

Buy 1 Special Roll Get 1 Regular Roll Free

Add soup & house salad for \$3

SPECIAL ROLL

-  **Fire Cracker** \$15.95 Shrimp tempura & cucumber inside spicy tuna, crunch & spicy sauce on top
- Crunchy 2-in-1** \$13.95 Salmon tempura & avocado inside, w. spicy kani & crunch on top
- King Lobster** \$15.95 Lobster tempura, avocado, lettuce, & Japanese mayo inside, w. scallions tobiko & eel sauce on top
-  **Japanica** \$15.95 Spicy tuna, yellowtail & crunch inside, w. fresh tuna on top
- Chef's Special** \$16.95 Shrimp tempura inside, w. eel & avocado on top w. eel sauce
-  **Chicago** \$14.95 Kani, avocado, & cucumber inside, w. salmon & avocado on top
-  **Pink** \$15.95 Spicy tuna, shrimp tempura, seaweed salad, avocado & masago wrapped in soybean paper
- Las Vegas Maki** \$14.95 Salmon, avocado, kani, cream cheese, & masago inside, deep fried w. special sauce on top
-  **Crazy Tuna** \$15.95 Tuna & avocado inside, w. spicy tuna & crunch on top
- Godzilla** \$16.95 Spicy kani, avocado & crunch inside, w. eel, crunch & eel sauce on top
-  **Bdoe** \$15.95 Shrimp tempura, cream cheese & avocado inside, w. tuna, crunch & eel sauce on top
-  **Millennium** \$15.95 Salmon, avocado, kani, spicy mayonnaise inside, w. yellowtail, tuna, scallions & masago on top
- Fuji Volcano** \$14.95 Shrimp tempura & cream cheese inside, w. baked spicy kani, crunch & spicy mayo on top
-  **Rainbow** \$13.95 Kani, cucumber & masago inside, w. avocado & assorted raw fish on top

REGULAR ROLL

- Avocado**
- Cucumber**
- Asparagus Maki**
-  **Tuna**
-  **Salmon**
- Eel & cucumber** \$ 2
- California**
- Kani, avocado & cucumber**
-  **Yellowtail & Scallion**
- Yam Tempura**
- Deep fried sweet potato**
-  **Alaskan**
- Fresh salmon, avocado & cucumber**
- Boston**
- Lettuce, shrimp, cucumber & Japanese mayo**
- Philadelphia**
- Smoked salmon, cream cheese & avocado**
-  **Spicy**
- Choice of tuna, salmon, or spicy kani**
- Green River** \$ 2
- Eel, avocado & kani inside, w. seaweed flakes & eel sauce on top**
- Tempura (shrimp \$1)**
- Choice of shrimp, chicken, or salmon**
-  **Rock "N" Roll** \$ 1
- Tuna, yellowtail, kani & crunch inside, w. eel sauce on top**
-  **Dynamite** \$ 2
- Eel, salmon & kani inside, w. spicy powder & eel sauce on top**
- Spider** \$ 2
- Soft shell crab, lettuce, avocado, w. eel sauce**

 **RAW**

Not valid with any other specials, offers, or coupons

Appetizers

Kitchen

Haru Maki	6
<i>Fried spring roll (pork or veg.)</i>	
Edamame	5
<i>Steamed soybeans</i>	
Cheese Wontons	7
<i>Deep fried cheese and kani filled wontons (6pcs)</i>	
Shrimp Shumai	6
<i>Steamed shrimp dumpling (6pcs)</i>	
Gyoza	7
<i>Pan-seared dumplings, (pork or veg.) (6 pcs)</i>	
Agedashi Tofu	6
<i>Deep fried tofu w. tempura sauce</i>	
Crispy Calamari	7
<i>Fried calamari strips w. sweet chili sauce</i>	
Beef Tataki	9
<i>Thinly sliced sirloin steak lightly seared w. ponzu sauce</i>	
Beef Negimaki	9
<i>Scallions wrapped in thinly sliced beef w. teriyaki sauce (6pcs)</i>	
Rock n' Shrimp	10
<i>Tempura shrimp pieces w. special sauce</i>	
Shrimp & Vegetable Tempura	8
<i>2 pcs of shrimp & 4 pcs of vegetables</i>	

Sushi Bar

Tako Su	10
<i>Octopus marinated in a vinegar sauce</i>	
Tuna or Salmon Tartar	12
<i>Chopped tuna or salmon w. scallions & chef's special sauce topped w. tobiko</i>	
Sushi Appetizer	11
<i>Chef's choice 5 pcs of sushi</i>	
Pepper Tuna	11
<i>Thin-sliced seared tuna w. ponzu sauce</i>	
Sashimi Appetizer	12
<i>Chef's choice 9 pcs of assorted sashimi</i>	
Tuna Bomb	10
<i>Spicy tuna and cream cheese flash fried topped with spicy mayo, eel sauce & sriracha</i>	
Yellowtail Jalapeno	14
<i>Sliced yellowtail w. ponzu sauce, jalapenos & tobiko on top</i>	
Tuna Millennium	13
<i>Tuna wrapped in seaweed deep fried & served w. a creamy wasabi sauce</i>	
Tuna Martini	13
<i>Chopped tuna, seaweed salad, cucumber, tempura crunch & tobiko w. chef's special sauce</i>	

Soup & Salad

Miso Soup	3	Japanica Salad	10
<i>Tofu, seaweed, & scallions</i>		<i>Mixed greens, boiled shrimp, kani, avocado, masago & egg</i>	
Clear Mushroom Soup	3	Baby Octopus	8
<i>Sliced mushrooms, scallions & fried onions</i>		<i>Fresh steamed baby octopus marinated in house sauce</i>	
Spicy Seafood Soup	10	Spicy Seafood Salad	11
<i>Shrimp, scallops, fish & vegetables</i>		<i>Assorted raw fish w. chef's dressing</i>	
Squid Salad	8	Avocado Salad	8
<i>Calamari strips marinated in a sesame sauce</i>		<i>Iceberg & romaine lettuce w. sliced avocado</i>	
Seaweed Salad	6		

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Sushi Bar Entrées

Served w. soup and salad

California Roll Dinner	15.95	Tekka Don	24.95
<i>3 California rolls</i>		<i>Sliced tuna & seaweed over</i>	
Vegetable Maki Dinner	13.95	<i>white rice</i>	
<i>1 AAC roll, 1 avocado roll</i>		Chirashi	21.95
<i>& 1 asparagus roll</i>		<i>Chef's choice 15 pcs assorted</i>	
Maki Dinner	16.95	<i>raw fish over seasoned rice</i>	
<i>1 California roll, 1 tuna roll</i>		Sushi & Sashimi (for 1)	29.95
<i>& 1 salmon roll</i>		<i>Chef's choice 5 pcs sushi,</i>	
Spicy Maki Dinner	20.95	<i>10 pcs sashimi & 1 California</i>	
<i>1 spicy tuna roll, 1 spicy salmon</i>		<i>roll</i>	
<i>roll & 1 spicy kani roll</i>		Japanica Love Boat	59.95
Sushi Deluxe	24.95	<i>Chef's choice 16 pcs sashimi,</i>	
<i>Chef's choice 10 pcs</i>		<i>12 pieces sushi, 1 dragon roll</i>	
<i>& 1 tuna roll</i>		<i>& 1 tuna roll</i>	
Sashimi Deluxe	27.95	Japanica Party Boat	79.95
<i>Chef's choice 15 pcs sashimi &</i>		<i>Chef's choice 20 pcs of</i>	
<i>side of white rice</i>		<i>sashimi, 16 pieces of sushi,</i>	
American Sushi	28.95	<i>1 rainbow roll, 1 shrimp</i>	
<i>3 pcs tuna, 3 pcs salmon, 3 pcs</i>		<i>tempura roll & 1 kani naruto roll</i>	
<i>yellowtail, 1 salmon avocado roll</i>			

Sushi and Sashimi à la carte

Egg	<i>Tamago</i>	4	Yellowtail	<i>Hamachi</i>	7
Krab Stick	<i>Kani</i>	4	Spicy Tuna		6
Surf Clam	<i>Hokkigai</i>	6	Escolar	<i>Shiro Maguro</i>	6
Red Snapper	<i>Tai</i>	6	Octopus	<i>Tako</i>	6
Mackerel	<i>Saba</i>	6	Scallop	<i>Hotate</i>	8
Salmon	<i>Sake</i>	6	Salmon Roe	<i>Ikura</i>	8
Shrimp	<i>Ebi</i>	6	Spicy Scallop		9
Squid	<i>Ika</i>	6	Smoked Salmon		7
Eel	<i>Unagi</i>	8	Wasabi Tobiko		8
Tuna	<i>Maguro</i>	7	Red or Black Tobiko		8
Flying Fish Roe	<i>Masago</i>	8	Sweet Shrimp	<i>Amaebi</i>	10

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Sushi Rolls

(All sushi rolls have sesame seeds)

Avocado	4.95	Dynamite	8.95
Cucumber	6.95	<i>Eel, salmon & kani inside, w. spicy powder & eel sauce on top</i>	
Asparagus Maki	3.95	Naruto (no rice roll)	10.95
Tuna	5.95	<i>Choice of tuna, salmon, kani, yellowtail or eel, wrapped in cucumber w. masago & avocado</i>	
Salmon	5.95	Volcano	8.95
California	5.95	<i>Spicy tuna, avocado, cream cheese, coated in tempura batter & deep fried w. chef's special sauce & tobiko on top</i>	
<i>Kani, avocado & cucumber</i>		Spicy	7.95
Yellowtail & Scallion	6.95	<i>Choice of tuna, salmon, or kani w. tempura crunch</i>	
Yam Tempura	5.95	Green River	8.95
<i>Tempura fried sweet potato</i>		<i>Eel, avocado & kani topped w. seaweed flakes</i>	
Eel & Cucumber	8.95	Rock "N" Roll	7.95
Alaskan	6.95	<i>Tuna, yellowtail, kani & tempura crunch w. eel sauce</i>	
<i>Salmon, avocado & cucumber</i>		Spider	8.95
Boston	6.95	<i>Soft shell crab, shrimp tempura, cucumber, seaweed salad & avocado inside, w. fried sweet potato & eel sauce on top</i>	
<i>Lettuce, shrimp, cucumber & Japanese mayonnaise</i>		Hawaii Maki	15.95
Philadelphia	6.95	<i>Spicy tuna, avocado & cream cheese inside, w. yellowtail, jalapenos, tobiko & creamy wasabi sauce on top</i>	
<i>Smoked salmon, cream cheese & avocado</i>		Sandwich Maki	17.95
Tempura Roll		<i>Spicy tuna, avocado, kani, seaweed salad, assorted tobiko, topped w. eel sauce, spicy mayo & tempura crunch.</i>	
<i>Choice of chicken, salmon, or shrimp</i>	7.95		
Flying Unagi	16.95		
<i>Tempura eel, cucumber & seaweed salad inside, w. spicy kani, black tobiko, spicy mayo, siracha & eel sauce on top.</i>			
Dancing Girl	16.95		
<i>Softshell crab, lettuce & avocado w. eel sauce</i>			
Red Dragon	16.95		
<i>Spicy tuna & cucumber inside, w. eel, tempura crunch & wasabi tobiko on top</i>			

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Kitchen Entrées

Tempura

Served w. soup, salad, steamed white rice
& tempura dipping sauce

Vegetable Tempura	12.95
Ton Katsu	14.95
<i>Deep fried pork w. tonkatsu sauce</i>	
Chicken Katsu	14.95
<i>Deep fried chicken w. tonkatsu sauce</i>	
Chicken Tempura	14.95
<i>6 pcs of chicken</i>	
Shrimp Tempura	15.95
<i>6 pcs of shrimp</i>	
Assorted Tempura	15.95
<i>3 pcs of shrimp, 3 pcs of vegetables</i>	

Noodles

Served w. salad

Yaki Udon or Soba	15.95
<i>Stir-fried noodles w. chicken & vegetables</i>	
Tempura Udon or Soba	15.95
<i>Noodles in a broth w. 2 pcs shrimp tempura & 3pcs vegetable tempura</i>	
Nabe Yaki Udon or Soba	15.95
<i>A pot of udon soup & noodles served w. 2 pcs shrimp tempura</i>	
Seafood Udon	18.95
<i>Fish, scallops, clams, shrimp & vegetables in a delicious broth</i>	

Desserts

Mochi Ice Cream	4
Cheese Cake Tempura	6
Tempura Ice Cream	6
Volcano Banana	6
Home made dessert	MP

Bento Boxes

Served w. soup, salad, 1 pc of haru maki, 4
pcs of a shrimp tempura roll & fried rice

Teriyaki	15.95
<i>Choice of chicken, shrimp, or salmon</i>	
Beef Teriyaki	16.95
Beef Negimaki	15.95
<i>Beef wrapped scallions w. teriyaki sauce</i>	
General Tso's Chicken	14.95
<i>Lightly fried fresh cut white meat tossed in original General Tso's sauce</i>	
Curry (Green or Japanese)	15.95
<i>Choice of chicken, shrimp, or tofu</i>	
Korean Kimchi	15.95
<i>Choice of chicken or shrimp</i>	

Teriyaki

Served w. soup, salad & white rice

Tofu	12.95
Chicken	15.95
Beef	20.95
Shrimp	18.95
Red Snapper	18.95
Beef Negamaki	19.95
<i>Beef wrapped scallions w. teriyaki sauce</i>	
Salmon	19.95

Fried Rice

Vegetable	10.95
Chicken	12.95
Beef	14.95
Shrimp	12.95
Combo	15.95
<i>Beef, chicken & shrimp</i>	
Pineapple & Chicken	13.95

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medical conditions"**

Hibachi Entrées

All entrées served with soup, salad, vegetables, fried rice, and noodles.

Chicken	16.95	Steak	23.95
Shrimp	21.95	Scallop	25.95
Red Snapper	20.95	Filet Mignon	28.95
Salmon	22.95	Calamari	20.95
Vegetable	12.95	Tilapia	18.95

Tofu & vegetables

Combos

Chicken & Steak	22.95	Filet Mignon & Scallop	28.95
Chicken & Salmon	22.95	Filet Mignon & Chicken	26.95
Chicken & Shrimp	21.95	Filet Mignon & Shrimp	27.95
Chicken & Scallop	23.95	Steak, Chicken & Shrimp	32.95
Steak & Shrimp	24.95	Steak, Salmon & Chicken	32.95
Steak & Salmon	24.95	Filet Mignon, Chicken & Shrimp	35.95
Steak & Scallop	26.95	Filet Mignon, Salmon & Chicken	36.95
Shrimp & Scallop	25.95		

**Add 1 lobster tail to any
hibachi entree for \$15.95**

Kid's Portions

(10 and under, includes soup or salad)

Chicken	9.95
Steak	12.95
Shrimp	11.95
Scallop	13.95

18% gratuity added to parties of 6 or
more

\$8.00 dollar share charge applied to
all hibachi entrées

Sides

Noodles	5.95
Fried Rice	5.95
Vegetables	5.95
Chicken	8.95
Salmon	10.95
Shrimp	10.95
Scallop	12.95
Steak	11.95
White Rice	2.00

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Beer

Draft \$5.95

Amber Bock
Bud Light
Michelob Ultra
Shock Top
Kirin Ichiban

Import \$4.95

Kirin Light
Kirin Ichiban
Sapporo
Heineken
Corona
Lucky Buddha

Domestic \$4.75

Budweiser
Bud Light
Coors Light
Yuengling
Miller Lite

Martinis \$9

Blue Fin

Hypnotiq, Smirnoff Orange, Smirnoff
Passionfruit Vodka, and cranberry juice

Jade

Smirnoff Vanilla Vodka, melon liqueur,
pineapple and lime juices

Green Apple

Smirnoff Apple Vodka, and sour apple
liqueur

Chocolate

Smirnoff Vodka, chocolate liqueur, creme
de cacao

Raspberry

Smirnoff Raspberry Vodka, Razzmatazz
liqueur, and raspberry pucker liqueur

Black

Smirnoff Vodka, Razzmatazz liqueur, and
blue curacao

Georgia Peach

Smirnoff Vodka, peach schnapps, with
pineapple and cranberry juices

Signature Cocktails \$9

Forbidden Passion

Smirnoff Passion Fruit
Vodka and cranberry juice

Life Saver

Malibu Coconut Rum, sour apple
liqueur, triple sec, and pineapple
juice

Tokyo Rose

Sake, peach schnapps, orange juice
and cranberry juice

Bamboo Forrest

Malibu Coconut Rum, Bacardi Silver
Rum, melon liqueur, with a mix of
orange juice and pineapple juice

Blue Sunset

Malibu Coconut Rum, blue curacao,
and pineapple juice

Jolly Rancher

Southern Comfort liqueur, melon
liqueur, and sour mix

Shinigami "Death God"

Vodka, gin, rum, tequila, triple sec,
sour mix and Jagermeister

Dizzy Buddha

Smirnoff Vodka, Myer's Dark Rum,
Malibu Coconut Rum, Southern
Comfort, Kahlua, melon liqueur,
banana liqueur, a dash of grenadine,
with orange and pineapple juices

Laughing Buddha

Jose Cuervo Tequila, Tanqueray Gin,
Bacardi Silver Rum, Smirnoff Vodka
and a variety of juices

House Wine

Selections by Sycamore

Chardonnay / White Zinfandel / Merlot Cabernet Sauvignon glass 7 | bottle 21

White Wine

Riesling, Handl, Washington

Crisp and refreshing with fruit flavors and aromas of citrus, peach and floral notes glass 9.00 | bottle 28

Sauvignon Blanc, Brancott, New Zealand

Well-balanced and acidic with flavors of gooseberry, melon, and passionfruit glass 9.00 | bottle 28

Pinot Grigio, Mezzacorona, Italy

Light and crisp with floral and fruity notes with flavors of green apple and melon glass 9.00 | bottle 28

Chardonnay, Clo Du Bois, California

Elegantly balanced with aromas of ripe apple, pear and lemon with notes of toast and brown spice glass 9.00 | bottle 28

Chardonnay, Mondavi Private Selection, California

Rich and creamy with green apple and lemon aromas followed by nectarine, peach, and vanilla flavors glass 9.00 | bottle 28

Moscato, Cavit, Italy

Delicious notes of apricot, white peach and sage, and a wonderfully refreshing sweetness glass 8.00 | bottle 25

Red Wine

Pinot Noir, Mark West, California

Light to medium body with a pleasing mix of black cherry, strawberry and plum glass 9.00 | bottle 28

Merlot, Robert Mondavi Private Selection, California

Balanced with ripe cherry and plum flavors complimented by spice, mocha and chocolate glass 9.00 | bottle 28

Cabernet Sauvignon, Mondavi Private Selection, California

Smooth and elegant with sweet red fruit, vanilla, and smoky oak glass 9.00 | bottle 28

Malbec

Complex and sweet with aromas of blackberries and red cherries with notes of toasty oak and dark chocolate glass 9.00 | bottle 28

Oriental Selections

House Sake (Hot/Cold)

small 5 | large 10

Yaegaki Nigori

13

Leona Sparkling "Yuzu"

bottle 22

Choya Original Sparkling

bottle 28

Pulpy Tangerine Sake

11

Nigori Sakura

16

Junmai Yaegaki

13

Junmai Yuzu Alladin

16

Plum Wine

glass 7 | bottle 28