

Dinner Menu

Dinner Hours: Mon-Friday 3:00PM-9:00PM
Saturday 3:00PM-9:00PM

TEL: 281-480-5311

HOT APPETIZERS

Eda Mame (Boiled soybean in pods)	5.50
Gyoza (Pork dumplings, 5pcs)	5.75
Green Dumpling (Vegetables, edamame dumpling, 5pcs)	5.75
Shu Mai (5pcs)	Shrimp5.75 Pork5.75
Yakitori (Skewered chicken, yellow onion with Teriyaki sauce)	6.75
Negima Yaki (Grilled thin slices of beef wrapped around scallion in Teriyaki sauce)	7.95
Takoyaki (Jap style octopus dumplings, topped with kewpie mayo, okonomiyaki sauce, green onion, bonito flakes, 6 pcs).....	9.50
Yaki Tofu (Pan grilled organic tofu, shitake mushroom with chili miso sauce)	7.95
Age Dashi Tofu (Deep fried bean curds with topping scallion, fish flake in Tempura broth)	7.95
Pork Egg Roll (2pcs)	5.50 Vegetable Egg Roll (3pcs)5.50
Chicken Kara Age (Fried sliced chicken with sweet and sour sauce)	9.95
Tempura Appetizer (Lightly batter & deep fried)	
Shrimp (Tiger) & Vegetables	7.25 Vegetables7.50 Fish Tempura9.95
Scallop	10.25 Ika (Squid)7.25 Chicken9.95
Oyster Tempura (Lightly battered & deep fried oysters, with ponzu OR spicy ponzu sauce).....	10.50
Crab Rangoon (Tempura shell stuffed with crab, cheese and cucumber, 2 pcs)	6.50
Cheese Puff (Fried wonton stuffed with crabmeat, shrimp and cream cheese, 5pcs)	6.50
Soft Shell Crab (Deep fried crab with ponzu dipping sauce)	12.50
Shrimp Head (Fried shrimp head)	6.50
Moyashi Bacon (Sautéed bean sprouts, bacon, green onion)	10.25
Beef Jalapeno Roll (Pan seared thin sliced ribeye beef wrapped with jalapeno, avo, onion in Teriyaki sauce).....	9.95
Shrimp Brochette (Pan grilled shrimp on skewer, tempura onion, soy butter sauce)	10.50
Hamachi Kama (Pan grilled cheek collar of yellowtail fish)	12.95
Buta Kimchi (Stir-fried spicy pickled cabbage with slices of pork)	12.95
Green Veggies (Sauteed green vegetables, yu choy, and baby bok choy. With your choice of garlic)	8.95
Steamed Broccoli	6.50
Ika Sugada Yaki (Pan grilled jumbo squid in soy ginger garlic sauce)	13.50
Teriyaki Appetizer (Pan cooked meat with teriyaki sauce)	
Chicken	9.95 Beef11.95 Shrimp11.95 Salmon13.50 Porkloin10.50
Katsu Appetizer (Fried breaded chicken or pork with Katsu sauce OR Teriyaki sauce)	
Chicken	10.50 Porkloin10.95 Fish11.50
Yaki-Niku (Pan grilled meat with Asian BBQ sauce) Chicken	10.25 Beef12.50

COLD APPETIZERS*

Sushi Appetizer (4pcs: Tuna, Salmon, Albacore Tuna, Yellowtail)	10.00
Sashimi Appetizer (3pcs Tuna, 3pcs Salmon)	13.00
Su-no-mo-no (Julienne sliced cucumber with sweet soy vinaigrette, SPICY if desired)	
Ebi (Shrimp)-Su	9.50
Tako (Octopus)-Su	10.25
Cucumber-Su	5.25
Sashimi (Raw Fish)-Su	14.00
Mussels-Su	10.25
Kani (Crab Stick)-Su	8.50
Dynamite Bowl (Spicy fresh chilled tuna and cucumber in a bowl)	13.95
Hot Mussels (Spicy chopped & chilled green shell mussels).....	10.50

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COLD APPETIZERS*

Hiya Yako (Cold bean curd. Topped with ground ginger, scallion, and fish flake)				5.95
Miso (Chilled asparagus and cucumber with soybean sauce)				
Miso Salmon	13.50	Miso Tuna	14.50	Miso Ebi (shrimp).....11.50
Dynamite (Spicy) Miso Salmon	14.00	Dynamite (Spicy) Miso Tuna	15.00	
Goma Ae (Chilled spinach with sesame sauce)				6.25
Miso Green (chilled spinach & asparagus with soybean sauce)				6.25
Kimchi (Spicy hot pickled napa cabbage)				6.25
Tar Tar OR Spicy Tar Tar (Chopped fresh fish w/gr onion, cucumber, guacamole, jalapeno, cilantro in soy citrus sauce)				
Choice of crispy TORTILLA OR WONTON chips		Tuna	16.25	Salmon5.25
Yu Pon Zu (Sliced fish, sliced jalapeno and cilantro with yu ponzu sauce)				16.75
Yellowtail	Snapper	Super White Tuna	Scallop	

SOUP & SALAD

Miso Soup (Soybean soup)	3.50
Avocado Miso Soup (Diced avocado in soybean soup)	4.50
Dumpling Soup (Pork gyoza soup)	5.75
House Salad	3.50
Crunch House Salad (Tempura crunch bits topping on salad)	6.25
Kani House Salad (shredded crab sticks topping on salad)	7.75
Ika Salad (Marinated, cooked squid with cucumber)	7.25
Ebi House Salad (Boiled shrimp topping on salad)	11.00
Lump Crab House Salad (Lump crab topping on salad)	12.50
Seaweed Salad (Seasoning shredded seaweed)	6.75
Ika & Seaweed Salad (Sliced cooked squid topped with sesame seed on seaweed salad).....	10.50
Pepper Tuna Salad (Rare cooked pepper tuna, mixed green, dipping sauce)	16.00
Pepper Salmon Salad (Rare cooked pepper salmon, mixed green, dipping sauce)	15.00
Seared Tuna Salad (Rare cooked tuna, mix green, dipping sauce)	15.75
Seared Salmon Salad (Rare cooked salmon, mix green, dipping sauce)	14.75
Salmon Fritter Salad (Tempura-stuffed veggies-salmon roll, cucumber, mixed green salad)	15.50

DONBURI (with Miso Soup)

Ten Don (Shrimp & Vegetable Tempura on rice)	13.00
Chicken Katsu Don (Breaded fried chicken cooked with onion, egg, green onion on rice)	13.00
Pork Katsu Don (Breaded fried pork cooked with onion, egg, green onion on rice)	13.50
Oyako Don (Chicken cooked with onion, egg & green onion on rice)	13.00
Tofu Don (Tofu cooked with onion, egg & green onion on rice)	13.00
Beef Don (Thin sliced rib eye beef cooked with onion, vermicelli noodle on rice)	15.00
Una Don (Broiled fresh water eel on rice)	21.50
(Substitute: Brown Rice + \$1.00)	

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ENTREES (with House Salad₁, Rice₂, Miso Soup)

Teriyaki (Pan grilled meat with teriyaki sauce) OR **Spicy Teriyaki** (+\$0.75)

Chicken	16.00	Beef	18.00	Pork	16.50	Shrimp	17.50
Salmon	18.50	Scallop	18.50	Tofu (Soybean curd)	15.50		

Hibachi (Pan grilled meat with mustard and ginger sauce)

Chicken	17.50	Beef	19.50	Pork	18.00	Shrimp	19.00
Salmon	19.50	Scallop	19.50	Tofu (Soybean curd)	17.00		

Umeyaki (Pan grilled meat with plum sauce) OR **Spicy Umeyaki** (+\$0.75)

Chicken	17.50	Beef	19.50	Pork	18.00	Shrimp	19.00
Salmon	19.50	Scallop	19.50	Tofu (Soybean curd)	17.00		

Tempura (Lightly battered & Deep fried)

Chicken	18.00	Fish	18.00	Vegetables	16.50
Shrimp & Vegetables	18.00	Ika (Squid) & Vegetables	18.00		

Katsu (Bread crumb fried with Japanese BBQ sauce)

Chicken	18.00	Pork	18.00	Fish	18.00		
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Ginger Pork (Pan grilled pork loin with ginger shoyu sauce)18.00

Shrimp Brochette (Grilled shrimp skewers, asparagus, onion tempura, soy butter sauce)21.00

Ika Sugada Yaki (Pan grilled jumbo squid, soy ginger garlic sauce)21.00

(₁Substitute House Salad: Crunch House Salad +\$2.50, Kani House Salad +\$3.50)

(₂Substitute: Brown Rice +\$1.00, Fried rice +\$1.50)

COMBO (with House Salad₁, Rice₂, Miso Soup)

Shrimp & Vegetable Tempura + Chicken Teriyaki18.00

Shrimp & Vegetable Tempura + Beef Teriyaki19.50

Shrimp & Vegetable Tempura + Salmon Teriyaki20.00

Chicken Teriyaki + Shrimp Teriyaki19.00

(₁Substitute House Salad: Crunch House Salad +\$2.50, Kani House Salad +\$3.50)

(₂Substitute: Brown Rice +\$1.00, Fried rice +\$1.50)

Dinner BOX (with House Salad₁, Rice₂, Miso Soup)

Box A (*Chicken Teriyaki + Shrimp Tempura + California Roll 6 pcs)18.50

Box B (*Chicken Teriyaki + Shrimp Tempura + Shrimp Dumplings 4 pcs)18.50

Box C (*Chicken Teriyaki + Shrimp Tempura + Pork Dumplings 4 pcs)18.50

Box F (Shrimp Tempura + 1 Tuna, 2 Salmon sushi + California Roll 6 pcs)21.50

Box H (*Chicken Teriyaki + 1 Tuna, 2 Salmon sushi + California Roll 6 pcs)21.50

Box K (*Chicken Teriyaki + Shrimp Tempura + 3 Tuna, 3 Salmon sashimi)24.50

(₁Substitute House Salad: Crunch House Salad +\$2.50, Kani House Salad +\$3.50)

(₂Substitute: Brown Rice +\$1.00, Fried rice +\$1.50)

(Substitute Brown Rice on Sushi pieces & California Roll +\$1.00)

(Substitute: Beef Teriyaki +\$3.25, Salmon Teriyaki + \$3.50)

(Substitute Miso Soup for Avocado Miso Soup +\$1.50)

SUSHI & SASHIMI & ROLLS

*Indicates no raw fish, cooked!

1 PC PER ORDER		FISH EGG / ROE	
*BABY OCTOPUS -- I-Tako	2.95	SALMON EGG -- Ikura	3.50
*BAKED MUSSEL Mayo, roe, scallion & little rice	2.75	SMELT EGG -- Masako	2.95
*CRAB -- Kani	2.75	HABANERO MASAKO	3.25
*EGG -- Tamago	2.50	FLYING FISH EGG -- Tobiko	2.95
*FRESHWATER EEL -- Unagi	3.25	BLACK TOBIKO	2.95
*HOT CALAMARI -- Spicy cooked squid	3.00	WASABI TOBIKO	2.95
*HOT KANI -- Spicy crab	3.25	VEGETABLES SUSHI	
*HOT OCTOPUS -- Spicy tako	3.25	ASPARAGUS	2.50
*OCTOPUS -- Tako	2.95	AVOCADO	1.95
*SEA EEL -- Anago	2.95	INARI -- Fried sweet bean curd	1.95
*SHRIMP -- Ebi	2.75	KAIWARE -- Radish sprout	1.95
*VINEGAR MUSSEL Cucumber, roe & scallion	2.75	SHITAKE MUSHROOM	2.50
ALBACORE TUNA -- White Tuna	2.75	VEGETABLE ROLLS	
CAJUN TUNA -- Cajun seared tuna	3.50	AVOCADO Roll	4.95
CONCH	2.75	CUCUMBER Roll	4.50
ESCOLAR -- Super White Tuna	2.95	KAM PYO Roll Cooked marinated squash	4.95
HOT ESCOLAR -- Spicy Super White Tuna	3.25	Natto Roll Fermented soybean, green onion	6.75
HOT SALMON -- Spicy Salmon	2.95	OSHINKO Picked yellow radish	4.95
HOT SCALLOP -- Spicy with smelt roe	3.50	SHIITAKE Roll Shiitake mushroom	4.95
HOT YELLOWTAIL -- Spicy yellowtail	3.25	SPINACH Roll Boiled chilled spinach	5.75
HOT TUNA -- Spicy tuna	3.25	TOFU Roll Tofu, avocado, cucumber	6.25
MACKERAL -- Saba	2.75	VEGETABLE Roll Cucumber, bean sprout, carrot, green bean & broccoli	5.75
MAYO SCALLOP -- Mayo, smelt roe	3.50	YAM Roll Yam tempura, avocado, cucumber	7.50
PEPPER SALMON -- Pepper seared salmon	3.25	COOKED SUSHI ROLLS	
PEPPER TUNA -- Pepper seared tuna	3.50	*ALISE Crab, avo, cucumber, cream cheese, soy paper	9.50
SALMON -- Sake	2.75	*ASPARAGUS Boiled shrimp, asparagus, smelt roe	8.25
SCALLOP -- Hotategai	3.25	*CAJUN Spiced crawfish tail, cucumber, smelt roe	9.50
SEA URCHIN -- Uni	7.25	*CALIFORNIA Crab, cucumber, avocado	5.75
SMOKE SALMON	2.95	*CATERPILLER Eel inside, avocado outside, teri sauce	13.25
SNAPPER -- Tai	2.75	*CRUNCH Shrimp tempura, spicy crunch chips & kani topping, smelt roe	11.25
SQUID -- Ika	2.75	*DYNAMITE FRITO Whole roll fried, spicy tuna, teriyaki sauce	9.95
SURF CLAM -- Hokigai	2.75	*DYNAMITE TAKO Spicy octopus	9.50
SWEET SHRIMP -- Ama Ebi	5.25	*EBI Roll Shrimp, cucumber, smelt roe	8.25
TUNA -- Maguro	2.95	*EEL AVO Cooked eel, avocado, teriyaki sauce	9.50
YELLOWTAIL -- Hamachi	2.95	*FLOPPY Inside: shrimp tempura, avocado Outside: kani and orange sauce	10.95
Change to SASHIMI: (Salmon, Tuna, Cajun Tuna, Yellowtail, Escolar, Snapper, Pepper Tuna, Pepper Salmon) +\$0.25		Substitute Brown Rice for Sushi +\$0.25, Sushi Roll +\$1.00 Substitute Soy Paper for Sushi +\$0.50, Sushi Roll +\$1.50	

SUSHI ROLLS

*indicates no raw fish, cooked!

COOKED SUSHI ROLLS		MEAT SUSHI ROLLS	
* FUTO Roll Crab, tamago, veggies, radish pickle	9.50	* COCO Chicken Tempura, kani, avocado, teriyaki sauce	9.95
* KANI Roll Crabstick	5.95	* COWBOY Grilled beef, avocado, pico de gallo topping	12.50
* L.A Crab, cucumber, avocado, smelt roe ,mayo	7.50	* RANCH Grilled beef, cream cheese, fried jalapeno, onion	12.50
* LOBSTER CALI. Steamed lobster, avocado, cucumber, smelt roe	14.95	HOUSTON Yellowtail, salmon, eel, avocado, roe, teriyaki sauce	12.95
* LUMP CRAB CALI. lump crab, avo, cucumber, lump crab topping	14.95	KABUKI Spicy tuna, shrimp tempura, avocado, smelt roe	12.95
* MAMASITA (Whole roll fried) Yellowtail, asparagus, avocado, smelt roe, cucumber	13.50	KUROSHO Inside: pepper tuna, jalapeno, green onion Outside: avocado, ponzu sauce	13.95
* OSAKI Spicy crab stick,chopped jalapeno	8.95	LINGO Fresh salmon, crab, avocado, apple	9.75
* OYSTER Oyster tempura, avocado, teriyaki sauce	9.95	MANGO Salmon, avocado, mango, apple	9.75
* PAPASITO (Whole roll fried) Salmon, avocado cream cheese, smelt roe, pickled jalapeno	13.50	MEJI Yellowtail, avocado, yellow onion, roe, radish pickle	9.75
* ROCK'N Roll Shrimp tempura,cucumber,smelt roe	8.75	MERMAID Shrimp tempura, avocado, unagi, flying fish eggs topping	15.25
* SAKURA Shrimp tempura, eel, avocado, teriyaki sauce, smelt roe	11.95	NEW ORLEANS Tempura crawfish, salmon & cajun tuna outside, spicy mayo on top	13.95
* SALMON SKIN Crispy salmon skin	7.95	JJ Roll Tempura soft shell crab, spicy tuna inside, avocado outside	14.95
* SANTA MONICA Fried California Roll, cream cheese	9.95	OSCAR Spicy salmon, crab, avocado, tempura bits	13.50
* SHAGGY DOG Shred kani, orange sauce top on California Roll	9.95	PENNY Escolar, avocado, tempura bits inside Smelt roe, lemon topping	9.75
* SHOGUN Kani tempura, shrimp tempura, avo, teriyaki sauce	10.25	PEPPER SALMON Pepper Salmon	7.50
* SPIDER Fried soft shell crab, cucumber, smelt roe	11.25	PEPPER TUNA Pepper Tuna	7.95
* SUNNY Crab, shrimp, sprout, masako, cucumber	9.95	PHILLY Smoked salmon, cream cheese, onion	8.95
* TEMP SCALLOP Scallop tempura, roe, hot sauce,teri sauce on top	11.25	POPEYE Salmon, avocado, spinach, spicy tuna	13.25
* LAS VEGAS Whole roll fried, smoke salmon, crab, pickled jalapeno, cream cheese . Top w/spicy honey & teriyaki sauce	10.50	RAINBOW Tuna, salmon, snapper, avocado, cucumber, kani, little mayo	12.25
* UMANI Tempura scallop, kani avocado outside, spicy snow crab topping	14.95	ROBETO Pepper tuna,avocado in soy paper, Teriyaki sauce on top	10.50
* VOLCANO Baked mayo & roe sauce topping, Shrimp & kani inside	10.95	RED BULL Spicy tuna inside, tempura bits outside	10.25
* LOBSTER TEMP Lobster temp, avo, cucumber, sweet sauce top	14.95	RICH Roll Tuna, salmon, avocado, smelt roe	9.95
ALASKA Smoked salmon, cucumber, crab	8.95	SALMON Roll Salmon	6.50
CANADA Crab stick tempura, spicy salmon, avo, smelt roe	10.95	TUNA Roll Tuna	6.95
CHIPS LOIN Inside: Spicy salmon. Outside: kani, tempura bits. Orange sauce on top	12.50	SABROSITO Salmon, tuna and fresh jalapeno, smelt roe inside, crab & tempura crunch outside	13.95
CICI Salmon, yellowtail, cilantro, avocado, jalapeno tempura chips, kani with spicy tuna topping	13.95	SHIROMI Inside: fish tempura, unagi Outside: avocado, spicy kani, spicy escolar	13.95
DYNAMITE ESCOLAR Spicy escolar	8.95	SHOYA Salmon, soybean sprout, asparagus, cucumber	9.25
DYNAMITE SAKE Spicy salmon, smelt roe	8.95	SOUTHERN BAGLE Smoked salmon, cream cheese, crab, avocado	10.25
DYNAMITE SCALLOP Spicy scallop, smelt roe	9.75	SUNSHINE Tuna, green onion, cream cheese	9.95
DYNAMITE TUNA Spicy tuna	8.25	TEXAN Tuna, salmon, jalapeno, smelt roe, chili sauce	9.95
DYNAMITE YELLOWTAIL Spicy yellow tail, gr onion	8.95	TIGER Cream cheese, fresh salmon, fresh jalapeno	8.95
FRENCH QUARTER Cajun tuna, jalapeno, avocado	10.25	TIGER EYE Roll Smoked salmon, cream cheese, jalapeno tempura	10.95
FUJI Tuna, avocado, apple	9.50	Y.S Chopped yellowtail, green onion, sliced serano pepper topping. Hot sauce and spicy ponzu sauce	12.75
HARU Salmon, avocado,cream cheese	8.25	YUKI Chopped yellowtail, escolar, green onion, tempura bits on top	10.25
HANA Salmon, avocado, crab	8.25	RED DRAGON Inside: spicy salmon, Outside: Tuna, avo, furikake	13.95
GALACTIC BOOTY Inside: spicy tuna; Outisde: salmon, crunch, habanero masago & spicy honey	13.95	ORANGE DRAGON Inside: Spicy salmon inside Outside: salmon, avocado, furikake	12.95
TOKYO NIGHT Inside: spicy salmon Outside: crunch, tuna & salmon sashimi, avocado slices w/ spicy honey & teriyaki sauce	14.95	GREEN DRAGON Inside: spicy tuna, yellowtail, shrimp tempura Outside: avocado, spicy salmon mix with miso sauce, furikake	17.50
HARIKARI Inside: yellowtail, salmon, tuna, cream cheese Outside: crab, crunch, avo, topped w/ black & red fish tobiko, mayo & spicy honey sauce	14.95	Substitute Brown Rice for Rolls +\$1.00 Upgrade to Soy paper for Sushi rolls +\$1.50	

DRINKS

HOT SAKE

Hot Sake (Small) Shochiku Bai	5.50
Hot Sake (Large) Shochiku Bai	9.50

COLD SAKE

Hakusuru Draft Sake	13.00
Shochikubai Ginzo Sake	13.50
Shochikubai Unfiltered Sake	13.50

CHARDONNAY

	Glass	Bottle
House Chardonnay Copperridge.....	6.75	27
Kendall Jackson Cali.	7.75	30

WHITE WINE

	Glass	Bottle
Geyer Peak Sauvignon Blanc Cali.....	7.00	27
Eco Domani Pinot Grigio Italy.....	7.25	28
Deakin Moscato Australia.....	7.00	27

RED WINE

	Glass	Bottle
House Merlot	6.75	26
House Cabernet	6.75	26
Mirasso Pinot Noir Cali.....	7.00	27
Yellowtail Shiraz Australia	7.00	27
Kendall Jackson Merlot	7.75	30
Beringer White Zinfandel	5.75	22

TEA (Add honey +\$0.75)

Iced Tea	2.50
Arnold Palmer/Lemonade Tea	3.75
Hot Green Tea	2.95
Iced Green Tea	2.95
Jasmine Tea	2.95
Ginger Lemon Tea	2.95

FLAVORED COLD SAKE

Flavored Cold Sake	7.00
Peach / Lychee / Fuji Apple Flavored Cold Sake (Bottle)	27.00

PLUM WINE (Sweet wine)

Takara Plum Wine (Glass).....	6.75
Takara Plum Wine (Bottle).....	26.00

BEER (Imported)

Sapporo (12 oz.)	4.25
Sapporo Light (12 oz.)	4.25
Sapporo Gold (22 oz.)	8.75
Sapporo Dark (22 oz.)	8.75
Kirin Light (12 oz.)	4.25
Kirin Ichiban (12 oz.)	4.25
Kirin Ichiban (22 oz.)	7.75
Asahi Dry (12 oz.)	4.25
Asahi Dry (21 oz.)	7.75
Tsing Tao Beer	4.25
Bud Light / Miller Light / Coors Light / Michelob Ultra.....	3.50
Modelo / Corona Extra Beer	4.25
Soft Drinks.....	1.75
Coke / Diet Coke / Sprite / Dr. Pepper Lemonade / Root Beer	
Ramune (Original / Strawberry)	3.25
Orange / Apple Juice	2.95
Perrier Water	3.25
Bottle Water	1.75
Club Soda	2.75

DESSERTS

Sherbet (Mango / Lychee)	3.95
Ice Cream (Green Tea / Chocolate / Vanilla).....	3.75
(with Japanese sweet red bean paste topping on any ice cream +\$1.00)	
Fried Banana Tempura (with Vanilla / Chocolate / Green Tea ice cream)	6.75
Tempura (fried) Pound Cake with Vanilla ice cream	6.75
with Green Tea ice cream	7.25
Rice Cake (Daifuku Mochi. Round rice cake stuffed with Japanese sweetened red bean paste)	3.75
Mochi ice cream (Rice cake stuffed with strawberry or green tea flavored ice cream)	3.95
Oreo Tempura (Fried Oreo cookies with your choice of ice cream, substitute sherbet +\$0.50).....	6.75
Japanese Monaka Ice Cream Jumbo (Wafer with chocolate layer stuffed with vanilla ice cream).....	3.00