

## Wine by the glass

Pepi Pinot Grigio	5.50
Honig Sauvignon Blanc	7.50
Columbia "Cellars Master" Riesling	5.50
The White Knight Viognier	6.00
The Fish Market Chardonnay	5.75
Hess Chardonnay	6.50
J Lohr Chardonnay	6.75
La Crema Chardonnay	9.75
Hakutsuru Plum Wine	4.50
Sutter Home White Zinfandel	5.00
De Loach Pinot Noir	7.00
Calina Merlot	5.25
Liberty School Cabernet	7.00
Mondavi Cabernet	11.25

## Sake

Hot Sake - Small	4.25
Hot Sake - Large	8.50
Hakutsuru Cold Sake	8.25
Hakutsuru Sayuri Sake (unfiltered)	11.75
Hakutsuru Ginjo Sake	12.75

## Draught Beer

Anchor Steam	5.50
Ballast Point Yellowtail Ale	5.50
Karl Strauss Windansea Hefeweizen	5.50
Stella Artois	5.50
North Coast Red Seal Ale	5.50
Alaskan India Pale Ale	5.50

## Bottled Beer

Coors Light	3.95
Michelob Ultra	3.95
Bass Ale	4.75
Fat Tire	4.75
Corona	4.75
Heineken	4.75
Mermaid's Red	4.75
Sierra Nevada Pale Ale	4.75
Kirin Ichiban	4.75
Sapporo (21 oz.)	6.50

## Specialty Cocktail

### Grapefruit Gimlet

*Tart and refreshing.*

*Absolut Ruby Red Vodka and fresh lime*

8.25

## Appetizers

Edamame	2.00
<i>boiled soybeans</i>	
Baked Hotate (1)	4.50
<i>baked baby scallops with special dynamite sauce</i>	
Baked Green Mussels (2)	4.50
<i>baked green mussels with special dynamite sauce</i>	
Soft Shell Crab	6.50
<i>crispy soft shell crab with ponzu sauce</i>	
Hamachi Kama	9.50
<i>baked Japanese yellowtail collar with ponzu sauce</i>	
Salmon Kama	8.50
<i>baked salmon collar with ponzu sauce</i>	

## Sashimi

### Maguro, Sake, Tako etc...

Regular 13.00 Large 26.00

### Hamachi

Regular 13.50 Large 27.00

Combination 27.00

*maguro, hamachi, halibut, tako, sake*

## Soup

Miso Soup	1.50
<i>tofu, wakame, green onion</i>	
Clam Chowder	cup 4.50
<i>Manhattan (red) or New England (white)</i>	bowl 5.95

## Salads

Sunomono Salad	8.95
<i>crab, shrimp, octopus, clam, sweet vinegar sauce</i>	
Seaweed Salad	6.50
<i>sesame seasoned seaweed, cucumber, kaiware</i>	
Octopus Salad	6.50
<i>seasoned octopus, kaiware, cucumber</i>	
Tossed Field Greens	5.25
<i>lemon chive vinaigrette, garlic croutons, tomatoes</i>	
Rainbow Salad	13.25
<i>maguro, hamachi, salmon, shrimp, green mussels sumiso sauce or wasabi soy sauce</i>	

## Sushi

Crab/Kani	4.85
Eel, fresh water/Unagi	4.85
Eel, salt water/Anago	4.50
Egg Omelette/Tamago	3.25
Flying Fish Egg/Tobiko	4.85
Halibut/Hirame	4.85
Octopus/Tako	4.60
Oyster/Kaki	4.35
Salmon Egg/Ikura	4.95
Smelt Egg/Masago	3.85
Salmon, fresh/Nama-Sake	4.85
Salmon, smoked/Kunsei-Sake	4.85
Scallop/Hotate	4.60
Sea Urchin/Uni	7.60
Shrimp, raw/Amaebi	6.60
Shrimp, cooked/Ebi	4.60
Squid/Ika	4.60
Surf Clam/Hokki-Gai	4.10
Tuna/Magura	5.10
Tuna Albacore/Shiro-Maguro	4.85
Tuna Belly/Toro	Mkt.
Yellowtail/Hamachi	5.35

## Signature Dishes

Marion's Cup	9.50
<i>spicy hamachi wrapped with maguro</i>	
Duckett's Cup	9.50
<i>spicy scallops wrapped with maguro</i>	
Honeymoon Oyster (1)	6.50
<i>oyster, quail egg, ikura, masago, ponzu sauce</i>	
Seared Albacore or Katsuo Tataki	13.00
<i>thinly sliced Maui onion, ponzu sauce</i>	
Spicy Sunset	9.50
<i>hirame, sake, ebi, avocado, spicy sauce</i>	
Uni Boat	7.50
<i>sea urchin with shishamo (capelin) or scallops</i>	
Seafood Dynamite	11.50
<i>mixed fish, shrimp or scallop, baked with dynamite sauce</i>	
Sushi Combination	25.00
<i>maguro, hamachi, sake, ebi, tako, hirame</i>	
<i>2 hand rolls (Chef's choice), served with miso soup</i>	
Chirashi	25.00
<i>assorted sashimi, sushi rice, served with miso soup</i>	

## Rolls

Veggie Roll	6.95
<i>asparagus, cucumber, avocado, yamagobo</i>	
California Roll	7.95
<i>crab, avocado, cucumber</i>	
Tuna Roll	5.75
<i>tuna, seaweed on the outside</i>	
Cucumber Roll	3.25
<i>cucumber, seaweed on the outside</i>	
Spicy Tuna or Scallop Roll	7.95
<i>with cucumber in a spicy mayo sauce</i>	
Spicy Hamachi Roll	8.25
<i>Japanese yellowtail &amp; cucumber in a spicy mayo sauce</i>	
Salmon Skin Roll	6.75
<i>baked salmon skin, yamagobo &amp; cucumber</i>	
Hand Roll	
<i>ebi, tako, unagi, ikura, saba or ika</i>	5.25
<i>maguro, hamachi or scallop</i>	5.50

## Specialty Rolls

Jasmine Roll	12.95
<i>spicy scallops with layers of fresh salmon &amp; sliced lemon</i>	
Chanel Roll	12.95
<i>spicy hamachi topped with albacore tataki</i>	
Rainbow Roll	13.25
<i>smoked sake, ebi, maguro, hamachi</i>	
Caterpillar Roll	10.25
<i>thinly sliced avocado, mixed krab, sweet eel sauce</i>	
Senorita Roll	13.25
<i>shrimp tempura, ahi tuna, sweet &amp; spicy siracha sauce</i>	
Blossom Hill Roll	11.95
<i>unagi, shrimp tempura, cucumber, avocado</i>	
Shrimp Tempura Roll	11.95
<i>two shrimp tempura with mixed krab, avocado, cucumber, kaiware &amp; yamagobo wrapped in soybean paper</i>	
Softshell Crab Roll	12.25
<i>crispy soft shell crab with mixed krab, avocado, cucumber &amp; yamagobo wrapped in soybean paper</i>	

## Side Orders

Masago	2.00
Quail Egg	.75

*Sushi Chef - Teiji Ohkawa*