

Wine by the glass

Pepi Pinot Grigio	5.50
Honig Sauvignon Blanc	7.50
Loosen "Dr. L" Riesling	7.00
Rombauer Chardonnay	14.75
The Fish Market Chardonnay	5.75
Hess Chardonnay	6.00
Acacia Chardonnay	9.00
La Crema Chardonnay	9.75
Kikkoman Plum Wine	2.75
Sutter Home White Zinfandel	5.00
De Loach Pinot Noir	7.00
Blackstone Merlot	6.00
Liberty School Cabernet	7.00
Roshambo Zinfandel	9.00

Sake

Hot Sake - Small	3.50
Hot Sake - Large	6.50
Ozeki Cold Sake	7.50

Draught Beer

Anchor Steam	5.50
Sierra Nevada	5.50
Pyramid Hefeweizen	5.50
Negra Modelo	5.50
Sapporo	5.50
Coors Light	4.75

Bottled Beer

Budweiser	3.95
Bud Light	3.95
Newcastle	4.75
Blue Moon	4.75
Corona	4.75
Heineken	4.75
Stella Artois	4.75
Amstel Light	4.75
Guinness	5.25
Asahi (21.4 oz.)	5.75

Specialty Cocktail

Grapefruit Gimlet 8.25

Tart and refreshing,

Absolut Ruby Red Vodka and fresh lime

Appetizers

Edamame	1.50
<i>Boiled soybeans</i>	
Fireball (1)	2.00
<i>spicy tuna stuffed tempura mushroom</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	8.95
<i>baked Japanese yellowtail collar with ponzu sauce</i>	
Sake Kama	7.95
<i>baked salmon collar with ponzu sauce</i>	

Sashimi

Maguro, Sake, or Tako etc..

Regular 10.95 Large 18.50

Hamachi

Regular 11.75 Large 20.95

Combination 19.50

maguro, hamachi, halibut, tako, sake

Soup

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

Salads

Sunomono Salad	8.25
<i>crab, shrimp, octopus, clam, sweet vinegar sauce</i>	
Seaweed Salad	5.65
<i>sesame seasoned seaweed, cucumber, kaiware</i>	
Octopus Salad	6.50
<i>seasoned octopus, kaiware, cucumber</i>	
Tossed Green Salad	4.75
<i>Lemon chive vinaigrette, tomatoes, garlic croutons</i>	

Sushi

Crab/Kani	4.25
Eel, fresh water/Unagi	4.50
Flying Fish Egg/Tobiko	4.50
Halibut/Hirame	4.25
Oyster/Kaki	4.50
Octopus/Tako	4.00
Salmon Egg/Ikura	4.50
Smelt Egg/Masago	3.25
Salmon, fresh>Nama-Sake	4.50
Salmon, smoked/Kunsei-Sake	4.50
Scallop/Hotate	4.50
Shrimp, raw/Amaebi	5.25
Shrimp, cooked/Ebi	4.25
Squid/Ika	4.00
Surf Clam/Hokki-Gai	4.50
Tuna/Maguro	4.75
Tuna Albacore/Shiro-Maguro	4.50
Yellowtail/Hamachi	5.00

Signature Dishes

Marion's Cup	8.50
<i>spicy hamachi wrapped with maguro</i>	
Duckett's Cup	8.50
<i>spicy scallops wrapped with maguro</i>	
Honeymoon Oyster (1)	4.00
<i>oyster, quail egg, ikura, masago, ponzu sauce</i>	
Seared Albacore Tataki	8.50
<i>thinly sliced onion, kaiware, ponzu sauce</i>	
Spicy Sunset	8.50
<i>hirame, sake, ebi, avocado, spicy sauce</i>	
Seafood Dynamite	9.50
<i>mixed fish, shrimp or scallop, baked with dynamite sauce</i>	
Sushi Combination	18.50
<i>maguro, hamachi, sake, ebi, tako, hirame</i>	
<i>2 hand rolls (Chef's choice), served with miso soup</i>	
Chirashi	17.25
<i>assorted sashimi, sushi rice, served with miso soup</i>	

Rolls

California Roll	7.95
<i>crab, avocado, cucumber</i>	
Philly Roll	5.95
<i>smoked salmon, cream cheese, cucumber</i>	
Scallop Roll	5.95
<i>with cucumber in a spicy mayo sauce</i>	
Tuna Roll	5.75
<i>maguro and wasabi, seaweed on the outside</i>	
Spicy Tuna Roll	9.25
<i>maguro and cucumber in a spicy mayo sauce</i>	
Salmon Skin Roll	5.95
<i>baked salmon skin, yamagobo & cucumber</i>	
Hand Roll	
<i>ebi, tako, unagi, ikura, or ika</i>	4.75
<i>maguro, hamachi or scallop</i>	5.25

Specialty Rolls

Rainbow Roll	10.95
<i>sake, smoked salmon, ebi, maguro, hamachi</i>	
Caterpillar Roll	9.50
<i>thinly sliced avocado, mixed krab, sweet eel sauce</i>	
Blossom Hill Roll	9.50
<i>unagi, shrimp tempura, cucumber, avocado</i>	
Shrimp Tempura Roll	9.95
<i>shrimp tempura with mixed krab, avocado, cucumber, kaiware, yamagobo wrapped in soybean paper</i>	
Softshell Crab Roll	9.95
<i>crispy soft shell crab with mixed krab, avocado, cucumber & yamagobo wrapped in soybean paper</i>	
Sunrise Roll	9.50
<i>shrimp tempura, avocado, cucumber, spicy scallops</i>	
Green Sea Roll	9.50
<i>shrimp tempura, mixed krab, avocado and hamachi</i>	
Rico Roll	8.50
<i>cream cheese, avocado, cucumber, assorted sashimi</i>	

Side Orders

Masago or Tobiko	2.00
Quail Egg	.65