

STARTERS

Edamame	4.75
Boiled Soy beans	
Horenso Goma-Ae	7.25
Spinach with sesame sauce	
Horenso Oshitashi	7.25
Spinach with soy/bonito based sauce & sprinkles of seaweed and bonito flakes	
Softshell Crab Appetizer	10.25
Deepfried softshellcrab with dipping sauce	
Gyoza Pot stickers, 7pieces	8.25
Shumai (seven pieces)	7.95
Yakitori (three chicken skewers)	8.95
(+3/each additional skewer)	
Agedashi Tofu	9.25
Deep fried tofu in special sauce topped w/ bonito flakes	
Hiyayakko	9.25
Cold tofu served w/ green onion, ginger, & bonito flakes w/ dipping sauce	
Yaki Ika	10.25
Whole squid grilled with teriyaki sauce	
Tempura A. Mix Tempura	
Shrimp and Vegetables 10.50	
Tempura B. Shrimp Tempura	8.00
Tempura c. Vegetable Tempura	8.00
Grilled Shiitake Mushroom	8.25
Plain shiitake grilled with teriyaki sauce	
Grilled Stuffed Shiitake Mushroom	11.25
Minced fish, grilled with teriyaki sauce	
Sashimi Ippin (6 slices)	20.50
Choose from tuna, salmon and yellowtail	
Mix Sashimi (nine slices)	28.00
3 pieces of tuna, salmon and yellowtail	
Sautéed Asparagus	7.50
Asparagus cooked with soy based sauce	

SALADS

Goma Wakame (Seaweed salad)	5.50
<i>Small bowl of seasonal seaweed with sesame oil</i>	
House salad	5.50
<i>Spring mix or/and lettuce and tomato with sesame dressing</i>	
Fresh green salad	10.50
<i>Large plate of salad with avocado, cucumber, lettuce, tomato, and spinach with sesame dressing</i>	
Spicy Sashimi Salad	14.50
<i>Tuna, salmon, white fish sashimi on top of greens w/ spicy dressing</i>	
Kanpai Special Salad	14.00
<i>Tuna, salmon, white tuna, avocado, and asparagus with sesame mayo dressing</i>	
Kyuri no sunomono	5.50
<i>Cucumber in sweet rice vinegar sauce</i>	
<i>With king crab MP</i>	
<i>With Tako 10.50</i>	
<i>With Saba 10.50</i>	
<i>With Moriawase 17.50</i>	
Rice / Miso Soup	
Steamed Rice	2.50
Tofu and seaweed miso soup	2.50
Nameko mushroom miso soup	6.00
Asari clam miso soup	7.00

Omakase 75.00

Chef's choice from sushi bar
And kitchen

SMALL PLATES FROM THE GRILL

Beef Tataki	13.00
<i>Seared beef with special sauce</i>	
Beef Teriyaki	12.50
Salmon Teriyaki	10.50
Chicken Teriyaki	9.50
Broiled Black Cod	16.50
<i>Marinated with miso</i>	
Lamb Chop	MP
<i>Lamb chop with dipping sauce</i>	
Saba Shio	
Grilled Mackerel (1 piece)	10.50

PLATES FROM SUSHI BAR

Ahi Tuna Carpaccio	18.00
<i>Tuna Sashimi with yuzu vinaigrette</i>	
White Tuna Poke	18.00
<i>White tuna sashimi with onion, seaweed salad, grape tomato and poke dressing</i>	
Salmon Jalapeno	18.00
<i>Salmon sashimi with Jalapeno dressing</i>	
Yellowtail Jalapeno	18.00
<i>Yellowtail sashimi with Jalapeno dressing</i>	
Tuna or Toro Tarare	MP
<i>Chopped tuna or toro with quail egg, green onion, tempura flake and tobiko. Comes with spicy mayo and unagi sauce.</i>	

DINNER ENTREES

Served with miso soup, salad, and rice

Mix Tempura	21.00
<i>Shrimp and vegetables fried in a light crispy batter</i>	
Ahi Tuna Dinner	23.00
Chicken Teriyaki	20.00
Beef Teriyaki	24.00
Salmon Teriyaki	22.00

Tonkatsu 20.00

UDON NOODLES

Plain Udon (Hot or Cold)	11.50
<i>Noodle with sprinkles of dried seaweed served with dipping sauce</i>	
<i>With Inari-Kitsune Udon-flavored tofu 13.50</i>	
Niku Udon	15.00
<i>Hot Soup noodle with sukiyaki beef and onions</i>	
Nabeyaki Udon	16.00
<i>Hot soup noodles with shrimp tempura, chicken, egg, spinach, shiitake, bamboo shoots</i>	
Mix Tempura Udon	15.00
<i>Hot noodle soup with shrimp and vegetable tempura</i>	
Grilled Chicken Udon	15.00
<i>Hot noodle soup with grilled chicken</i>	
Vegetable Udon	15.00
<i>Hot noodle soup with vegetables</i>	
Rice /Miso Soup	
Steamed rice	2.00
Tofu and Seaweed Miso Soup	2.50
Nameko Mushroom Soup	6.00
Asari clam soup	6.25