

HOT SNACKS

THE GOONS - 7

Our beloved, hand-made crab rangoons, side of sweet chili sauce

SHRIMP TACOS - 12

Three panko fried shrimp, greens, pickled ginger, mango, sweet potato crunch, and Diabla sauce.

LOADED AVOCADO - 10

Breaded, topped with crab mix and spicy tuna, spicy mayo, eel sauce, riff puffs, green onion

GYOZA - 8

Chicken and pork, cabbage, side of gyoza sauce

GF OCEAN FRIES - 7

Skinny fries with salt and nori and a side of spicy mayo.

(+\$5 to top with chicken, pork or beef)

POPCORN CHICKEN - 10

Topped with green onions and a side of spicy mayo
(+\$2 Tossed with your choice of sauce)

MISO SOUP - 5

Fish cake, seaweed, scallions, tofu, rice puffs

FRIED SPRING ROLLS - 7

Sweet Chili sauce

TAKOYAKI - 7

Deep fried octopus dumplings served with mayo and bonito flakes

GF EDAMAME - 5

Sea salt or spicy 

RAMEN

(Add Onsen Egg +\$3)

SPICY MISO - 17

Miso broth, chili, bamboo, pork belly, chili oil

PORK BONE - 18

Bone marrow broth, scallions, bamboo, pork belly

SPICY PORK - 18

Dashi shoyu broth, pork belly, chili paste and oil, scallions, bamboo, fish cake

SPICY BEEF - 20

Dashi shoyu broth, shaved beef and onions, chili paste and oil, scallions, bamboo, fish cake

NABEYAKI - 15

Dashi shoyu broth, shrimp tempura, Shiitake, fish cake, rice puffs, green onions

VEGGIE - 17

House made veggie stock, tofu, Shiitake, tomatoes, bamboo, corn

THE UDON - 12

Udon noodles, shoyu broth, pickled ginger, fish cake, green onions, rice puffs

 = original recipe

 = spicy

 = Gluten Free

 = Veggie (not vegan)

SAUCES

Teriyaki
Spicy Mayo
Sweet Chili
Creamy Sesame

Eel Sauce
La Flama Blanca
La Diabla
Chipotle Mayo

RICE

(Add onsen egg +\$3)

CHASHU DON - 15

Pork belly bowl over white rice with eel sauce drizzle

KATSU DON - 18

Breaded pork cutlet on top of pork broth with onion and egg, over white rice with eel sauce

GYUDON - 18

Shaved beef and onions, an onsen egg with shoyu tare over white rice with eel sauce

POKE BOWL - 20

Salmon, avocado, masago, cucumber, crab mix, seaweed

• Sub Tuna +\$4

TERIYAKI BOWL - 20

Mixed greens, avocado, seaweed salad, lemon, creamy sesame dressing, white rice, and your choice of protein

JAPANESE CURRY - 18

Mixed vegetables, with white rice, and your choice of protein

SPECIALS

Monday - 3 Rolls for \$35

Tuesday - Chef Special (ask your server)

Wednesday - \$7 Regular Rolls

Thursday - \$12 Special Rolls

BENTO BOX - \$20

Fri - Sun: 12pm - 4pm

Includes miso soup, a house Salad, two spring rolls and edamame

PICK TWO ENTREES OR SUSHI ROLLS

Chicken Teriyaki

Chicken Katsu

Tonkatsu

Chashu Don

Popcorn Chicken

Regular Roll { +\$2)

Special Roll (+\$4)

Sashimi (+\$4)

Unagi (+\$4)

• TABLES OVER FIVE PERSONS WILL
HAVE AN AUTOMATIC GRATUITY OF 20%

COLD

REGULAR ROLLS

CALIFORNIA - 8

Crab, avocado, cucumber

CRUNCHY CALIFORNIA - 9

Crab, avocado, cucumber, rice puffs, eel sauce

CHICKEN TEMPURA - 8

Chicken, avocado, masago, eel sauce

SHRIMP TEMPURA - 9

Shrimp, avocado, masago, eel sauce

SPICY TUNA - 9

Avocado, cucumber

EEL AVOCADO - 9

GF PHILADELPHIA - 9

Salmon, cream cheese, cucumber

GF ST. LOUIS - 9

Tuna, pickled radish, scallions, masago

SPICY SHRIMP - 10

Asparagus, avocado, masago, spicy mayo

SPICY SALMON - 11

Rice puffs, spicy mayo

GF SALMON AVOCADO - 12

See above

HELLO KITTY - 10

Shrimp, crab mix, cream cheese, Masago, soy paper

NOLA - 10

Fried crawfish, chipotle honey, seaweed flakes, eel sauce

SPICY GIRL - 10

Crab mix, shrimp, spicy mayo, Masago

CRUNCHY SPICY TUNA - 9

Spicy tuna, eel sauce, spicy mayo, rice puffs

CRUNCHY YELLOWTAIL - 10

Yellowtail, rice puffs, spicy mayo, scallions

TEMPURA FRIED ROLLS

FRIED CALI - 10

Crab mix, avocado, cream cheese, eel sauce

FRIED PHILLY - 12

Salmon, avocado, cream cheese

FRIED SPICY TUNA - 13

Tuna, avocado, cream cheese

FRIED CARDINAL - 16

Shrimp, crab mix, cream cheese, spicy tuna

BLUE O - 15

Crab mix, avocado, shrimp

VEGGIE ROLLS

GF AVOCADO AND CUCUMBER - 10

See Above

GF VEGGIE - 8

Cucumber, avocado, asparagus, pickled radish

FRIED SWEET POTATO - 8

Fried sweet potato, eel sauce

GF SPICY ASPARAGUS CREAM CHEESE - 8

Asparagus, cream cheese, spicy mayo, eel sauce

GF SWEET TOFU - 10

Inari tofu, asparagus, cucumber, mango, avocado, kampo, soy paper

SPECIAL ROLLS

LA DIABLA - 13

Shrimp, pickled radish, cucumber, crawfish salad, apollo sauce and green onion, crunchy sweet potato

CARDINAL - 15

Crab, cream cheese, shrimp, spicy tuna, eel sauce, spicy mayo, green onions

CATERPILLAR - 15

Eel, crab, cucumber, avocado, masago, eel sauce

DRAGON - 14

California roll, eel, avocado, nori flakes, crunchy sweet potato

GODZILLA - 14

Fried crawfish, cream cheese, spicy tuna, honey chipotle, eel sauce, nori flakes, rice puffs

LA FLAMA BLANCA - 15

Seared albacore, avocado, crab, torched tuna, habanero, lime, masago, LFB sauce, green onions

MANGO TANGO - 14

Shrimp, asparagus, mango, crab mix, radish sprouts, chipotle honey, nori flakes, eel sauce.

GF TNT - 17

Yellowtail, salmon, tuna, pickled radish, sprouts, sriracha

RAINBOW - 18

California roll topped with chefs choice sushi.

TAKE A CHANCE - 16

Crab, cream cheese, shrimp, eel, avocado, wasabi mayo and cajun sauce, served on fire!

SUNNY ROLL - 16

Shrimp, cream cheese, and crab mix topped with eel, avocado, mango and our La Diabla sauce.

NIGIRI **GF**

\$3 /per

Avocado, Tofu, Salmon, Shrimp

\$4 /per

Seared Albacore, Mackerel, Masago, Sweet Egg

\$5 /per

Yellowtail, Tuna, White Tuna, Unagi, Salmon Egg

SASHIMI **GF**

\$3 /per

Salmon

\$4 /per

Tuna, Seared Albacore

\$5 /per

Yellowtail, White Tuna, Unagi

SASHIMI on ice

5 pieces - \$15

12 pieces - \$30

20 pieces - \$45

• CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

DRINKS

COCKTAILS

ZANZIBAR BEACH - \$14

Light and dark rums, triplesec, lime juice and orgeat.

☠️ THE SILVERHAND - \$13

Reposado tequila, cointreau, agave nectar, and bitters.

KUROKAMI - \$15

(COLD BREW MARTINI)

Reposado tequila, Shanky's Whip, coffee liqueur, and cold brew coffee.
Add Cream - \$1

THE CAIPIRINHA - \$10

Brazil's national drink, made with cachaca, lime, and simple syrup

☠️ RONIN - \$13

A japanese whisky old fashioned with simple syrup and orange bitters

SEGA GIN-ESIS - \$13

Gin, lime juice, cranberry juice, simple, club soda

MOCKTAILS

SAFER SEAS - \$10

NA Rum, Coke, lime, blackstrap bitters

TOJI TEMPLE - \$10

NA Rum, ginger beer, lime juice

SHIBUYA SUNSHINE - \$6

Seedlip Spice 94, pineapple, lime, grenadine

☠️ = strong

WINE

RED

BOEN - Pinot Noir - \$9

FORTE DE CEGO- Portuguese Red Blend - \$10

WHITE

CABERT - Pinot Grigio - \$9

SIMPLE GRAPE - Chardonnay - \$8

SAKE

GEKKEIKAN

- HOT HOUSE SAKE - \$10

NIHON SAKARI

- JUNMAI - \$32 /720ml

KIKUSUI

- JUNMAI GINJO - \$20 /300ml

YAMATOGAWA SHUZO

- YAEMON NIGORI - \$30 /300ml

SOJU

ROTATING SELECTION - \$15

Ask your server for our current selection.

TOK TOK - \$5

Carbonated pineapple soju, 3% ABV

BEER

4 HANDS

CITY WIDE LITE - \$6

RIPPLE - \$6

SAPPORO

PREMIUM - \$8

ASAHI

DRY - \$7

KIRIN

ICHIBAN - \$8

GOLDEN ROAD - \$6

MANGO CART

GREAT DIVIDE

SAMURAI - \$7

GOOSE ISLAND

NEON BEER HUG IPA - \$7

PABST

BLUE RIBBON - \$5

SODA - \$3

COKE

DIET COKE

SPRITE

TEA - \$3

HOT

GREEN TEA

no free refills



Our hot food is pre-prepared and will get to your table relatively quickly.

Our sushi is fresh and hand made to order and can take between two to eight minutes per roll. Please be patient so we can guarantee our standards of quality.