

SALADS

HOUSE lettuce, cabbage, cucumber, tomato, with choice of citrus or creamy shiso dressing	6
SQUID SALAD marinated grilled calamari salad	8
SEAWEED SALAD traditional hiyashi wakame	7
SEARED TUNA SALAD* served over mixed greens with honey-lime cilantro dressing and rice	16

SOUPS

MISO	4
SUIMONO shiitake dashi with fresh mushrooms *with shrimp and rice	5 7
AGEDASHI TOFU tofu kara-age in vegetable broth	7

SMALL PLATES

EDAMAME	5
SEARED MAINE LOBSTER TAIL with spinach, shiitake & yuzu-koshu soy butter	12/20 dbl
SEARED DUCK BREAST with mustard miso	12
SHRIMP TEMPURA served with sweet-chile sauce	9
CHICKEN TATSUTAGE deep fried sweet soy and ginger marinated chicken served with yuzu remoulade	9
VEGETABLE TEMPURA assorted, served with vegetable tentsuyu	8
GRILLED SCALLOPS with sautéed spinach, shiitake and bacon	9
GRILLED STEAK SKEWERS* marinated skirt steak	8
TUNA* POKE WONTON "TOSTADAS" (3)	11
VEGETABLE WONTON "TOSTADAS" (3) with pico and avocado	6

TACOS 4.50 each

GRILLED FISH TACO with fruit salsa, cabbage & yuzu remoulade
FRIED FISH TACO with avocado, pico & yuzu remoulade
CHICKEN TACO marinated breast with tomato, cheese & onion
SKIRT STEAK TACO marinated & grilled with lettuce & salsa verde
PHILLY CHEESE STEAK TACO with queso & grilled onions
SMOKED PORK TACO with scallions, sour cream, pico & cilantro
CRISPY BEEF TACO with lettuce, cheese & pico

QUESADILLAS

SMOKED DUCK duck, pico, jack cheese, green onions & sour cream	12
GRILLED CHICKEN grilled chicken, jack cheese, pico, avocado & sour cream	9

SASHIMI

KAIZEN TATAKI* seared yellowtail with avocado, jalapeño, shiso, onion & ponzu	14
TUNA TARTARE* chopped tuna, green apple, lightly dressed with chile sesame oil, served with wonton crisps for dipping	14
SASHIMI ASSORTMENT* tuna, yellowtail, salmon, tobiko and bowl of steamed rice	8pc 17 16pc 30

ENTREE BOWLS

Entrée bowls served over your choice of mixed seasonal greens, white rice, or brown rice	
SKIRT STEAK grilled, with chile shiso buttermilk dressing	18
CHICKEN grilled chicken teriyaki with creamy shiso vinaigrette	17
SALMON grilled, with citrus-soy vinaigrette	19
SALMON POKE* raw salmon with lemon-chile soy dressing	19

MAINS

with porkbelly-soy green beans, onion tempura & steamed rice	
CHICKEN TERIYAKI	20
GRILLED SKIRT STEAK	20
GRILLED SALMON OR MAHI-MAHI	20

MAKI ROLLS

CALIFORNIA kanikama crabstick, avocado & cucumber	4.5/5 with masago
SPICY TUNA* with spicy mayo & scallions	5.50
YELLOWTAIL & SCALLION*	7
SALMON & AVOCADO*	5.50
TUNA & AVOCADO*	6.50
EEL & CUCUMBER	6.50
CUCUMBER & AVOCADO	4.50
SHRIMP TEMPURA ROLL with avocado & eel sauce	8.50

NIGIRI

two pieces per order			
TUNA*	6	CRABSTICK	3.5
SALMON*	6	EEL*	7
YELLOWTAIL*	6	SALMON ROE*	6
SHRIMP*	5	FLYING FISH ROE*	7
SCALLOP*	7	DAILY SPECIAL	market

SPECIALTY ROLLS

JO LOBSTER ROLL lobster & avocado topped with seafood trio	21
RAINBOW ROLL* avocado & cucumber roll wrapped with salmon, tuna & yellowtail	16
SOFTSHELL CRAB ROLL fried softshell, green onion & eel sauce	14
DRAGON ROLL avocado, cucumber roll wrapped in eel	16
KAIZEN CRUNCHY SPICY TUNA ROLL* with avocado, cilantro and jalapeño	16
JO HAMACHI ROLL* seared yellowtail with avocado, cilantro, jalapeño, tobiko, spicy wasabi mayo, & eel sauce	16
SMOKEY DEL RAY ROLL shrimp tempura, cream cheese & avocado topped with smoked salmon	16
VEGETABLE DELUXE ROLL cucumber, avocado, pickle, cilantro, jalapeño & ginger	14
CHERRY BLOSSOM ROLL* salmon two ways, cucumber, avocado & sweet n spicy sauce	16

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.