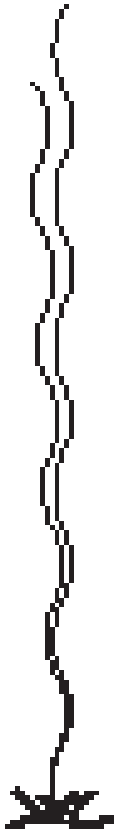




PLATTERS

*HONOO ASSORTED SPICY GUNKAN & ROLLS.....	39.00
<i>1 GUNKAN EA. OF SPICY CRAB, SPICY WHITE FISH & SPICY SALMON</i>	
<i>1 ROLL EA. OF SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL</i>	
*TEMAKI HONNIN TRADITIONAL HOME STYLE HAND ROLLS.....	38.00
<i>2 EA. OF TUNA, SALMON, YELLOWTAIL, WHITE FISH</i>	
<i>& SILVER SKIN FISH</i>	
*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	TOFU & SEAWEEED	16.00
<i>SEAWEEED WITH SESAME DRESSING</i>		<i>KAIWARE, LEMON, GINGER & SOY</i>	
KAISO MORIAWASE	18.00	KALE SALAD	19.00
<i>MIXED SEAWEEED WITH SUMISO SAUCE</i>		<i>AVOCADO, QUINOA, CUCUMBER, CARROT, CILANTRO & YUZU-</i>	
HOUSE SALAD	17.00	<i>MISO DRESSING</i>	
<i>LETTUCE, AVOCADO, CARROT & WATERCRESS</i>			

* 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	15.50
YELLOWTAIL & STRAW MUSHROOMS	
KYURI SPECIAL	18.50
EEL, CRABSTICK, CUCUMBER & AVOCADO	
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	19.50
SPICY LOBSTER ROLL	19.50
KAKI FRI FRIED OYSTER & LETTUCE	21.50
EBI TEMPURA	19.00
FRIED SHRIMP, RADISH SPROUTS & AVOCADO	

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	36.00
BEAN SPROUTS, WATERCRESS & TERIYAKI SAUCE	
MISO LOBSTER	M/P
STEAMED WITH MISO BUTTER	
1 1/2 LBS	
UNADON BROILED EEL, RICE & PICKLES	38.00

MEAT

N.Y. STRIP STEAK	58.00
MISO PEPPER SAUCE	
GRILLED 1/2 CHICKEN	33.00
BOK CHOI, ROAST POTATO & TERIYAKI SAUCE	
FRIED CHICKEN	36.00
WASABI & HONEY	
OXTAIL FRIED RICE	38.00
DAIKON, SHIITAKE & BONE MARROW	

VEGETABLES

WILD MUSHROOM ROAST	21.00
SEA SALT & HERBS	
*VEGETABLE FRIED RICE	26.00
CARROT, WILD MUSHROOM, BEAN SPROUTS,	
GINGER, CILANTRO, SCALLION, FRIED POACHED EGG	
& CHILI USUKUCHI SAUCE	
SAUTEED BOK CHOI	12.00
SAUTEED BEAN SPROUTS & WATERCRESS	12.00

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SUSHI*



SASHIMI*

TAIHEIYO PACIFIC OCEAN

BINNAGA ALBACORE
 EBI COOKED SHRIMP
 TAKO OCTOPUS
 KAIBASHIRA SEA SCALLOP
 MADAI JAPANESE RED SNAPPER
 MASAGO SMELT ROE
 HAMACHI YELLOWTAIL
 KANPACHI AMBERJACK
 KANIKAMA CRABSTICK
 KANI BLUE CRAB
 TAMAGO SWEET EGG
 MASU-NO-SUKE KING SALMON
 HAMACHI & SERRANO PEPPER
 MASU TASMANIAN SEA TROUT

6.50
 5.50
 6.00
 7.50
 6.00
 6.25
 7.00
 7.50
 5.00
 7.50
 5.50
 10.75
 7.25
 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 8.00
 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	12.50
<i>CRABSTICK, AVOCADO, MASAGO & KAIWARE WRAPPED IN CUCUMBER</i>	
EDAMAME	12.50
<i>STEAMED SOY BEANS WITH SEA SALT</i>	
SHISHITO PEPPERS	17.00
<i>ROASTED WITH SEA SALT</i>	
GRILLED AVOCADO	10.00
<i>WITH WASABI PONZU</i>	
PHOENIX	18.00
<i>MIXED VEGETABLES WRAPPED IN CUCUMBER & AVOCADO</i>	
CAULIFLOWER TEMPURA	19.00
<i>WITH SWEET MISO & CHILI DIPPING SAUCES</i>	
UNA KYU	21.00
<i>EEL WRAPPED IN CUCUMBER</i>	
OSHINKO	15.00
<i>ASSORTED PICKLES</i>	
*CRISPY RICE	28.00
<i>SPICY TUNA WITH AVOCADO, SERRANO PEPPER & EEL SAUCE</i>	
*HAMACHI TARTARE	25.00
<i>YELLOWTAIL TARTARE WITH QUAIL EGG</i>	
*SAKE TARTARE	25.00
<i>SALMON TARTARE WITH QUAIL EGG</i>	
*USUZUKURI	28.00
<i>THINLY SLICED FLUKE WITH VINEGAR SAUCE</i>	
*KANPACHI USUZUKURI	29.50
<i>THINLY SLICED AMBERJACK WITH YUZU PEPPER</i>	
*HAMACHI & SERRANO PEPPER	29.50
<i>THINLY SLICED YELLOWTAIL WITH SERRANO & PONZU</i>	
*ZUKE MAGURO SASHIMI	29.00
<i>SOY MARINATED TUNA WITH ONION PONZU, GARLIC & SESAME</i>	

APPETIZERS

POPCORN SHRIMP	27.00
FRIED CHICKEN WINGS	22.00
YAKI HAMA	19.00
<i>BAKED CLAMS WITH MISO BUTTER, PANKO & SCALLIONS</i>	
WAGYU GYOZA	26.00
<i>CRISPY FRIED WAGYU BEEF & SHIITAKE MUSHROOM DUMPLINGS WITH CHILI GARLIC SAUCE</i>	
GINDARA SAIKYOYAKI	38.00
<i>MISO MARINATED BLACK COD</i>	
DYNAMITE	27.00
<i>SEA SCALLOP WITH MUSHROOM & SMELT ROE</i>	
GRILLED LAMB CHOP	31.00
<i>BUTTER NUT SQUASH PUREE WITH AKA MISO SAUCE</i>	
IKA SHOGA	23.00
<i>SAUTEED SQUID WITH GINGER, GARLIC, CHILI, & CILANTRO</i>	

SUNOMONO

KANI SUNOMONO	27.00
<i>BLUE CRAB WRAPPED IN CUCUMBER WITH VINEGAR SAUCE</i>	
*MIXED SUNOMONO	22.00
<i>ASSORTED SEAFOOD IN VINEGAR SAUCE</i>	
TAKO SUNOMONO	24.00
<i>OCTOPUS IN VINEGAR SAUCE</i>	

OSUIMONO SOUPS

MISO	9.00
KARAI SAKANA SPICY SEAFOOD	21.00
MUSHROOM & VEGETABLE VEGAN	16.00
OX TAIL RAMEN SOFT-BOILED EGG, DAIKON & SCALLION	25.00

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