

STARTERS

RAW & CARPACCIO

Assorted Sashimi 13.5

Tuna, Salmon & Yellowtail. 7 pcs.

Hamachi Carpaccio 14.

Tomato, jalapeno, cilantro, ginger garlic soy & olive oil.

Salmon Lomi Lomi 13.

Salmon, shiso, cucumber, red onions & chili ponzu.

Oysters on the Half Shell 16.

Premium oysters, ponzu, scallions & spicy sauce.

Sesame Seared Tuna 14.

Seaweed salad, yuzu tobiko, chili aioli & kaiware.

Ankimo 11.

Steamed monkfish liver in ponzu sauce.

Oyster Shooter 9.

Raw oyster, cold sake, quail egg yolk, tobiko, spicy sauce, ponzu & green onions. (Age 21+)

Poke Tuna 10.

Tuna, seaweed salad, pickled cucumber, red onion, furikake, pine nuts, sesame oil & quail egg yolk.

Spicy Poke 13.

Served with a side of wonton chips.

TEMPURA

Mixed Tempura 12. Or Vegetable Tempura 9.

Lobster & Asparagus 15.

Soft Shell Crab 13.

Basil pesto, lemon aioli, tobanjan.

Crab Stuffed Jalapenos 8.

Snow crab & cream cheese.

Spicy Ebi Mayo 15.

Creamy, spicy sauce. Sesame seeds.

SMALL BITES

Steamed Edamame 6.

Shishito Peppers 7.

Grilled or Tempura.

Fried Calamari 14.

Cilantro ponzu.

Karaage Chicken 8.

Rosemary salt.

Agedashi Tofu 6.

Fried Oysters 9.

Fried Gyoza 8.5

Takoyaki 8.

Arabiki Sausages

Boiled 7. Grilled 8.

PAN FRIED

Asparagus Beef Wrap 13.

Cilantro, tomatoes, jalapeno, ponzu.

Seared Scallops 11.

Sautéed spinach in soy butter. 3 pcs.

SALAD

Sashimi Salad 19.

Assorted fish, tobiko, avocado, tomato, pine nuts, capers, spring mix salad with horseradish ponzu & olive oil.

Tuna Ceviche Salad 15.

Tuna, avocado, cilantro, jalapenos, pine nuts, tomato, cucumber, mango, red onions with spring mix salad, lemon juice, salt and wonton chips.

Shrimp Ceviche 13.

Shrimp, mango, cilantro, avocado, pine nuts, tomato, cucumber w/ flour tortilla chips and chipotle aioli.

Salmon Skin Salad 11.

Grilled salmon skin, cucumber, red onions, bonito flakes, kaiware, yamagobo with spring mix salad and ponzu sauce.

Tako Kimchee Salad 11.

Octopus, cucumber, tomatoes. Kimchee sauce.

Tsukemono 8.

Assorted pickled vegetables.

Cucumber Salad 6.

Shrimp, cucumber, seaweed & sesame seeds. Sweet vinegar sauce.

Tako Sunomono 9.

Octopus slices atop a cucumber salad.

House Salad 6.

Spring mix or shredded cabbage. Miso sesame dressing.

Seaweed Salad 6.

GRILLED

Grilled Edamame 7.

Olive oil & garlic salt.

Walnut Prawns 15.

Creamy, honey glaze.

Beef & Eggplant 17.

Butter soy.

Grilled Squid 12.

Shichimi aioli.

Grilled Oysters 7.

Mozzarella & pesto. 2 pcs.

Hamachi Kama

Reg 11. Lrg 15.

Grilled Corn 5.

Soy sauce, butter, shichimi.

Grilled Sweet Potatoes 5.

Honey, butter, sesame seeds.

Miso Marinated Pork Belly 12.

Green onions, sesame seeds.

Shichimi mayo

SIDES

White Rice 2.

Brown Rice 3.

Wakame Tofu Miso Soup 2.

Spicy Miso Soup 3.

Entrees

SUSHI & SASHIMI

Sashimi only served with white rice.

Tuna Sashimi 26.

12 pcs.

Mixed Sashimi 31.

Chef's best sashimi selection of the day.

Combination Sushi 20.

5 pcs nigiri & choice of one roll: California, Spicy tuna or Unagi.

Sushi Sashimi Combination 30.

7 pcs nigiri & 7 slices assorted sashimi.

SEAFOOD

Served w/ rice & spring mix salad.

Salmon Teriyaki 22.

Pan fried salmon.

Salmon Shioyaki 22.

Seasoned, grilled salmon.

Saba Shioyaki 13.

Seasoned, grilled mackerel w/ grated radish.

Breaded Fried Shrimp 16.

Panko breaded shrimp, broccoli & potato croquette.

Cabbage Salad.

Mixed Tempura 17.

Shrimp and vegetable tempura.

DONBURI

Over rice. Choice of miso soup or salad.

Chirashi 31.

Sashimi assortment over sushi rice. Nori.

Tekka Don 25.

Tuna over sushi rice. Nori.

Trio 27.

Tuna, unagi & tempura shrimp over sushi rice. Nori.

Unagi Don 26.

Whole eel filet, steamed rice, unagi sauce & sesame seeds.

Katsudon 17.

Panko pork, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.

Chicken Katsudon 17.

Panko chicken, onions & eggs cooked w/ dashi. Over steamed rice. Pickled ginger & scallions.

NOODLES

Make any noodle dish spicy. +\$1

Ramen 11.5

Seaweed, green onion, corn, boiled egg halve, bamboo, kikurage & roasted black garlic paste.

Pork Broth.

Chasu Ramen 14.

Chasu, menma seaweed, green onions, corn, boiled egg halve, bamboo, kikurage & roasted black garlic paste. Pork Broth.

Maze Ramen 13.

Chasu, cilantro, green onions, egg halve & lime juice. Dry tossed.

Udon or Soba 10.

Seaweed, tempura bits, green onions & fish cake.

Dashi broth.

Tempura Udon 17.

Assorted tempura.

Cold Soba 11.

Buckwheat noodles, tempura bits, green onions & sesame seeds. Chilled dashi broth.

Tempura Cold Soba 17.

Assorted tempura.

MEAT

Served w/ rice & spring mix salad.

Chicken Teriyaki 16.

Grilled chicken thighs.

Chicken Breast Teriyaki 18.

Beef Teriyaki 20.

Grilled ribeye.

Sesame Chicken 17.

Tempura chicken w/ sweet ginger sauce & sesame seeds.

Tonkatsu 16.

Panko pork cutlets. Cabbage salad.

Chicken Katsu 16.

Panko chicken thighs. Cabbage salad.

Ribeye Steak 32.

Medium rare ribeye w/ sautéed arugula & garlic butter soy. No salad.

ALL SUBSTITUTIONS SUBJECT TO EXTRA CHARGE

SUSHI

NIGIRI 2pcs / SASHIMI 5pcs

Toro Fatty Tuna Belly	M.P.	Hotate Scallop	6./9.	Saba Mackerel	5./10.
Uni Sea Urchin	M.P.	Ika Squid	5.	Sake Salmon	6./12.
Amaebi Sweet Shrimp	11.	Ikura Marinated Salmon Roe	7.	Shiro Maguro Albacore	6./12.
Aji Spanish Mackerel	7./14.	Kani Snow Crab	6.	Sake Toro	7./14.
Ebi Shrimp	5.	Kanpachi Amber Jack	7./14.	Tako Octopus	5./10.
Engawa Fluke Rim	7./14.	Kurodai Sea Bream	6./12.	Tamago Sweet Egg Omelet	4.
Hamachi Yellowtail	6./12.	Mirugai Geo Duck	12	Tobiko Flying Fish Roe	5.
Hamachi Toro	7./14.	Maguro Tuna	6./12.	Unagi Fresh Water Eel	6.
Hirame Fluke	6./12.	Mutsu Escolar	6./12.	Wild Sockeye Salmon	7./14.

COMMON ROLLS

California 9.

Real crab meat, avocado, cucumber & tobiko.

Fried California 11.

Real crab meat and avocado w/ teriyaki.

Rainbow 16.

California topped with assorted fish.

Dragon 15.

Real crab meat and tempura shrimp w/ unagi, avocado, teriyaki and tempura bits.

Caterpillar 12.

Unagi & cucumber w/ avocado, teriyaki and sesame seeds.

Spicy Tuna 8.5

Tuna tartar, cucumber, spicy sauce & sesame seeds.

Philadelphia 13.

Salmon, cream cheese & cucumbers w/ smoked salmon, red onions and capers.

Fried Philadelphia 11.

Smoked salmon & cream cheese w/ red onions, capers & teriyaki.

Spider 11.

Soft shell crab, cucumber & avocado w/ 3 flavors of tobiko.

Unakyu 8.5

Fresh water eel, cucumbers, teriyaki.

Tempura Shrimp 8.5

Tempura shrimp, avocado, cucumber & kaiware w/ tempura bits & teriyaki.

Salmon Skin 8.5

Grilled salmon skin, shiso, yamagobo, kaiware, cucumber.

Golden Shrimp 9.5

Panko fried shrimp, snow crab, cucumber, avocado. Spicy mayo.

Grilled Eggplant 7.5

Grilled eggplant & shiso.

Mango Salmon 8.5

Avocado Cucumber 6.

Avocado Mango 6.5

Futo Maki 8.

TRADITIONAL HOSOMAKI

Kappa Maki 4.5

Cucumber roll.

Oshinko Maki 5.

Pickled radish & shiso.

Yamagobo Maki 5.5

Pickled burdock root & shiso.

Umeshiso Maki 5.

Pickled plum paste, shiso & cucumber.

Tekka Maki 6.5

Tuna roll.

Sake Maki 6.5

Negi Hama Maki 6.5

Yellowtail & green onions.

Negi Toro Maki M.P.

Fatty tuna belly & green onions.

Inari (2 pcs) 4.

HAND ROLLS

Uni M.P.

Unagi 7.

California 7.

Spicy Tuna 7.

Negi Hama 7.

Salmon Skin 7.

Spicy Scallop 7.

Mango Salmon 7.

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AMAKARA ORIGINAL ROLLS

SPICY

Spicy Crunchy Rainbow 18.5

Tempura shrimp and spicy tuna w/ assorted fish, spicy mayo, teriyaki, mustard sauce, tempura bits, green onions & tobiko.

Red Dragon 17.5

Spicy tuna and tempura shrimp w/ tuna, spicy mayo, teriyaki & red onions.

Chili Spider Salmon 18.

Tempura soft-shell crab and avocado w/ salmon, red onions, cilantro, tomatoes, chili oil, ponzu & tempura bits.

Spicy Sesame Seared Tuna 17.5

Avocado, cucumber and tempura asparagus w/spicy tuna, sesame-seared tuna, spicy mayo & spicy ponzu dip.

Jalapeno Hamachi 9.5

With avocado.

Scallop Paradise 9.5

Tempura scallops on rice w/ spicy mayo, teriyaki, mustard sauce, green onions & 3 kinds of tobiko. 4 pcs

Seared Albacore 16.

Steamed asparagus and spicy tuna w/ seared albacore, garlic paste, chili oil & green onions.

Hamachi Bite 16.

Crab, cilantro and tomatoes w/ hamachi & spicy radish.

Hawaiian Delight 18.

Smoked salmon, pineapple and bacon w/ salmon, mustard sauce, Tabasco, red onions, tomatoes & chopped pineapple.

Albacore Escolar Medley 17.

Avocado and cucumber w/ seared albacore, escolar, chili aioli, arugula, red onions, tomatoes, tobiko & tempura bits.

NON SPICY

Albacore Caprese 15.

Seared albacore atop a fresh mozzarella caprese with pesto, avocado, tomato, balsamic and soy sauce. Tobiko, jalapeno, and red onion. 4 pcs.

Klondike Express 16.

Crab, tempura shrimp and avocado w/ scallop mayo, 3 flavors of tobiko, tempura bits, teriyaki & lime juice.

Shrimp Mango 17.

Crab, tempura shrimp and avocado w/ ebi, mangoes, cilantro, tomatoes, tempura bits, teriyaki & lime juice.

Italian Dragon 17.

Crab and tempura shrimp w/ unagi, avocado, tomatoes, basil pesto, balsamic vinegar & olive oil.

Dill Salmon 9.5

Salmon, cream cheese, cucumber & dill.

Cherry Blossom 16.

Salmon and avocado w/ tuna & tobiko.

Lime Scallop 16.

Avocado, tomatoes and cilantro w/scallops, lime slices & tobiko.

Lemon Salmon 15.5

California roll w/ salmon, lemon slices & kaiware.

California Deluxe 15.5

California roll w/ unagi, avocado, tobiko, & teriyaki.

Tempura Asparagus Roll 11.5

Tempura asparagus, avocado and cucumber w/ teriyaki & mustard sauces. Spring mix salad.

Three of a Kind 13.

Tuna, salmon, yellowtail, cucumber & kaiware w/tobiko.

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