

cold appetizer

uni trio sea urchin prepared in three different styles **24**
tuna yook hwe korean style tartare tossed in sweet sesame sauce, asian pear topped with quail egg yolk and crispy rice **16**
hamachi crudo sliced yellowtail, jalapeño, cilantro and yuzu **15**
sashimi appetizer 2pcs.of tuna, 2pcs.of salmon, 2pcs.of yellowtail **16**
spicy tuna sundae tuna, avocado, roe, spicy sauce **12**
sashimi sundae salmon, tuna, albacore, avocado, korean pear, masago, spicy sauce **12**
tuna flatbread tortilla flatbread topped with sliced tuna, avocado, jalapeño, red onion, cilantro and spicy mayo **16**
maguro 5 or Sake 5
5 pieces of tuna or salmon (sashimi or sushi) **15**
truffle white tuna crudo sliced white tuna in truffle yuzu dressing and tobiko on top **12**
truffle spicy tuna nacho truffle spicy tuna with deep fried tortilla chips red onion, cilantro, avocado **13**

hot appetizer

edamame steamed soybean with sea salt **6**
spicy garlic edamame **7**
takoyaki japanese pancake puffs stuffed with octopus topped w/ tonkatsu sauce, mayo and bonito shavings **8**
korean tacos 2 flour tacos w/ spicy slaw, kimchi relish and choice of **bulgogi**, **spicy pork** or **chicken** **12**
jumbo ebi shumai steamed shrimp dumpling **8**
popcorn shrimp tempura tossed in spicy aioli **15**
dok bok ki grilled rice cake, sautéed onions, topped with spicy kochujang glaze **8**
pork gyoza pan fried pork dumplings **7**
spicy pork gyoza pan fried pork dumplings over spicy asian slaw **9**
kalbi skewers char grilled short ribs and scallion marinated in sesame garlic soy **12**
hamachi kama broiled yellow tail collar **16**
okonomiyaki japanese style seafood pancake with bacon, assorted julienne vegetables topped w/ mayo, tonkatsu sauce and bonito shavings **14**
agetofu lightly battered tofu in a soy dashi broth **8**
spicy agetofu lightly battered tofu in spicy soy garlic dressing **9**
tempura sampler lightly fried shrimp and assorted vegetables **12**
stuffed jalapeño tempura tuna, cream cheese, scallion, lightly battered topped with eel sauce **10**
fried oysters served with tonkatsu sauce and mayo **14**
steamed buns pair of buns served w/ pickled cucumber, scallion and special sauce and choice of **bulgogi**, **spicy pork** or **shitake mushroom** **10**
soft shell crab tempura **15**
japchae appetizer sweet potato noodle stir fried with assorted vegetables in sesame chili sauce **8**

soup/salad/rice

small salad **4**
house salad mixed green, fuji apple, doma vinaigrette **8**
cold tofu salad tofu cubes on a bed of green, seaweed salad, avocado, sesame vinaigrette **12**
tempura calamari salad crispy calamari tempura with mixed green, spicy aioli **15**
tuna tataki salad seared tuna sashimi with mixed green, wasabi soy vinaigrette **18**
kani salad **8**
seaweed salad **6**
miso soup **3** **white rice** **3** **sushi rice** **4**

entree

beef steak n.y strip with teriyaki sauce **25**
salmon teriyaki or shioyaki (broiled with sea salt) **20**
chilean sea bass marinated in saikyo miso **30**
chicken teriyaki grilled chicken on a bed of assorted sautéed vegetables in teriyaki sauce **20**
chicken kushiyaki and yakiudon chicken teriyaki skewers with sautéed noodles and vegetable **19**
chicken katsu or pork katsu deep fried panko breaded pork or chicken cutlet served with tonkatsu sauce **19**
hot stone bibimbap assorted seasoned vegetables and side spicy kochujang sauce in sizzling korean stone pot vegetable **14** / **beef & egg yolk** **18** / **spicy pork or calamari** **18**
nabeyaki udon noodle soup with poached egg and vegetables with tempura **16**
kalbi char grilled short ribs marinated in sesame garlic soy **24**
Spicy seafood hotpot **22**
assorted seafood, vermicelli noodle, tofu and vegetable in spicy garlic broth
tuna yook hwe bibimbap stone pot with tuna sashimi and assorted vegetables over a bed of rice with sesame soy **20**

sushi bar

sushi deluxe assorted 10 pcs. of sushi and spicy tuna roll **28**
sashimi deluxe assorted 16 pcs. of sashimi **32**
sushi sashimi omakase chef's choice of today's finest fish, 8 pcs. sushi, 6 pcs. sashimi, special roll **59**
hwe dup bap diced salmon, white fish and tuna, assorted vegetable over sushi rice with spicy kochujang vinaigrette sauce **19**
poke bowl Marinated raw big eye tuna or salmon, sushi rice, arugula, avocado, cucumber, nori, seaweed salad, edamame, mango, soy vinaigrette, spicy aioli **18**
chirashi assorted sashimi over seasoned rice **29**
t.y.s. roll or hand roll combo spicy tuna, yellowtail and scallion, salmon avocado roll **16**

Cork fee- \$5 per bottle of wine

signature roll

** inside (i) outside (o)

rock n roll (i) shrimp tempura, scallion, cucumber, spicy mayo **10**

spider (i) soft shell crab, avocado, masago, wasabi mayo, spicy sprout, scallion **14**

bibimbap (i) seasoned spinach, bean sprout, carrot, mushroom, cucumber, kochujang sauce, sesame oil **10**

hamachi verde (i) avocado, kanpyo, jalapeño, tobiko, scallion **(o)** hamachi, kiwi **13**

pachinko (i) shrimp tempura, avocado, cucumber **(o)** tuna, kiwi, salmon, mango, eel and wasabi mayo **15**

triple spicy double tuna or salmon (i) tuna or salmon, spicy sauce, sriracha, tempura crunch, scallion, **(o)** seared albacore, shichimi pepper, sweet glaze **14**

yakuza (i) soft shell crab mixed with tobiko, spicy mayo, cucumber **(o)** soft shell crab, spicy mix, chili sauce **16**

koopaa (i) soft shell crab, cucumber, avocado, scallion **(o)** lightly seared salmon, jalapeño cream, soy glaze, kizami nori **16**

ooki eel (i) eel, avocado, cream cheese, lightly battered **(o)** spicy tuna, tempura crunch, scallion, tobiko, sweet glaze **16**

spring garden (i) cooked shrimp, avocado, cucumber, spring mix, wasabi mayo, masago **10**

naked salmon or tuna spicy salmon or tuna tartare, avocado, over deep fried sushi rice, tobiko and jalapeño slices on top **15**

philly salmon, cream cheese, cucumber **8**

medusa (i) shrimp tempura, avocado, spicy sprout, spicy mayo **(o)** crawfish salad, wasabi mayo, tobiko, scallion **15**

dragon (i) eel, cucumber, tempura crunch **(o)** sliced avocado, tobiko, sweet glaze **14**

doma (i) assorted sashimi, mango, avocado, spicy sprout, tobiko, wrapped with thinly sliced cucumber and seaweed, yuzu sauce on top (no rice) **15**

chloe (i) eel, spicy sprout, scallion, tempura crunchy **(o)** spicy salmon, wrapped with soybean paper **15**

island (i) salmon, spicy aioli, tempura crunch, **(o)** salmon, mango, wasabi tobiko **14**

tuna club crunchy spicy tuna tartare and avocado made with soybean paper **16**

rachel (i) smoked salmon, cream cheese, avocado, lightly battered, topped with tobiko **13**

lobster tempura roll lobster tempura, mixed greens, korean pear, spicy sprout, tobiko wrapped in soy bean paper **18**

omakase 6 individually prepared maki pieces with chef's selection of fish and assorted toppings of the day **20**

nirvana roll (Veg only) (i) kanpyo, cucumber, avocado, shitake (o) avocado, spicy mayo **10**

yolo roll (i) kani, spicy mayo, masago, cream cheese (o) eel, avocado **12**

roll / hand roll

california 4.5	salmon skin 5
snow crab california 9.5	shrimp tempura 8.5
tuna 5.5	avocado 4
spicy tuna 6	cucumber 3.5
crunchy spicy tuna 6.5	vegetarian 7
salmon avocado 6	oshinko 4
albacore scallion 6	asparagus 4
yellowtail scallion 6	ume shiso cucumber 4
toro scallion 10	kanpyo 4
eel cucumber 6	shiitake mushroom 4
spicy scallop 8	sweet potato tempura 5

* extras :

spicy sauce .50	tempura crunch .50	avocado .50
quail egg 1	cream cheese 1	tobiko 1
masago inside 1	masago outside 2	

sushi / sashimi (per piece)

tuna 3.5	squid 3
salmon 3.5	octopus 3.5
yellowtail 3.5	shrimp 3
flake 3	amaebi sweet shrimp 4.5
striped bass 3	crab stick 2.5
red snapper 3.5	snow crab 4.5
spanish mackerel 3	scallop 3.5
mackerel 3	wasabi tobiko 5
white tuna 3.5	red tobiko 5
smoked salmon 3.5	masago smelt roe 3
unagi fresh water eel 3.5	ikura salmon roe 4
anago sea eel 4.5	uni sea urchin 9
tamago egg custard 3	ototo tuna belly (M.P)
inari fried tofu pocket 2.5	yellowtail belly 4
ankimo monkfish pate 3	salmon belly 4

beverage

coke / diet coke / iced tea / coffee 2 / bottled green tea 4 / san pellegrino sparkling water 5

* consuming raw or under cooked meat, fish or poultry may increase food borne illness

*20% gratuity with group of 5 or more