

SOUP & SALAD & SIDE

Pork dumpling soup \$7 Miso soup \$4 (V)

House salad \$4 (V/GF) Seaweed salad \$6 (V/GF)

Kizami wasabi \$4 Sushi rice \$4

SUSHI APPETIZER

*Tuna Nacho \$16 - Diced spicy tuna, avocado, with yuzu aioli, tobiko, Served on top of nori chips

*Tuna Tataki \$16- Seared tuna, masago, fried onions, scallions, Japanese dressing

*Spicy Salmon Poke Salad \$16 - Diced spicy salmon, spring mix, fried onions, sesame seeds with Japanese dressing, yuzu aioli

*Yellowtail Jalapeno \$16 - Yellowtail, jalapeno, tobiko, garlic chips, with chili oil, sriracha, japanese dressing

*Truffle Salmon Carpaccio \$16 - Seared salmon, fried onions, tobiko, with Truffle oil and soy mustard, apple aioli

*Trio Plate \$19 - Tuna, salmon, yellowtail, fried onions, tobiko, apple aioli, soy mustard

KITCHEN

Edamame \$5 (V/GF)

Garlic Edamame \$6 (V)

Sweet Spicy Edamame \$6 (V)

Tempura Shrimp \$11

- with assorted tempura vegetables

Panko Soft-shell Crab \$12

- with assorted tempura vegetables

Dumplings \$9 - Pan fried dumplings. Choice of pork or vegetable dumplings (V)

Sweet Spicy Tofu \$10 (V) - Pan fried tofu, bell pepper, scallions, mushroom, sesame seeds, parmesan cheese with sweet & spicy sauce

Bulgogi Burger \$17 - Marinated beef, spring mix, tomato, pickles, with sesame aioli. Served with potato chips

Spicy Pork Burger \$17 - Marinated spicy pork, spring mix, tomato, pickles, with sriracha aioli. Served with potato chips

KFC \$14 - Korean style fried boneless chicken with sweet & spicy sauce, scallions, sesame seeds

KFC - Soy Garlic \$14 - Korean style fried boneless chicken with sweet soy garlic sauce, scallions, sesame seeds

Spicy Pork Ribs \$24 - Pork ribs with sweet & spicy sauce, fried onions, with yuzu aioli

LUNCH SPECIAL Tues-Fri 11:30am-2:00pm

*Lunch Box no substitutions

All lunch boxes include: nigiri (3pcs), sashimi (3pcs), shrimp tempura roll (3pcs), assorted tempura, steamed rice and a choice of **one** of the following:

> \$18 spicy pork

\$18 bulgogi

salmon poke \$19

Lunch Roll Special 2 for \$25

Any choice of two specialty roll

SUSHI RICE BOWL

- *Chirashi bowl (14pcs) \$39
- chef's choice of assorted fish on top of sushi rice
- *Marinated seafood bowl (15pcs) \$41
- Salmon, yellowtail, and scallop marinated in sweet tangy soy marinade on top of sushi rice

DESSERTS

Mochi Ice Cream \$9

K-Pancake with Ice Cream \$9

BEVERAGES

Soft Drinks (Pepsi, Diet Pepsi, Sierra Mist, Ginger ale) - \$3

Pink Lemonade, Iced Tea (Sweet, Unsweet) - \$3

Hot Green Tea - \$4 S.Pellegrino (500ml) - \$3

* Item contains raw or undercooked ingredients consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness V = Vegetarian ; GF = Gluten-free





NIGIRI & SASHIMI MORIAWASE

(Chef's Choice Platter)

*Nigiri 6pcs \$22

*Niairi 10pcs \$35

*Sashimi 16pcs \$41

*Sashimi 24pcs \$59

NIGIRI (2pcs) / SASHIMI (4pcs) A LA CARTE

	*Scallop \$9 / \$17
*Tuna \$9 / \$17	*Squid \$6/\$11
*Salmon \$8 / \$15	*Beet-Salmon \$8 / \$15
*Yellowtail \$8/\$15	*Salmon roe \$7 / \$13
*Red snapper \$9 / \$17	*Smelt roe \$5/\$9
*Amber jack \$9 / \$17	Octopus \$6 / \$11
*Mackerel \$6 / \$11	Shrimp \$5/\$9
*Flying fish roe \$6/\$11	Tamago \$4 / \$8
*Sweet shrimp \$12 / \$23	Eel \$8/\$15

CLASSIC ROLLS

*Tuna (GF) \$9	Asparagus (GF) \$5
*Salmon (GF) \$8	Cucumber (GF) \$5
*Yellowtail (GF) \$8	Avocado (GF) \$6
*Spicy tuna (GF) \$8	California \$8
*Philadelphia (GF) \$9	Eel \$9
Shrimp tempura \$9	Soft Shell crab \$10

SPECIALTY ROLLS

*Sassy Girl \$14

in - shrimp tempura, avocado /top - seared spicy tuna, scallions, masago, sriracha aioli, sweet soy

*T&T \$16

in - crab, avocado /top - tuna, truffle oil, soy mustard, microgreens, fried onions

*Beverly Eels \$16

in - eel, cucumber /top - seared spicy crab, sweet soy, sriracha aioli, scallions, masago

*SUYU Trio (6 pcs, soy paper) \$18

in - sushi ebi, avocado /top -tuna, salmon, yellowtail, kale crunch, yuzu tobiko, microgreens, Japanese dressina

*Creamy Yellowtail \$16

in - crab, cucumber, avocado /top - yellowtail, truffle oil, scallions, tobiko, japanese dressing

*Road Trip (6 pcs, soy paper) \$17

in - spicy tuna, cucumber /top - spicy salmon, masago, microgreens, kale crunch, Japanese dressing

*Party Tunight \$16

in - shrimp tempura, cucumber /top - tuna, sweet soy, apple aioli, microgreens, sesame seeds

Apex (6 pcs) \$16

in - asparagus, avocado, crab, shrimp tempura /top - tamago, apple aioli, sweet soy, sesame seeds, microgreens

Papa Salmon \$15

in - shrimp tempura, cream cheese /top - tempura salmon, yuzu aioli, sweet soy, parmesan cheese

K-Bull (6 pcs) \$16

in - crab, asparagus, cucumber /top - marinated beef, sesame aioli, scallions, sesame seeds

*Dynamite Salmon (GF) \$15

in - spicy tuna, cucumber /top - smoky salmon, sriracha aioli, serrano pepper, masago

*Yellow Pepper (GF) \$16

in - spicy tuna, avocado /top - yellowtail, serrano pepper, garlic chips, seven spice, sriracha aioli

*You-zu Like (GF) \$15

in - sushi ebi. cucumber /top - salmon, yuzu aioli, yuzu tobiko, scallions

*Hamachi Fever \$16

in - shrimp tempura, avocado /top -seared yellowtail, microgreens, garlic chips, sriracha aioli, sweet soy

Eel-ectric Shock \$16

in - shrimp tempura, cream cheese /top - baked eel, sweet soy, scallions, sesame seeds

*Pisa Hut (6 pcs, panko deep fried) \$13

in - spicy tuna, crab, cream cheese /top - sriracha aioli, sweet soy

Veggie-room(V)(6 pcs, baked, soy paper) \$13

in - avocado, cucumber, asparagus

/top - baked mushroom, sweet soy, kale crunch, sriracha aioli

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