

Appetizers



<u>Sunomono Salad</u>	
Vegetable	6.50
Octopus, Prawn, Crab or Assorted	8.75
<u>Spinach Gomaae</u>	6.00
<i>(Chilled, blanched spinach in sesame sauce)</i>	
<u>Green Salad</u>	7.50
<i>(Served with our house ginger dressing)</i>	
<u>Seaweed Salad</u>	8.25
<i>(Four kinds of seaweed tossed in our house soy vinaigrette, served with heart of romaine lettuce)</i>	
<u>Smoked Salmon Salad</u>	14.50
<i>(Daikon radish and cucumber wrapped in cold smoked salmon, sitting in our house ginger dressing)</i>	
<u>Edamame</u>	5.50
<i>(Poached green soy beans with sea salt)</i>	
<u>Takoyaki</u>	8.00
<i>(Deep fried Octopus Balls with our house made mayo and Takoyaki sauce. Seaweed powder and dried bonito flakes on top)</i>	
<u>Yakitori</u>	8.50
<i>(Chicken skewers (2) with teriyaki sauce)</i>	
<u>Gyoza</u>	8.50
<i>(House made pan-fried Japanese pork dumplings)</i>	
<u>Soft Shell Crab</u>	13.50
<i>(Deep fried soft shell crab. Served with ponzu sauce)</i>	
<u>Spicy Grilled Tuna</u>	14.00
<i>(Local albacore tuna steak dusted in cajun spices, grilled to your liking and served with our spicy mayo dip)</i>	
<u>Teppan Style Prawns and Scallops</u>	17.00
<i>(Sauteed prawns, scallops and mushrooms, served with ginger dipping sauce)</i>	
<u>Steamed Rice</u>	2.50
<u>Miso Soup</u>	3.00

Tempura & Age-Mono

Tempura

Vegetable	13.00
Yam	13.00
Avocado	14.00
Prawn (5pc)	15.00
Mixed (Prawn, White Fish and Vegetable)	16.00
Spicy Prawn (6pc)	16.00
Seafood Tempura (Lobster, prawns, white fish, yellowtail, salmon, tuna, fish cake and vegetables)	21.00

Agedashi Tofu 5.75
(Deep fried tofu served in light soy fish broth)

Japanese Vegetable Croquette (2pc) 7.50
(Vegetable Croquette with Tonkatsu sauce and mixed greens)

Chicken Kara-age 11.00
(Boneless chicken marinated then deep fried)

Tonkatsu (Deep fried breaded pork) 18.50

Chicken Katsu (Deep fried breaded chicken) 18.50

Teriyaki

(Served with bean sprouts and eggplant)

<u>Chicken</u>	18.00
<u>Beef (5oz Sirloin Steak)</u>	19.50
<u>Sockeye Salmon</u>	19.50

Donburi & Jyu-Mono

(Items served on a bed of steamed rice)

<u>Ten Don (Tempura)</u>	Vegetable	15.50
	Prawn (5pc)	17.50
	Mixed (Prawn, White Fish & Vegetable)	18.50

Chicken Teriyaki Don 19.50

Beef Teriyaki Don (5oz Sirloin Steak) 21.00

Salmon Teriyaki Don 21.00

Katsu Don 19.50

(Deep fried breaded pork topped with lightly cooked egg and onions)

Una Jyu (BBQ fresh water eel) 22.00



Noodles



<u>Kake Soba or Udon</u> <i>(Soba-buckwheat noodle or udon-wheat noodle served hot in traditional soup)</i>	10.50
<u>Tempura Soba or Udon</u> <i>(Same as above, served with mixed tempura floating on top)</i>	19.75
<u>Zaru Soba or Udon</u> <i>(Cold noodles with dipping sauce)</i>	10.50
<u>Ten Zaru Soba or Udon</u> <i>(Cold noodles with dipping sauce, mixed tempura aside)</i>	19.75
<u>Yakisoba</u> <i>(Stir-fried noodles with beef, cabbage, carrot and onion)</i>	17.00
<u>Tokyo Ramen</u> <i>(Medium thickness ramen noodles in Tokyo ramen broth. Topped with braised pork belly, menma – bamboo shoot, Naruto – fishcake, wakame and chopped green onions)</i>	17.00

Sashimi

Sliced fish served raw, cooked or marinated

Smoked Tuna Tataki	15.00
Tuna Sashimi	19.00
Salmon Sashimi	19.00
Toro Sashimi	19.00
Tuna and Salmon Sashimi	20.00
Yellowtail Sashimi	21.00
Assorted Sashimi	28.00

Nigiri (Pieces)

All Nigiri have wasabi between the fish and the rice, except **

Dashimaki Tamago **	3.00	Prawn	4.50
Sweet Bean Curd (<i>Inari</i>) **	4.00	Sweet Raw Prawn	4.50
Mackerel	4.00	Red Tuna	4.75
Octopus	4.00	Sea Bream (<i>Red snapper</i>)	4.75
Squid	4.00	Yellowtail	4.75
Scallop	4.00	Sea Eel **	4.75
Surf Clam	4.00	Fresh Water Eel **	4.75
Tuna (<i>Albacore</i>)	4.00		
Toro (<i>Tuna belly</i>)	4.00	Smelt Roe	4.75
Smoked Tuna Tataki	4.00	Salmon Roe	4.75
Sockeye Salmon	4.00	Flying Fish Roe	4.75
		- add Quail's egg	+0.75

Omakase Nigiri Platter	31.00
<i>(Chef's choice of nine assorted pieces of nigiri sushi + Albacore Tuna Roll)</i>	

Chirashi


Items served on a bed of sushi Rice.

Kashi (<i>Arranged artfully</i>)	31.00
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Maki Sushi (Rolls)

W -- Wasabi inside the roll



Kappa (<i>Cucumber, sesame</i>) (6 pc) W	3.75
Oshinko (<i>Japanese pickled radish, sesame</i>) (6 pc)	3.75
Natto (<i>Fermented soy bean</i>) (6 pc)	3.75
Umeshiso (<i>Plum, shiso leaf, cucumber, sesame</i>) (6 pc)	3.75
Asparagus (6 pc)	3.75
Avocado (6 pc)	4.50
Kanpyo (<i>Gourd</i>) (6 pc)	4.50
Sockeye Salmon (6 pc) W	5.50
Albacore Tuna (6 pc) W	5.50
Spicy Tuna (6pc)	5.50
Spicy Scallop (6 pc)	5.50
Negi Toro (<i>Tuna belly, green onion</i>) (6 pc) W	6.00
Negi Hamachi (<i>Yellowtail, green onion</i>) (6pc) W	6.00
Una-kyu (<i>BBQ fresh water eel, cucumber, sesame</i>) (6 pc)	6.00
Ana-kyu (<i>Sea eel, cucumber, sesame</i>) (6 pc)	6.00
Red Tuna (6 pc) W	6.00
Spicy Crab (6pc)	6.50
<u>Vegetable</u> (8 pc)	7.00
(<i>Carrot, cucumber, avocado, asparagus, sesame</i>)	
<u>Salmon Skin</u> (8 pc)	7.00
(<i>Crispy salmon skin, pickled radish, dried bonito, mayo, sesame</i>)	
<u>Yam Tempura</u> (8 pc)	8.00
(<i>Tempura yam, avocado, cucumber, pickled radish, mayo, sesame</i>)	
<u>Lobster Chop</u> (6 pc)	8.50
(<i>Lobster meat mixed with miso-mayo and roe, sesame</i>)	
<u>Pacific</u> (8 pc) with roe	9.75
(<i>Smoked salmon, cream cheese, fish cake, cucumber, pickled radish, sesame</i>)	
<u>Prawn Tempura</u> (8 pc) with roe	10.00
(<i>Tempura prawn, avocado, cucumber, pickled radish, mayo, sesame</i>)	
<u>Real Crab California</u> (8 pc) with roe	11.00
(<i>Real Crab, avocado, cucumber, mayo, sesame</i>)	
	* With Imitation Crab -- 9.00
<u>Real Crab Campbell River</u> (8 pc) with roe	12.00
(<i>Real Crab, smoked salmon, avocado</i>	
<i>Cucumber, mayo, sesame</i>)	* With Imitation Crab -- 10.00
<u>Cone Style</u>	6.00

Specialty Rolls

W -- Wasabi inside the roll

<u>Tanuki de roll</u> (5pc) W <i>(Red tuna, tempura bits, radish sprouts, pickled radish, shiso leaf, sesame)</i>	9.50
<u>Volcano roll</u> (5 pc) <i>(Extra spicy tuna, tempura bits, radish sprouts, spicy mayo lava, sesame)</i>	9.50
<u>Spider Roll</u> (4 lg. pc) <i>(Deep fried soft shell crab, cucumber, pickled radish smelt roe, mayo and sesame seeds)</i>	11.00
<u>Dynamite roll</u> (8 pc) <i>(Spicy tempura prawn, avocado, cucumber, pickled radish, chili sauce, nanami-Japanese chili pepper, sesame)</i>	11.00
<u>Sunset roll</u> (8 pc) <i>(Smoked salmon on the outside with tuna, dashimaki tamago, flying fish roe, avocado and mayo, sesame on the inside)</i>	15.00
<u>Kamikaze roll</u> (4 ex lg. pc) <i>(Spicy dungeness crab*, spicy tempura prawn, avocado, cucumber, radish sprout, chili sauce, nanami-Japanese chili pepper, sasame, with spicy mayo drizzled over roll)</i>	15.00
<u>Coast to Coast roll</u> (8 lg. pc) <i>(Lobster chop, dungeness crab*, smoked salmon, dashimaki tamago, asparagus, sesame)</i>	18.50
<u>Futomaki</u> (8 ex lg. pc) <i>(Prawn, dashimaki tamago, fresh water eel, cucumber, mushroom, fish flake, gourd strip, pickled radish, sesame)</i>	18.50

Make It A Combo + 10.50

Add miso soup, rice and your choice of sunomono salad (vegetable, octopus, prawn, crab or assorted)

