



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	6	18
WHITE FISH			
Engawa	flounder muscle fin	8	24
Hirame	flounder	7.5	22.5
Kinme	golden eye snapper	8.5	25.5
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

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ROLLS MENU

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

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	
*	Kurage Marinated with Ponzu	8.00
	Jellyfish marinated with Ponzu	
	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	24.00
	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	18.00
	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	
*	Salmon Don	35.00
	Salmon, salmon roe 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”	23.50
	Marinated with homemade miso	
	Chicken Katsu	18.50
	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	18.50
	Center-cut fresh pork loin cutlet	

✓	Veggie Premium Shokado Gozen	26.00
	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

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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 w/ snow crab, sashimi

Second Course

6pc omakase nigiri sushi Served with aosa seaweed miso soup

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