

APPETIZERS

- Beef Negimaki** 12
NY sirloin sliced thin and rolled with enoki mushrooms and green onions. Served with a sweet soy glaze and sesame seeds.
- Age Dashi Tofu** 7
Fried tofu topped with scallions and bonito flakes. Served with tempura sauce on the side.
- Gyoza** 10
Choice of beef, pork, shrimp or vegetable dumplings, pan fried or steamed.
- Chicken Wings** 8
5 deep fried chicken wings. Served with Sweet Thai Chili Sauce.
- Shrimp Tempura** 12
Lightly battered fried jumbo shrimp and assorted vegetables. Served with tempura sauce on the side.
- Vegetable Tempura** 10
Lightly battered fried assortment of vegetables. Served with tempura sauce on the side.
- Short Ribs** 8
Roasted short ribs with Chef's sauce.
- Fried Oysters** 10
Panko breaded deep fried oysters. Served with Japanese mayonnaise.
- "Rock" Shrimp** 14
Jumbo breaded and fried shrimp served with spicy mayonnaise.
- Pork Belly Sliders** 9
Pork belly braised in a soy garlic and ginger sauce. Served on a fried or steamed bun.

- Takoyaki** 5
Ball shaped wheat flour based batter filled with diced octopus. Deep fried and topped with Japanese mayonnaise and Tako Yaki sauce.
- Calamari** 12
Fried calamari tossed with bell peppers and jalapenos. Seasoned with lemon peppers and served with Sweet Chilli Thai sauce.
- Duck Roll** 12
Shredded duck with steamed asparagus wrapped in cucumber flour tortilla oven baked. Served with a homemade sauce.
- Crab Rangoons** 10
Fresh crab meat dumplings with a cream cheese filling. Served with parmesan cheese and mango aioli on top.
- Edamame** 6
Steamed organic soybeans seasoned with Okinawan sea salt.
- Harumaki** 10
Fried shrimp spring roll filled with cabbage, shiitake mushrooms and wood ear mushrooms. Served with a chili garlic sauce on the side.
- Torikatsu** 10
Panko breaded chicken breast served with Tonkatsu sauce, wasabi dressing and spicy mayonnaise.
- Soft Shell Crab** 14
Panko breaded soft shell crab served over mixed greens with a chili garlic sauce.
- Shrimp Shumai** 10
Steamed shrimp dumplings with ponzu sauce

SUSHI APPETIZERS

- New Style Pepper Tuna** 14
Thinly sliced pepper tuna sashimi in sunomono sauce. Topped with wasabi mayo, scallions, masago, and seaweed salad
- Nami Mommy** 5
Inari filled with seaweed salad, spicy tuna, sushi rice and tempura crunch.
- Sushi Mini** 12
Sampler (5pcs) Chef's selection
- Sashimi Mini** 15
Sampler (9pcs) Chef's selection
- Darling Appetizer** 12
Blue crab, masago, mayonnaise, apple and jalapeno. Wrapped with salmon and kaiware. Yuzu sauce and mustard soy.
- Nami Tartare** 15
Your choice of salmon, tuna or yellowtail in a Japanese yuzu black pepper sauce & tobiko

- Seafood Jalapeno** 9
Tempura fried jalapeno, creamcheese, spicy crab, masago, sesame, spicy mayo, eel sauce and wasabi mayo
- Hamachi Kama** Seasonal
Grilled yellowtail collar. Served with ponzu sauce
- Yellowtail Ceviche** 14
Thinly sliced yellowtail sashimi in jalapeno ponzu sauce. Topped with red tobiko and jalapeno.
- Sushi Sandwich** 10
Soybean paper with spicy tuna, avocado, eel and sushi rice.
- Dragon Ball** 13
Lobster salad, sliced avocado with spicy mayonnaise, eel sauce and wasabi mayonnaise.

SOUPS

Miso Soup 5
Silken tofu, littleneck clams, enoki mushrooms and seaweed in a miso broth.

Wonton Soup 6
Pork and shrimp wontons in a light chicken broth topped off with scallions.

Seafood Bisque 12
Lobster bisque with scallops, shrimp and crab.

Vegetable Soup 6
Mixed vegetables and tofu in a clear broth.

SALADS

Avocado Salad 11
Spring mix topped with avocado, mango, cherry tomatoes, blueberry chevre and sesame seeds. Choice of ginger or sesame salad dressing.

Seaweed Salad 6
Traditional seaweed salad over mixed greens in a yuzu sauce.

Smoked Salmon Salad 15
Spring mix with mango, cherry tomatoes, cucumber, blueberry chèvre and sliced red onions. Topped with Atlantic smoked salmon.
Choice of ginger or sesame salad dressing.

Garden Salad 9
Spring mix, tomatoes, red onions and cucumber.
Choice of ginger or sesame salad dressing

Add Chicken	7	Add Shrimp	8
Add Salmon	8	Add Tuna	9
Add Tofu	5		

Kanikama Salad 13

CLASSIC ROLLS

(Substitute Cucumber Wrap \$6 Upcharge) (Available as handrolls)

Toro Scallion	13
Spicy Scallop	8
White Fish Tempura	7
King Crab California	14
Spicy Crab	7
Eel Cucumber	7
Eel Avocado	7
Tuna	6
Tuna Avocado	7
Pepper Tuna Avocado	6
Spicy Salmon Crunch	7
Salmon Mango	6
Salmon Skin	6

Shrimp Tempura	7
Spicy Yellowtail	7
Yellowtail Scallion	7
Yellowtail Jalapeno	7
California	6
Philadelphia	6
Boston	6
Spider	8
Spicy Tuna Crunch	7
Salmon	6
Salmon Avocado	6
Shrimp Avocado	6

VEGETABLE ROLLS

Cucumber	5	Sweet Potato Tempura	6	Asparagus	5
Avocado	6	Mango	5	Kampyo (dried gourd)	5
Vegetable	6	Apple	5	Yamagobo (burdock root)	5
				Oshinko (pickled daikon)	5

NIGIRI / SASHIMI

Nigiri (1pc – Over ball of rice)

Tuna	4	Fluke	4
Toro	9	Mackerel	4
Super White Tuna	4	Squid	4
Salmon	4	Japanese Scallop	4
Wild King Salmon	5	Fresh Scallop	4
Smoked Salmon	4	Masago	5
Yellowtail	4	Jumbo Sweet Shrimp	5
Albacore	4	Bonito	4
Salmon Roe*	5	Tobiko*	5
Wasabi Tobiko*	5	Uni*	6

Sashimi (2pcs – Without rice)

Tuna	5	Squid	5
Toro	10	Japanese Scallop	5
Super White Tuna	5	Fresh Scallop	5
Salmon	5	Masago*	5
Wild King Salmon	6	Jumbo Sweet Shrimp	5
Smoked Salmon	5	Tobiko*	5
Yellowtail	5	Uni *	6
Bonito	5	Salmon Roe*	5
Albacore	5	Wasabi Tobiko*	5
Fluke	5	<i>~ 1 Piece Only ~</i>	
Mackerel	5	*Add Quail Egg \$1.00	

RAW BAR

Oyster	2.5	Littleneck Clams	2
--------	-----	------------------	---

NIGIRI / SASHIMI (COOKED)

Nigiri (1pc – Over a ball of rice)

Kanikama (Imitation Crab Stick)	3
King Crab Leg	6
Inari(Fried Tofu Skin)	3
Eel	5
Octopus	4
Red Surf Clam	4
Tamago(Egg)	4
Shrimp	4

Sashimi (2pcs – Served without rice)

Kanikama (Imitation Crab Stick)	3
King Crab Leg	6
Inari(Fried Tofu Skin)	3
Eel	5
Octopus	4
Red Surf Clam	4
Tamago(Egg)	4
Shrimp	4

SUSHI ENTREES

Sushi Plate (8pcs) Assorted nigiri and a California Roll.	20	Sashimi for Two (36pcs) Assorted sashimi.	50
Sushi Deluxe (10pcs) Assorted nigiri and a spicy tuna roll.	28	Unagi Don (8pcs) 8pcs of eel, oshinko, yamagobo, furikake and sushi rice.	24
Sashimi Plate (15pcs) Assorted sashimi.	23	Sake Don (14pcs) Salmon, oshinko, yamagobo, furikake and sushi rice.	25
Sashimi Deluxe (18pcs) Assorted sashimi.	25	Tekka Don (14pcs) Tuna, oshinko, yamagobo, furikake and sushi rice.	25
Sushi + Sashimi for One Assorted nigiri, sashimi and a classic roll.	28	Chirashi (15pcs) Assorted sashimi including tamago, shrimp, oshinko, yamagobo, furikake and sushi rice.	26
Sushi for Two (16pcs) Assorted nigiri and 2 Nami rolls of chef's Choice.	50	Omakase Platter Chef's freshest, finest selection of nigiri, sashimi and rolls to be shared.	60/80
Sushi + Sashimi for Two Assorted nigiri, sashimi, one classic roll and one Nami Roll.	50		

KITCHEN ENTREES

Choice of White Rice, Brown Rice, Fried Rice, Mashed Potatoes Or Sweet Mashed Potatoes.

Teriyaki Chicken Seared chicken breast in a sweet teriyaki glaze with mixed vegetables.	18	Sea Scallops Pan seared sea scallops with sauteed wild mushrooms.	32
Shrimp	26	Nami Salmon Salmon topped with crab meat, baked with spicy aioli, eel sauce and wasabi sauce. Served with an avocado salsa and mixed vegetables.	32
Salmon	26		
NY Strip	34	Chilean Sea Bass Pan roasted sea bass over sauteed wild mushrooms. Finished with a soy yuzu truffle butter.	32
Filet Mignon (6 oz) Broiled filet served over a bed of sauteed vegetables and Chef's homemade steak sauce	34	Surf & Turf Broiled filet mignon with steamed Maine lobster, sauteed mixed vegetables and Chef's homemade steak sauce	MP
New York Steak (12 oz) Broiled NY steak served with mixed vegetables and Chef's steak sauce.	34	Crispy Duck Crispy roasted duck with stir fried vegetables. Served with sweet and sour sauce on the side.	32
Prime Bone – in Ribeye (16 oz) Pan roasted with thyme and garlic served with mixed vegetables.	42	Lobster Steamed lobster served with mixed vegetables and drawn butter	MP
Lamb Chops Slow roasted New Zealand lamb chops served with mixed vegetables and Chef's homemade steak sauce.	38		

NAMI ROLLS

- Dragonfly** 11
Salmon, cream cheese, avocado and asparagus maki tempura fried. Topped with eel sauce, wasabi mayonnaise, masago, scallions, sesame seeds and spicy mayonnaise.
- Electric Shock** 15
Spicy Salmon and tempura crunch topped with multiple colors of tobiko.
- Devil** 15
Spicy tuna topped with salmon, eel, avocado, black tobiko and eel sauce.
- Evil Angel** 15
Spicy tuna, spicy salmon, avocado, seared white tuna and Chef's homemade sauce.
- Samurai** 16
Spicy scallop and avocado topped with yellowtail and jalapeno.
- Butterfly** 16
Shrimp tempura and cucumber. Topped with eel, avocado and eel sauce.
- Temptation** 14
Fish tempura, spicy blue crab, cucumber, eel sauce and mayonnaise.
- Sunshine Dreamer** 15
Shrimp tempura and avocado, topped with lobster salad and spicy mayonnaise.
- Shooting Star** 17
Eel, cucumber, mango and tempura crunch. Topped with shrimp, spicy mayonnaise and fried potato crumble.
- Passion** 17
Spicy tuna, salmon, yellowtail, avocado, tempura crunch, tobiko and wakame. Topped with tuna and spicy mayonnaise.
- Crazy Lover** 17
Avocado, green apple and soft shell crab. Topped with spicy white fish and crab mix along with eel sauce and sour mayonnaise.
- Heartbreaker** 17
Seared pepper tuna, avocado and scallions. Topped with spicy tuna crunch and creamy wasabi dressing.
- Rainbow** 17
Cucumber, tuna, salmon, avocado, asparagus and yamagobo. Wasabi peas and key lime sauce on the side.
- Galaxy** 18
Spicy blue crab, apple and cream cheese. Deep fried with spicy mayonnaise and eel sauce.
- Summer Sunset** 19
Tempura lobster tail with wasabi peas, cucumber, avocado and mango. Topped with creamy wasabi dressing.
- King's Throne** 19
Shrimp, mango, asparagus and avocado. Topped with steamed lobster, sweet Thai chili sauce and rice pearls.
- Ichiban** 19
Spicy blue crab, masago, crunch, scallop, kani, scallions, oshinko, fried red onions, sesame, spicy mayonnaise and eel sauce.
- Baby Philli** 17
Soy paper, seaweed, smoked salmon, avocado, cream cheese and mango. Topped with baby yellowtail, kaiware and tartar Sauce.
- Pink Lady** 17
Spicy salmon crunch, avocado and soy paper. Topped with salmon and salmon roe.
- Firecracker** 17
Shrimp tempura, spicy tuna & green apple with soy paper. Topped with spicy king crab, kani, and sweet mayonnaise.
- Tuxedo** 17
Shrimp tempura, cucumber, avocado and soy paper. Topped with spicy tuna, black tobiko, wasabi dressing, spicy mayonnaise and eel sauce.
- Fire Island** 19
Soy paper, eel, avocado, mango, shrimp tempura, and lobster salad. Topped with seared sirloin, scallions, sea salt and peppers.

HIBACHI ENTREES

Served with vegetables, soup, salad and a choice of white, brown or fried rice.

Chicken	18	Shrimp	27
Mixed Vegetables + Tofu	18	Filet Mignon	34
Sirloin	28	Lobster	MP
Salmon	32	Mix + Match	34
Scallop	32	Two choices of chicken, sirloin, shrimp, salmon or scallops.	

RICE & NOODLES

Fried Rice	10
White rice stir-fried with your choice of vegetables or chicken.	
Beef	14
Shrimp	14

Yakisoba
Soba noodles sauteed in soy sauce and seasoning. Mixed with vegetables.
Your choice of

Chicken or Vegetable	12
Beef or Shrimp	15

Ramen	12
Ramen noodles in tonkotsu broth with broccoli, fried onions, enoki mushrooms, seaweed and pork tenderloin.	
*Add fried chicken \$4.00 upcharge	

Yakiudon
Udon noodles sauteed with vegetables and your choice of beef, chicken or shrimp. Served stir fried or in a light broth.

Chicken or Vegetable	12
Beef or Shrimp	15

SIDES

White Rice	4	Mixed Vegetables	10
Brown Rice	4	Asparagus	10
Mashed Potatoes	5	Wild Mushrooms	10
Sweet Mashed Potatoes	5		

LUNCH BENTO

\$18

Lunch Specials only available Monday to Friday 12pm – 3pm

Served with soup or salad & white rice, brown rice or a California roll.

Your choice of any two: Gyoza, Edamame, Crab Rangoon, Harumaki or Pork Belly Slider

Beef Negimaki

Salmon Teriyaki

Vegetable Tempura

Shrimp Teriyaki

Chicken Teriyaki

SUSHI BENTO

\$19

Served with soup and salad

Butterfly Bento

Shrimp tempura, cucumber, topped with eel, avocado and eel sauce.

2pcs of salmon sushi

Mini tuna tartar

Samurai Bento

Spicy scallop, avocado, yellowtail and jalapeno

2 pcs of tuna sushi

Yellowtail ceviche

Fashion Vegetarian Bento

Vegetable roll – Oshinko, cucumber, yamagobo, asparagus, seaweed salad, kampyo and avocado.

Mini seaweed salad

Inari sushi

Cucumber sushi

LUNCH CLASSIC ROLLS

\$17

Served with soup, salad & any 3 rolls

Spicy Yellowtail

Spicy Salmon

Eel Avocado

Cucumber

California

Eel Cucumber

Avocado

Sweet Potato Tempura

White Fish Tempura

Vegetable

Tuna

Shrimp Avocado

Salmon

Spicy Tuna Crunch

Shrimp Cucumber

Salmon Avocado

Salmon Avocado

SUSHI OR SASHIMI LUNCH

Served with soup and salad

Sushi

18

5 pcs. of sushi and a california roll

Sashimi

20

12 pcs. of sashimi

Sushi + Sashimi

20

3pcs. of sushi, 6pcs. of sashimi and a tuna roll.