



COLD APPETIZER

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

HOT APPETIZER

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

GRILL

*Served with choice of miso soup or salad and rice

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

SOUP

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

SALAD

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



FAVORITES

*Served with rice and choice of miso soup or salad

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

SUSHI AND SASHIMI

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

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

ORIGINAL ROLLS

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

FAVORITE ROLLS

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

SUSHI - SASHIMI A LA CARTE

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

FRESHLY IMPORTED FROM JAPAN

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

