


COLD PLATES

TORO TARTARE • 35.00
Chopped Toro and white onion, topped with Siberian Caviar and drizzled with wasabi soy

BEEF TATAKI • 25.00
Filet Mignon strips thinly sliced, seared and seasoned, in Amazu sauce

SASHIMI POKÉ BOWL • 18.95
Comes with seaweed salad, avocado, sesame seeds, kizami, jalapeño, cilantro, served with crafted poké sauce served over rice

Choose 2: (Additional Choices: \$4 each)
Tuna, Salmon, Yellowtail, Cubed Spicy Tuna Tartare, Cubed Spicy Salmon Tartare, Snow Crab Mix

THE BLUE FISH TOWER • 19.95  **Home of the Original Ahi Tower**
Salmon or Tuna Tartare marinated in sesame oil over Snow Crab mix, avocado, sushi rice infused with creamy wasabi sauce and assorted Caviar, mixed table side

SALMON OR TUNA TARTARE ON CRISPY RICE CAKE • 18.00
Spicy Salmon or Tuna Tartare, topped on fried crispy rice, served with garlic yuzu-soy sauce

SUMMER ROLLS • 13.50** 
Vietnamese style spring rolls filled with Snow Crab mix, Shrimp, mango, mint, served with spicy peanut dipping sauce

YELLOWTAIL OR SALMON HEAVEN • 19.95
Yellowtail or Salmon Sashimi topped with fresh jalapeño, cilantro, served with Sriracha* and ponzu sauce

MAIN ENTRÉES

includes your choice of miso soup or house salad

TOBAN YAKI**
Sautéed shishito peppers, shiitake and string mushrooms, asparagus and a sake soy-yuzu sauce

Choose from **Filet Mignon** • 35.00 **Salmon** • 32.00

STEAK TERIYAKI • 28.00**
Grilled Sirloin, sautéed vegetables, white or brown rice, served with house made teriyaki sauce

CHICKEN TERIYAKI • 22.00** 
Grilled Chicken breast, sautéed vegetables, white or brown rice, served with house made teriyaki sauce

CHICKEN KATSU • 22.00**
Panko encrusted and lightly fried Chicken breast, served with sautéed vegetables, white or brown rice and katsu sauce

Rice may be substituted with soba noodles +2 • fried rice +4


HOT PLATES

SHISHITO PEPPERS • 11.00** 
Lightly fried and dusted with sea salt

KOBE MANDU • 14.50** **(steamed, fried or pan seared)**
Ground Kobe Beef stuffed potstickers, served with spicy soy vinaigrette

STUFFED SOFT SHELL CRAB • 16.95**
Soft Shell Crab, maizena fried, stuffed with spicy Crab salad, served with spicy mayo

CRAB POTSTICKERS • 13.50** **(steamed, fried or pan seared)**
Asian style dumplings filled with Snow Crab mix, shiitake mushrooms, asparagus, shrimp, served with ponzu sauce

STUFFED JALAPEÑOS • 12.50** 
Fresh jalapeños, stuffed with Snow Crab mix, cream cheese, tempura fried, served with Sriracha* and eel sauce

PANKO ROCK SHRIMP POPCORN • 13.50**
Rock Shrimp panko encrusted, served with spicy mayo and sweet yuzu-soy sauce

FAMILY STYLE FRIED RICE
Rice, egg, carrot, green onion and garlic butter topped with sesame seeds
Chicken • 22 **Seafood** • 28

SALADS

SPRING GREENS SALAD • 8.00** 
Spring mix, napa cabbage, romaine, candied pecans, mushrooms, tomato, cucumber, orange, mango
Add: Baked Salmon Skin 2.00 | Chicken 5.95 | Grilled Salmon 7.95 | Grilled Sirloin 9.50

SASHIMI SALAD • 27.00
2 pcs each: Snapper, Salmon, Tuna and Shrimp, over Squid salad, spring mix, napa cabbage, romaine, candied pecans, tomato, cucumber, mango

Dressing Choices:
Miso dressing, ginger dressing, sesame vinaigrette or cilantro mustard

TEMPURA BAR


VEGETABLE choose four • 8.50** 
Asparagus | avocado | broccoli | carrot | eggplant sweet potato | shiitake mushroom

3 PC. SHRIMP TEMPURA • 10.50**

TEMPURA COMBINATION • 16.50**
3 pcs of Shrimp | 1 pc each: asparagus, onion, broccoli, carrot, eggplant, sweet potato and shiitake mushroom

ADD-ON TEMPURA **Shrimp 3.00 | Vegetable 2.00**

SIDES

MISO SOUP** Tofu, seaweed and green onions • **4.00** 

SAUTÉED VEGGIES** Assorted sautéed vegetables • **8.00** 

EDAMAME** Soy beans | Spicy upcharge 1.50 • **6.50** 

STEAMED RICE** White, brown or sushi rice • **3.00** 

SOBA NOODLES** **Japanese Style** • **6.00** 

COCKTAILS

SEASONAL COCKTAILS

LEMONGRASS COLLINS • 10.50
Western Son Cucumber Vodka, lemongrass, lime, Topo Chico

WHISKEY MACA SOUR • 14.50
Herman Marshall Rye Whiskey, macadamia syrup, lemon, bitters

PASSION FRUIT MULE • 12.00
Grey Goose Vodka, passion fruit, lemon, Gosling's ginger beer

HOUSE COCKTAILS

ASIAN MOJITO • 11.00
Bacardi Superior Rum, TY KU Cucumber Sake, lime

STRAWBERRY SMASH • 10.50
Western Son Lime Vodka, St. Germain, lemon, mint, strawberries

SPICY MANGO • 12.00
Bacardi Mango Rum, lime, mango

HOUSE MADE SANGRIA • 10.00

DRINKS

PROUDLY SERVING PEPSI PRODUCTS • 3.00

RAMUNE JAPANESE LEMONADE, REGULAR OR STRAWBERRY • 3.25

SAN PELLEGRINO • 5.25

ACQUA PANNA NATURAL SPRING WATER • 5.25

RED BULL REGULAR, SUGAR FREE OR SEASONAL • 4.25

ICED TEA • 3.00

SPECIALTY TEA • 3.50

MAMA LEE'S TEA MANGO OR GUAVA • 3.75

WINE

SPARKLING WINES	GLASS	BOTTLE
MUMM NAPA (187ML) NAPA VALLY, CALIFORNIA		15
AVISSI VENETO, ITALY		38

SAUVIGNON BLANC		
OYSTER BAY MARLBOROUGH, NEW ZEALAND	9	34

KIM CRAWFORD MARLBOROUGH, NEW ZEALAND		
	12	46

CHARDONNAY		
KENDALL JACKSON VITNER'S RESERVE, CALIFORNIA	9	34

LAGUNA RUSSIAN RIVER VALLEY, CALIFORNIA		
	12	46

RIESLING		
CHATEAU STE. MICHELE COLOMBIA VALLEY, WASHINGTON	8	30

PINO GRIGIO		
GRAFFIGNA SAN JUAN, ARGENTINA	9	34

KING ESTATE PINOT GRIS WILLAMETTE VALLEY, OREGON		
	12	46

MOSCATO		
LANGE TWINS ESTATE CLARKSBURG, CALIFORNIA	7	26

ROSE WINE		
CHATEAU ST JEAN BIJOU, CALIFORNIA	9	34

PINOT NOIR		
MACMURRAY CENTRAL COAST, CALIFORNIA	10	38
MEIOMI, CALIFORNIA	12	46

MERLOT		
CRUSHER CALIFORNIA	8	30

CHATEAU STE. MICHELLE INDIAN WELLS, WASHINGTON		
	13	50

CABERNET SAUVIGNON		
LOUIS MARTINI, CALIFORNIA	10	36

KENWOOD SONOMA COUNTY, CALIFORNIA		
	11	42

BERINGER KNIGHTS VALLEY, CALIFORNIA		
	15	58

MALBEC		
TINTO NEGRO MENDOZA, ARGENTINA	9	34

ZINFANDEL		
TEMPTATION ZIN, CALIFORNIA	8	30

 Signature items  Vegetarian options

** Denotes cooked or no raw fish items

Enjoy in good health! We use only vegetable oil, sea salt and absolutely no MSG. We strictly adhere to the US FDA's guidelines for storage, processing, preparation and serving of all food.

SAKE

TY KU PREMIUM SAKE FLIGHT FROM
UMENOHADA BREWERY 9 oz • 12.00

Premium Junmai, Super Premium Junmai Ginjo,
Cucumber Junmai

SAKE BY THE CARAFE	6 oz	10 oz	BTL
TY KU Super Premium Junmai Ginjo	14	27	52
TY KU Premium Junmai	12	23	44
Ichinokura “Ace Brewery” Junmai	10	19	
TY KU Cucumber Junmai	10	19	36
Sho Chiku Bai Nigori	10	19	
Sho Chiku Bai Premium Junmai	6	11	
add flavor 2.00			

SAKE BY THE BOTTLE	
Fire Bird “Suzaku” Junmai Ginjo	300 mL • 28.00
Demon Slayer “Waketake” Junmai Daiginjo	300 mL • 39.00

BEER

DRAFT	16 oz	IMPORTS	12 oz
Coors Light	5.00	Asahi (22oz)	9.00
Sapporo	6.00	Corona Extra	5.50
Seasonal	MKT	Dos XX	5.50
		Heineken	5.50
		Kirin Light	5.50
		Sapporo Black (22oz)	9.00
		Modelo Negro	5.50
		Seasonal	MKT
DOMESTIC	12 oz		
Blue Moon	5.50		
Coors Light	4.50		
Michelob Ultra	5.50		
Miller Lite	4.50		
Shiner Bock	5.50		
Gosling’s Ginger Beer	5.00		
Budweiser	4.50		

RED SUN HOUR

DAILY FROM 3PM — 5PM • AVAILABLE IN BAR AREA ONLY

\$5 EATS

EDAMAME

MINI AHI TOWER
2 per order: 1 Tuna and 1 Salmon

CRAB POTSTICKERS
Steamed or pan-fried

SUMMER ROLLS
2 per order

& LIBATIONS

\$2 DRAFT BEER & SMALL SAKE

\$5 HOUSE WINE

\$5 TREATS

Available as hand rolls or with brown rice

SPICY SALMON ROLL

CALIFORNIA ROLL

ALBACORE SCALLION ROLL

YELLOWTAIL SCALLION ROLL

SHRIMP TEMPURA ROLL

VEGETABLE ROLL

PLEASE, NO SUBSTITUTIONS

DESSERT

MOCHI ICE CREAM • \$6.50

Delicious ice cream encases in a layer of rice cake served with
fresh strawberries, blueberries and raspberries.
Choose 3 per order, ask your server for today’s flavor selection

