

HOT KITCHEN ENTRÉE

(served with rice and ARI salad)

Beef Steak Teriyaki	15.⁹⁵
<i>sirloin steak, broiled with teriyaki sauce</i>	
Chicken Thigh Teriyaki	9.⁹⁵
<i>juicy chicken thigh, broiled with teriyaki sauce (try Spicy Teriyaki Chicken for \$2.00 more)</i>	
Salmon Steak Teriyaki	17.⁹⁵
<i>salmon steak, broiled with teriyaki sauce</i>	
Spicy Pork	12.⁹⁵
<i>thinly sliced and spicy marinated pork loin, sautéed with vegetable</i>	

Tempura Combination	12.⁹⁵
<i>batter fried shrimp (3) and assorted vegetable (add extra shrimp tempura for \$2.50 each)</i>	
Beef Bulgogi	13.⁹⁵
<i>thinly sliced and marinated rib-eye, sautéed with onion</i>	
Chicken Katsu	12.⁹⁵
<i>breaded juicy chicken thigh cutlet, served with house made katsu sauce</i>	



NIGIRI & SASHIMI

	NIGIRI (2PCS)	SASHIMI (3PCS)		NIGIRI (2PCS)	SASHIMI (3PCS)
Amaebi / Sweet Shrimp w/ fried heads*	9	14	Maguro / Tuna*	5	8
Ebi / Cooked Shrimp	5	8	Saba / Mackerel*	5	7
Hamachi / Yellow Tail*	5	8	Sake / Salmon*	5	8
Hotate / Scallop*	6	9	Shiro Maguro / Albacore Tuna*	4	7
Hokkigai / Surf Clam	5	8	Shiromi / Escolar (super white fish)*	5	7
Ika / Squid*	5	8	Tai / Red Snapper*	4	6
Ikura / Salmon Roe*	6	10	Tako / Cooked Octopus	6	8
Inari / Bean Curd	3	n/a	Tamago / Egg Omelet	3	5
Kani / Alaskan King Crab	9	14	Tobiko / Flying Fish Roe*	5	8
Karai Hotate / Spicy Scallop	6	8	Unagi / Grilled Fresh Water Eel	6	9
Karai Maruro / Spicy Tuna*	5	8	Yawarakai Hotate / Creamy Scallop	6	8
Kunsei Sake / Smoked Salmon	6	9	O-toro / Fatty Tuna*	mp	mp

(Seasonal item. Please check for availability)



*Indicates raw or undercooked animal product. Consuming raw or undercooked items may increase your chance of food borne illness
18% gratuity will be added to your bill for table of 8 or more
pictures shown above may be slightly different from actual plate setting