



## COLD APPETIZER

<b>Sesame Spinach</b> - Boiled spinach in black sesame paste	5
<b>Hijiki</b> - Simmered hijiki seaweed with carrot and bean curd	5
<b>Sesame Chicken</b> - Shredded steamed chicken breast and sliced cucumbers in sesame vinaigrette	7
<b>Kanisu</b> - Snow crab and cucumber with tosazu vinaigrette	10
<b>Nama Harumaki</b> - Fresh rice paper spring roll with tuna or shrimp and vegetables	10
<b>Tuna &amp; Shrimp Avocado Boat</b> - Chopped tuna and shrimp in avocado salad	10
<b>Tuna or Salmon Tartar</b> - Chopped salmon or tuna in original spicy sauce with avocado and tempura crunch	12
<b>Peppered Tuna Tataki</b> - Grilled peppered thin slice tuna with Ponzu sauce	12
<b>Rainbow Cucumber wrap</b> - Variety of sashimi wrapped in thin sliced cucumber	12
<b>Carpaccio Tuna or Salmon</b> - Thin sliced sashimi in citrus Ponzu wasabi sauce	13
<b>T.Y.S. Sashimi</b> - Tuna, yellowtail and salmon sashimi	14
<b>Usuzukuri</b> - Finely sliced fluke in citrus ponzu sauce	13

## HOT APPETIZER

<b>Edamame</b> - Lightly salted steamed baby soybean	4
<b>Shumai</b> - Steamed shrimp dumpling	6
<b>Young Eggplant with Yuzu Miso</b> - Grilled eggplant and citrus yuzu miso sauce	6
<b>Gyoza</b> - Homemade beef dumpling	7
<b>Crispy Spring Roll</b> - Deep fried shrimp and vegetables spring roll	8
<b>Tatsuta Age</b> - Fried chicken thigh with citrus dipping sauce	8
<b>Shrimp Agedashi Tofu</b> - Fried tofu in broth with shrimp and scallions	7
<b>Grilled Whole Squid</b> - Japanese surume ika with ginger sauce	8
<b>Wasabi Shumai</b> - Strong wasabi flavor pork dumpling	7
<b>Spicy Chicken Tempura</b> - Chicken breast tempura w/ garlic spicy sauce	9
<b>Tempura</b> - Shrimp and vegetable tempura (only 3pc of shrimp tempura 12)	9
<b>Popcorn Shrimp</b> - Bite-sized breaded shrimp with spicy sauce	10
<b>Grilled Duck</b> - Grilled duck w/ fresh wasabi	10
<b>Negimaki</b> - Scallions rolled with thin sliced beef and grilled with teriyaki sauce	10
<b>Tontoro</b> - Grilled berkshire pork cheek	9

## GRILL

\*Served with choice of miso soup or salad and rice

<b>Chicken Teriyaki</b> - Grilled chicken house blended teriyaki with vegetables	20
<b>Grilled Lamb Chop</b> - Marinated New Zealand lamb chop with ginger sauce	24
<b>Salmon Teriyaki</b> - Grilled atlantic salmon in house blended teriyaki sauce	20
<b>Beef Teriyaki</b> - Grilled rib eye steak teriyaki with vegetables	24
<b>Skewered Chilean Seabass</b> - Marinated in light lemon teiyaki sauce	24
<b>Grilled Fresh Scallop</b> - Grilled scallop and Japanese mushroom with soy butter sauce	24
<b>Teriyaki Duck Breast</b> - Marinated grilled duck breast with wasabi teriyaki sauce	24
<b>Black Cod Misozuke</b> - Marinated black cod in miso	26

## SOUP

<b>Miso Soup</b>	3
<b>Red Miso Soup with Top Neck Clam</b>	5
<b>Clear Soup with Clam</b>	5
<b>Spicy Seafood Broth in Pot (for 2)</b>	15
<b>Nabeyaki Udon</b> - Noodle in pot with Shrimp Tempura, Chicken, Vegetables, Top Neck Clam and Egg	15
<b>Rice</b>	2
<b>Brown Rice or Sushi Rice</b>	3

## SALAD

<b>Field Greens</b> - Field greens salad w/ ginger dressing	5
<b>Seaweed Salad</b> - Marinated various seaweeds	6
<b>Avocado Salad</b> - Sliced avocado in field green salad w/ ginger dressing	8
<b>Asian Grilled Chicken Salad</b> - Marinated spicy Asian style chicken breast over house greens	12
<b>Calamari Salad</b> - Seasoned fried calamari with field greens in house dressing	12
<b>Grilled Peppered Tuna Salad</b> - Grilled tuna and in house greens with Ponzu dressing	14



## FAVORITES

\*Served with rice and choice of miso soup or salad

<b>Vegetable Tempura</b> - Assorted vegetable tempura	18
<b>Mixed Tempura</b> - 4 black tiger shrimp and vegetable tempura	22
<b>Shrimp Tempura</b> - 7 black tiger shrimp tempura	24
<b>Negimaki</b> - Scallion rolled with thin sliced beef with teriyaki sauce	24
<b>Tonkatsu</b> - Pork or chicken cutlet served with fine sliced japanese cabbage	18
<b>Una Don</b> - Grilled eel over rice	24

## SUSHI AND SASHIMI

\*Served with rice for sashimi and choice of miso soup or salad

<b>Sushi Regular</b> - 8 pc sushi and tuna or california roll	20
<b>Sushi Deluxe</b> - 10 pc sushi and tuna or california roll	25
<b>Sushi for two</b> - 20 pc sushi and spicy tuna and california roll	46
<b>Sushi and Sashimi Combo</b> - Assorted sashimi and 5 pc sushi and tuna roll	25
<b>Roll Combo</b> - California, spicy tuna, rainbow	20
<b>Bara Chirashi</b> - Assorted diced sashimi over sushi rice	20
<b>Chirashi</b> - Variety sashimi over sushi rice	24
<b>Sashimi Regular</b> - Assorted sashimi	24
<b>TYS Sashimi or Sushi</b> - Tuna, yellowtail, salmon sashimi or sushi	26
<b>Tuna or Salmon Donburi</b> - Fresh tuna or salmon sashimi over sushi rice bowl	24
<b>Omakase</b> - Leave it to the chef, sushi or sashimi (both start at 60)	Start 50
<b>Omakase Course</b> - Soup. Salad. Appetizer. Sashimi & Sushi. Dessert (Order need to be placed 2 days in advance)	Start 75

## ORIGINAL ROLLS

<b>81 Allendale</b> - Salmon, crab, avocado, cream cheese, asparagus and katsu crunch	14
<b>Cajun</b> - Spicy tuna, yellowtail, tobiko and scallion topped with cajun shrimp	15
<b>Ocean Eleven</b> - Snow crab tempura, avocado, tuna and tobiko roll wrapped with soy paper	15
<b>Lucky Strike</b> - Spicy tuna, tempura crunch, avocado roll top with eel and salmon	15
<b>Crazy</b> - Tuna, yellowtail, tempura crunch, Top chopped tuna, scallion, spicy sauce and tobiko	17
<b>Masa Rainbow</b> - Tuna, salmon, shrimp, yellowtail, eel, crab, avocado, tobiko, egg custard and cucumber	17

## FAVORITE ROLLS

<b>Oshinko</b> - Pickled Radish	5
<b>Umeshiso</b> - Mint Leaves with Plum Paste	5
<b>Kappa Maki</b> - Cucumber	5
<b>California Roll</b> - Crab Stick, Avocado and Cucumbers	6
<b>Tekka Maki</b> - Tuna	6
<b>Philadelphia</b> - Cream Cheese, Smoked Salmon and Avocado	7
<b>Spicy Tuna Roll</b> - Tuna, Scallions, Original Spicy Sauce	7
<b>Spicy Salmon Roll</b> - Salmon, Scallions, Original Spicy Sauce	7
<b>Boston</b> - Shrimp, Cucumber, Lettuce with Mayo	7
<b>Alaskan Roll</b> - Salmon, Avocado, Cucumber	7
<b>Salmon Skin</b> - Salmon Skin, Cucumber, Scallions	6
<b>Mexican Roll</b> - Tuna, Avocado, Tempura crunch and Japanese Spice	7
<b>Negihama</b> - Yellow Tail & Scallion	7
<b>Eel Avocado or Cucumber</b> - Grilled Eel with Sweet Eel Sauce	8
<b>Futomaki</b> - Big Roll with Egg & Vegetables	8
<b>Shrimp Tempura</b> - Shrimp Tempura, Avocado, Cucumber, Tobiko	10
<b>Spider Roll</b> - Softshell Crab, Avocado, Cucumber, Tobiko	12
<b>Dragon Roll</b> - Eel, Cucumber wrapped in Avocado	13
<b>Rainbow Roll</b> - California wrapped with variety Fish	12
<b>Negitoro</b> - Fatty Tuna with Scallion	MP

## SUSHI - SASHIMI A LA CARTE

<b>Tuna - Maguro</b>	3.5	<b>Octopus - Tako</b>	3
<b>Salmon - Sake</b>	3.5	<b>Giant Clam - Mirugai</b>	5
<b>Fluke - Hirame</b>	3.5	<b>Crab Fish Cake - Kanikama</b>	2.5
<b>Shrimp - Ebi</b>	3.5	<b>Fatty Tuna - Toro</b>	MP
<b>Eel - Unagi</b>	4	<b>Albacore Tuna - Binchomaguro</b>	3
<b>Squid - Ika</b>	3	<b>Snow Crab - Zuwaigani</b>	5
<b>Scallop - Hotate</b>	4	<b>Egg - Tamago</b>	2.5
<b>Sea Urchin - Uni</b>	6	<b>Spanish Mackerel - Sawara</b>	3
<b>Salmon Roe - Ikura</b>	4	<b>Sweet Shrimp - Botan Ebi</b>	5
<b>Smelt Roe - Tobiko</b>	3	<b>Live scallop/Live Abalone/Live Orange clam</b>	MP

## FRESHLY IMPORTED FROM JAPAN

<b>Horse Mackerel - Aji</b>	5	<b>Sea Eel - Anago</b>	4
<b>Yellowtail - Hamachi</b>	4	<b>Sardine - Iwashi</b>	5
<b>Japanese Herring - Kohada</b>	4	<b>Red Snapper - Madai</b>	5
<b>Japanese Mackerel - Masaba</b>	5	<b>Amber Jack - Kanpachi</b>	5
		<b>Fresh Octopus - Nama Tako</b>	4

