SMALL PLATES

AGEDASHI TOFU 5.95
Fried Tofu in Tempura Sauce Topped with Bonito Flakes and Green Onions

CHICKEN KARAAGE 4.95
Karaage: Japanese Style Fried Chicken Nuggets with Spicy Aioli

GYOZA 5.50
Pan Fried Pork and Vegetable Dumplings (6pcs)

JIDORI JALAPENO WINGS 6.95

HAMACHI / SALMON KAMA 7.95
Sea Salt Grilled Yellowtail or Salmon Collar

TAKOYAKI 5.95
Japanese Ball Shape Dumplings. Octopus, Cabbage, Bonita Flakes, Takoyaki Sauce, Spicy Aioli.

KAMIKAZE FRIES 4.95
Japanese Seasoned Fries with Spicy Aioli

SALADS

HOUSE GREEN SALAD 4.95
Tossed Green Salad with House Dressing

SUNOMONO / SPICY CUCUMBER 5.50
Cucumber Salad Marinated with Seasoned Vinegar or Spicy Pickled Cucumber Salad *Add Sliced Octopus for $1.95

NOODLES / BOWLS

RED TONKOTSU RAMEN 11.95
Spicy Miso Pork Based Ramen with Chili Oil, Bamboo Shoots, Marinated Egg, Green Onions, Sweet Corn and Roast Pork on Top

TEMPURA UDON 11.50
Thick Japanese Wheat Noodle with 2 pcs of Shrimp Tempura, Fish Cake, Seaweed, Tempura Flakes.

SPICY SEAFOOD UDON 12.50
Tempura Udon Soup Gone Atomic! With a Sweet and Spicy Broth Loaded with Fresh Seafood and Vegetables

POKE BOWL 11.95
Choice of Tuna, Albacore, Yellowtail, Salmon, Shrimp or Mixed with Seaweed Salad over Sushi Rice with Bonito & Seaweed Flakes

ENTREES

KOREAN BBQ SHORT RIBS 15.95
Kalbi: Korean Style Grilled Marinated BBQ Short Ribs

MISO SALMON 13.50
Japanese Style Miso Marinade Baked Salmon Filet

All Entrees are Served with Rice & Salad. *Add Miso Soup for $1

CHICKEN TERIYAKI 11.95
Grilled Chicken Breast with House Made Teriyaki Sauce over Sautéed Baby Bok Choy

BEEF YAKINIKU 14.95
Tender Shredded Japanese BBQ with Sweet Sesami Soy Sauce

CHICKEN KATSU CURRY 12.95
Battered Fried Chicken Breast on Top of Japanese Curry Rice

ORANGE CHICKEN 12.95
Marinated Fried Chicken Tossed in Fresh Orange Glaze

NIGIRI/SASHIMI

*Sashimi Specials

*Sashimi Specials

*Sashimi Specials

*Sashimi Specials

*Sashimi Specials

SASHIMI SALAD 12.95
Tossed Green Salad with an Assortment of Diced Fish in Wasabi Mustard Dressing

SUSHI RICE 2.75
Choice of White Rice, or Sushi Rice

*Add Sliced Octopus for $1.95

*Add Apple Juice For $1.95

Served with Gyoza, Rice & Edamame. (13 yrs old and Under)

CHICKEN TERIYAKI 6.95
CHICKEN KARAAGE 6.95
BEEF YAKINIKU 6.95
MISO SALMON 7.50

COMBO SASHIMI 12.95
Create your own with Choice of Big Eye Tuna, Salmon, Octopus, Albacore and Yellowtail

SNAPPER CRUDO 12.95
Japanese Red Snapper with Citrusy Cilantro Puree and Black Sea Salt

SALMON CARPACCIO 12.95
Salmon Sashimi with Umeshiso Ponzu Topped with Tobiko

YELLOWTAIL TIRADITO 12.95
Yellowtail Sashimi Marinated with Shiso Ponzu Vinaigrette, Topped with Roasted Jalapeño Sauce
OKONOMI 5.75
Choice of Yellowtail, Salmon, Octopus or Tuna, with Green Onions, Shiso Leaf and Radish Sprouts

SALMON SKIN 5.50
Salmon Skin, Avocado, Gobo and Bonito Flakes on Top

SHRIMP TEMPURA 5.50
Shrimp Tempura, Avocado, Krab, Shiso Leaf and Radish Sprouts

KRAB 5.50
Krab, Avocado and Radish Sprouts

SPICY SCALLOP 5.50
Spicy Scallop, Radish Sprouts and Gobo

SPICY TUNA 5.50
Spicy Tuna, and Radish Sprouts

SPIDER 5.50
Soft Shell Crab, Krab, Avocado, Radish Sprouts and Gobo

EEL 6.50
Eel, Krab, Avocado and Radish Sprouts

RAINBOW 8.95
(TOP) Tuna, Salmon, Albacore, Shrimp, Avocado (INSIDE) Krab, Cucumber, Avocado

SALMON SKIN 5.95
Salmon Skin, Avocado, Cucumber, Gobo and Bonito Flakes

SHRIMP TEMPURA 6.95
Shrimp Tempura, Krab, Avocado, Radish Sprouts, and Sesame Seeds, Wrapped in Soy Paper and Seaweed with Eel Sauce On Top

SPICY TUNA 5.50
Spicy Tuna, Cucumber, Radish Sprouts, Sesame Seeds

SPIDER 7.95
Soft Shell Crab, Krab, Avocado, Sesame Seeds and Sprouts, Wrapped in Soy Paper and Seaweed with Eel Sauce On Top

VEGGIE 7.50
Avocado, Cucumber, Gobo, Lettuce, Kanpyo, Soy Pocket and Radish Sprouts with Soy Paper Wrap and Seaweed

ALBACORE DELIGHT 9.95
(TOP) Albacore, Avocado, Green Onion, Masago, Sesame Seeds, Tatakii Garlic Sauce (INSIDE) Shrimp Tempura, Krab

BABY SHARK 9.95
(TOP) Yellowtail, Avocado, Jalapeño Jelly, Pickled Onion, Shiso Ponzu (INSIDE) Krab, Avocado, Cucumber

BAJA 9.95
(TOP) Tuna, Avocado, Jalapeño, Sesame Seeds, Fire Sauce (INSIDE) Spicy Tuna, Gobo, Cucumber

BALBOA 9.95
(TOP) Salmon, Cilantro, Avocado, Ponzu Sauce, Sesame Seeds (INSIDE) Krab, Avocado, Cucumber

LEMON CILANTRO 9.95
(TOP) Seared Salmon, Avocado, Cilantro, Sesame Seeds, Fire Sauce (INSIDE) Shrimp Tempura, Krab

CARDIFF 9.95
(TOP) Salmon, Avocado, Green Onion, Bonito Flakes, Ponzu Sauce (INSIDE) Krab, Avocado, Cucumber

CHUCK 10.95
(TOP) Spicy Tuna, Avocado, Tempura Flakes, Eel Sauce, Spicy Mayo (INSIDE) Tempura Shrimp, Krab

CRUNCHY DRAGON 11.95
(TOP) Eel, Avocado, Tempura Flakes, Eel Sauce (INSIDE) Tempura Shrimp, Krab

CRUNCHY SPICY TUNA 8.95
(TOP) Spicy Tuna, Tempura Flakes, Eel Sauce (INSIDE) Krab, Cucumber, Avocado

ALBACORE DELIGHT 9.95
(TOP) Tempura Flakes, Green Onions, Roasted Shitake Mushroom Sauce (INSIDE) Asparagus Tempura, Shiso Leaves, Avocado and Kanpyo

FIREBALL 8.50
Deep Fried (TOP) Spicy Mayo, Eel Sauce, Green Onions, Masago, Sesame Seeds (INSIDE) Jalapeños, Krab, Cream Cheese

MR. MIYAGI 2.0 9.95
(TOP) Seared Salmon, Avocado, Soy Marinated Jalapeno, Spicy Edamame Sauce (INSIDE) Shrimp Tempura, Krab

OTOTO (No Rice) 12.95
(TOP) Cucumber Wrap, Soy Paper, Sesame Seeds (INSIDE) Tuna, Yellowtail, Salmon, Avocado, Krab Stick, Served with Ponzu

PICASSO 9.95
(TOP) Yellowtail, Cilantro, Tangy Miso Sauce, Sriracha Sauce, Sesame Seeds (INSIDE) Krab, Avocado, Cucumber

POINT BREAK 9.95
(TOP) Seared Tuna, Avocado, Green Onion, Fried Garlic, Red Chili Oil, Eel Sauce (INSIDE) Spicy Tuna, Shrimp Tempura

SCALLOP / SALMON DYNAMITE 9.95
Baked Krab and Avocado Roll Topped with Scallop or Salmon, Creamy Crab Sauce, Green Onions, Eel Sauce, Tobiko, Sesame Seeds

SUNSET 9.95
(TOP) Seared Tuna, Avocado, Sesame Seeds, Tatakii Garlic Sauce (INSIDE) Krab, Cucumber, Gobo

TIGER 9.95
(TOP) Ebi, Avocado, Fried Onions, Eel Sauce, Spicy Aioli (INSIDE) Shrimp Tempura, Krab, Avocado

UNCLE PHIL 7.75
Deep Fried Philadelphia Roll (TOP) Slices of Jalapeño, Eel Sauce, Sesame Seeds

WEST COAST 9.50
Salmon, Krab, Avocado, Cucumber, and Sesame Seeds, Wrapped in Soy Paper and Seaweed with Ponzu Sauce

YELLOW FLASH 9.95
(TOP) Yellowtail, Avocado, Shishito Pepper, Ponzu Sauce, Sesame Seeds (INSIDE) Krab, Cucumber, Gobo
## DRINKS

### DRAFT BEER

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sapporo, Premium Lager</td>
<td>5.50</td>
</tr>
<tr>
<td>Japanese Party Soda . . . 4.9% ABV</td>
<td></td>
</tr>
<tr>
<td>San Diego Pale Ale 394</td>
<td>6.50</td>
</tr>
<tr>
<td>Alesmith, Miramar . . . 6.0% ABV</td>
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</tr>
<tr>
<td>Blood Orange IPA</td>
<td>6.50</td>
</tr>
<tr>
<td>Latitude 33, San Marcos . . . 7.2% ABV</td>
<td></td>
</tr>
<tr>
<td>Orderville, Hazy IPA</td>
<td>6.50</td>
</tr>
<tr>
<td>Modern Times, Point Loma . . . 7.2% ABV</td>
<td></td>
</tr>
<tr>
<td>White Rascal</td>
<td>6.50</td>
</tr>
<tr>
<td>Avery, Boulder . . . 7.2% ABV</td>
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### CANNED & BOTTLE

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Kirin Light . . . 12oz</td>
<td>5.50</td>
</tr>
<tr>
<td>Kirin, Japan . . . 3.3% ABV</td>
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<tr>
<td>Asahi Super Dry . . . 21.4oz</td>
<td>6.75</td>
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<tr>
<td>Asahi, Tokyo . . . 5.0% ABV</td>
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### SAKE & SOJU

<table>
<thead>
<tr>
<th>Sake Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>House Sake (Hot/Cold)</td>
<td>6.95</td>
</tr>
<tr>
<td>Nigori Unfiltered Sake (Sho Chiku Bai)</td>
<td>10.95</td>
</tr>
<tr>
<td>Kikusui (Junmai Ginjo)</td>
<td>18.95</td>
</tr>
<tr>
<td>White Peach (Hana)</td>
<td>11.95</td>
</tr>
<tr>
<td>Strawberry Nigori (Homare)</td>
<td>12.95</td>
</tr>
<tr>
<td>Fruits Soju (Apple/Citron)</td>
<td>9.95</td>
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### WINE

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet</td>
<td>6.95 / 18.95</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>6.95 / 18.95</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>6.95 / 18.95</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>6.95 / 18.95</td>
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### POPS

<table>
<thead>
<tr>
<th>Pop Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca Cola, Diet Coke, Sprite</td>
<td>2.95</td>
</tr>
<tr>
<td>Lemonade, Organic Apple Juice</td>
<td>2.95</td>
</tr>
<tr>
<td>Ramune Strawberry (Japanese Soda)</td>
<td>2.95</td>
</tr>
</tbody>
</table>

### TEA

<table>
<thead>
<tr>
<th>Tea Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Green Tea (Hot/Iced)</td>
<td>2.95</td>
</tr>
<tr>
<td>Iced Raspberry Black Tea (Sweetened)</td>
<td>2.95</td>
</tr>
<tr>
<td>Iced Black Tea (Unsweetened)</td>
<td>2.95</td>
</tr>
<tr>
<td>Hot Honey Ginger (Sweetened)</td>
<td>2.95</td>
</tr>
<tr>
<td>Hot Jasmine Green (Unsweetened)</td>
<td>2.95</td>
</tr>
</tbody>
</table>
# Lunch Specials

**Open - 3PM**
**Monday to Friday**

## Bento Box 10.95
- **Monday:** Korean BBQ Short Ribs
- **Tuesday:** Miso Salmon
- **Wednesday:** Beer Yakinkiku
- **Thursday:** Orange Chicken
- **Friday:** Chicken Teriyaki

*Bento Box is served with Mix Tempura, Salad, Rice, Miso Soup & California Roll*

## Sushi Combo 11.95
- Choice of California Roll, Spicy Tuna Roll or Crunchy Roll with Tuna Salmon, Tamago and Inari Nigiri (1pc each)
- Includes Miso Soup & Salad

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# Happy Hours

**3-6PM Weekdays**
**3-5:30PM Weekend**

## Drinks
- Sapporo: 3.75
- Draft Beer: 4.95
- House Sake (Hot / Cold): 3.75
- Wine: 4.95

## Foods
- California Roll: 4.50
- Crunchy Roll: 6.50
- Gyoza: 4.50
- Chicken Karaage: 4.50
- Mix Tempura: 4.50
- Kamikaze Fries: 4.50
- Takoyaki: 4.50

## Sweets
- Ice Cream: 2.95
  - Rotating Flavors
- Red Berry Moussé: 4.95
  - Vanilla Cake with Raspberry Moussé Mascarpone
- Chocolate Trilogy: 3.75
  - Triple Layered Chocolate Moussé Mascarpone