

### Appetizers

Sunomono Salad	
Vegetable	5.75
Octopus or Prawn	6.75
Green Salad	6.75
<i>(Served with our house ginger dressing)</i>	
Seaweed Salad	7.75
<i>(Four kinds of seaweed tossed in our house soy vinaigrette, served with heart of romaine lettuce)</i>	
Smoked Salmon Salad	10.50
<i>(Daikon radish and cucumber wrapped in cold smoked salmon, sitting in our house ginger dressing)</i>	
Edamame	4.75
<i>(Poached green soy beans with sea salt)</i>	
Spinach Gomaae	5.00
<i>(Chilled, blanched spinach in sesame sauce)</i>	
Yakitori	7.00
<i>(Chicken skewers (2) with teriyaki sauce)</i>	
Gyoza	7.75
<i>(House made pan-fried Japanese pork dumplings)</i>	
Soft Shell Crab	11.50
<i>(Deep fried soft shell crab. Served with ponzu sauce)</i>	
Spicy Grilled Tuna	12.00
<i>(Local albacore tuna steak dusted in cajun spices, grilled to your liking and served with greens and our spicy mayo dip)</i>	
Teppan Style Prawns and Scallops	14.00
<i>(Sautéed prawns, scallops and mushrooms, served with ginger dipping sauce)</i>	
Steamed Rice	2.50
Miso Soup	2.75

### Tempura & Age-Mono

Tempura	
Vegetable	10.25
Yam	10.25
Avocado	11.00
Prawn	12.25
Mixed (Prawn, White Fish and Vegetable)	13.25
Spicy Prawn	13.25
Seafood Tempura	16.75
<i>(Lobster, prawns, white fish, yellowtail, salmon, tuna, fish cake and vegetables)</i>	
Agedashi Tofu	5.50
<i>(Deep fried tofu served in light soy fish broth)</i>	
Chicken Kara-age	8.50
<i>(Boneless chicken marinated then deep fried)</i>	
Kushi-Age	
<i>(Skewered items breaded then deep fried)</i>	
Asparagus wrapped in pork	9.00
Seafood (Scallop & Prawn)	9.00
Tonkatsu <i>(Deep fried breaded pork)</i>	16.00
Chicken Katsu <i>(Deep fried breaded chicken)</i>	16.00

### Teriyaki

*(Served with bean sprouts and eggplant)*

Chicken	15.00
Beef	16.00
Salmon	16.00

### Donburi & Jyu-Mono

*(Items served on a bed of steamed rice)*

Ten Don <i>(Tempura)</i>	
Vegetable	11.25
Prawn	13.25
Mixed (Prawn, White Fish & Vegetable)	14.25
Chicken Teriyaki Don	15.00
Beef Teriyaki Don	16.00
Salmon Teriyaki Don	16.00
Katsu Don	15.00
<i>(Deep fried breaded pork topped with lightly cooked egg and onions)</i>	
Una Jyu <i>(BBQ fresh water eel)</i>	18.00

### Noodle

Kake Soba or Udon	9.00	Zaru Soba or Udon	9.00
<i>(Soba-buckwheat noodle or udon-wheat noodle served hot, in traditional soup)</i>		<i>(Cold noodles with dipping sauce)</i>	
Tempura Soba or Udon	15.00	Ten Zaru Soba or Udon	15.00
<i>(Same as above, served with mixed tempura floating on top)</i>		<i>(Cold noodles with dipping sauce, mixed tempura aside)</i>	
Yakisoba	15.00	Nabeyaki Udon	15.00
<i>(Stir-fried noodles with beef, cabbage, carrot and onion)</i>		<i>(Udon-wheat noodle with spinach, fish cake, egg, mushroom, onion and tempura prawn, served in Kyoto style noodle broth)</i>	

### Sashimi

Sliced fish served raw, cooked or marinated

Smoked Tuna Tataki	11.50
Tuna Sashimi	16.00
Salmon Sashimi	16.50
Tuna and Salmon Sashimi	17.00
Assorted Sashimi	25.00

### Nigiri (Pieces)

All Nigiri have wasabi between the fish and the rice, except \*\*

Dashimaki Tamago **	2.50
Sweet Bean Curd (Inari)**	3.00
Prawn	3.00
Mackerel	3.25
Octopus	3.50
Squid	3.50
Scallop	3.50
Tuna (Albacore)	3.50
Salmon	3.75
Toro (Tuna belly)	3.75
Smoked Tuna Tataki	3.75
Sweet Raw Prawn	4.00
Red Tuna	4.00
Sea Bream (Red snapper)	4.00
Yellowtail	4.00
Sea Eel **	4.00
Fresh Water Eel **	4.00

Smelt Roe	3.50
Salmon Roe	4.00
Flying Fish Roe	3.50
- add Quail's egg	+0.75

Omakase Nigiri Platter	25.00
(Chef's choice of nine assorted pieces of nigiri sushi)	

### Chirashi

Items served on a bed of sushi Rice.

Kashi (Arranged artfully)	28.00
Bara (Scattered)	28.00

### Maki Sushi (Rolls)

W -- Wasabi inside the roll

Kappa (Cucumber, sesame) (6 pc) W	3.50
Oshinko (Japanese pickled radish, sesame) (6 pc)	3.50
Natto (Fermented soy bean) (6 pc)	3.50
Umeshiso (Plum, shiso leaf, cucumber, sesame) (6 pc)	3.50
Asparagus (6 pc)	3.50
Avocado (6 pc)	4.25
Kanpyo (Gourd) (6 pc)	4.25
Albacore Tuna (6 pc) W	4.50
Salmon (6 pc) W	4.75
Spicy Tuna (6pc)	4.75
Spicy Scallop (6 pc)	4.75
Negi Toro (Tuna belly, green onion) (6 pc) W	4.75
Negi Hamachi (Yellowtail, green onion) (6pc) W	5.25
Una-kyu (BBQ fresh water eel, cucumber, sesame) (6 pc)	5.25
Ana-kyu (Sea eel, cucumber, sesame) (6 pc)	5.25
Red Tuna (6 pc) W	5.25
Spicy Crab (6pc)	6.00

Vegetable (8 pc)	6.00
(Carrot, cucumber, avocado, asparagus, sesame)	

Salmon Skin (8 pc)	6.50
(Crispy salmon skin, pickled radish, dried bonito, mayo, sesame)	

Lobster Chop (6 pc)	7.00
(Lobster meat mixed with miso-mayo and roe, sesame)	

Yam Tempura (8 pc)	7.00
(Tempura yam, avocado, cucumber, pickled radish, mayo, sesame)	

Pacific (8 pc) with roe	8.75
(Smoked salmon, cream cheese, fish cake, cucumber, pickled radish, sesame)	

Prawn Tempura (8 pc) with roe	8.75
(Tempura prawn, avocado, cucumber, pickled radish, mayo, sesame)	

California (8 pc) with roe	9.00
(Real crab, avocado, cucumber, mayo, sesame)	

Campbell River (8 pc) with roe	10.00
(Real Crab, smoked salmon, avocado, cucumber, mayo, sesame)	

Cone Style	5.75
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### Specialty Rolls

W -- Wasabi inside the roll

Tanuki de roll (4 lg. pc) W	8.00
(Red tuna, tempura bits, radish sprouts, pickled radish, shiso leaf, sesame)	

Volcano roll (4 lg. pc)	8.00
(Extra spicy tuna, tempura bits, radish sprouts, spicy mayo lava, sesame)	

Spider Roll (4 lg. pc)	9.50
(Deep fried soft shell crab, cucumber, pickled radish, smelt roe, mayo and sesame seeds)	

Dynamite roll (8 pc)	9.75
(Spicy tempura prawn, avocado, cucumber, pickled radish, chili sauce, nanami-Japanese chili pepper, sesame)	

Sunset roll (8 pc)	12.50
(Smoked salmon on the outside with tuna, dashimaki tamago, flying fish roe, avocado and mayo, sesame on the inside)	

Kamikaze roll (4 ex lg. pc)	13.00
(Spicy crab, spicy tempura prawn, avocado, cucumber, radish sprout, chili sauce, nanami-Japanese chili pepper, sasame, with spicy mayo drizzled over roll)	

Coast to Coast roll (8 lg. pc)	16.00
(Lobster chop, crab, smoked salmon, dashimaki tamago, asparagus, sesame)	

Futomaki (8 ex lg. pc)	16.00
(Prawn, dashimaki tamago, fresh water eel, cucumber, mushroom, fish flake, gourd strip, pickled radish, sesame)	

### Make It A Combo + 9.75

Add miso soup, rice and your choice of sunomono salad (vegetable, octopus or prawn)