

# APPETIZERS 前菜

## Rice

### Miso Soup

### Edamame

### Garlic Edamame

Soybeans sautéed in garlic.

### ★ Chicken Karaage (5pcs)

Japanese fried chicken that is fried to perfection with a crisp texture on the outside and super juicy and tender on the inside.

### Agedashi Tofu

Fried tofu with tempura sauce.

### Hiyayakko

Cold tofu with green onions, ground radish, bonito flakes and soy sauce.

### Spring Rolls (4pcs)

Crispy miniature egg rolls with vegetables.

### Takoyaki (3pcs)

3 golden battered octopus bites brushed with takoyaki sauce, seasoned mayo, and bonito flakes.

### ★ Gyoza (6pcs)

Stir-fried pork and vegetable potstickers.

### Shumai (4pcs)

Steamed shrimp and vegetable dumplings.

### ★ Carpaccio: Salmon (4pcs)

Sliced salmon topped with sliced onion, radish sprout and black tobiko, marinated in ponzu sauce.

### Carpaccio: Yellowtail (4pcs)

Sliced yellowtail topped with radish sprout, black tobiko and sliced jalapeno, marinated in olive oil and sweet ponzu sauce.

### ★ Baked Mussels (2pcs)

2 pieces of green mussels in the half shell topped with crab and Spicy mayo, drizzled with eel sauce, and baked to perfection.

### Tuna Tartare (Regular / Large)

Spicy tuna, avocado, tobiko, imitation crab meat And sprouts drizzled with eel sauce.

### Oyster Shooter

Shot in ponzu sauce topped with sake, masago, and quail egg.

### Honeymoon Special

Oyster shooter with uni, ikura, and tobiko.



EDAMAME



SPRING ROLLS



HIYAYAKKO



CHICKEN KARRAGE



BAKED MUSSELS



TAKOYAKI



AGEDASHI TOFU



GYOZA



SHUMAI



CARPACCIO: SALMON



CARPACCIO: YELLOWTAIL



TUNA TARTARE

# SALADS サラダ

### House Salad

Fresh greens and tomatoes topped with a sesame soy dressing.

### Cucumber Salad

Cucumbers in sweet and sour vinegar sauce.

### Tako Sunomono

Cucumbers in sweet and sour vinegar sauce topped with tako sashimi.

### Shrimp Sunomono

Cucumbers in sweet and sour vinegar sauce topped with shrimp.

### Spicy Seafood Salad

### Seaweed Salad

### ★ POKIE SALAD

Chef's choice assorted sashimi on a bed of seaweed with tangy mild dressing.

### SPECIALTY SALAD

A large bed of fresh greens topped with seaweed salad, avocado, our house sesame soy dressing and

**YOUR CHOICE OF** Salmon / ★ Seared Tuna / Assorted Fish



SPICY SEAFOOD SALAD



TAKO SUNOMONO



SEAWEED SALAD

while we serve the freshest shellfish possible, there is always a risk when consuming uncooked oysters.

# TEMPURA

天ぷら

Lightly-battered, served with japanese dipping sauce



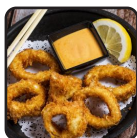
MIXED  
TEMPURA



SHRIMP  
TEMPURA



SALMON  
TEMPURA



CALIMARI  
TEMPURA

**Vegetable Tempura (6pcs)**

**Asparagus Tempura (3pcs)**

**Calamari Tempura (6pcs)**

★ **Salmon Tempura (4pcs)**

**Shrimp Tempura (5pcs)**

★ **Mixed Tempura (8pcs)**  
2 Pieces Shrimp & 6 Pieces Vegetable

# TAPAS

前菜

Served with grilled onions on a sizzling hot plate  
all except pb chicken



BULGOGI



PB CHICKEN



SPICY  
CHICKEN



SALMON  
TERIYAKI

**Chicken Katsu**

Breaded chicken cutlet served with katsu sauce

★ **Chicken Teriyaki**  
Grilled chicken strips with teriyaki sauce

**Salmon Teriyaki**  
Fresh grilled salmon with teriyaki sauce

★ **Bulgogi**  
Pan fried thinly sliced sweet marinated  
beef with onions

**Kalbi**  
Grilled tender sweetly marinated bbq short ribs

**Spicy Chicken**  
Grilled chicken strips with spicy sauce

**PB Chicken**  
Tempura chicken stir fried in a mildly spicy  
sweet & sour sauce

# YAKISOBA

焼きそば

Thin Japanese Style Noodles Stir-fried With Vegetables In  
Light Sauce & Choice Of One Of The Following:



CHICKEN  
YAKISOBA

**Vegetable**

★ **Chicken**

**Beef**

**Seafood**

(Scallop, green mussels, shrimp, and calamari)

**Shrimp**

# YAKI UDON

焼きうどん

Thick Japanese Style Noodles Pan-fried With Vegetables  
And Your Choice Of:



CHICKEN  
YAKI UDON

**Vegetable**

**Chicken**

**Beef**

★ **Seafood** (Scallop, green mussels, shrimp, and calamari)

**Shrimp**  
2 Pieces Shrimp & 6 Pieces Vegetable

# UDON SOUP

うどん汁

Thick Japanese Style Noodles In A Fish Broth With Your Choice Of The Following:

**Vegetable Udon**

★ **Shrimp Tempura Udon (3pcs)**

**Seafood Udon**



**SHRIMP  
TEMPURA  
UDON**

# RAMEN

拉麵

Traditional Japanese & Korean Noodle Soup

★ **Seafood Ramen (Korean Style)**

Egg, shrimp, green mussels, scallops, baby octopus, squid  
And more selection of seasonal special.

**Tonkotsu Ramen (Japanese Style)**

Tonkotsu ramen is made of a pork base which has been  
boiled into A thick flavorful broth.

★ **Miso Ramen (Japanese Style)**

Miso ramen soup is flavored with soybean paste and boiled  
into A salty and delicious broth.



**MISO  
RAMEN**

# ENTREES

前菜

Served With Rice, Miso Soup, Salad, Half Of California Roll,  
Veggie Spring Rolls, & Cucumber Salad. Due To Special Pricing, Substitutions Are Not Allowed

**Chicken Teriyaki**

Grilled golden-brown chicken drizzled with  
sweet teriyaki sauce.

**Spicy Chicken**

Grilled chicken sautéed in a spicy chili sauce.

**Salmon Teriyaki**

Salmon fillet served with sweet teriyaki sauce.

★ **PB Chicken**

Tempura chicken stir-fried with sweet & sour sauce,  
topped with sesame seeds.

**Bulgogi**

Pan fried thinly sliced sweet marinated beef with onions.

★ **Kalbi**

Grilled tender sweetly marinated bbq short ribs.

**Saba Shioyaki**

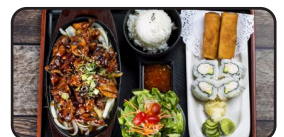
Baked mackerel seasoned in salt.

**Chicken Katsu**

Breaded chicken cutlet served with katsu sauce.

★ **Chef's Choice Sashimi Dinner**

8 pieces of chef's choice fresh sliced sashimi.



**SPICY  
CHICKEN**



**SALMON  
TERIYAKI**



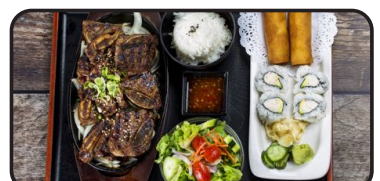
**CHICKEN  
KATSU**



**PB  
CHICKEN**



**SASHIMI  
DINNER**



**KALBI  
DINNER**

# SUSHI COMBOS

寿司コンボ

Served With Miso Soup, Salad, & Chef's Selection Nigiri



SPECIAL  
SUSHI  
COMBO

## California Roll Combo

6pcs Of Nigiri & California Roll

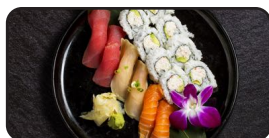
## Eel Roll Combo

8pcs Of Nigiri & Eel Roll



## Shrimp Tempura Roll Combo

10pcs Of Nigiri & Shrimp Tempura Roll



CALI ROLL  
COMBO

## Special Sushi Combo

12pcs Total 1pc Of Each:

Nigiri With Blue Fin Tuna, Salmon, Yellowtail, Eel, Mackerel, Red Snapper, Ikura, Halibut, Albacore, Ono, & Uni

# SASHIMI

刺身

Chef's selection of fresh sashimi  
additional charges may apply for special requests



SASHIMI

8 pieces

12 pieces

20 pieces



## Thin Sliced Salmon Sashimi

18 Pieces Of Thinly Sliced Salmon Sashimi, Served With Ponzu Sauce



## Omakase Dinner (8+ Course Dinner)

Multi-course Dinner Prepared Specially By Our Sushi Chef  
Includes A Variety Of Fresh Sashimi And Authentic Japanese Selections



THIN SLICED  
SALMON  
SASHIMI

# CHIRASHI

ちらし

Served with miso soup  
additional charges may apply for special requests



CHIRASHI

## Chirashi

Assorted Fresh Sashimi Served On A Bed Of Sushi Rice

# BEVERAGES

飲料

All fountain drinks include free refills



## Fountain Soda:

Coke, Diet Coke, Dr. Pepper, Sprite, Lemonade, Unsweetened Ice Tea, Arnold Pamer, Shirley Temple

Hot Green Tea

Iced Green Tea

Perrier (25.3 oz Large glass bottle)

Ramune Drink (For Kids)

18% gratuity will be added to parties of 6 or more



# BEER ビール

Pair one of our imported japanese beers with your meal

## BOTTLES

- ★ **Sapporo (Small: 12 oz ) / (Large: 20.3 oz )**  
Super Dry With a clean taste, while still retaining the full body flavor, an ideal choice for any beer lover seeking a fine lager with a refreshing flavor and moderately light body.

### Aasahi (21.4 oz)

Born out of a desire to create a beer that would compliment food, asahi super dry quality became the most popular beer in Japan.

### Kirin (22 oz)

Special premium reserve beer, yielding a unique complex flavor with a smooth finish, this is a great beer that goes with everything.

### kirin Light (22.oz)

Kirin light having just 90 calories ( per 12oz ) and a full flavor, kirin light is one of the few great world-class light beers.

### Hite: Extra Cold (21.6oz)

Light and refreshing pale lager beer. Sweet aroma of light malt. Hite is the best choice if you want to enjoy sushi itself, Thanks to its extra clear finish.

## DRAFT

16OZ

PITCHER

- ★ **Sapporo**

Kirin



# SAKE 酒

A full selection of specialty rice wines for all of our sake lovers

## HOUSE SAKE

### Hot or Cold

shochu bai extra dry focused bamboo aroma with flavor of fresh citrus and mineral.

## SPECIALTY COLD SAKE

### Funaguchi Kikusui (6.7 oz canned sake)

an un-pasteurized and undiluted type of sake and is very delicate being rich yet light in taste, Funaguchi presents slightly sweet flavor pairing great with sushi.

- ★ **Hana Awaka** **SPARKLING**

Refreshing sparkling sake gently sweet with balance tartness complements sweet dishes or desserts

### Hakutsuri Superior (8.4 oz)

a refreshing clean and gentle taste with elegant flavor

### Kikusi (10.5 oz)

a sweet aroma of rose in mandarin orange with a clean and spicy finish

### kurosawa (10.5 oz)

is slightly sweet burst of flavor followed by a fresh acidity that accompanies a rich in try a ending taste. Pairs great with Sashimi.

- ★ **Strawberry Nigori (10.15 oz)** **UNFILTERED**

This sake beautiful combines the mellow, sweet, and full-body flavor of unfiltered nigori sake with the refreshingly tangy and sweet flavor of strawberries for a sake liquor that will appeal to fans of sweet and fruity drinks alike.

### Matcha Nigori (10.15 oz) **UNFILTERED**

a perfect combination of green tea matcha and nigori

- ★ **Nigori - Sho Chiku Bai (12.7 oz)**

A rich and thick coconut, custard in sweet honey dew melon flavor with green banana and pineapple fragrance and a hint of tropical fruits

### Sho Chiky Bai Ginjo (10.15 oz)

This clean and grassy aromatic sake awakens the senses with hints of vanilla, nectarine, and fruity flavors.



Funaguchi Kikusui



Hakutsuri Superior



Hana Awaka



Kikusi



kurosawa



Nigori Sho Chiku Bai



kurosawa



Strawberry Nigori

# PREMIUM SAKE

プレミアム日本酒

PAIR ONE OF OUR IMPORTED JAPANESE BEERS WITH YOUR MEAL



## ONIKOROSHI

well-balanced mild sake, a slight sweetness stemming from its elegant aroma and moderate dryness

## KOUBOTA SEN-JU

full banana cream pie aroma with spicy flavors of clove and nutmeg

## ★ KUBOTA HEKI-JU

nutmeg, pear, and grape flavors paired with Brandy and sugarcane

## KUBOTA MAN-JU

honey and rose aroma with apple and spice tart pear flavors

# WINE

ワイン

PAIR ONE OF OUR DELICIOUS WINES WITH YOUR MEAL

## WHITE

Yellowtail Chardonnay

Contadino Pinot Grigio

Mezzacorona Pinot Grigio

## ★ J. Lohr Chardonnay

## RED

Yellowtail Merlot

Yellowtail Cabernet

J. Lohr Merlot

## ★ J. Lohr Cabernet

## SPECIAL

## ★ Plum Wine

House Wine ( Cabernet )



# SOJU

焼酎

## Grape Fruit Dew ( 12.7 oz )

korea's most popular cocktail soju. Perfect blend of grapefruit and soju.

## Green Grape Dew (12.7 oz)

korea's most popular cocktail soju. Perfect blend of green grapefruit and soju.

# DESSERT

デザート

FINISH YOUR PB SUSHI EXPERIENCE WITH ONE OF OUR SWEET TREATS.



MOCHI  
ICE CREAM

## ICE CREAM

finish your pb sushi experience with one of our sweet treats.



ICE CREAM

## MOCHI ICE CREAM

2 pieces of ice cream wrapped with mochi (rice cake)  
choose between green tea, mango, and strawberry (pick 2)



TEMPURA  
ICE CREAM

## TEMPURA ICE CREAM

battered and tempura fried green tea ice cream