

Appetizers

Sunomono Salad

Vegetable

7.50

Octopus, Prawn or Crab

8.75

Assorted

8.75

Glass noodles, seaweed & cucumber with housemade vinegar dressing

Edamame

6.50

Spinach Gomaae

7.00

Chilled, blanched spinach in sesame sauce

Green Salad

9.00

Served with our house ginger dressing

Seaweed Salad

9.50

Four kinds of seaweed tossed in our house soy vinaigrette, served with heart of romaine lettuce

Smoked Salmon Salad

15.00

Daikon radish and cucumber wrapped in cold smoked salmon, sitting in our house ginger dressing

Smoked Salmon Salad



Spicy Grilled Tuna

Takoyaki (6pcs)

8.50

Deep fried Octopus Balls with mayo and Takoyaki sauce. Seaweed powder and dried bonito flakes on top

Yakitori

11.00

Grilled Chicken & Green onion with our house teriyaki sauce

Gyoza

9.00

(Pan fry or Deep fry / 5pcs)

Japanese pork dumplings with our house gyoza sauce

Japanese Vegetable Croquette (2pcs)

8.50

Vegetable Croquette with Tonkatsu sauce and mixed greens

Spicy Grilled Tuna

15.00

Local albacore tuna steak dusted in cajun spices, grilled to your liking and served with our house spicy mayo dip

Teppan Prawns & Scallops

18.50

Sauteed prawns, scallops and mushrooms, served with our house ginger sauce

Steamed Rice

3.00

Miso Soup

3.00



Tempura & Fried

Vegetable Tempura 15.00

Yam Tempura 15.00

Avocado Tempura 15.00

Prawn Tempura (6pcs) 16.00

Spicy Prawn Tempura (6pcs) 17.00

Mixed Tempura 18.00

Prawn (3pcs), white fish (2pcs) and vegetable (5pcs)

Seafood Tempura 23.00

Lobster, prawns, white fish, yellowtail, salmon, tuna and vegetables (4pcs)

Agedashi Tofu 8.50

Deep fried tofu in light soy fish broth

Spicy Agedashi Tofu 12.50

Agedashi Tofu with addictive mild chili oil, topped with crunchy garlic in light soy fish broth

Spicy Agedashi Tofu



Soft Shell Crab 15.00

Deep fried soft shell crab. Served with our house ponzu sauce

Chicken Kara-age 14.00

Japanese fried chicken with spicy mayo

Tonkatsu 20.00

Deep fried breaded pork

Chicken Katsu 20.00

Deep fried breaded chicken

Mixed Tempura



Teriyaki

Served with bean sprouts and fried veg



Teriyaki Chicken

Chicken 18.50

Beef 21.50

Sockeye Salmon 21.50

Donburi

Served on a bed of steamed rice

Ten Don

Tempura over rice with sweet soy sauce

Vegetable Ten Don (7pcs) 17.50

Prawn Ten Don (6pcs) 19.50

Mixed Ten Don 20.00

Prawn (3pcs) and vegetable (4pcs)

Others

Katsu Don 22.00

Deep fried breaded pork topped with lightly cooked egg and onions

Una Jyu 25.00

BBQ fresh water eel

Teriyaki Don

Served with bean sprouts, topped with homemade teriyaki sauce

Chicken Teriyaki Don 20.00

Beef Teriyaki Don 23.00

Salmon Teriyaki Don 23.00

Katsu Don



Noodles

Tokyo Ramen

Kake Soba or Udon

13.00

Soba-buckwheat noodle or udon-wheat noodle served hot in traditional soup

Tempura Soba or Udon

23.00

Same as above, served with mixed tempura floating on top

Zaru Soba or Udon

13.00

Cold noodles with dipping sauce

Ten Zaru Soba or Udon

23.00

Cold noodles with dipping sauce, mixed tempura aside

Yakisoba

19.50

Stir-fried noodles with beef, bean sprouts, cabbage, carrot and onion



Tokyo Ramen

19.50

Medium thickness ramen noodles in Tokyo ramen broth. Topped with braised pork belly, menma – bamboo shoot, Naruto – fishcake, wakame and chopped green onions

Ten Zaru Soba



Sashimi

Sliced fish served raw, cooked or marinated

Assorted Sashimi



Smoked Tuna Tataki Sashimi (5pcs)	16.00	Tuna and Sockeye Salmon Sashimi (5pcs each)	21.50
Tuna Sashimi (9pcs)	19.00	Yellowtail Sashimi (9pcs)	24.00
Sockeye Salmon Sashimi (9pcs)	21.00	Bluefin Tuna / Red Tuna Sashimi	
		Ask your server for availability and pricing	
Toro Sashimi (9pcs)	20.00	Assorted Sashimi (5 kinds, 3 pcs each)	30.00

Chirashi

Kashi 33.00

Chef's choice of assorted fresh fish and seafood, served over sushi rice.

Kashi



Nigiri

Priced per piece



Omakase Nigiri Platter

Dashimaki Tamago	3.00
Sweet Bean Curd (Inari)	4.50
Mackerel	4.50
Octopus	4.50
Squid	4.50
Scallop	4.50
Surf Clam	4.00

Bluefin Tuna / Red Tuna

Ask your server for availability and pricing

Albacore Tuna **4.25**

Toro (Tuna Belly) **4.50**

Smoked Tuna Tataki **4.50**

Sockeye Salmon **4.50**

Prawn **4.50**

Sweet Raw Prawn **4.50**

Sea Bream (Red snapper) **5.00**

Yellowtail **5.00**

Fresh Water Eel **4.75**

Smelt Roe **4.75**

Salmon Roe **5.00**

Flying Fish Roe **5.00**

Quail Egg (add-on) **+0.75**

Can be added to Smelt Roe, Salmon Roe, or Flying Fish Roe

Omakase Nigiri Platter **33.00**

Chef's choice of nine assorted pieces of nigiri sushi + Omakase Roll

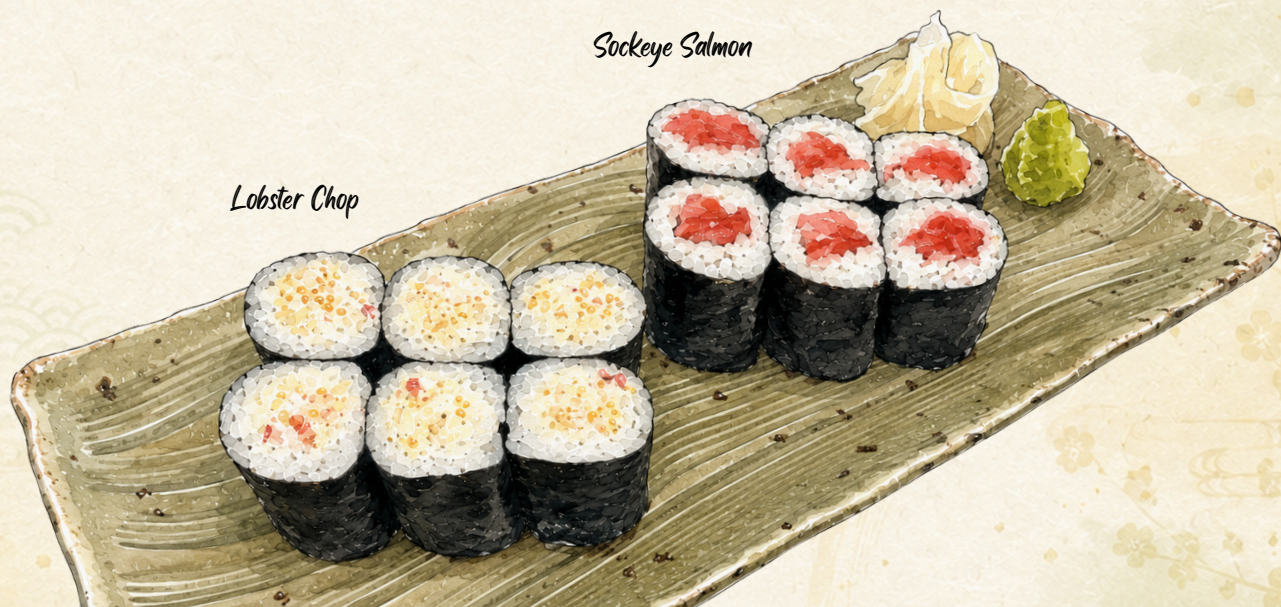
Maki Sushi

Seaweed outside, 6 pcs

Asparagus	5.00	Sockeye Salmon	7.00
Asparagus with mayo			
Avocado	5.00	Spicy Tuna	7.00
		Tuna with spicy mayo and roe	
Kappa	5.00	Spicy Scallop	7.50
Cucumber and sesame		Scallop with spicy mayo and roe	
Oshinko	5.00	Spicy Crab	7.50
Japanese pickled radish, sesame		Crab with spicy mayo and roe	
Natto	6.00	Lobster Chop	9.00
Fermented soybeans with green onion		Lobster meat mixed with miso-mayo and roe, sesame	
Umeshiso	6.00	Negi Toro	7.50
Plum, shiso leaf, cucumber, sesame		Tuna belly, green onion	
Kanpyo	6.00	Negi Hamachi	8.00
Gourd		Yellowtail, green onion	
Albacore Tuna	6.50	Una-kyu	7.00
		BBQ fresh water eel, cucumber, sesame	

Bluefin Tuna / Red Tuna

Ask your server for availability and pricing



Sushi Rolls

Rice outside, 8 pcs

Real Crab Campbell River Roll



Vegetable 8.50

Carrot, cucumber, avocado, asparagus, sesame

Salmon Skin 9.50

Crispy salmon skin, pickled radish, dried bonito, mayo, sesame

Yam Tempura 9.00

Tempura yam, avocado, cucumber, pickled radish, mayo, sesame

Pacific with Roe 10.50

Smoked salmon, cream cheese, fish cake, cucumber, pickled radish, sesame

Prawn Tempura with Roe 10.50

Tempura prawn, avocado, cucumber, pickled radish, mayo, sesame

Cone Style 8.00

Choose any filling from Maki Sushi or Sushi Rolls

Lunch Spicy Tuna 11.00

Spicy tuna, avocado and cucumber

Lunch Spicy Scallop 11.50

Spicy scallop, avocado and cucumber

Lunch Spicy Crab 12.50

Spicy crab, avocado and cucumber

California with Roe

Real Crab 12.50

Imitation Crab 9.00

Real or imitation crab, avocado, cucumber, mayo, sesame

Campbell River with Roe

Real Crab 13.50

Imitation Crab 10.00

Real or imitation crab, smoked salmon, avocado, cucumber, mayo, sesame

Keena 12.50

Spicy crab, tempura bits, avocado, sesame

Prawn Tempura Roll



Specialty Rolls

Tanuki de Roll (5pcs)

11.00

Tuna, tempura bits, radish sprouts, pickled radish, shiso leaf, sesame

Volcano Roll (5pcs)

11.00

Spicy tuna, chili sauce, tempura bits, radish sprouts, spicy mayo lava, sesame

Spider Roll (4 Lg pcs)

12.00

Deep fried soft shell crab, cucumber, pickled radish smelt roe, mayo and sesame seeds

Dynamite Roll (8pcs)

12.00

Spicy tempura prawn, avocado, cucumber, pickled radish, chili sauce, nanami-Japanese chili pepper, sesame



Volcano Roll



Sunset Roll

Sunset Roll (8pcs)

17.00

Smoked salmon on the outside with tuna, dashimaki tamago, flying fish roe, avocado, mayo, and sesame

Kamikaze Roll (6pcs)

17.00

Spicy crab, spicy tempura prawn, avocado, cucumber, radish sprout, chili sauce, nanami-Japanese chili pepper, sesame, topped with spicy mayo

Coast to Coast Roll (8 Lg pcs)

20.00

Lobster chop, crab, smoked salmon, dashimaki tamago, asparagus, sesame

Futomaki (8 Extra Lg pcs)

21.50

Prawn, dashimaki tamago, fresh water eel, cucumber, mushroom, fish flake, gourd strip, pickled radish, sesame

Make It a Combo

+11.00

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