

A Bit of History

Hundreds of years ago, the Japanese used salt and rice to preserve fish, pressing it in layers until the fish fermented. It was 1824 when a man named Hanaya Yohei first put slices of raw seafood on pads of rice. His sushi stall in Edo's Ryogoku district was an instant success, and a new culinary tradition was born. Sushi as Westerners commonly know it is from the Edo tradition; it is sushi formed by hand. In Osaka, far south of Tokyo, there is still an elaborate tradition of sushi pressed with rice in wooden boxes.

As sushi became popular in Japan, sushi chefs were trained under a rigid apprenticeship program, spending years studying with a master chef before being allowed to venture out on their own. The sushi chef holds an honored position, and earns that respect by long years of training and hard days' work. Early in the morning he is haggling with fishmongers, obtaining the best catch for the day's sushi. Back at the shop, hours are spent preparing for the lunch hour crush of eager customers.

The sushi chef has many talents. Not only is he responsible for the selection and preparation of the daily fare, but he is also "on stage" from the entry of the first customer, often chatting with the clientele and keeping track mentally of everyone's running tally as he artfully prepares order after order.



Appetizers

Eda-Mame (soy beans)	\$5.50
Ika age-mono (deep fried calamari with our special sauce)	\$9.95
Shrimp tempura (served with tempura dipping sauce)	\$10.95
Spicy Squid Salad (squid, salmon skin, seaweed salad, cucumber, eel sauce)	\$12.50
Watari Gani (soft shell crab tempura)	\$14.95
Ebi tempura nori make (shrimp dumpling tempura)	\$9.95
Sakana tempura nori make (fish tempura maki)	\$9.95
Spicy mixture of shellfish	\$12.50
Miso Shiru Soup (soya bean paste soup)	\$4.95
Seafood Miso Soup (miso soup with a mixture of seafood)	\$9.95
Seaweed Salad	\$8.95
Spicy Tuna Salad	\$12.95
Spicy Seafood Salad	\$12.95
No Name (deep fried kani, shrimp tempura, scallions, seaweed)	\$11.50
Scallop Tempura	\$13.95
Hama Kama (fish nuggets topped with our special sauce)	\$9.95
Hot Bites (fried crabsticks, seaweed salad, cucumbers, spicy tuna and sweet tofu)	\$10.95
Vegetable Tempura	\$9.95

A la Carte

Sushi, Sashimi & Makimonos

Nigiri (2pcs/order)

Peppered Tuna	\$6.95
Maguro (Tuna)	\$6.95
Hamachi (Yellowtail)	\$6.95
Namasake (Fresh salmon)	\$6.95
Tai (Red snapper)	\$6.95
Sawara (Wahoo, seasonal)	\$7.25
Saba (Mackerel)	\$6.95
Kani (Crab Stick)	\$6.95
Ika (Calamari)	\$7.25
Tako (Octopus)	\$7.25
Ikura (Smelt Roe)	\$7.25
Tobikko (Flying Fish Egg)	\$7.25
Ebi (Shrimp)	\$7.25
Unagi (Smoked eel)	\$7.75
Smoked Salmon	\$6.95

Sashimi (4pcs/order)

Peppered Tuna	\$8.75
Maguro (Tuna)	\$8.75
Hamachi (Yellowtail)	\$8.95
Namasake (Fresh salmon)	\$8.50
Tai (Red snapper)	\$8.25
Sawara (Wahoo, seasonal)	\$8.50
Saba (Mackerel)	\$8.75
Kani (Crab Stick)	\$7.95
Ika (Calamari)	\$8.50
Tako (Octopus)	\$8.50
Ikura (Smelt Roe)	\$8.50
Tobikko (Flying Fish Egg)	\$8.50
Ebi (Shrimp)	\$8.25
Unagi (Smoked eel)	\$11.95
Smoked Salmon	\$8.25

Beverages

Green Tea • Sake & Plum Wine • Japanese Beer (Asahi & Kirin)

Makimonos or Temaki (Rolls or Hand rolls)

Tekka Maki (tuna roll)	\$8.95
Hamachi Maki (yellowtail roll)	\$8.95
Salmon Maki (fresh Salmon roll)	\$8.95
Negi Toro Maki (chopped Tuna with scallion roll)	\$10.95
Negi Hamachi Maki (chopped Yellowtail with scallion roll)	\$10.95
Tai Maki (red Snapper roll)	\$8.25
Salmon Skin Maki (salmon skin roll)	\$7.95
California Maki (california roll)	\$8.25
Unagi Maki (smoked eel roll)	\$11.95
Kappa Maki (cucumber roll)	\$7.95
Avocado Maki (avocado roll)	\$7.95
Spicy Tuna Maki	\$8.95
Fried Spicy Tuna Maki	\$11.95
Aburage Maki (fried tofu, cucumber, sesame seeds)	\$8.50
Shrimp Tempura Maki (shrimp tempura, sesame seeds)	\$10.95

Special Makimonos or Temaki (Special rolls or Hand rolls)

Philly Maki (smoked salmon, cream cheese and avocado)	\$11.95
Rising Sun (tuna, salmon, yellowtail, smoked eel, cucumber, scallions and sesame seeds)	\$15.95
Rock 'n' Roll Maki Inside (shrimp, crab stick, avocado, salmon), topped with spicy salmon in a light Japanese mayo and tempura flakes	\$21.95
St. Patrick's Maki Inside (salmon, Hamachi, peppered tuna, shrimp, avocado, seaweed salad) Outside (tuna, salmon, hamachi, and tobikko)	\$21.50
Taco Bell (tuna, hamachi, salmon, shrimps and avocado rolled in deep fried nori)	\$11.95
California Sunrise (salmon, mango, avocado, cream cheese and tempura flakes)	\$14.95
Triple Delight (salmon, avocado, soft shell crab, deep fried)	\$17.95
Number One (Inside: shrimp tempura, crab stick, outside baked red snapper and seaweed salad)	\$17.95
Spicy Dragon (Inside: spicy tuna, seaweed salad, salmon skin) Outside: baked eel, avocado)	\$16.95
Hot Rock (Inside: spicy tuna, avocado, Outside: baked pepper tuna, ebi)	\$20.95
Vegetarian Roll (Inside: sweet tofu, cucumber, seaweed salad, pickled radish and green tempura peppers, Outside: avocado)	\$16.95
Ying Yang Dragon (Inside: sweet tofu, tuna, hamachi, salmon, snapper and peppered tuna, Outside: smoked eel)	\$21.95
Rising Dragon (Inside: peppered tuna, seaweed salad. Outside: spicy tuna, orange masako)	\$15.95
Rising Pop (Inside: tuna, hamachi, salmon, seaweed salad, smoked eel, avocado. Outside: tempura pop corn)	\$16.95

*15% GRATUITIES WILL BE ADDED FOR YOUR CONVENIENCE