



おまかせ

Omakase Nigiri 10 piece *

Table 80 / 95 sushi bar
 10 pieces chef selected today's recommended nigiri
 (Choice of tofu, Asari or Shrimp head miso soup,
 Small appetizer, Small grilled fish)

Omakase Nigiri 14 piece *

Table 105 / 120 sushi bar
 14 pieces chef selected today's recommended nigiri
 (Choice of tofu, Asari or Shrimp head miso soup,
 2 Small appetizers, Small grilled fish)

NIGIRI TASTING



Tuna Tasting * 31.00
 O-toro, Chutoro, Akami, Negitoro, Seared Toro



Salmon Tasting * 12.00
 Atlantic salmon, Seared Salmon, Sockeye Salmon



Toro Tasting * 33.00
 O-toro, Chutoro, Negitoro, Seared Chutoro, Chutoro



Seared Tasting * 30.00
 O-toro, Mackerel, Scallop, Yellowtail, Albacore, Salmon Belly

SASHIMI

**Omakase Sashimi*
 (for 2) 90**

Chef selected 10 kinds of
 freshest sashimi of the day



**All nigiri sushi have wasabi inside

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SMALL PLATES

GF	Edamame	5.50
✓	Goma-ae	6.50
	Sunomono	6.50
	Add Octopus 8/ Add Shrimp 8/ Add Snow Crab 9	
	Shishito Peppers	10.00
	Cayenne Miso Glazed	
*	Yellowtail Jalapeno	22.00
	Red onion, cherry tomato, ponzu, olive oil	
	Snow Crab Chawanmushi	12.00
	Savory egg custard, shiitake mushrooms, mitsuba	
	Agedashi Tofu	8.50
	4pcs of crispy tofu, grated radish, ginger, bonito flakes, mochi and dashi fish broth	
	Chicken Karaage	12.00
	Sesame seeds, ginger, garlic	
	Geoduck and Clam Butter	12.00
	Shiitake mushroom, green onion	
*	Kaki Fry with Ginger Tar Tar	19.50
	Deep fried Oysters, pickled ginger, eggs, mayo	
	Roasted Garlic Calamari Salad	16.50
	Lightly battered calamari, mixed greens, cashew nuts, garlic ponzu sauce	
✓	Spicy Tofu	8.50
	Lightly battered tofu, spicy tomato garlic sauce	
	Tempura Assortment	13.50
	2pc shrimp, 5 kinds of vegetables	
	Vegetable Tempura Assortment	11.00
	6 kinds of vegetables	

SOUP

Manila Clam Miso	7.00
Tofu Miso	3.00

NOODLE

Nabeyaki Udon	22.50
Snow crab, clam, fishcake, spinach, egg, shiitake mushroom, Inari, shrimp tempura	
Tempura Udon or Soba	19.50
2pc shrimp, 4 kinds of vegetables	
Kake (plain) Udon or Soba	15.50
Chicken Udon or Soba	18.50
Kitsune Udon or Soba	16.50
Niku (sukiyaki beef) Udon or Soba	19.00
Sansai Udon or Soba	17.50
Shrimp Tempura Udon or Soba	17.50
Veggie Tempura Udon or Soba	17.50
Wakame (seaweed) Udon or Soba	16.50

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SALAD

*	Poke Sashimi Salad	22.00
	Tuna, salmon, yellowtail, albacore, cucumber, seaweed salad, onion, walnut	
*	Snow Crab Salad	22.00
	Snow crab, avocado, tomato, mixed green, onion, and wasabi dressing	
GF	Edamame Green Salad with Yellow House Dressing	12.00
	Edamame, vegetable yellow house dressing	
	Seaweed Salad	7.50
	Soy sauce taste chopped seaweed mix, cucumber	

ENTRÉE FROM SUSHI BAR

Comes with miso soup. Add side salad \$2

*	Sushi Assortment	36.00
	Tuna, salmon, yellowtail, shrimp, scallop, albacore, unagi, white fish and tuna roll	
*	Chirashi	35.50
	Tuna, chutoro, salmon, yellowtail, shrimp, scallop, white fish, albacore, octopus, unagi and tamago on bed of sushi rice	
*	Omakase Chirashi	48.00
	Chef's selection of sashimi on bed of sushi rice	
*	Sashimi Assortment	35.50
	12 pieces of sashimi (tuna, salmon, yellowtail, albacore, scallop) and rice	
✓	Midori	16.50
	Avocado & pickle roll, cucumber roll, 2pc Inari (sweet bean curd). No miso soup	

FROM CHUBO (KITCHEN)

Make it Dinner Set for \$5 (Salad, Miso soup and Rice)

Chicken Teriyaki	16.00
Shiokoji marinated chicken, house made teriyaki sauce	
Grilled Salmon Belly	18.50
With sea alt, topped with lemon and minced radish	
Black Cod “Saikyo-yaki”	22.50
Marinated with homemade miso	
Grilled Mackerel	19.50
Sukiyaki Beef and Tofu	18.50
Simmered sukiyaki beef, tofu, onion, napa cabbage	
Unagi Kabayaki	Regular (1/2pc Eel) 33.00 Special (1pc Eel) 64.00
Homemade grilled fresh eel with kabayaki sauce made from scratch	



✓	Veggie Premium Shokado Gozen	23.00
	3 types of veggie kobachi, veggie tempura, soba w/ kombu jouyu sauce, salad w/ house dressing.	

* : contains raw or undercooked food products

GF : Gluten free ✓ : Vegetarian



NIGIRI MENU

Albacore Tuna*	備長まぐろ	4.00	Flounder*	平目	4.50
Blue Fin Tuna*	本まぐろ	5.50	Madai Snapper*	真鯛	5.00
Medium Fatty Tuna*	中トロ	7.00	Mackerel*	さば	4.00
Fatty Tuna*	大トロ	8.50	Octopus	たこ	4.50
Amberjack*	かんぱち	4.00	Shrimp	えび	4.00
Yellowtail*	はまち	5.00	Spanish Mackerel*	あじ	5.00
Yellowtail Toro*	はまちトロ	5.00	Geoduck*	ミル貝	6.00
Salmon*	サーモン	4.00	Scallop*	ホタテ	5.00
Salmon Toro*	サーモントロ	4.25	Sweet Shrimp*	甘エビ	5.50
Sockeye Salmon*	紅鮭	4.50	Flying Fish Roe*	とびこ	3.50
Fresh Water Eel	うなぎ	5.00	Salmon Roe*	イクラ	5.00
Sea Eel	穴子	6.50	King Crab*	蟹	8.00
Egg Omelet	たまご	3.00	Sea Urchin*	うに	8.00
Inari	いなり	3.00	Sea Urchin Japan*	うに (日本)	12.00

SASHIMI

Tuna Sashimi*	まぐろ	27.00	Salmon Sashimi*	サーモン	19.00
Chutoro Sashimi*	中トロ	35.00	Albacore Tuna Sashimi*	備長まぐろ	19.00
Otoro Sashimi*	大トロ	43.00	Scallop Sashimi*	ホタテ	24.50
Omakase Sashimi (for 2)*	刺身盛合せ	90.00	Yellowtail Sashimi*	はまち	22.00



Chutoro Sashimi* 35.00
sliced of medium fatty tuna sashimi



Otoro Sashimi* 43.00
sliced of extra fatty tuna sashimi



Salmon Sashimi* 19.00
sliced of salmon sashimi



Omakase Sashimi (for 2)* 90.00
Chef selected 10 kinds of freshest sashimi of the day

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ROLL MENU



Copy Roll * 20.50
sockeye salmon, scallop, crab cake, lemon & spicy mayo



Ichi Roll 19.50
shrimp, green bean tempura, creamy shrimp scallop sauce w/soy paper



Dragon Roll * 18.50
shrimp tempura, cucumber, flying fish roe, avocado, eel & eel sauce



Rainbow Roll * 18.00
tuna, salmon, yellowtail, shrimp, crab cake, mayo, flying fish roe & avocado



Seared Spicy Salmon Roll * 20.00
seared salmon, crab cake, habanero smelt roe, spicy mayo & eel sauce



King Crab California Roll * 20.00
king crab, avocado, flying fish roe and cucumber



Jalapeno Bomber Roll * 20.00
yellowtail, habanero smelt roe, salmon, jalapeno & basil-habanero sauce



Paradise Roll * 16.50
yellowtail, tuna, salmon, avocado & four flavors of flying fish roe & spicy mayo



Lobster Roll * 25.00
lobster tail tempura, flying fish roe, cucumber, avocado & jalapeno mayo sauce



Isabel Roll 23.00
spicy crab cake, cream cheese, tomato, jalapeno, cilantro, onion & avocado



I Love Roll * 20.00
eel, shrimp, avocado, flying fish roe, cucumber & eel sauce



Caterpillar Roll * 19.00
eel, cucumber, avocado & flying fish roe & eel sauce



Crunchy Roll * 16.50
shrimp tempura, spicy tuna, avocado, flying fish roe & tempura bits & spicy mayo



Sweet Mango Chili Roll * 19.00
salmon, shrimp crab cake, flying fish roe, avocado, mayo & sweet mango chili sauce



✔ **Netta Roll** 8.50
cucumber, avocado & sesame



Spider Roll * 15.50
soft shell crab tempura, avocado, cucumber, flying fish roe & mayo



California Roll * 9.50
crab cake, avocado, cucumber, flying fish roe & mayo



Tino Roll * 22.50
Salmon, yellowtail, tuna, king crab, yuzu flying fish roe, sesame seeds, avocado, cucumber, nori, soy paper & spicy mayo



Negi-Toro Roll * 16.50
scallions and fatty tuna



Spicy Ahi Tuna * 9.50
ahi tuna & cucumber & spicy mayo

✔ **Cucumber (Kappa) Roll**

6.00

✔ **Natto Roll**

6.00

Crispy Rice w/Spicy Tuna *

10.00

✔ **Kanpyo Roll**

6.00

Salmon Roll *

8.00

Shrimp Tempura Roll *

13.00

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Platinum Half Platter* 130

Fatty Tuna, Medium Fatty Tuna, Salmon, Amberjack, Seabream, King Crab, Scallop, Sweet Shrimp, Salmon Roe, Sea Urchin



Gold Half Platter* 100

Tuna, Amberjack, Salmon, Seabream, Mackerel, Scallop, Sweet Shrimp, Salmon Roe, Fresh Water Eel, Tekka Roll and Salmon Roll



Deluxe Sushi Assortment* 58

Fatty Tuna, Tuna, Salmon, Yellowtail, White Fish, Scallop, King Crab, Sweet Shrimp, Jumbo Size Fresh Water Eel and Uni & Ikura Mini-don Served with miso soup



Una-Ju 38

Fresh Water Eel (12oz) on bed of rice with sweet soy sauce Served with miso soup



Kaiseki* 68

First Course

Served in Shokado Premium Bento box 4 kinds kobachi, gindara saikyo yaki, tofu miso dengaku, simmered tuna w/ daikon, sashimi

Second Course

6pc omakase nigiri sushi Served with aosa seaweed miso soup

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