

APPETIZER

THE HANGOVER (SPICY) \$15

Deep Fried Avocado stuffed with Spicy Tuna topped with Unagi Sauce, Spicy Mayo, Sriracha Sauce, Green Onions and Sesame Seeds.

ATOMIC BOMB (SPICY) \$10

Deep Fried Mushroom stuffed with Spicy Tuna, Cream Cheese, and topped with Unagi Sauce and Spicy Mayo

HEARTBURN (SPICY) \$10

Deep Fried Jalapeño stuffed with Cream Cheese, Imitation Crab Meat, and topped with Unagi Sauce and Spicy Mayo.

GYOZA 6 PIECES \$8

Pan-Fried Dumplings

CHICKEN KARAAGE \$9

Deep Fried Chicken

HAMACHI KAMA \$17

Grilled Yellowtail Collar with Unagi Sauce and Green Onions

BAKED MUSSELS \$12

5 Pieces

KAKUNI PORK BUN \$12

2 Pieces

SPICY CHICKEN BUN \$12

2 Pieces

DEEP FRIED OYSTER \$12

TAMARIND CHICKEN WINGS \$12

SALT AND PEPPER CHICKEN WINGS \$12

SALT AND PEPPER CALAMARI \$14

SALT AND PEPPER TOFU \$10

SHRIMP TEMPURA \$9

5 Pieces

VEGETABLE TEMPURA \$8

5 Pieces

COMBINATION TEMPURA \$12

8 Pieces

DEEP FRIED SOFT SHELL CRAB \$12

EDAMAME

STEAMED EDAMAME \$5

Boiled Soybeans

GARLIC EDAMAME \$7

SPICY EDAMAME \$8

FRESH OYSTER

STEAMED EDAMAME \$5

Boiled Soybeans

GARLIC EDAMAME \$7

SPICY EDAMAME \$8

SALAD

CUBE STEAK SALAD \$19

HAWAIIAN SALAD \$18

Assorted fish, lettuce, cucumber, house dressing

POKE (SPICY) \$18

Mixed greens, avocado, sunomono, and wakame, with choice of red tuna or salmon with chef spicy sauce and sesame oil

WAKAME \$7

Seasoned Seaweed Salad

PLAIN SUNOMONO \$6

Sliced Cucumber with Vinegar Dressing

TAKO SUNOMONO \$12

Boiled Octopus and Cucumber with Vinegar Dressing

EBI SUNOMONO \$12

Boiled Prawns and Cucumber with Vinegar Dressing

COMBO SUNOMONO \$14

Chef's Choice of assorted fish, cucumber, and vinegar dressing

FROM THE KITCHEN

BEEF TENDERLOIN \$21

Cubed tender steak stir-fried in house garlic sauce with potato, onions, and bell pepper served with steamed rice.
Substitute Steamed Rice for Garlic Butter Rice or Garlic Parmesan Noodles +\$3

BLACK GARLIC PASTA \$10

Prawns +\$12
Beef Tenderloin +\$16

BONE-IN PORKCHOP \$33

Served with sautéed veggies, garlic rice, and waffle fries

BONELESS RIB EYE STEAK \$40

Served with sautéed veggies, garlic rice, and waffle fries

BRAISED SHORT RIBS (MEDIUM SPICY) \$25

Slow cooked short ribs with potato, carrots, shiitake mushrooms, green onions, and red pepper

BASIL LEAF CHICKEN OR TOFU \$15

Sliced chicken stir fry with basil leaf, onion, garlic, and bell pepper served with steamed rice. **
Spice Choice: Mild, Medium, or Spicy

LEMONGRASS CHICKEN OR TOFU \$15

Sliced chicken stir fry with lemongrass, onion, garlic, and bell pepper served with steamed rice. **
Spice Choice: Mild, Medium, or Spicy

SUBSTITUTIONS: **

Substitute for Beef +\$1
Substitute for Prawn +\$2
Combo +\$2

Substitute Steamed Rice for Garlic Butter Rice or Garlic Parmesan Noodles +\$3

MISAKA FRIED RICE

CONTAINS BELL PEPPERS, ONIONS, CELERY, EGGS

CHOW FUN

CONTAINS BELL PEPPERS, ONIONS, CELERY, EGGS

YAKISOBA

CONTAINS BELL PEPPERS, ONIONS, CELERY, EGGS

EACH COMES WITH A CHOICE OF:

Chicken	\$16
Beef	\$17
Prawn	\$19
Vegetable	\$15
Tofu	\$15
Combo	\$19

SPECIALS

SPICY CURRY RAMEN \$18

Chicken, Beef, Prawn +\$3 and Combo +\$3

PHO RIBEYE \$17

RAMEN

SHOYU RAMEN **\$17**

Clear chicken and pork broth

- Toppings: kakuni pork belly, organic chicken, bamboo shoot, kigurage mushroom, soft boiled egg, green onions, fishcake, and nori

YUZU RAMEN (SPICY) **\$17**

Yuzu flavored clear chicken and pork broth

- Toppings: kakuni pork belly, organic chicken, bamboo shoot, kigurage mushroom, soft boiled egg, green onions, fishcake, and nori

TSUKEMEN RAMEN **\$17**

Dipping Ramen: cold thick ramen noodles with dipping sauce in a separate bowl

- Toppings: kakuni pork belly, bamboo shoot, kigurage mushroom, soft boiled egg, green onions, sesame seeds, fishcake, and nori

MISAKA TONKOTSU **\$17**

Rich creamy chicken and pork broth

- Toppings: kakuni pork belly, organic chicken, bamboo shoot, kigurage mushroom, soft boiled egg, green onions, fishcake, and nori

BLACK GARLIC TONKOTSU **\$17**

Rich creamy chicken and pork broth with black garlic oil

- Toppings: kakuni pork belly, organic chicken, bamboo shoot, kigurage mushroom, soft boiled egg, green onions, fishcake, and nori

MISO RAMEN (SPICY) **\$17**

Spicy creamy miso broth

- Toppings: ground pork, kakuni pork belly, bamboo shoot, sprouts, cabbage, corn, kigurage mushroom, green onions, fishcake, and nori

VEGAN RAMEN **\$17**

Creamy Vegan broth

- Toppings: tofu, broccolini, bok choy

TOMATO RAMEN **\$17**

Rich chicken and pork broth with tomato juice

- Toppings: Roma tomato, parmesan cheese, kakuni pork belly, organic chicken, bamboo shoot, kigurage mushroom, soft boiled egg, green onions, fishcake, and nori

PRAWN AND SCALLOP RAMEN **\$20**

Rich chicken and pork broth

- Topping: prawns, scallops, bamboo shoot, kigurage mushroom, soft boiled egg, green onions, fishcake, and nori

Allergy Warning:

Please advise your server of any food allergies or dietary restrictions. Some rolls may contain Sesame Seed and/or Sesame Oil.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Prices subject to change without prior notice

-Please note that an 18% service charge is included for groups of 6 or more.

-Bill Splitting is available for up to 4 separate transactions per party.

-Corkage Fee: \$12

SUSHI

PLATTERS

SUSHI PLATTER 7 pieces Chef's choice nigiri and California roll	\$26	SASHIMI PLATTER 3 pieces Chef's choice sashimi, 5 pieces Chef's choice nigiri, and California roll	\$28
SILVER TRAY 9 pieces Chef's choice sashimi, 6 pieces Chef's choice nigiri, California roll, tekka maki, and kappa maki	\$65	GOLDEN TRAY 15 pieces Chef's choice sashimi, 9 pieces Chef's choice nigiri, California roll, Misaka roll, and Temptation roll	\$95

SASHIMI MEAL

SERVED WITH RICE, HOUSE SALAD, AND MISO SOUP

SAKE (SALMON) 10 Pieces	\$25	ASSORTED SASHIMI 15 Pieces Chef's choice	\$30
MAGURO (RED TUNA) 10 Pieces	\$28	CHIRASHI Assorted Chef's choice sashimi rice bowl	\$30
HAMACHI (YELLOWTAIL) 10 Pieces	\$28	<ul style="list-style-type: none">*Served with house salad and miso soup only.	
ESCOLAR 10 Pieces	\$25		

SASHIMI

MAGURO (RED TUNA) 5 Pieces	\$14	PEPPER FIN 5 PIECES Thinly sliced Albacore with Jalapeño and Spicy Ponzu Sauce.	\$14
SAKE (SALMON) 5 Pieces	\$13	SEARED ALBACORE (SPICY) 5 PIECES Seared Albacore with Chef's Spicy Sauce	\$15
HAMACHI (YELLOWTAIL) 5 Pieces	\$14	CAJUN ALBACORE (SPICY) 5 PIECES Albacore seared with Cajun Powder, Spicy Ponzu, and Special Sauce	\$15
ALBACORE (WHITE TUNA) 5 Pieces	\$14	SEA STEAK 5 PIECES Seared Tuna with Ponzu, and Special Sauce	\$15
SABA (MACKEREL) 5 Pieces	\$10		
ESCOLAR 5 Pieces	\$13		
COMBINATION (CHEF'S CHOICE) 7 Pieces	\$16		

SUSHI *CONTINUED...*

NIGIRI SUSHI

ALBACORE (WHITE TUNA)	\$7	SABA (MACKEREL)	\$7
AMEBI (SWEET SHRIMP)	\$10	SAKE (SALMON)	\$8
EBI (COOKED SHRIMP)	\$6	SMOKED SALMON	\$8
ESCOLAR (SUPER WHITE TUNA)	\$7	TAKO (OCTOPUS)	\$8
HAMACHI (YELLOW TAIL)	\$8	TAMAGO (EGG)	\$5
HOTATE (SCALLOP)	\$10	TOBIKO (FLYING FISH ROE)	\$7
IKA (SQUID)	\$8	UNAGI (BBQ EEL)	\$8
IKURA (SALMON ROE)	\$10	UNI (SEA URCHIN)	\$19
MAGURO (RED TUNA)	\$8		

TEMAKI

UNAGI HAND ROLL	\$9
SPICY TUNA HAND ROLL	\$9
SPIDER HAND ROLL Deep Fried Soft Shell Crab	\$9
HAMACHI HAND ROLL	\$10
SALMON HAND ROLL	\$9

MAKI

KAPPA (CUCUMBER)	\$6
TEKKA (TUNA)	\$8
OSHINKO (PICKLED RADISH)	\$6
AVOCADO MAKI	\$6
NEGIHAMA (YELLOW TAIL AND ONION)	\$8
SALMON MAKI	\$8

DONBURI

BBQ UNAGI RICE BOWL	\$11
KAKUNI PORK RICE BOWL	\$10
CHICKEN RICE BOWL	\$12

EXTRAS

Substitute Soy Paper Wrap for Seaweed	\$1
House Salad	\$3
Miso Soup	\$3
Garlic Butter Rice	\$7
Side Garlic Parmesan Noodles	\$8
Ramen Broth	\$8
Black Garlic	\$1.50
Bamboo Shoot	\$1.50
Egg	\$3
Kakuni Pork (2 Piece)	\$9
Steamed Rice	\$3

SUSHI ROLLS (RAW)

AKAI ROLL	\$14	MISAKA ROLL	\$14
Inside: Seared Tuna, cream cheese, cucumber Outside: Tuna, Tobiko, Spicy Mayo, and Unagi Sauce		Inside: Spicy Tuna, Cucumber, tempura shrimp Outside: Spicy Imitation Crab, Salmon, Tuna, Avocado, Spicy Mayo, and Unagi Sauce	
BRENTWOOD'S FINEST ROLL	\$15	PHILADELPHIA ROLL	\$10
Inside: Avocado and Imitation Crab Outside: Spicy Tuna, Salmon, Deep Fried Onion, Spicy Mayo, Garlic Mayo, and Unagi Sauce		Smoked Salmon, Cream Cheese, Cucumber	
CALIFORNIA SUNRISE ROLL	\$14	RAINBOW ROLL	\$14
Inside: Avocado and Imitation Crab Outside: Spicy Tuna, Salmon, Deep Fried Onion, Spicy Mayo, Garlic Mayo, and Unagi Sauce		Inside: Avocado and Imitation Crab Outside: Tobiko, Assorted Fish and Ebi	
CHERRY BLOSSOM ROLL	\$13	SHOGUN ROLL	\$15
Inside: Avocado and Imitation Crab Outside: Tuna and Tobiko		Inside: Deep Fried Soft Shell Crab, Cucumber, and Imitation Crab Outside: Seared Tuna, Avocado, and Unagi Sauce	
FANTASY ROLL	\$15	SOYFUL ROLL (SOY PAPER)	\$14
Inside: Spicy Tuna, Cucumber, and Deep Fried Soft Shell Crab Outside: Assorted fish, Spicy Mayo, and Unagi Sauce		Inside: Assorted Fish, Cucumber and Tempura Shrimp Outside: Spicy Mayo, and Unagi Sauce	
GODZILLA ROLL (SEARED)	\$13	SPICY TUNA ROLL	\$8
Inside: Avocado and Imitation Crab Outside: Spicy Tuna, Salmon, Deep Fried Onion, Spicy Mayo, Garlic Mayo, and Unagi Sauce		Spicy Tuna and Cucumber	
KARAI ROLL	\$13	SUMMER ROLL (CUCUMBER WRAP)	\$15
Inside: Spicy Tuna, Tempura Shrimp, and Cucumber Outside: Salmon, Lemon Slices, Sriracha		Inside: Assorted Fish, Avocado, and Wakame Outside: Ponzu Sauce	
HUNGRY ROLL	\$14	TITANIC ROLL	\$14
Inside: Spicy Tuna, Cucumber, and Tempura Shrimp Outside: Escolar seared with Chili Powder and Chef Spicy Sauce		Inside: Spicy Imitation Crab, Cucumber, and Tempura Shrimp Outside: Spicy Tuna, Salmon, Avocado, Tobiko, Spicy Mayo, and Unagi Sauce	
HURRICANE ROLL	\$15	VOLCANO ROLL	\$14
Inside: Avocado, Cucumber, and Spicy Tuna Outside: Snow Crab, Assorted Fish, Jalapeño, Tobiko, Spicy Mayo, Unagi Sauce, and Hot Sauce		Inside: Spicy Tuna, Cucumber, and Tempura Shrimp Outside: Assorted Fish, Tobiko, Spicy Mayo, and Unagi Sauce	
OCEAN ROLL	\$15	PANDA ROLL	\$14
Inside: Imitation Crab and Cucumber Outside: Snow Crab, Seared Tuna, Avocado, Spicy Mayo, and Unagi Sauce		Inside: Imitation Crab, Cream Cheese, and Tempura Shrimp Outside: Seasoned Chopped Salmon, Tobiko, and Mango Sauce	
MARILYN MON ROLL	\$14	YAKUZA ROLL	\$14
Inside: Imitation Crab, Tempura Shrimp, and Cream Cheese Outside: Seared Salmon, Garlic Butter, and Unagi Sauce		Inside: Assorted Fish and Cucumber Outside: Unagi, Avocado, Spicy Mayo, and Unagi Sauce	

SUSHI ROLLS (COOKED)

AVOCADO CUCUMBER ROLL \$7
Avocado and Cucumber

LION KING ROLL (BAKED) \$14
Inside: Avocado, Imitation Crab, and Cream Cheese
Outside: Salmon and baked with Garlic Mayo, Spicy Mayo and Unagi sauce

CALIFORNIA ROLL \$7
Imitation Crab and Avocado

SALMON SKIN ROLL \$9
Salmon Skin and Cucumber

CATERPILLAR ROLL \$13
Inside: Unagi, Cucumber, Imitation Crab
Outside: Avocado and Unagi Sauce

SNOWY CALIFORNIA ROLL \$10
Snow Crab and Avocado

CRAZY ROLL (DEEP FRIED) \$14
Inside: Chopped and Marinated Assorted Fish
Outside: Avocado, Unagi, Spicy Mayo, and Unagi Sauce

SPIDER ROLL \$13
Inside: Avocado, Cucumber, and Deep Fried Soft Shell Crab
Outside: Nori and Unagi Sauce

CHAMPION ROLL \$16
Inside: Avocado, Deep Fried Soft Shell Crab, and Cucumber
Outside: Unagi and Unagi Sauce

SUPER CALIFORNIA ROLL (DEEP FRIED) \$9
Deep Fried California Roll with Unagi Sauce

CRUNCHY CLUB ROLL \$12
Inside: Imitation Crab, Tempura Shrimp, and Cucumber
Outside: Crunch and Unagi Sauce

TEMPTATION ROLL \$13
Inside: Tempura Shrimp, Imitation Crab, and Cucumber
Outside: Avocado, Spicy Mayo, and Unagi Sauce

DRAGON ROLL \$14
Inside: Imitation Crab, Tempura Shrimp, and Cucumber
Outside: Unagi, Avocado, and Unagi Sauce

TIGER ROLL \$13
Inside: Imitation Crab and Tempura Shrimp
Outside: Ebi and Unagi Sauce