



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,  
Small appetizer, Small grilled fish)

**Omakase Sashimi\***

50

Chef selected 10 kinds of  
freshest sashimi of the day

**Omakase Chirashi\***

48

Chef's selection of sashimi on a  
bed of sushi rice

**NIGIRI TASTING**



**Tuna Tasting\*** 31.00  
Otoro, Chutoro, Akami, Negitoro, Seared Toro



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



**Toro Tasting\*** 33.00  
Otoro, Chutoro, Negitoro, Seared Toro, Zuke Chutoro



**Seared Tasting\*** 30.00  
Otoro, Mackerel, Scallop, Yellowtail, Albacore, Salmon

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
All menu subject to change without notice.



# NIGIRI SUSHI AND SASHIMI\*

nigiri: (1 pc) & sashimi: (3pcs) per order

		nigiri	sashimi
<b>TUNA</b>			
Bincho Maguro	albacore tuna	4	12
Bincho Maguro Toro	albacore tuna belly	5	15
Maguro	blue fin tuna	5.5	16.5
Chutoro	blue fin medium fatty tuna	7	21
Otoro	blue fin fatty tuna	8.5	25.5
<b>YELLOWTAIL</b>			
Hamachi Toro	yellowtail belly	5.5	16.5
Hamachi	yellowtail	5	15
Kanpachi	amberjack	4	12
Shima Aji	jack mackerel	6	18
<b>SALMON</b>			
Aburi Sake	seared salmon	4.25	12.75
Beni Sake	sockeye salmon	4.5	13.5
Sake	salmon	4	12
Sake Toro	salmon belly	4.5	13.5
Ikura	salmon roe	5	15
<b>WHITE FISH</b>			
Engawa	flounder muscle fin	8	24
Hirame	flounder	7.5	22.5
Kurodai	black sea bream	4.5	13.5
Madai	sea bream	6	18
<b>MACKEREL</b>			
Saba	mackerel	4	12
Aji	spanish mackerel	6	18
<b>SHELLFISH</b>			
Amaebi	sweet shrimp	5.5	16.5
Ebi	shrimp	4	12
Hotate	scallop	5	15
Kani	snow crab	5.5	16.5
Mirugai	geoduck	6	18
Uni	sea urchin	12	36
<b>EEL</b>			
Anago	sea eel	6.5	19.5
Unagi	fresh water eel	5	15
Japan Unagi	fresh water eel from Japan	8	24
<b>OTHERS</b>			
Tako	octopus	4.5	13.5
Tamago	egg omelette	3	9
Tobiko	flying fish roe	3.5	10.5
✓ Inari	sweet bean curd	3	9

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## ROLLS MENU

<b>California Roll*</b> crab cake, avocado, cucumber, flying fish roe & mayo	9.50	<b>Paradise Roll*</b> yellowtail, tuna, salmon, avocado, four flavors of flying fish roe & spicy mayo	16.50
<b>California Roll with Snow Crab*</b> snow crab, avocado, flying fish roe & cucumber	15.00	<b>Rainbow Roll*</b> tuna, salmon, yellowtail, shrimp, crab cake, mayo, flying fish roe & avocado	18.00
<b>Caterpillar Roll*</b> eel, cucumber, avocado & flying fish roe & eel sauce	19.00	<b>Rosanna Roll*</b> chopped scallop and crab salad, flying fish roe, avocado & mayo	16.50
<b>Copy Roll*</b> sockeye salmon, scallop, crab cake, lemon & spicy mayo	20.50	<b>Salmon Roll*</b>	8.00
<b>Crispy Rice w/Spicy Tuna Roll*</b>	10.00	<b>Seared Spicy Salmon Roll*</b> seared salmon, crab cake, habanero smelt roe, spicy mayo & eel sauce	20.00
<b>Crunchy Roll*</b> shrimp tempura, spicy tuna, avocado, flying fish roe, tempura bits & spicy mayo	16.50	<b>Shrimp Tempura Roll*</b>	13.00
<b>Dragon Roll*</b> shrimp tempura, cucumber, flying fish roe, avocado, eel & eel sauce	18.50	<b>Spicy Ahi Tuna*</b> ahi tuna, cucumber & spicy mayo	9.50
<b>Futomaki</b> tamago, spinach, shiitake mushroom, kanpyo & denbu	13.50	<b>Spicy Salmon Roll*</b>	11.00
<b>Hairy Salmon Roll*</b> spicy tuna, avocado, topped w/ salmon, wasabi flying fish roe, bonito flake & ponzu sauce	20.00	<b>Spider Roll*</b> soft shell crab tempura, avocado, cucumber, flying fish roe & mayo	15.50
<b>Hokkaido Roll*</b> chopped salmon, cucumber, avocado topped w/ scallop, salmon roe & bonito flakes	22.00	<b>Super Dragon Roll*</b> broiled eel fillet, shrimp tempura & flying fish roe	25.00
<b>I Love Roll*</b> eel, shrimp, avocado, flying fish roe, cucumber & eel sauce	20.00	<b>Sweet Mango Chili Roll*</b> salmon, shrimp, crab cake, flying fish roe, avocado, mayo & sweet mango chili sauce	19.00
<b>Ichi Roll*</b> shrimp, asparagus tempura, creamy shrimp, flying fish roe & scallop sauce w/ soy paper	19.50	<b>Tekka Maki*</b> tuna	10.00
<b>Isabel Roll</b> spicy crab cake, cream cheese, tomato, jalapeno, cilantro, onion & avocado	23.00	<b>Tino Roll*</b> salmon, yellowtail, tuna, snow crab, yuzu flying fish roe, sesame seeds, avocado, cucumber, nori, soy paper & spicy mayo	22.50
<b>Jalapeno Bomber Roll*</b> yellowtail, habanero smelt roe, salmon, jalapeno & basil-habanero sauce	20.00	<b>Toro Taku Roll*</b> fatty tuna & takuan	16.50
<b>Kaisen Futomaki*</b> traditional style roll; tuna, sockeye salmon, yellowtail, scallop, shrimp, salmon roe, shiso leaf & cucumber	24.00	✓ <b>Asparagus Tempura Roll</b>	9.00
<b>Negihama*</b> scallion & yellowtail	10.00	✓ <b>Avocado and Cucumber Roll</b> avocado, cucumber & sesame	8.50
<b>Negi-Toro Roll*</b> scallion & fatty tuna	16.50	✓ <b>Cucumber (Kappa) Roll</b>	6.00
<b>Ocean Alexander Roll*</b> spicy tuna, cilantro, yamagobo (burdock), cucumber, topped w/ albacore tuna, japanese spice mixture, jalapeño & garlic ponzu sauce	21.00	✓ <b>Kanpyo Roll</b>	6.00
		✓ <b>Natto Roll</b>	6.00
		✓ <b>Pumpkin Tempura Roll</b>	8.00
		✓ <b>Shinko Maki</b>	5.50
		✓ <b>Ume Shiso Maki</b> plum paste, shiso leaf & cucumber	6.00

## 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	26.00
Red onion, cherry tomato, ponzu, olive oil, jalapeno	
Snow Crab Chawanmushi	12.00
Savory egg custard, shiitake mushroom, mitsuba	
Agedashi Tofu	8.50
4pcs of lightly battered tofu, grated radish, ginger, bonito flakes, mochi and dashi fish broth	
Chicken Karaage	12.00
Deep fried chicken marinated with sesame seeds, ginger and garlic	
Geoduck and Clam Butter	12.00
Shiitake mushroom and green onion	
Gyoza	14.50
6pcs of pan-fried pork & veggie dumplings	
* Kaki Fry	19.50
Deep fried breaded oyster with Tartar sauce and Katsu sauce	
✓ Spicy Tofu	8.50
Lightly battered tofu with spicy tomato garlic sauce	
Tempura Assortment	13.50
2pcs of shrimp and 5 kinds of vegetables	
Vegetable Tempura Assortment	11.00
6 kinds of vegetables	
✓ Vegetable Gyoza	8.50
Battered vegetable stuffed spinach dumplings with garlic ponzu sauce	

## 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
2pcs of shrimp and 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
Tenzaru Soba	21.50

## SALAD

✓ Seaweed Salad	7.50
Soy sauce taste chopped seaweed mix, cucumber	
* Poke Sashimi Salad	22.00
Tuna, salmon, yellowtail, albacore, cucumber, onion, seaweed salad, cashew nuts, soy sauce dressing	
* 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	
Roasted Garlic Calamari Salad	16.50
Lightly battered calamari, mixed greens, cashew nuts, garlic ponzu mayo sauce	

## 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	36.00
Tuna, chutoro, salmon, yellowtail, shrimp, scallop, white fish, albacore, octopus, unagi and tamago on a bed of sushi rice	
* Sashimi Assortment	36.00
14 pieces of sashimi (tuna, salmon, yellowtail, albacore, scallop) and rice	
✓ Midori	16.50
Avocado & cucumber 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	18.50
With sea salt, 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	25.00
4 types of veggie kobachi, veggie tempura, soba w/ kombu jouyu sauce, 4pc avocado & cucumber roll, 2pc Inari (sweet bean curd), salad w/ house dressing	



\* : contains raw or undercooked food products

GF : Gluten free

✓ : Vegetarian



**Platinum Half Platter\* 130**

Fatty Tuna, Medium Fatty Tuna, Tuna, Salmon, Amberjack, Seabream, Snow 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, Chutoro, 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, Sunomono, sashimi

**Second Course**

6pc omakase nigiri sushi Served with aosa seaweed miso soup

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% of gratuity may be added to parties of 6 or more and to unsigned credit card slip. \$10 minimum for all credit card transactions. Please no split checks, 3 or more. Prices and menu are subject to change without notice.