

Appetizers & Small Plates

- Edamame** 2.95
blanched young green soybeans, lightly salted with sea salt
- Skewers** 5.95
beef or chicken skewer (2pcs)
- Agedashi Tofu** 4.95
deep fried tofu with bonito flakes, green onion and spicy daikon
- Gomaae** 4.95
blanched spinach with sesame dressing
- Gyoza (choice of pork or vegetables)** 5.95
crispy fried pot stickers served with sweet cucumber vinaigrette

- Fried Calamari** 8.95



crispy-fried Manterey calamari tossed with spicy aioli

- Chicken Kara-Age** 6.95
crispy fried chicken nuggets marinated in soy/ginger/garlic sauce

- Hamachi Kama** 9.95
grilled hamachi collar served with daikon ponzu sauce

- Tropical Napoleon** 10.95



layers of snow crab, mango, avocado, tobiko and sushi rice with creamy kiwi sauce

- S.F. Fire** 8.95



spicy tuna roll tempura, served with chili-cilantro sauce on a bed of spring mix, topped with seaweed salad

- BBQ Mussels** 6.95
bbq green mussels with spicy aioli

Tempura

- Assorted Tempura** 6.95
2 pcs. of shrimp and 5 pcs. of seasonal vegetables

- Soft Shell Crab Tempura** 7.95
panko breaded soft shell crab tempura with tartar sauce

- Shrimp Tempura** 5.95
3 pcs of shrimp

- Vegetable Tempura** 5.95
7 pcs of seasonal vegetables

- Jalapeno Popper Tempura** 6.95



jalapeno poppers with spicy tuna and cream cheese - deep fried in tempura batter

Salads

- Seafood Salad** 10.95



assortment of sliced raw fish mixed with seaweed salad

- Seasonal Field Green Salad** 3.95
with shaved carrots, daikon and crispy shallots-served with house dressing

- Seaweed Salad** 4.95



goma-wakame with sesame oil

- Sunomono Salad** 7.95
cucumber salad in vinaigrette (choice of prawn, crab or octopus)

- Tsukemono** 4.95
assorted pickled Japanese vegetables - a perfect compliment to sushi