

## White Wines

	Glass	Bottle
<b><u>Rose</u></b>		
<b>2014 - Milbrandt Traditions - Columbia Valley, Washington</b>	7	26
Dry and refreshing with lively aromas and flavors of dried cranberry, cherry, savory herb, fresh cut grass, and notes of pomegranate. The palate has a bright lively acidity, with a round fruit driven mid-palate, followed by a crisp clean finish.		
<b><u>Riesling</u></b>		
<b>2013 - Charles Smith "Kung Fu Girl" - Walla Walla, Washington</b>	6	22
Crisp with juicy, expansive nectarin and peach flavors balanced by citrusy acidity. Medium-bodied with a lingering soft finish. Wine Spectator 2013/91 pts.		
<b><u>Pinot Gris / Pinot Grigio</u></b>		
<b>2014 - Elk Cove - Willamette Valley, Oregon</b>	8	30
Sweet aromatics while crisp on the palate with citrus and grapefruit. Wine Enthusiasts "Editor's Choice"/91pts.		
<b>2013 - Alois Lageder - Alto Adige, Italy</b>		32
Delicate aroma with flowery and slight spicy notes. Clean, bright, with juicy acidity.		
<b><u>Sauvignon Blanc</u></b>		
<b>2013 - Mohua - Marlborough, New Zealand</b>	7	26
Delightfully crisp and redolent of grapefruit and gooseberry.		
<b><u>Chardonnay</u></b>		
<b>2013 - Four Vines "Naked" - Paso Robles, California</b>	6	22
Unoaked, crisp, and concentrated Chardonnay exhibiting apple, peach, and pear. Long finish with hints of citrus and mineral.		
<b>2012 - Navarro - Mendocino, California</b>		38
Fresh earth, mineral and lemony citrus scents with apple flavor. Crisp acidity with subtle hint of butter and oak.		

## Red Wines

<b><u>Cabernet Sauvignon</u></b>		
<b>2012 - Bonterra - Mendocino, California</b>	7	26
Made from organically-grown grapes. Aromas of raspberry, cherry, and black currant notes with toasted oak and vanilla. Good structure, moderate weight, polished tannins, and balanced acidity.		
<b>2012 - Carpe Diem - Anderson Valley, California</b>		50
Fresh and straightforward, expressing bountiful fruit with aromas of dark plum and soft tannins.		
<b><u>Merlot</u></b>		
<b>2012 - Barnard Griffin - Columbia Valley, Washington</b>	8.5	32
Complex with a tasty medley of cherry, plum, and dark berry flavors accented with subtle notes of smoky cherry, orange, and coffee.		
<b><u>Pinot Noir</u></b>		
<b>2013 - A to Z Wineworks - Oregon</b>	7	24
Vibrant aromas of berries, cherries, lavender, and violets, evolving to clove, smoke, and cherry tobacco. A very tannic structure is balanced by perfect acidity. Wine Spectator 2012/89 pts.		
<b>2012 - Navarro - Anderson Valley, California</b>		50
Opens with raspberry and plum bouquet. Medium-bodied, balanced and fruit forward with mild oak tannins. Double Gold Medal winner.		
<b><u>Malbec</u></b>		
<b>2013 - Ben Marco - Mendoza, Argentina</b>	9	34
Perfumed aromas of ripe red fruits and roasted coffee beans. Lush and full-bodied with bright acidity. Wine Advocate 2010/90 pts.		
<b><u>Blends</u></b>		
<b>2012 - L'Ecole Red - Columbia Valley, Washington</b>		38
A blend of mostly Merlot, Cabernet Sauvignon, and Syrah. Aromas of fresh plum, black cherry, and spice.		

## Sparkling Wines

<b>Cavit Lunetta - Prosecco - Italy (187ml)</b>		7
Enticing aromas of apple and peach give way to a palate that is refreshing, and harmonious, with crisp fruit flavors and a clean finish.		

## Sakes

	4oz	8oz		
<b>Hot Sake (Gekkeikan Junmai)</b>	5	9		
<b>Tomodachi</b> - mixture of Takara plum wine and Gekkeikan Junmai (can be served hot or cold).	6	10		
<u><b>Plum Wine</b></u>	<b>Glass</b>	<b>720ml</b>		
<b>Takara Plum</b>	5	20		
Fresh sweet-sour taste. Mature plum aromas.				
<b>Tozai Blossom of Peace</b>	8	31		
Semi-sweet plum sake with aromas of almond and marzipan. Smooth, slightly sweet, and lip-smacking long finish.				
<u><b>Cold Sakes</b></u>	<b>Glass</b>	<b>300ml</b>	<b>720ml</b>	<b>1.5L</b>
<b>Sho Chiku Bai Nigori - unfiltered (SMV-20)</b>	5			40
Unfiltered sweet and fruity with coconut aftertaste. Rich and Robust. Pairs well with spicy food.				
<b>Hakutsuru Sayuri Nigori - unfiltered (SMV -11)</b>	8		32	
Unfiltered silky smooth and refreshing with natural sweetness.				
<b>Moonstone Asian Pear (SMV -8)</b>	7		26	
Perfectly pear with subtle sweetness and balance of flavor.				
<b>Tozai Typhoon (SMV +/-0)</b>	7			55
Citrus aromas of bruised caramel apples, lemon and lavender followed by brisk, soft entry to a dry, yet fruity light body.				
<b>Hakutsuru Excellent Junmai (SMV+4)</b>	6		24	47
Aromas of grape and anise with creamy texture followed by a hint of white pepper and fresh herbal notes.				
<b>Momokawa Diamond Junmai Ginjo (SMV+4)</b>	7		28	
Neither dry or fruity with perfect balance, integrated with layers of earthy minerals and complex fruit notes.				
<b>Hakutsuru Organic Junmai (SMV+5)</b>	8		32	
Sharp and exhilarating. Dry and light-bodied.				
<b>Ozeki Dry Junmai (SMV+8)</b>	5			40
Dry with refreshing fruit flavors. Pairs well with chicken, seafood, and light Asian dishes.				
<b>Ty Ku Silver Junmai - 330ml (SMV +1.9)</b>			20	
Fresh, slightly sweet taste with subtle pear notes; its rich flavor is soft on the palate. Winner of multiple awards / 90 pt rating TP.				
<b>Ty Ku Black Junmai Ginjo - 330ml (SMV +2)</b>			25	
Refined flavor balances peach on the nose with a subtle hint of spice. Nice depth and body. Winner of 5 Star Diamond Award.				

## Beers

<u><b>Draft Beers</b></u>		<b>Pint</b>
<b>Bud Light, Kirin Ichiban</b>		3-5
<b>Bayern Amber, Big Sky IPA, Blue Moon White, Draught Works Pale Ale, Ketel House Cold Smoke, Seasonal Rotating Tap (please ask your server)</b>		4-5
<b>Sake Bomb</b> (1 shot of sake & half glass of beer)		6
<u><b>Bottled Beers</b></u>	<b>12oz</b>	<b>22oz</b>
<b>Budweiser, Coors, Coors Light</b>	3-5	
<b>Asahi, Sapporo</b>	4	6.5
<b>Heineken</b>	4	
<b>Elysian Jasmine IPA</b> (pairs extremely well with Asian dishes)		7

## Non-Alcoholic Beverages

<b>Milk</b>		2
<b>7-Up, Arnold Palmer, Diet Pepsi, Iced Tea, Mountain Dew, Mug Root Beer, Pepsi, Raspberry Iced Tea, Tropicana Lemonade, Wild Cherry Pepsi</b> (free refills)		2-5
<b>Cherry Lemonade, Roy Rogers, Shirley Temple, Sobe Pomegranate, Orange Juice</b>		3
<b>Green Hot Tea</b>		2 / person
<b>Coffee</b>		2

# Appetizer

Edamame.....	\$	5
Gyoza (6) (Pork and vegetable dumplings, served with gyoza sauce).....	\$	6
Spring Roll (5) (Fried vegetable rolls, served with sweet & sour sauce).....	\$	6
Shrimp and Vegetables Tempura (3) (Battered and fried, served with tempura sauce).....	\$	11
Vegetables Tempura (Zucchini, mushroom, onion, sweet potato, bell pepper, asparagus, & broccoli).....	\$	7
Shrimp Tempura (4) (Battered and fried shrimp, served with tempura sauce).....	\$	9
Sweet Potato Fries (Finely sliced sweet potato, battered and fried, topped with powdered sugar)	\$	7
Agedashi Tofu with Bonito Flakes & Tempura Sauce.....	\$	6
Tempura Soft Shell Crab (Battered and fried, served with ponzu sauce).....	\$	9
Crispy Calamari (Fried salt & pepper squid slices, served with katsu sauce).....	\$	9
Hamachi Kama (Charbroiled yellowtail collar, served with ponzu sauce, lemon slices, salt & pepper)....	\$	11
Salmon Kama (Charbroiled salmon collar, served with ponzu sauce, lemon slices, salt & pepper).....	\$	9
Pineapple Shrimp (Fried popcorn shrimp, served with pineapple mayo).....	\$	9
Chicken Wings (Marinated and fried chicken wings, served with sweet & sour sauce).....	\$	9
Yakitori (Skewered chicken charbroiled with teriyaki sauce) (2).....	\$	6
Yakiniku (Skewered beef charbroiled with teriyaki sauce) (2).....	\$	6
Beef Tattaki (New York steak torch-seared in salt & pepper, served with ponzu sauce).....	\$	9

# Kitchen Entrees

Served with miso soup, house green salad, and steamed rice. Add shrimp & vegetable tempura for \$5

Teriyaki Chicken.....	\$	13
Teriyaki Beef.....	\$	14
Teriyaki Salmon.....	\$	14
Shrimp Tempura (4pcs).....	\$	15
Chicken Katsu.....	\$	13
Pineapple Shrimp.....	\$	15

18% gratuity will be added to all parties of 6 people or more.

# Sizzling Steak Special

New York Steak or Filet Mignon cooked to your preferred temperature with Sunny Side Up Eggs over a bed of Udon or Soba Noodles, Served on a Sizzling plate. Topped w/ our Garlic Soy Black Pepper Sauce.

5 oz New York.....	\$	16
10 oz New York.....	\$	21
5 oz Filet Mignon.....	\$	21
10 oz Filet Mignon.....	\$	26

## B.B.Q. Entrees

Served with miso soup, house green salad, and steamed rice. Add shrimp & vegetable tempura for \$5

Kalbi (B.B.Q Beef Ribs).....	\$	15
B.B.Q. Beef.....	\$	14
B.B.Q. Chicken.....	\$	13
B.B.Q. Pork.....	\$	13

## Japanese Style Noodles

Choice of cooking: noodle soup (assorted vegetables) or  
stir fried (onions, scallions, carrots, cabbage) with yakisoba sauce  
Choice of noodles: thick flour noodles (Udon) or thin buckwheat noodles (Soba)

Chicken.....	\$	11
Pork.....	\$	11
Beef.....	\$	12
Shrimp.....	\$	13
Seafood (Shrimp, scallop, calamari, mussels, and imitator crab).....	\$	15
Vegetable Noodle.....	\$	11

## Thai Style Noodles

Stir fried rice noodles w/ cabbage, onions, carrots, sweet & sour Thai chili sauce, crushed peanuts on top

Chicken Pad Thai.....	\$	11
Pork Pad Thai.....	\$	11
Beef Pad Thai.....	\$	12
Vegetable Pad Thai.....	\$	11
Shrimp Pad Thai.....	\$	13
Seafood Pad Thai.....	\$	15

## Fried Rice

Stir fried white rice with garlic butter, finely diced onions, carrots, scallions, and eggs

Chicken.....	\$	9
Pork.....	\$	9
Beef.....	\$	10
Shrimp.....	\$	10
Vegetable.....	\$	8

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# Teppanyaki Lunch Platter

Served with onion soup, steamed rice and assorted vegetables

Only Available Monday - Friday Until 2:30pm

Teppan Chicken (5oz).....	\$ 8.95
Teppan New York Steak (5oz).....	\$ 10.95
Teppan Shrimp (8pcs).....	\$ 10.95
Teppan Salmon (4oz).....	\$ 9.95
Teppan Teriyaki Beef (5oz).....	\$ 9.95
Teppan Ocean Scallops (5oz).....	\$ 11.95
Teppan Vegetable Delight.....	\$ 9.95
Teppan Chicken and Shrimp (5oz, 4pcs).....	\$ 12.95
Teppan Scallop and Shrimp (5oz, 4pcs).....	\$ 13.95
Teppan New York Steak and Chicken (5oz, 5oz).....	\$ 13.95
Teppan New York Steak and Shrimp (5oz, 4pcs).....	\$ 14.95
Teppan New York Steak and Salmon (5oz, 4oz).....	\$ 14.95
Teppan Filet Mignon (5oz).....	\$ 12.95
Teppan Filet Mignon and Chicken (5oz, 5oz).....	\$ 14.95
Teppan Filet Mignon and Shrimp (5oz, 4pcs).....	\$ 14.95
Teppan Filet Mignon and Scallop (5oz, 5oz).....	\$ 15.95

## Special Kobe Imperial

Served with soup of the day, house salad, shrimp appetizer, assorted vegetables and steamed rice

\*\* Replace with fried rice add \$ 2.00 \*\*

Teppan Kobe Steak (14oz).....	\$ 50.95
Kobe Steak and Shrimp (7oz, 5pcs).....	\$ 41.95
Kobe Steak and Lobster (7oz, 1pc-6oz/ea.).....	\$ 46.95

Share charge \$6.95, served with onion soup, house salad, 2 shrimp appetizer, assorted vegetables, and steamed rice.

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# Teppanyaki Dinner

Served with onion soup, house salad, 2 Shrimp appetizer, assorted vegetables and steamed rice

Teppan Chicken (8oz).....	\$ 15.95
Teppan Teriyaki Beef (8oz).....	\$ 16.95
Teppan Shrimp (10pcs).....	\$ 17.95
Teppan Scallop (8oz).....	\$ 20.95
Teppan Salmon (2pcs, 4oz/ea.).....	\$ 17.95
Teppan New York Steak (10oz).....	\$ 19.95
Teppan Filet Mignon (10oz).....	\$ 23.95
Teppan Vegetable Delight.....	\$ 13.95
Teppan Lobster Tail (2 pcs - 6oz/ea.) .....	\$ 36.95

# Teppanyaki Combination Dinner

Served with onion soup, house salad, 2 Shrimp appetizer, assorted vegetables and steamed rice

Teppan Chicken and Shrimp (5oz, 5pcs).....	\$ 19.95
Teppan Chicken and Scallop (5oz, 5oz).....	\$ 24.95
Teppan New York Steak and Chicken (5oz, 5oz).....	\$ 21.95
Teppan New York Steak and Shrimp (5oz, 5pcs).....	\$ 22.95
Teppan New York Steak and Scallop (5oz, 5oz).....	\$ 25.95
Teppan Scallop and Shrimp (5oz, 5pcs).....	\$ 25.95
Teppan Shrimp and Salmon (5pcs, 1pc-4oz/ea.).....	\$ 24.95
Teppan Filet Mignon and Shrimp (5oz, 5pcs).....	\$ 27.95
Teppan Filet Mignon and Scallop (5oz, 5oz).....	\$ 28.95
Teppan Lobster and Filet Mignon (6oz, 5oz).....	\$ 37.95
Teppan Steak, Shrimp, and Chicken (5oz, 5pcs, 5oz).....	\$ 37.95
Teppan Filet Mignon, Lobster, and Chicken (5oz, 6oz, 5oz).....	\$ 38.95
Teppan Lobster, Shrimp, and Scallop (6oz, 5pcs, 5oz).....	\$ 42.95
Kobe Lover Dinner for Two.....	\$ 72.95

*(Choice of 3 items: Filet Mignon-5oz, New York Steak-5oz, Shrimp-5pcs, Chicken-5oz, Scallop-5oz)*

Share charge \$6.95, served with onion soup, house salad, 2 shrimp appetizer, assorted vegetables, and steamed rice.

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# Extra Portion Of :

Available only as supplement to Teppan entrees

Teppan Fried Rice.....	\$ 2.00
Steamed Rice.....	\$ 1.50
Teppan Vegetables.....	\$ 5.00
Teppan Chicken (5oz).....	\$ 6.95
Teppan Teriyaki Beef (5oz).....	\$ 7.95
Teppan Shrimp (8pcs).....	\$ 8.95
Teppan Salmon (4oz).....	\$ 7.95
Teppan Scallop (5oz).....	\$ 9.95
Teppan New York Steak (5oz).....	\$ 8.95
Teppan Filet Mignon (5oz).....	\$ 9.95
Teppan Lobster (6oz).....	\$ 16.95
Teppan Kobe Steak (7oz).....	\$ 22.95

## Dessert

Tiramisu.....	\$ 7.00
Chocolate Mousse.....	\$ 5.00
Panna Cotta topped with berry sauce.....	\$ 5.00
Ice Cream (Vanilla or Seasonal Flavor).....	\$ 3.00
Tempura Ice Cream.....	\$ 6.00

## Sushi

### Salads from Sushi Bar

Seaweed Salad.....	\$ 6.00
Crab Salad.....	\$ 7.00
Sunomono Salad (add shrimp, octopus, or crab for \$1) ...	\$ 6.00
Sashimi Salad* .....	\$ 11.00
Tuna, salmon, white fish, ebi, tobiko, & spring mix	

<u>Nigiri &amp; Sashimi</u>	<u>Nigiri (2 pcs)</u>	<u>Sashimi (5 Pcs)</u>
Tuna* (Maguro).....	\$ 6.00	\$ 15.00
Super White Tuna* .....	\$ 6.00	\$ 15.00
Salmon* (Sake).....	\$ 5.50	\$ 14.00
Smoked Salmon.....	\$ 5.50	\$ 14.00
Yellowtail* (Hamachi).....	\$ 6.00	\$ 15.00
Shrimp (Ebi).....	\$ 5.00	\$ 13.00
Squid* (Ika).....	\$ 5.00	\$ 13.00
Octopus (Tako).....	\$ 5.00	\$ 13.00
Unagi (BBQ fresh water Eel).....	\$ 6.00	\$ 15.00
Scallop* (Hotate Gai).....	\$ 6.00	\$ 15.00
Sweet Shrimp* (Amaebi).....	\$ 7.00	-----
Smelt Fish Roe* (Masago).....	\$ 5.50	-----
Flying Fish Roe* (Tobiko).....	\$ 6.00	-----
Salmon Roe* (Ikura).....	\$ 6.00	-----
Inari (Sweet Tofu Skin).....	\$ 5.00	-----
Egg (Tamago).....	\$ 4.50	\$ 12.50
White Fish* (Albacore).....	\$ 6.00	\$ 15.00
Red Snapper* (Tai).....	\$ 5.00	\$ 14.00
Oyster Shooters* .....	Seasonal	

### Sushi Lunch Special

\$ 14.00

Only available Monday - Friday until 2:30pm

Includes all of the following: 4pcs of CA Roll, Miso Soup or Salad, Choice of 4pcs of Nigiri from list below (or sub Sashimi for +\$3)

**Scallop\*** (Hotate), **Tuna\*** (Maguro), **Salmon\*** (Sake), **White Fish\*** (Albacore), **Super White Tuna\*** (Escolar), **Egg** (Tamago), **Sweet Tofu** (Inari), **Yellowtail\*** (Hamachi), **Red Snapper\*** (Tai)

### Other Specialties from Sushi Bar

Green Mussel (4) (Baked w/ spicy mayo, eel sauce, scallions, & masago)	\$ 8.00
Stuffed Jalapenos.....	\$ 7.50
(Jalapenos stuffed w/ cream cheese, mixed crab, shrimp, fried topped w/ eel sauce & sweet chili)	
Avocado Bomb* .....	\$ 9.00
(Avocado stuffed w/ spicy tuna, mixed crab, fried topped w/ eel sauce, sweet chili, spring mix salad)	
Pepper Ahi Tuna* .....	\$ 13.00
(Seared Ahi tuna with black pepper, thinly sliced w/ spring mix salad, olive oil, wasabi sauce)	
Tuna Poke* (Tuna, cucumber, onions, seaweed salad, spring mix)	\$ 10.00
Salmon Poke* (Salmon, cucumber, onions, seaweed salad, spring mix)	\$ 9.00
Yellowtail Poke* (Yellowtail, cucumber, onions, seaweed salad, spring mix)	\$ 10.00
Salmon Naruto* .....	\$ 12.00
(Salmon, Crab & Avocado Wrapped w/ thin slices of Cucumber served with Ponzu)	
Crab Naruto* .....	\$ 11.00
(Crab & Avocado Wrapped w/ thin slices of Cucumber served with Ponzu)	
Sushi Sampler* (7 Pcs of nigiri... Chef's choice).....	\$ 16.00
Sashimi Sampler* (8 Pcs of sashimi... Chef's choice).....	\$ 16.00
Love Boat For Two* (7 pcs of nigiri, 10 pcs of sashimi w/ Rainbow Roll)	\$ 50.00

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

18% gratuity will be added to all parties of 6 people or more.

<u>Maki (Cut Rolls 5 to 10 pcs) &amp; Temaki (Hand Rolls)</u>	<u>Temaki</u>	<u>Maki</u>
<b>California</b> Mixed Crab, Cucumber & Avocado	\$ 4.50	\$ 5.50
<b>California Gold</b> Mixed Crab, Cucumber, Avocado & Masago		\$ 6.00
<b>Spicy California</b> Mixed Crab, Cucumber & Avocado with Spicy Mayo & Sriracha		\$ 6.00
<b>Crunchy</b> Mixed Crab, Avocado & Tempura Flakes		\$ 6.00
<b>Salmon Skin</b> Smoked Salmon Skin, Cucumber & Eel Sauce	\$ 5.50	\$ 6.50
<b>Spicy Tuna*</b> Chopped Spicy Tuna w/ Cucumber & Tempura Flakes	\$ 6.00	\$ 7.00
<b>Spicy Salmon*</b> Chopped Spicy Salmon w/ Cucumber & Tempura Flakes	\$ 5.50	\$ 6.50
<b>Spicy Yellowtail*</b> Chopped Spicy Yellowtail w/ Cucumber, Tempura Flakes & Scallions	\$ 6.00	\$ 7.00
<b>Spicy Crawfish</b> Spicy Crawfish, Cucumber & Spicy Mayo on top	\$ 8.00	\$ 9.00
<b>Spicy Scallop*</b> Chopped Spicy Scallop w/ Cucumber, Tempura Flakes & Scallions	\$ 6.00	\$ 7.00
<b>Philadelphia</b> Smoked Salmon, Cream Cheese & Avocado		\$ 7.00
<b>Shrimp Tempura</b> Shrimp Tempura, Avocado, Mixed Crab, Masago, & Eel Sauce		\$ 8.00
<b>R &amp; R</b> BBQ Eel, Cucumber, Avocado & Eel Sauce		\$ 8.25
<b>Spider</b> Fried Soft Shell Crab, Cucumber, Avocado, Mixed Crab, Masago & Eel Sauce		\$ 11.00
<b>Tuna*</b>		\$ 4.50
<b>Rainbow*</b> Assorted Raw Fish & Avocado over California Roll		\$ 10.00
<b>Cucumber</b>		\$ 4.00
<b>Shinko</b> Pickled Radish		\$ 4.50
<b>Avocado</b>		\$ 4.25
<b>Asparagus</b>		\$ 5.00
<b>Futomaki</b> Avocado, Crab Stick, Asparagus, Egg, Cucumber, Beets, Carrots & Japanese Pickles		\$ 10.00
<b>Vegetable</b> Seaweed Salad, Cucumber, Avocado, Asparagus, Beets & Carrots		\$ 6.50

### Chef's Specialty Rolls

<b>Crazy Dog*</b> Salmon, Cream Cheese, Shrimp Tempura, topped w/ Crab Stick Tempura, Tempura Flakes, Tobiko, Spicy Mayo & Eel Sauce		\$ 14.00
<b>Sunset*</b> Shrimp Tempura, Spicy Tuna, Avocado topped w/ Tuna, Tobiko, Spicy Mayo & Eel Sauce		\$ 14.00
<b>Crazy Tuna*</b> Spicy Tuna, Cucumber, Tempura Flakes topped w/ Tuna, Super White Tuna, Jalapeno, Tobiko & Ponzu		\$ 15.00
<b>Golden Dragon*</b> Shrimp Tempura, Crab Stick topped w/ Salmon, Lemon, Tobiko & Eel Sauce		\$ 14.00
<b>Dusk Till Dawn</b> BAKED ROLL - Baked Spicy Salmon topped w/ Spicy Yellowtail, Spicy Mayo, Eel Sauce, Tempura Flakes, Scallion, Tobiko & Sriracha		\$ 14.00
<b>Jessica Alba-core</b> Spicy Tuna, Cucumber, Avocado topped w/ Albacore, Lemon, Cilantro, Tempura Flakes & Ponzu		\$ 15.00
<b>Caterpillar</b> Eel, Smoked Salmon, Cucumber topped w/ Avocado, Sesame & Eel Sauce		\$ 15.00
<b>Fusion*</b> Tuna, Salmon, Yellowtail, Crab Stick, Ebi, Avocado, Fried and topped w/ Eel Sauce, Spicy Mayo & Tobiko		\$ 16.00
<b>Godzilla*</b> Salmon, Asparagus, Cream Cheese, Mixed Crab, Avocado, Fried and topped w/ Eel Sauce, Wasabi Sauce & Tobiko		\$ 16.00
<b>Volcano*</b> Spicy Tuna, Avocado, Fried and topped w/ Shrimp Tempura, Masago, Tempura Flakes, Scallions, Spicy Mayo, Eel Sauce & Sriracha		\$ 14.00
<b>Dancing Eel</b> Shrimp Tempura, Mixed Crab, Cucumber topped w/ Eel, Avocado, Eel Sauce & Tobiko		\$ 14.00
<b>Grizzlies</b> BAKED ROLL - Shrimp Tempura, Crab Stick, Cucumber topped w/ Avocado, Baked Chopped Scallops, Crawfish, Mixed Crab, Eel Sauce & Spicy Mayo		\$ 16.00
<b>Montana</b> BAKED ROLL - Crunchy Roll topped w/ Baked Spicy Salmon, Scallions, Eel Sauce & Tobiko		\$ 15.00
<b>Black Jack*</b> Shrimp Tempura, Spicy Tuna, Cucumber topped w/ Seared Ahi, Ponzu, Eel Sauce & Black Tobiko		\$ 15.00
<b>Spicy Girl*</b> Spicy Crawfish, Avocado topped w/ Spicy Tuna, Crab Stick, Spicy Mayo, Sriracha & Tobiko		\$ 15.00
<b>Kiss of Fire*</b> Spicy Tuna, Jalapeno topped w/ Super White Tuna, Salmon, Sliced Jalapenos, Ponzu, Sriracha & Tobiko		\$ 14.00

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