

Lunch Menu

Fri - Sat 11:30am - 2:00pm

Appetizers

Edamame boiled soybeans	6.00
Gyoza steamed pork dumplings (+ 0.75 for panfried)	9.00
Shumai steamed shrimp dumplings	9.50
Sprout Itame quick-fried brussel sprouts, garlic, ponzu sauce	10.95
Tempura battered and deep-fried shrimp + veg, or all veg	10.75
Agedashi Tofu/Nasu deep-fried tofu or eggplant in soy broth	12.45
Nigiri Sushi* tuna, salmon and shrimp	12.00
Seaweed Salad	8.50
Goma Ae boiled spinach, sweet sesame soy sauce	8.50

Entrees

Teriyaki choose one from below w/ sweet soy teriyaki sauce and salad. served w/ white or brown rice		
Tofu fried	13.70	Chicken 14.70
Salmon	16.70	
Tempura lightly battered and deep-fried. served w/ dipping broth and white or brown rice		
Vegetable	14.70	Shrimp + Vegetable 17.00
Katsu panko-breaded and deep-fried w/ Japanese BBQ sauce. served w/ white or brown rice		
Chicken	16.70	Pork 16.70

Udon udon (flour) noodles in broth of kelp, bonito and soy sauce	
Okame kanikama, tamago, shiitake, seaweed, scallions	12.50
Chicken okame + mountain vegetables, inari	14.25
Sansai okame + mountain root vegetable, sweet tofu skin	13.25
Tempura okame + shrimp and vegetable tempura	15.25

Ramen traditional Japanese egg noodles in slow cooked broth of pork bones, whole chicken and vegetables.	
Shoyu	17.50
soy sauce base soup with roast pork, sesame oil, vegetables, boiled egg	
Tonkotsu	17.50
creamy pork bone soup with roast pork, sesame oil, vegetables, boiled egg	

Yakiudon udon (flour) noodles pan fried with Japanese worcestshire sauce with cabbage, carrots, onions, and scallions topped with seaweed and pickled ginger. served with a side of miso soup

Vegetable	15.45
Chicken	17.45
Seafood	19.45

Lunch Specials

Hana Sushi Plate* assorted nigiri sushi (tuna, salmon, yellowtail, shrimp, eel) and california roll. served w/ miso soup	19.95
Hana Chirashi* assorted fish (tuna, salmon, yellowtail, shrimp, flying fish roe) and salad over sushi rice. served w/ miso soup	19.95

Lunch Bento Box

served with rice, miso soup, salad

A+A=16.00 A+B=18.75 B+B=21.75

A+A+A=20.00 A+A+B=25.00

A+B+B=26.00 B+B+B=28.50

Section A

shumai	gyoza	agedashi tofu	cold tofu
chicken teriyaki		salmon teriyaki	
shrimp+veg tempura		vegetable tempura	
avocado-cucumber roll		california roll	

Section B

shrimp tempura roll	salmon roll*	spicy tuna roll*
mix sashimi* (tuna, salmon, yellowtail)		

Sides

House Salad	sm 6.95 lg 8.95
Miso Soup	sm 4.95 lg 8.50
3 Mushroom Miso Soup	8.75
Shoyu† clear soy sauce broth	sm 4.95 lg 8.50
Rice	white 3.50 brown 3.95
Sushi Rice	white 3.95 brown 4.45
Shrimp Tempura	2.95

Please inform the server of any allergies and/or dietary restrictions that your party may have

*Indicates the item is raw or undercooked. raw or undercooked foods may increase the risks of foodborne illnesses.

Dinner Menu

Appetizers

Edamame boiled soybeans	6.00
Gyoza steamed pork dumplings (+ 0.75 for panfried)	9.00
Shumai steamed shrimp dumplings	9.50
Sprout Itame quick-fried brussel sprouts, garlic, ponzu sauce	10.95
Teriyaki grilled chicken or salmon, sweet soy sauce	10.95
Lotus Root	8.50
Soft Shell Crab deep-fried with side ponzu citrus soy sauce	15.00
Tuna Dandy* spicy tuna, avocado, tempura flakes	15.00
Tempura battered and deep-fried shrimp + veg, or all veg	10.75
Agedashi Tofu/Nasu deep-fried tofu or eggplant in soy broth	12.45
Seaweed Salad	8.50
Cucumber Salad	7.50
Sunomono cucumber salad, shrimp, octopus	10.95
Goma Ae boiled spinach, sweet sesame soy sauce	8.50

Entrees

Teriyaki Teishoku teriyaki sauce, served with seasonal vegetable, seaweed salad, white/brown rice, miso soup	
Tofu	21.70
Chicken	22.70
Salmon	25.70
Tempura Teishoku battered and deep-fried with dipping broth, served with seasonal vegetables, seaweed salad, white/brown rice, miso soup	
Vegetable	20.20
Shrimp & Vegetable	23.20

Katsu Teishoku panko-breaded, deep-fried w/ Japanese BBQ sauce, served with seasonal vegetable, seaweed salad, white/brown rice, miso soup	
Chicken	23.70
Pork	25.70

Donburi Teishoku Japanese rice bowls, served with seasonal vegetables, seaweed salad, white/brown rice, miso soup	
Ten Don shrimp, calamari, scallop, vegetable tempura w/ sweet soy sauce	22.20
Katsu Don panko-breaded, deep-fried chicken or pork in sweet soy sauce and egg	23.20
Unagi Don broiled eel w/ sauce over rice	
Half Eel	25.70
Whole Eel	30.00

Udon

udon (flour) noodles in kelp, bonito and soy sauce broth	
Okame kanikama, tamago, shiitake, seaweed, scallions	16.00
Sansai okame + mountain vegetables, sweet tofu skin	17.20
Chicken okame + chicken	17.70
Tempura okame + shrimp and vegetable tempura	19.20
Nabeyaki okame + chicken, shrimp+veg tempura, vegetables	20.00

Ramen traditional Japanese egg noodles in slow cooked broth of pork bones, whole chicken and vegetables.

Shouyu soy sauce base soup with roast pork, sesame oil, vegetables, boiled egg	17.50
Tonkotsu creamy pork bone soup with roast pork, sesame oil, vegetables, boiled egg	17.50

Yakiudon udon (flour) noodles pan fried with Japanese Worcestershire sauce with cabbage, carrots, onions, and scallions topped with seaweed and pickled ginger. served with a side of miso soup

Vegetable	17.45
Chicken	19.45
Seafood	21.45

Child Dinner for children up to 12 years old chicken teriyaki, shrimp tempura, soup, rice and soup. substitute chicken for salmon, or chicken katsu +\$1

Dinner Bento Box

served with fried gyoza, white or brown rice, miso soup and ice cream.

Two items 28.95 Three items 35.00

Mochi or Mochi ice cream + 2.00
Banana tempura ice cream +4.00

Chicken Teriyaki	Chilled Tofu	Salmon Teriyaki
Shrimp+Veg Tempura	Vegetable Tempura	
Chicken Katsu	Pork Katsu	
Nigiri Sushi*	California Roll	Mix Sashimi*
Spicy Tuna Roll*	Spicy Salmon Roll*	
Tuna Roll*	Salmon Roll*	
Avocado-Cucumber Roll		

Dessert

Mochi rice cake w/ sweet red bean filling	4.00
Mochi Ice Cream green tea or mango	3.95
Ice Cream green tea, vanilla, or ginger	5.00
Banana Tempura + Ice Cream	7.00

Sides

House Salad	sm 6.95 lg 8.95
Miso Soup	sm 4.95 lg 8.50
3 Mushroom Miso Soup	8.75
Shouyu clear soy sauce broth	sm 4.95 lg 8.50
Rice	white 3.50 brown 3.95
Sushi Rice	white 3.95 brown 4.45
Shrimp Tempura	2.95

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Sushi Menu

Dinner Combinations served with miso soup, sashimi combos served with rice.

Sushi Combo A* tuna, salmon, yellowtail, shrimp, eel, tobiko, tamago	24.75
Sushi Combo B* combo A + california roll or tuna roll	31.75
Sashimi Combo A* 3 pcs each of tuna, salmon, yellowtail.	32.25
Sashimi Combo B* 15 pcs of chef choice sashimi	50.75
Chirashi* variety of sashimi over sushi rice	32.75
Hana Chirashi* variety of chopped sashimi over sushi rice and greens	28.75
Tuna, Sake or Mix Don* 9 pcs of sashimi over sushi rice	31.25

Specialty Rolls

Alaska* salmon, cucumber	9.50
Boston grilled salmon, avocado	9.25
Negihama* chopped yellowtail, scallions	9.50
Salmon Skin grilled salmon skin, cucumber	6.50
Spicy Tuna* tuna, spicy sauce	9.95
Spicy Crunchy Tuna* spicy tuna, tempura flakes	10.25
Spicy Salmon* salmon, spicy mayo	10.00
Spicy Crunchy Salmon* salmon, spicy mayo, tempura flakes	10.25
Shrimp Tempura shrimp tempura, avocado	9.75
Spicy Scallop broiled scallops, spicy Japanese mayo	10.25
Rainbow* california roll, tuna, salmon, yellowtail, shrimp	16.50
Tony shrimp tempura roll, avocado, eel, eel sauce, mayo, sesame	15.50
Peter shrimp tempura roll, avocado, tobiko, eel sauce, mayo	15.50
Christine* salmon roll, avocado, shrimp, tobiko	15.50
Dragon california roll, eel	19.75
Spider deep-fried soft shell crab, kanikama, cucumber, avocado, tobiko	16.75
Rock'n eel, avocado	10.00
Garden cucumber, avocado, green leaf, red pepper, kaiwasa, carrot, soy wrap	10.25
Futomaki kanikama, egg, spinach, kampyo, shiitake	9.50
Philly smoked salmon, cucumber, cream cheese	9.50
Inari Basket trio of sweet soy wrap w/ edamame, shiitake, seaweed salad	9.00

Sushi A La Carte

	Nigiri / (2pcs)	Sashimi (3pcs)
Maguro* tuna	8.00	10.00
Toro* fatty tuna (available fri + sat only)	14.25	18.50
Hamachi* yellowtail	8.00	10.00
Sake* salmon	8.00	10.00
Smoked Salmon	7.50	9.50
Ebi shrimp	6.50	-
Saba mackerel	7.00	9.25
Unagi broiled eel	8.00	10.00
Ikura* salmon roe	8.00	10.00
Tobiko* flying fish roe	7.50	9.50
Hotate* Hokkaido sea scallop (available may - dec)	10.00	14.00
Uni* sea urchin roe (available dec - may)	12.00	15.00
Kanikama crabstick	5.50	-
Tako octopus	7.50	9.50
Inari sweet tofu skin 3pcs	6.50	-
Tamago sweet egg omelet	6.00	8.00
Shiitake mushroom	6.00	8.00
	Maki or (roll)	Temaki (hand roll)
Tekka* tuna		8.95
Sake* salmon		8.95
Hamachi* yellowtail		8.95
Ebi shrimp		8.00
Unagi broiled eel		9.50
Saba mackerel		8.00
California avocado, kanikama		7.50
Avocado + Cucumber		6.00
Avocado		6.25
Kampyo pickled gourd		6.00
Natto fermented soybean		6.00
Oshinko pickled radish		6.00
Tamago sweet egg omelet		6.75
Sweet Potato		6.25
Carrot boiled or raw		6.00
Ume pickled plum, cucumber		5.75
Kappa cucumber		5.75
Shiitake mushroom		6.00

Extra add-ons for rolls

Fish* except toro/uni	3.50	Avocado Slices	0.75
Cucumber	0.75	Avocado Layer	1.50
Side Sauce	1.00		
Wasabi		sm 1.00 lg 3.00	
Ginger		sm 1.00 lg 3.00	
Sushi Tray		1.50	

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Beverages

Soda (w/ refill) 3.20
Coca Cola, Diet Coke, Sprite, Ginger Ale, Root Beer

Hot/Iced Tea (w/ refill) 3.75
Japanese Genmai Green, Black, Homemade Ginger, Hibiscus

Beer

Japanese Asahi Beer sm 6.75 lg 10.50

Domestic Beer 6.00
Samuel Adams, Coors Light, O'Douls

Sake Domestic

House (hot) sm 7.00 lg 11.00

Chilled Glass 10.00 Bottle 17.00

Nigori (unfiltered) Glass 11.00 Bottle 17.50

Juice 3.75
Orange, Apple, Pineapple, Lemonade

Wine

White Wine Glass 9.75
Chardonnay, Pinot Grigio

Red Wine Glass 9.75
Merlot, Pinot Noir

Plum Wine Glass 10.00

Sake Imported

Dassai (cold) Glass 11.75

300ml Bottle 23.75

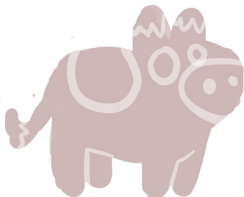
Dassai (hot) sm 10.75 lg 20.75

Kikusui (can) 11.75

Party Platters

sushi and appetizer sets starting from 35.00 (serves 3-4)
please allow extra time for party platters - 30 minutes for small,
more for larger platters

Appetizer Combo A (24 pcs)	50.00
yakitori, kushikatsu, shumai, gyoza, edamame	
Appetizer Combo B (48 pcs)	98.00
double portion yakitori, kushikatsu, shumai, gyoza, edamame	
Veggie Roll (34 pcs)	38.00
inari basket, avocado-cucumber, sweet potato, shiitake, garden	
Cooked Sushi Roll (41 pcs)	55.00
futomaki, california, shrimp tempura, philly, rock'n, boston	
Sushi Roll* (48 pcs)	75.00
spicy tuna, spicy salmon, california, avocado-cucumber, tony, christine, rainbow	
Nigiri + Roll Combo A (36 pcs)	92.00
assorted nigiri, shrimp tempura, spicy tuna, avocado-cucumber	
Nigiri + Roll Combo B* (55 pcs)	135.00
assorted nigiri, tony, christine, california, futomaki, avo-cu	
Nigiri + Roll Combo C* (82 pcs)	210.00
assorted nigiri, tony, christine, rock'n, california, avocado-cucumber, sweet potato	
Assorted Sashimi Party Plate*	70.00 and up



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