



**Premium Kosher Sushi**

Supervised by Sunrise Kosher

# Appetizers

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|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| Japanese Seaweed Salad (冷やしワカメ) .....                                    | \$8 |
| Cooked Edamame (枝豆) .....                                                | \$5 |
| Cucumber Salad (キュリサラダ) .....                                            | \$6 |
| Spicy Pickled Cucumbers 🌶️ .....                                         | \$5 |
| Wakame Sunomono (酢の物) .....                                              | \$9 |
| • Cucumber and Seaweed Salad                                             |     |
| Miso Soup (味噌汁) .....                                                    | \$4 |
| Deep-Fried Tofu (揚げ出し豆腐) .....                                           | \$8 |
| Hamachi Shot .....                                                       | \$7 |
| • Diced yellowtail with onion, ikura (salmon roe), and avocado           |     |
| Tempura King Trumpet Mushroom (てんぷらエリンギ) .....                           | \$8 |
| Spring Roll (4pcs) .....                                                 | \$8 |
| • Cucumber, carrot, and kani (imitation crab) wrapped in rice paper      |     |
| Hiyashi Tofu .....                                                       | \$5 |
| • Chilled silky tofu with House Sauce                                    |     |
| Chawanmushi .....                                                        | \$8 |
| • Silky egg custard steamed with dashi, soy sauce, mushroom, and pollock |     |
| • Takes at least 15 minutes                                              |     |

# Signature Dishes

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## Fish Carpaccio

- Hamachi with Ponzu Sauce ..... \$22
- Salmon with Orange Sauce ..... \$18
- Bluefin Tuna Tataki with House Sauce and sesame seeds ..... \$22

## Madai Chazuke (鯛の茶漬け)

- Red Snapper sashimi with sesame sauce, pickles, and rice ..... \$32

# Hand Roll 手巻き

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|                                                    |     |
|----------------------------------------------------|-----|
| Salmon Skin with Kaiware .....                     | \$5 |
| Negitoro with House Sauce .....                    | \$8 |
| Spicy Bluefin Tuna with Crunchy Onion .....        | \$6 |
| Salmon and Avocado with Crunchy Rice Noodles ..... | \$6 |
| Ikura and Tamago with Kaiware .....                | \$6 |

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## Sashimi 刺身 (3pcs / 5pcs)

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|                                   |           |
|-----------------------------------|-----------|
| Horse Mackerel (Aji 鰹)            | \$12/\$20 |
| Kanpachi (間八)                     | \$15/\$25 |
| Golden Eye Snapper (Kinmedai 金目鯛) | \$24/\$40 |
| Bluefin Tuna (マグロ)                | \$15/\$25 |
| Bluefin Tuna Belly (O-Toro)       | \$24/\$40 |
| Japanese Red Snapper (Madai 真鯛)   | \$15/\$25 |
| Striped Jack (Shima Aji 縞鰹)       | \$15/\$25 |
| Japanese Amberjack (Hamachi)      | \$12/\$20 |
| Salmon (サーモン)                     | \$11/\$18 |
| Black Snapper (Kurodai 黒鯛)        | \$12/\$20 |
| Halibut (Hirame 平目)               | \$15/\$25 |
| Taster Combo (8pcs)               | \$32      |
| Deluxe Combo (16pcs)              | \$68      |
| Whole Fish Sashimi                | M/P       |

## Nigiri 握り (2pcs)

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|                                        |       |
|----------------------------------------|-------|
| Aji (鰹)                                | \$11  |
| Kinmedai (金目鯛)                         | \$16  |
| Kanpachi (間八)                          | \$12  |
| Bluefin Tuna (マグロ)                     | \$12  |
| Salmon (サーモン)                          | \$7.5 |
| Yellowtail (鰺)                         | \$8   |
| O-Toro (大トロ)                           | \$18  |
| Madai (真鯛)                             | \$12  |
| Shima Aji (縞鰹)                         | \$12  |
| Ikura (イクラ)                            | \$12  |
| Shimesaba (しめ鯖 Vinegar-cured Mackerel) | \$11  |
| Aburi Salmon Toro (Flame-Torched)      | \$10  |
| Hirame (平目)                            | \$12  |
| Kuro Dai (黒鯛)                          | \$8   |
| House-made Tamago (卵焼き)                | \$6   |

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- Nigiri Omakase ..... \$68
- Miso soup, daily special nigiri (7pcs) with fresh grated wasabi, hand roll (2pcs), and ice cream

## Donburi 丼物 (free rice options: less rice / regular rice / extra rice)

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- Deluxe Chirashi ..... \$34
- Chef's choice fish on rice
- Poke Bowl 🌶️ ..... \$26
- Fresh fish poke with corn, cucumber, and avocado
- Kaisen Don ..... \$48
- Toro, Chef's choice fish, and ikura
- Salmon Don ..... \$32
- Salmon and ikura

## Main Courses

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- Miso Marinated Salmon ..... \$20
- Served with rice
- Simmered Snapper Fish Head (鯛のあら煮) ..... \$20
- Served with rice
- Grilled Yellowtail Fish Collar (鰯かま) ..... \$35
- Takes at least 15 minutes
- Salmon Dynamite ..... \$22
- Oven-baked salmon with mushrooms and spicy mayo
- Teppan Udon ..... \$14
- Japanese wheat noodles on top of egg, served on a hot plate
- Miso ramen ..... \$14
- Served with miso, sesame seed oil, and vegetables

## Chef's Specialty Sushi Rolls

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- Kaisen Roll ..... \$22
- Chef's choice fish, marinated raw egg yolk, kaiware, ikura, shiso leaf, and house sauce
- Volcano Roll 🌶️🌶️ ..... \$16
- Deep-fried tuna with kani and spicy sauce on top

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|                                                                                                                                                                |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Himi Roll .....                                                                                                                                                | \$18 |
| <ul style="list-style-type: none"> <li>• Hamachi, avocado, and crunchy fried onion inside, and Hamachi and Daikon sprouts on top</li> </ul>                    |      |
| New Year Roll 🌶️ .....                                                                                                                                         | \$17 |
| <ul style="list-style-type: none"> <li>• Cooked salmon and avocado inside, and torched spicy raw salmon and crunchy rice noodle on top</li> </ul>              |      |
| Honey Crunch Roll 🌶️ .....                                                                                                                                     | \$18 |
| <ul style="list-style-type: none"> <li>• Deep-fried Kani (imitation crab stick), avocado, and Kani, crunchy walnuts, and honey mustard sauce on top</li> </ul> |      |
| Salmon Lover Roll .....                                                                                                                                        | \$17 |
| <ul style="list-style-type: none"> <li>• Salmon with avocado on the inside. Covered with salmon and topped with mayo and ikura (salmon roe)</li> </ul>         |      |
| UFO Roll 🌶️🌶️ .....                                                                                                                                            | \$17 |
| <ul style="list-style-type: none"> <li>• Spicy tuna with deep-fried fish chip and spicy sauce on top</li> </ul>                                                |      |
| Rainbow Roll .....                                                                                                                                             | \$17 |
| <ul style="list-style-type: none"> <li>• Kani, cucumber, and avocado inside with assorted fish on top</li> </ul>                                               |      |
| 49er Roll .....                                                                                                                                                | \$17 |
| <ul style="list-style-type: none"> <li>• Salmon, cucumber, and avocado with salmon and sliced lemon on top</li> </ul>                                          |      |
| Hot Roll 🌶️🌶️🌶️ .....                                                                                                                                          | \$17 |
| <ul style="list-style-type: none"> <li>• Spicy hamachi, chives &amp; avocado with hamachi, jalapeño and spicy sauce on top</li> </ul>                          |      |
| Red Dragon Roll 🌶️🌶️🌶️ .....                                                                                                                                   | \$17 |
| <ul style="list-style-type: none"> <li>• Spicy tuna and cucumber with spicy tuna on top</li> </ul>                                                             |      |
| Green Dragon Roll 🌶️🌶️ .....                                                                                                                                   | \$16 |
| <ul style="list-style-type: none"> <li>• Spicy tuna and cucumber with avocado on top</li> </ul>                                                                |      |
| Tropical Roll 🌶️ .....                                                                                                                                         | \$16 |
| <ul style="list-style-type: none"> <li>• Mango, cucumber, avocado with kani, mango, and spicy mayo on top</li> </ul>                                           |      |
| Mango Tango Roll ...                                                                                                                                           |      |
| <ul style="list-style-type: none"> <li>• Mango, cucumber, avocado inside, and raw salmon and mango on top</li> </ul>                                           |      |
| Lion King Roll 🌶️ .....                                                                                                                                        | \$16 |
| <ul style="list-style-type: none"> <li>• Kani and avocado with baked salmon with sesame seeds and teriyaki sauce on top</li> </ul>                             |      |
| Golden Gate Roll .....                                                                                                                                         | \$16 |
| <ul style="list-style-type: none"> <li>• Baked salmon &amp; avocado with baked salmon and teriyaki sauce on top</li> </ul>                                     |      |
| Cherry Blossom Roll .....                                                                                                                                      | \$17 |
| <ul style="list-style-type: none"> <li>• Salmon, avocado and cucumber with tuna and masago on top</li> </ul>                                                   |      |

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|                                                                                               |      |
|-----------------------------------------------------------------------------------------------|------|
| Sushi Pizza 🌶️🌶️ .....                                                                        | \$14 |
| • Baked salmon or spicy tuna or spicy hamachi on rice & tortilla topped with sliced jalepeños |      |
| Caterpillar Roll .....                                                                        | \$16 |
| • Cooked salmon and cucumber inside with avocado, sesame seeds, and teriyaki sauce on top     |      |
| Summer Roll .....                                                                             | \$16 |
| • Cucumber, salmon, and kurodai fish inside with avocado and masago on top                    |      |
| Princess Roll .....                                                                           | \$12 |
| • Salmon & avocado with spicy mayo on top, baked in oven                                      |      |

## Classic Sushi Rolls

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|                                         |      |
|-----------------------------------------|------|
| Alaska Roll .....                       | \$10 |
| • Salmon and avocado                    |      |
| Florida Roll .....                      | \$10 |
| • Tuna and avocado                      |      |
| California Roll .....                   | \$8  |
| • Kani (imitation crab) and avocado     |      |
| Village Roll .....                      | \$10 |
| • Hamachi, cucumber, and avocado        |      |
| Big Island Roll 🌶️ .....                | \$16 |
| • Cucumber wrapped with assorted fish   |      |
| Salmon Skin Roll .....                  | \$8  |
| • Fried salmon skin with cucumber       |      |
| Spicy Tuna Roll 🌶️🌶️ .....              | \$10 |
| Maki Roll .....                         | \$8  |
| • Tuna, salmon, or hamachi              |      |
| Futomaki .....                          | \$8  |
| • Carrot, cucumber, avocado, and tamago |      |
| Vegetable Roll .....                    | \$6  |
| • Cucumber and avocado                  |      |
| • Mango and avocado                     |      |
| Orange Roll .....                       | \$7  |
| • Baked yam and carrot                  |      |

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|                                                       |      |
|-------------------------------------------------------|------|
| Heavenly Garden Roll .....                            | \$14 |
| • Carrot, avocado, and cucumber with avocado on top   |      |
| Meira Roll .....                                      | \$10 |
| • Baked salmon with avocado and teriyaki sauce on top |      |
| Deep-fried California Roll .....                      | \$12 |
| Deep-fried Veggie Roll .....                          | \$12 |
| Deep-fried Cooked Salmon Roll .....                   | \$14 |
| Deep-fried Spicy Tuna Roll 🌶️🌶️ .....                 | \$14 |

## Dessert

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|                                                         |     |
|---------------------------------------------------------|-----|
| Ice Cream (Dairy, not Cholov Yisroel) .....             | \$3 |
| • Ask about our flavors                                 |     |
| Deep-fried banana (6pcs) .....                          | \$6 |
| Mochi Ice Cream (Dairy, not Cholov Yisroel, 2pcs) ..... | \$6 |
| • Ask about our flavors                                 |     |

## Lunch Special

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Your choice of sushi roll (1), sashimi (3pcs), and either miso soup, seaweed salad, edamame, or cucumber salad. Price based on sashimi choice (see below).

- Salmon and avocado roll
- Salmon skin roll
- California roll
- Cucumber and avocado roll
- Salmon sashimi ..... \$18
- Bluefin tuna sashimi ..... \$22
- Hamachi sashimi ..... \$20

# Drinks

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|                                                  |             |
|--------------------------------------------------|-------------|
| Assorted Soft Drinks .....                       | \$3         |
| • Coca-cola (and Diet and Zero), Sprite, Sunkist |             |
| Moshi sparkling drinks .....                     | \$5         |
| • Yuzu, Peach, Lychee Oolong Tea, or Unsweetened |             |
| Sparkling Water .....                            | \$3.5       |
| Apple Juice .....                                | \$3.5       |
| Lemonade .....                                   | \$3         |
| Hot Japanese Green Tea (Sencha) .....            | \$3/tea pot |
| Iced Tea .....                                   | \$3.5       |
| Bottled Water .....                              | \$3         |

## Alcohol Menu

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|                                        |                            |
|----------------------------------------|----------------------------|
| House Hot Sake .....                   | \$7                        |
| Nigori (unfiltered Sake)               |                            |
| • Silky mild (Sho Chiko Bai) .....     | \$18                       |
| • Crème de Sake (Sho Chiko Bai) .....  | \$20                       |
| • Lychee (Yuki) .....                  | \$23                       |
| • Strawberry (Yuki) .....              | \$23                       |
| • Peach (Yuki) .....                   | \$23                       |
| Junmai (Pure rice, non-additive Sake)  |                            |
| • Ocean View (750mL) .....             | \$40                       |
| • REI .....                            | \$25                       |
| • Kikusui .....                        | \$22/300mL or \$128/1.8L   |
| Red wine                               |                            |
| • Cabernet Sauvignon (The Tribe) ..... | \$20/glass or \$60/bottle  |
| White Wine                             |                            |
| • Chardonnay (The Tribe) .....         | \$20/glass or \$60/bottle  |
| • Chardonnay (Baron Herzog) .....      | \$10/glass or \$35/bottle  |
| Beer                                   |                            |
| • Non-alcoholic Asahi .....            | \$7.5                      |
| • Sapporo .....                        | \$7.5/small or \$9.5/large |
| • Asahi Super Dry .....                | \$7.5/small or \$9.5/large |