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 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 16.00
two panko chicken sliders, pineapple, chipotle sauce, wasabi cole slaw, ciabatta bread

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 7.00*ea* | 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

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SUSHI APPETIZERS

sashimi appetizer 24.00
three slices each: tuna, salmon, yellowtail

sashimi app plus+ 16.00
two pieces each: yellowfin tuna, fresh salmon, smoked salmon, yellowtail and steamed shrimp

yellowtail crudo 20.00
eight pieces, microgreens, sesame seeds, orange, sweet peppers, scallion, cilantro, sesame ponzu

akami nami 20.00
three pieces akami sashimi, two pieces chutoro sashimi, crispy shallot sesame chutney, shiso

tuna tataki (pictured) 22.00
eight pieces, seared and sliced with scallion, roe, ponzu and microgreens

toro trio tartare (pictured) 25.00
akami, chutoro and otoro, cucumber, black tobiko, quail egg and spicy rayu mayo

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

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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
7.50 *2PC NIGIRI* 9.00 *3PC SASHIMI*

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

octopus
6.75 *2PC NIGIRI* 8.25 *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
7.50 *2PC NIGIRI* 9.00 *3PC SASHIMI*

quail egg
3.00 *2PC NIGIRI*

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

egg
4.00 *2PC NIGIRI*

lump crab
9.50 *2PC NIGIRI*

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

salmon
7.25 *2PC NIGIRI* 8.75 *3PC SASHIMI*

seasonal white fish
8.00 *2PC NIGIRI* 9.50 *3PC SASHIMI*

mackerel
6.25 *2PC NIGIRI* 7.75 *3PC SASHIMI*

krab
5.00 *2PC NIGIRI* 6.50 *3PC SASHIMI*

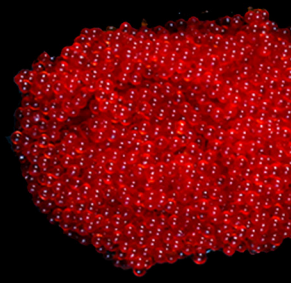
hokkaido scallop
9.00 *2PC NIGIRI OR SASHIMI*

shrimp
6.25 *2PC NIGIRI* 7.75 *3PC SASHIMI*

sweet shrimp
9.00 *EACH*

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

Substitutions Charged At Substitute Item Price

classic rolls

RAW

downtowner 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 5.00
avocado

california 6.50
krab, cucumber, avocado, roe

eel 7.00
baked eel, cucumber, avocado, eel sauce

japanese bagel 6.50
smoked salmon, cream cheese

love 7.00
steamed shrimp, smoked salmon, avocado

mexican 6.50
tempura shrimp, avocado, roe

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

tampa 6.00
fried white fish, scallion

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

yam yam 6.00
tempura sweet potato, avocado, teriyaki sauce

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

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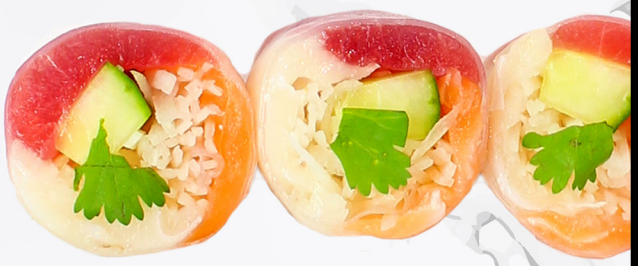
specialty rolls



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 ❄ ⓒ 15.50

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, krab and avocado topped with panko eel, spicy mayo, eel sauce and tobiko

florida roll ❄ © 13.50

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

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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, krab, 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

15.50

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

15.50

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 ©

15.50

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

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specialty rolls

tataki king 25.00
lump crab, tempura chips and asparagus roll topped with tuna tataki, spicy mayo and awesome sauce

fantasy roll ❄ 17.00
spicy crunchy tuna roll topped with seasonal white fish, spicy mayo and eel sauce

rainbow 🌶❄ 16.00
california roll topped with tuna, salmon, yellowtail, escolar and avocado

salmon zest ❄ 14.50
fresh salmon roll wrapped in rice and topped with fresh salmon, lemon zest and citrus ponzu sauce

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