



beer

GF **downeast cider original**
massachusetts | 5.1% abv
12 oz **5.00**

geaghan's beer
maine | 5.25 - 7.2% abv | 12 oz
presque isle honey blonde **5.00**
captain kool ipa **5.00**

heineken
holland | 5% abv
12 oz **5.00**

hitachino nest
japan | 5.5 - 8.0% abv | 11 oz
ginger brew **9.00** white ale **9.00**

kirin ichiban
japan | 5% abv
12 oz **5.00**

lion beer stout
sri lanka | 8.8% abv
11.2 oz **5.00**

sapporo
wisconsin | 4.9% abv
12 oz **5.00** 22 oz **8.50**

allagash white
maine | 5.1% abv
12 oz **5.50**

sake

served hot or chilled
small (5 oz) | large (9.5 oz)

house sake
california | 16% abv
small **5.00** large **10.00** bottle **20.00**

moonstone asian pear
oregon | 12% abv (dry)
small **9.00** large **15.00** bottle **35.00**

momokawa diamond
oregon | 14.8% abv (medium dry)
small **9.00** large **15.00** bottle **35.00**

momokawa pearl
oregon | 18% abv (nigori)
small **9.00** large **15.00** bottle **35.00**

momokawa silver
oregon | 14.8% abv (crisp dry)
small **9.00** large **15.00** bottle **35.00**

hakutsuru superior junmai
japan | 14.5% abv
10.14 oz **16.95**

sayuri nigori sake
japan | 12.5% abv
10.14 oz **16.95**

wine

glass (5 oz)

ozwell chardonnay
australia | 13% abv
glass **8.00** bottle **30.00**

riff pinot grigio
italy | 12.5% abv
glass **8.00** bottle **30.00**

choya umeshu plum wine
japan | 14.6% abv
glass **8.00** bottle **30.00**

pacific rim riesling
washington | 11.5% abv
glass **8.00** bottle **30.00**

kim crawford sauvignon blanc
new zealand | 13% abv
glass **8.00** bottle **30.00**

house red wine 7.00
sold only by the glass

soft drinks & teas

soda
pepsi, diet pepsi, sierra mist, ginger ale, root beer **20 oz 3.00**

pure leaf tea
sweetened w/ lemon, peach, raspberry **18.5 oz 3.00**

ocean spray juice
apple, cranberry **15.2 oz 2.50**

ramune marble soda
flavors subject to change based on seasonality and availability
6.76 oz 3.00

shirley temple 20 oz 3.50

bottled water 20 oz 2.50

house ocha (green tea)
sold only by the pot **1.00**

schweppes sparkling seltzer
lemon-lime **20 oz 3.00**

bubble tea
flavors subject to change based on seasonality and availability
with boba **6.00**
without boba **5.00**

appetizers from the kitchen

🍎 veg egg rolls 4.75

veggies with vermicelli noodles in egg roll wrapper, deep fried and served with sweet chili sauce (2 rolls, cut in half)

🍖 pork egg rolls 6.25

ground pork, veggies, vermicelli noodles in egg roll wrapper, deep-fried and served with fish sauce (2 rolls, cut in half)

🍆 edamame 4.75

lightly salted green soybeans

🍤 shumai 5.50

shrimp dumplings, served with spicy mustard (6 pcs)
choice of deep-fried or steamed

🍖 pork gyoza 6.00

dumplings of ground pork and mixed veggies, served with house dipping sauce (6 pcs)
choice of deep-fried or steamed

🍷 tempura app 7.25

battered and deep-fried, served with house tempura sauce (bonito-based)
choice of shrimp, veggie, or shrimp & veggie

🦀 soft shell crab app 9.50

lightly battered and deep-fried, served with ponzu sauce, sp daikon, scallions

🍗 tatsuta-age 7.95

deep-fried chicken nuggets, served with sweet chili sauce

🦑 calamari 10.95

deep-fried squid then stir-fried with mixed veggies, basil, and spiced chili blend

🥕 jicama rolls 5.25

jicama root, carrots, shrimp tempura, basil, wrapped in rice paper, served with spicy hoisin sauce and crushed peanuts (2 rolls, cut in half)

🍤 shrimp spring rolls 5.25

rice noodles with shrimp, mixed veggies wrapped in rice paper, served with spicy hoisin sauce and crushed peanuts (2 rolls, cut in half)

🍷 scallion pancake 12.95

HOKKAIYAKI (broiled scallops, kanikama, onions, scallions, with japanese mayo on top) | VEGGIE (mixed veggies with japanese mayo on top)
choice of hokkaiyaki or veggie

🍷 🍖 beef tataki 8.50

sliced, seared beef over red onions, served in ponzu sauce, sp daikon, pickles, scallions, sriracha, sesame seeds

🍷 hamachi kama 13.95

broiled yellowtail fish collar, served with ponzu sauce, sp daikon, scallions

🍎 tsukemono 5.50

assorted pickled radish and cucumbers

🍎 veg fresh spring rolls 3.75

cabbage, carrots, vermicelli noodles, wrapped in rice paper, served with sweet chili sauce (2 rolls, cut in half)

🍎 tofu nuggets 6.50

tofu mixed with veggies, deep-fried and served with sweet chili sauce (6 pcs)

🍷 🍆 agedashi tofu 6.95

deep-fried tofu in house tempura sauce (bonito based) with bonito flakes, sp daikon, scallions

🦀 crab rangoon app 5.25

kanikama, scallions, cream cheese wrapped in crispy wonton wrapper, deep-fried and served with sweet chili sauce (6 pcs)

🍷 negima 7.95

slices of protein rolled with scallions and asparagus, pan fried and simmered in teriyaki sauce (2 skewers)
choice of chicken or beef

🍷 satay 7.95

protein on a skewer, served with peanut sauce (2 skewers)
choice of chicken or beef

appetizers from the sushi bar

🍷 sushi app 8.50

1 pc white fish, tuna, salmon, and yellowtail

🍷 sashimi app 9.50

2 pcs tuna, 3 pcs salmon

🍷 tuna tataki 11.95

sliced, seared tuna over shredded daikon (white radish), pickles, served in spicy ponzu sauce with sesame seeds

🍷 naruto 10.95

kanikama, avocado, scallions, wrapped in cucumber roll, served in lightly sweetened vinegar and topped with tobiko, sesame seeds

🍷 tako-su 6.50

slices of octopus, cucumber, pickles, wakame seaweed, served in lightly sweetened vinegar w/ sesame seeds

🍷 ebi-su 6.50

slices of cooked shrimp, cucumber, pickles, wakame seaweed, served in lightly sweetened vinegar w/ sesame seeds

salads

VG GF side house salad 2.50

served with our homemade sesame ginger dressing

cold squid salad 7.25

marinated, cooked squid over cucumbers with sesame seeds, lightly sweetened vinegar

RAW 🔥 sp tuna avocado salad 13.50

seared tuna, avocado, scallions, tobiko, tempura bits, sp mayo, sesame seeds

RAW 🔥 sp tuna mango salad 13.95

seared tuna, cucumber, scallions, mango, mixed greens, tobiko, kanikama, sp mayo, sesame seeds

crabstick and cucumber salad 5.00

served in lightly sweetened vinegar with sesame seeds

VG seaweed salad 5.00

seasoned seaweed (contains wheat, soy, sesame) and cucumbers, served in lightly sweetened vinegar with sesame seeds

🍣 tako daikon salad 11.95

kanikama, octopus, shredded daikon (white radish) in sp ponzu sauce with crushed peanuts

soups

GF side miso soup 2.50

wakame seaweed, tofu, scallions in bonito fish broth

🍣 tom yum soup

spicy, sweet, and sour thai soup with mushrooms, basil, and choice of protein

chicken & shrimp 5.50 tofu 4.50 seafood 6.50

🍣 tom kha gai 5.50

thai coconut soup with chicken, herbs and spices, citrus

tuna soup 5.50

seasoned tuna, stir-fried with onions over lettuce with house tempura sauce (bonito based)

dishes from the sushi bar

served with miso soup and house salad
assorted nigiri & sashimi chosen by sushi chef!

RAW sushi regular 17.95

6 pcs nigiri (chef's selection), california maki, tuna & cucumber maki

RAW sushi special 20.95

8 pcs nigiri (chef's selection), california maki, shiitake tempura maki

RAW sushi deluxe 22.95

8 pcs nigiri (chef's selection), manhattan maki, spicy tuna maki

RAW sashimi regular 18.95

2 pcs tuna, white fish, salmon, yellowtail, mackerel, served with white rice

RAW sashimi special 21.95

2 pcs tuna, white fish, octopus, salmon, yellowtail, mackerel, served with white rice

RAW sashimi deluxe 23.95

3 pcs tuna, white fish, octopus, salmon, yellowtail, served with white rice

RAW chirashi 19.50

assorted seafood and veggies (chef's selection), with tamago (sweet egg), served over sushi rice

RAW maki combo 15.95

california maki, tuna maki, shiitake tempura maki

🍣 spicy maki combo 17.95

spicy tuna maki, sp salmon maki, sp yellowtail maki

RAW sushidon 19.95

sliced fish over sushi rice

choice of tuna, salmon, or yellowtail

🍎 veggie maki set 11.95

shiitake tempura maki, avocado maki, sunset maki

RAW true love for 2 32.95

16 pcs nigiri (chef's selection), california maki, spicy salmon maki

comes with an additional miso soup and house salad

RAW yoshi boat cruise 34.50

21 pcs nigiri and sashimi (chef's selection), cucumber maki

comes with an additional miso soup and house salad

RAW yoshi poke bowl 15.95

choice of protein in a spicy tangy poke sauce w/ sp mayo, tobiko, avocado, mixed veggies, seaweed salad, served over white rice

choice of tuna, salmon, or yellowtail

yoshi dinner bento box | 14.95

served with miso soup, house salad, white rice, and fresh fruits!

choose two of the following sides

katsu
chicken or pork

teriyaki
chicken, salmon, or beef

tempura
choice of shrimp, veggie, or shrimp
& veggie

tatsuta-age

california maki

🍱 **sunset maki**

shrimp temp maki

RAW **sushi**
1 pc tuna, salmon, white fish

RAW **sashimi**
2 pcs tuna, 3 pcs salmon

🍱 **yasai itame**
stir-fried mixed veggies

🍱 **tofu nuggets**
6 pcs

🍱 **shiitake temp maki**

shumai
6 pcs
choice of fried or steamed

gyoza
6 pcs
choice of pork or veggie
choice of fried or steamed

classic dishes

served with miso soup and house salad, unless noted otherwise

katsu
breaded and deep-fried, served with egg noodles,
steamed broccoli garnish, side of plum sauce
pork or chicken **13.95**
seafood (inc. shrimp, salmon, and scallop) **17.95**

teriyaki
pan-fried, simmered in teriyaki sauce, served with egg
noodles, mixed veggies
chicken **14.95** beef **15.95** salmon **16.95**

tempura
battered and deep-fried, served with house tempura
sauce (bonito based), side of white rice
veggie **14.95** shrimp & veggie **15.95** shrimp **15.95**

🍲 **akai spicy**
stir-fried with mixed veggies in prik pao (thai chili) sauce,
side of white rice
chicken **13.95** beef **14.95**

yaki noodles 13.95
stir-fried with noodles, shrimp, chicken, mixed veggies
choice of udon (wheat), soba (buckwheat), or egg
(contains wheat), or rice noodles

specialty dishes

served with miso soup and house salad

🍲 **lo luk 17.95**
marinated and stir-fried, served with citrus & pepper
sauce, lettuce, tomato, cilantro, and side of white rice
choice of beef or chicken

yakiniku stir-fry
with mixed veggies in house sesame stir-fry sauce, served
with side of white rice
chicken **13.95** shrimp **16.95** chicken & shrimp **15.95**

seafood noodles 17.95
stir-fried crispy noodles with shrimp, scallop, squid, mixed
veggies in white stir-fry sauce
choice of udon (wheat), egg (contains wheat), or ho fun
(rice) noodles

🍱 🍲 **pad thai**
stir-fried rice noodles with protein, egg, mixed veggies in sp
pad thai sauce, fish sauce, served with crushed peanuts
and peanut sauce (1 * mild - 5 * spicy)
chicken **13.95** shrimp **15.95** chkn & shrimp **14.95**

crispy almond chicken 12.50
deep-fried chicken then stir-fried with pineapple,
almonds, sesame seeds, served with white rice

🍲 **singapore noodles 14.50**
rice vermicelli noodles, stir-fried with chicken, shrimp,
egg, mixed veggies, curry powder

🍲 **spicy salted pork & shrimp 15.50**
deep-fried pork and shrimp, stir-fried with mixed veggies
in a spicy chili blend, served with a side of white rice

lemongrass noodle bowl 13.95
choice of protein, served over a bed of rice vermicelli
noodles w/ crushed peanuts, cucumbers, pickles, basil,
lettuce, scallions, bean sprouts, coconut sauce, pork egg
roll, side of fish sauce
choice of marinated chicken or beef

noodle soup bowls

served with house salad

gluten allergy? ask about substituting rice noodles! no upcharge!

tempura with noodles

house broth (bonito based) with noodles

shrimp only 13.95 veg only 12.95 shrimp & veg 13.95

choice of udon (wheat) or soba (buckwheat)

nabeyaki udon 16.95

house broth (bonito based) with udon (wheat) noodles, with fish cake, chicken, scallops, egg, tofu, mixed veg, 2 pcs shrimp tempura

pho 13.95

rice noodles in beef broth (vietnamese-style herbs and spices) with various cuts of sliced beef, served with basil, bean sprouts, lime, cilantro, side of sp hoisin sauce

ramen 13.95

soy sauce-based broth with ramen noodles (wheat), yu choy greens, boiled egg, roasted pork, scallions, bean sprouts

rice dishes

served with miso soup and house salad

🌶️ currydon

red curry with mixed veggies, choice of protein, and side of white rice

chicken 13.95 beef 14.95 veggie 12.95 tofu 12.95

katsudon 11.95

choice of protein, deep-fried and sauteed with egg, mixed veggies in house tempura sauce (bonito based), served over white rice

choice of chicken or pork

unagidon 17.95

broiled freshwater eel, served with tsukemono and white rice

sub anago (saltwater eel) add 1.00

🍞 fried rice

stir-fried with mixed veggies and fish sauce, served with a fried egg and cucumbers

chicken 13.95 shrimp 14.95 chicken & shrimp 14.95

veggie 11.95

for gluten-free option, ask about tamari soy sauce!

veggie dishes

served with miso soup and house salad

🍞 🌱 yasai itame 12.95

mixed veggies, stir-fried with sesame oil, veggie seasoning, served with a side of white rice

🆕 🌱 🍞 crispy almond tofu 11.50

deep-fried tofu with pineapple, almonds, sesame seeds, served with white rice

🌱 🍞 yu choy stir-fry 11.95

yu choy greens stir-fried with garlic and sesame oil, served with a side of white rice

🌱 yakiniku veggie 12.95

stir-fried with mixed veggies in house sesame stir-fry sauce, served with side of white rice

add tofu 2.00

🍞 pad thai veggie 13.95

stir-fried rice noodles with egg & mixed veggies in sp pad thai sauce, fish sauce, served with crushed peanuts and peanut sauce (1 * mild - 5 * spicy)

add tofu 2.00

for vegetarian option, ask to hold the fish sauce!

side dishes & add-ons

side rice

white 2.00

brown 2.50

sushi 2.50

side stir-fried noodles 4.00

choice of egg, rice, soba, or udon noodles

side house salad dressing

sm 5.00 lg 10.00

add tofu to dish 2.00

add avocado

to maki roll 0.75 to salad 2.00

add mango

to maki roll 0.75 to salad 2.00

add cream cheese

to maki roll 0.75

add cucumber

to maki roll 0.75 to salad 2.00

add carrots

to maki roll 0.75

to salad 2.00

add jumbo shrimp 0.75 / each

extra wasabi / pickled

ginger 0.75

extra side sauce 0.75

sriracha, spicy mayo, plum sauce, tempura sauce, sweet chili sauce, peanut butter sauce, sesame seed sauce, spicy hoisin sauce, house gyoza dipping sauce, teriyaki sauce, etc

from the lunch menu

available only during lunch hours

katsudon lunch 11.95

breaded cutlets, sauteed with egg, mixed veggies in house tempura sauce (bonito based), served over white rice, with a miso soup and house salad
choice of chicken or pork

unagidon lunch 13.95

broiled freshwater eel, served with tsukemono, white rice, a miso soup and house salad
sub anago (saltwater eel) add 1.00

tempura lunch

battered & fried, served with house tempura sauce (bonito based), white rice, miso soup, and house salad
veggie 10.95 shrimp & veggie 11.95 shrimp 11.95

teriyaki lunch 11.95

pan-fried, simmered in teriyaki sauce, served with mixed veggies, white rice, miso soup, and house salad
choice of chicken, beef, or salmon

🍆 yasai itame lunch 10.95

mixed veggies, stir-fried with sesame oil, veggie seasoning, served with white rice, a miso soup, and house salad

🌶️ akai spicy lunch

stir-fried with mixed veggies in prik pao (thai chili) sauce, served with white rice, a miso soup, and house salad
chicken 10.95 beef 11.95

katsu lunch 10.95

breaded, served with plum sauce, white rice, a miso soup, and house salad
choice of chicken or pork

nabeyaki udon lunch 12.95

house broth (bonito based) with udon (wheat) noodles, with fish cake, chicken, scallops, egg, tofu, mixed veg, 2 pcs shrimp tempura, served with a house salad

yaki noodle lunch 11.95

stir-fried with noodles, shrimp, chicken, mixed veggies, served with a miso soup and house salad
choice of udon (wheat), soba (buckwheat), or egg (contains wheat), or rice noodles

tempura lunch with noodles 11.95

house broth (bonito based) with noodles, shrimp & veg tempura, served with a house salad
choice of udon (wheat) or soba (buckwheat)

lunch bento 12.95

items change daily - includes white rice, miso soup, house salad, and fresh fruit!

RAW **sushi bar lunch special 13.95**

4 pcs nigiri (chef's selection), 3 pcs salmon sashimi, salmon tempura maki, served with a miso soup and house salad

RAW **nigiri lunch 12.95**

5 pcs nigiri (chef's selection), alaska maki, served with a miso soup and house salad

RAW **sashimi lunch 13.95**

7 pcs sashimi (chef's selection), served with white rice, miso soup, and house salad

🍆 veggie maki set lunch 9.95

shiitake tempura maki, avocado maki, cucumber maki, served with a miso soup and house salad

notes & disclaimers

general not responsible for lost or stolen items | reservations are highly encouraged for parties of 5 or more - call or reserve online via our website | no more than 4 people for a party may sit at the tatami tables | socks are required for seating at tatami tables | prices and menu items subject to change without notice due to availability and/or seasonality

food advisory consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness | some ingredients may not be listed - please advise server of any and all food allergies - we'll work our best to accommodate special needs | we cook all our dishes in or with vegetable oil | ask about gluten-free (tamari) and low sodium soy sauce

payments we accept all major credit cards (visa mastercard amex discover), cash, and gift cards as forms of payment | please, no personal checks | all relevant taxes will be applied to your bill | discounts available for students/faculty, senior citizens, and military veterans | customary gratuity may be applied to parties of 5 or more | no credit or debit cards charges for totals under \$10

nigiri & sashimi

may have lemon, ginger, sesame seeds, poke sauce, fruits, etc. so please notify of any and all food allergies!
add quail egg \$1.00
sub brown rice for sushi rice for 0.50

anago saltwater eel
nigiri 5.50 sashimi 6.50

ebi cooked shrimp
nigiri 4.00 sashimi 5.00

RAW **hamachi** yellowtail
nigiri 4.95 sashimi 5.95

RAW **super white tuna** escolar
(snake mackerel)
nigiri 4.95 sashimi 5.95

RAW **hotate** scallop
nigiri 5.50 sashimi 6.50

RAW **ika** squid
nigiri 4.95 sashimi 5.95

RAW **ikura** salmon roe
nigiri 4.95 sashimi 5.95

✓ **inari** sweet tofu
nigiri 3.50 sashimi 4.50

kani snow crab
nigiri 5.95 sashimi 6.95

kanikama imitation crabstick
(made from pollock fish, but does
contains traces of shellfish!)
nigiri 4.00 sashimi 5.00

RAW **maguro** yellowfin tuna
nigiri 4.95 sashimi 5.95

RAW **saba** mackerel
nigiri 4.25 sashimi 5.25

RAW **sake** atlantic salmon
nigiri 4.95 sashimi 5.95

RAW **kunsei sake** smoked
salmon
nigiri 5.95 sashimi 6.95

RAW **branzino (pl branzini)**
european sea bass - has a delicate,
white flesh, and mild, sweet flavor
nigiri 6.95 sashimi 7.95

tako octopus
nigiri 4.50 sashimi 5.50

✓ **tamago** sweet egg
nigiri 4.00 sashimi 5.00

RAW **tobiko** flying fish roe
nigiri 4.95 sashimi 5.95

unagi freshwater eel
nigiri 5.00 sashimi 6.00

RAW **uni** sea urchin | availability &
price subject to change
nigiri 7.50 sashimi 8.50

RAW **oysters**
nigiri 6.50 sashimi 7.50

Nigiri:
Consists of two (2) pieces of
seafood/shellfish over rice



Sashimi:
Consists of three (3)
pieces of seafood/shellfish



makimono (seaweed on outside)

sub brown rice for sushi rice for 1.00

kani tempura maki 5.50
kanikama tempura, eel sauce

RAW **negihama maki** 5.75
yellowtail, scallions

RAW **negima maki** 5.75
tuna, scallions

RAW **sake maki** 5.50
salmon

RAW **tekka maki** 5.50
tuna

RAW 🌶️ **spicy tuna maki** 6.50
tuna, scallions, tempura bits, sp mayo

RAW 🌶️ **sp salmon maki** 6.50
salmon, scallions, tempura bits, sp
mayo

RAW 🌶️ **sp hamachi maki** 6.50
yellowtail, scallions, tempura bits, sp
mayo

makimono (rice on outside)

sub brown rice for sushi rice for 1.00

alaska maki 5.95
cooked salmon, avocado, cucumber,
eel sauce

RAW **alligator maki** 11.95
shrimp tempura, eel, tobiko, avocado,
eel sauce

RAW **BLT maki** 8.25
yellowtail, tempura bits, tobiko,
avocado, scallions, japanese mayo

california maki 4.50
kanikama, avocado, cucumber

RAW **caterpillar maki** 10.50
eel, tobiko, cucumber, avocado, eel
sauce

RAW **manhattan maki** 6.95
california maki topped with tobiko

RAW **philadelphia maki** 6.95
raw salmon, avocado, cucumber,
cream cheese

sakekawa maki 4.95
crispy salmon skin, cucumber, pea
shoots, eel sauce

shrimp tempura maki 5.95
shrimp, battered and deep-fried,
drizzled with eel sauce

RAW **kunsei sake maki** 6.95
smoked salmon, cucumber, pea
shoots

unakyu maki 6.95
eel, cucumber, eel sauce

unavo maki 6.95
eel, avocado, eel sauce

Maki:
A seaweed roll, cut
into bite-sized pieces



Temaki (Handroll):
An uncut seaweed roll
in the shape of a cone



signature makimono

sub brown rice for sushi rice for 1.00

🍣 bangor maki 9.95

scallops, kanikama, scallions, then deep-fried, drizzled with wasabi mayo, eel sauce

RAW 🍣 bar harbor maki 8.95

eel, hokkaiyaki mix, sp mayo, tempura bits, tobiko

RAW 🍣 bethany maki 11.75

sp tuna, jalapeno tempura, kanikama, avocado, drizzled with sp mayo, spicy guacamole, eel sauce

boston maki 6.95

lettuce, cucumber, carrots, avocado, ebi (cooked shrimp)

crab rangoon maki 9.50

kanikama, cream cheese, scallions, then deep-fried, drizzled with eel sauce

dragon maki 7.75

shrimp tempura, topped with avocado, eel sauce

RAW 🍣 fancy maki 12.95

sp tuna, avocado, tobiko, topped with eel, sp mayo, scallions, tempura bits, drizzled with eel sauce

hokkaiyaki maki 13.95

shrimp tempura, topped with scallions, onions, mushrooms, japanese mayo, scallops, then broiled, drizzled with sp mayo, eel sauce

RAW 🍣 honolulu maki 9.95

sp tuna, tobiko, mango

RAW 🍣 keko maki 11.95

asparagus tempura, crispy salmon skin, topped with raw salmon and sp caper relish sauce

RAW lady maki 10.50

eel, cream cheese tempura, tobiko, scallions, tempura bits, eel sauce

RAW 🍣 lover maki 12.95

shrimp tempura, topped with scallops, rainbow tobiko, sp mayo

masa maki 10.95

asparagus, kanikama, white fish tempura, sweet miso sauce, topped with wasabi mayo

🍣 mexican maki 9.75

shrimp tempura with avocado, then deep-fried, drizzled with sp guacamole, eel sauce

RAW 🍣 morri maki 12.95

shrimp tempura, topped with salmon, sp mayo, tobiko, shiso

RAW 🍣 rayman maki 11.95

kanikama tempura, topped with sp tuna

snow crab maki 8.95

snow crab with cucumber, avocado

🍣 sweet miso maki 9.95

tamago (sweet egg), ebi (cooked shrimp), shiso, sp mayo, sweet miso sauce

RAW yoshi rainbow maki 11.25

california roll, topped with raw tuna, salmon, white fish, avocado

RAW yoshi tuna maki 11.25

california roll, topped with raw tuna

RAW yoshi salmon maki 11.25

california roll, topped with raw salmon

RAW yoshi white fish maki 11.25

california roll, topped with raw white fish

RAW yoshi scallop maki 11.25

california roll, topped with raw scallops

RAW yoshi hamachi maki 11.25

california roll, topped with raw yellowtail

🍣 shrimp coconut maki 7.50

california roll topped with ebi (cooked shrimp) with shredded coconut, sp mayo

veggie makimono

instead of tempura batter, ask about steamed veggies!

🍎 abokado maki 4.25

avocado

🍎 kappa maki 3.95

cucumber

🍎 oshinko maki 3.95

pickled radish

🍎 salad maki 4.50

lettuce, avocado, cucumber, carrots

🍎 yasai maki 4.25

seaweed salad mix with cucumber

🍎 sunset maki 3.95

sweet potato, tempura battered and deep-fried

🍎 shiitake tempura maki 3.95

shiitake mushroom, tempura battered and fried

🍎 asparagus tempura maki 3.95

asparagus, tempura battered and deep-fried

futo makimono (thicker, larger pcs)

RAW b52 maki 10.95

white fish tempura, kanikama, cucumber, avocado, tobiko, spring mix, carrots, scallions, eel sauce

maine maki 10.50

lobster, kanikama, japanese mayo, spring mix, carrots, avocado

salmon tempura maki 9.50

salmon tempura, avocado, cucumber, scallions, kanikama, carrots, eel sauce, sp mayo

soft shell crab maki 9.50

soft shell crab tempura, drizzled with eel sauce

RAW spider maki 12.95

soft shell crab tempura, spring mix, cucumber, avocado, tobiko, kanikama, carrots, scallions, eel sauce

yoshi futo maki 6.50

kanikama, tamago (sweet egg), mixed veggies, inari (sweet tofu)