

S o n o b a n a



20% gratuity added to all parties in the tatami room as well as parties of 6 or more
(all parties in the tatami rooms have a minimum of \$10.00 gratuity)

園花
Sonobana



• S U S H I •

NIGIRI/ SASHIMI

1PC. PER ORDER

(L.A.) LIMITED AVAILABILITY

TUNA		\$3.20	CRAB		\$2.50
ESCOLAR		\$2.65	SNOW CRAB		\$3.75
FATTY TUNA	(L.A.)	MKT	SEA URCHIN	(L.A.)	\$6.00
ALBACORE		\$2.75	SCALLOP		\$3.50
TILAPIA		\$2.50	SURF CLAM		\$2.50
FLUKE (HIRAME)		\$3.45	OCTOPUS		\$3.10
YELLOWTAIL		\$3.25	SQUID		\$2.50
AMBERJACK	(L.A.)	\$3.50	SQUID SALAD		\$3.25
SMOKE SALMON		\$3.10	SMELT ROE		\$3.00
FRESH SALMON		\$3.10	SALMON ROE		\$3.75
FATTY SALMON		\$3.50	FLYING FISH ROE		\$3.30
MACKEREL		\$2.60	EGG		\$2.50
EEL		\$3.25	SNOW CRAB		\$3.75
SEA EEL		\$3.50	w/ SMELT ROE & MAYO		
SHRIMP		\$2.50	SCALLOP		\$3.75
SPICY SHRIMP		\$3.00	w/ SMELT ROE & MAYO		
SWEET SHRIMP		\$4.00	SPICY GREEN MUSSELS		\$3.25
			w/ SMELT ROE & MAYO		

RAW ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

• SUSHI COMBOS •

SAKURA **\$8.95**
TUNA
YELLOWTAIL
EGG
SHRIMP

UME **\$12.55**
TUNA
YELLOWTAIL
EGG
SHRIMP
TUNA ROLL

TAKE **\$19.50**
TUNA
YELLOWTAIL
EGG
SHRIMP
OCTOPUS
WHITE FILLET
FRESH SALMON
TUNA ROLL

SUSHI & SASHIMI COMBO **\$29.50**
NIGIRI: TUNA
EGG
YELLOWTAIL
FRESH SALMON
SHRIMP
SURF CLAM
WHITE FILLET
SASHIMI: TUNA
YELLOWTAIL
OCTOPUS

MATSU **\$23.00**
TUNA
YELLOWTAIL
EGG
SHRIMP
OCTOPUS
WHITE FILLET
FRESH SALMON
SMELT ROE
SURF CLAM
TUNA ROLL

SERVED w/ CALIFORNIA ROLL

SHA CHO **\$ 29.50**
TUNA
YELLOWTAIL
EGG
SHRIMP
OCTOPUS
WHITE FILLET
FRESH SALMON
SEA EEL
SQUID SALAD
CHOPPED SCALLOP w/ SPICY MAYO & SMELT ROE

CHIRASHI **\$23.50**
FRESH SALMON
OCTOPUS
TUNA
YELLOWTAIL
WHITE FILLET
EGG
SURF CLAM
SHRIMP
CRAB
MACKEREL
KAMPYO & SEAWEED SALAD

*SERVED ON A BED OF SUSHI RICE
w/ A LAYER OF SMELT ROE & EEL SAUCE*

*SERVED w/ CRUNCHY SHRIMP HAND ROLL
SERVED w/ SOUP AND SALAD*

• SASHIMI SPECIALS •

SASHIMI SPECIAL #1 **\$75.00**
ENOUGH SASHIMI FOR 2 PEOPLE

SASHIMI SPECIAL #2 **\$100.00**
ENOUGH SASHIMI FOR 4 PEOPLE

SASHIMI SPECIAL #3 **\$110.00**
ENOUGH SASHIMI FOR A SMALL GROUP

RAW ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

• SUSHI ROLLS •

SPICY

VEGGIES

ALL DEEP FRIED

PARTIALLY DEEP FRIED

HAS RAW ITEMS

ALASKAN ROLL \$8.00
BROILED SMOKED SALMON, CUCUMBER, CRAB & MAYO; ROLLED IN SMELT ROE

ALLISON ROLL \$9.95
TUNA, FRESH SALMON, AVOCADO & CREAM CHEESE

AVOCADO ROLL \$5.25
AVOCADO ON THE INSIDE, SEAWEED ON THE OUTSIDE

BAGEL ROLL \$7.65
SMOKED SALMON, CUCUMBER & CREAM CHEESE

BANK ROLL \$10.45
TUNA, YELLOWTAIL, FRESH SALMON, BURDOCK, WASABI & MAYO

BENKAY ROLL \$11.00
TUNA, YELLOWTAIL, FRESH SALMON, BURDOCK, WASABI & MAYO

BIG JOHN ROLL #1 \$10.45
EEL, AVOCADO, & SMELT ROE ROLLED IN CUCUMBER WITHOUT RICE & COVERED IN EEL SAUCE

BIG JOHN ROLL #2 \$22.50
TUNA, YELLOWTAIL, SALMON, WHITE FILLET, CRAB, LETTUCE, AVOCADO & CUCUMBER; ROLLED IN SMELT ROE

BLAKE ROLL \$9.20
FRESH SALMON, CREAM CHEESE, CUCUMBER & CRUNCHIES; ROLLED IN SMELT ROE

CAJUN ROLL \$10.25
TWO PIECES OF FRIED SHRIMP, CREAM CHEESE, ASPARAGUS, LETTUCE, SMELT ROE & SPICY SAUCE; SEAWEED ON THE OUTSIDE

CALIFORNIA ROLL \$6.30
CRAB, AVOCADO & SMELT ROE

CAPTAIN B ROLL \$8.45
FRIED WHITE FISH, ASPARAGUS, CREAM CHEESE, MAYO & EEL SAUCE

CATERPILLAR ROLL \$12.25
EEL, CUCUMBER & SMELT ROE; TOPPED WITH AVOCADO & EEL SAUCE

CHEESEBURGER ROLL \$8.65
SLICED BEEF WITH MILD CHEDDAR, MOZZARELLA, CREAM CHEESE & SCALLIONS; ALL DEEP FRIED
*COMES FROM THE KITCHEN, NOT FROM THE SUSHI BAR

CHERRY BOMB ROLL \$7.85
SHRIMP, CREAM CHEESE, AVOCADO, CUCUMBER, CRUNCHIES & MARASCHINO CHERRIES; TOPPED WITH SPICY SAUCE

CRAWFISH ROLL \$12.25
CRAB, AVOCADO, SRIRACHA & SMELT ROE; TOPPED WITH DEEP FRIED CRAWFISH & SPICY MAYO, SRIRACHA & EEL SAUCE DRIZZLED ON TOP; SURROUNDED BY SWEET CHILI SAUCE

CRUNCHY CRAB ROLL \$7.00
CRAB, AVOCADO, SMELT ROE & CRUNCHIES

CRUNCHY SHRIMP ROLL \$7.00
SHRIMP, AVOCADO, SMELT ROE & CRUNCHIES

CRUNCHY TUNA ROLL \$7.95
TUNA & CRUNCHIES

CUCUMBER ROLL \$4.75
CUCUMBER INSIDE, SEAWEED OUTSIDE

DAISY ROLL \$11.00
FRESH SALMON, ALBACORE, SMELT ROE, AVOCADO & ASPARAGUS CUT INTO FIVE PIECES PLATED IN THE SHAPE OF A FLOWER WITH FLYING FISH ROE IN THE CENTER; SERVED OVER SWEET CHILI SAUCE

DYNAMITE ROLL \$8.95
TUNA, YELLOWTAIL, BURDOCK, MAYO & WASABI

EEL ROLL \$7.65
EEL & CUCUMBER; TOPPED WITH EEL SAUCE

EMMA ROLL \$18.45
SHRIMP, CRAB, AVOCADO, SMELT ROE & CRUNCHIES; TOPPED WITH AVOCADO, SHRIMP & CHOPPED CRAB MIXED WITH MAYO & SMELT ROE

ERICA ROL \$5.75
AVOCADO, CUCUMBER & CRUNCHIES

FRAN ROLL \$9.00
ASPARAGUS, AVOCADO, GRILLED SALMON & SMELT ROE; WRAPPED IN SOY PAPER

FRESH SALMON ROLL \$6.30
FRESH SALMON INSIDE, SEAWEED OUTSIDE

FUTO MAKI \$10.50
LARGE, FOUR PIECE ROLL WITH SMOKED SALMON, CRAB, EGG, AVOCADO, SMELT ROE, SPINACH, KAMPYO & CUCUMBER, WRAPPED IN SEAWEED

GREEN DRAGON ROLL \$12.25
SHRIMP TEMPURA INSIDE; AVOCADO & EEL SAUCE ON TOP

HIROSHI ROLL \$8.00
RADISH, LETTUCE, BURDOCK, GINGER, CUCUMBER, AVOCADO, RED CABBAGE, ASPARAGUS & CREAM CHEESE; ROLLED IN RADISH; NO RICE

JJ ROLL \$9.95
FRESH SALMON, TUNA, CUCUMBER & SMELT ROE

JOHNSON ROLL \$10.45
SALMON, YELLOWTAIL, CUCUMBER & AVOCADO; ROLLED IN SMELT ROE

KAMPYO ROLL \$5.25
SEASONED DRIED GOURD SHAVINGS

LAURA ROLL \$9.75
SHRIMP TEMPURA, AVOCADO & SPICY MAYO; ALL INSIDE A SPICY SOY PAPER

LILLY ROLL \$8.95
TUNA & AVOCADO IN SOY PAPER

LIONS HEAD ROLL \$8.75
EEL, CRAB, ASPARAGUS & MAYO; TOPPED WITH EEL SAUCE

MAYA \$7.10
TUNA AND AVOCADO

RAW ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

• SUSHI ROLLS •

SPICY

VEGGIES

ALL DEEP FRIED

PARTIALLY DEEP FRIED

HAS RAW ITEMS

MISTAKE ROLL \$12.75
SMOKED SALMON, CRAB, WHITE FILLET,
AVOCADO & SMELT ROE; ALL DEEP FRIED

NASHVILLE ROLL \$12.25
CRAB & CUCUMBER; SMOKED SALMON
& AVOCADO ON THE OUTSIDE

NATTO ROLL \$5.75
FERMENTED SOY BEANS ON THE INSIDE,
SEAWEED ON THE OUTSIDE

NEW YORK ROLL \$6.30
CRAB, CUCUMBER & SMELT ROE

NO NAME ROLL \$9.95
YELLOWTAIL, KAMPYO & SCALLIONS;
ROLLED IN SMELT ROE

RAINBOW ROLL \$15.50
CUCUMBER & CRAB; TUNA, YELLOWTAIL, FRESH
SALMON, WHITE FILLET, SHRIMP, AVOCADO &
SMOKED SALMON ON TOP

REBEKAH ROLL \$12.25
CRAB & AVOCADO; DEEP FRIED; TOPPED WITH
BAKED SHRIMP IN SPICY MAYO

RISING SUN ROLL \$8.25
SMOKED SALMON, CUCUMBER, AVOCADO &
SMELT ROE

ROSIE ROLL \$7.10
SALMON AND AVOCADO

SALMON SKIN ROLL \$7.30
BROILED SALMON SKIN, CUCUMBER & BURDOCK

SCALLOP ROLL \$10.00
SCALLOPS, MAYO & SMELT ROE

SHRIMP TEMPURA ROLL \$9.00
SHRIMP TEMPURA, CUCUMBER & AVOCADO

SMOKED SALMON ROLL \$6.30
SMOKED SALMON INSIDE; SEAWEED OUTSIDE

SNAKE ROLL \$15.75
CUCUMBER, CRAB & SMELT ROE; EEL, EEL SAUCE
& AVOCADO ON THE OUTSIDE

SNOW CRAB ROLL \$8.75
CRAB, SNOW CRAB, ASPARAGUS & AVOCADO;
ROLLED IN SMELT ROE

SONOBANA ROLL \$19.75
SHRIMP TEMPURA, CRUNCHIES, SNOW CRAB,
CRAB & SPICY MAYO; AVOCADO, FRESH
SALMON, TUNA, & YELLOWTAIL ON TOP;
THEN SMELT ROE & EEL SAUCE!

SOY WRAP ROLL \$16.00
SMOKED SALMON, SPICY MAYO, SPICY TUNA, EEL,
CREAM CHEESE, CUCUMBER & LETTUCE; ROLLED
IN SPICY SOY PAPER

SPICY CRUNCHY SHRIMP ROLL \$7.00
SPICY SAUCE, SHRIMP, AVOCADO,
SMELT ROE & CRUNCHIES

SPICY SALMON ROLL \$7.50
SPICY SAUCE, SALMON, AVOCADO & ASPARAGUS

SPICY SCALLOP ROLL \$10.50
SPICY SAUCE, SCALLOP, MAYO, SMELT ROE
& ASPARAGUS

SPICY TUNA ROLL \$8.75
SPICY SAUCE, TUNA, CUCUMBER & ASPARAGUS

SPIDER ROLL \$11.55
SOFT SHELL CRAB, AVOCADO, CUCUMBER, LETTUCE
& SMELT ROE; TOPPED WITH EEL SAUCE

SPRING ROLL \$10.45
TUNA, CRAB, CUCUMBER, AVOCADO & LETTUCE;
ROLLED IN SMELT ROE

SUBWAY ROLL \$15.25
ASPARAGUS, SMELT ROE & CRAB; WHITE FILLET,
AVOCADO, SPICY MAYO, CHEESE & BONITO FLAKES
ON TOP; BROILED

SUNFLOWER ROLL \$18.75
CRAB, AVOCADO, CUCUMBER & SMELT ROE;
OUTSIDE FRESH SALMON & YELLOWTAIL,
TOPPED WITH THINLY SLICED LEMONS, FLYING
FISH ROE & DRY ROASTED SUNFLOWER SEEDS!

SWEETHEART ROLL \$18.75
FRESH SALMON, SHRIMP, CRUNCHIES, AVOCADO,
CREAM CHEESE, STRAWBERRY, SPICY MAYO &
SMELT ROE; ROLLED IN PINK SOY PAPER, CUT AND
SHAPED LIKE THREE HEARTS, TOPPED WITH HEART
SHAPED STRAWBERRY SLICES & PLACED OVER
HONEY MANGO SAUCE

SYLVIA ROLL \$7.75
SHRIMP, CRUNCHIES, ASPARAGUS, AVOCADO,
CUCUMBER & LOTS OF SMELT ROE

TAKOYAKI ROLL \$10.00
OCTOPUS, ESCOLAR & GREEN ONIONS, DEEP
FRIED; TOPPED WITH SPICY MAYO, AO-NORI,
TONKATSU SAUCE & BONITO FLAKES

TEMPORARY ROLL \$13.75
SPICY TUNA, CHOPPED SNOW CRAB, CRAB, SPICY
MAYO, CREAM CHEESE, CUCUMBER, AVOCADO &
SMELT ROE; OUTSIDE THERE ARE BAKED SHRIMP
IN SPICY MAYO

TENNESSEE ROLL \$12.75
EEL, EEL SAUCE, CRAB & CUCUMBER; TOPPED
WITH AVOCADO & SMELT ROE

TUNA ROLL \$6.30
TUNA INSIDE, SEAWEED OUTSIDE

UMESHISO ROLL \$5.75
PICKLED PLUM & SHISO LEAF, SEAWEED OUTSIDE

VEGGIE ROLL #1 \$6.75
CUCUMBER, AVOCADO, RADISH, RED CABBAGE &
BURDOCK

VEGGIE ROLL #2 \$6.90
ASPARAGUS, RADISH, BURDOCK & KAMPYO

WHITE BRIDGE ROLL \$8.75
TUNA, SALMON, EGG, CRAB & MINT LEAF;
ROLLED IN RADISH; NO RICE

YELLOWTAIL ROLL \$6.30
YELLOWTAIL & SCALLIONS, SEAWEED OUTSIDE

RAW ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

• SIDES & SALADS •

MISO SOUP WITH MUSHROOM, TOFU & SCALLION	\$3.00	SEAWEED SALAD WITH SESAME SEEDS	\$5.75
HOUSE SALAD WITH CARROT & GINGER DRESSING	\$3.00	SQUID SALAD WITH SESAME SEEDS	\$6.85
BOWL OF RICE	\$3.00	SUNOMONO SALAD FRESH SEAFOOD	\$9.45
MARINATED BEAN SPROUTS	\$3.00	CUCUMBER SALAD WITH OCTOPUS AND SESAME SEEDS	\$4.00

• APPETIZERS •

TAKUWAN YELLOW RADISH	\$3.25	GRILLED SABLE FISH BUTTER FISH	\$11.00
OTSUKEMONO ASSORTED PICKLES	\$6.25	IKA NATTO SQUID WITH NATTO	\$6.25
BEEF NEGIMA THINLY SLICED BEEF WRAPPED AROUND GREEN ONIONS	\$8.50	NATTO	\$3.75
EDAMAME	\$5.25	VEGGIE CROQUETTE	\$6.45
BROILED GREEN MUSSELS	\$6.35	MUSHROOM TERIYAKI	\$5.00
OSHITASHI CHILLED SPINACH TOPPED WITH BONITO FLAKES	\$4.50	UNSALTED BROILED SALMON	\$7.70
PORK WASABI SYUMAI	\$7.25	BROILED SQUID	\$11.00
SHRIMP SYUMAI	\$5.00	DEEP FRIED OYSTERS	\$8.95
SHRIMP SYUMAI (LARGE)	\$7.25	GESO KARA AGE	\$7.75
HIYA YAKKO COLD TOFU TOPPED WITH BONITO FLAKES	\$3.85	TOFU STEAK	\$9.00
AGE DOFU	\$6.00	TUNA TATAKI TUNA NIGIRI SEARED ON THE OUTSIDE	\$3.85
CHICKEN BON BONS	\$8.75	ANKIMO ANGLER FISH LIVER	\$10.00
BROILED SANMA	\$6.35	T&T SPECIAL	\$17.75
TAKOYAKI	\$6.95	SLICED TUNA STUFFED WITH SPICY SCALLOPS & SLICED TILAPIA STUFFED WITH CHOPPED TILAPIA & PICKLED PLUM	
ROAST DUCK	\$8.95		
BROILED YELLOWTAIL NECK	\$16.50		
BEEF SASHIMI	\$6.95		
FRIED SOFT SHELL CRAB	\$12.50		
YAKITORI	\$5.75		
KUSHI KATSU BREADED PORK & ONIONS	\$6.00		
VEGGIE SPRING ROLLS	\$3.75		
PORK SPRING ROLLS	\$3.75		
YU DOFU	\$8.00		
CRAB ISOBE AGE	\$4.75		
TUNA YAMAKAKE TUNA & MOUNTAIN POTATO	\$8.95		

• TEMPURA •

VEGGIE TEMPURA	\$6.75
MIXED TEMPURA	\$7.75
SHRIMP TEMPURA	\$7.95
CHICKEN TEMPURA	\$7.95

• GYOZA •

VEGGIE GYOZA	\$6.50
CHICKEN GYOZA	\$6.50
BEEF GYOZA	\$6.50
DEEP FRIED GYOZA	\$6.50

• SAUCES & OTHER SIDES •

SRIRACHA	\$0.60	EEL SAUCE	\$0.85
SALAD DRESSING	\$0.60	TERIYAKI SAUCE	\$0.60
PICKLED GINGER	\$0.55	SPICY MAYO	\$0.60
		PONZU SAUCE	\$0.60

• LUNCH MENU •

ALL ENTREES SERVED WITH MISO SOUP, HOUSE SALAD & STEAMED WHITE RICE
LUNCH ENTREES ARE ONLY AVAILABLE DURING LUNCH HOURS

• BENTO BOXES •

SPECIAL BOX

FRESH SALMON
TUNA
ESCOLAR
CRAB
EGG
MUSSEL

SERVED OVER A BED OF SUSHI RICE
SERVED w/
3 PIECES OF VEGGIE ROLL
3 PIECES OF SPICY SALMON ROLL

\$16.00

CREATE YOUR OWN BENTO BOX

\$13.50

CHOOSE TWO DIFFERENT ENTREES THEN
A SIDE OF **CHCKEN BON BONS** OR **BEANSPROUTS**

SUSHI CRAB & AVOCADO ROLL [EXTRA CHARGE FOR ROLL UPGRADE]

CHICKEN TERIYAKI [+\$2.75 FOR ALL WHITE MEAT]

SHRIMP TERIYAKI [+\$0.50 EXTRA]

SALMON TERIYAKI [+\$0.50 EXTRA]

STEAK TERIYAKI

BEEF NEGIMA

YAKINIKU

TEMPURA COMES WITH TWO PIECES OF SHRIMP & ASSORTED VEGGIES

GYOZA CHOICE OF BEEF, CHICKEN OR VEGGIE

VEGGIE BOX

VEGGIE ROLL, VEGGIE TEMPURA &
BEAN SPROUTS

\$13.50

• LUNCH ENTREES •

PORK CUTLET BOWL

\$12.75

CHICKEN CUTLET BOWL

\$12.75

BEEF BOWL

\$12.75

EEL BOWL

\$21.50

TEN DON

\$12.75

SHRIMP & VEGGIE TEMPURA

SUKIYAKI DON

\$16.00

BEEF SUKIYAKI OVER RICE

CHICKEN TEMPURA

\$12.00

CHICKEN & VEGGIES

SHRIMP TEMPURA

\$12.00

FIVE PIECES OF SHRIMP

MIXED TEMPURA

\$12.00

SHRIMP & VEGGIES

VEGGIE TEMPURA

\$12.00

CHICKEN TERIYAKI

\$11.50

STEAK TERIKYAKI

\$13.95

SHRIMP TERIYAKI

\$13.95

YAKINIKU

\$13.00

SAUTEED BEEF

SHOGAYAKI

\$12.50

SAUTEED PORK

SANMA

\$10.50

MACKEREL PIKE

SABA

\$12.75

MACKEREL

TOFU STEAK

\$12.00

FRIED TOFU STEAKS SERVED IN A SKILLET
WITH A SPECIAL SAUCE TOPPED WITH
GREEN PEPPERS, ONIONS & BONITO FLAKES

CURRY RICE

\$11.55

CURRY RICE w/ PORK CUTLET

\$14.50

CURRY UDON

\$11.55

DOES NOT COME WITH SOUP, SALAD OR RICE

• DINNER MENU •

ALL ENTREES SERVED WITH MISO SOUP, HOUSE SALAD & STEAMED WHITE RICE
DINNER ENTREES ARE SERVED ALL DAY

• BENTO BOXES •

MIKADO BOX FRIED FISH	\$19.95
SAMURAI BOX CHICKEN	\$19.95
HIROSHIMA BOX SALMON	\$20.50
NEGIMA BOX GREEN ONION WRAPPED IN BEEF	\$20.50
SHOGUN BOX SHRIMP	\$20.50
DAIMYO BOX STEAK	\$20.50
BENKAY BOX EEL	\$21.50
VEGGIE BOX	\$19.25

BENTO BOXES SERVED WITH:
CALIFORNIA ROLL (WITHOUT SMELT ROE)
2 PIECES SHRIMP TEMPURA
ASSORTED VEGGIE TEMPURA
MARINATED BEAN SPROUTS
ORANGE
STEAMED THEN CHILLED BROCCOLI & CARROTS

VEGGIE BENTO BOX SERVED WITH:
VEGGIE TEMPURA
VEGGIE GYOZA
MARINATED BEAN SPROUTS
STEAMED THEN CHILLED BROCCOLI & CARROTS

BENTO BOX UPCHARGES:
\$2.75 EXTRA FOR ALL WHITE MEAT CHICKEN
EXTRA CHARGE FOR ROLL OR GYOZA SUBSTITUTION

• TEMPURA DINNERS •

VEGGIE TEMPURA	\$16.75
SHRIMP TEMPURA 7 PIECES	\$18.50
MIXED TEMPURA SHRIMP & VEGGIES	\$18.50

CHICKEN TEMPURA CHICKEN & VEGGIES	\$18.50
SEAFOOD TEMPURA LOBSTER TAIL, SHRIMP, CRAB, VEGGIES & MORE!	\$32.50

ADD CHICKEN, STEAK, SHRIMP, OR SALMON TERIYAKI
TO THE SEAFOOD TEMPURA DINNER FOR \$6.00

• TERIYAKI DINNERS •

CHICKEN	\$16.50
SHRIMP	\$18.50
STEAK	\$19.25
SALMON	\$19.25
BEEF NEGIMA SLICED BEEF WRAPPED AROUND GREEN ONIONS	\$19.25

CHICKEN & SHRIMP	\$19.25
STEAK & CHICKEN	\$18.75
STEAK & SHRIMP	\$19.25
STEAMED VEGGIE	\$15.75

TERIYAKI DINNER UPCHARGES: \$2.75 EXTRA FOR ALL WHITE MEAT CHICKEN

• DINNER MENU •

ALL ENTREES SERVED WITH MISO SOUP, HOUSE SALAD & STEAMED WHITE RICE
DINNER ENTREES ARE SERVED ALL DAY

• SUKIYAKI DINNERS •

CHICKEN	\$14.50	SERVED IN A HOT SKILLET WITH CLEAR NOODLES, VEGGIES, SUKIYAKI BROTH & YOUR CHOICE OF MEAT
BEEF	\$15.50	
SEAFOOD	\$15.95	

• CUTLET DINNERS •

CHICKEN	\$13.50	BREADED CHICKEN OR PORK CUTLET
PORK	\$13.50	SERVED WITH STEAMED & THEN CHILLED BROCCOLI & CARROTS
PORK TENDERLOIN	\$13.95	MARINATED BEAN SPROUTS LEMON & TONKATSU SAUCE

• EEL BOWL •

GRILLED EEL SERVED OVER A BED OF RICE & COVERED IN EEL SAUCE **\$16.75**

• SOUP & NOODLE DISHES •

• UDONS & SOBAS •

SOBA NOODLES CAN BE SUBSTITUTED FOR UDON NOODLES

PLAIN UDON	\$7.00	YAMAKAKE UDON	\$13.50
		UDON TOPPED WITH MOUNTAIN POTATO	
KITSUNE UDON	\$11.75	NABEYAKI UDON	\$13.50
UDON TOPPED WITH FRIED BEAN CURD		UDON TOPPED WITH ONE SHRIMP	
NIKU UDON	\$12.75	TEMPURA AND AN EGG (HAS CHICKEN)	
BEEF UDON		KAMO UDON	\$13.75
TEMPURA UDON	\$12.75	DUCK; WHEN AVAILABLE	
UDON TOPPED WITH TWO PIECES		VEGGIE NABEYAKI UDON	\$13.50
OF SHRIMP TEMPURA		TENZARU	\$12.75
CHASOBA	\$8.95	COLD SOBA NOODLES WITH TEMPURA	
COLD GREEN TEA SOBA NOODLES		& SAUCE	
SERVED WITH SAUCE			

• OCHAZUKE •

TOPPING & BROTH OVER A SMALL BED OF RICE

NORI CHAZUKE	\$7.25
SEAWEED	
UME CHAZUKE	\$8.25
SALTED PLUM	
SHAKE CHAZUKE	\$10.25
SALTED BROILED SALMON	

• YOSE NABE •

A SEAFOOD SOUP **\$23.25**
WITH ASSORTED FISH, SHRIMP, VEGGIES AND MALONY NOODLES

• DESSERTS •

DEEP FRIED ICE CREAM **\$9.00**

ONE SCOOP OF VANILLA ICE CREAM COVERED IN POUND CAKE & DEEP FRIED; TOPPED WITH CHOCOLATE SYRUP, WHIPPED CREAM, A CHERRY & ORANGE SLICES!

NEW YORK CHEESECAKE **\$5.25**
DEEP FRIED CHEESECAKE **\$7.50**

ICE CREAM

ONE SCOOP **\$5.25**
TWO SCOOPS **\$7.95**

GREEN TEA
RED BEAN
GINGER
VANILLA

• DRINKS •

GREEN TEA **\$2.50**

ICED TEA **\$2.75**
SWEETENED OR UNSWEETENED

SOFT DRINKS **\$3.50**

COKE
DIET COKE
SPRITE
GINGER ALE
DR PEPPER
LEMONADE

WATER **\$3.75**

CLUB SODA
TONIC WATER
SPARKLING WATER
NON-SPARKLING WATER

NINJA TURTLE **\$3.50**

ORANGE JUICE & PINEAPPLE JUICE,
SPASH OF GRENADINE & TOPPED
WITH A CHERRY



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)

• ALCOHOLIC DRINKS •

• COLD SAKES •

SHO CHIKU BAI NIGORI	\$15.50
SHO CHIKU BAI NAMA ORGANIC	\$16.50
SHO CHIKU BAI GINJO	\$19.95
BUNRAKU SNOW BEAUTY NIGORI	\$16.50
BUNRAKU FORGOTTEN JAPANESE SPIRIT	\$30.00
SOTO SUPER PREMIUM JUNMAI DAIGINJO	\$33.00

• LIQUORS •

GLASS / BOTTLE

YOKAICHI MUGI SHOCHU	\$6.00 / \$90.00
HONKAKU IKKOMON SHOCHU	\$7.00 / \$100.00
TOKI SUNTORY WHISKY	\$10.50
AKASHI WHISKY	\$10.50
JACK DANIELS	\$9.50
BACARDI RUM	\$8.75
TANQUERAY GIN	\$9.00
MYOGO JAPANESE GIN	\$9.00
KETEL ONE	\$10.00
MACALLAN SINGLE MALT SCOTCH 12 YEAR	\$10.75

• DOMESTIC BEERS •

BUD LIGHT	\$4.50
MICHELOB ULTRA	\$4.50
MILLER LIGHT	\$4.50
COORS LIGHT	\$4.50
YUENGLING	\$4.50
BLUE MOON	\$5.25
BLACKSTONE HOPJACK IPA	\$5.25
SHINER BOCK	\$5.25

• JAPANESE BEERS •

ASAHI DRY	\$5.25
KIRIN LT.	\$5.25
ICHIBAN	\$5.25
SAPPORO	\$5.25
ECHIGO (RICE LAGER IN A CAN)	\$5.50
BECHIGO RED	\$7.75
ECHIGO IPA	\$5.75
ORION	\$10.25

• WINE •

CORKAGE FEE: \$17.50

• PLUM WINE •

GEKKEIKAN
HAKATSURU

• WHITE WINES •

GLASS / BOTTLE

WILLIAM HILL CHARDONNAY
KENDALL JACKSON CHARDONNAY
SONOMA CUTRER RUSSIAN RIVER RANCHES
CAKEBREAD CELLARS CHARDONNAY
CHATEAU STE MICHELLE RIESLING
MOMMY'S TIME OUT PINOT GRIGIO
BARONE FINI PINOT GRIGIO
KENWOOD SAUVIGNON BLANC
WHITEHAVEN SAUVIGNON BLANC

• RED WINES •

GLASS / BOTTLE

CLOS DU BOIS CABERNET
JOSH CABERNET
RODNEY STRONG CABERNET
ESTANCIA MERLOT
DUCKHORN DECOY MERLOT
COLUMBIA CREST MERLOT
CAVIT PINOT NOIR
LAYER CAKE PINOT NOIR
ST FRANCIS "OLD VINES" ZINFANDEL