



Appetizers

<u>Sunomono Salad</u>	
Vegetable	7.00
Octopus, Prawn, Crab or Assorted	8.75
<u>Spinach Gomaae</u>	6.50
<i>(Chilled, blanched spinach in sesame sauce)</i>	
<u>Green Salad</u>	8.50
<i>(Served with our house ginger dressing)</i>	
<u>Seaweed Salad</u>	9.00
<i>(Four kinds of seaweed tossed in our house soy vinaigrette, served with heart of romaine lettuce)</i>	
<u>Smoked Salmon Salad</u>	15.00
<i>(Daikon radish and cucumber wrapped in cold smoked salmon, sitting in our house ginger dressing)</i>	
<u>Edamame</u>	6.00
<i>(Poached green soy beans with sea salt)</i>	
<u>Takoyaki</u>	8.50
<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>	10.00
<i>(Grilled Chicken & Green onion with our house teriyaki sauce)</i>	
<u>Gyoza (Pan fry or Deep fry)</u>	8.75
<i>(Japanese pork dumplings with our house gyoza sauce)</i>	
<u>Soft Shell Crab</u>	14.50
<i>(Deep fried soft shell crab. Served with ponzu sauce)</i>	
<u>Spicy Grilled Tuna</u>	14.50
<i>(Local albacore tuna steak dusted in cajun spices, grilled to your liking and served with our house spicy mayo dip)</i>	
<u>T Teppan Style Prawns and Scallops</u>	18.00
<i>(Sauteed prawns, scallops and mushrooms, served with ginger dipping sauce)</i>	
<u>Steamed Rice</u>	3.00
<u>Miso Soup</u>	3.00

Tempura & Age-Mono

Tempura

Vegetable	14.00
Yam	13.50
Avocado	14.00
Prawn (5pc)	15.00
Mixed (Prawn, White Fish and Vegetable)	17.50
Spicy Prawn (6pc)	16.50
Seafood Tempura (Lobster, prawns, white fish, yellowtail, salmon, tuna, fish cake and vegetables)	22.00

Agedashi Tofu 8.00
(Deep fried tofu served in light soy fish broth)

Spicy Agedashi Tofu 12.00
(Agedashi Tofu with addicting mild spicy chili oil, with crunchy garlic on top.)

Japanese Vegetable Croquette (2pc) 8.00
(Vegetable Croquette with Tonkatsu sauce and mixed greens)

Chicken Kara-age 13.00
(Boneless chicken marinated then deep fried)

Tonkatsu (Deep fried breaded pork) 19.00

Chicken Katsu (Deep fried breaded chicken) 19.50

Teriyaki

(Served with bean sprouts and Grilled Veg)


<u>Chicken</u>	18.50
<u>Beef (5oz Sirloin Steak)</u>	20.50
<u>Sockeye Salmon</u>	20.50

Donburi & Jyu-Mono

(Items served on a bed of steamed rice)

<u>Ten Don (Tempura)</u>	Vegetable	16.50
	Prawn (5pc)	18.50
	Mixed (Prawn, White Fish & Vegetable)	19.00
<u>Chicken Teriyaki Don</u>		19.50
<u>Beef Teriyaki Don (5oz Sirloin Steak)</u>		22.00
<u>Salmon Teriyaki Don</u>		22.00
<u>Katsu Don</u>		20.50
<i>(Deep fried breaded pork topped with lightly cooked egg and onions)</i>		
<u>Una Jyu (BBQ fresh water eel)</u>		23.00





Noodles

<u>Kake Soba or Udon</u> <i>(Soba-buckwheat noodle or udon-wheat noodle served hot in traditional soup)</i>	11.00
<u>Tempura Soba or Udon</u> <i>(Same as above, mixed tempura aside)</i>	20.50
<u>Zaru Soba or Udon</u> <i>(Cold noodles with dipping sauce)</i>	11.00
<u>Ten Zaru Soba or Udon</u> <i>(Cold noodles with dipping sauce, mixed tempura aside)</i>	20.50
<u>Yakisoba</u> <i>(Stir-fried noodles with beef, cabbage, carrot and onion)</i>	18.50
<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>	18.50

Sashimi

Sliced fish served raw, cooked or marinated

Smoked Tuna Tataki	15.50
Tuna Sashimi	19.00
Salmon Sashimi	20.50
Toro Sashimi	19.50
Tuna and Salmon Sashimi	21.00
Yellowtail Sashimi	23.00
Assorted Sashimi	29.00

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	4.50	Red Tuna	4.75
Octopus	4.50	Sea Bream (<i>Red snapper</i>)	5.00
Squid	4.00	Yellowtail	5.00
Scallop	4.50	Fresh Water Eel **	4.75
Surf Clam	4.00		
Tuna (<i>Albacore</i>)	4.25	Smelt Roe	4.75
Toro (<i>Tuna belly</i>)	4.50	Salmon Roe	5.00
Smoked Tuna Tataki	4.50	Flying Fish Roe	5.00
Sockeye Salmon	4.50	- add Quail's egg	+0.75

Omakase Nigiri Platter	32.00
<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>)	32.00
------------------------------------	-------



Maki Sushi (Rolls)

W -- Wasabi inside the roll

Kappa (<i>Cucumber, sesame</i>) (6 pc) W	4.00
Oshinko (<i>Japanese pickled radish, sesame</i>) (6 pc)	4.00
Natto (<i>Fermented soy bean</i>) (6 pc)	4.50
Umeshiso (<i>Plum, shiso leaf, cucumber, sesame</i>) (6 pc)	4.50
Asparagus (6 pc)	4.50
Avocado (6 pc)	5.00
Kanpyo (<i>Gourd</i>) (6 pc)	5.00
Albacore Tuna (6 pc) W	6.00
Sockeye Salmon (6 pc) W	6.50
Spicy Tuna (6pc)	6.50
Spicy Scallop (6 pc)	6.50
Negi Toro (<i>Tuna belly, green onion</i>) (6 pc) W	6.75
Negi Hamachi (<i>Yellowtail, green onion</i>) (6pc) W	7.00
Una-kyu (<i>BBQ fresh water eel, cucumber, sesame</i>) (6 pc)	6.50
Red Tuna (6 pc) W	7.00
Spicy Crab (6pc)	7.00
<u>Vegetable</u> (8 pc) (<i>Carrot, cucumber, avocado, asparagus, sesame</i>)	8.00
<u>Salmon Skin</u> (8 pc) (<i>Crispy salmon skin, pickled radish, dried bonito, mayo, sesame</i>)	8.50
<u>Yam Tempura</u> (8 pc) (<i>Tempura yam, avocado, cucumber, pickled radish, mayo, sesame</i>)	8.50
<u>Lobster Chop</u> (6 pc) (<i>Lobster meat mixed with miso-mayo and roe, sesame</i>)	8.75
<u>Pacific</u> (8 pc) with roe (<i>Smoked salmon, cream cheese, fish cake, cucumber, pickled radish, sesame</i>)	10.00
<u>Prawn Tempura</u> (8 pc) with roe (<i>Tempura prawn, avocado, cucumber, pickled radish, mayo, sesame</i>)	10.50
<u>Real Crab California</u> (8 pc) with roe (<i>Real Crab, avocado, cucumber, mayo, sesame</i>)	11.50
* With Imitation Crab -- 9.00	
<u>Real Crab Campbell River</u> (8 pc) with roe (<i>Real Crab, smoked salmon, avocado Cucumber, mayo, sesame</i>)	12.50
* With Imitation Crab -- 10.00	
<u>Cone Style</u>	7.00

Specialty Rolls

W -- Wasabi inside the roll

<u>Tanuki de roll</u> (5pc) W (Tuna, tempura bits, radish sprouts, pickled radish, shiso leaf, sesame)	10.50
<u>Volcano roll</u> (5 pc) (Extra spicy tuna, tempura bits, radish sprouts, spicy mayo lava, sesame)	10.50
<u>Spider Roll</u> (4 lg. pc) (Deep fried soft shell crab, cucumber, pickled radish smelt roe, mayo and sesame seeds)	11.50
<u>Dynamite roll</u> (8 pc) (Spicy tempura prawn, avocado, cucumber, pickled radish, chili sauce, nanami-Japanese chili pepper, sesame)	11.50
<u>Sunset roll</u> (8 pc) (Smoked salmon on the outside with tuna, dashimaki tamago, flying fish roe, avocado and mayo, sesame on the inside)	16.00
<u>Kamikaze roll</u> (6 pc) (Spicy dungeness crab*, spicy tempura prawn, avocado, cucumber, radish sprout, chili sauce, nanami-Japanese chili pepper, sasame, with spicy mayo drizzled over roll)	16.00
<u>Coast to Coast roll</u> (8 lg. pc) (Lobster chop, dungeness crab*, smoked salmon, dashimaki tamago, asparagus, sesame)	19.50
<u>Futomaki</u> (8 ex lg. pc) (Prawn, dashimaki tamago, fresh water eel, cucumber, mushroom, fish flake, gourd strip, pickled radish, sesame)	20.00

Make It A Combo + 11.00

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

