



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

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

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## SMALL PLATES

<b>Agedashi Tofu</b>	8.50
4pcs of lightly battered tofu, grated radish, ginger, bonito flakes, mochi and dashi fish broth	
<b>Chicken Karaage</b>	12.00
Deep fried chicken marinated with sesame seeds, ginger and garlic	
✓GF <b>Edamame</b>	5.50
<b>Geoduck and Clam Butter</b>	12.00
Shiitake mushroom and green onion	
✓ <b>Goma-ae</b>	6.50
<b>Gyoza</b>	14.50
6pcs of pan-fried pork & veggie dumplings	
* <b>Kaki Fry</b>	19.50
Deep fried breaded oyster with Tartar sauce and Katsu sauce	
<b>Shishito Peppers</b>	10.00
Cayenne Miso Glazed topped with bonito flakes	
<b>Snow Crab Chawanmushi</b>	12.00
Savory egg custard, shiitake mushroom, mitsuba	
✓ <b>Spicy Tofu</b>	8.50
Lightly battered tofu with spicy tomato garlic sauce	
<b>Sunomono</b>	6.50
Add Octopus 8/ Add Shrimp 8/ Add Snow Crab 9	
<b>Tempura Assortment</b>	13.50
2pcs of shrimp and 5 kinds of vegetables	
✓ <b>Vegetable Gyoza</b>	8.50
Battered vegetable stuffed spinach dumplings with garlic ponzu sauce	
<b>Vegetable Tempura Assortment</b>	11.00
6 kinds of vegetables	
* <b>Yellowtail Jalapeno</b>	26.00
Red onion, cherry tomato, ponzu, olive oil, jalapeno	

## SOUP

<b>Manila Clam Miso</b>	7.00
<b>Tofu Miso</b>	3.00

## NOODLE

<b>Chicken Udon or Soba</b>	18.50
<b>Kake (plain) Udon or Soba</b>	15.50
<b>Kitsune Udon or Soba</b>	16.50
<b>Nabeyaki Udon</b>	22.50
Snow crab, clam, fishcake, spinach, egg, shiitake mushroom, inari, shrimp tempura	
<b>Niku (sukiyaki beef) Udon or Soba</b>	19.00
<b>Sansai Udon or Soba</b>	17.50
<b>Shrimp Tempura Udon or Soba</b>	17.50
<b>Tempura Udon or Soba</b>	19.50
2pcs of shrimp and 4 kinds of vegetables	
<b>Tenzaru Soba</b>	21.50
<b>Veggie Tempura Udon or Soba</b>	17.50
<b>Wakame (seaweed) Udon or Soba</b>	16.50

## SALAD

✓GF <b>Edamame Green Salad with Yellow House Dressing</b>	12.00
Edamame, vegetable yellow house dressing	
* <b>Poke Sashimi Salad</b>	22.00
Tuna, salmon, yellowtail, albacore, cucumber, onion, seaweed salad, cashew nuts, soy sauce dressing	
<b>Roasted Garlic Calamari Salad</b>	16.50
Lightly battered calamari, mixed greens, cashew nuts, garlic ponzu mayo sauce	
✓ <b>Seaweed Salad</b>	7.50
Soy sauce taste chopped seaweed mix, cucumber	
* <b>Snow Crab Salad</b>	22.00
Snow crab, avocado, tomato, mixed green, onion, and wasabi dressing	

## ENTRÉE FROM SUSHI BAR

Comes with miso soup. Add side salad \$2

* <b>Chirashi</b>	36.00
Tuna, chutoro, salmon, yellowtail, shrimp, scallop, white fish, albacore, octopus, unagi and tamago on a bed of sushi rice	
✓ <b>Midori</b>	16.50
Avocado & cucumber roll, cucumber roll, 2pc Inari (sweet bean curd). No miso soup	
* <b>Sashimi Assortment</b>	36.00
14 pieces of sashimi (tuna, salmon, yellowtail, albacore, scallop) and rice	
* <b>Sushi Assortment</b>	36.00
Tuna, salmon, yellowtail, shrimp, scallop, albacore, unagi, white fish and tuna roll	

## FROM CHUBO (KITCHEN)

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

<b>Black Cod "Saikyo-yaki"</b>	22.50
Marinated with homemade miso	
<b>Chicken Katsu</b>	16.50
Chicken cutlet	
<b>Chicken Teriyaki</b>	16.00
Shiokoji marinated chicken, housemade teriyaki sauce	
<b>Grilled Mackerel</b>	19.50
<b>Grilled Salmon</b>	19.50
With sea salt, topped with lemon and minced radish	
<b>Sukiyaki Beef and Tofu</b>	18.50
Simmered sukiyaki beef, tofu, onion, napa cabbage	
<b>Tonkatsu</b>	17.50
Center-cut fresh pork loin cutlet	
✓ <b>Veggie Premium Shokado Gozen</b>	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

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