



APPETIZERS

AGEDASHI TOFU . 揚げ出し豆腐

Crisply fried tofu served in a ginger-tempura sauce. 5.95

JUMBO SOFT SHELL CRAB . 蟹 唐揚げ

Tempura-fried and served with our house-made ponzu sauce. Market price

CHAWANMUSHI . 茶碗蒸し

Steamed egg custard with shrimp and vegetables. 4.95

FRIED FLOUNDER . 鱈 唐揚げ

Whole flounder dusted with flour, deep fried and served with homemade ponzu sauce. Market price

GRILLED YELLOWTAIL *or* SALMON CHEEK .

かま塩焼き Your choice of fish served with ponzu sauce. Salmon 8.75 *-or-* Yellowtail 14.50

KUSHIAGE . 串揚げ

Chicken tenderloin lightly breaded and crisply fried on bamboo skewers. 5.95

FRIED CALAMARI . イカ天ぷら

Tender calamari rings tempura-fried. 8.50
With Spicy Chili Sauce 9.50

TEMPURA APPETIZER . 天ぷら盛り合せ

Shrimp and vegetables 11.75 *-or-* Vegetables only 10.75

FEATURES

STUFFED SHIITAKE . 蟹松笠揚げ

Two large shiitake mushroom caps stuffed with snow crab and tempura-fried. 12.50

BRAISED NIMAN RANCH PORK BELLY "KAKU NI" . 黒豚角煮

Pasture-raised pork belly braised in the classic sweet soy glaze, served with a potato puree. 11.00

SAUTÉED CHILEAN SEABASS . シーバス ソテー

Medallions of Chilean seabass sautéed with asparagus, mushrooms, and Japanese shishito peppers in a sake-soy reduction. 14.50

GRILLED BLACK COD "SAIKYO YAKI" 銀鱈西京焼き

The classic dish of grilled black cod marinated with saikyo miso, sake and mirin. 15.50

FRESHLY SHUCKED OYSTERS . 牡蠣

On the half shell with ponzu sauce: 3.00/ea

Fried with panko breading 4 pcs/10.00

Sauteed in sake-soy reduction 3pcs/10.00

GREEN MUSSELS . ムール貝 ソテー

New Zealand green mussels baked or sautéed according to your choice. 7.50

ORANGE-GINGER SEABASS . シーバス オレンジ

ソース Chilean seabass broiled in a light sweet sauce and garnished with kiwi and orange. 14.00

YAKITORI . 焼き鳥

Chicken tenderloin barbequed on bamboo skewers with teriyaki sauce. 4.95

KUSHIYAKI . 串焼き

Tender ribeye meatballs and onion barbequed on bamboo skewers with teriyaki sauce. 6.95

CRISPY CHICKEN WINGS . 手羽先

Either crisply fried or grilled with sea salt. 7.95

SEAFOOD DYNAMITE . シーフード グラタン

Scallops, clams, mushrooms & onions baked in our cream sauce. 13.00

SPICY TUNA TEMPURA . スパイシーツナ天ぷら

Wrapped with shiso leaves and tempura-fried. 8.00

SAKE-STEAMED CLAMS . あさり酒蒸し

Asari clams steamed in sake and light bonito broth, with mitsuba and a touch of white soy sauce. 10.50



FROM THE SUSHI BAR

APPETIZER SASHIMI

TUNA OR SALMON TATAKI SASHIMI . 鮪たたき
Your choice of seared tuna or salmon sliced thin and served with white onions and our tataki sauce. 16.00

SASHIMI COMBO APPETIZER . 刺身盛り合わせ
Tuna, yellowtail and salmon. 21.95

CARPACCIO . カルパッチョ
Marinated in homemade pesto and olive oil, topped with chives, onions, capers and feta cheese.

Bluefin tuna 20.00
Salmon 18.00
Hailbut 18.00
Mix of all three 20.00

SPECIALTY SALADS

SEAFOOD SALAD . 海の幸サラダ
A variety of fresh seafood tossed with cucumbers, daikon raddish, and our special tataki sauce. 15.50

SUNOMONO . 酢の物
A classic Japanese dish. Thinly sliced cucumber pickled in rice wine vinegar and tossed with snow crab, shrimp and surf clam. 7.50

SEAWEED SALAD . 海藻サラダ
Marinated fresh seaweed served on a bed of sweet-vinegared cucumber. 5.00

SALMON SKIN SALAD . サーモンスキン サラダ
Grilled salmon skin, cucumbers, white onions, tataki sauce, topped with raddish sprouts and dried bonito shavings. 8.50

HAWAIIAN POKI . ハワイ ポキ刺身
Chopped sashimi, white onions, avocado and crisp Hawaiian seaweed.
Tuna 15.00
Salmon 15.00
Yellowtail 15.00

SPECIALTY ROLLS

CRUNCHY ROLL . 海老天クラッチ巻
Shrimp tempura rolled with gobo and cucumber, then topped with smelt eggs, crunchy bits and sweet sauce. 10.00

VEGGIE CRUNCHY ROLL . 野菜クラッチ巻
Vegetable tempura roll topped with crunchy bits. Served with optional (non-vegetarian) sweet sauce. 10.00

SUPER CALIFORNIA ROLL . スーパーカル巻
Freshwater eel and smelt eggs on top of a California roll. 17.00

RAINBOW ROLL . レインボー巻
Tuna, shrimp, salmon and yellowtail pressed over rice, with smelt eggs and avocado inside. 15.00

PHILLY ROLL . フィリー巻
Smoked salmon with cream cheese, gobo, avocado and asparagus. 9.00

TUNA TATAKI ROLL . 鮪たたき巻
Seared tuna and vegetables topped with onions and tataki sauce. 9.50

CALIFORNIA RAINBOW ROLL . カルレインボー巻
Tuna, shrimp, salmon, and yellowtail pressed on top of a California roll. 17.00

SEAL BEACH ROLL . シールビーチ巻
Shrimp and avocado rolled with your choice of fish in thin sheet of cucumber. (No rice) Choose from tuna, yellowtail, salmon, or all three. 15.00

LONG BEACH ROLL . ロングビーチ巻
Plenty of salmon over rice with avocado and smelt eggs inside. 15.00

SPIDER ROLL . スパイダー巻
An enormous roll! Soft-shell crab with cucumber, avocado, sprouts, gobo and smelt eggs. Market price



FROM THE SUSHI BAR

ROLLED SUSHI

TUNA ROLL . 鉄火巻
8.00

CALIFORNIA ROLL . カルフォルニア巻
Real snow crab and avocado. 9.00

ALASKA ROLL . アラスカ巻
Real snow crab and cucumber. 9.00

SPICY TUNA ROLL . スパイシーツナ巻
Spicy yellowfin tuna with veggies. 9.00

OREGON ROLL . オレゴン巻
Smoked salmon and cucumber. 9.00

VEGGIE ROLL . 野菜巻
Avocado, asparagus, cucumber, gobo, and sprouts.
8.00

AVOCADO ROLL . アバカド巻
8.00

CUCUMBER ROLL . カッパ巻
5.00

HAWAII ROLL . ハワイ巻
Tuna and cucumber. 9.00

SALMON SKIN ROLL . サーモンスキン巻
Grilled salmon skin with veggies. 8.00

YELLOWTAIL ROLL . はまち巻
Cucumber, green onion and chopped yellowtail. 9.00

NEGITORO ROLL . ネギトロ巻
Chopped fatty tuna and green onion. 10.00

NIGIRI SUSHI

Also available as sashimi from 14.00

鮪 **TUNA** . 7.50
本鮪 **BLUEFIN TUNA** . 9.00
とろ **BLUEFIN TORO FATTY TUNA** . 11.00
鮪ずけ **SOY-MARINATED BLUEFIN TUNA "ZUKE"** . 9.00
白鮪 **ALBACORE** . 7.00
鯖 **BLUE MACKEREL** . 6.50
鰯 **SPANISH MACKEREL** (Japan) . 7.50
小鯖 **KOHADA** (Japan) . 7.50
鰯 **YELLOWTAIL** (Japan) . 7.50
間八 **KAMPACHI** . 7.50
鱈 **HALIBUT** . 7.50
鯛 **SNAPPER** (Japan) . 7.50
鱸 **SEA BASS** . 7.00
鮭 **SALMON** . 7.50

海老 **SHRIMP** (Wild) . 6.00
甘海老 **SWEET SHRIMP** . 9.50
蛸 **OCTOPUS** (Japan) . 7.00
帆立貝 **SCALLOP** (Japan) . 7.00
みる貝 **GIANT CLAM** . 12.00
烏賊 **SQUID** . 6.50
鮑 **ABALONE** . 10.00
玉子 **TAMAGO** . 5.50
いくら **SALMON EGGS** . 8.50
まさご **SMELT EGGS** . 6.50
雲丹 **SEA URCHIN** . 12.00
とびこ **FLYING FISH EGGS** . 6.50
鮫肝 **MONKFISH LIVER** . 7.50
鰻 **FRESHWATER EEL** . 7.00
穴子 **SALTWATER EEL** (Japan) . 7.00



ENTRÉES

All entrées are served with soup, salad, and rice

TERIYAKI

Our teriyaki dinners are broiled in our specially-prepared family sauce.

FREE RANGE CHICKEN TERIYAKI . チキン照り焼き

Mary's crisply grilled white and dark meat. 16.50
-or- All white meat 17.95

NIMAN RANCH PORK TERIYAKI . ポーク照り焼き

Thinly sliced all natural pasture-raised pork loin in a ginger-teriyaki sauce. 18.50

CHILEAN SEABASS TERIYAKI . シーバス照り焼き

Teriyaki-broiled or marinated in our orange-ginger sauce.
Market Price

SALMON TERIYAKI . 鮭 照り/塩焼き

Fresh Atlantic salmon lightly salted. 17.50

BEEF TERIYAKI . ビーフ照り焼き

8 Oz. New York strip. 22.95

KATSU

A cutlet lightly coated with Japanese panko breadcrumbs, crisply fried, and served with katsu sauce.

黒豚ヒレカツ

NIMAN RANCH PORK TENDERLOIN CUTLET

All natural pasture-raised pork tenderloin. 18.50

地鶏チキンカツ

FREE RANGE CHICKEN CUTLET .

Mary's free range chicken breasts. 18.50

TEMPURA

Shrimp and vegetables dipped in a light batter and deep-fried to crispy perfection.

SHRIMP AND VEGETABLES . 天ぷら盛り合せ

15.75

VEGETABLES ONLY . 野菜天ぷら . 14.75

SHRIMP ONLY . 海老天ぷら . 17.75

LOBSTER TEMPURA . 伊勢エビ天ぷら

Maine lobster tail with vegetables. 29.75

ONE-POT DISHES

SUKIYAKI . すき焼き

Thinly sliced rib eye beef and vegetables stewed in our special sukiyaki sauce. 20.75

NABE . ちり鍋

Sea bass, scallops and shrimp cooked in a pot with vegetables and tofu. 21.75



COMBINATION PLATES

All entrées are served with soup, salad, and rice

SUGI . 杉

Free range chicken teriyaki and tempura. 20.95

KAEDE . 楓

Fresh Atlantic salmon and tempura. 20.95

SAKURA . 桜

Beef teriyaki and tempura. 24.95

UME . 梅

Sashimi and tempura. 22.95

TAKE . 竹

Sashimi and beef teriyaki. 26.95

MATSU . 松

Broiled Maine lobster and beef teriyaki. 36.95

KIRI . 桐

Free Range chicken teriyaki and sashimi. 22.95

TSUBAKI . 椿

Maine lobster tempura and beef teriyaki. 36.95

- or your combination of any of the above -

SUSHI DINNERS

All sushi dinners are served with soup and salad.

SUSHI DINNER . にぎり寿司

A selection of nigiri sushi and hosoto maki rolls. 21.75

SASHIMI DINNER . 刺身盛り合わせ

Prime portions of tuna, yellowtail, salmon, whitefish, and clam sashimi. 26.75

COMBINATION SUSHI DINNER . 寿司盛り合わせ

Nigiri sushi, a California roll, and inari sushi. 21.75

CHIRASHI SUSHI DINNER . ちらし寿司

A variety of sashimi prepared on a bed of sushi rice. 26.75

BOAT DINNERS FOR TWO

錦 鯉

RED CARP

Beef teriyaki, tempura, sushi, chawanmushi, yakitori, soup, salad, ice cream and fresh fruit.

46.00

金 鯉

GOLDEN CARP

Beef teriyaki, tempura, sushi, chawanmushi, yakitori, broiled lobster, soup, salad, ice cream, and fresh fruit.

62.00

FAMILY BOAT DINNERS

家族鯉

FAMILY CARP

Serves three or four. Beef teriyaki, chicken teriyaki, tempura, chawanmushi, yakitori, inari sushi, hosoto maki, soup, salad, ice cream and fresh fruit.

For Three 78.00

For Four 87.00

For Five 95.00
