

## SOUP & SALAD

Miso Soup	3	Avocado Salad	6.95
Vegetable Soup	5	Kani Salad	7.99
Lemongrass Hot & Sour Soup	8	* Black Pepper Tuna Salad	12.25
Seafood Bisque	9	<i>Seared black pepper tuna and spring mix w. Cumin basami sauce</i>	
Lobster Miso Soup	10		

## APPETIZER

Edamame	6	Beef Negimaki	10
Shrimp Shumai	5	Chicken Lettuce Wrap	11
Japanese Spring Roll	5	<i>Diced chicken, vegetable w. special sauce served w. romaine lettuce</i>	
Pork Gyoza	8	Slow Cooked Baby Back Ribs	11
Shrimp or Chicken Tempura	8	<i>Tamarine chili glazed</i>	
Rock Shrimp	10	Duck Wrap	13
<i>Crispy shrimp tempura tossed in sweet chili mango sauce</i>		<i>Roast duck, spring mix, avocado wrapped in Indian pancake w. balsamic drizzle</i>	
Crispy Calamari	9	Mizu Roasted Duck	13
<i>Fried crispy calamari w. mango salsa sauce</i>		<i>Boneless roasted duck w. mint hoisin reduction</i>	

## SUSHI BAR APPETIZER

* Tuna Tartar	12.25	* Sesame Tuna Tataki	12.5
<i>Diced tuna, scallion, sliced avocado w. special sauce</i>		<i>Sesame tuna, daikon w. Wasabi oosoyu sauce</i>	
* Yellowtail Jalapeno	12.25	White Fish Tempura	11.25
<i>Yellowtail, jalapeno w. Ponzu yuzu sauce</i>		<i>White fish deep fried, guacamole w. Thai mayo sauce</i>	
* Mini Pizza	11.25	* Salmon Carpaccio	11.25
<i>Spicy tuna and spicy salmon, guacamole, jalapeño, black caviar</i>		<i>Seared salmon wrapped w. Kani, w. Plum chili yuzu sauce</i>	
* Yuzu Salmon	12.25	* Sashimi 3 Way	14.5
<i>Seared salmon, ikura, black caviar w. yuzu sauce</i>		<i>Tuna, salmon, yellowtail 3 way</i>	

## SUSHI & SASHIMI A LA CARTE

* Tuna	4.50	Octopus	4.50	* Spanish Mackerel	4.50	* Fluke	4.50
* Yellowtail	5	* Smoked Salmon	4.50	* Squid	4.50	Red Clam	4.50
* Salmon	4.50	King Crab	7.95	* Ikura	4.50	* Bontan Ebi	6.50
* Scallop	5.50	* Stripe Bass	4.50	Egg	3.50	* California Uni	MP
* White Tuna	4.50	Shrimp	4	Kani	3.50	* Tuna Belly	MP
Eel	4.50	* Mackerel	4.50	* Tobiko	3.50	* Blue Fin Toro Otoro	MP

## CLASSIC ROLLS

Raw	* Tuna	6.50	* Alaska	7.50	Cooked	California	6.75	Eel Cucumber	6.95
	* Tuna Avocado	7.50	* Yellowtail Scallion	6.75		Salmon Skin	5.75	Spicy Crab	6.50
	* Tuna Cucumber	7.50	* Yellowtail Jalapeño	6.75		Philadelphia / Boston	6.75	Shrimp Tempura	7.50
	* Seared Pepper Tuna Jalapeño	6.95	* Salmon Mango	7.50		Shrimp Avocado	6.75	Spider Roll	9.75
	* Salmon	6.50	* Spicy Tuna	7.50		Shrimp Cucumber	6.75	King Crab Avo	12.95
	* Salmon Avocado	7.50	* Spicy Salmon	7.50		Eel Avocado	6.95	Dragon Roll	12.95
	* Salmon Cucumber	7.50	* Spicy Crunchy Sea Scallop	9.95		Avocado	4.95	Avocado	
	* Salmon Masago	6.95				Cucumber	4.95	Cucumber	5.95
				Vegetable	Peanut Avocado	5.95	AAC	5.95	
					Vegetable	5.95	Sweet Potato Tempura	5.95	

## CHEF SPECIAL ROLL

Rock N Roll	<i>Rock shrimp tempura topped w. kani and mango sauce</i>	14.25	* Magic Roll	15.25
* Naruto Roll	<i>Tuna, salmon, yellowtail, crabmeat and avocado inside, wrapped in thin sliced cucumber</i>	13.50	<i>Spicy tuna roll top w. Salmon, yellowtail, eel, avocado and crunchy served with eel sauce</i>	
Sunshine Roll	<i>Shrimp tempura and mango inside, soy nori wrap topped w. Avocado, spicy kani, eel sauce, mango sasa sauce</i>	16.25	* Angel Roll	15.95
* Valentine Roll	<i>Spicy crunch tuna with avocado inside, topped w. Thin tuna, eel, wasabi mayo sauce</i>	15.25	<i>Spicy crunch salmon and kani inside. Top w. White fish tempura and tobiko w. Eel sauce, coconut mayo</i>	
* Mizu Roll	<i>Tuna, yellowtail and asparagus inside, topped w. Mayo sear salmon and chef special sauce</i>	15.25	Hawaii Roll	15.25
Dancing Dragon Roll	<i>Shrimp tempura, cucumber inside. Topped w. Eel avocado, w. Eel sauce</i>	15.25	<i>Sweet potato lobster salad inside. Top w. Spicy kani and rice ball w. Eel yuzu miso sauce</i>	
* Tropical Roll	<i>Spicy crunchy salmon, jalapeno, avocado, soybean nori topped w. Pepper tuna and wasabi sauce</i>	16.25	* Dynamite Roll	12.00
			<i>White fish, cream cheese, kani, avocado inside. Deep fried w. Eel thai mayo sauce</i>	
			Sea Breeze Roll	18.95
			<i>King Crab, avocado, tobiko, inside w. Soy bean nori, top w. Sea scallop w. Chef special sauce</i>	
			* Rainbow Roll	14.25
			<i>Crabmeat, avocado and cucumber inside. Tuna, salmon, yellowtail, white fish and avocado on top</i>	

**Food Allergies?** If you have a food allergy, please speak to the owner, manager, chef or your server.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SUSHI BAR ENTREE

*Served w. soup or salad*

<p><b>* Mizu Sashimi</b> 16 pcs assorted sashimi <b>26.95</b></p> <p><b>* Mizu Sushi</b> 9 pcs assorted sushi w. one California roll <b>23.95</b></p> <p><b>* Tuna or Salmon Lover</b> <b>25.95</b> <i>6 pcs sashimi, 4 pcs sushi w. One spicy crunch tuna roll or spicy crunch salmon roll</i></p> <p><b>* Chirashi</b> <b>26.96</b> <i>15 pcs assorted raw fish, egg and pickles over rice</i></p>	<p><b>* Sushi Sashimi for 1</b> <b>27.95</b> <i>12 pcs sashimi and 5 pcs sushi w. Tuna avocado roll</i></p> <p><b>* Sushi for 2</b> <b>47.95</b> <i>18 pcs sushi w. One Dragon roll and one spicy crunch salmon roll</i></p> <p><b>* Sushi and Sashimi For 2</b> <b>54.95</b> <i>18 pcs sashimi, 10 pcs sushi, w. One Dragon roll and one spicy crunch tuna roll</i></p>
--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

## SPECIAL KITCHEN ENTREES

*Served w. soup or salad*

<p><b>Organic Basil Chicken</b> <b>25</b> <i>Stir-fried seasonal vegetable, basil, black bean chili sauce</i></p> <p><b>XO Chilean Sea Bass</b> <b>31</b> <i>Grilled chilean sea bass, seasonal vegetable w. Asian XO seafood dressing</i></p> <p><b>Basil Filet Mignon</b> <b>29</b> <i>Stir-fried filet mignon, mixed vegetable and Thai basil, w. Chef's special sauce</i></p> <p><b>Grilled Filet Mignon</b> <b>29</b> <i>Stir-fried filet mignon, seasonal vegetable w. port wine Toban Yaki sauce</i></p>	<p><b>King of the Sea</b> <b>30</b> <i>Sautéed lobster, sea scallops, jumbo shrimp, asparagus w. Lemon butter sauce</i></p> <p><b>Surf &amp; Turf</b> <b>31</b> <i>Grilled beef tenderloin, lobster, jumbo shrimp, sautéed mushroom w. Port wine reduction sauce</i></p> <p><b>Sesame Tuna Steak</b> <b>30</b> <i>Sushi grade tuna steak, sesame seed, risotto, asparagus w. wasabi yuzu sauce</i></p> <p><b>Scottish Salmon</b> <b>27</b> <i>Slowly cooked salmon, seasonal vegetable w. Sweet ginger miso sauce</i></p>
---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

## ENTREE FROM THE KITCHEN

### Japanese Fried Rice

*Served w. Miso soup or ginger salad*

<p><b>Chicken Fried Rice</b> 14</p> <p><b>Shrimp Fried Rice</b> 15</p> <p><b>Vegetable Fried Rice</b> 12</p>	<p><b>Steak Fried Rice</b> 15</p> <p><b>Seafood Pineapple Rice</b> 17</p>
--------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------

### Tempura Dinner

*Served w. Miso soup or ginger salad & rice*

<p><b>Vegetable</b> 17</p> <p><b>Chicken &amp; Vegetable</b> 18</p>	<p><b>Shrimp &amp; Vegetable</b> 19</p>
---------------------------------------------------------------------	-----------------------------------------

### Teriyaki Dinner

*Served w. Miso soup or ginger salad & rice*

<p><b>Chicken</b> 18</p> <p><b>Salmon</b> 20</p>	<p><b>Steak</b> 23</p> <p><b>Shrimp</b> 23</p>
--------------------------------------------------	------------------------------------------------

### Yaki Udon

*Served w. Miso soup or ginger salad*

<p><b>Vegetable</b> 15</p> <p><b>Chicken</b> 16</p>	<p><b>Steak</b> 17</p> <p><b>Shrimp</b> 17</p>
-----------------------------------------------------	------------------------------------------------

## HIBACHI DINNER

*Served w. 2 Shrimp appetizer, vegetable, fried rice, soup and salad*

<p><b>Chicken</b> 20</p> <p><b>Ahi Tuna</b> 30</p> <p><b>Chilean Seabass</b> 30</p> <p><b>Jumbo Shrimp</b> 24</p>	<p><b>Swordfish</b> 24</p> <p><b>Scallop</b> 24</p> <p><b>Salmon</b> 26</p> <p><b>Twin Lobster Tail</b> 36</p>	<p><b>Vegetable Hibachi</b> 15</p> <p><b>Angus Steak</b> 26</p> <p><b>Filet Mignon</b> 29</p> <p><b>Tilapia</b> 20</p>	<p><b>Squid</b> 20</p> <p><b>Hibachi Combination</b> 43 <i>Lobster, Chicken &amp; Filet w/ Shrimp Appetizer, Vegetable and fried rice</i></p>
-------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------------

### HIBACHI COMBINATION

*Served w. 2 Shrimp appetizer, vegetable, fried rice, soup and salad*

**[Any Two Items Below for \$26]**

**[Any Three Items Below for \$34]**

- Scallop      • Jumbo Shrimp
- Salmon      • Chicken
- Squid        • Angus Steak
- Swordfish

Want to upgrade your combination meal?

*You can replace one of your items with these options:*

*Filet Mignon or Rack of Lamb, add \$3; Lobster Tail, add \$6.*

### HIBACHI KIDS MEAL

*Available only for children 12 and younger. Served w. soup*

<p><b>Hibachi Vegetable</b> 8</p> <p><b>Hibachi Shrimp</b> 14</p> <p><b>Hibachi Salmon</b> 14</p>	<p><b>Hibachi Chicken</b> 12</p> <p><b>Hibachi Angus Steak</b> 14</p> <p><b>Hibachi Filet Mignon</b> 16</p>
---------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------

### HIBACHI SIDE ORDERS

<p><b>Hibachi Fried Rice</b> 5</p> <p><b>Hibachi Shrimp</b> 6</p> <p><b>Hibachi Chicken</b> 7</p> <p><b>Hibachi Steak</b> 10</p> <p><b>Hibachi Lobster</b> 16</p>	<p><b>Hibachi Vegetables</b> 5</p> <p><b>Hibachi Noodles</b> 4</p> <p><b>Hibachi Salmon</b> 8</p> <p><b>Hibachi Scallop</b> 10</p> <p><b>Hibachi Filet Mignon</b> 12</p>
-------------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------

## SOFT DRINKS

<b>Soda</b>	<b>2.50</b>
<i>Diet pepsi, pepsi, sprite, seltzer, ginger ale, iced tea, mountain dew, orange soda</i>	
<b>Perrier</b>	<b>3.50</b>
<b>Shirley Temple</b>	<b>2.95</b>
<b>Juice</b> <i>Orange, Cranberry, Pineapple, Apple</i>	<b>3.00</b>
<b>Japanese Soda</b>	<b>3.50</b>

## DESSERT

<b>Ice Cream</b> <i>Green Tea / Red Bean / Vanilla</i>	<b>4.25</b>
<b>Fried Ice Cream</b> <i>Green Tea / Red Bean / Vanilla</i>	<b>6.25</b>
<b>Mochi</b> <i>Vanilla / Red Bean / Mango / Green Tea</i>	<b>5.25</b>
<b>Banana Tempura</b>	<b>5.25</b>
<b>Tempura Cheese Cake</b>	<b>7.00</b>