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From the Sushi Bar

Sushi Sampler

Chef's selection of our best-selling
4 pieces of sushi. 8.50

Sashimi Sampler

Chef's selection of our finest fish, served
sliced with daikon radish. 12.00

Tataki

Finest tuna & albacore, perfectly seared with our
famous wasabi mayo & asparagus. 12.00

Casino Mussels

Mixed seafood & mussels baked on half shell,
6 pieces. 9.95

Seafood Salad

Mixed sashimi, cucumber & seaweed salad. 12.50

Squid Salad

Seasoned squid, cucumber & seaweed salad. 12.50

Octopus Salad

Chopped octopus, cucumber & seaweed salad. 12.50

Avocado Salad

Freshly sliced avocado with baby greens,
asparagus spears & homemade miso
dressing. 10.50

House Salad

Baby greens & fresh veggies, served with
our homemade Ginger or Mango dressing.
Small 4.00 / Large 6.00

Seaweed Salad

A popular dish of mixed seaweed tossed
in sesame sauce over baby greens. 6.00

Somen Salad

Japanese angel hair noodles topped with
crabstick & shredded greens in a tangy
& light soy dressing. 6.00

Miso Soup

Tofu, wakame seaweed & scallions,
served in our homemade broth. 2.50

Clam Chowder

Our kitchen chef's own recipe with
petite potatoes & chunks of clam meat.
Cup 4.00 / Bowl 6.00

From the Kitchen

Shumai

Shrimp & veggie dumplings (5) steamed
& served with a tangy ponzu sauce. 8.00

Gyoza

Pork & veggie dumplings (5) pan-fried &
served with a spicy sesame oil ponzu sauce. 8.00

Harumaki

Spring rolls stuffed with diced shrimp, chicken,
clear noodles & veggies. Fried & served
with a dipping sauce. 8.50

Beef Kushisashi

Marinated flank steak, thinly sliced & grilled
on 2 bamboo skewers. Served with sweet soy
sauce. 8.50

Tempura Sampler

Lightly battered & flash-fried to a golden hue.
Black Tiger shrimp & veggies or veggies-only. 8.50

Summer Roll

A summer favorite. Fresh veggies wrapped with
crabstick somen (Japanese noodles) & served with
our homemade peanut sauce. 8.50

Ohitashi

A traditional Japanese starter. Blanched spinach
topped with sesame & soy. 6.00

Yakitori

Succulent chunks of chicken & scallions, grilled on
2 bamboo skewers with teriyaki sauce. 6.00

O-Kono-Miyaki

Japanese mini veggie "pancakes" from native
Osaka. Stuffed with cabbage, onions, carrots,
ginger & scallions. Additionally stuffed with
beef or shrimp. 10.00

Edamame

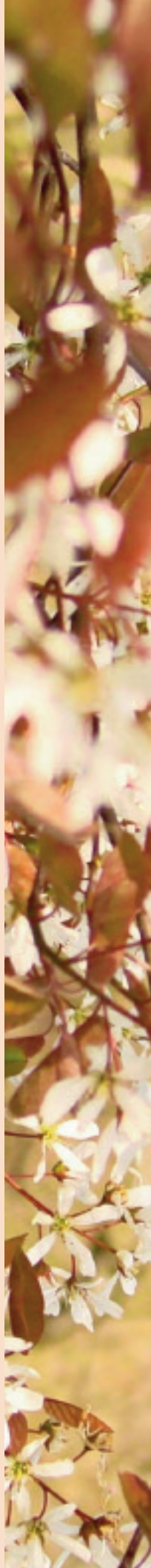
Japanese soybeans, boiled lightly to savor the
crunch. A healthy starter. 5.00

Oyster Katsu

Deep-fried Panko-crust oysters (5) served with
Katsu sauce. 8.50

Scallops Wrapped in Bacon

Chunks of scallops wrapped in bacon, grilled on 2
bamboo skewers. 10.00



From the Sushi Bar

Includes your choice of soup or small house salad.
Served in traditional Japanese style.

Chirashi

Chef's selection of our finest sashimi
arranged atop sushi rice. 24.00

Sushi Regular

Chef's selection of 7 pieces of sushi &
a real crab California roll. 18.50

Sushi Deluxe

Chef's selection of 9 pieces of sushi
& a real crab California roll. 22.00

Sashimi Regular

Chef's selection of 9 pieces of sliced fish
served with daikon radish. 22.50

Sashimi Deluxe

Chef's selection of 12 pieces of sliced
fish served with daikon radish. 26.00

Spicy Rolls Combo

A spicy California, spicy tuna & our
hallmark dynamite roll. 18.00

Cooked Sushi Combo

Shrimp, smoked salmon, eel & tamago
with a California & a dynamite roll. 20.00

Unajyu

BBQ eel served over a bed of rice. 18.50

Yokozuna Combo

Our house specialty! The best presentation
of sushi & sashimi with a real crab California,
served on our signature boat. 30.00

Love Boat

Our largest selection & incredible presentation of
sushi & sashimi with a real crab California & a
spicy tuna roll. Fabulous entree for two! 58.00

From the Kitchen

Includes your choice of soup or small house salad.
Served in traditional Japanese style.

Seafood Tempura

A lobster tail, soft shell crab, shrimp, scallops
& vegetables, lightly battered & deep-fried
to perfection. Served with tempura dipping
sauce and white rice. 34.00

Tempura

Lightly battered & flash-fried to perfection, served
with tempura dipping sauce.

Shrimp & Vegetables 20.00

Vegetables only 16.00

(peppers, mushrooms, asparagus,
squash, broccoli & zucchini)

Shishkabob

Skewered New York steak, chicken, shrimp,
peppers, onions & cherry tomatoes, grilled
until succulently juicy & sizzling with our
homemade teriyaki sauce. Served with
white rice. 28.00

Seafood Teriyaki

A lobster tail, tuna, salmon, shrimp, scallops
& vegetables grilled & marinated with teriyaki
sauce. Served with white rice. 36.00

Teriyaki

Tenderly marinated. Grilled & drizzled with our
homemade teriyaki sauce. Served with white rice
& green beans.

Chicken 18.00

New York Strip 32.00

Salmon 20.00

Crispy Katsu

Panko-breaded cutlets, fried juicy, but with
a delicate crunch. Served with Japanese Katsu
sauce (similar to worcestershire), white rice &
green beans.

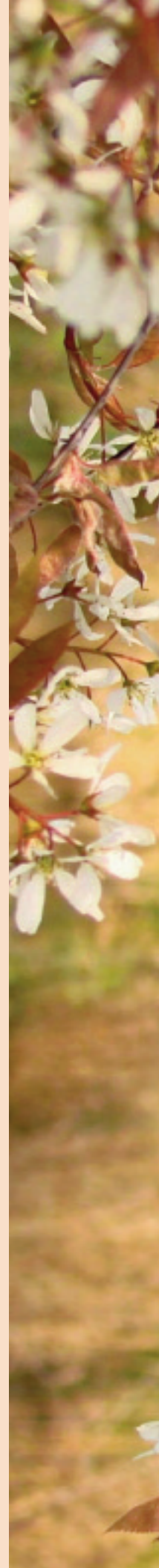
Chicken 18.00

Pork 20.00

Shrimp 20.00

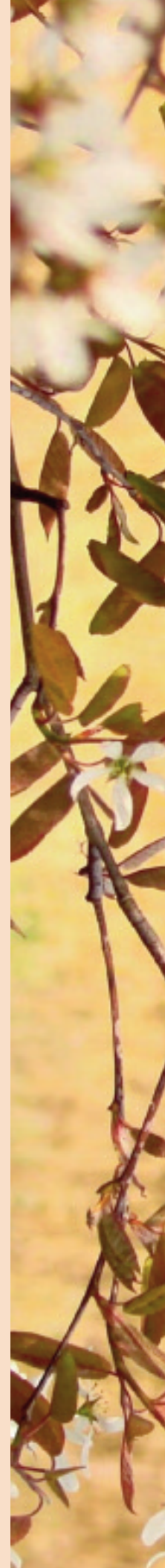
Yaki-Udon

Japanese-style thick flour noodles, served with
veggies & fresh shrimp sauteed in a soy-based
sauce. 18.00



S u S h i & S a S h i m i

		Nigiri Sushi (2 pieces)	Sashimi (4 pieces)
1. Tuna	(Maguro)	6.00	12.00
2. White Tuna	(Escobar)	5.00	10.00
3. Yellow Tail	(Hamachi)	6.00	12.00
4. Striped Bass	(Suzuki)	5.00	10.00
5. Salmon	(Sake)	5.00	10.00
6. Flounder	(Hirame)	5.00	10.00
7. Smoked Salmon	(Sake)	6.00	12.00
8. Shrimp	(Ebi)	4.00	8.00
9. Squid	(Ika)	5.00	10.00
10. Giant Clam	(Mirugai)	7.00	15.00
11. Scallops	(Hotate)	6.00	12.00
12. Octopus	(Tako)	6.00	12.00
13. Baby Octopus	(Li-dako)	6.00	12.00
14. Sweet Shrimp	(Ama Ebi)	5.00	10.00
15. Albacore	(Shiro-Maguro)	5.00	10.00
16. Seared Albacore	(Shiro-Maguro)	5.00	10.00
17. Eel	(Unagi)	5.00	10.00
18. Salmon Roe	(Ikura)	7.00	14.00
19. Flying Fish Roe	(Tobiko)	5.00	10.00
20. Wasabi Roe	(Wasabi Tobiko)	5.00	10.00
21. Black Roe	(Kuro Tobiko)	5.00	10.00
22. Pepper Roe	(Spal-Shee Tobiko)	5.00	10.00
23. Mackerel	(Saba)	5.00	10.00
24. Surf Clam	(Hokki-Gai)	5.00	10.00
25. Crabstick	(Kani Kama)	3.00	6.00
26. Sweet Tofu	(Inari)	4.00	8.00
27. Sea Urchin Roe	(Uni)	8.00	16.00
28. Quail Egg	(Uzura)	3.00	6.00
29. Hens Omlet	(Tamago)	4.00	8.00



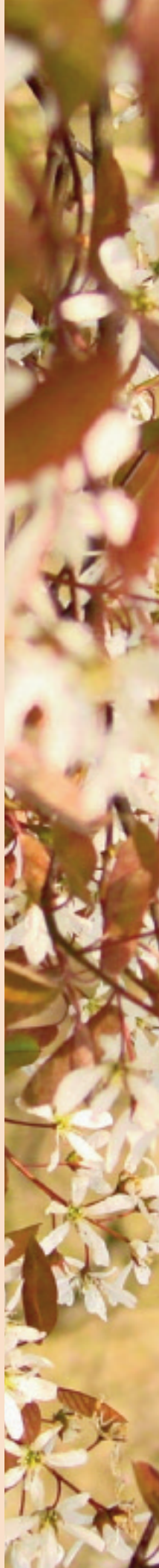
h o s o m a k i

- 1. Chef's Special**
Eel, avocado & cream cheese, lightly fried, topped with mixed spicy sashimi salad. 14.50
- 2. Snow White**
Shrimp tempura, crab salad, avocado & cream cheese, wrapped with soy paper. 13.95
- 3. Most Wanted**
Tuna, salmon, white fish, avocado & cream cheese. Entire roll is deep fried & served with eel sauce. 12.95
- 4. Volcano**
California roll, topped with spicy mixed crab & baked. 12.95
- 5. Ocean Wave**
Spicy crispy crab, wrapped with shrimp & avocado. 12.50
- 6. Dragon**
Shrimp tempura wrapped with eel & avocado. 12.00
- 7. Yellow Dragon**
Shrimp tempura & cucumber, wrapped with salmon & avocado. 13.95
- 8. Red Dragon**
Shrimp tempura & avocado, wrapped with tuna, topped with spicy tuna. 14.50
- 9. Green Dragon**
Eel, cream cheese & cucumber, wrapped with avocado. 12.95
- 10. Spicy Tuna**
Sesame, tuna, scallions & cucumber. 6.00
- 11. Mexican**
Tuna, bits & spicy mayo. 6.00
- 12. Rainbow**
Tuna, salmon, whitefish & avocado. 12.00
- 13. New York**
Seared salmon, bits, spicy mayo, asparagus & scallions. 6.00
- 14. Philadelphia**
Smoked salmon, cream cheese & scallions. 6.00
- 15. California**
Crabstick, cucumber & avocado. 5.00
- 16. Real Crab California**
Real crab, cucumber & avocado. 6.00
- 17. Futo-Maki**
Crabstick, cucumber, egg, squash & shiitake. 8.00
- 18. Virginia Beach**
Scallops, cucumber, scallions, tobiko & spicy mayo. 6.00

- 19. Una Cumaki**
Eel & cucumber. 6.00
- 20. Spider**
Tempura softshell crab, tobiko & mayo. 10.00
- 21. Ocean City**
Shrimp tempura, avocado, lettuce & mayo. 8.00
- 22. Dynamite**
Albacore, bits & spicy mayo. Served toasted. 6.00
With Crab 10.00
With Lobster 14.00
- 23. Smoked Salmon Skin**
Scallions, tobiko & cucumber. 4.00
- 24. Zoom Zoom**
Tuna, avocado, jalapeno, wasabi, tobiko, bits, scallions, spicy mayo & crabmeat on top. 10.00
- 25. Tanuki**
Crabmeat, shrimp, avocado, bits, wasabi tobiko, spicy mayo & Old Bay. 12.00
- 26. Halloween**
Tuna, salmon & black tobiko draped over crabmeat, avocado, bits & spicy mayo. 12.00
- 27. San Pachi**
Eel, avocado, tamago, spicy mayo, wasabi roe & glazed eel sauce, wrapped in sushi rice & lightly fried in soy paper. 14.00
- 28. South Beach**
Shrimp, spicy tuna, avocado, cucumber & baby greens, wasabi roe, spicy mayo & sushi rice wrapped with rice paper. 14.00
- 29. Tarantula**
Tempura softshell crab & spicy mayo, wrapped with salmon, avocado & wasabi roe. 14.00
- 30. Viva Las Vegas**
Crabmeat, bits, avocado & spicy mayo, topped with scallop salad & Old Bay seasoning. 12.00
- 31. Red Stone**
Crab meat & avocado, wrapped with tuna, spicy mayo & tempura bits. 14.00
- 32. Princess Di**
Avocado, tamago & flying fish roe, wrapped in soy paper, topped with pieces of shrimp tempura & orange roe. 12.00
- 33. Miami Heat**
Tuna, salmon, white fish, kani, cucumber, red chili sauce & orange fish roe. 13.95
- 34. North Pose**
Crab salad, avocado & cream cheese, wrapped with salmon, topped with ikura. 13.95

Vegetables

- Cucumber 4.00
- Asparagus 4.00
- Avocado 4.00



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Iced Tea 2.00

Coffee 2.00

Bottled Water

San Pellegrino (sparkling) 250 ml 2.00

Sodas

Root Beer, Fanta Orange, Vault, Hi-C Fruit Punch,
Nestea, Sprite, Coca-Cola, Diet Coke 2.00

Imported Beers

Asahi Super Dry 6.00

Kirin Light 6.00

Kirin Ichiban 6.00

Sapporo 6.00

Heineken 5.00

Amstel 5.00

Corona 5.00

Guinness Pub Draught 14.9 oz. 6.00

Domestic Beers

Budweiser 4.00

Bud Light 4.00

Bud Lime 4.00

Sierra Nevada Pale Ale 4.00

Michelob Ultra 4.00

Non-Alcoholic Beers

O'Douls 3.50

**Homemade
Chocolate Kahsua Cake**

With a fresh fruit garnish & whipped cream. 7.50

Japanese Mochi

Ice cream bon-bon cakes. Flavors: mango, strawberry, green
tea, vanilla & adzuki (sweet red bean). 6.00

Classic Ice Cream

Flavors: ginger, adzuki & green tea. 6.00

Banana Tempura

Phyllo dough wrapped banana, flash fried
to golden brown, served over ice cream with
a fresh fruit garnish & whipped cream. 7.50

