

APPETIZER



GYOZA (5PCS) STEAMED VEGGIE 8.00

EDAMAME 6.00

Boiled lightly salted green soy beans

AGEDASHI TOFU 7.00

Fried tofu with ponzu sauce

CROQUETTE (2 PIECES) 8.00

Vegetable Croquette with Bread & fried

GYOZA (5 PIECES) 8.00

Pan fried, pork & vegetable dumplings

VEGGIE TEMPURA (8 PIECES) 9.00

Japanese tempura battered deep fried vegetables

EBI SHUMAI (5 PIECES) 8.00

steamed shrimp dumplings

CALAMARI RING 11.00

Deep fried crispy calamari with seafood sauce

CHICKEN CUTLET 9.00

Thinly sliced breast with bread and fried

FRIED RED SNAPPER (5 PIECES) 9.00

Japanese tempura battered and deep fried

red snapper with ponzu sauce

WASABI SHUMAI (5 PIECES) 11.00

steamed wasabi pork dumplings

with ponzu sauce

SHRIMP TEMPURA (5 PIECES) 10.00

Battered deep fried shrimp

MIXED TEMPURA 13.00

Japanese tempura battered deep fried 5 pc vegetables and 3 pc white shrimp

SOFT SHELL CRAB (1 PIECE) 10.00

Deep fried soft shell crab

***TUNA TOWER 16.00**

Seasoned yellow fin tuna, soy sauce, sesame oil on top of diced avocado with spicy mayo and ponzu sauce

***TUNA CRISPY RICE 18.00**

Crispy deep fried square rices and spicy tuna with slice jalapeno, spicy mayo, eel sauce and ponzu sauce

***TUNA NATTO 15.00**

Natto with tuna, scallions, and quail egg

***TUNA WASABI SAUCE 16.00**

Seared tuna with wasabi sauce and ponzu, scallions

SPRING ROLL (3 PIECES) 7.00

Vegetables

SOUP & SALAD



MISO SOUP Miso w/ wakame, scallions, tofu

CUCUMBER SALAD Sliced cucumber with ponzu or white dressing

GINGER SALAD Romaine lettuce spring mix with gigner dressing

KIMCHI SALAD Kimchi with cucumber

SEAWEED SALAD Seaweed, sliced cucumber with ponzu sauce

SPICY CRAB SALAD Crab meat cucumber with spicy mayo

SPICY SQUID SALAD Spicy marinated seasoned squid with cucumber salad

SQUID SALAD Seasoned squid and cucumber with ponzu sauce

EBI-SU 3 pieces of boiled shrimps, sliced cucumber with ponzu sauce

TAKO SU Slices of boiled octopus (3pc), sliced cucumber with ponzu sauce

★ TUNA AVO SALAD Tuna, avocado, and japanese seasoning with sesame oil and ponzu sauce

★ SAKE LOLLIPOP Tuna, salmon, yellow tail, crab meat, avocado, cream cheese rolled with cucumber and white dressing

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ROLL SUSHI (MAKIMONO)

CALIFORNIA ROLL

CALIFORNIA MAKI	Crab stick, Avocado, Cucumber	6.95
VOLCANO MAKI	Broiled Chopped Octopus and Crab Meat with Spicy Sauce on the top of California Roll	12.00
★ RAINBOW MAKI	California Maki covered with Fresh Tuna, Yellowtail, Fresh Salmon, Avocado	15.00
★ DEVIL MAKI	California Maki covered with Fresh Tuna, Spicy Mayo and Spicy Sauce	15.00
CALIFORNIA TEMPURA MAKI	California roll all deep fried with spicy mayo and eel sauce	9.00
★ MASAGO CALIFORNIA MAKI	California roll with masago on top	9.00

SPECIAL ROLL

★ NEGI HAMACHI MAKI	Yellowtail, Scallions	6.50
SPICY LOBSTER MAKI	Boiled Fresh Lobster with sauce	6.00
NEGI HAMACHI TEMPURA MAKI	Fried Yellowtail with Scallions, Eel Sauce	9.50
DERICK MAKI	Crispy Tempura Batter, Crabstick, Mayo, Spicy Mayo, Eel Sauce	9.50
CRUNCH MAKI	Crispy Tempura Batter, Crabstick, Mayo, Spicy Mayo w/ Crunchy Outside, Eel Sauce	9.95
★ SPICY HAMACHI MAKI	Lettuce, YellowTail, Avocado, Spicy Sauce, Cucumber, Masago	13.00
ALASKAN MAKI	Snow Crab, Avocado, Cucumber	13.00
★ SCALLOP MAKI	Sea Scallops, Mayo, Avocado	13.00
SPIDER MAKI	Deep Fried Soft Shell Crab, Mayo, Avocado, Cucumber, Eel Sauce	13.00
LOBSTER TEMPURA MAKI	Deep Fried Lobster with Cucumber, Avocado, Cream Cheese, Eel Sauce	14.00

TEMPURA ROLL [DEEP FRIED ROLL]

RICE SKIN MAKI	Crab Stick, cream cheese roll wrapped in thin rice paper and deep fried with eel sauce	8.00
★ BAKED MAKI	Fresh Salmon, Cream Cheese and Deep Fried, Eel Sauce	9.00
WESTERN MAKI	Grilled Fresh Water Eel, Smoked Salmon, Crab Stick, Avocado, Cream cheese and Deep fried, Eel Sauce, Spicy Mayo, Mayo	14.00
★ YAMI YAMI MAKI	Tuna, White Tuna, Sea bass, Fresh Salmon, Crab Stick and Deep Fried, Eel Sauce, Spicy Mayo, Mayo	14.00

ONIGIRI

SMOKE SALMON ONIGIRI	Riceball with smoke salmon and Mayo. Cruch outside, Eel Sauce	8.00
KIMCHI ONIGIRI	Riceball with spicy kimchi inside. Cruch outside, Spicy Sauce	7.00
FRIED SHRIMP ONIGIRI	Riceball with fried shrimp inside. Cruch outside, Eel Sauce	8.00
BULGOGI ONIGIRI	Riceball with grilled marinated sliced beef inside. Cruch outside, Eel Sauce	8.00



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ROLL SUSHI (MAKIMONO)

TUNA ROLLS

★ TEKKA MAKI	<i>Tuna</i>	6.00
★ NEGI WHITE TUNA MAKI	<i>White Tuna, Scallions</i>	6.00
★ NEGI TORO MAKI	<i>Fatty Tuna, Scallions</i>	8.00
★ TUNA CUCUMBER MAKI	<i>Tuna, Cucumber</i>	9.50
★ TUNA AVOCADO MAKI	<i>Tuna, Avocado</i>	9.50
★ SPICY TUNA MAKI	<i>Spicy Marinated Tuna and Cucumber</i>	10.00
★ CRUNCHY SPICY TUNA MAKI	<i>Spicy Tuna, Cucumber, Mayo with Crunchy Outside, Spicy Mayo</i>	11.00

SALMON ROLLS

★ SAKE MAKI	<i>Fresh Top Quality Scottish Salmon</i>	6.00
★ SPICY SAKE MAKI	<i>Fresh Top Quality Scottish Salmon, Spicy Sauce</i>	6.50
★ SAKE KYU MAKI	<i>Fresh Top Quality Scottish Salmon, Cucumber</i>	9.50
★ SAKE AVOCADO MAKI	<i>Fresh Top Quality Scottish Salmon, Avocado</i>	9.50
PHILLY MAKI	<i>Smoked Salmon, Avocado, Cream cheese</i>	10.00
★ FRESH SALMON PHILLY MAKI	<i>Top Quality Scottish Salmon, Avocado, and Cream cheese</i>	11.00
SAKE SKIN MAKI	<i>Smoked Salmon Skin, Cucumber, Masago, Eel Sauce</i>	11.00
SCOTTISH MAKI	<i>Fried Shrimps Covered with Top Quality Scottish Smoked Salmon, Spicy mayo, Eel Sauce</i>	16.00

SHRIMP ROLLS

SPICY EBI MAKI	<i>Boiled Shrimp with Spicy Sauce</i>	6.00
FRENCH MAKI	<i>Sushi Ebi with Cucumber and Japanese Mayo</i>	9.00
EBI TEMPURA MAKI	<i>Fried Shrimp, Mayo, Avocado, Cucumber, Eel Sauce</i>	11.00
CHICAGO MAKI	<i>Fried Shrimps covered with 3 Sushi Shrimp, Spicy mayo, Eel Sauce</i>	15.00



FRESH WATER EEL ROLLS

UNA KYU MAKI	<i>Grilled Fresh Water Eel, Cucumber, Eel Sauce</i>	11.00
UNA AVO MAKI	<i>Grilled Fresh Water Eel, Avocado, Eel Sauce</i>	11.00
DRAGON MAKI	<i>Grilled Fresh Water Eel, Fried Shrimps, Mayo, Avocado, Eel Sauce</i>	16.00
CATERPILLAR MAKI	<i>Grilled Fresh Water Eel Covered with Thinly sliced Avocado, Spicy mayo, Eel Sauce</i>	18.00

VEGETABLE ROLLS

AVOCADO MAKI	<i>Avocado</i>	5.50
KAPPA MAKI	<i>Cucumber</i>	5.50
KAMPYO MAKI	<i>Seasoned Gourd</i>	5.50
UME SHISO MAKI	<i>Plum Paste, Japanese Mint Leaf, Cucumber</i>	6.50
VEGGIE MAKI	<i>Cucumber Maki, Leaf Lettuce, Seasoned Gourd, Pickled Radish, Yama Gobo</i>	11.00
NATTO HANDROLL MAKI	<i>Natto with scallions</i>	9.00



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SPECIAL ROLL

CANTON ROLL	15.00
<i>(spicy tuna, salmon, cream cheese, avocado, deep fried w/ spicy mayo, eel sauce on the top)</i>	
★ DOUBLE DRAGON ROLL	16.00
<i>(shrimp tempura maki covered with tuna, salmon, avocado and spicy mayo, eel sauce, chili sauce on the top)</i>	
CHEROKEE ROLL	16.00
<i>(salmon, cream cheese deep fried maki covered with smoke salmon, avocado and spicy mayo eel sauce on the top)</i>	
007 ROLL	15.00
<i>(shrimp tempura maki covered with crab meat and spicy mayo, eel sauce, crunch on the top)</i>	
★ ATLANTA FALCONS ROLL	16.00
<i>(deep fried salmon, cream cheese maki covered with fresh salmon and spicy mayo, eel sauce and tobiko on the top)</i>	
★ LITTLE GIANT ROLL	16.00
<i>(eel, cucumber maki covered with tuna and eel sauce, chili sauce, scallions on the top)</i>	
GEORGIA ROLL	16.00
<i>(deep fried crab meat and cucumber maki covered with deep fried red snapper and avocado, eel sauce, spicy mayo on the top)</i>	
★ IDOL ROLL	17.00
<i>(white tuna, salmon, avocado maki covered with spicy tuna & fried jalapeno and wasabi lime mayo, spicy mayo, eel sauce on the top)</i>	
★ PIKACHU ROLL	17.00
<i>(spicy tuna, avocado maki covered with crab meat, salmon, crunch on the top & creamy kabayaki sauce on the plate)</i>	
RIVER GREEN ROLL	16.00
<i>(shrimp tempura, spicy tuna, avocado, deep fried maki covered with crab salad & spicy eel sauce on the top)</i>	



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SUSHI & SASHIMI

SASHIMI

- ★ HAMACHI SASHIMI 10 pcs Fresh Japanese yellow Tail 31.00
- ★ TUNA TATAKI SASHIMI 10 pcs Seared Yellow Fin Tuna 31.00
- ★ WHITE TUNA SASHIMI 10 pcs Fresh White Tuna 30.00
- ★ SCOTTISH SAKE TORO SASHIMI 10 pcs Fresh Scottish Salmon 31.00



SASHIMI COMBINATION *Served with miso soup and Steamed Rice*

- ★ OMAKASE 1 Chef's Choice Assorted Sashimi platter (12 - 14pcs) 50.00
- ★ OMAKASE 2 20 Chef's Choice Deluxe Sashimi platter (20 - 25pcs) 80.00
- ★ OMAKASE YOON The Ultimate Chef's Choice Sashimi Platter (30 - 36pcs) 120.00

SUSHI COMBINATION *Served with Miso Soup or House Salad*

- ★ SUSHI OMAKASE 110.00
The Ultimate Chef's Choice Nigiri Platter
- ★ SUSHI A (10 pcs of Sushi with 1 Rainbow Maki) Tuna, White Tuna, Fresh Salmon, Fresh Water Eel, Yellow Tail, Smoke Salmon, Surf Clam, Octopus, Shrimp, Red Snapper 40.00
- ★ SUSHI B (7 pcs of Sushi with 1 Ebi Tempura Maki) 29.00
Tuna, Fresh Salmon, White Tuna, Red Snapper, Yellow Tail, Surf Clam, Shrimp
- ★ SUSHI C (4 pcs of Sushi with 1 California Maki) Tuna, Fresh Salmon, Yellow Tail, Shrimp 18.00

SUSHI SASHIMI COMBINATION *Served with Miso Soup or House Salad*

- ★ SAKURA BOAT 1 SP Lobster maki, 1 negi white tuna maki, 79.00
7 pcs Sushi (tuna, salmon, hamachi, red snapper, ebi, white tuna, unagi)
15 pcs sashimi (3 tuna, 3 salmon, 3 white tuna, 3 red snappers, 3 hamachi)
- ★ UME BOAT 1 SP Lobster maki, 5 pcs sushi (tuna, salmon, hamachi, red snapper, ebi) 49.00
9 pcs Sashimi (3 tuna, 3 salmon, 3 white tuna)



DON BURI SUSHI *Served with Miso Soup or House Salad*

- ★ TEKKA DON 10 pieces Fresh Tuna Arranged on a Bed of Sushi Rice 34.00
- ★ NAMA SAKE DON 10 pieces Fresh Scottish Salmon Toro Arranged on a Bed of Sushi Rice 34.00
- ★ UNAGI DON 10 pieces Grilled Fresh Water Eel Arranged on a Bed of Steamed Rice with Eel Sauce 34.00
- ★ HAMACHI DON 10 pieces Fresh Yellow Tail Arranged on a Bed of Sushi Rice 34.00
- ★ CHIRASHI Arranged of Fresh Seafood on a Bed of Sushi Rice 34.00

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KITCHEN

FRIED RICE

	HALF	FULL
FRIED RICE	7.00	9.00
CHICKEN FRIED RICE	9.00	11.00

TERIYAKI

Served with Miso Soup or Salad

	HALF	FULL
CHICKEN TERIYAKI	13.99	18.99
SALMON TERIYAKI	14.99	19.99
YAKINIKU		18.99

(Slice thin Rib Eye Steak w/ yakiniku sauce)

KATSU

Served with Miso Soup or Salad

CHICKEN CUTLET	13.00	20.00
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NOODLES

CHICKEN YAKI SOBA	11.00
TEMPURA NABE U-DON	13.00
<i>(1 pc shrimp tempura, 1 pc vegetable tempura)</i>	
SPICY RAMYUN	9.00
<i>(Hot Spicy Noodles)</i>	

BENTO

*DINNER BENTO A

Chicken cutlet, salad, California maki, 4 pcs of sushi (tuna, salmon, red snapper, shrimp), 2 pcs Fried Gyoza

DINNER BENTO B

Chicken cutlet, salad, California maki, steamed rice, 2 pcs Fried Gyoza



24.00

19.00

YOON COURSE

COURSE A 165

- 3 MISO SOUPS
- 3 SEAWEED SALADS
- 1 WASABI SHUMAI (5 PCS)
- 1 CROQUETTE (2 PCS)
- 1 CALAMARI RING
- *1 TUNA TOWER
- *16 PCS SASHIMI
- 3 Tuna, 3 Fresh Salmon, 3 Red Snapper,
- 3 White Tuna, 2 Surf Clam, 2 Fresh Water Eel
- *12 PCS NIGIRI SUSHI
- 2 Tuna, 2 Yellow Tail, 2 Fresh Salmon,
- 2 White Tuna, 2 Shrimps, 2 Red Snapper
- 2 PCS ROLL SUSHI
- 1 Caterpillar Maki, 1 Scottish Maki
- 3 MOCHI ICE CREAM



COURSE B 120

- 2 MISO SOUPS
- 2 SEAWEED SALADS
- 1 WASABI SHUMAI (5 PCS)
- 1 CROQUETTE (2 PCS)
- *12 PCS SASHIMI
- 3 Tuna, 3 Fresh Salmon, 3 Red Snapper, 3 White Tuna
- *10 PCS NIGIRI SUSHI
- 2 Tuna, 2 Fresh Salmon, 2 White Tuna, 2 Shrimps, 2 Red Snapper
- *3 ROLL SUSHI
- 2 Spicy Tuna Temaki, 1 Rainbow Maki
- 2 MOCHI ICE CREAM

COURSE C 100

- 2 MISO SOUPS
- 2 HOUSE SALADS
- 1 EBI SHUMAI (5 PCS)
- 1 CROQUETTE (2 PCS)
- 9 PCS SASHIMI 3 Tuna, 3 Fresh Salmon, 3 Red Snapper
- 8 PCS NIGIRI SUSHI 2 Tuna, 2 Yellow Tail, 2 Fresh Salmon, 2 Shrimps
- *2 ROLL SUSHI 1 Spicy Tuna Maki, 1 Baked Maki
- 2 MOCHI ICE CREAM

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A LA CARTE

SUSHI / SASHIMI

	SUSHI/1PC	SASHIMI/3PC
★ AKAMI (Fresh Yellow Fin Tuna)	4.00	9.50
★ AHI (Big Eye Tuna)	4.75	13.00
★ HON MAGURO (Top Quality Blue Fin Tuna)	8.00	18.00
★ OTORO (Fatty Blue Fin Tuna)	9.50	21.00
★ MAGURO TATAKI (Seared Yellow Fin Tuna)	4.50	12.00
★ WHITE TUNA (Mutsu)	4.00	10.00
★ KING SALMON	MKP	MKP
★ NAMA SAKE (Fresh Top Quality Scottish Salmon)	4.00	9.50
★ SAKE TORO (Fatty meat of Scottish Salmon)	4.50	12.00
SAKE (Top Quality Scottish Smoked Salmon)	4.75	13.00
★ SAKE TATAKI (Seared Fresh Scottish Salmon)	4.75	13.00
★ SAKE ZUKE (Marinated Fresh Salmon)	4.75	13.00
★ HAMACHI (Japanese Yellow Tail)	4.50	13.00
★ HAMACHI TORO (Fatty Meat of Japanese Yellow Tail)	4.75	13.00
★ TAI (Japanese Red Snapper)	5.95	15.00

	SUSHI/1PC	SASHIMI/3PC
★ AMA DAI (Japanese Sweet Red Snapper)	5.95	15.00
★ AJI (Japanese Horse Mackerel)	4.50	13.00
EBI (Boiled Black Tiger Shrimp)	3.50	9.00
★ AMA EBI (Sweet Shrimp)	5.95	16.00
KANI (Alaska King Crab)	5.00	14.00
KANI KAMA (Crab Stick)	2.50	6.00
HOKKIGAI (Boiled Surf Clam)	3.50	8.00
★ HOTATEGAI (Sea Scallop)	5.00	14.00
★ UNI (Sea Urchin)	MKP	MKP
UNAGI (Grilled Fresh Water Eel)	4.75	13.00
TAKO (Boiled Octopus)	4.50	13.00
★ IKA (Squid)	3.50	10.00
TAMAGO (Egg Omelet)	2.50	7.00
KOBE (Beef)	MKP	MKP



VEGETABLE

Sushi one order = 1pc

INARI (Fried Tofu Skin)	2.75
AVOCADO	1.45
CUCUMBER	1.45
OSHINKO (Japanese Pickled Yellow Radish)	2.45

FISH ROE

Sushi one order = 1pc

★ IKURA (Salmon Roe)	5.00
★ TOBIKO (Flying Fish Roe)	4.50
★ WASABI TOBIKO Wasabi Seasoned Flying Fish Roe	4.50
★ MASAGO (Smelt Roe)	3.50
★ UZURA WITH NIGIRI ONLY (Quail egg)	1.50

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LUNCH MENU

Every Mon - Saturday 11 am - 2pm

LUNCH SPECIAL

- ★ **LUNCH SUSHI A** (6 PC of SUSHI with 1 CALIFORNIA ROLL) 17.00
1 Tuna, 1 Fresh Salmon, 1 Yellow Tail, 1 Red Snapper, 1 White Tuna, 1 Shrimp w/ california maki
- ★ **LUNCH SUSHI B** (4 PC of SUSHI with 1 CALIFORNIA ROLL) 14.00
1 Tuna, 1 Fresh Salmon, 1 Red Snapper, 1 Shrimp w/ california maki
- ★ **LUNCH SASHIMI** 16.00
3 Tuna, 3 Fresh Salmon, 3 Red Snapper
- LUNCH ROLL A** 12.00
Derick, Baked
- ★ **LUNCH ROLL B** 12.00
California Roll, Spicy Tuna Roll
- ★ **LUNCH ROLL C** 10.00
Spicy Lobster, Spicy Sake
- FRIED RICE WITH DON KATSU** 12.00
Fried rice with chicken cutlet
- FRIED RICE WITH TERIYAKI** 13.00
Fried rice with chicken teriyaki
- ★ **TUNA SASHIMI BOWL** 17.00
Sushi rice bowl with fresh tuna with miso soup or sashimi



BENTO (LUNCH BOX)

- ★ **SUSHI AND SASHIMI BENTO** 20.00
Cucumber Salad, 6 pcs of Sashimi (2 Tuna, 2 Red Snapper, 2 Salmon), 6 pcs of Spicy Lobster Maki, 3 pcs of Sushi (Salmon, Tuna, Shrimp), 2 pcs Fried Gyoza
- ★ **BENTO A** 17.00
Chicken Cutlet, Salad, 8pcs of California Maki, 3 pcs of Sushi (Tuna, Fresh Salmon, Red Snapper) 2 pcs Fried Gyoza
- BENTO B** 13.00
Chicken Cutlet, Salad, 4 pcs of California Maki, Steamed Rice, 2 pcs Fried Gyoza
- TEMPURA BENTO** 15.00
Mixed Tempura, (1 pc Shrimp 3 pc Vegetables), Salad, 8 pcs Baked Maki, Steamed Rice 2 pcs Fried Gyoza
- CHICKEN TERIYAKI BENTO** 14.00
Chicken Teriyaki, Salad, Rice, 4 pcs California Maki, 2 pcs Fried Gyoza
- BEEF TERIYAKI BENTO** 15.00
Beef Teriyaki, Salad, Rice, 4 pcs California Maki 2 pcs Fried Gyoza



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