

# APPETIZERS



# SMALL DISHES

## Salads

<b>Seasonal Field Greens Salad</b>	<b>5.95</b>
with shaved carrots, daikon and crispy shallots - served with shallot vinaigrette	
<b>Grilled chicken</b>	<b>9.95</b>
with Fuji apples, served with peanut miso dressing	
<b>Trio of Seaweed Salad</b>	<b>6.95</b>
a sampler of calcium rich seaweed salad - wakame, hijiki, goma wakame	
<b>Warm Mushroom Salad</b>	<b>7.95</b>
variety of mushrooms sautéed with yuzu soy, served on a bed of spring mix	
<b>Tuna Salad</b>	<b>10.95</b>
ahi tuna crusted with sesame seeds - served with daikon and spring mix - with onion vinaigrette	
<b>Sunomono</b>	<b>8.95</b>
cucumber and seaweed salad in vinegar sauce (choice of prawn, crab or octopus)	
<b>Tsukemono</b>	<b>4.95</b>
assorted pickled Japanese vegetables - a perfect complement to sushi	
<b>Salmon Skin Salad</b>	<b>7.95</b>
skin of the salmon, cucumber, white onion, kaiware tobiko and ponzu	

## From the Garden

<b>Edamame</b>	<b>4.95</b>
steamed young green soybeans, lightly salted with sea salt	
<b>Green Beans</b>	<b>5.95</b>
Boiled green beans with special sesame sauce	
<b>Shi-Shito (Japanese) Peppers</b>	<b>6.95</b>
lightly grilled shishito mild peppers with grilled lemon and miso sauce	
<b>Agedashi Tofu</b>	<b>5.50</b>
deep fried tofu with bonito flakes, green onion and grated daikon	
<b>Goma Ae</b>	<b>5.50</b>
boiled spinach with sweet sesame sauce	
<b>Sautéed Vegetables</b>	<b>6.95</b>
sautéed vegetables with garlic sauce	
<b>Vegetables Gyoza</b>	<b>5.95</b>
crispy fried vegetable pot stickers with sweet cucumber vinaigrette	
<b>California Shitake Mushrooms</b>	<b>7.95</b>
tempura'd shitake mushrooms stuffed with crab and served with spicy lemon avocado sauce	

## Tempura

<b>Assorted Tempura</b>	<b>11.95</b>
3 pieces of shrimp and 5 pieces of seasonal vegetables	
<b>Vegetable Tempura</b>	<b>5.95</b>
5 pieces of seasonal vegetables	
<b>Shrimp Tempura</b>	<b>6.95</b>
3 pieces of shrimp	

## From the Farm

<b>Gyoza - Japanese Pot Stickers</b>	<b>5.95</b>
crispy fried pot stickers served with sweet cucumber vinaigrette	
<b>Chicken Kara - Age</b>	<b>7.95</b>
crispy fried boneless chicken marinated with soy/ginger/garlic sauce	
<b>Pork Kara - Age</b>	<b>8.50</b>
crispy fried boneless pork marinated with soy/ginger/garlic sauce	
<b>BBQ Beef Short Ribs</b>	<b>9.95</b>
Korean inspired short ribs robata grilled	

## Robata Yaki

<b>Japanese Skewers</b>	
Two skewers with scallion and robata yakitori sauce with a choice of:	
<b>chicken</b>	<b>6.95</b>
<b>shrimp</b>	<b>7.50</b>
<b>beef</b>	<b>9.95</b>
<b>scallops</b>	<b>9.95</b>

## From the Sea

<b>San Francisco Fire</b>	<b>10.95</b>
spicy tuna roll tempura, served with chili-cilantro sauce on a bed of spring mix, topped with seaweed salad	
<b>Japanese Pizza</b>	<b>11.95</b>
ahi tuna, red onions and spicy aioli on a flour tortilla	
<b>Poketini (Red Tuna or Salmon)</b>	<b>12.95</b>
mixed with diced sweet Maui onion, tomato and cucumber seasoned with a soy/sesame dressing served on a bed of seaweed and served with salad in a martini glass	
<b>Calamari Fritto</b>	<b>8.95</b>
crispy-fried Monterey calamari tossed with spicy aioli	
<b>Scallops</b>	<b>9.95</b>
pan seared scallops with sweet parsnip puree - served with sesame seed sauce	
<b>Tuna Tataki</b>	<b>12.95</b>
ahi tuna with grated apples, garlic, ponzu and avocado cream	
<b>Soft Shell Crab</b>	<b>9.95</b>
pan fried soft shell crab with white onion, bell peppers, and garlic butter served on a bed of fried yam noodles	
<b>Ahi Tuna Tartare</b>	<b>12.95</b>
with wasabi oil and flour tortilla chips	
<b>Stuffed Eggplant Tempura</b>	<b>8.95</b>
stuffed with spicy tuna and tempura fried	
<b>Hamachi Kama*</b>	<b>14.95</b>
grilled hamachi collar served with daikon ponzu sauce * call to reserve - as this item is limited	
<b>Popcorn Shrimp</b>	<b>8.95</b>
crispy-fried shrimp pieces tossed with spicy aioli	
<b>BBQ Grilled Albacore</b>	<b>13.95</b>
three piece BBQ grilled albacore on a bed of sauteed maui onions garnished with a garlic miso and spicy sauce	
<b>Unagi Kabayaki</b>	<b>12.95</b>
barbecued fresh water eel platter	
<b>Saba Shioyaki</b>	<b>8.95</b>
freshly grilled Mackerel	
<b>Barracuda Submarine</b>	<b>8.95</b>
baby squid, shitake and enoki mushroom, onion, butter ponzu sauce	

