## APPETIZERS FROM OUR SUSHI BAR

Hiyashi wakame ..... 6.95
Chilled seaweed salad
Ika sansai ..... 8.95
Marinated squid with rice wine vinegar
Spicy fish salad ..... 15.95
Tuna, salmon, white fish, avocado, seaweed, cucumber, orange, masago, and sesame seeds dressed with spicy klmchee sauce
Sashimi appetizer * ..... 17.95
Four (4) kinds of raw fish to whet the appetite
Kanisu ..... 12.95
Kani, avocado, masago, sesame seeds, wrapped in thinly sliced cucumber with tangy rice vinegar
Tuna tataki* ..... 14.95
Thin slices of seared tuna, masago, scallions, sesame seeds in ponzu sauce
Sunomono* ..... 11.95Seafood, cucumbers masago, sesame seeds in rice vinaigrette
Spicy octopus ..... 12.95
Octopus, masago and cucumbers in spicy kimchee sauce
COMBINATIONS FROM OUR SUSHI BARServed with miso soup or green salad
Jc-1 Chirashi* ..... 32.95
Assorted sashimi over a bowl of sushi rice
Jc-2 Tekka don* ..... 29.95
Sliced fresh yellow-fin tuna over a bowl of sushi rice
Jc-3 Sashimi mori* ..... 45.95
A variety of sliced fresh fish served on an ice bowl to keep the fresh taste and twenty-four (24) premium chef's selection a true work of art!
Jc-4 Sushi mori* ..... 29.95
One (1) California roll and nine (9) nigiri sushi
Jc-5 Hoso maki ..... 24.95
One (1) California roll one (1) tuna roll and One (1) Japanese bagel roll

## COMBINATIONS FROM OUR SUSHI BAR AND JAPANESE KITCHEN

Served with miso soup or green salad and a bowl of steamed rice
Jc-6 Sushi, Sashimi and Shrimp Tempura*
One (1) tuna roll, three (3) pieces of sushi, nine (9) pieces of sashimi, and shrimp tempura
Jc-7 Sushi, Sashimi, and Chicken Teriyaki*
One (1) tuna roll, three (3) pieces of sushi, nine (9) pieces of sashimi and chicken teriyaki
Jc-8 Sushi, Sashimi and Steak Teriyaki
One (1) tuna roll, three (3) pieces of sushi, nine (9) pieces of sashimi and steak teriyaki

## COMBINATIONS FROM OUR JAPANESE KITCHEN

Served with miso soup or green salad and a bowl of steamed rice teriyaki topped with sesame seeds
Jc-9 Shrimp Tempura and Chicken Teriyaki
Shrimp and vegetable tempura and grilled white meat chicken in teriyaki sauce
Jc-10 Shrimp Tempura and Steak Teriyaki
Shrimp and vegetable tempura and a grilled new york strip in teriyaki sauce
Jc-11 Steak and Chicken Teriyaki
Grilled white meat chicken and a grilled new york strip in teriyaki sauce

** NO SUBSTITUTIONS **
Denote Items That Are Served Raw, Undercooked, Or May Contain Such Ingredients Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Foodborne Illness.
California
Kani, avocado, cucumber, masaco. Sesame seeds
(6 to 8 pieces) (cone shaped)
Tuna*
Yellow-fin tuna wrapped in rice and seaweed
7.955.95
Spicy Tuna*6.596.255.95Tuna roll with spicy sauce, scallions. And sesame seeds
Kappa (Cucumber).6.006.25Cucumber and sesame seeds
Spider ..... 13.9513.95
Soft-shell crab, asparagus, avocado, scallions, masago,sesame seeds, topped with sweet eel sauce
Eel ..... 9.95
BBQ fresh water eel, sesame seeds, topped with sweet eel sauce9.95
California Eel15.95N/AA strip of fresh water eel over a California rolls with sweet eel sauce
Japanese Bagel* ..... 12.957.95Salmon, cream cheese, scallions, sesame seeds
Deep Fried Japanese Bagel ..... 14.95N/A
9.95 ..... 8.50
Salmon SkinCrispy salmon skin, scallions, sesame seeds, topped with sweet eel sauce
Vegetable12.95Spinach, carrot, cucumber, asparagus, avocado, kampyo, sesame seeds
Rainbow*14.957.00
Four (4) types of fish and avocado thinly sliced over a California rollTanzana *13.957.75Yellow tail, avocado, asparagus, scallions, masago, sesame seeds
Shrimp Tempura13.957.95Tempura shrimp, avocado, asparagus, scallions, masago,sesame seeds, topped with sweet eel sauce
Dynamite ..... 12.958.95Baked mixed seafood, onions, shitake mushrooms, mayo, sesame seeds
Crazy14.958.95
14.55
Crispy salmon skin, eel, asparagus, avocado, scallions, masago, sesame seeds, topped with sweet eel saucemaki mono temaki hand


| Tamago (Omelette) * | 2.50 | Sake (Salmon)* | 2.50 |
| :---: | :---: | :---: | :---: |
| Inari (Seasoned Tofu) * | 2.25 | Albacore (White Tuna)* | 2.50 |
| Murasakigai (Mussel) * | 2.50 | Maguro (Tuna)* | 3.00 |
| Hokkigai (Surf Clam) * | 2.50 | Smoked Salmon * | 3.00 |
| Kani (Crab Stick) * | 2.00 | Hamachi (Yellow Tail)* | 3.00 |
| Ebi (Cooked Shrimp) * | 2.50 | Ama Ebi (Raw Sweet Shrimp) * | 5.00 |
| Hottategai (Scallop)* | 3.50 | Masago (Smelt Roe)* | 3.50 |
| Tako (Octopus)* | 2.50 | Unagi (BBQ Eel)* | 3.55 |
| Saba (Mackerel)* | 2.50 | Tobikko (Flying Fish Roe)* | 3.50 |
| Tai (White Fish)* | 2.50 | Ikura (Salmon Roe) * | 3.50 |
| Ika (Squid)* | 3.00 | Uni (Sea Urchin) ${ }^{*}$ | SEASONAL |
| Escolar (Super White)* | 3.00 | Toro (Tuna Belly) * | SEASONAL |

## LOVE BOAT

Sushi, sashimi and roll combinations

## SAMPLE BOAT*

Three (3) pieces of sushi, nine (9) pieces of sashimi, half (1/2) a California roll, half (1/2) a tuna roll, half (1/2) a Japanese bagel roll and one (1) chef's choice.

## BOAT FOR ONE*

One (1) California roll, seven (7) pieces of sushi, twelve (12) pieces of sashimi and one (1) chef's choice
BOAT FOR TWO*
One (1) California roll, one (1) Japanese bagel roll, fourteen (14) pieces of sushi twenty (20) pieces of sashimi and two (2) chef's choice

## BOAT FOR THREE*

One (1) California roll, one (1) Japanese bagel roll, one (1) shrimp tempura roll, twenty-one (21) pieces of sushi, twenty-five (25) pieces of sashimi and three (3) chef's choice

## BOAT FOR FOUR*

One (1) California roll, one (1) Japanese bagel roll, one (1) shrimp tempura roll, one (1) spider roll, twenty-eight (28) pieces of sushi, thirty (30) pieces of sashimi and four (4) chef's choice

## SPECIAL ROLLS

## French

Snow Crab, Shrimp, kani, cream cheese, avocado, cucumber, masago, sesame seeds

## Benbe*

Seared tuna, avocado, kampyo, scallions, masago, sesame seeds

## Neptune *

Eel, cream cheese and sesame seeds served with mixed raw seafood in mayo sauce

> Dragon
> Tempura shrimp, tempura flakes, avocado, cucumber, scallions, masago, sesame seeds, with spicy mayo sauce

## Four season* <br> Tuna, avocado, cucumber, scallions, sesame seeds, topped with four kinds.

Philly

Smoked salmon, cream cheese, tempura flakes,
sesame seeds, topped with smoked salmon15.95

## Pascale

15.95Baked salmon, cucumber, tempura flakes, scallions, masago, sesame seeds, topped with thinly sliced avocado

Dana*
Tuna, salmon, kani, spinach, masago (no rice)

## Crunch

white fish, salmon, avocado, scallions, masago, sesame seeds deep fried katsu style (no rice) topped with sweet eel sauce

## Spicy crab

kani mixed in spicy mayo sauce, cucumber, tempura flakes, sesame seeds, masago

## Lobster

tempura lobster, shrimp, asparagus, avocado, masago, sesame seeds, topped with kani and avocado, drizzled with mayo and sweet eel sauce

## Mary*

chopped tuna, scallions, masago, mixed in spicy mayo over a California roll

## Crunchy Shrimp

kani, tempura flakes, mayo, masago, sesame seeds, topped with kan! And shrimp

## Futomaki

kani, tamago, asparagus, avocado, cucumber, spinach, carrot, kampyo, masago, sesame seeds

## Salmon Tempura

salmon, kani, asparagus, sesame seeds, deep fried tempura style then wrapped with rice topped with sweet eel sauce

** NO SUBSTITUTIONS **

