

LUNCH MENU

MON-FRI 11:30AM-3:00PM

SAT-SUN 12:00AM-3:00PM

SUSHI BAR LUNCH

*SERVED WITH MISO SOUP
AND SALAD*

CHIRASHI LUNCH 17

10 PC ASSORTED FISH,
CHEF'S CHOICE

SUSHI LUNCH 17

6 PC ASSORTED FISH,
WITH A TUNA ROLL

SASHIMI LUNCH 18

12 PC ASSORTED FISH,
CHEF'S CHOICE

KITCHEN LUNCH

SERVED WITH MISO SOUP AND SALAD

TERIYAKI

TOFU 11

CHICKEN 13

BEEF 15

SALMON 15

SEAFOOD 17

(SHRIMP, SALMON AND SCALLOPS)

TONKATSU 13

KAKIAGE 12

(SHRIMP, TOFU AND ONION, BATTERED
AND DEEP FRIED)

SHRIMP VEGETABLE TEMPURA DON 14

FRIED SHRIMP 14

CHICKEN KATSU 13

TUNA DON 15

SALMON DON 15

EEL DON 15

MAKI COMBO

2 ROLLS FOR \$11

3 ROLLS FOR \$15

ROLLS MADE WITH BROWN RICE \$1 EXTRA (PER ROLL)

CALIFORNIA

SHRIMP TEMPURA

SALMON

SPICY SALMON

SALMON AVOCADO

SALMON SKIN

AVOCADO

CUCUMBER

SWEET POTATO

KAMPYO

OSHINKO

UMESHISO

TUNA

SPICY TUNA

EEL AVOCADO

EEL CUCUMBER

SPICY YELLOWTAIL

YELLOWTAIL SCALLION

PLEASE INFORM US OF ANY FOOD ALLERGIES OR SPECIAL DIETARY
NEEDS.

NO SUBSTITUTIONS.

ADDITIONAL ITEMS MAY BE REQUESTED FOR AN ADDITIONAL COST.

**PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR SPECIAL DIETARY
NEEDS.**

**CONSUMER ADVISORY: THOROUGHLY COOKING MEAT, POULTRY, SEAFOOD,
SHELLFISH OR EGGS REDUCES
THE RISK OF FOOD BORNE ILLNESS.**

COCKTAILS

13

SNOW MONKEY

*TYKU COCONUT SAKE FRESH LIME JUICE
SIMPLE SYRUP MINT*

LAST SAMURAI

*JAPANESE WHISKEY SWEET VERMOUTH
ANGOSTURA BITTER XOCOLATL BITTER*

IWAI OLD FASHION

*IWAI WHISKY DEMERARA SYRUP
ANGOSTURA BITTER ORANGE BITTER*

CUCUMBER SAKETINI

*SAKE INFUSED CUCUMBER FRESH LEMON
JUICE SIMPLE SYRUP ST. GERMAIN
MUDDLED MINT CUCUMBERS*

ROKU CLUB

*JAPANESE GIN RASPBERRY SYRUP LEMON
JUICE EGG WHITE*

BEER

8

ASAHI

JAPANESE LAGER ABV 5%

SORACHI ACE

FARMHOUSE SAISON ABV 7.2%

KIRIN ICHIBAN

AMERICAN LAGER ABV 5%

ORION

PALE LAGER ABV 4.9%

SAPPORO

AMERICAN LAGER ABV 4.9%

WINE/SAKE

SAKE HOT/COLD 8/15

PLUM WINE 9.5/36

CHARDONNAY 9/35

PINOT NOIR 9/35

DESSERT

GREEN TEA CHEESE CAKE 12

TIRAMISU 13

BANANA FLAMBÉ 10

SWEET POTATO STICK 8

SAKE 250ML - 330ML

KIZAKURA (300 ML) 13

NIGORI

CLOUDY SAKE— UNFILTERED, MILDLY SWEET

OZEKI HANA-AWAKA (250 ML) 15

SPARKLING

SWEET, CRISP, SPARKLING, BRIGHT FRUITY

FLAVOR OZEKI HANA FUGA PEACH (250 ML) 15

SPARKLING

SWEET, SPARKLING PEACH FLAVOR

OZEKI HANA FUGA YUZU (250 ML) 15

SPARKLING

SWEET, SPARKLING CITRUS FLAVOR

HAKUTSURU SUPERIOR (300 ML) 16

JUNMAI GINJO

FLOWERY FRAGRANT SAKE WITH SILKY, WELL-BALANCED SMOOTHNESS

KIKUSUI PERFECT SNOW (300ML) 17

NIGORI

SWEET, WITH A CRISP, DYNAMIC FLAVOR

SAYURI (300 ML) 20

NIGORI

REFRESHING AROMA, NATURAL SWEETNESS AND SMOOTH AFTERTASTE.

OHKAGURA (300 ML) 20 HONJOZO

JUNMAI

MILD FLAVOR FOLLOWED WITH A SLIGHTLY SWEET RICHNESS.

OZO (300 ML) 20

JUNMAI

GENTLE AND LIGHT WITH SUPER DRY FINISH.

TYKU WHITE (330 ML) 22

JUNMAI

FRESH & SLIGHTLY SWEET WITH SUBTLE PEAR NOTES, LEAVING SOFTNESS ON THE PALATE
(GLUTEN FREE)

TYKU COCONUT (330 ML) 22

NIGORI

SILKY TEXTURE WITH THE REFRESHINGLY SWEET TASTE OF COCONUT AND HINTS OF VANILLA
(GLUTEN FREE)

TYKU CUCUMBER (330 ML) 22

JUNMAI

DELICATE, SMOOTH AND REFRESHING WITH THE CRISP FLAVOR OF FRESH CUCUMBER (GLUTEN
FREE)

KUROSAWA KIMOTO (300 ML) 22

JUNMAI

DRIED PEAR, SPICY CUSTARD AROMA WITH A SOFT, CREAMY DRY YET FRUITY, LIGHT TO MEDIUM
BODY, LIGHT PEPPERY JICAMA FINISH.

OHYAMA (300 ML) 26 TOKUBETSU

JUNMAI

A SMOOTH START IS FOLLOWED BY A MELLOW FRUIT MIDDLE WITH STRAWBERRY TONES AND
FINISHES WITH A DRY ENDING.

HAKUSHIKA SENNENJU (300 ML) 27

JUNMAI DAIGINJO

GENTLE BODY, SMOOTH WITH FRUITY AROMA.

APPETIZERS

FROM THE KITCHEN

LOBSTER SOUP DUMPLING 4 PCS (HOMEMADE)	10
SHRIMP DUMPLING 4PCS (HOMEMADE)	7.5
SHU MAI 4PCS (HOMEMADE)	6.5
EDAMAME	6
GARLIC EDAMAME WITH BUTTER, GARLIC AND SOY SAUCE	7
MISO SALMON GRILLED SALMON WITH CREAMY MISO SAUCE	12
MISO BLACK COD GRILLED BLACK COD WITH CREAMY MISO SAUCE	15
EEL SOBA TEMPURA BATTERED AND FRIED SERVED WITH EEL SAUCE	9
EBI SHINJO 4 PCS OF SHRIMP PASTE, ONION, AND CORN IN EGG WRAP, DEEP FRIED AND SERVED WITH SWEET CHILI SAUCE	14

APPETIZERS

FROM THE SUSHI BAR

SPICY TUNA RICE CRISPY	11
HAMACHI YUZU YELLOWTAIL, PEPPER YUZU, AND CILANTRO SERVED WITH YUZU SOY	13
CHIMICHURRI WHITE FISH SERVED WITH CHIMICHURI, TOSAZU SAUCE	13
TIRADITO WHITE FISH SERVED LAVA SALT, CILANTRO LIME, YUZU JUICE AND AJI ROCOTO	13
CEVICHE WHITE FISH, OCTOPUS WITH HOMEMADE CEVICHE, ONION, CUCUMBER, CILANTRO	13
SUSHI PIZZA TOASTED RICE, TUNA, SALMON, YELLOW TAIL SERVED WITH EEL SAUCE, SPICY SAUCE, JALAPEÑO SAUCE	17
ABURI O-TORO 3 PC SEARED BELLY TUNA SERVED WITH CHEF'S SAUCE	25
O-TORO TARTARE WITH JAPANESE BLUE FIN SERVED WITH WASABI SOY	25
PEPPER TUNA SALAD SEARED PEPPER TUNA, MIXED GREEN, SERVED WITH SOY ONION DRESSING	13

SOUPS/ SALAD

TOKYO STYLE MISO SOUP	4
KYOTO STYLE RED MISO SOUP	5
HOUSE MIX SALAD <i>SERVED WITH HOME-MADE GINGER DRESSING</i>	7
GRILLED CHICKEN SALAD <i>WITH HOME-MADE GINGER DRESSING</i>	10
FRIED TOFU SALAD <i>WITH HOME-MADE GINGER DRESSING</i>	8

SUSHI/SASHIMI

* NON-RAW ITEM
ONE PIECE PER ORDER

BLUE FIN O-TORO (JAPAN) 13	SPOT PRAWN 7
BLUE FIN LEAN TUNA (JAPAN) 7	BIG EYE TUNA 5
YELLOWTAIL 5	FLUKE 5
SALMON 4	SEA EEL (JAPAN) 8
*FRESH WATER EEL 4	SEA BREAM 7
SPANISH MACKEREL 4	*EGG CUSTARD 4
*KING CRAB 13	SEA URCHIN M.P.
SALMON CAVIAR 5	FLYING FISH CAVIAR 4
*SURF CLAM 4	SCALLOP 5
*SHRIMP 4	*OCTOPUS 5
SQUID 4	MACKEREL 4
STRIPED BASS 5	

SUSHI ROLLS

* NON-RAW ITEM
ALSO AVAILABLE IN HAND ROLLS

*LOBSTER TEMPURA ROLL 17
*KING CRAB AVOCADO ROLL 16
TORO SCALLION ROLL 15
*SPYDER ROLL 12
EEL AVOCADO ROLL 8
EEL CUCUMBER ROLL 8
TUNA ROLL 7
SALMON ROLL 7
YELLOWTAIL SCALLION ROLL 7
SALMON SKIN ROLL 7
SALMON AVOCADO ROLL 7
*SHRIMP TEMPURA ROLL 8
SPICY TUNA 8
SPICY YELLOWTAIL 8
SPICY SALMON 8
*CALIFORNIA 7
*KAMPYO 5
*CUCUMBER 5
*AVOCADO 5
*OSHINKO 5
*UMESHISO 5
*SWEET POTATO 5

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SPECIAL ROLLS

*WITH SESAME SEEDS ROLLS
MADE WITH BROWN RICE—\$1 EXTRA*

SHINAGAWA ROLL 15

SPICY SALMON, TEMPURA FLAKES, SUSHI GINGER, AND ONION TOPPED WITH SALMON AND SPICY MAYO

VOLCANO ROLL 12

SPICY TUNA TOPPED WITH TOBIKO, TEMPURA FLAKES AND CHEF'S SAUCE

***MANGO SHRIMP ROLL 15**

SHRIMP TEMPURA AND CUCUMBER TOPPED WITH MANGO AND EEL SAUCE

HAMACHI YUZU ROLL 16

ASPARAGUS AND MIXED GREENS TOPPED WITH YELLOWTAIL, YUZU PEPPER, CILANTRO, AND YUZU SOY

SNOW ROLL 15

SPICY TUNA TOPPED WITH WHITE FISH, HONEY WASABI MAYO AND WASABI TOBIKO

DRAGON ROLL 15

EEL AND CUCUMBER TOPPED WITH AVOCADO, TOBIKO, AND EEL SAUCE

KING CRAB RAINBOW ROLL 20

KING CRAB, AVOCADO, AND CUCUMBER TOPPED WITH TUNA, SALMON, AND YELLOWTAIL

***MURRAY HILL ROLL 20**

KING CRAB, TAMAGO, KAMPYO, AVOCADO, EEL, STEAMED SHRIMP, AND SHITAKE MUSHROOM

***DEEP SALMON 15**

*SMOKED SALMON, EEL, CREAM CHEESE,
AND DEEP FRIED WITH EEL SAUCE*

CHEF ROLL 15

*SALMON, CUCUMBER, SHRIMP AND AVOCADO
AND CHEF'S SAUCE*

***EEL DRAGON ROLL 15**

SALMON, CUCUMBER, TOPPED WITH SHRIMP AND AVOCADO AND CHEF'S SAUCE

***PINK LOBSTER (SOY PAPER) 15**

LOBSTER SALAD, SPICY CRABSTICK, AVOCADO WITH SOY PAPER

***3RD AVE ROLL 15**

EEL, CRAB STICK, CUCUMBER TOPPED WITH AVOCADO, MAYO, EEL SAUCE AND MASAGO

SUSHI SANDWICH (SOY PAPER) 12

*SOY PAPER, SPICY TUNA, AVOCADO WITH
CHEF SAUCE*

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KITCHEN ENTRÉES

SERVED WITH MISO SOUP AND SALAD/RICE

TEMPURA BATTERED AND FRIED

TOFU 15

CHICKEN 20

JUMBO SHRIMP 25

VEGETABLE 18

SEAFOOD 28
(SHRIMP, SCALLOP, SQUID,
SALMON AND WHITE FISH)

OMAKASE

SUSHI

APPETIZER

SOUP

SUSHI (8 PIECES)

HAND ROLL

DESSERT

70

TERIYAKI

TOFU 15

CHICKEN 22

BEEF 25

SALMON 25

SEAFOOD 28
(SHRIMP, SCALLOP, SQUID,
SALMON AND WHITE FISH)

MISO BLACK COD
28

TONKATSU
22

CHICKEN KATSU
22

SUSHI BAR ENTRÉES

SERVED WITH MISO SOUP AND SALAD
APPETIZERS OF THE DAY

SUSHI SHINAGAWA 35
10 PC ASSORTED FISH AND A TUNA ROLL

SASHIMI SHINAGAWA 45
16 PC ASSORTED FISH

SUSHI/SASHIMI DINNER 50
6 PC SUSHI/10 PC SASHIMI AND ONE
CHEF'S CHOICE ROLL

CHIRASHI 30
12 PC ASSORTED FISH

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CHEF SPECIALS

SHINAGAWA FUSION RICE BALL (FOR 2) 68

*MIYAZAKI BEEF, LOBSTER, SALMON, CHICKEN, WHITE FISH
AND KING CRAB SERVED WITH CHEF'S SPECIAL SAUCE*

LOBSTER 35

*LOBSTER TAIL, CUSTOMER'S CHOICE OF COOKING STYLE
(GRILLED, TEMPURA OR TERIYAKI)*

KING CRAB 45

*KING CRAB LEG, CUSTOMER'S CHOICE OF COOKING STYLE
(GRILLED, TEMPURA, TERIYAKI)*

**SHABU SHABU 32

SIRLOIN SERVED WITH TOFU AND VEGETABLES

**SUKIYAKI 32

SIRLOIN SERVED WITH TOFU AND VEGETABLES