



APPETIZERS

AGEDASHI TOFU . 揚げ出し豆腐

Crisply fried tofu served in a ginger-tempura sauce.

JUMBO SOFT SHELL CRAB . 蟹 唐揚げ

Tempura-fried and served with our house-made ponzu sauce.

GREEN MUSSELS . ムール貝 ソテー

New Zealand green mussels baked or sautéed according to your choice.

FRIED CALAMARI . イカ天ぷら

Tender calamari rings tempura-fried.
With Spicy Chili Sauce.

TEMPURA APPETIZER . 天ぷら盛り合せ

Shrimp and vegetables *or* Vegetables only

KUSHIYAKI . 串焼き

Tender ribeye meatballs and onion barbequed on bamboo skewers with teriyaki sauce.

CRISPY CHICKEN WINGS . 手羽先

Either crisply fried or grilled with sea salt.

FEATURES

STUFFED SHIITAKE . 蟹松笠揚げ

Two large shiitake mushroom caps stuffed with snow crab and tempura-fried.

BRAISED PORK BELLY "KAKU NI" . 黒豚角煮

Pasture-raised pork belly braised in the classic sweet soy glaze, served with a potato puree.

SAUTÉED CHILEAN SEABASS . シーバス ソテー

Medallions of Chilean seabass sautéed with asparagus, mushrooms, and Japanese shishito peppers in a sake-soy reduction.

ORANGE-GINGER SEABASS .

Chilean seabass broiled in a light sweet sauce and garnished with kiwi and orange.

YAKITORI . 焼き鳥

Chicken tenderloin barbequed on bamboo skewers with teriyaki sauce.

GRILLED YELLOWTAIL *or* **SALMON CHEEK** .

かま塩焼き Your choice of fish served with ponzu sauce. Salmon *-or-* Yellowtail

KUSHIAGE . 串揚げ

Chicken tenderloin lightly breaded and crisply fried on bamboo skewers.

SEAFOOD DYNAMITE . シーフード グラタン

Scallops, clams, mushrooms & onions baked in our cream sauce.

SPICY TUNA TEMPURA . スパイシーツナ天ぷら

Wrapped with shiso leaves and tempura-fried.



FROM THE SUSHI BAR

APPETIZER SASHIMI

TUNA OR SALMON TATAKI SASHIMI . 鮪たたき
Your choice of seared tuna or salmon sliced thin and served with white onions and our tataki sauce.

SASHIMI COMBO APPETIZER . 刺身盛り合わせ
Tuna, yellowtail and salmon.

CARPACCIO .

Marinated in homemade pesto and olive oil, topped with chives, onions, capers and feta cheese.

Bluefin tuna
Salmon
Hailbut
Mix of all three

SPECIALTY SALADS

SEAFOOD SALAD . 海の幸サラダ
A variety of fresh seafood tossed with cucumbers, daikon raddish, and our special tataki sauce.

SUNOMONO . 酢の物
A classic Japanese dish. Thinly sliced cucumber pickled in rice wine vinegar and tossed with snow crab, shrimp and surf clam.

SEAWEED SALAD . 海藻サラダ
Marinated fresh seaweed served on a bed of sweet-vinegared cucumber.

SALMON SKIN SALAD . サーモンスキン サラダ
Grilled salmon skin, cucumbers, white onions, tataki sauce, topped with raddish sprouts and dried bonito shavings.

HAWAIIAN POKI . ハワイ ポキ刺身
Chopped sashimi, white onions, avocado and crisp Hawaiian seaweed.
Tuna
Salmon
Yellowtail

SPECIALTY ROLLS

CRUNCHY ROLL . 海老天クラッチ巻
Shrimp tempura rolled with gobo and cucumber, then topped with smelt eggs, crunchy bits and sweet sauce.

VEGGIE CRUNCHY ROLL . 野菜クラッチ巻
Vegetable tempura roll topped with crunchy bits. Served with optional (non-vegetarian) sweet sauce.

SUPER CALIFORNIA ROLL . スーパーカル巻
Freshwater eel and smelt eggs on top of a California roll.

RAINBOW ROLL . レインボー巻
Tuna, shrimp, salmon and yellowtail pressed over rice, with smelt eggs and avocado inside.

PHILLY ROLL . フィリー巻
Smoked salmon with cream cheese, gobo, avocado and asparagus.

TUNA TATAKI ROLL . 鮪たたき巻
Seared tuna and vegetables topped with onions and tataki sauce.

CALIFORNIA RAINBOW ROLL . カルレインボー巻
Tuna, shrimp, salmon, and yellowtail pressed on top of a California roll.

SEAL BEACH ROLL . シールビーチ巻
Shrimp and avocado rolled with your choice of fish in thin sheet of cucumber. (No rice) Choose from tuna, yellowtail, salmon, or all three.

LONG BEACH ROLL . ロングビーチ巻
Plenty of salmon over rice with avocado and smelt eggs inside.

SPIDER ROLL . スパイダー巻
An enormous roll! Soft-shell crab with cucumber, avocado, sprouts, gobo and smelt eggs. Market price



FROM THE SUSHI BAR

ROLLED SUSHI

TUNA ROLL . 鉄火巻

AVOCADO ROLL . アバカド巻

CALIFORNIA ROLL . カルフォルニア巻
Real snow crab and avocado.

CUCUMBER ROLL . カツパ巻

ALASKA ROLL . アラスカ巻
Real snow crab and cucumber.

HAWAII ROLL . ハワイ巻
Tuna and cucumber.

SPICY TUNA ROLL . スパイシーツナ巻
Spicy yellowfin tuna with veggies.

SALMON SKIN ROLL . サーモンスキン巻
Grilled salmon skin with veggies.

OREGON ROLL . オレゴン巻
Smoked salmon and cucumber.

YELLOWTAIL ROLL . はまち巻
Cucumber, green onion and chopped yellowtail.

VEGGIE ROLL . 野菜巻
Avocado, asparagus, cucumber, gobo, and sprouts.

NEGITORO ROLL . ネギトロ巻
Chopped fatty tuna and green onion.

NIGIRI SUSHI

Also available as sashimi

鮪 **TUNA** .

海老 **SHRIMP** (Wild) .

本鮪 **BLUEFIN TUNA** .

甘海老 **SWEET SHRIMP** .

とろ **BLUEFIN TORO FATTY TUNA** .

蛸 **OCTOPUS** (Japan) .

鮪ずけ **SOY-MARINATED
BLUEFIN TUNA "ZUKE"** .

帆立貝 **SCALLOP** (Japan) .

白鮪 **ALBACORE** .

みる貝 **GIANT CLAM** .

鯖 **BLUE MACKEREL** .

烏賊 **SQUID** .

鰯 **SPANISH MACKEREL** (Japan) .

鮑 **ABALONE** .

小鯖 **KOHADA** (Japan) .

玉子 **TAMAGO** .

鮭 **YELLOWTAIL** (Japan) .

いくら **SALMON EGGS** .

間八 **KAMPACHI** .

まさご **SMELT EGGS** .

鱈 **HALIBUT** .

雲丹 **SEA URCHIN** .

鯛 **SNAPPER** (Japan) .

とびこ **FLYING FISH EGGS** .

鱸 **SEA BASS** .

鮫肝 **MONKFISH LIVER** .

鮭 **SALMON** .

鰻 **FRESHWATER EEL** .



ENTRÉES

All entrées are served with soup, salad, and rice

TERIYAKI

Our teriyaki dinners are broiled in our specially-prepared family sauce.

FREE RANGE CHICKEN TERIYAKI . チキン照り焼き

Mary's crisply grilled white and dark meat.
-or- All white meat

SALMON TERIYAKI . 鮭 照り/塩焼き

Fresh Atlantic salmon lightly salted.

BEEF TERIYAKI . ビーフ照り焼き

8 Oz. New York strip.

PORK TERIYAKI . ポーク照り焼き

Thinly sliced all natural pasture-raised pork loin in a ginger-teriyaki sauce.

CHILEAN SEABASS TERIYAKI . シーバス照り焼き

Teriyaki-broiled or marinated in our orange-ginger sauce.

KATSU

A cutlet lightly coated with Japanese panko breadcrumbs, crisply fried, and served with katsu sauce.

豚ヒレカツ

PORK TENDERLOIN CUTLET

Medallions of pork tenderloin.

地鶏チキンカツ

FREE RANGE CHICKEN CUTLET .

Mary's free range chicken breasts.

TEMPURA

Shrimp and vegetables dipped in a light batter and deep-fried to crispy perfection.

SHRIMP AND VEGETABLES . 天ぷら盛り合せ

VEGETABLES ONLY . 野菜天ぷら .

SHRIMP ONLY . 海老天ぷら .

ONE-POT DISHES

SUKIYAKI . すき焼き

Thinly sliced rib eye beef and vegetables stewed in our special sukiyaki sauce.

NABE . ちり鍋

Sea bass, scallops and shrimp cooked in a pot with vegetables and tofu.



COMBINATION PLATES

All entrées are served with soup, salad, and rice

SUGI . 杉

Free range chicken teriyaki and tempura.

TAKE . 竹

Sashimi and beef teriyaki.

KAEDE . 楓

Fresh Atlantic salmon and tempura.

KIRI . 桐

Free Range chicken teriyaki and sashimi.

SAKURA . 桜

Beef teriyaki and tempura.

UME . 梅

Sashimi and tempura.

- or your combination of any of the above -

SUSHI DINNERS

All sushi dinners are served with soup and salad.

SUSHI DINNER . にぎり寿司

A selection of nigiri sushi and hosotate maki rolls.

SASHIMI DINNER . 刺身盛り合わせ

Prime portions of tuna, yellowtail, salmon, whitefish, and clam sashimi.

COMBINATION SUSHI DINNER . 寿司盛り合わせ

Nigiri sushi, a California roll, and inari sushi.

CHIRASHI SUSHI DINNER . ちらし寿司

A variety of sashimi prepared on a bed of sushi rice.
