

Platters

*Honoo *Assorted Spicy Gunkan & Rolls* 39.00
1 Gunkan ea. of Spicy Crab, Spicy White Fish & Spicy Salmon
1 Roll ea. of Spicy Scallop, Spicy Tuna & Spicy Yellowtail

*Temaki Honnin *Traditional Home Style Hand Rolls* 38.00
2 ea. of Tuna, Salmon, Yellowtail, White Fish & Silver Skin Fish

*Sushi *7 Pieces & 1 Roll* 39.00

*Sushi Deluxe *10 Pieces & 1 Roll* 47.00

*Sashimi *12 Pieces* 44.00

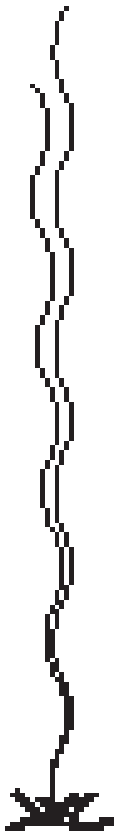
*Sashimi Deluxe *18 Pieces* 55.00

*Sushi Sashimi Combination 59.00

*Ise Ebi Sashimi *Whole Maine Lobster Sashimi* 70.00

*Blue Ribbon Special *Very Special Platter* 300.00

*Toshi's Choice *Omakase* ..... *(minimum per person)* 150.00



Salads

Wakame 11.00
Seaweed with Sesame Dressing

Kaiso Moriawase 18.00
Mixed Seaweed with Sumiso Sauce

House Salad 17.00
Lettuce, Avocado, Carrot & Watercress

Tofu & Seaweed 16.00
Kaiware, Lemon, Ginger & Soy

Kale Salad 19.00
Avocado, Quinoa, Cucumber, Carrot,Cilantro & Yuzu-Miso Dressing

** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions. If you have a food allergy, please notify us.*

HAKOZUSHI BOX SUSHI

* MAGURO AVOCADO *TUNA & AVOCADO*	25.00
UNAGI AVOCADO *EEL & AVOCADO*	29.00

MAKI* SPECIAL ROLLS

CALIFORNIA	
WITH KANIKAMA *CRABSTICK*	12.50
WITH BLUE CRAB *INSIDE OUT*	17.50
WITH LOBSTER *INSIDE OUT*	29.50
SPICY TUNA & TEMPURA FLAKES *CUCUMBER*	16.50
ENOKI & HAMACHI *YELLOWTAIL & STRAW MUSHROOMS*	15.50
KYURI SPECIAL *EEL, CRABSTICK, CUCUMBER & AVOCADO*	18.50
SAKE KAWA *SALMON SKIN*	12.50
BLUE RIBBON *1/2 LOBSTER, SHISO & BLACK CAVIAR*	38.50
NEGI HAMA *YELLOWTAIL & SCALLION*	15.50
DRAGON *EEL, AVOCADO & RADISH SPROUTS*	25.50
NIJI *SEVEN COLOR RAINBOW*	31.50
YASAI *MIXED VEGETABLE*	15.50
SPICY CRAB ROLL *BLUE CRAB & SHISO*	19.00
SALMON & AVOCADO ROLL	15.00
KARAI KAIBASHIRA *SPICY SCALLOP & SMELT ROE*	20.00
SAKANA SAN SHU *YELLOWTAIL, TUNA & SALMON*	18.50
SAKE IKURA *SALMON & SALMON ROE*	22.50
SPICY LOBSTER ROLL	19.50
KAKI FRI *FRIED OYSTER & LETTUCE*	21.50
EBI TEMPURA *FRIED SHRIMP, RADISH SPROUTS & AVOCADO*	19.00

YASAI VEGETABLE ROLLS

YAMA GOBO *SMALL BURDOCK*	12.50
NORIMAKI *SQUASH*	12.50
SHIITAKE *BLACK MUSHROOM*	12.50
ENOKI *STRAW MUSHROOM*	12.50
KYURI *CUCUMBER*	12.50
AVOCADO	14.50
NATTO *FERMENTED BEANS*	12.50
TAKUWAN *PICKLED RADISH*	12.50
UME SHISO *PICKLED PLUM & SHISO*	14.50

SEAFOOD

ATLANTIC SALMON *BEAN SPROUTS, WATERCRESS & TERIYAKI SAUCE*	39.00
MISO LOBSTER *STEAMED WITH MISO BUTTER 1 ½ LBS*	M/P
UNADON *BROILED EEL, RICE & PICKLES*	38.00

MEAT

N.Y. STRIP STEAK *MISO PEPPER SAUCE*	64.00
GRILLED ½ CHICKEN *BOK CHOI, ROAST POTATO & TERIYAKI SAUCE*	37.00
FRIED CHICKEN *WASABI & HONEY*	36.00
OXTAIL FRIED RICE *DAIKON, SHIITAKE & BONE MARROW*	42.00

VEGETABLES

WILD MUSHROOM ROAST *SEA SALT & HERBS*	24.00
*VEGETABLE FRIED RICE *CARROT, WILD MUSHROOM, BEAN SPROUTS, GINGER, CILANTRO, SCALLION, FRIED POACHED EGG & CHILI USUKUCHI SAUCE*	29.00
SAUTEED BOK CHOI	12.00
SAUTEED BEAN SPROUTS & WATERCRESS	12.00

** CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.*
IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.

SUSHI* AND SASHIMI*

TAIHEIYO PACIFIC OCEAN

BINNAGA *ALBACORE*	6.50
EBI *COOKED SHRIMP*	5.50
TAKO *OCTOPUS*	6.00
KAIBASHIRA *SEA SCALLOP*	7.50
MADAI *JAPANESE RED SNAPPER*	6.00
MASAGO *SMELT ROE*	6.25
HAMACHI *YELLOWTAIL*	7.00
KANPACHI *AMBERJACK*	7.50
KANIKAMA *CRABSTICK*	5.00
KANI *BLUE CRAB*	7.50
TAMAGO *SWEET EGG*	5.50
MASU-NO-SUKE *KING SALMON*	10.75
HAMACHI & SERRANO PEPPER	7.25
MASU *TASMANIAN SEA TROUT*	8.50

TAISEIYO ATLANTIC OCEAN

OTORO *BLUE FIN TUNA BELLY*	18.00
SAKE *SALMON*	7.00
YAKI SALMON *SEARED*	7.00
SAKE TORO *SEARED SALMON BELLY*	8.00
HIRAME *FLUKE*	6.50
ENGAWA *FLUKE FIN*	6.25
MAGURO *TUNA*	7.00
ZUKE MAGURO *SOY MARINATED TUNA*	7.25
SAWARA *SPANISH MACKEREL*	6.00
YARIIKA *SQUID*	5.75
UNAGI *FRESH WATER EEL*	8.00
IKURA *SALMON ROE*	10.00
MUSHI ISE EBI *COOKED LOBSTER*	10.00
KARAI ISE EBI *SPICY LOBSTER WITH EGG WRAPPER*	12.00



EXTRAS

UDAMA QUAIL EGG +$1.25 MASAGO SMELT ROE +$3.25 AVOCADO +$1.25 KYURI CUCUMBER +$1.00 SHISO MINT LEAF +$1.00
SPICY SMELT ROE +$1.50 INSIDE OUT +$2.00 MAKI ROLL +$3.00 TEMAKI HANDROLL +$3.00
CUCUMBER WRAP +$3.00 AVOCADO WRAP +$6.00

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Appetizers

Bonsai Tree *Crabstick, Avocado, Masago & Kaiware Wrapped in Cucumber*	12.50
Edamame *Steamed Soy Beans with Sea Salt*	13.00
Shishito Peppers *Roasted with Sea Salt*	17.00
Grilled Avocado *With Wasabi Ponzu*	10.00
Phoenix *Mixed Vegetables Wrapped in Cucumber & Avocado*	18.00
Cauliflower Tempura *With Sweet Miso & Chili dipping Sauces*	19.00
Una Kyu *Eel Wrapped in Cucumber*	21.00
Oshinko *Assorted Pickles*	15.00
*Crispy Rice *Spicy Tuna with Avocado, Serrano Pepper & Eel Sauce*	29.00
*Hamachi Tartare *Yellowtail Tartare with Quail Egg*	25.00
*Sake Tartare *Salmon Tartare with Quail Egg*	25.00
*Usuzukuri *Thinly Sliced Fluke with Vinegar Sauce*	28.00
*Kanpachi Usuzukuri *Thinly Sliced Amberjack with Yuzu Pepper*	29.50
*Hamachi & Serrano Pepper *Thinly Sliced Yellowtail with Serrano & Ponzu*	29.50
*Zuke Maguro Sashimi *Soy MArinated Tuna with Onion Ponzu, Garlic & Sesame*	29.00

Appetizers

Popcorn Shrimp	27.00
Fried Chicken Wings	22.00
Yaki Hama *Baked Clams with Miso Butter, Panko & Scallions*	19.00
Wagyu Gyoza *Crispy Fried Wagyu Beef & Shiitake Mushroom Dumplings with Chili Garlic Sauce*	26.00
Gindara Saikyoyaki *Miso Marinated Black Cod*	38.00
Dynamite *Sea Scallop with Mushroom & Smelt Roe*	27.00
Grilled Lamb Chop *Butter Nut Squash Puree with Aka Miso Sauce*	31.00
Ika Shoga *Sauteed Squid with Ginger, Garlic, Chili, & Cilantro*	23.00

Sunomono

Kani Sunomono *Blue Crab Wrapped in Cucumber with Vinegar Sauce*	27.00
*Mixed Sunomono *Assorted Seafood in Vinegar Sauce*	22.00
Tako Sunomono *Octopus in Vinegar Sauce*	24.00

Osuimono Soups

Miso	9.00
Karai Sakana *Spicy Seafood*	24.00
Mushroom & Vegetable *Vegan*	18.00
Ox Tail Ramen *Soft-Boiled Egg, Daikon & Scallion*	25.00

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