado, Unagi, smoked salmon, creamy mango sauce, unagi sauce & sesame seeds.

FLYiNG TiGER KiCK aka: The Bruce Lee 10 pcs \$16.05

Inside: Shrimp tempura, smoked salmon, cream cheese, avocado and Masago. Add "screaming sauce" if you want a Bruce-worthy kick for \$1

Gluten-Free? No problem.
Ask to see our Gluten-Free menu!