SPECIAL ROLLS

**NIGIRI & SASHIMI**

- **SPICY TUNA ROLL**
  - spicy tuna mix, kaiware, unagi sauce, red cucumber, kaiware sprouts, crab meat, yamagobo, unagi sauce, sesame seeds.

- **RAINBOW ROLL**
  - spicy salmon, hamachi, tempura skin, cucumber, kaiware sprouts, tuna mix, scallions, cucumber, avocado, cream cheese, flash fried, unagi sauce.

- **MADAI**
  - salmon, avocado, cream cheese, flash fried, unagi sauce.

- **EBI**
  - red crab, jalapeno, tobiko, sesame seeds, unagi sauce.

- **HOTATE**
  - soft shell crab, avocado, tempura sauce, unagi, sesame seeds.

- **TEMPURA SHRIMP ROLL**
  - tempura shrimp, cucumber, avocado, spicy mayo, unagi sauce.

- **CHOMOLUNGMA AVALANCHE**
  - spicy tuna, cucumber, cream cheese, spicy tuna, tobiko, sesame seeds, unagi sauce.

- **FLYING DRAGON**
  - hand roll, avocado, cream cheese, crab, spicy mayo, tobiko, sesame seeds, unagi sauce.

- **ROCK AND ROLL**
  - fried roll, avocado, cream cheese, crab, spicy mayo, unagi sauce.

- **TEMPURA LOBSTER ROLL**
  - tempura lobster, cucumber, avocado, spicy mayo, unagi sauce.

- **HOTATE**
  - soft shell crab, avocado, tempura sauce, unagi, sesame seeds.

- **SEATTLE ROLL**
  - unagi, crab meat, avocado, sesame seeds, unagi sauce.

- **VEGETABLE ROLL**
  - cucumber, leaf lettuce, shredded inari, sesame seeds.

- **LA SANGRIA ROLL**
  - spicy salmon, hamachi, tempura skin, cucumber, kaiware sprouts, tuna mix, scallions, cucumber, avocado, cream cheese, flash fried, unagi sauce.

- **TEMPURA ROLL**
  - tempura shrimp, cucumber, avocado, spicy mayo, unagi sauce.

- **TIGER ROLL**
  - spicy tuna, cucumber, atlantic salmon, black tobiko wasabi, spicy mayo, unagi sauce.

- **CRAB ROLL**
  - crab, avocado, cream cheese, spicy tuna, tobiko, sesame seeds, unagi sauce.

- **VEGETARIAN ROLLS**
  - red crab, jalapeno, tobiko, sesame seeds, unagi sauce.

- **SHIBUYA**
  - spicy tuna, avocado, pinapple, spicy tuna, fried roll, 5 types of fish or shell fish.

- **SHI BELI**
  - spicy tuna, avocado, cream cheese, flash fried, unagi sauce.

- **TEMPURA ROLL**
  - tempura shrimp, cucumber, avocado, spicy mayo, unagi sauce.

- **TUNA ROLL**
  - tuna, cucumber, atlantic salmon, tempura sauce, unagi sauce.

- **TEMPURA AVOCADO ROLL**
  - tempura avocado, cream cheese, spicy tuna, tobiko, sesame seeds, unagi sauce.

- **CHIRASHI DON**
  - two (2) pieces sashimi cut, yellow fin tuna, salmon, yellowtail, unagi, hokkaido scallop, shrimp, egg omellet, tofu curd, salmon roe, sushi rice.

- **SASHIAMI SMALL**
  - yellow fin tuna, atlantic salmon, yellowtail.

- **SASHIAMI LARGE**
  - yellow fin tuna, atlantic salmon, yellowtail, ab, hokkaido scallop, salmon roe, octopus.

- **TEMPURA ROLL**
  - tempura shrimp, cucumber, avocado, spicy mayo, unagi sauce.

- **SHIBUYA**
  - spicy tuna, avocado, pinapple, spicy tuna, fried roll, 5 types of fish or shell fish.

- **SHI BELI**
  - spicy tuna, avocado, cream cheese, flash fried, unagi sauce.

- **TEMPURA ROLL**
  - tempura shrimp, cucumber, avocado, spicy mayo, unagi sauce.

- **TUNA ROLL**
  - tuna, cucumber, atlantic salmon, tempura sauce, unagi sauce.

- **TEMPURA AVOCADO ROLL**
  - tempura avocado, cream cheese, spicy tuna, tobiko, sesame seeds, unagi sauce.

- **CHIRASHI DON**
  - two (2) pieces sashimi cut, yellow fin tuna, salmon, yellowtail, unagi, hokkaido scallop, shrimp, egg omellet, tofu curd, salmon roe, sushi rice.

- **SASHIAMI SMALL**
  - yellow fin tuna, atlantic salmon, yellowtail.

- **SASHIAMI LARGE**
  - yellow fin tuna, atlantic salmon, yellowtail, ab, hokkaido scallop, salmon roe, octopus.

**COMBOS**

- **OMAKASE**
  - chef’s choice, changes seasonally.

- **OMAKASE A**
  - eight nigiri, one sushi roll.

- **OMAKASE B**
  - six nigiri, two types of sashimi.

- **OMAKASE C**
  - eight premium nigiri, three types of sashimi, one special kappo maki roll.

- **CHIRASHI DON**
  - two (2) pieces sashimi cut, yellow fin tuna, salmon, yellowtail, unagi, hokkaido scallop, shrimp, egg omellet, tofu curd, salmon roe, sushi rice.

- **SASHIAMI SMALL**
  - yellow fin tuna, atlantic salmon, yellowtail.

- **SASHIAMI LARGE**
  - yellow fin tuna, atlantic salmon, yellowtail, ab, hokkaido scallop, salmon roe, octopus.

**SHELLFISH**

- **OTATE** (hokkaido scallop)
  - NIGIRI 5, SASHIAMI 14.

- **EBI** (shrimp)
  - NIGIRI 4, SASHIAMI 8.

- **TAKO** (octopus)
  - NIGIRI 5, SASHIAMI 12.

- **AMAEBI** (canadian spot prawn)
  - NIGIRI 6, SASHIAMI 15.

**FISH**

- **MAGURO** (yellowfin tuna)
  - NIGIRI 6, SASHIAMI 15.

- **SAKE** (salmon)
  - NIGIRI 4, SASHIAMI 9.

- **HAMACHI** (yellowtail)
  - NIGIRI 4, SASHIAMI 10.

- **MADAI** (sea bream)
  - NIGIRI 7.

- **FIVE (5) PIECES THIN SASHIAMI**
  - UNAGI (freshwater eel)
  - NIGIRI 6, SASHIAMI 15.

- **SABA** (mackerel)
  - NIGIRI 3, SASHIAMI 8.

**OTHERS**

- **IKURA** (salmon roe)
  - ONE (1) PIECE GUNKAN 8, SASHIAMI CUP 15.

- **TOBIKO** (flying fish roe)
  - ONE (1) PIECE GUNKAN 4, SASHIAMI CUP 8.

**TAMAGO**

- (baked sweet egg omellet with shrimp and scallop)
  - NIGIRI 4, SASHIAMI 6.

**INARI**

- (sweet tofu pouch)
  - NIGIRI 3.

**VEGETARIAN ROLLS**

- **SASHIAMI LARGE**
  - yellow fin tuna, atlantic salmon, yellowtail, ab, hokkaido scallop, salmon roe, octopus.

**SUSHI RICE**

- **SOBA NAMI**
  - (cooked shrimp)
  - NIGIRI 6, SASHIAMI 14.

- **HOKKAIDO SCALLOP**
  - (hokkaido scallop)
  - NIGIRI 15, SASHIAMI 26.

- **YELLOWTAIL**
  - (yellowtail)
  - NIGIRI 8, SASHIAMI 16.

- **RED CRAB**
  - (red crab)
  - NIGIRI 8, SASHIAMI 16.

- **JALAPENO**
  - (jalapeno)
  - NIGIRI 8, SASHIAMI 16.

- **TUNA**
  - (tuna)
  - NIGIRI 8, SASHIAMI 16.

**FRESH SEASONAL**

- **TAMAGO**
  - (baked sweet egg omellet with shrimp and scallop)
  - NIGIRI 4, SASHIAMI 6.

**INARI**

- (sweet tofu pouch)
  - NIGIRI 3.
SMALL PLATES
- Edamame 5
- Malted sea salt or Japanese 7 pepper spice blend
- Szechuan Boiled Dumplings 5
- Pork, chicken, shrimp, scallions, chili oil
- Fried Spring Rolls 5 (3) (pieces)
- Vegetable, sweet chili sauce
- Tempura Plate with Dipping Sauce
- Seven (7) pieces veg
- Seven (7) pieces shrimp
- Two (2) soft shell crabs
- Combo Four (4) pieces veg and three (3) pieces shrimp
- Chasu Bao 9
- Kurobuta pork belly, pickled cucumber, shallot, chili, carrot, cilantro, spicy mayo, three (3) buns
- Fire Dusted Calamari 8
- Daikon, spicy mayo, scallions

SOUPS AND SALADS
- House Salad 8
- Mixed greens, daikon, carrots, bell peppers, tokoner, cucumbers, pickled ginger, fried wonton strips, sesame seeds
- Add Salmon 10
- Add Chicken 3
- Add Shrimp 6
- Add Flat Iron Steak 17
- Add Small Salad 5
- Baby greens, cucumbers, scallions, shaved radish, shredded carrot

Wonton Soup 8
- Pork, shiitake & shimp wontons hand made in house, scallions, hang kong style chicken & shrimp broth

Smashed Cucumber Salad 5
- Sweet marinated cucumber, sesame oil, soy sauce, garlic, pickled red pepper, shredded napa cabbage

Choice of Salad Dressing
- Creamy white miso, soy wasabi, fresh ginger, vinaigrette, house dressing

Tokyo Shoyu Ramen 14
- Soft egg, soy flavored chicken broth, wok fried bean sprouts, scallions, kurobuta pork belly chashu, mame, sesame seeds, nori, ramen noodles

Sequoia Pho 8
- Small 6 | Large 12
- Rice noodles, shved onions, scallions, cilantro, jalapenos, bean sprouts, lime, thai basil

Chicken Pho 8
- Small 11 | Large 22
- Lobster broth, shrimp, scallions, mussels

BeeF Pho 8
- Sliced raw and slow cooked beef brisket small 7 | Large 14

Tongue 8
- Grilled breast meat, chicken breast small 6 | Large 12

Stir Fried Pad Thai 8
- Small 10 | Large 15
- Pad thai noodles, shaved dried shrimp, cilantro, pickled thai red chilies, lime, cabbage, eggs, shrimp mushrooms, tofu, bean sprouts, scallions, peanuts, authentic thai sauce recipe with fish sauce and seasoned pate

Lanzhou Noodle Soup 8
- Small 13 | Large 26
- Slow cooked beef brisket, beancurk, napa cabbage, wheat noodles, shaved daikon, scallions, cilantro, chili oil

Tokyo Shoyu Don 14
- Soft egg, soy flavored chicken broth, wok fried bean sprouts, scallions, kurobuta pork belly chashu, mame, sesame seeds, nori, ramen noodles

Add to Any Wok Fired 8
- Beef Strip Steak 3
- Chicken 4
- BBQ Pork 3
- Duck 4
- Shrimp 6
- Seafood 12
- Two Snow Crab Claws 13

Noodles
- Vegetable broth available upon request
- Pho 8
- Small 6 | Large 12
- Rice noodles, shved onions, scallions, cilantro, jalapenos, bean sprouts, lime, thai basil
- Seafood Pho 8
- Small 11 | Large 22
- Lobster broth, shrimp, scallions, mussels
- Beef Pho 8
- Sliced raw and slow cooked beef brisket small 7 | Large 14
- Chicken Pho 8
- Grilled breast meat, chicken breast small 6 | Large 12
- Stir Fried Pad Thai 8
- Small 10 | Large 15
- Pad thai noodles, shaved dried shrimp, cilantro, pickled thai red chilies, lime, cabbage, eggs, shrimp mushrooms, tofu, bean sprouts, scallions, peanuts, authentic thai sauce recipe with fish sauce and seasoned pate

Raw Seafood
- choice of garlic sauce, ginger sauce, oyster sauce, or_plain steamed

Toasty Sun 5
- Japanese 7 pepper spice blend, garlic, lemongrass, lightly breaded, choice of sauce or plain sauces
- Sesame miso soup
- Garlic and black vinegar
- Sweet chili sauce
- Contempo char siu sauce
- BBQ Pork 6
- Pork loin, Chinese mustard, sesame seeds, scallions, hoisin, char siu sauce
- @ Lobster Satay 25
- Two (2) lobster tail skewers, cilantro citrus marinade, spicy mango sauce

Add to Any Noodle Dish
- Egg 2
- Ramen Egg 3
- Pork Char Siu 3
- Extra Noodles 3
- Chicken 3
- Beef Brisket 4
- Kurobuta Pork Belly Chashu 5
- Shrimp 6
- Seafood Mix 12
- Two Snow Crab Claws 13

Wok Fired
- Ingredients cooked in wok at high heat
- Hong Kong Fried Rice 8
- Small 12 | Large 22
- Shrimp, pulled bbq duck, eggs, bbq pork, gan, scallions
- Mongolian Beef, Chicken or Shrimp 8
- New york strip, chicken breast or tiger shrimp, bed of rice noodles, garlic, scallions, onions, chili paste, pickled red chilies, sesame oil, soy sauce, steamed rice
- Chicken Breast 8
- Small 12 | Large 18
- 12 Moons Fried Rice 8
- Small 8 | Large 10
- Egg, cabbage, scallions, sesame oil, carrot, ginger, garlic
- Crab Fried Rice 8
- Small 26 | Large 38
- Pulled crab meat, egg, crab claws, ginger, garlic, scallions

Add to Any Wok Fired 8
- Beef Strip Steak 3
- Chicken 4
- BBQ Pork 3
- Duck 4
- Shrimp 6
- Seafood 12
- Two Snow Crab Claws 13

Dbon 8
- choice of garlic sauce, ginger sauce, oyster sauce, or_plain steamed

Thirteen 8
- Choice of vegetable, chicken, pork, shrimp, seafood, tofu, rice, house made kimchi, bean sprouts, sesame seeds, chinese bbq sauce
- Unagi 24
- Se, steamed, rice, tonkatsu sauce, beni shouga, sesame seeds, scallions, unagi sauce
- Tonkatsu Don 24
- Pork loin, pork, asparagus, spicy mayo, takensato sauce, beni shouga, sesame, scallions, sesame seeds, steamed rice, spicy mustard

Sides
- Choice of garlic sauce, ginger sauce, oyster sauce, or Plain steamed

Choy Sum 5
- Baby Bok Choy 6
- American Broccoli 6
- Gai Lan 6
- Cabbage 5

Donburi
- Ingredients arranged over rice

Teryiaki Don 14
- Grilled Salmon Breast 10
- Grilled Chicken Thigh 8
- Teryiaki sauce, beni shouga, scallions, cabbage salad, ginger dressing, over rice
- Add Spicy Teryiaki Sauce 1

Chomolungma Don 20
- 2 Snow Crab Claws 12
- Gai Lan, scallions

Grilled Fish Platter 26
- Three (3) Sea salmon fillets with teriyaki sauce -n, (4) salmon fillets -n, (2) fillets of each, house made ponzu

BBQ Duck Platter 39
- Roasted duck, steamed buns

Dinner Sets
- All dinner sets come with tukemana pickles, rice, house made miso soup

Grilled Bulgogi Style Steak 31
- Ribs, black Angus flat iron, bulgogi marinade, house made kimchi, korean bbq sauce, scallions, steamed rice, conchagonal beef sprouts, sesame seeds

Add grilled lobster tail satay 12
- Half tail, garlic, ginger, lime

Tong Kasu 18
- Pork loin, pork, asparagus, spicy mayo, takensato sauce, beni shouga, sesame, scallions, sesame seeds, steamed rice, spicy mustard

Rice and Pickles
- choice of garlic sauce, ginger sauce, oyster sauce, or Plain steamed

Sushi Rice 4
- Seaweed Rice 6
- Green seaweed, sesame, soy vinaigrette
- House Made Kimchi 3
- Gohan Set 7
- Steamed rice, miso soup, tukemana

Family Style Platters
- Served with rice and smashed cucumber salad

Grilled Rib Platter 35
- Grilled salmon short ribs by the pound with korean bbq sauce

Grilled Fish Platter 45
- Three (3) Sea salmon fillets with teriyaki sauce -n, (4) salmon fillets -n, (2) fillets of each, house made ponzu

Grilled BBQ Platter 65
- Roasted duck, steamed buns

Chinese Cuisine
- All raw or undercooked items may increase your risk of food borne illness.

While we do our very best to accommodate our guest with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

15% service charge will be added to a coupon or comp payment and for parties of 6 or more. Private dining room available for reservations.

Nutritional information for the items on this menu is available upon request.

Vegetarian and vegan options are available upon request.