



- Ramune Japanese soft drink 3.5
- Ai Sangria Ai's twist on this popular, refreshing drink 5
- Japanese Beer asahi, kirin ichiban, sapporo, sapporo light 5
- Echigo Beer premium Japanese rice beer 15
- Pinot Noir, 2007 Domaine de Regusse, Haute Provence, France 11
- Cabernet Sauvignon, 2006 Mountain View, Central Coast 9
- Pinot Grigio 2007 Vignetti, Friuli, Italy 9
- Sauvignon Blanc, 2007 Fair Valley, Paarl, South Africa 10

Lunch

- edamame 4
boiled soybean pods
- kabocha corn soup 4
creamy Japanese pumpkin and corn soup topped with chives
- mushi tori salad 6.5
steamed chicken breast over greens with house miso dressing
- seaweed salad 5
assorted wakame seaweed, tofu, served with vinaigrette dressing
- goma ae 5.5
warm spinach served with black and white sesame dressing
- nabe yaki udon 10
japanese style beef strips and egg over inaniwa udon noodles
- Sushi 2.5
- akami tuna – lean tuna
- sake - fresh salmon
- hamachi - yellowtail
- o-ebi - giant black tiger prawn
- hirame - flounder
- tamago - sweet omelette
- SIGNATURE MAKI 12
- rainbow spicy tuna
walnut spicy tuna topped w/ assort. seafood
- madai ceviche
cucumber and avocado topped w/ snapper & ceviche sauce
- dragon
shrimp tempura & tamago topped w/ fresh water eel & avocado

Entrees

served with miso soup and dessert

maki moriawase 13.5

choice of any two of the following maki

- spicy tuna *tuna, chives, masago, ra-yu*
- california *crab, avocado, cucumber*
- hawaiian *tuna and avocado*
- spicy tempura ebi *shrimp tempura, green onion*
- negi hama *yellowtail, scallions*
- garden *carrots, asparagus, shiitake, and spinach*
- alaskan *king salmon and avocado*
- unagi cucumber *freshwater eel, cucumber*
- philadelphia *smoked salmon, cream cheese, cucumber*

sushi moriawase 18.5

choice of

spicy tuna maki or california maki

served with 10 pieces of chef's choice nigiri sushi

chicken teriyaki 13.5

grilled sliced amish chicken breast in a teriyaki sauce

pistachio salmon teriyaki 13.5

pistachio encrusted atlantic salmon served in a teriyaki sauce

honey miso steak 15

grilled new york strip beef served with homemade honey miso

unagi don 13.5

cooked freshwater eel served over kampyo, gari and unagi seasoned steamed rice

tuna don 13.5

cuts of akami tuna served over a bed of kampyo, gari, unagi, seasoned sushi rice

chirashi don 14.5

tuna, octopus, salmon, whitefish, and hamachi, served over a bed of kampyo, gari, unagi, seasoned sushi rice

our sushi rice is made with a mixture of premium brown rice and short grain rice

Substitutions and changes are subject to a minimum \$1 charge

20% gratuity included for parties of 6 or more

extra sauces \$1.00 - \$2.50

Salmon

sake salmon 2.5
zuke sake marinated salmon 3
kunsei sake smoked salmon 3
beni toro fatty salmon 3.5
~ SALMON FLIGHT 12 ~

Tuna

akami tuna lean tuna 2.5
super white tuna escolar 3
tuna avocado tuna topped with avocado and wasabi mayo 3.5
chu-toro medium fatty tuna 6
o-toro premium fatty tuna 7
aburi toro torched fatty tuna 8
~ TUNA FLIGHT 29 ~

Whitefish

hamachi yellowtail 2.5
spicy hamachi toro fatty yellowtail with yuzu pepper 4
hirame flounder 2.5
madai Japanese sea bream snapper 4
shima aji striped jack 4
shime saba marinated mackerel 3.5

Shell Fish

hotate Hokkaido scallop 3
o-ebi giant black tiger prawn 2.5
kani crab 4
botan ebi botan shrimp, shrimp head served fried 4
botan ebi mayo botan shrimp w/ torched mayo, shrimp head served fried 4.5

Others

tako octopus 3
tamago egg omelet 2.5
tobiko black, red, yellow, orange, or wasabi 2.5
ikura salmon roe 3.5
anago tare sea eel, sauce 4
anago shio sea eel, salt 4
unagi sansho freshwater eel w/mountain pepper 4
uni sea urchin 4.5

Maki

salmon skin smoked toasted salmon skin, kaiware, cucumber, yamagobo 6.5
alaskan king salmon, avocado 6.5
philadelphia smoked salmon, cream cheese, cucumber 6.5
spicy tuna tuna, chives, masago, ra-yu 6.5
hawaiian tuna, avocado 6.5
negi toro fatty tuna, scallions 8
negi hama yellowtail, scallions 6.5
rainbow our california maki topped with assorted seafood 10
spider tempura fried soft shell crab, cucumber, avocado, scallion, spicy mayo, topped with tuna flakes 10
scorpion fried calamari, kaiware, cucumber, masago, chili sauce 9
spicy tempura ebi shrimp tempura, green onion 6.5
california crab, avocado, cucumber 7
futomaki shrimp, eel, tamago, spinach, kampyo, shiitake 10
garden carrots, asparagus, shiitake, spinach 6
tempura satsumaimo tempura sweet potato 5.5
tempura shiitake tempura battered, fried shiitake 5.5
unagi cucumber freshwater eel, cucumber 8
unagi sushi tempura tempura sushi with freshwater eel, tamago, spinach 8