

## TO START + TO SHARE

### MISO TOFU SOUP

tofu, scallions, wakame 3.5

### EDAMAME

sea salt or chili garlic 6.25

### GYOZA

pan-fried, fried or steamed, veggie or chicken 7.25

### LAVA SHRIMP

crispy shrimp, and spicy lava sauce 8.5

### KRAB RANGOON

**kanikama** and cream cheese, sweet & sour sauce 9

### VOLCANO FRIES

seasoned fries with **kanikama salad**, spicy mayo, eel sauce 7.5

### SPRING ROLL

crispy wrapper, pork & veggies 7.5

### SALT + PEPPER CALAMARI

crispy squid, togarashi mayo 10.5

### SUSHI TACOS

4 ea or 3 for 11 salmon miso\* • yellowtail serrano\* • spicy **tuna\***

### STEAK KUSHIYAKI

skewered & grilled, teriyaki sauce 14.25

### TUNA POKE NACHOS

**tuna\***, avocado, serrano, crispy gyoza, scallions, spicy mayo, eel sauce, sriracha sauce 10.5

## RICELESS

### SALMON TRUFFLE PONZU

thin sliced salmon\*, seaweed salad, truffle oil, spicy ponzu sauce 16

### YELLOWTAIL TIRADITO

hamachi\*, citrus soy, cilantro, serrano 13.5

### NARUTO CUCUMBER

riceless, salmon\*, **tuna\***, yellowtail\*, avocado, shredded carrots, cucumber wrap, spicy ponzu sauce 14.5

### TUNA TATAKI

seared **tuna\***, ponzu sauce, scallions 14.25

### KANISU

riceless, **kanikama**, avocado, masago\*, cucumber wrap, sweet vinegar 10.5

### SASHIMI PLATTER

chef selection of 12 pcs fresh fish\* 21

*sashimi and nigiri available by the piece upon request*

## COOKED ROLLS

### BUDDA-CANE

shrimp tempura, avocado, mango, spicy mayo, sugarcane soy 14.25

### DRAGON

shrimp tempura, avocado, spicy mayo, eel sauce 12.5

### THE FIFTY

shrimp tempura, **kanikama salad**, cream cheese, avocado, chili-lime mayo, eel sauce, crispy shallots, masago\* 15

### CALIFORNIA

**kanikama**, avocado, masago\* 6.5

### JB TEMPURA

salmon, cream cheese, eel sauce, delicately fried 9.5

## RAW ROLLS

### RED DRAGON RELOADED

shrimp tempura, spicy **tuna\***, avocado, ceviche mayo 16.5

### SPICY TUNA

**tuna\***, japanese spices, cucumber, chili mayo 8.5

### CORAL REEF

**tuna\***, salmon\*, white fish\*, cream cheese, cucumber, fish tempura, spicy mayo, eel sauce 13.75

### SPARKLING SALMON

salmon\*, avocado, ikura\* 15.5

### SUNSHINE

**tuna\***, avocado 9.5

### JB

salmon\*, cream cheese 8.5

## KENKŌ + VEGETARIAN

 = Kenkō (vegan · gluten free · dairy free)

### SWEET TATO

sweet potato puree, mango, cucumber, wasabi mayo, avocado, multigrain rice 10

### 24 CARROT

carrot mix, cucumber, avocado, sriracha mayo, multigrain rice 10.5

### CALI OCHO

**kanikama salad**, mango, fried sweet plantain, cream cheese, avocado, eel sauce, chili-lime mayo 9

### DANCING EEL

**kanikama salad**, unagi, eel sauce 16.5

### VOLCANO

smoked salmon, **kanikama**, cream cheese, scallions, spicy lava sauce, sesame seeds 12.5

### CRUNCHY

salmon, **kanikama**, eel sauce, spicy mayo, tempura fried, topped with serrano peppers 13.75

### SPIDER

soft shell crab, lettuce, **kanikama salad**, cucumber, qp mayo, masago\*, eel sauce 14.25

### LAS OLAS

spicy salmon\*, salmon\*, mango, cucumber, cilantro, miso sauce, masago\* 17

### TWO TIMING TUNA

spicy **tuna\***, avocado, wasabi tobiko, sweet mayo, tempura flakes 13.75

### RAINBOW

**kanikama**, hamachi\*, **tuna\***, salmon\*, avocado 13.75

### UNIVERSITY

salmon\*, avocado 9.5

### WHOLE FOODS

hamachi\*, **tuna\***, salmon\*, avocado, spicy mayo, masago\* 13.25

### MIGHTY SHROOM

shiitake mushroom, spinach, teriyaki, avocado, radish sprouts, sriracha mayo, multigrain rice 11

### VEGGIE HEAD

spinach, carrots, kampyo, cucumber, avocado, aji amarillo sauce, soy wrapper 9.75



SCAN TO CHECK OUT OUR LATEST DEALS + DELIGHTS!

*That's How We Roll*



dragon roll



tuna tataki\*



sushi tacos\*

## POKE BOWLS

served over sushi rice (cauliflower rice +1)

### KANI-SHRIMP POKE BOWL

shrimp, **kanikama salad**, avocado, furikake, wakame, serrano, chili mango cubes, togarashi, eel sauce, wasabi aioli, crispy gyoza 13.75

### BEET + CAULIFLOWER POKE BOWL

beets, cauliflower rice, furikake, avocado, sunflower seeds, edamame, mango, togarashi, crispy gyoza, wasabi aioli, over brown sushi rice 13.75

## SALADS

### HOUSE SALAD

mixed greens, tomatoes, carrots, cucumbers, ginger-carrot dressing 3.5

### SPICY TUNA SALAD

spicy **tuna\***, mixed greens, avocado, balsamic vinaigrette, sesame seeds 16

### ALOHA SOY POKE BOWL

**tuna\***, avocado, wakame, pineapple, serrano, crispy gyoza, eel sauce, spicy mayo, poke sauce, furikake, togarashi 13.75

### AJI AMARILLO POKE BOWL

salmon\*, avocado, furikake, edamame, mango, togarashi, serrano, crispy gyoza, aji amarillo sauce, sweet mayo 14.75

### CRUNCHY MANDARIN SALAD

mixed greens, carrots, cucumbers, mandarin oranges, crispy gyoza, edamame, ginger-carrot dressing 8.5; chicken 14.25; salmon 16

### HIYASHI WAKAME SALAD

marinated seaweed 6.5

## TERIYAKI + RICE/NOODLE

### CHICKEN RAMEN SOUP

grilled chicken, veggies, boiled egg, bean sprouts, corn, ramen noodles, hot broth 15

### BACON FRIED RICE

bacon, egg, pineapple 9.5

### WOK FRIED RICE

white or brown rice 10; chicken 11.5; shrimp 12.5; special (chicken+shrimp) 14.5

### GRILLED TERIYAKI PLATTERS

soup or salad, white or brown rice, veggies; chicken 19; salmon 24.5; ribeye steak 28.5

### PAD THAI

rice noodles, bean sprouts, egg, peanuts, lime 11; chicken 13.25; shrimp 14.25; special (chicken+shrimp) 15.5

### RED THAI CURRY

spicy coconut sauce, soup or salad, white or brown rice; tofu 13.25; chicken 14.25; shrimp 15.5

## PLATTERS + BOATS

choice of soup or salad

### NIGIRI PLATTER

chef selection of 7 pc nigiri\* flight with unique toppings 18

### SASHIMI PLATTER

chef selection of 12 pcs fresh fish\* 21

### SINGLE BOAT

7 pcs nigiri\*, 9 pcs sashimi\*, **cali roll**, hiyashi wakame 39.25

### DOUBLE BOAT

14 pcs nigiri\*, 20 pcs sashimi\*, **cali roll**, jb roll\*, hiyashi wakame 73.25



aji amarillo poke bowl\*



spicy tuna salad\*



chicken ramen soup

## DESSERT

### THAI DONUTS

served with sweet condensed milk dipping sauce 6.5

### TEMPURA OREOS

served with sweet condensed milk dipping sauce + oreo cookie crumbles 6.5

### HALF + HALF

thai donuts and tempura oreos served with condensed milk dipping sauce 6.5

### ICE CREAM

choice of vanilla or green tea 6.5

### TEMPURA ICE CREAM

vanilla ice cream fried in tempura batter 7.5

### SIGNATURE BENTO BOX

tempura ice cream, thai donuts, choice of ice cream or fresh fruit 13.75

## BEVERAGES

### BUBBLE TEA

<b>MILK BASED</b>	<b>FRUIT FLAVORS</b>
matcha green tea	lychee
thai tea	strawberry
taro	passion fruit
milk tea	peach mango

### ON THE ROCKS or ICY BLEND

reg 5 lg 6

**add:** double bubble, jellies, bursting bubbles (.50)

### FOUNTAIN DRINKS

ORGANIC JASMINE PEACH TEA 3

GREEN TEA 3

FOUNTAIN SODAS 3

STRAWBERRY LYCHEE LEMONADE 3

RAMUNE 4

THAI ICED TEA 3.5

### SAKE

SHO CHIKU BAI JUNMAI gl. 6.5/cf. 10.5

SHO CHIKU BAI NIGORI 19  
375ml bottle

WINTER WARRIOR 25.5  
300ml bottle

G JOY 24.5  
300ml bottle

MIO SPARKLING 25.5  
300ml bottle

### BEER BOTTLE

KIRIN LIGHT 5

SAPPORO 6.5

STELLA ARTOIS 6.5

ESTRELLA 6

HEINEKEN 6

CORONA 6

MILLER LITE 5

### ADULT CITRUS SODA

LONG DRINK 7  
finland

### WINE

PROSECCO: mionetto 11.5

PINOT GRIGIO: baron fini 9.25/32  
italy

ALBARINO: abadia de san campio 10.5/38  
spain

CHARDONNAY : wente vineyards 9.5/34  
monterey, ca

ROSE: pink flamingo 8.5/29.75  
france

CABERNET: ste. michelle indian wells 11.75/45  
washington

MERLOT: francis ford coppola,  
diamond series 10/35  
california

MALBEC: finca flichman 8.5/29.75  
argentina

PINOT NOIR: la crema 10.75/38  
monterey, ca

PLUM WINE: takara 8.5/29.75  
monterey, ca

SAUVIGNON BLANC: oyster bay 9.5/34  
new zealand



tempura oreos



Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery

blue bold text = msc certified seafood: msc certified alaskan pollock, msc sea bass, msc tuna

\* = raw food item

 = vegan item

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions. Prices are subject to change and individual items may vary by store.

We are happy to make changes or substitutions to our menu items when we can, although it may sometimes involve an additional charge. Brown rice may be substituted in any roll at no extra charge. You're welcome! We serve low sodium soy sauce. Gluten-free soy sauce is also available by request. Sushi rolls are garnished with sesame seeds.

MSC-C-52481