

SUSHI BAR



MAKI ASSORTED ROLL COMBOS

- 1 MACKEREL, CALIFORNIA INSIDE OUT & TUNA
- 2 YELLOWTAIL, CALIFORNIA INSIDE OUT & SALMON
- 3 SALMON SKIN, FRESH WATER EEL & SPICY SCALLOP

HONOO ASSORTED SPICY GUNKAN & ROLLS

SUSHI 7 PIECES & 1 ROLL

SUSHI DELUXE 10 PIECES & 1 ROLL

SASHIMI 12 PIECES

SASHIMI DELUXE 18 PIECES

SUSHI SASHIMI COMBINATION

PLATTERS



BLUE RIBBON SPECIAL VERY SPECIAL PLATTER

ISE EBI SASHIMI
2. LBS. MAINE LOBSTER SASHIMI
TOSHI'S CHOICE
OMAKASE (STARTING PER PERSON)

VEGETABLE SUSHI VERY SPECIAL SEASONAL VEGETABLES 8 PIECE

TEMAKI HONNIN
TRADITIONAL HOME STYLE HAND ROLLS
COSMOPOLITAN PLATTER
CHEFS DAILY SUSHI & SASHIMI FOR 1

APPETIZERS

NEGIMAKI

BROILED BEEF WITH SCALLION & ENOKI MUSHROOMS

BONSAI TREE

CRABSTICK, AVOCADO, MASAGO & KAIWARE
WRAPPED IN CUCUMBER

CHAWAN MUSHI

STEAMED EGG CUSTARD WITH SHRIMP, UNAGI,
SHIITAKE & WATERCRESS

EDAMAME

STEAMED SOY BEANS WITH SEA SALT

UNA KYU

EEL WRAPPED IN CUCUMBER

PHOENIX

MIXED VEGETABLES WRAPPED IN CUCUMBER &
TOPPED WITH AVOCADO

SHUMAI

HOME MADE PORK DUMPLINGS

EBI SHUMAI

HOMEMADE SHRIMP DUMPLINGS

OSHINKO

ASSORTED PICKLES

HIJIKI

SEAWEED WITH SESAME

HAMACHI TATAKI

YELLOWTAIL TARTARE WITH QUAIL EGG

SAKE TATAKI

SALMON TARTARE WITH QUAIL EGG

SALADS

WAKAME

SEAWEED WITH SESAME DRESSING

KAISO MORIAWASE

MIXED SEAWEED WITH SUMISO SAUCE

SUSHI BAR SALAD

LETTUCE WRAPS & ASSORTED RAW FISH

HOUSE SALAD

LETTUCE, AVOCADO, CARROT & WATERCRESS

USUZUKURI

THINLY SLICED FLUKE WITH VINEGAR SAUCE

KANPACHI USUZUKURI

THINLY SLICED AMBERJACK WITH YUZU PEPPER

DYNAMITE

SEA SCALLOP WITH WILD MUSHROOMS & SMELT ROE

GINDARA SAIKYOYAKI

MISO MARINATED BLACK COD

NUTA AE

WHITE FISH, SCALLION & MUSTARD MISO

YAMAIMO SENGIRI

THINLY SLICED MOUNTAIN YAM

SMOKED PORK BELLY KUSHI YAKI

PICKLED ONIONS & BABY WATERCRESS

YAMAKAKE

GRATED MOUNTAIN YAM WITH TUNA

TAKO SUMISO

OCTOPUS SASHIMI & MISO VINEGAR SAUCE

YAKI HAMA

BAKED CLAMS WITH MISO BUTTER

BEEF MARROW

SEA SALT, SHAVED BONITO & TERIYAKI SAUCE

OSHITASHI HORENISO

SPINACH & NAPA CABBAGE WITH DASHI

SAWARA KYURI

SPANISH MACKEREL & CUCUMBER WITH PONZU SAUCE

YASEI KINOKO

SAUTEED WILD MUSHROOMS, MIZUNA & TAMARI BUTTER

TOFU & SEAWEED

LEMON, GINGER & SOY

SEASON SALAD

CRANBERRY, PEAR, CUCUMBER, MIZUNA & POPPYSEED
DRESSING



GRILL

FISH & SHELLFISH

- ATLANTIC SALMON
BEAN SPROUTS, WATERCRESS & TERIYAKI SAUCE
- GRILLED TUNA STEAK
TOMATILLO PONZU AND COCONUT RICE
- WHOLE GRILLED FISH
CUCUMBER & RADISH SALAD
- SAIKYOYAKI
BROILED MISO CURED BLACK COD
- UNADON
BROILED FRESH WATER EEL, WHITE RICE & HOUSEMADE PICKLES

TEMPURA & FRYER

- FRIED CHICKEN "BLUE RIBBON STYLE"
WASABI & HONEY
- SALT & PEPPER SHRIMP
LEMON PONZU & SPICY LETTUCE
- OYSTER & OKRA TEMPURA
WASABI MAYO & TEMPURA SAUCE

POULTRY

- GRILLED CORNISH HEN
BOK CHOY, SWEET POTATO & TERIYAKI SAUCE

RICE & VEGETABLES

- WILD MUSHROOM ROAST
SEA SALT & HERBS
- ASIAN BROCCOLI
SEA SALT & FRIED GARLIC
- UN-FRIED RICE
BROWN RICE, STEAMED VEGETABLES, POACHED EGG & SCALLIONS
- OXTAIL FRIED RICE
DAIKON, SHITAKE & BONE MARROW



STEAKS, CHOPS & LOBSTER

- HANGER
WILD MUSHROOMS & FRIED TOKYO SCALLION
- 40 OZ. BONE-IN RIB STEAK (FOR 2)
ONION TEMPURA & BOK CHOY
- 12 OZ. N.Y. STRIP
ASIAN BROCCOLI & MISO PEPPER SAUCE
- COLORADO RACK OF LAMB
SPICY EGGPLANT & AKA MISO SAUCE

- 9 OZ. FILET OF BEEF
JAPANESE SWEET POTATO & BLACK TRUFFLE SAUCE
- DUROC PORK RIBS
ASIAN PEAR, GRILLED CABBAGE & BLACK VINEGAR GLAZE
- MISO LOBSTER 1¼ & 2 LBS.
STEAMED WITH MISO BUTTER

SURF & TURF

- 9 OZ. FILET OF BEEF & 1¼ LB. LOBSTER
- 40 OZ. BONE-IN RIB STEAK & 2 LB. LOBSTER
- 16 OZ. WAGYU NY STRIP & 2 LB. MISO LOBSTER

ALL OUR BEEF IS RESPONSIBLY RAISED BY THE BRANDT FAMILY IN BRAWLEY, CALIFORNIA.

SUNOMONO

- KANI SUNOMONO
BLUE CRAB WRAPPED IN CUCUMBER WITH VINEGAR SAUCE
- KING CRAB SUNOMONO
WRAPPED IN CUCUMBER WITH VINEGAR SAUCE
- KAI MORIAWASE SUNOMONO
CLAMS IN VINEGAR SAUCE
- KURAGE SUNOMONO
JELLYFISH IN VINEGAR SAUCE
- MIXED SUNOMONO
ASSORTED SEAFOOD IN VINEGAR SAUCE
- TAKO SUNOMONO
OCTOPUS IN VINEGAR SAUCE

OSUIMONO SOUPS

- MISO
- YASEI KINOKO MISO *WILD MUSHROOM MISO*
- AKADASHI *SPECIAL MISO SOUP*
- OX TAIL ODEN *DAIKON & HOT MUSTARD*

SUSHI



SASHIMI

TAISEIYO ATLANTIC OCEAN

SAKE *SALMON*
SMOKED SAKE *SMOKED SALMON*
YAKI SALMON *SEARED*
HIRAME *FLUKE*
ENGAWA *FLUKE FIN*
MAGURO *TUNA*
SAWARA *SPANISH MACKEREL*
MUSHI ISE EBI *COOKED LOBSTER*
AOYAGI *ORANGE CLAM*
UNAGI *FRESH WATER EEL*
IKURA *SALMON ROE*
HAMAGURI *LITTLE NECK CLAM*
KARAI ISE EBI *SPICY LOBSTER WITH EGG WRAPPER*

MAKI SPECIAL ROLLS

CALIFORNIA
WITH KANIKAMA *CRABSTICK*
WITH BLUE CRAB *INSIDE OUT*
WITH KING CRAB *INSIDE OUT*
SPICY TUNA & TEMPURA FLAKES *CUCUMBER*
ENOKI & HAMACHI *YELLOWTAIL & STRAW MUSHROOMS*
KYURI SPECIAL *EEL, CRABSTICK, CUCUMBER & AVOCADO*
SAKE KAWA *SALMON SKIN*
BLUE RIBBON *1/2 LOBSTER, SHISO & BLACK CAVIAR*
NEGI HAMA *YELLOWTAIL & SCALLION*
DRAGON *EEL, AVOCADO & RADISH SPROUTS*
NIJI *SEVEN COLOR RAINBOW*
SPICY CRAB ROLL *BLUE CRAB & SHISO*
YASAI *MIXED VEGETABLES*
KARAI KAIBASHIRA *SPICY SCALLOP & SMELT ROE*
SAKANA SAN SHU *YELLOWTAIL, TUNA & SALMON*
TOSHI SPECIAL *SALMON SKIN SPECIAL*
SAKE IKURA *SALMON & SALMON ROE*
SPICY LOBSTER ROLL
EBI TEMPURA *FRIED SHRIMP, RADISH SPROUTS & AVOCADO*
KAKI FRI *FRIED OYSTERS & LETTUCE*
SAKE & SAKE KAWA *SALMON, SALMON SKIN,
CUCUMBER & BURDOCK*

TAIHEIYO PACIFIC OCEAN

BINNAGA *ALBACORE*
UNI *SEA URCHIN*
EBI *COOKED SHRIMP*
TAKO *OCTOPUS*
KAIBASHIRA *SEA SCALLOP*
MIRUGAI *GIANT CLAM*
MADAI *JAPANESE RED SNAPPER*
ANAGO *BABY SEA EEL*
KURAGE *JELLYFISH*
MASAGO *SMELT ROE*
HAMACHI *YELLOWTAIL*
KANPACHI *AMBERJACK*
KANIKAMA *CRABSTICK*
KING CRAB
KANI *BLUE CRAB*
TAMAGO *SWEET EGG*

HAKOZUSHI BOX SUSHI

MAGURO AVOCADO *TUNA & AVOCADO*
UNAGI AVOCADO *EEL & AVOCADO*
SMOKED SAKE & SHISO *SMOKED SALMON*
HAMACHI SHIITAKE *YELLOWTAIL & SHIITAKE*
TAMAGO & UNI *SWEET EGG & SEA URCHIN*

YASAI VEGETABLE ROLLS

YAMA GOBO *SMALL BURDOCK*
NORIMAKI *SQUASH*
STRING BEAN
ASPARAGUS
SHIITAKE *BLACK MUSHROOM*
HORENSO *SPINACH*
ENOKI *STRAW MUSHROOM*
KYURI *CUCUMBER*
AVOCADO
NATTO *FERMENTED BEANS*

EXTRAS

UDAMA EGG +\$1.20 MASAGO SMELT ROE +\$3.25
AVOCADO +\$1.00 KYURI CUCUMBER +\$.75
SHISO MINT LEAF +\$1.00 SPICY SMELT ROE +\$1.50
INSIDE OUT +\$1.00 MAKI ROLL +\$3.00
TEMAKI HANDROLL +\$2.00