

HOT KITCHEN ENTRÉE

(served with rice and ARI salad)

Beef Steak Teriyaki	16.⁹⁵
<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	18.⁹⁵
<i>salmon steak, broiled with teriyaki sauce</i>	
Spicy Pork	12.⁹⁵
<i>thinly sliced and spicy marinated pork loin, sautéed with vegetable</i>	

Saba Shioyaki	14.⁹⁵
<i>lightly salted gilled mackerel, boneless</i>	
Tempura Combination	13.⁹⁵
<i>batter fried shrimp (3) and assorted vegetable (add extra shrimp for \$2.50 each)</i>	
Beef Bulgogi	14.⁹⁵
<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>	

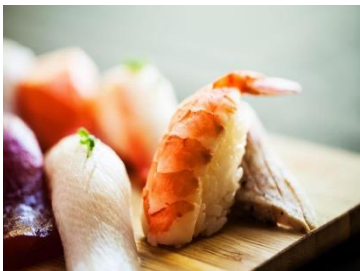


NIGIRI & SASHIMI

	NIGIRI (2PCS)	SASHIMI (3PCS)
Amaebi / Sweet Shrimp w/ fried heads*	9	14
Ebi / Cooked Shrimp	5	8
Hamachi / Yellow Tail*	5	8
Hotate / Scallop*	6	9
Hokkigai / Surf Clam	5	8
Ika / Squid*	5	8
Ikura / Salmon Roe*	6	10
Inari / Bean Curd	3	n/a
Kani / Alaskan King Crab	9	14
Karai Hotate / Spicy Scallop	6	8
Karai Maruro / Spicy Tuna*	5	8
Kunsei Sake / Smoked Salmon	6	9

	NIGIRI (2PCS)	SASHIMI (3PCS)
Maguro / Tuna*	5	8
Saba / Mackerel*	5	7
Sake / Salmon*	5	8
Shiro Maguro / Albacore Tuna*	4	7
Shiromi / Escolar (super white fish)*	5	7
Tai / Red Snapper*	4	6
Tako / Cooked Octopus	6	8
Tamago / Egg Omelet	3	5
Tobiko / Flying Fish Roe*	5	8
Unagi / Grilled Fresh Water Eel	6	9
Yawarakai Hotate / Creamy Scallop	6	8
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