

# APPETIZERS

**crab rangoon** 11.00  
krab and cream cheese wontons, thai sweet chili sauce

**crispy vegetable spring rolls** 6.50  
eight pieces served with thai sweet chili sauce

**edamame** 7.00  
salt, garlic or spicy(+ \$1)

**wagyu potstickers** 16.00  
six pieces of beef tenderloin + japanese A5 wagyu dumplings, white onion, pan fried, hoison sesame sauce

**katsu** 10.00  
panko crusted chicken or pork tenderloin(+ \$1), japanese tonkatsu sauce

**saucy shrimp** (pictured below) 16.00  
seasoned rock shrimp, vegetable broth, coconut milk, garlic, thai basil, tomato, sun dried tomato feta, microgreens, shiso butter salted ciabatta.

**tempura** 9.00  
your choice of vegetable, chicken(+ \$1) or shrimp(+ \$2), tempura fried, broccoli, carrot, mushroom, onion, bell pepper, tempura sauce

**yasai tofu** 9.00  
sauteed vegetables, lightly tempura fried tofu



# CRISPY RICE

**salmon** 2pc 10.00  
salmon, scallion, avocado, spicy mayo, sesame seeds, jalapeno

**tuna** 2pc 11.00  
yellowfin tuna, scallion, avocado, spicy mayo, sesame seeds, jalapeno

**lobster** 2pc 12.00  
lobster kewpie salad, avocado, spicy mayo, eel sauce, jalapeno, tobiko

**crab** 2pc 13.00  
lump crab kewpie salad, avocado, balsamic, black tobiko, chili crisps

**bluefin tuna** 2pc 19.00  
akami, chutoro, otoro bluefin tuna, pickled cucumber, avocado, black tobiko



# HANDHELDS

**sliders** 15.00  
two panko chicken sliders, chipotle sauce, wasabi cole slaw

**skewers** two skewers per order 10.00

**CHICKEN BREAST** onion, bell pepper, teriyaki glaze

**SHRIMP** onion, bell pepper, sweet chili sauce (+ \$3)

**BEEF** white onion, bell pepper, citrus soy cilantro (+ \$4)

**steam buns** 7.00ea | 18.00(3ct)

**BBQ BEEF** bbq beef, pickled daikon + carrot

**KATSU** crunchy panko chicken, shaved beets, mixed greens, lime katsu sauce

**PORK BELLY** marinated pork belly, pickled daikon, carrot

**SHRIMP** steamed shrimp, pickled daikon, carrot, mixed greens, chipotle sauce

# SUSHI APPETIZERS

**sashimi appetizer** 🌿🍣 24.00  
three slices each: tuna, salmon, yellowtail

**toro trio tartare** 🍣 25.00  
akami, chutoro and otoro, cucumber, black tobiko, quail egg and spicy rayu mayo

**yellowtail crudo** 18.00  
eight pieces, microgreens, sesame seeds, orange, sweet peppers, scallion, cilantro, sesame ponzu

**akami nami** 25.00  
three pieces akami sashimi, two pieces chutoro sashimi, crispy shallot sesame chutney, shiso

**tuna tataki** 🍣 22.00  
eight pieces, seared and sliced with scallion, roe, ponzu and microgreens



## SOUPS

**miso soup** 🍣 4.00  
soybean broth, fresh tofu, scallion, seaweed

**clear soup** 🌿🍣 (vegan friendly) 4.00  
vegetable broth, shredded carrot, green onion, scallion

**wagyu dumpling soup** 7.00  
vegetable broth, shredded carrot, green onion, scallion, wagyu dumpling

(Ramen, see Main page)

## SALADS

**house ginger chopped salad** 4.00  
lettuce, carrot, cucumber, house made ginger dressing

**seaweed salad** 6.00  
sesame marinated

**sunomono salad** 🌿🍣 10.00  
cucumbers, krab, octopus, steamed shrimp, rice wine vinegar



# MAIN

## asian style barbecue 🌿

31.00

8oz shaved beef tenderloin, onion, sweet garlic soy glaze, soho ginger chopped salad, choice of miso soup 🌿 or clear soup 🌿🌿🌿

## fried rice

14.00

choice of vegetable, chicken thigh(+\$3), pork tenderloin(+\$3), shrimp(+\$9), beef(+\$13) or combination(+\$15) pan fried rice with soy sauce, egg, scallion, bean sprouts, peas, carrots, onion, soho ginger chopped salad, choice of miso soup 🌿 or clear soup 🌿🌿🌿

## katsu 🌿

21.00

choice of pork tenderloin or chicken(+\$2), panko crusted, tangy japanese barbecue sauce, soho ginger chopped salad, choice of miso soup 🌿 or clear soup 🌿🌿🌿

## filet 🌿🌿

8 oz 45.00 | 12 oz 57.00

japanese purple sweet potato, broccoli, carrot, asparagus, sesame crusted white rice, soho ginger chopped salad, choice of miso soup 🌿 or clear soup 🌿🌿🌿

## ramen

17.00

### CHOICE OF BROTH

miso, tonkotsu (with ground pork) or vegetable 🌿🌿🌿

served with chicken, pork belly(+\$1) or beef(+\$5), bean sprout, carrot, egg, scallion, corn, soho ginger chopped salad

## yaki udon 🌿

17.00

choice of vegetable, chicken(+\$5), shrimp(+\$7) or beef(+\$10) with pan fried thick noodles, seasonal vegetables, teriyaki glaze, soho ginger chopped salad, choice of miso soup 🌿 or clear soup 🌿🌿🌿

## teriyaki

23.00

choice of chicken, salmon(+\$10) or filet(+\$20) served with steamed vegetables, sesame seeds, white rice, soho ginger chopped salad, choice of miso soup 🌿 or clear soup 🌿🌿🌿

## a5 wagyu 🌿🌿

18.00 per ounce

(4oz minimum)

ultra premium japanese a5 wagyu steak served with japanese purple sweet potato, broccoli, carrot, asparagus, sesame crusted white rice, soho ginger chopped salad, choice of miso soup 🌿 or clear soup 🌿🌿🌿



🌿 Gluten Free 🌿 Soy Free 🌿 Sesame Free

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Undercooked Oysters or Eggs may increase your risk of foodborne illness. 18% gratuity may be added to parties of 6 or more

# ENTREE'S FROM THE SUSHI BAR

## sushi dinner 🍣

35.00

ten pieces of assorted fresh nigiri, served with a california roll, soho ginger chopped salad, choice of miso soup 🍣 or clear soup 🍣

## sashimi dinner 🍣

40.00

twenty one pieces of assorted fresh sashimi, soho ginger chopped salad, choice of miso soup 🍣 or clear soup 🍣

## sushi & sashimi combination 🍣

50.00

four pieces of nigiri and twenty one pieces of sashimi, served with a california roll, soho ginger chopped salad, choice of miso soup 🍣 or clear soup 🍣





# FRESH SUSHI




    **smoked salmon**  
7.75 2PC NIGIRI 9.25 3PC SASHIMI

   **yellowtail**  
8.00 2PC NIGIRI 9.50 3PC SASHIMI

    **octopus**  
7.00 2PC NIGIRI 8.50 3PC SASHIMI

    **A5 Wagyu**  
20.00 2PC NIGIRI OR SASHIMI

   **akami**  
9.00 1PC NIGIRI 16.00 2PC SASHIMI

   **chutoro**  
12.00 1PC NIGIRI 21.00 2PC SASHIMI

   **otoro**  
15.00 1PC NIGIRI 25.00 2PC SASHIMI

  **eel**  
7.75 2PC NIGIRI 9.25 3PC SASHIMI

 **Gluten Free**  **Soy Free**  **Sesame Free**  **Cooked**

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tuna



8.00 2PC NIGIRI 9.50 3PC SASHIMI



salmon



7.50 2PC NIGIRI 9.00 3PC SASHIMI



escolar



7.50 2PC NIGIRI 9.00 3PC SASHIMI



mackerel



6.50 2PC NIGIRI 8.00 3PC SASHIMI



crab



6.00 2PC NIGIRI 7.50 3PC SASHIMI



hokkaido scallop



9.00 2PC NIGIRI OR SASHIMI



shrimp



6.50 2PC NIGIRI 8.00 3PC SASHIMI



sweet shrimp



9.00 EACH



crab

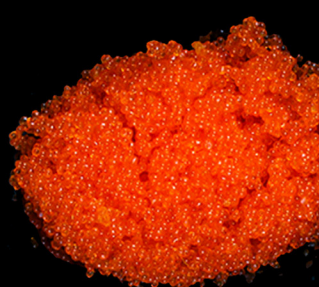
9.50 2PC NIGIRI



quail egg

3.00 2PC NIGIRI

served on white rice, smelt roe (+6.50),  
salmon roe (+8.50) or tobiko (+7.00)



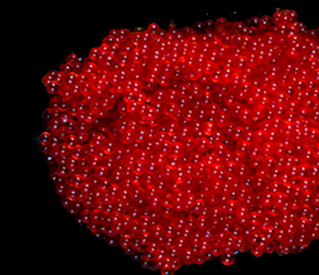
smelt roe

6.50 2PC NIGIRI



salmon roe

8.50 2PC NIGIRI



tobiko

7.00 2PC NIGIRI



## EXTRAS

### sauces

Awesome Sauce	0.75
Candy Cane	1.25
Eel Sauce 🍣	0.75
Emelio Sauce	1.75
Ponzu 🍣	0.99
Spicy Mayo 🌿🍣🍣	0.75
Sriracha 🌿🍣🍣	0.99
Wasabi Mayo 🌿🍣🍣	1.25
Rice Wine Vinegar 🌿🍣🍣	0.75
Teriyaki Sauce 🍣	0.75
Additional Specialty Sauces	0.75

### sides


Steamed Vegetable Medley	4.99
Steamed Single Vegetable (Broccoli, Asparagus, Carrot)	3.50
Roasted Sweet Potato	4.99
Udon Noodles with Butter or Teriyaki	8.50
Pickled Ginger	0.75
Wasabi	0.75
White Rice or Sushi Rice	3.00



### sushi add-ons

Additional Vegetables Inside	0.75
Additional Toppings/Ingredients	0.75
Additional Fish	MKT
<i>Substitutions Charged At Substitute Item Price</i>	

# classic rolls



## RAW



**downtown**  11.50  
tuna, salmon, cream cheese, avocado, roe,  
sesame seeds


**negi hama**   6.75  
yellowtail, scallion, roe



**salmon avocado**   6.75  
fresh salmon, avocado, scallion

**snow crab cali**   10.00  
seasoned snow crab kewpie, cucumber,  
avocado, roe

**spicy salmon or tuna**   7.75  
spicy salmon or tuna(+2), cucumber, roe

**spicy crunchy salmon or tuna**   7.75  
spicy salmon or tuna(+2), tempura chips, roe



**soho**  9.00  
tuna, salmon, tempura chips, roe


**tekka**   7.00  
choice of yellowfin tuna, chutoro bluefin  
(medium fatty +\$4)

**tuna, cucumber, avocado**   9.00  
yellowfin tuna, cucumber, avocado

## COOKED


**avocado**   5.50  
avocado



**california**   6.50  
krab, cucumber, avocado, roe

**eel**  7.50  
baked eel, cucumber, avocado, eel sauce



**japanese bagel**   6.75  
smoked salmon, cream cheese


**love**   7.00  
steamed shrimp, smoked salmon, avocado

**mexican**  6.75  
tempura shrimp, avocado, roe

**spider**   *futomaki style* 9.00  
fried soft shell crab, scallion, avocado, roe,

**tampa**   6.25  
fried white fish, scallion

**vegetable**   *futomaki style* 6.00  
asparagus, avocado, cucumber, mixed greens

**yam yam**  6.50  
tempura sweet potato, avocado, teriyaki  
sauce

 Gluten Free  Soy Free  Sesame Free  Cooked

 ADD LUMP CRAB TO ANY ROLL (+\$5) • SUBSTITUTE LUMP CRAB IN PLACE OF KRAB (+\$4)

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# specialty rolls

## cilantro trio

14.50

tuna, escolar, salmon, cucumber, daikon, rice paper wrap, rice wine vinegar, cilantro, sesame seeds



## k-town roll

14.00

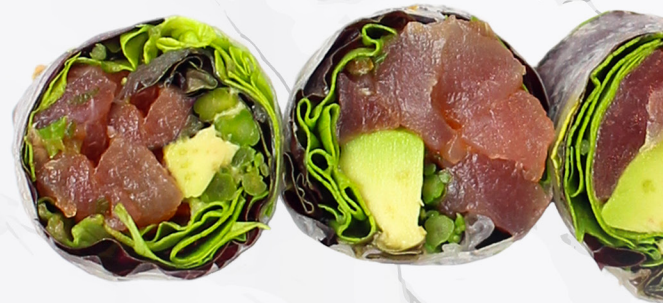
tuna, salmon, tempura chips, cucumber, mixed greens rice paper wrap, spicy mayo, ponzu sauce



## tuna fresh

15.50

marinated spicy tuna, asparagus, avocado, greens, rice paper wrap, ponzu sauce



## the volcano

16.50

krab and cucumber roll topped with avocado, baked krab, spicy mayo, eel sauce, scallion and roe

(Lump Crab Volcano +\$14)



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# specialty rolls



## crunchy hornet roll

16.50

tuna, salmon and cream cheese topped with avocado, spicy mayo, spicy sesame oil, roe and tempura chips



## ring of fire ❄️

19.50

marinated tuna, fried shrimp, asparagus, cucumber with salmon, avocado, spicy mayo, eel sauce, wasabi mayo, scallion and tobiko



## king kong ❄️

17.00

tuna, crab and avocado topped with panko eel, spicy mayo, eel sauce and tobiko



## t-rex roll ❄️

17.50

tuna, cream cheese, cucumber with salmon, eel sauce, spicy mayo, scallions, tempura chips and tobiko



## florida roll ❄️ ©

14.50

fried shrimp, crab, avocado, cream cheese and spicy mayo wrapped in soy paper



# specialty rolls

## kiss of fire ❄️

18.00

spicy salmon, tempura chips and asparagus topped with tuna, jalapeño, lemon and rice wine vinegar



## devil

20.00

fried shrimp and lobster roll topped with tuna, avocado, spicy mayo and eel sauce



## candy cane

21.00

spicy crunchy tuna roll topped with tuna, escolar, spicy sesame oil and scallion



## blazian ❄️

17.50

spicy crunchy salmon and cucumber roll topped with tuna, steamed shrimp, spicy mayo, eel sauce and lime zest



## yellowjacket

16.50

yellowtail and cucumber roll topped with yellowtail, cilantro, lime zest and awesome sauce



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# specialty rolls



## tuna dragon

19.50

spicy crunchy tuna roll topped with tuna, spicy mayo, scallion and roe



## salmon dragon

16.50

spicy crunchy salmon roll topped with salmon, spicy mayo, scallion and roe



## lobstah wagyu

29.50

lobster salad, asparagus and avocado roll topped with japanese a5 wagyu, eel sauce, black truffle, micro greens and sesame seeds



## hotline bling

16.50

tempura shrimp, spicy krab and asparagus roll topped with eel, avocado, spicy mayo, eel sauce and tobiko



## the donut

16.00

krab salad, cream cheese and avocado roll, wrapped in soy paper and panko fried, with spicy mayo, eel sauce and scallion



# specialty rolls

## tataki king

25.00

lump crab, tempura chips and asparagus roll topped with tuna tataki, spicy mayo and awesome sauce



## kat roll

15.00

spicy crunchy tuna and cucumber roll topped with avocado, sriracha, spicy mayo & eel sauce



## kamikaze roll

17.00

spicy crunchy tuna roll topped with escolar, spicy mayo and eel sauce



## rainbow

16.00

california roll topped with tuna, salmon, yellowtail, escolar and avocado



## salmon zest

15.50

fresh salmon roll wrapped in rice and topped with fresh salmon, lemon zest and citrus ponzu sauce



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