

## Appetizers

**Edamame** - \$3.95  
steamed and salted soybean pods

**Gyoza (4pc)** - \$5.25  
japanese fried dumplings,  
inside pork, cabbage, water chestnut  
and green onions

**Shumai (3pc)** - \$3.95  
steamed or fried  
dumplings inside pork, ginger, onions,  
water chestnut and bamboo shoots

**Spring Rolls (3pc)** - \$3.95  
inside cabbage, carrots, green beans,  
mushrooms and onions

**Takoyaki (4pc)** - \$5.95  
grilled wheat cakes with octopus,  
cabbage, green onion, yam and ginger

**Agedashi** - \$4.95  
lightly deep fried tofu served in tempura sauce,  
topped with scallions and bonito flake

**Appetizer Sampler** - \$12.95  
a combo sampler plate (2pc ea)  
of gyoza, spring roll, takoyaki and shumai

**Tempura Sampler** - \$12.95  
a tempura combo sampler plate of chicken,  
shrimp, crab and veggies served with tempura  
dipping sauce, grated ginger and radish

**Tempura** - crispy fried japanese style,  
served with tempura dipping sauce,  
grated ginger and radish

Veggie (5pc) - \$5.95    Chicken (5pc) - \$5.95

Shrimp (3pc) - \$6.95    Crab (3pc) - \$6.95

**Chicken Katsu** - \$5.95  
crispy fried breaded chicken  
served over shredded cabbage with  
tonkatsu sauce (japanese sweet sauce)  
and japanese mayo and lemon

## Salads

**Sunomono Salad** - \$5.95  
japanese style thinly sliced cucumber  
salad with sweet tangy vinegar dressing  
and sliced kani kama

**Mori Sunomono Salad** - \$7.95  
sliced octopus, makeral and kani kama  
japanese style thinly sliced cucumber  
salad with a sweet tangy vinegar dressing

**Seaweed Salad** - \$5.25  
marinated assorted green leaf seaweed  
on top of thin sliced cucumbers

**House Salad** - \$4.25  
choice of ranch or sesame

## Sides

bowl of rice - \$1.50

## Soups

**Miso Soup** - \$2.95  
traditional japanese soup with miso,  
diced tofu, wakame seaweed and green onion

**Kani-Tama Soup** - \$4.95  
japanese version of egg drop soup  
inside egg, chicken and shredded kani kama

## Kids

**Chicken Katsu** - \$5.95  
japanese style breaded chicken served  
with shredded cabbage, inari tofu and fruit

**Tempura Shrimp** - \$ 6.25  
japanese style tempura shrimp (2pc) served  
with shredded cabbage, inari tofu and fruit

**Tempura Crab** - \$5.95  
japanese style breaded chicken served  
with shredded cabbage, inari tofu and fruit

Our water is purified throughout the restaurant, all our food is made with purified and oxygenated water  
Provided by SPRINGPURE.COM. please ask about our healthy water

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness

## Yakisoba

a japanese style pan fried noodles, sauteed with cabbage, carrot, our special brown sauce. Topped with kizami shoga (pickled red ginger) and katsuobushi (dried bonito flake) and aonori (dried seaweed flakes) and japanese mayo with your choice of....

Veggie - \$9.95    Chicken - \$10.95  
Beef - \$11.95    Shrimp - \$12.95

## Teriyaki

sautéed broccoli, carrot and cabbage with our Special Teriyaki sauce, served over rice with your choice of....

Veggie - \$8.95    Chicken - \$9.95  
Beef - \$10.95

## Curry

japanese style curry sauce, cooked with fresh carrots, onion and mushroom, served over rice with your choice of....

Veggie - \$8.95    Chicken - \$9.95  
Beef - \$10.95    Shrimp - \$12.95

## Donburi

traditional dishes over a bowl of rice

Chicken Katsu Don - \$12.50  
breaded cutlet, pan fried with onion, green onion and egg omelette, served over a bowl of rice

Ten Don - \$12.50  
japanese style battered shrimp and veggies served over a bowl of rice, tempura sauce on the side

## Omakase

is Japanese tradition of letting the chef choose your order.

The words means "I leave it to you". Its a fine tradition that gives the Chef creative freedom and the customer a memorable experience.

Let the Chef know what you "don't" like and prefer and your budget  
**\$40 min. and up**

## Ramen

japanese style egg noodle soup comes with boiled egg, green onion, bamboo shoots, bean sprouts and cha-shu (braised pork) served over the noodles.  
served 3 different flavors

Sho-yu (soy) - \$11.95

Miso (soy bean paste) - \$12.50

Tonkotsu (pork) - \$12.95

## Udon

traditional japanese fat noodle

Hot Udon - \$10.95  
kamaboko (fish cake), green onion, wakame seaweed, served with hot udon soup

Cold Udon - \$10.95  
green onion, grated radish and ginger, served cold and dipping sauce on the side

Curry Udon - \$12.50  
japanese style curry sauce, cooked with fresh carrots, onion and served over hot udon noodles

## Sushi & Sashimi Combo

chef choice of freshest fish, no substitution

### Sushi combo

7pc nigiri - \$15.95  
tuna, yellowtail, salmon, tamago, masago  
squid and tobiko

5pc nigiri & tuna roll - \$13.95  
tuna, salmon, yellowtail and ikura

### Sashimi combo

6pc mix - \$18.  
tuna, yellowtail and salmon (2pc ea)

15pc assorted - \$25.

Our water is purified throughout the restaurant, all our food is made with purified and oxygenated water  
Provided by SPRINGPURE.COM. please ask about our healthy water

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness

# Sushi

## Nigiri 2pc

Maguro (tuna) - \$6.25  
Sake (salmon) - \$5.25  
Hamachi (yellowtail) - \$5.95  
Hotate Gai (scallop) - \$5.95  
Ika (squid) - \$5.25  
Tamago (sweet egg) - \$4.25  
Tako (octopus) - \$5.25  
Masago (smelt roe) - \$4.25  
Tobiko (flying fish roe) - \$4.95  
Ikura (salmon roe) - \$5.95  
Inari (sweet fried tofu) - \$4.25

Kani (snow crab) - \$ \*MP  
Ami Ebi (sweet snrimp) - \$ \*MP  
Hokki Gai (surf clam) - \$ \*MP  
Saba (japanese mackeral) - \$ \*MP  
Hirame (flounder) - \$ \*MP  
Kanpachi (amber jack) - \$ \*MP  
Aji (horse mackeral) - \$ \*MP  
Tai (red snapper) - \$ \*MP

\*MP = Market price and availability

## Rolls (maki)

traditional japanese rolls made with seaweed outside

Tekka maki (tuna roll) - \$6.25  
Sake maki (salmon roll) - \$5.50  
Hamachi maki (yellowtail roll) - \$6.25  
Keppa maki (cucumber roll) - \$4.25  
Oshinko maki (japanese pickled radish) - \$4.25  
Kanpyo maki (japanese marinated sweet zucchini) - \$4.50

### Drinks

Coke products - \$1.50  
Sweet/unsweet - \$1.50  
Coffee - \$1.50  
Hot Green Tea - \$1.50 (cup)  
- \$4. (tea pot)

### Dessert

Green Tea Ice Cream - \$3.95  
Mochi Ice Cream (3pc) - \$4.25  
Tempura Ice Cream - \$3.95  
(deep fried ice cream)

**Our water is purified throughout the restaurant, all our food is made with purified and oxygenated water  
Provided by SPRINGPURE.COM. please ask about our healthy water**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness