



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



NIGIRI SUSHI AND SASHIMI*

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

		nigiri	sashimi
TUNA			
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
YELLOWTAIL			
Hamachi Toro	yellowtail belly	5.5	16.5
Hamachi	yellowtail	5	15
Kanpachi	amberjack	4	12
Shima Aji	jack mackerel	6	18
SALMON			
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
WHITE FISH			
Engawa	flounder muscle fin	8	24
Hirame	flounder	7.5	22.5
Kurodai	black sea bream	4.5	13.5
Shiromi	sea bream	6	18
MACKEREL			
Saba	mackerel	4	12
Aji	spanish mackerel	6	18
SHELLFISH			
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
EEL			
Anago	sea eel	6.5	19.5
Unagi	fresh water eel	5	15
Japan Unagi	fresh water eel from Japan	8	24
OTHERS			
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



ROLLS MENU

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

SMALL PLATES

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

SOUP

Manila Clam Miso	7.00
Tofu Miso	3.00

NOODLE

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

SALAD

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

ENTRÉE FROM SUSHI BAR

Comes with miso soup. Add side salad \$2

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

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