



LUNCH MENU

PORK GYOZA HOUSE MADE PORK AND CABBAGE POT STICKERS, SOY CHILI DIPPING SAUCE	\$8.95
KIM CHEE MISO SOUP HOT AND SOUR SHIRO MISO SOUP WITH RICE AND NAPA CABBAGE KIMCHEE	\$5.95
TEMPURA DEEP FRIED SHRIMP, EEL, VEGETABLES, SERVED WITH A DASHI BROTH	\$12.95
SALMON TERIYAKI PAN-SEARED ATLANTIC SALMON, SAUT ÉED VEGETABLES, TERIYAKI GLAZE	\$12.95
YAKISOBA NOODLE STIR-FRY STYLE EGG NOODLES, SHIITAKE MUSHROOMS, CARROTS, ASPARAGUS, GREEN ONION, CABBAGE, TANGY YAKISOBA SAUCE, CHOICE OF CHICKEN OR BEEF	\$ 9.95
YUKI FRIED RICE FRIED RICE WITH CARROTS, PEAS, GREEN ONION STALKS, EGG, AND YOUR CHOICE OF CHICKEN OR BEEF	\$7.95
AGEDASHI TOFU TEMPURA TOFU IN OUR DASHI BROTH	\$6.95
CRAB SANDWICH SOFT SHELL CRAB, RED ONION, TOMATO, BABY SPINACH, SPICY MAYO, CIABATTA BREAD	\$10.95
ALBACORE PEAR SALAD TORCHED ALBACORE, WINTER PEAR, BABY SPINACH, SHALLOT VINAIGRETTE	\$14.95

BENTO BOXES

SERVED WITH MISO SOUP, VEGETABLE TEMPURA, STEAMED RICE AND HOUSE SALAD

TERIYAKI CHICKEN BENTO SLICED CHICKEN BREAST, SAUTÉED IN OUR HOUSEMADE TERIYAKI SAUCE	\$10.95
TERIYAKI BEEF BENTO SLICED TENDER BEEF, SAUTÉED IN OUR HOUSEMADE TERIYAKI SAUCE	\$12.95
NIGIRI-SUSHI BENTO NIGIRI-SUSHI COMBINATION (5 PIECE)	\$14.95
SASHIMI BENTO SASHIMI COMBINATION (6 PIECE)	\$14.95
VEGGIE BENTO AGEDASHI TOFU IN DASHI BROTH AND A VEGGIE ROLL	\$10.95

SIDES

STEAMED RICE	\$2	SEAWEED SALAD	\$6.95
MISO SOUP	\$4.95	SMOKED SQUID SALAD	\$8.95
EDAMAME	\$4.95	SIDE SALAD	\$5.95

NIGIRI / SASHIMI

		NIGIRI 2PC	SASHIMI 6PC
AMAEBI	SWEET SHRIMP	\$8.95	
EBI	SHRIMP	\$6.95	
MUTSU	ESCOLAR	\$7.95	\$16.95
HAMACHI	YELLOWTAIL	\$7.95	\$16.95
HIRAME	FLUKE	\$7.95	\$16.95
HOTATTEGAI	SCALLOP	\$8.95	\$16.95
IKURA	SALMON ROE	\$7.95	
KANI	SNOW CRAB	\$7.95	
MAGURO	AHI TUNA	\$8.95	\$16.95
SHIRO MAGURO	ALBACORE TUNA	\$7.95	\$15.95
SABA	MACKEREL	\$7.95	\$16.95
SAKE	SALMON	\$6.95	\$15.95
SMOKED SAKE	SMOKED SALMON	\$7.95	\$16.95
TAKO	OCTOPUS	\$6.95	\$15.95
TAMAGO	EGG OMELET	\$5.95	\$13.95
TOBIKO	FLYING FISH ROE	\$6.95	
UNAGI	FRESHWATER EEL	\$6.95	
UNI	SEA URCHIN	\$14.95	

MAKI

TEKKA	TUNA	\$8.95
CALIFORNIA	BLUE CRAB, AVOCADO, CUCUMBER	\$8.95
SPICY TUNA	TUNA, SPICY SAUCE	\$8.95
SHRIMP	TEMPURA SHRIMP, AVOCADO, CUCUMBER	\$10.95
NEGI-HAMA	YELLOWTAIL, GREEN ONION	\$7.95
SPIDER	SOFTSHELL CRAB, AVOCADO, SPROUTS	\$11.95
SPICY-HAMA	YELLOWTAIL, SPICY SAUCE	\$7.95
SAKE	SALMON, GREEN ONION	\$7.95
UNAGI	EEL, CUCUMBER, AVOCADO	\$7.95
KAPPA	CUCUMBER, SESAME SEEDS	\$5.95
VEGGIE	FRESH VEGETABLES (SOY PAPER AVAIL.)	\$6.95
SALMON SKIN	CUCUMBER, SPROUTS, GOBO	\$6.95
SPICY SCALLOP	CUCUMBER, SPROUTS, SPICY SAUCE	\$10.95

SPECIAL MAKI-SUSHI

SEOUL ROLL	AHI AND ALBACORE TUNA, ROLLED WITH AVOCADO AND SRIRACHA, TEMPURA FRIED	\$14.95
RAINBOW	CALIFORNIA ROLL, TOPPED WITH A SELECTION OF OUR FRESHEST FISH	\$16.95
JUPITER ACCESS	TEMPURA SHRIMP AND LEMON ZEST, ROLLED INSIDE-OUT AND TOPPED WITH YELLOWTAIL AND ALBACORE TUNA. FINISHED WITH SPICY PONZU SAUCE	\$16.95
AC ROLL	ATLANTIC SALMON, CUCUMBER, AVOCADO, TOPPED WITH HAMACHI TARTARE	\$15.95
THE CHO	TEMPURA YAM, AHI TUNA, AVOCADO, CILANTRO, SPICY MAYO, TOPPED WITH TOBIKO	\$14.95
84060	TEMPURA SHRIMP, CRAB, MANGO, LETTUCE, WRAPPED IN SOY PAPER AND TOPPED WITH EEL SAUCE	\$13.95

FOR PARTIES OF SIX OR MORE, AN 18-PERCENT GRATUITY WILL AUTOMATICALLY BE ADDED TO FINAL BILL.

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SOUP AND NOODLES

MISO SOUP	\$4.95
SHIRO MISO BROTH, WAKAME SEAWEEED, SCALLIONS, TOFU	
KIMCHEE MISO	\$5.95
HOT AND SOUR SHIRO MISO BROTH, KIMCHEE, RICE	
CLAM SOUP	\$7.95
LITTLE-NECK CLAMS, TOFU NOODLE, SCALLION-GINGER BROTH	
YAKISOBA	\$9.95
STIR FRIED EGG NOODLES, ASSORTED VEGETABLES, TANGY YAKISOBA SAUCE	
UDON EBI	\$14.95
TEMPURA SHRIMP, MAITAKE MUSHROOM, EDAMAME, THICK WHEAT NOODLES, DASHI BROTH	
JADE NOODLES	\$14.95
CHILLED GREEN TEA SOBA NOODLES, LUMP CRAB MEAT, CUCUMBER, RICE VINEGAR DRESSING	

COLD PLATES

MUSSEL SHOOTERS	\$7.95
GREEN-LIPPED MUSSELS, TOBIKO, QUAIL EGG, SPICY PONZU SAUCE	
TUNA POKI	\$15.95
CUBED AHI TUNA, SEAWEEED SALAD, KAIWARE SPROUTS, CHEF'S SEASONING, HAWAIIAN SEA SALT	
SALMON CROSTINI	\$9.95
SMOKED SALMON, EDAMAME PUREE, GRILLED BREAD, BLACK VINEGAR SYRUP	
TRUFFLED ALBACORE	\$16.95
SLICED ALBACORE, MICRO GREENS, GARLIC CRISPS, TRUFFLE OIL	
TUNA TARTARE	\$15.95
FINELY MINCED AHI TUNA, QUAIL EGG, SPICY SEASONING, WONTON CHIPS	
HAMACHI CARPACCIO	\$17.95
THINLY SLICED YELLOWTAIL, SERRANO PEPPERS, WASABI MICRO, YUZU VINAIGRETTE	

EXECUTIVE CHEF LITA MULIADI

SALAD PLATES

CUCUMBER SALAD	\$5.95
THINLY SLICED CUCUMBER WITH RICE VINEGAR DRESSING	
SEAWEEED SALAD	\$6.95
WAKAME SEAWEEED WITH SESAME DRESSING	
EDAMAME	\$4.95
BOILED SOY BEAN PODS WITH SEA SALT	
IKA SALAD	\$8.95
SMOKED AND BOILED SQUID WITH PEPPERY SESAME DRESSING	
TAKO SU	\$8.95
OCTOPUS SLICES OVER CUCUMER SALAD	
ALBACORE PEAR SALAD	\$14.95
TORCHED ALBACORE, WINTER PEAR, BABY SPINACH, SHALLOT VINAIGRETTE	

HOT PLATES

GYOZA	\$8.95
PAN-FRIED HOUSE MADE PORK AND CABBAGE DUMPLINGS, SOY CHILI DIPPING SAUCE	
TEMPURA	\$12.95
FRIED SHRIMP, EEL, ASSORTED VEGETABLES, DASHI BROTH	
SCALLOPS	\$15.95
SEARED DIVER SCALLOPS, SOBA RISOTTO, SCALLION BUTTER	
QUAIL	\$16.95
ROASTED SEMI- BONELESS QUAIL, SAUTE MAITAKE MUSHROOM, SHALLOT VINAIGRETTE	
YUKI LAMB "LOLLIPOPS"	\$18.95
GRILLED NEW ZEALAND LAMB CHOPS, SERVED WITH A MUSTARD MISO DIPPING SAUCE	
BULGOGI	\$13.95
MARINATED SLICED RIB EYE STEAK, KIMCHEE-BEAN SPROUT SALAD	
WAGYU BEEF	\$20.95
THINLY SLICED "SRF" BONELESS SHORT RIB, YUZU-KOSHO DIPPING SAUCE, GRILLED TABLESIDE	
PORK BELLY	\$10.95
BRAISED KURABOTA PORK BELLY, STEAMED BUNS, PICKLED VEGETABLES, TOBANJAN SAUCE	
DUCK2	\$17.95
ROASTED DUCK BREAST, SPICY DUK (KOREAN RICE CAKE), TERIYAKI GLAZE	
BLACK COD	\$17.95
BROILED MISO MARINATED SABLEFISH, SEASONED RICE, SWEET MISO REDUCTION	
CHICKEN	\$12.95
GRILLED CHICKEN BREAST, SAUTÉED VEGETABLES, SWEET-SPICY SAMBAL SAUCE	
SALMON	\$15.95
POACHED ATLANTIC SALMON, ASPARAGUS, SAKE FUMET	

NIGIRI / SASHIMI

		NIGIRI 2PC	SASHIMI 6PC
AMAEBI	SWEET SHRIMP	\$8.95	
EBI	SHRIMP	\$6.95	
MUTSU	ESCOLAR	\$7.95	\$16.95
HAMACHI	YELLOWTAIL	\$7.95	\$16.95
HIRAME	FLUKE	\$7.95	\$16.95
HOTATTEGAI	SCALLOP	\$8.95	\$16.95
IKURA	SALMON ROE	\$7.95	
KANI	SNOW CRAB	\$7.95	
MAGURO	AHI TUNA	\$8.95	\$16.95
SHIRO MAGURO	ALBACORE TUNA	\$7.95	\$15.95
SABA	MACKEREL	\$7.95	\$16.95
SAKE	SALMON	\$6.95	\$15.95
SMOKED SAKE	SMOKED SALMON	\$7.95	\$16.95
TAKO	OCTOPUS	\$6.95	\$15.95
TAMAGO	EGG OMELET	\$5.95	\$13.95
TOBIKO	FLYING FISH ROE	\$6.95	
UNAGI	FRESHWATER EEL	\$6.95	
UNI	SEA URCHIN	\$14.95	

	9PCS	15PCS
NIGIRI COMBO	\$24	\$37
SASHIMI COMBO	\$26	\$39

MAKI

TEKKA	TUNA	\$8.95
CALIFORNIA	BLUE CRAB, AVOCADO, CUCUMBER	\$8.95
SPICY TUNA	TUNA, SPICY SAUCE	\$8.95
SHRIMP	TEMPURA SHRIMP, AVOCADO, CUCUMBER	\$10.95
NEGI-HAMA	YELLOWTAIL, GREEN ONION	\$7.95
SPIDER	SOFTSHELL CRAB, AVOCADO, SPROUTS	\$11.95
SPICY-HAMA	YELLOWTAIL, SPICY SAUCE	\$7.95
SAKE	SALMON, GREEN ONION	\$7.95
UNAGI	EEL, CUCUMBER, AVOCADO	\$7.95
KAPPA	CUCUMBER, SESAME SEEDS	\$5.95
VEGGIE	FRESH VEGETABLES (SOY PAPER AVAIL.)	\$6.95
SALMON SKIN	CUCUMBER, SPROUTS, GOBO	\$6.95
SPICY SCALLOP	CUCUMBER, SPROUTS, SPICY SAUCE	\$10.95

SPECIAL MAKI-SUSHI

SEOUL ROLL \$14.95
AHI AND ALBACORE TUNA, ROLLED WITH AVOCADO AND SRIRACHA, TEMPURA FRIED

RAINBOW \$16.95
CALIFORNIA ROLL, TOPPED WITH A SELECTION OF OUR FRESHEST FISH

JUPITER ACCESS \$16.95
TEMPURA SHRIMP AND LEMON ZEST, ROLLED INSIDE-OUT AND TOPPED WITH YELLOWTAIL AND ALBACORE. FINISHED WITH A SPICY PONZU SAUCE

AC ROLL \$16.95
ATLANTIC SALMON, CUCUMBER, AVOCADO, TOPPED WITH YELLOWTAIL TARTARE

MILLIPEDE \$16.95
TEMPURA SHRIMP AND SPICY TUNA TARTARE, ROLLED INSIDE-OUT AND TOPPED WITH AVOCADO, EEL SAUCE AND TOBIKO

SALMON CRUNCH \$15.95
SALMON, SPINACH, RED ONION, SPICY CRAB, PANKO CRUSTED AND FRIED, WASABI AIOLI

LUXURY \$15.95
TEMPURA SHRIMP, MAGURO, AVOCADO, KAIWARE SPROUTS AND SHISO LEAF. BAKED WITH SPICY MAYO, FINISHED WITH TOBIKO AND SCALLIONS

THE HOKKAIDO ROLL \$16.95
ALBACORE, CUCUMBER, KAIWARE, GOBO INSIDE, TOPPED WITH TORCHED SCALLOP AND PESTO

THE CHO \$14.95
TEMPURA YAM, AHI TUNA, AVOCADO, CILANTRO, SPICY MAYO, TOPPED WITH TOBIKO

CW ROLL \$16.95
SPICY TUNA, CUCUMBER, GOBO, KAIWARE INSIDE, TOPPED WITH SHISO, FLUKE AND ONION PONZU

NEW DRAGON \$16.95
SOFT SHELL CRAB, LEMON, SRIRACHA, CUCUMBER, AND SPICY MAYO, TOPPED WITH SPICY TUNA TARTARE

84060 \$13.95
TEMPURA SHRIMP, SNOW CRAB, MANGO, SPRING GREENS, WRAPPED IN SOY PAPER AND TOPPED WITH EEL SAUCE

POLAR BEAR \$15.95
UNAGI, ASPARAGUS, TOPPED WITH TORCHED ESCOLAR, LEMON JUICE AND SEA SALT.

FOR PARTIES OF SIX OR MORE, AN 18-PERCENT GRATUITY WILL AUTOMATICALLY BE ADDED TO FINAL BILL.

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sparkling wine

	<u>glass</u>	<u>bottle</u>
freixenet cordon negro, spain	7.95	32.00
veuve clicquot brut "yellow label", reims, france, n.v.		98.00

white wine

pacific rim "dry" riesling, california, '06	7.95	35.00
pewsey vale riesling, australia, '07	8.95	36.00
oroya (created for sushi), spain	6.95	24.00
morgadio albarino, spain, '06/07	9.95	40.00
pine ridge chenin blanc /viognier, napa valley, '07	7.95	32.00
fish eye pinot grigio, california, '07	6.95	24.00
chehalem pinot gris, oregon, '06	10.95	42.00
villa maria sauvignon blanc, new zealand, '07	8.95	35.00
frog's leap sauvignon blanc, napa valley, '06	9.95	45.00
wishing tree "unoaked" chardonnay, australia '07	6.95	24.00
concannon chardonnay, california, '06	7.95	35.00
hess chardonnay, monterey, '06	8.95	36.00
patz and hall chardonnay, napa valley, '06	16.95	77.00
conundrum, monterey, '06	11.95	45.00

red wine

castle rock pinot noir, mendocino, '07	7.95	35.00
carneros creek pinot noir, carneros, '06		45.00
toriimor pinot noir, oregon, '06		66.00
firestone merlot, santa ynez, '04	7.95	35.00
clos du bois merlot, sonoma, '05	9.95	40.00
blackstone cabernet sauvignon, california, '06	7.95	35.00
alexander valley vineyards cabernet sauvignon, sonoma, '06	10.95	48.00
johndrow vineyards cabernet sauvignon, california,'06		50.00
ferrari-carano merlot, sonoma, '04/'05		55.00
silver oak cabernet sauvignon, alexander valley '04		142.00
the wishing tree shiraz, australia, '06	7.95	35.00

*prices include tax and corkage
outside bottle corkage fee 10.00*



sake

star - filled sky	12/66
rihaku dreamy clouds	11/64
ama no to heaven's door	12/66
ginga shizuku divine droplets	18/95
sato no homare pride of village	14/80
momokawa ruby mellow with a soft mouth feel. slightly sweet aroma, light melon flavors	8/39
momokawa pearl a true "nigori genshu" (antique style, unfiltered) sweet and full-bodied, coconut aroma complex yet approachable	8/39
momokawa diamond exceptionally delicious; very smooth, slightly dry, sweet aroma	8/39
gekkikan (hot)	6/11

specialty drinks

purple haze saketini cold sake, chambord, cranberry juice	9
pomegranate martini grey goose vodka, pomegranate liqueur & juice	10

beer

kirin ichiban (sm)/(lg)	6/11
sapporo (sm)/(lg)	6/11
asahi dry	11
tsingtao	7
stella artois	7
uinta cutthroat	5
coors light	6
bud light	5
michelob ultra	5
wasatch double bock devastator 8%	6
squatter's india pale ale 6%	6

spirits

vodka	
ketel one	7
grey goose	8
high west vodka 7000 (local)	8
gin	
bombay sapphire	7
rum	
bacardi	6
tequila	
cuervo	6
patron silver	11
whiskey	
jack daniels	7
crown royal	7
high west (local)	8

bourbon

makers mark	8
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Beverages

2.95	
coke, diet coke sprite, dr. pepper, root beer, lemonade, iced black tea, sweetened green tea, hot green tea	
	sm/lg
san pellegrino	5/8
panna	5/8