

Sonobana



dinner served

sun - thurs 4:30 - 9:30

fri and sat 4:30 - 10:00



18% gratuity added to all parties in the tatami room as well as parties of 8 or more
(all parties in the tatami rooms have a minimum of \$10.00 gratuity)

Sides and Salads



House salad 1.95



Miso soup 1.95



Sunomono salad 5.95
(fresh seafood)



Seaweed salad 3.95



Cucumber salad 2.75
(with octopus & sesame seeds!)



Squid salad 4.75

Sides from the sushi bar!



***Tuna tataki 2.75**
(one piece of tuna nigiri,
seared on the outside)



Ankimo 6.95
(angler fish liver)



***T&T special! 11.95**
Sliced tuna stuffed with spicy scallops &
sliced tilapia stuffed with chopped tilapia &
pickled plum!

Dressings & other sides *

marinated bean sprouts 1.75
bowl of rice 1.95
spicy sauce .30

side of salad dressing .30
pickled ginger .30
eel sauce .50

teriyaki sauce .30
spicy mayo .30
ponzu sauce .30

*contains raw items. consuming raw seafood or shell fish may increase you risk of foodborne illness

Appetizers

*contains under cooked meat which may increase your risk of foodborne illness



Takuwan 1.95
(yellow raddish)



Otsuke mono 4.25
(assorted pickles)



Beef negima 5.95



Edamame 3.75



Broiled green mussels 4.95



Oshitashi 3.75



Pork wasabi shumai 4.95



Shrimp shumai 3.50
Large shrimp shumai 5.50



Hiya yakko 2.95
(cold tofu)



Age dofu 4.75



Chicken bon bons 4.75



Broiled sanma 4.75



Takoyaki appetizer 4.95



Roast duck 6.50



Broiled yellowtail neck 10.95



***Beef sashimi 4.50**



Fried soft shell crab 8.95

Appetizers



Yakitori 3.95



Kushi katsu 4.50
(breaded pork and onions)



Veggie spring rolls 2.50
Pork spring rolls 2.50



Yu dofu 6.25



Crab isobe age 2.95



Tuna yamakake 6.95
(tuna & mountain potato)



Grilled sable fish 7.95
(butter fish)



Ika natto 4.95
(squid with natto)
Natto 2.95



Veggie croquette 4.75



Mushroom teriyaki 3.50



Salted broiled salmon 6.25
Unsalted broiled salmon 5.75



Broiled Aji 6.50



Veggie tempura 4.95
Mixed tempura 5.75
(shrimp & veggies)
Shrimp tempura 5.95
Chicken tempura 5.95



Veggie gyoza 4.95
Chicken gyoza 4.95
Beef gyoza 4.95 **Fried gyoza 4.95**



Broiled squid 6.95



Deep fried oysters 6.75



Gesokara age 4.75



Tofu Steak 6.50

Entrees all entrees served with miso soup, house salad, and steamed white rice

Bento Boxes

* consuming raw or undercooked meats may increase your risk of foodborne illness



Samurai Bento Box

All Bento Boxes are served with a california roll without smelt roe, 2 pieces of shrimp tempura, assorted veggie tempura, marinated bean sprouts, orange, steamed then chilled broccoli & carrots
*1.50 extra for all white meat chicken
*extra charge for roll or gyoza substitution

Veggie box served with veggie roll, veggie tempura, veggie gyoza, marinated bean sprouts and steamed then chilled broccoli and carrots

Veggie box.....	14.75
Mikadobentobox(fried fish).....	14.95
Samuraibentobox(chicken).....	14.95
Hiroshimabentobox(salmon).....	15.50
Beefnegimabentobox.....	15.50
Chickennegimabentobox.....	15.50
ShoGunbentobox(shrimp).....	15.50
*Daimyobentobox(steak).....	15.50
Benkaybentobox(eel).....	15.95



Tempura Dinners

Veggie tempura	11.75
Shrimp tempura (7 pieces).....	14.50
Mixed tempura (shrimp & veggies).....	14.50
Chicken tempura (chicken & veggies)	14.50
Seafood tempura dinner.....	23.95
(lobster tail, shrimp, crab, veggies & more!)	
*Add chicken, *steak, shrimp or salmon teriyaki to the seafood tempura dinner for 4.00	

Teriyaki Entrees

Chicken.....	12.95
Shrimp	13.95
*Steak	14.75
Salmon	14.75
Chicken & Shrimp.....	13.95
*Steak & Chicken	13.95
*Steak & Shrimp.....	14.75
Steamed veggie teriyaki.....	11.50
*1.50 extra for all white meat chicken	

Entrees all entrees served with miso soup, house salad, and steamed white rice



Eel Bowl
Grilled eel served over a bed of rice
& covered in eel sauce
14.95

Cutlet Dinners

Breaded chicken or pork cutlet served with steamed & then chilled brocolli & carrots, marinated bean sprouts, lemon & ton katsu sauce

- Chicken cutlet 12.95
- Pork cutlet 12.95
- Pork tenderloin cutlet 13.95



Sukiyaki

Served in a hot skillet with clear noodles, veggies, sukiyaki broth & your choice of meat

- Chicken sukiyaki 13.95
- Beef sukiyaki 14.95
- Seafood sukiyaki 15.25



Yose Nabe 15.25
seafood soup

Beef Negima 14.95
(sliced beef wrapped around green onions)

Sushi Combos *contains raw items - consuming raw seafood and shell fish may increase your risk of foodborne illness

***Sakura** 6.50
tuna, yellowtail, egg, shrimp

***Ume** 9.50
tuna, yellowtail, egg, shrimp, tuna roll

***Take** 14.50
tuna, yellowtail, egg, shrimp, octopus, white fillet, fresh salmon, tuna roll

***Matsu** 17.50
tuna, yellowtail, egg, shrimp, octopus, white fillet, fresh salmon, smelt roe, surf clam, tuna roll

***Sha Cho** 20.95
tuna, yellowtail, egg, shrimp, octopus, white fillet, fresh salmon, sea eel, iso awabi, chopped scallop with spicy mayo & smelt roe, crunchy shrimp hand roll, soup & salad

***Sushi Sashimi** . . 21.50
Combo nigiri: tuna, egg, yellowtail, fresh salmon, shrimp, surf clam & white fillet.
sashimi: tuna, yellowtail & octopus. comes with california roll

***Chirashi** 16.50
fresh salmon, octopus, tuna, yellowtail, white fillet, egg, surf clam, shrimp, crab, mackerel, kampyo & seaweed salad served on a bed of sushi rice with a layer of smelt roe & eel sauce



Ume



*Sushi Sashimi Combo

***Sashimi Specials**

- #1 enough sashimi for 2 people. 49.00
- #2 enough sashimi for 4 people. 65.00
- #3 enough sashimi for a small group. 75.00

Udons and Sobas

*Soba noodles(thin buckwheat) may be substituted for udon noodles(thick white noodles)



- Plain udon** 4.95
- Kitsune udon** 7.95
(udon topped with fried bean curd)
- Niku udon** 8.75
(beef udon)
- Tempura udon** 8.75
(topped with two pieces of shrimp tempura)
- Yamakake udon** 8.95
(udon topped with mountain potato)
- Nabeyaki udon** 8.95
(topped with one shrimp tempura and an egg)
- Vegetable nabeyaki udon** 9.25
- Kamo udon** 9.95
(duck; when available)

Chasoba 6.95
(cold green tea soba noodles served with sauce)

Tenzaru 9.95
(cold soba noodles with tempura and sauce)



Ochazuke

Topping & broth over a small bed of rice

- Nori chazuke** 4.75
(seaweed)
- Ume chazuke** 5.95
(salted plum)
- Shake chazuke** 6.95
(salted broiled salmon)



Special rolls

Hiroshi roll



Crawfish roll



Nashville roll



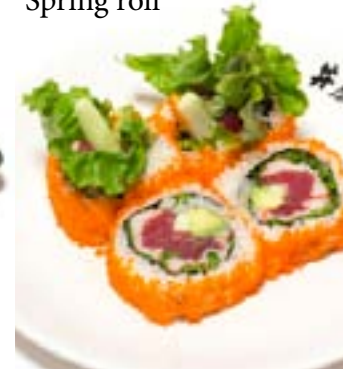
Takoyaki roll



Futomaki



Spring roll



Daisy roll



Subway roll



Green dragon roll



Big John roll #2

