

PREMIUM SAKE SELECTIONS

JUNMAI DAI GINJO

- Dassai 50 'OTTER FESTIVAL' : Award winning premium sake. A refreshing, engaging, and full-bodied sake with rich rice flavors and soft honey-like sweetness.(10oz. \$43.99)



REISHU

- Nihon Sakari 'JAPANESE PRIME' : Lightly sweetened sake with clean and crisp aftertaste. Easy to drink. (10oz. \$16.99)

NIGORI

- Kikusui 'PERFECT SNOW' : Full-bodied sweet sake with crisp and dynamic flavors.(10oz. \$29.99)

- Sho Chiku Bai 'CREME DE SAKE' : Dry but sweet and creamy sake with notes of marshmallow, sweet cream, honeydew, and vanilla.(10oz. \$14.99)



SPARKLING

- Mio 'WATER ROAD' : A festive sparkling sake with accents of peach, ripe persimmon, freesia, and yellow rose. (10oz. \$22.99)

- Akagisan 'SHALALA' : A sweet sparkling sake with sour aftertaste and hints of pear and sour apple.(10oz. \$35.99)

FRUIT FLAVORED SAKE

- Fuji Apple (12oz \$19.99)
- White Peach (12oz \$19.99)
- Lychee (12oz \$19.99)
- Pineapple (12oz \$19.99)
- Green Plum (10oz \$19.99)



PREMIUM SAKE SELECTIONS

HONJOZO

- Kenbishi Kuromatsu 'THE BLACK PINE': Kenbishi is the oldest sake brewery in Japan. Kuromatsu is an award winning premium sake made with Hyogo spring water and Aiyama which is the finest kind of sake rice. Medium dry body with a nice fragrance of sweet rice. Smooth aftertaste with hints of tamari, cacao, coconut, and mushrooms. (6oz \$24.99)



GINJO

- Okunomatsu 'PINE TREE RINGS' : A light-to-medium body sake with aromas of ripe pineapple, lychee and spiced pear peels. (10oz. \$26.99)
- Mizubasho 'WATER LILY' : Dry but fruity medium body. A superb ginjo with hints of nougat, peppercorn, and powdered sugar. (10oz \$27.99)

JUNMAI

- Suigei Tokubetsu 'DRUNKEN WHALE' : Extremely clean sake with bold flavor and crisp aftertaste. (10oz. \$34.99)
- Shirakabegura 'WHITE WALL' : Full-bodied, dry, balanced, and savory sake with fine texture and notes of salted cucumber, banana, and white flower. (10oz \$22.99)



JUNMAI GINJO

- Makiri 'A FISHERMAN'S KNIFE': Extra dry and clean sake with sharp aftertaste. (10oz. \$29.99)
- Taisetsu 'ICE DOME' : Medium dry sake with berry delicate aromas. (10oz. \$38.99)



Specialty Cocktails

Young Beauty

Vodka, pomegranate syrup, grape juice

Tequila honeysuckle

Tequila, honey, fresh lime juice

Woo Woo

Vodka, peach schnapps, cranberry juice

Strawberry banana daiquiri

Strawberry purée, banana liquor

Mai Tai

Rum, coconut rum, orange juice, pineapple juice, grenadine, myer's rum

Blue Hawaiian

Rum, coconut rum, pineapple juice, blue curacao

Incredible Hawk

Vodka, melon liquor, blue curacao, lime juice, triple sec

Japanese Slipper

Melon liquor, vodka, pineapple juice, lime juice

Office Lady

Vodka, peach schnapps, orange juice

Love potion

Champagne, amaretto, blue curacao

Bloody Geisha

Vodka, tomato juice, wasabi, lime juice, soy sauce, sriracha

Princess Fiona

Coconut rum, melon liquor, pineapple juice

Juicy Fruit

Banana liquor, vodka, sweet n sour mix

Banzai

Amaretto, rum, pineapple juice, orange juice, coconut rum, grenadine

Draft Beers

Elysian Spacedust
IPA
Bud Light
Lazy Boy Amber
Shock Top

Bottled Beers

Kirin Ichiban
Sapporo
Asahi Super Dry
Heineken
Corona Extra
Stella Artois
Alaskan Amber
Coors Light

Red Wines

Cabernet Sauvignon
Merlot
Syrah
Pinot Noir

White Wines

Sweet Riesling
Dry Riesling
Chardonnay
Sauvignon Blanc
Pinot Grigio

Others

Korbel Brut
Plum Wine

Non-alcoholic Beverages

Fountain Drinks- Pepsi, diet Pepsi, Mug root beer, Dr.Pepper, Sierra Mist, Tropicana Lemonade, Lipton Iced Tea

Flavored Lemonades- Pomegranate, Cherry, Strawberry, Blue raspberry, Kiwi, Passion fruit

Special Drinks- Shirley Temple, Roy Rogers, Chocolate Soda, Pina Colada, Strawberry Daiquiri, Mizu Punch

San Pellegrino Sparkling Water

Cutwater Ginger Beer

Hot Green Tea

Fruit Juices - Apple, Pineapple, Orange, Cranberry, Grape

APPETIZERS

Agedashi tofu	\$6.99
Edamame	\$3.99
Gyoza	\$4.99
Egg rolls	\$4.99
Miso Soup	\$3.99
Coconut shrimps	\$7.99
Vegetable tempura	\$7.99
Shrimp tempura	\$7.99
Mixed tempura	\$8.99
Calamari tempura	\$7.99
Softshell crab tempura	\$10.99

KITCHEN ENTREES

Vegetable Yakisoba	\$9.99
Yakisoba with chicken, beef, or shrimp	\$12.99
Bento box	\$19.99
(Steamed rice, gyoza, mixed tempura, egg roll, house salad, California roll and your choice of gilled salmon, chicken, or beef)	

HIBACHI LUNCH* (Mon-Sat 11am-2pm)

(Hibachi Lunch is served with onion soup, mixed vegetables and your choice of steam white rice or fried rice (\$3 extra))

Chicken	\$15.99
NY Steak	\$17.99
Scallops	\$18.99
Shrimps	\$16.99
Calamari	\$16.99
Vegetables and tofu	\$13.99
Salmon	\$17.99
Scallops & shrimps	\$19.99
NY steak & chicken	\$18.99
Chicken & shrimps	\$17.99
NY steak & shrimps	\$19.99
NY steak & lobster	\$36.99
Shrimps & calamari	\$19.99

HIBACHI DINNER*

(Hibachi Dinner is served with onion soup, side salad, mixed vegetables and your choice of steamed white rice or fried rice (\$3 extra)

Chicken	\$19.99
NY steak	\$28.99
Fillet Mignon	\$38.99
Scallops	\$29.99
Shrimps	\$26.99
Vegetables and tofu	\$18.99
Salmon	\$27.99
Calamari	\$26.99
Scallops & shrimps	\$33.99
Chicken & NY steak	\$29.99
Chicken & shrimps	\$28.99
NY steak & shrimps	\$36.99
Fillet Mignon & shrimps	\$43.99
NY steak & lobster	\$49.99
Shrimps, scallops, & lobster	\$52.99
NY steak, shrimps, & lobster	\$52.99
NY steak, shrimps, scallops, & lobster	\$65.00
Lobster Dinner	\$65.00

(Substitute shrimp to scallop for \$5.99)

(Substitute NY steak to Fillet Mignon for \$5.99)

KIDS HIBACHI MEALS*

(Served with house salad or onion soup, mixed vegetables, and steamed rice or fried rice (\$3 extra)

Chicken	\$12.99
Shrimps	\$14.99
NY steak	\$16.99

HIBACHI SIDE ORDERS*

Salmon	\$12.99
Calamari	\$10.99
Lobster	\$23.99
Scallops	\$15.99
Shrimps	\$12.99
Chicken	\$8.99
Fillet Mignon	\$20.99
NY steak	\$17.99
Mixed Vegetables	\$7.99
Fried rice	\$7.99
Mushrooms	\$6.99

NIGIRI/ SASHIMI*

	NIGIRI	SASHIMI
Tuna	\$5.99	\$13.99
Salmon	\$5.99	\$13.99
Hamachi	\$5.99	\$13.99
Albacore tuna	\$5.99	\$13.99
Ebi shrimps	\$4.99	N.A.
Smoked salmon	\$5.99	\$13.99
Octopus	\$4.99	\$11.99
Sweet shrimps	\$7.99	N.A.
Ikura (salmon roe)	\$5.99	N.A.
Tobiko (flying fish roe)	\$5.99	N.A.
Mackerel	\$4.99	\$11.99
Red snapper	\$4.99	\$11.99
Tamago	\$3.99	N.A.
Unagi (eel)	\$5.99	\$13.99
White tuna	\$5.99	\$13.99
Masago (smelt roe)	\$4.99	N.A.

SUSHI PLATTER*

ICHIGO (4pcs nigiri & 4pcs sashimi)	\$19.99
HANABI (6pcs nigiri & spicy tuna roll)	\$22.99
YUZU (10pcs sashimi)	\$24.99
HIYOKO (8pcs nigiri & California roll)	\$25.99
SAKURA (15pcs sashimi)	\$33.99
UMI (6pcs nigiri, 6pcs sashimi & rainbow roll)	\$39.99
MORI (25pcs sashimi)	\$49.99
TANUKI (35pcs sashimi)	\$59.99

(All Sushi Platters are chef's choice assorted nigiri or sashimi. Substitutions or modifications are not allowed)

SUSHI BAR SPECIALTIES*

Seaweed salad	\$5.99
Ebi Sunomono (cucumber salad with shrimps)	\$6.99
Squid salad	\$6.99
Albacore tataki	\$13.99
Salad with Hamachi and jalapeños	\$14.99
Poke salad (salmon, tuna, or octopus)	\$12.99

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

SUSHI ROLLS*

All star	\$13.99	Rainbow	\$13.99
spicy tuna, fresh tuna, salmon, ebi shrimp, and white fish with ponzu sauce		CA roll with salmon, tuna, hamachi, white tuna, ebi shrimp, and avocado	
Boss	\$15.99	Salmon Lemon	\$13.99
shrimp tempura, cream cheese, cucumber, crab mix, spicy tuna, avocado with spicy mayo and eel sauce		Cucumber, avocado, crab mix, salmon, thinly sliced lemon. Served with ponzu sauce.	
Bruce Lee	\$15.99	Seahawks	\$13.99
shrimp tempura, albacore tuna, cucumber, crab mix, spicy tuna with spicy mayo and eel sauce		shrimp tempura, cucumber, crab mix, spicy tuna, crunchies, spicy mayo and eel sauce	
California	\$6.99	Signature	\$16.99
crab mix, avocado and cucumber		Shrimp tempura, crab mix, cucumber, unagi, tuna, and avocado	
Candy cane	\$13.99	Sunrise	\$13.99
spicy crab, cucumber, white tuna, and tobiko		shrimp tempura, cucumber, crab mix, tuna, salmon, avocado, spicy mayo and eel sauce	
Crazy Salmon	\$16.99	Spicy tuna	\$7.99
Salmon, avocado, cucumber, spicy salmon with more salmon. Served with chef's special sauce made with fresh chopped onions, jalapeños, ponzu, and chili oil.		spicy tuna and cucumber	
Crunch Munch	\$14.99	Sweetheart	\$13.99
Shrimp tempura, ebi shrimp, cucumber, spicy crab, crunchies, and tobiko		spicy tuna, avocado, crunchies, ahi tuna, spicy mayo and eel sauce	
Dragon	\$14.99	Tacoma	\$13.99
shrimp tempura, unagi, cucumber, crab mix, avocado with eel sauce		smoked salmon, cream cheese, avocado, spicy mayo and eel sauce (tempura-fried)	
The Harbor	\$14.99	Veggie Roll	\$6.99
shrimp tempura, tuna, avocado, cucumber, crab mix with spicy mayo and eel sauce		Avocado, cucumber, lettuce, pickled radish and pickled carrot	
Ichiban	\$14.99	Volcano	\$14.99
smoked salmon, avocado, cream cheese, unagi with eel sauce		shrimp tempura, crab mix, avocado, jalapeños, cucumber, seared spicy tuna, crunchies, sriracha, spicy tuna, and eel sauce	
Las Vegas	\$13.99	W.T.H.	\$16.99
crab mix, cream cheese, avocado, unagi with eel sauce (tempura-fried)		Spicy crab & softshell crab mix, cucumber, and albacore tuna with chef's special sauce made with fresh chopped onions, jalapeños, ponzu, and chili oil.	
Mariners	\$13.99	Yummy Yummy	\$12.99
shrimp tempura, cucumber, crab mix, spicy salmon, crunchies with spicy mayo and eel sauce		shrimp tempura, cream cheese, cucumber, crab mix, avocado, spicy mayo, and eel sauce	
New York	\$13.99		
salmon, tuna, hamachi, cucumber with tobiko			

LUNCH SPECIALS



(MONDAY-SATURDAY 11:00am - 2:00pm)



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| TEMPURA LUNCH COMBO
(Tempura shrimp and vegetables served with steamed rice and miso soup) | \$7.99 |
| SUSHI LUNCH COMBO
(California roll and 3pcs nigiri, served with miso soup) | \$10.99 |
| VEGETABLE STIR-FRY
(Served with steamed rice and miso soup) | \$7.99 |
| VEGETABLE STIR-FRY with CHICKEN
(Served with steamed rice and miso soup) | \$8.99 |
| VEGETABLE STIR-FRY with BEEF
(Served with steamed rice and miso soup) | \$9.99 |
| VEGETABLE STIR-FRY with SHRIMP
(Served with steamed rice and miso soup) | \$10.99 |
| SPICY VEGGIE RAMEN | \$7.99 |

no substitutions or modifications please

\$7.99 SUSHI SPECIALS

 (SERVED ALL DAY) 

December 24th: white fish, crab mix, cream cheese, and avocado with eel sauce (tempura-fried)

Fire: spicy crab, cream cheese, and avocado with spicy mayo and eel sauce (tempura-fried)

Bronze medal: albacore tuna, spicy crab, cream cheese and avocado with spicy mayo and eel sauce (tempura-fried)

Crazy: crab mix, avocado, and smelt roe; with eel sauce (tempura-fried)

Cinderella: shrimp tempura, crab mix, cucumber, and avocado with eel sauce (made with soy paper)

Little Mermaid: shrimp tempura, spicy crab mix, cucumber and crunchies with eel sauce and spicy mayo

Doggy Bag: crab mix, avocado, cucumber, and fried dumpling served with ponzu sauce

Idaho: crab mix, avocado, cucumber, cream cheese and smelt roe