

COLD APPETIZERS



SUNOMONO



BEEF TATAKI



IKA SANSAI



AVOCADO SALAD



POKE



LOMI SALMON

- Hiyakko**...chilled tofu with scallions, grated ginger, nori and bonito flakes \$4.25
- Beef Tataki**...beef seared rare, thinly sliced and served with ponzu sauce \$9.50
- Sunomono**...assorted seafood, wakame and cucumbers tossed with ponzu sauce \$8.00
- Seaweed Salad**...assorted seaweed in chili sesame oil \$5.25
- Ika Sansai**...seasoned squid and mountain vegetables tossed in chili sesame oil \$5.25
- Chuka Idako**...baby octopus in spicy chili oil \$5.25
- Avocado Salad**...avocado, cucumber and tobiko tossed with wasabi mayo \$9.95
- Poke**...tuna and onions with soy, sea salt and sesame oil \$13.00
- Tijuana Poke**...tuna, avocado, cilantro, red onions, jalapeño, masago and sea salt \$13.75
- Lomi Salmon**...salmon, chopped tomatoes and onions tossed with sea salt and lemon \$12.50

HOT APPETIZERS



EDAMAME



YAKITORI



SOFT SHELL CRAB



IKA SUGATA YAKI



GREEN MUSSEL DYNAMITE



HAMACHI KAMA



AHI KATSU

- Edamame**...lightly salted, boiled soybeans in pods \$4.50
- Shumai**...steamed shrimp dumplings \$5.75
- Gyoza**...pan fried pork dumplings \$5.75
- Yakitori**...chicken and scallions on skewers sauteed with sweet teryaki sauce \$6.00
- Agedashi Tofu**...lightly fried tofu in tempura sauce topped with scallions, nori and bonito flakes \$5.25
- Tempura**...shrimp and assorted vegetables dipped in tempura batter and fried \$6.50
- Ika Ten**...squid dipped in tempura batter and fried \$7.50
- Shisoten**...spicy tuna wrapped in shiso leaf, dipped in tempura batter and fried \$6.25
- Kaki Fry**...oysters breaded in panko and fried, served with house tartar sauce \$7.75
- Ebi Fry**...shrimp breaded in panko and fried, served with house tartar sauce \$7.95
- Soft Shell Crab**...whole soft shell crab, tempura fried, served with ponzu sauce \$8.95
- Tastuta Age**...lightly fried seasoned chicken pieces \$6.00
- Green Mussel Dynamite**...green mussels topped with spicy crab sauce and baked \$8.95
- Ika Sugata Yaki**...broiled whole squid with sweet sauce \$9.25
- Sake Kama**...broiled salmon collar (please allow extra time) \$7.00
- Hamachi Kama**...broiled yellowtail collar (please allow extra time) \$13.00
- Ahi Katsu**...nori wrapped tuna fillet encrusted with panko and flash-fried, topped with yuzu miso sauce \$12.95