



Edamame

Deep Fried Gyoza



## STARTERS

### MISO SOUP

Soybean Soup with Tofu, Scallion, and Seaweed

### EDAMAME

Steamed and Salted Soybeans

### \* SPICY EDAMAME

Steamed and Salted Soybeans sauteed in Spicy Sauce

### COLD TOFU HIYAYAKKO

Cold Soft Tofu Slices with Yuzu Ponzu Sauce Negi and Bonito Flakes

### CRISPY TOFU

Deep Fried Soft Tofu. Served with Spicy Mayo

### \* SHISHITO PEPPER

Sauteed Shishito Peppers with Garlic and Sweet Soy Vinegar Sauce

### DEEP FRIED GYOZA

Chicken, Vegetable Gyoza. Served with Tempura Sauce (5pc)

### TRADITIONAL GYOZA

Pan Fried Chicken, Vegetable Gyoza. Served with Chojang Sauce, and Shredded Green Onion (5pc)

### DEEP FRIED VEGETABLE EGG ROLL

Vegetable Egg Roll. Served with Tempura Sauce (2pc)

### JUMBO SHRIMP SHUMAI

Choice of Steamed or Deep Fried (4pc)

### SHRIMP TEMPURA

Nobashi Shrimp. Panko Tempura (4pc)

### VEGETABLE TEMPURA

Assorted Vegetables (6 kinds)

### SALMON TEMPURA

Salmon Filet (4pc)

### TEMPURA COMBO

4 Shrimp, and 6 Assorted Vegetables

### FRENCH FRIES

\* Chef Selection



Shrimp Tempura

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# SALAD



Salmon Skin Salad



Addictive  
cabbage Salad

## SALMON SKIN SALAD

Crispy Baked Salmon Skin, Burdock, and Cucumber served on top of Spring Mix Salad with Cucumber Ginger Dressing

## SEAWEED SALAD

Wakame Seaweed marinated in Sweet, Salty, Zesty Sesame Seed Dressing served on top of Spring Mix Salad

## \* ADDICTIVE CABBAGE SALAD

Izakaya Salad Seasoned with Sesame Oil, Kombu Tea, and Garlic. Seasoned with Chicken Bullion, Pinch of Black Pepper, Scallions, and Sesame Seeds

## \* CUCUMBER SUNOMONO SALAD

Thinly Sliced Cucumber Marinated in Fuji Vinegar Dressing, Served on top of Spring Mix Salad. Topped with Japanese Sweet Mustard Dressing, and Sesame Seeds

## HOUSE SALAD

Spring Mix Salad Served with Carrot Ginger Dressing

\* Chef Selection

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# KUSHIYAKI

Skewered and Grilled Meat and Vegetables



- \* **KALBI BEEF** Boneless Short Rib Marinated in Kalbi Sauce
- SPICY BEEF** Boneless Short Rib Marinated in Spicy Kalbi Sauce
- PORK BELLY** Pork Belly Marinated in Yakitori Sauce
- SPICY PORK BELLY** Pork Belly Marinated in Spicy Yakitori Sauce
- SHRIMP** Shrimp Marinated in Yakitori Sauce
- BABY OCTOPUS** Baby Octopus Marinated in Spicy Sauce
- YAKITORI** Chicken Thigh Marinated in Yakitori Sauce
- SPICY YAKITORI** Chicken Thigh Marinated in Spicy Yakitori Sauce
- \* **NEGIMA** Chicken Thigh and Scallions Marinated in Yakitori Sauce
- MUSHROOM** Grilled Mushroom Seasoned with Soy Garlic Butter
- ZUCCHINI** Grilled Zucchini Seasoned with Soy Garlic Butter
- GARLIC** Grilled Garlic
- \* Chef Selection

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## SMALL PLATES

*Izakaya Style Foods that complement well with Beer, Wine, Sake, and Soju*

### HAMACHI KAMA

Baked Yellowtail Collar with Cucumber Salad and Ponzu sauce served on top of Spring Mixed Salad

### SALMON KAMA

Baked Salmon Collar served with Spring Mixed Salad topped with Cucumber Salad and Ponzu Sauce

### SPICY TUNA NACHOS

Spicy Tuna Served on Spring Mix Salad. Topped with Mango Salsa, Avocado, and Spicy Mayo. Served with Wonton Chips on the side

### KOREAN HOT WINGS

Deep Fried Chicken Wings tossed in Spicy Sweet Chili Sauce (5 pc) served with Carrot, Celery, and Ranch Dressing

### TAKOYAKI

Deep Fried Takoyaki topped with Takoyaki Sauce, Japanese Mayo, and Bonito Flakes

### FRIED CHICKEN (KARAAGE)

Japanese Fried Chicken served with Japanese Coleslaw and Spicy Mayo

### FRIED CALAMARI

Deep Fried Calamari served with Japanese Coleslaw and Spicy Mayo

### ★ JALAPENO BOMB

Tempura Jalapenos Stuffed with Cream Cheese and Crab Salad. Topped with Eel Sauce and Spicy Mayo served on Spring Mix Salad

### VEGETABLE SPRING ROLL

Served with Sweet Chili Sauce (2pc)

### CORN CHEESE

Japanese Corn Cheese. Served on Sizzling Cast Iron Plate

### ★ UMAMI TACO

Protein choice: Beef, Spicy Pork, Chicken, or Shrimp  
Flour Tortilla, Avocado, Shredded Cabbage, Diced Onion, and Cilantro.  
Served with Umami Salsa and Lemon Wedge

★ Chef Selection



Umami Bulgogi Taco



Spicy Tuna Nachos



Hamachi Kama

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# SUSHI & SASHIMI

## FISH / SEAFOOD

### NIGIRI (2pc)

- \* **MAGURO** Tuna
- \* **SAKE** Salmon
- \* **SAKE NO HARA** Salmon Belly
- \* **HAMACHI** Yellowtail
- \* **BURI TORO** Yellowtail Belly
- \* **SHIRO MAGURO** Albacore (Negi, Ponzu)
- SABA** Mackerel
- \* **ABURI** Seared Salmon
- \* **ABURI HARA** Seared Salmon Belly
- \* **BEEF TATAKI** Seared Ribeye (Negi, Eel Sauce)
- UNAGI** Freshwater Eel (Eel Sauce, Sesame Seed)
- EBI** Steamed Shrimp
- TAKO** Steamed Octopus
- \* **IKA** Squid
- \* **MASAGO** Smelt Egg
- \* **MASAGO TAMA** Smelt Egg with Quail Egg
- \* **IKURA** Salmon Egg
- \* **IKURA TAMA** Salmon Egg with Quail Egg
- TAMAGO** Japanese Omelet

### SASHIMI (5pc)

- \* **MAGURO** Tuna
- \* **SAKE** Salmon
- \* **SAKE NO HARA** Salmon Belly
- \* **HAMACHI** Yellowtail
- \* **BURI TORO** Yellowtail Belly
- \* **SHIRO MAGURO** Albacore (Negi, Ponzu)
- SABA** Mackerel
- UNAGI** Freshwater Eel (Eel Sauce, Sesame Seed)
- EBI** Steamed Shrimp
- TAKO** Steamed Octopus
- \* **IKA** Squid
- TAMAGO** Japanese Omelet

### \* CHEF SPECIAL SUSHI PLATTERS

- 8 Piece Sushi Platter
- 12 Piece Premium Sushi Platter

### \* CHEF SPECIAL SASHIMI PLATTERS

- 12 Piece SASHIMI Platter
- 20 Piece SASHIMI Platter
- 30 Piece SASHIMI Platter

\* Chef Selection



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# SASHIMI CARPACCIO

*Thinly Sliced Sashimi Paired with Special Sauce*

★ **GARLIC SEARED ALBACORE CARPACCIO**

Ponzu, Onion Fritters, Crispy Garlic Chips, and Scallion

**OCTOPUS CARPACCIO**

Garlic Ponzu, Lemon, Sesame Seeds, and Scallions

★ **SEARED SALMON CARPACCIO**

Truffle Ponzu, Avocado, Lemon, and Scallions

★ **YELLOWTAIL CARPACCIO**

Yuzu Ponzu, Jalapeno, Thinly Sliced Red Pepper, Furikake, and Kaiwari



# CLASSIC ROLL

**CALIFORNIA ROLL**

Crab Salad, Cucumber, Avocado

★ **SPICY TUNA ROLL**

Spicy Tuna, Cucumber

**CRUNCH ROLL**

Shrimp Tempura, Crab Salad, Avocado.  
Topped with Tempura Flakes and Eel Sauce

★ **PHILLY ROLL**

Salmon, Cream Cheese, Avocado

**SALMON SKIN ROLL**

Baked Salmon Skin, Kaiwari, Avocado,  
Cucumber, Burdock, Dakuan.  
Topped with Eel Sauce

**SPIDER ROLL**

Kaiwari, Yamagobo, Soft Shell Crab, Smelt Egg, Crab Salad, and Avocado. Topped with Eel Sauce

★ **SALMON AVOCADO ROLL**

★ **TUNA ROLL**

**VEGGIE ROLL**

Spring Mix, Avocado, Dakuan,  
Cucumber, Yamagobo, and Kaiwari.  
Topped with Japanese Sweet Mustard

**AVOCADO ROLL**

★ **NEGI HAMA ROLL**

Yellowtail, Scallions

# NO RICE ROLLS

★ **HELLO KITTY ROLL**

Crab Salad wrapped with Salmon topped with Kaiwari, Masago, Chili Oil, and Unagi Sauce

★ **LOLLIPOP ROLL**

Mixed Fresh Fish, Crab Salad, Avocado, and Kaiwari wrapped in thinly sliced Daikon Radish.  
Topped with Japanese Sweet Mustard Sauce

★ **FRENCH KISS ROLL**

Shrimp Tempura and Crab Salad Wrap. Topped with Seared Albacore, Avocado, thinly sliced White Onions, Garlic Butter, and Japanese Sweet Mustard Sauce

★ **Chef Selection**

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# SIGNATURE ROLLS

**BUBBA ROLL**

Shrimp Tempura, Cream Cheese, and Avocado. Topped with Butterfly Shrimp, Scallion, and Eel Sauce

**\* FIRE CRACKER ROLL**

Shrimp Tempura, Crab Salad, Avocado. Topped with Spicy Tuna, Tempura Flakes, Spicy Mayo, and Eel Sauce

**\* FORBIDDEN ROLL**

Yellowtail, Tuna, and Salmon wrapped in Soy Paper

**CATERPILLAR ROLL**

Baked Freshwater Eel, Cucumber, and Crab Salad. Topped With Avocado, Unagi Sauce, and Sesame Seeds

**PHILLY CRUNCH ROLL**

Salmon, Cream Cheese, and Avocado. Deep Fried. Wrapped in Soy Paper. Topped with Eel Sauce and Spicy Mayo

**GOLDEN TIGER ROLL**

Shrimp Tempura, Cream Cheese, And Avocado Deep Fried. Topped with Crab Salad, Eel Sauce, Spicy Mayo, Masago, and Scallions

**\* SEARED SALMON CEVICHE**

Crab Salad and Avocado. Topped with Seared Salmon, Spicy Mayo, Yuzu Ponzu Sauce, and Mango Salsa

**CRUNCH SCALLOP ROLL**

Crab Salad, Cucumber, and Avocado. Topped with Panko Fried Scallops, Smelt Egg, Scallions, Eel Sauce, and Spicy Mayo

**\* SCOTTSDALE ROLL**

Spicy Tuna and Cucumber. Topped with Albacore, Jalapeno Slices, Onion Fritters, Eel Sauce, and Spicy Mayo

**\* BLACK TIGER ROLL**

Shrimp Tempura, Avocado, and Cucumber. Topped with Spicy Tuna, Tempura Eel, Eel Sauce, and Spicy Mayo

**\* PINK LADY ROLL**

Spicy Tuna, Salmon, and Seared Albacore wrapped in Soy Paper. Topped with Avocado, Spicy Mayo, Japanese Sweet Mustard, and Sriracha

**\* Chef Selection**



Seared Salmon ceviche



Scottsdale Roll



Pink Lady Roll

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SIGNATURE ROLLS



- ★ **CAPTAIN AMERICA ROLL**  
Shrimp Tempura, Crab Salad, and Avocado. Topped with Seared Spicy Tuna, Shredded Crab, Smelt Egg, Tempura Flakes, Eel Sauce, Spicy Mayo, and Sriracha
- ★ **EPIC YUZU ROLL**  
Shrimp Tempura, Spicy Tuna, and Avocado. Topped with Yellowtail, Salmon, Yuzu Ponzu Sauce, Masago, and Scallions
- ★ **MANGO TANGO ROLL**  
Shrimp Tempura, Mango, and Cream Cheese. Topped with Salmon, White Onion, Spicy Mayo, Japanese Sweet Mustard, Masago, and Mango Sauce
- DYNAMITE ROLL**  
Crab Salad, Cucumber, and Avocado. Topped with Baked Scallops, Crab Salad, Diced Mushrooms, Japanese Mayo, Spicy Mayo, Eel Sauce, Masago, and Scallions
- LOBSTER ROLL**  
Crab Salad, Cucumber, and Avocado. Topped with Baked Lobster, Mozzarella Cheese, Japanese Mayo, Eel Sauce, and Scallions
- ★ **ARIZONA COWBOY ROLL**  
Crab Salad and Asparagus Tempura. Topped with Sliced Beef Tenderloin, Eel Sauces, and Scallion
- ★ **ALASKAN ROLL**  
Crab Salad, Cucumber, and Avocado. Topped with Salmon and Japanese Sweet Mustard
- ★ **RAINBOW ROLL**  
Crab Salad, Avocado, and Cucumber. Topped with Assorted Fish
- LAS VEGAS ROLL**  
Shrimp Tempura, Salmon, Cream Cheese, and Avocado. Deep Fried. Topped with Spicy Mayo, Eel Sauce, Sriracha, Masago, and Scallions
- ★ **Chef Selection**



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# SOUP, NOODLES and RICE

## SPICY MISO SEAFOOD RAMEN

Spicy Miso Soup, with Assorted Seafood, Seaweed, Cabbage, Beansprouts, Onion, Egg, and Green Onion

## ★ UMAMI CHASHU RAMEN

Pork Bone Broth, Sliced Pork Belly, Garlic Chips, Beansprouts, Corn, Wood Ear Mushroom, Bok Choy, Lotus Root, Bamboo Shoot, Boiled Egg, Nori, and Green Onion

## TEMPURA UDON SOUP

Udon Soup, Seaweed, Fish Cake, Spinach, Fried Tofu, Shitaki Mushroom, Boiled Egg, and Scallions

## MISO SOUP

Scallions, Tofu, Seaweed

## YAKI SOBA

Stir-Fried Soba Noodles, Onion, Beansprouts, Red Bell Pepper, and Cabbage with Yaki Sauce. Topped with Scallions, and Sesame Seeds

-CHICKEN

-SHRIMP

-BEEF

## YAKI UDON

Stir-Fried Udon Noodles, Onion, Beansprouts, Red Bell Pepper, and Cabbage with Yaki Sauce. Topped with Scallions, and Sesame Seeds

-CHICKEN

-SHRIMP

-BEEF

## FRIED RICE BOWL

Japanese Style Fried Rice with Egg, chopped Veggies. Topped with Scallions, and Sesame Seeds

-CHICKEN

-SHRIMP

-BEEF

## FRIED RICE SIDE

Japanese Style Fried Rice with Egg, chopped Veggies. Topped with Scallions, and Sesame Seeds

-CHICKEN

-SHRIMP

-BEEF

## UMAMI FRIED RICE BOWL

Japanese Style Fried Rice With Beef, Chicken, Shrimp, Egg, Chopped Veggies. Topped with Scallions, and Sesame Seeds

★ Chef Selection



Spicy Miso Seafood Ramen



umami Fried Rice Bowl



umami chashu Ramen

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# ENTREES

**\* LA BONE IN KALBI**

Grilled Bone in Beef Short Rib in Kalbi Sauce. Served on a Sizzling Cast Iron Plate with Onion. Topped with Sesame Seeds, and Scallions. Served with White Rice, Miso Soup, Spring Mix Salad, and Carrot Ginger Dressing

**BULGOGI**

Grilled Sliced Rib-Eye Marinated in Bulgogi Sauce. Served on a Sizzling Cast Iron Plate with Onion. Topped with Sesame Seeds, and Scallions. Served with White Rice, Miso Soup, Spring Mix Salad, and Carrot Ginger Dressing

**MISO GLAZED SALMON**

Grilled Salmon with Garlic Miso Glaze. Served on a Sizzling Cast Iron Plate with Onion. Topped with Sesame Seeds, and Scallions. Served with White Rice, Miso Soup, Spring Mix Salad, and Carrot Ginger Dressing

**\* SPICY PORK**

Grilled Pork Loin Marinated in Sweet, Spicy Gochujang sauce. Served on a Sizzling Cast Iron Plate with Onion. Topped with Sesame Seeds, and Scallions. Served with White Rice, Miso Soup, Spring Mix Salad, and Carrot Ginger Dressing

**CHICKEN TERIYAKI**

Grilled Teriyaki Chicken Thigh. Served on a Sizzling Cast Iron Plate with Onion. Topped with Sesame Seeds, and Scallions. Served with White Rice, Miso Soup, Spring Mix Salad, and Carrot Ginger Dressing

**SPICY CHICKEN**

Grilled Chicken Thigh Marinated with Sweet, Spicy sauce. Served on a Sizzling Cast Iron Plate with Onion. Topped with Sesame Seeds, and Scallions. Served with White Rice, Miso Soup, Spring Mix Salad, and Carrot Ginger Dressing

**TORI KATSU**

Breaded, Deep-Fried Chicken Breast. Served with White Rice, Miso Soup, and Cabbage Salad

**POKE BOWL**

Assorted Sashimi Pieces Tossed in Poke Sauce. Topped with Avocado, Masago, Scallion, Sesame Seeds, and Radish Sprouts. Choice of Salad or Rice

**\* CHIRASHI BOWL**

Assorted Sashimi, Seaweed (\*contains Sesame Seed) and Cucumber Salad. Served on Sushi Rice

**UNAGI BOWL**

Unagi, Tamago, Avocado, Sesame Seeds, Seaweed and Cucumber Salad. Served on Sushi Rice

**\* Chef Selection**

## A LA CARTE

LA BONE IN KALBI

BULGOGI

MISO GLAZED SALMON

SPICY PORK

CHICKEN TERIYAKI

SPICY CHICKEN

TORI KATSU



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**COCO NOCHE**

Crunchy Hazelnut Chocolate Mousse layer decorated with Raspberry Puree, Chocolate Drizzle, Fresh Strawberries, and Whipped cream

**\* FRIED CHEESECAKE**

Tempura Cheesecake and Pound Cake Wrapped in Soy Paper. Decorated with Whipped Cream, Strawberries, and Raspberry Puree

**DEEP FRIED ICE CREAM**

Panko Vanilla or Green Tea Ice Cream. Decorated with Chocolate Drizzle, Whipped Cream, and Strawberries

**MOCHI DELIGHT**

Assorted Mochi Ice Cream and Mini Taiyaki

**MOCHI ICE CREAM**

Choice of Green Tea, Strawberry, and Mango

**LEMON FLUTE**

Refreshing Lemon Gelato Swirled with Limoncello, Served in a Champagne Glass

**\* Chef Selection**



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# HAPPY HOUR

Monday – Friday 4:30 PM to 6:30 PM  
Friday & Saturday 10 PM to 12 AM



\*Ice beer can be mixed

## 6 PACK BEERS in ICE BUCKET

KIRIN ICHIBAN 12 oz  
STELLA ARTOIS

KIRIN LIGHT 12 oz  
ASAHI

ALL WINE BY THE GLASS

FEATURED COCKTAILS

ALL SHOTS

ALL WINE & SAKE BY THE BOTTLE

### SAKE BOMB = HOT/COLD SAKE SMALL + LARGE BOTTLE BEER

Choose from **KIRIN ICHIBAN** **KIRIN LIGHT** **ASAHI** **CASS**

#### EDAMAME

SPICY EDAMAME

FRIED GYOZA

FRIED SHRIMP SHUMAI

SHRIMP TEMPURA

VEGETABLE TEMPURA

JALAPENO BOMB

FRIED CALAMARI

FRIED CHICKEN

3 BULGOGI TACOS

#### CUCUMBER SALAD

SALMON NIGIRI 2 pcs

YELLOWTAIL NIGIRI 2 pcs

TUNA NIGIRI 2 pcs

CALIFORNIA ROLL

SPICY TUNA ROLL

PHILLY ROLL

CRUNCH ROLL

BUBBA ROLL

FIRE CRACKER ROLL

### KUSHIYAKI JAPANESE BBQ SKEWERS

NEGIMA Chicken and Scallion glazed with Yakitori Sauce

YAKITORI Chicken Thigh glazed with Yakitori Sauce

SPICY YAKITORI Chicken Thigh glazed with Spicy Yakitori Sauce

KALBI BEEF Boneless Short Rib glazed with Kalbi Sauce

SPICY KALBI BEEF Boneless Short Rib glazed with Spicy Kalbi Sauce

PORK BELLY Pork Belly glazed with Yakitori Sauce

SPICY PORK BELLY Pork Belly glazed with Spicy Yakitori Sauce

SHRIMP Shrimp glazed with Yakitori Sauce

BABY OCTOPUS Baby Octopus glazed with Spicy Yakitori Sauce

MUSHROOM Mushroom glazed with Soy Garlic Butter

ZUCCHINI Zucchini glazed with Soy Garlic Butter

GARLIC Glazed with Soy Garlic Butter

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