

Appetizers

<b>Edamame</b> 🌱	6
salted soy beans	
<b>Age Tofu</b>	8
deep fried tofu	
<b>Age Gyoza</b> 🥟	10
deep fried wagyu or vegetables dumplings	
<b>Tempura</b>	18
deep fried shrimp & assorted vegetables	
<b>Soft Shelled Crab</b>	17
deep fried soft shelled crab	
<b>Yakitori Set</b>	18
barbecued chicken, shrimp, steak, scallop & unagi skewers	
<b>Bonito Fries</b>	10
fries seasoned with seaweed & bonito	
<b>Beef Tataki</b>	19
thinly sliced charbroiled beef served on a bed of thinly sliced onions, garlic, green onions & ponzu sauce	
<b>Sushi Pizza</b>	18
deep fried sushi rice cake topped with marinated spicy tuna, salmon, crab or avocado & cucumber	

<b>Karaage Chicken</b>	14
deep fried chicken	
<b>Ika Fried</b>	16
deep fried squid in light batter	
<b>Potato Korroke</b>	10
deep fried cheese filled potato croquettes	
<b>Brussels Sprouts</b>	14
Brussels sprouts, smoked bacon, bonito, Parmesan cheese & maple syrurp balsamic glaze	
<b>Miso Black Cod</b>	24
miso marinated black cod	
<b>Crispy Cauliflower</b> 🌱	14
Crispy cauliflower, hummus, garlic aioli, pomegranate seeds, mint	
<b>Hamachi Crudo</b>	19
sliced hamachi, topped with jalapeño & ponzu sauce	
<b>Premium Sushi</b>	28
chef’s choice of 9 pieces of sushi	
<b>Premium Sashimi</b>	36
chef’s choice of 14 pieces of fresh fish	

Salad & Soup

<b>Hiyashi Wakame</b> 🌱	6
seasoned seaweed	
<b>Sunomono Salad</b>	8
sliced cucumber, crab, seaweed, tako, shrimp	
<b>Potato Salad</b>	10
potato, Japanese mayo, pickled radish,seasoned egg	
<b>Miso Soup</b>	4
soy bean broth, seaweed, tofu & green onions	
<b>Prince Salad</b>	
iceberg lettuce with cucumber & tomatoes served with white sesame dressing	
<b>Half Size</b>	9
<b>Full Size</b>	18
<b>Salad Add Ons</b>	
<b>Avocado</b>	4
<b>Chicken</b>	10
<b>Salmon</b>	12
<b>Shrimp</b>	10

Teppanyaki Lunches

All teppanyaki lunches include house salad, miso soup, seasonal vegetables & steamed rice  
option of upgrade to egg fried rice +4

<b>Veggie Lunch</b> 🌱	21
Tofu with assorted vegetables	
<b>Chicken Teriyaki</b>	22
Chicken teriyaki , seasonal vegetables & steamed rice	
<b>Atlantic Salmon</b>	23
Atlantic Salmon, served with seasonal vegetables, steamed rice	
<b>Shrimp</b>	24
shrimp, served with seasonal vegetable, steamed rice	
<b>Scallop</b>	28
Sea Scallops served with seasonal vegetable & steamed rice	

<b>Sukiyaki</b>	23
Thinly sliced ribeye stir fried with onions served with assorted vegetables & steamed rice	
<b>New York Striploin</b>	25
AAA New York Striploin served with seasonal vegetables & steamed rice	
<b>Deluxe Combo</b>	48
AAA New York Striploin, lobster tail, served with seasonal vegetables & steamed rice	
<b>Lobster Tail</b>	35
Lobster tail served with seasonal vegetables & steamed rice	

Sides

<b>Seasonal Vegetables</b>	8	<b>Scallop</b>	12
<b>Chicken Teriyaki</b>	10	<b>New York Striploin</b>	18
<b>Atlantic Salmon</b>	12	<b>Lobster Tail</b>	25
<b>Shrimp</b>	10	<b>Egg Fried Rice</b>	4

Makimono

	Handroll	Roll
California Maki	6.5	8
Avocado Cucumber	6	7
Yam Maki	6.5	8
Salmon Skin Maki	8	10
Salmon Avocado	7	9
Spicy Salmon Maki	8	10
Spicy Tuna Maki	10	14
Spicy Crab Maki	8	10
Spicy Scallop Maki	10	14
Unagi Maki	8.5	12

Hosomaki

	Handroll	Roll
Kappa Maki	4	7
cucumber		
Avocado Maki	5	8
Oshinko Maki	4	6
pickled radish		
Sake Maki	7	9
salmon		
Tekka Maki	9	12
tuna		
Kanikama Maki	7	9
crab cake		
Negi Hamachi	9	12
yellow tail		
Negi Toro Maki	14	20
tuna belly		
Vegi Maki	—	10
mushrooms, cucumber, avocado & pickled vegetables		
Futo Maki	—	10
cucumber, mushrooms, egg, crab & japanese pickle		

Love Boats

Fish of the day	MP
fresh daily fish from Japan, prepared sashimi & sushi (whole)	
36 pieces assorted Sashimi	120
chef’s choice of fresh fish	
60 pieces assorted Rolls	98
rainbow roll, tekka, sake, california, spicy salmon, spicy tuna, phoenix & green dragon roll	
60 pieces assorted Sushi & Rolls	130
20 pieces assorted chef’s choice of sushi, golden dragon, california, spicy salmon & spicy tuna, green dragon	
60 pieces assorted Sashimi, Sushi & Rolls	140
16 pieces assorted chef’s choice of fresh fish, 12 pieces assorted sushi, golden dragon, spicy salmon, spicy tuna rolls, & green dragon roll	

Sushi a la carte

		sushi 2pcs	sashimi 3pcs
Kanikama	crab cakes	6.00	8.00
Tamago	egg	6.00	8.00
Ebi	shrimp	7.00	9.00
Inari	tofu	6.00	8.50
Hokkigai	surf clam	6.50	9.50
Tobiko	flying fish roe	6.50	9.50
Ika	squid	6.50	9.50
Saba	mackerel	7.00	9.50
Sake	salmon	7.00	10.00
Oil Fish	oil fish	7.00	10.00
Madai	sea bream	10.00	14.00
Hirame	fluke	12.00	15.00
Awabi	abalone	8.00	10.00
Ikura	salmon roe	10.00	14.00
Tako	octopus	9.00	12.00
Bincho	white tuna	8.00	11.00
Maguro	tuna	12.00	15.00
Unagi	barbecued eel	9.00	12.00
Hamachi	yellowtail	10.00	14.00
Bonito	mackerel tuna	9.00	12.00
Hotate	scallops	12.00	15.00
Botan Ebi	spot prawn	12.00	17.00
Uni	sea urchin	MP	MP
Toro	tuna belly	MP	MP
Japanese A5 Wagyu		20.00	—

Specialty Rolls

Green Dragon 19	Rainbow Roll 20
cucumber, tobiko, deep fried shrimp, topped with avocado	avocado, cucumber, tobiko and crab cake, topped with assorted fish
Red Dragon 18	Hot Roll 14
california roll topped with tuna	deep fried tuna roll, with spicy crab
Golden Dragon 17	Philadelphia Roll 15
california roll topped with salmon	smoke salmon, cream cheese & avocado
Black Dragon 20	Crazy Roll 15
california roll topped with bbq eel	barbecued eel, cream cheese & avocado
Veggie Dragon 17	Spider Roll 18
cucumber, asparagus, carrots, mushrooms topped with avocado & alfalfa sprouts	cucumber, avocado, tobiko, crab & soft shelled crab
Dynamite Roll 16	Volcano Roll 20
deep fried shrimp, avocado, cucumber, tobiko, crab & spicy mayo	baked california roll topped with spicy scallops
Monkey Roll 18	Salmon Oshi 20
avocado, barbecued eel, smoke salmon, salmon skin	salmon torched with spicy mayo topped with jalapeño
Spicy Crab Dragon 19	Crab Oshi 20
cucumber, avocado, topped with torched spicy crab	Spicy crab, avocado, torched with spicy mayo
Phoenix Roll 19	Unagi Oshi 20
cucumber, tobiko, avocado, crab, topped with torched salmon	Barbecued eel, crispy salmon skin