

MENU & PRICELIST

PARTY OF 6 WILL AUTOMATICALLY
18% GRATUITY ADD TO YOUR CHECK
.

OTORO

Happy Hour

Mon-Thu 4PM-7PM
Fri-Sun 12PM-6PM

$6.75 O-Toro Cocktails

★ O-toro Special Daily Cocktail
★ Shot of your Choice:
Gin, Vodka,
Tequila, Rum
(Add any side back $2)
★ Kieu Hoang Red Wine
★ House Hot Sake





$6.25 Appetizers

Garlic Fries
Sweet Potato Fries
Crispy Calamari
Veggie Tempura
Veggie Egg Rolls
Stuffed Jalapenos
Stuffed Mushrooms
DF Gyoza
Spicy Wings
Wakame Salad
House Salad
Sesame Balls

Happy Rolls

$10

J Street Roll
22nd Street Roll
Crunch Roll
Spider Roll
Volcano Roll
Fuji Roll
Kyoto Roll
Tokyo Roll

$9

Salmon Avocado Roll
Cali Roll
Spicy Tuna Roll
Spicy Salmon Roll
Shrimp Tempura Roll
Rock N Roll
Veggie Tempura Roll

$3 Sushi

(per piece)



Salmon
Hamachi
Tuna
Escolar
Spicy Tuna
Spicy Salmon
Snow Crab
Tamago
Inari
Wakame
Saba
Albacore
Unagi
Ebi





OTORO

O-Toro Midtown
2131 J St, Sacramento, CA 95816
(916) 661-5129
otoromidtown.com

Happy Hour for Dine-In Only.
NO Substitutions. Party of 5+ will automatically include 18% gratuity. Can not be combined with other discounts or offers.

BEVERAGES

SOFT DRINKS

COKE (IN CAN) | $3.00

DIET COKE (IN CAN) | $3.00

SPRITE (IN CAN) | $3.00

GINGER ALE | $3.00

GINGER BEER | $4.95

SPARKLING WATER | $3.00

BOTTLED WATER | $2.00

ICED TEA (FREE REFILL) | $5.00

HOT TEA (FREE REFILL) | $3.50

RAMUNE | $4.50

DR. PEPPER | $3.00

LEMONADE | $4.95

ICED GREEN TEA | $5.95

STRAWBERRY LEMONADE | $5.95

MANGO LEMONADE | $5.95

SHIRLEY TEMPLE | $5.95

COFFEE (HOT/COLD) | $4.95

THAI TEA | $5.95

ORANGE JUICE | $4.95

CRANBERRY JUICE | $4.95

APPLE JUICE | $4.95

GINGER HONEY TEA | $5.95

LEMON HONEY TEA | $5.95



BEERS

BEERS

ASAHI (SMALL) | $6.00

ASAHI (LARGE) | $11.00

ASAHI (BLACK) | $7.00

SAPPORO (SMALL) | $6.00

SAPPORO (LARGE) | $11.00

ORION (SMALL) | $6.00

ORION (LARGE) | $11.00

KYOTO IPA | $7.50

LAGUNITAS IPA | $7.00

BUD LIGHT | $5.00

SAKE BOMB | $6.00

YUZU BOMB | $8.50

OYSTER OR SCALLOP SHOOTER | $7.95

YUZU WINE | $9.50

MODELO | $6.00



DRAFT BEER

805 | **GLASS**: $7.50 **PITCHER**: $25.00

KIRIN | **GLASS**: $7.50 **PITCHER**: $25.00

TRACK 7 | **GLASS**: $8.00 **PITCHER**: $28.00

SAPPORO | **GLASS**: $7.50 **PITCHER**: $25.00

ASAHI | **GLASS**: $7.50 **PITCHER**: $26.00

SAC ALWAYS HAZY | **GLASS**: $8.50 **PITCHER**: $30.00

SPACE DUST | GLASS: $8.00 PITCHER: $30.00

PHANTOM | GLASS: $8.00 PITCHER: $30.00

SAKE

HOT SAKE | **SMALL** - $9.00 **LARGE** - $15.00
crisp and comfortably dry

HAKUTSURU JUNMAI DRAFT (180ML) | $15.00
pure and refreshing, slightly dry

SCB ORGANIC NAMA SAKE (300ML) | $26.00
natural, fresh, mild and smooth

SCB MIO SPARKLING SAKE (300ML) | $25.00
refreshing, fruity and unique sweet aroma

KIKUSUI PERFECT SNOW (300ML) | $25.00
sweet and rich, yet crisp and dynamic

SCB NIGORI SILKY MILD (375ML) | $20.00
sweet, rich body and mild aroma

KIKU MASAMUNE KOUJO JUNMAI (180ML) | $15.00
fruity, textured, round and smooth

JMDGJ DASSAI 45 (300ML) | $26.00
clean, soft, subtle taste and well-balanced aroma of mild sweetness

JMDGJ DASSAI 45 (720ML) | $70.00
clean, soft, subtle taste and well-balanced aroma of mild sweetness

HANA AWAKA SPARKLING FLOWER | $23.00
refreshing, fizzy, low-alcohol, light, pleasant and bubbly sake

HANA AWAKA SPARKLING PEACH | $23.00
refreshing with lively hints of peach, and melt in your mouth sweetness

JUNMAI GINJO | $25.00
can be fruity and fresh to ricey and dry

YUKI NIGORI | $26.00
cloudy and all-natural fruit flavor

KYOTO JUNMAI | $26.00
a very refined sake with flavors and aromas that are subtle and soothing

KIKUSUI FUNAGUCHI GOLD | $15.00
rich sweet flavor with honey and yeasty tones, goes well with spicy food

OZEKI IKEZO SPARKLING PEACH JELLY | $12.00
refreshing and mouthwatering with a hint of peach flavor

OZEKI IKEZO SPARKLING YUZU JELLY | $12.00
with a relaxing taste and the pleasant aroma of natural yuzu juice

KIKUSUI JUNMAI GINJO | $25.00
has a slightly fruity nose with hints of citrus and persimmons

KIKUSUI FUNAGUCHI SPARKLING SAKE | $25.00
extra-rich undiluted sparkling sake with refreshing Funaguchi flavor



COCKTAILS

COCKTAILS



MARGARITA | $14.00
tequila, orange liqueur, and lime juice, served with salt on the rim

MARGARITA SPECIALS | $14.00
choose you favorite: peach, watermelon, pineapple jalepeno, strawberry, mango



PEACH MARGARITA
WATERMELON MARGARITA
PINEAPPLE JALAPENO MARGARITA
STRAWBERRY MARGARITA
MANGO MARGARITA



CADILLAC MARGARITA | $16.00
tequila, Grand Marnier liqueur, lime juice, simple syrup, sea salt

GIMLET | $14.00
a classic cocktail featuring gin and lime juice



MAI TAI | $14.00
200 ml - rum, Curaçao liqueur, orgeat syrup, and lime juice

STRAWBERRY RUM JOB | $14.00
200 ml - cocktail

SPARKLING JPOP GRAPEFRUIT | $12.00
350 ml - cocktail



MOSCOW MULE | $13.00
vodka, spicy ginger beer and lime juice, garnished with lime

BUTTERFLY EFFECT | $14.00
lemon vodka, falernum liqueur, green Chartreuse, and lemon juice

ADIOS MF | $15.00
vodka, rum, tequila, gin, sour mix

OLD-FASHIONED | $14.00
sugar with bitters, whiskey, orange twist or zest, cherry



LONG ISLAND | $15.00
vodka, tequila, light rum, triple sec, gin, and a splash of cola

TOKYO TEA | $15.00
triple sec, gin, melon liqueur, vodka, club soda, rum

LEMON DROP | $14.00
vodka, lemon juice, triple sec, simple syrup

COCKTAILS

COCKTAILS



MOJITO | $14.00
white rum, sugar, lime juice, soda water, and mint



MOJITO SPECIALS | $14.00
flavors: lychee, watermelon, strawberry, mango

MARTINI | $14.00
flavors: lychee, pink honey, apple, regular



PINK HONEY MARTINI | $15.00
vodka, cranberry juice, sour mix, honey liqueur

DIRTY MARTINI | $14.00
gin, vermouth and a splash of olive juice

LYCHEE MARTINI | $14.00
vodka, lychee liqueur, and lime juice



ESPRESSO MARTINI | $16.00
Vodka, Godiva liquor, simple syrup, espresso, chocolate syrup, chocolate cookie

TEQUILA SUNRISE | $15.00
tequila, orange juice, and grenadine syrup

SEX ON THE BEACH | $15.00
vodka, peach schnapps, orange juice and cranberry juice



BLOODY MARY | $15.00
vodka, tomato juice, and other spices

BLACK SUPERMAN | $15.00
gin, rum, triple sec, vodka, Blue Curaçao

PALOMA | $14.00
tequila, lime juice, and a grapefruit-flavored soda, lime wedge



MIDORI SOUR | $15.00
Midori liqueur, vodka, fresh citrus, and a splash of seltzer

SPARKLING JPOP PEACH | $12.00
350 ml - cocktail

MIDORI SOUR | $14.00

WINES

PLUM WINE

CHOYA PLUM WINE | **GLASS**: $9.50 **BOTTLE**: $38.00
SPARKLING PLUM WINE | **BOTTLE**: $11.00

RED BOGLE WINE

MERLOT | **GLASS**: $9.50 **BOTTLE**: $36.00
CABERNET | **GLASS**: $9.50 **BOTTLE**: $36.00
PINOT NOIR | **GLASS**: $9.50 **BOTTLE**: $36.00
PINOT GRIGIO | **GLASS**: $9.50 **BOTTLE**: $36.00
EARTHQUAKE CABERNET | **GLASS**: $15.00 **BOTTLE**: $58.00

WHITE BOGLE WINE

CHARDONNAY | **GLASS**: $9.50 **BOTTLE**: $36.00
SAUVIGNON BLANC | **GLASS**: $9.50 **BOTTLE**: $36.00





APPETIZERS & STARTERS

EDAMAME | $7.50
Japanese soybeans (sauteed with steam bean)

SPICY EDAMAME | $12.00
Japanese soybeans (sauteed with spicy garlic sauce)

PEPPERFIN | $19.95 *
albacore, shredded daikon, jalapeño, ponzu, and sriracha (6 piece)

MIXED TEMPURA | $13.00
assorted vegetables and one piece of shrimp tempura batter fried (6 piece)

SHRIMP TEMPURA | $14.00
shrimp tempura batter fried (5 piece)

VEGETABLE TEMPURA | $10.00
6 assorted vegetables tempura batter fried

AGEDASHI TOFU | $9.00
deep-fried tofu with tempura sauce

TUNA POKE | $19.00 *
tuna, avocado, mango, onions, wakame, tobiko, dressed with poke sauce and sesame seeds

BBQ ALBACORE | $19.00 *
BBQ grilled albacore with Otoro's signature BBQ sauce, topped with spicy mayo, unagi sauce, and sesame seeds (5 piece)

SHE SO TUNA | $19.00 *
tuna, mango, onion, unagi sauce, white sauce, on top of tempura shiso leaf, topped with tobiko and green onion



SIX HALF-SHELL OYSTERS | $25.00 *
topped with ponzu, green onions, sriracha, and tobiko, served raw

GYOZA | $8.00
six pan-fried or deep-fried pot stickers

VEGGIE GYOZA | $8.50
six pan-fried or deep-fried pot stickers

SUNOMONO SALAD | $7.50
cucumber salad with sesame seeds

SEAFOOD SUNOMONO SALAD | $16.00
Ebi, Ika, tako and cucumber salad

WAKAME SALAD | $8.00
seaweed salad

GARLIC SALMON | $19.00 *
salmon sashimi and avocado with crunchy garlic and house sauce (6 piece)

TEPPANYAKI ALBACORE | $21.00 *
teppan sizzling albacore, onion, asparagus with ponzu and spicy mayo (5 piece)

AVOCADO LOTUS | $17.00 *
spicy tuna wrapped avocado, unagi sauce, spicy mayo, green onion, and tobiko, served with tortilla chips



Vegan/Vegetarian
Spicy
* Served raw, undercooked, or may contain raw or undercooked ingredients.

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.

**A check can be split up to 4 payments max.

APPETIZERS & STARTERS

CHICKEN KARAAGE | $10.00
Japanese-style deep-dried chicken

CRISPY CHICKEN WINGS | $12.00
Japanese-style deep-dried 5-piece chicken wings

STUFFED MUSHROOMS | $12.00
6 pieces of mushrooms stuffed with snow crab, cream cheese, and green onions, deep-fried and topped with garlic mayo, teriyaki sauce, and sesame seeds

TAKOYAKI | $11.00
5 pieces octopus balls topped with pickled red ginger, bonito flakes, Japanese mayo, and Takoyaki sauce

HAMACHI KAMA | $19.00
seasoned and grilled yellowtail collars

SALMON KAMA | $17.00
seasoned and grilled salmon

SESAME CHICKEN | $13.00
deep-fried chicken cutlet with teriyaki sauce and sesame seeds

TUNA TATAKI | $19.00 *
lightly seared tuna and served rare with a citrus-based soy sauce

HOUSE SALAD | $7.95

RICE | $3.00

SOFT-SHELL CRAB | $14.00
deep-fried soft-shell crab served with Japanese-style tempura sauce

GESO | $11.00
seasoned and deep-fried squid legs

STUFFED JALAPEÑOS | $12.00
6 pieces of jalapeños stuffed with snow crab, cream cheese, and green onions, deep-fried and topped with spicy mayo, teriyaki sauce, and sesame seeds

CHICKEN KATSU | $13.00
panko fried chicken cutlet with a side of katsu sauce

BEEF TERIYAKI | $13.00
grilled beef with teriyaki sauce

SALMON TERIYAKI | $14.00
grilled salmon with teriyaki sauce

CHICKEN TERIYAKI | $12.00
grilled chicken with teriyaki sauce

CRISPY CALAMARI | $10.00
seasoned and deep-fried squid

BBQ SQUID | $16.00
seasoned and grilled squid

VEGGIE EGGROLL | $8.50
4 piece

MISO SOUP | $3.95

Vegan/Vegetarian
Spicy
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ENTRÉES

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ALL ENTRÉES ARE SERVED WITH *MISO SOUP, SALAD, AND RICE.

*Miso Soup is served for DINE-IN ONLY.

CHICKEN TERIYAKI | $24.00
grilled chicken with teriyaki sauce

SALMON TERIYAKI | $28.00
grilled salmon with teriyaki sauce

BEEF TERIYAKI | $26.00
grilled sliced ribeye beef with teriyaki sauce and sesame seeds

TOFU TERIYAKI | $23.00
deep-fried tofu veggie with teriyaki sauce

SABA SHIOYAKI | $24.00
salt grilled mackerel

TONKATSU | $25.00
panko fried pork cutlet with a side of katsu sauce

CHICKEN KATSU | $25.00
panko fried chicken cutlet with a side of katsu sauce

SESAME CHICKEN | $25.00
deep-fried chicken cutlet with teriyaki sauce and sesame seeds

MIXED TEMPURA | $26.00
4 pieces of shrimp and assorted vegetable tempura with a side of tempura sauce








BENTO BOX

Includes: soup, salad and rice

LUNCH $20.99 - 12PM - 3PM

DINNER $26.99 - ALL DAY

CHOOSE TWO DIFFERENT ITEMS

1. GYOZA
2. WAKAME SALAD
3. SUNOMONO
4. D/F TOFU
5. VEGGIE EGGROLL
6. CHICKEN KARAAGE
7. CHICKEN TERIYAKI
8. SESAME CHICKEN
9. CHICKEN KATSU
10. PORK KATSU
10. BEEF TERIYAKI
11. VEGGIE TEMPURA
12. SHRIMP TEMPURA
13. MIX TEMPURA
14. SABA SHIOYAKI
15. SALMON TERIYAKI
16. CALI ROLL
17. MIXED NIGIRI
18. MIXED SASHIMI

NOODLES

TONKOTSU RAMEN / UDON | $16.00
BBQ pork, seasoned egg, steamed cabbage, green onions, and sweet corn, in a pork-based noodle soup

BLACK GARLIC TONKOTSU RAMEN / UDON | $17.00
BBQ pork, seasoned egg, steamed cabbage, green onions, sweet corn, in black garlic pork-based noodle soup

OTORO SPICY RAMEN / UDON | $17.00
BBQ pork, seasoned egg, steamed cabbage, green onions, sweet corn, in spicy pork-based noodle soup



SHOYU RAMEN / UDON | $16.00
BBQ pork, seasoned egg, steamed cabbage, green onions, bamboo shoots, and soy sauce noodle soup

MISO RAMEN / UDON | $16.00
BBQ pork, seasoned egg, steamed cabbage, green onions, bamboo shoots and soy bean paste noodle soup



CHICKEN UDON / RAMEN | $16.00
chicken, green onions, bamboo shoots and sesame seeds in soy sauce udon soup

BEEF UDON / RAMEN | $17.00
beef, green onions, bamboo shoots, in soy sauce udon soup

VEGETABLE YAKI UDON / RAMEN | $16.00
stir-fried udon or ramen noodles with assorted vegetables, green onions, and sesame seeds (no soup)



TEMPURA UDON / RAMEN | $16.00
green onions and soy sauce ramen or udon noodle soup, served with mixed tempura on the side (4-piece veggie tempura and/or 1-piece shrimp)

BEEF YAKI UDON / RAMEN | $17.00
stir-fried udon or ramen noodles with beef, assorted vegetables, green onions, and sesame seeds (no soup)



CHICKEN YAKI UDON / RAMEN | $16.00
stir-fried udon or ramen noodles with chicken, assorted vegetables, green onions, and sesame seeds (no soup)



VEGGIE RAMEN / UDON | $16.00
Udon or ramen noodles with cabbage, tofu, Broccoli, Bamboo, Corn, Green onions

DONBURI

ALL DONBURI ARE SERVED WITH *MISO SOUP.

*Miso Soup is served for DINE-IN ONLY.

SAKE DONBURI | $28.00 *
7 pieces of salmon sashimi over sushi rice

TEKKA DONBURI | $30.00 *
7 pieces of tuna sashimi over sushi rice

GYUDON | $19.00
beef and onions simmered with housemade sauce and sunny side-up egg over rice

UNAGI DONBURI | $29.00
7 pieces of baked freshwater eel with teriyaki sauce over rice

OYAKODON | $17.00
chicken, egg, and onions simmered together with sweet soy sauce over rice

KATSUDON | $17.00
panko fried pork cutlet, egg, and onions simmered together with sweet soy sauce over rice

CHICKEN KATSUDON | $17.00
panko fried chicken cutlet, egg, and onions simmered together with sweet soy sauce over rice

HAMACHIDON | $29.00 *
7 pieces of fresh yellow tail sashimi over sushi rice

CHIRASHI | $35.00 *
10 pieces of assorted chef choice sashimi over sushi rice

CHICKEN TERIYAKI | $16.00
grilled chicken with teriyaki sauce over rice

CHICKEN FRIED RICE | $15.00

BEEF FRIED RICE | $16.00

VEGETABLE FRIED RICE | $14.00

OTORO ROLLS

VOLCANO | $17.00
spicy tuna, cream cheese, jalapeños, deep-fried and then topped with spicy mayo, sriracha, green onion, and sesame seeds

SPIDER KING | $20.00
deep-fried soft-shell crab, cucumber, topped with unagi, spicy mayo, and ikura

ORANGE BLOSSOM | $19.00
spicy salmon, cucumber, and lemon, topped with avocado, salmon, spicy mayo, garlic mayo, green onion, and tobiko

FRESH | $23.00
tuna, hamachi, salmon, and steamed shrimp. No sauce

KRAKEN | $19.00
tempura asparagus, spicy tuna, topped with salmon, house sauce, and tempura flakes

SUMMER | $24.00
assorted sashimi, crab salad, kaiware, avocado, wrapped in seaweed and cucumber skin, topped with white sauce, and served with a side of ponzu

BITER | $19.00
spicy crab salad, shrimp tempura, topped with avocado, salmon, lemon, jalapeños, sriracha, spicy ponzu, daikon, and chili powder

DRAGON | $18.00
shrimp tempura, cucumber, topped with avocado, unagi, and sesame seeds

LION KING | $19.00
California roll topped with salmon, cream, baked and then topped with sauce, green onion, and sesame seeds

GODZILLA | $19.00
crab salad, cream cheese, avocado, deep-fried and then topped with spicy tuna, spicy mayo, tobiko, green onion, and sesame seeds

SCORPION | $19.00
shrimp tempura, spicy tuna, topped with torched albacore, jalapeños, spicy mayo, sriracha, green onion, and tobiko

SUNBURNT | $19.00
shrimp tempura, spicy tuna, crab salad, topped with torched scallops, spicy mayo, garlic mayo, green onion, and tobiko

22ND STREET | $18.00
shrimp tempura, spicy tuna, topped with salmon, spicy mayo, sriracha, green onions, and tobiko

SACRAMENTO | $22.00
fried onion, jalapeños, spicy tuna, topped with avocado, sashimi, spicy mayo, and masago

ZIG ZAG | $20.00
deep-fried soft-shell crab, mixed together with avocado, tobiko, ziggy sauce, and then wrapped in soy wrap

HONEY | $18.00
shrimp tempura, crab salad, cream cheese, wrapped in nori, deep-fried, topped with garlic mayo, and arare

ONE PUNCH | $20.00
spicy tuna, crab salad, shrimp tempura, topped with walu, spicy mayo, garlic mayo, sriracha, and tempura flakes

SALMON SKIN | $16.00
deep-fried salmon skin, cucumber, kaiware, bonito flakes, green onions, tobiko topped with sauce and sesame seeds

Vegan/Vegetarian
Spicy
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OTORO ROLLS

OTORO | $28.00 *
negitoro, shiso, topped with maguro, ikura, yuzu kosho, and kizami wasabi

J STREET | $18.00 *
shrimp tempura, crab salad, topped with salmon, white sauce, green onion, and tobiko

GREEN FAIRY | $19.00 * 🌶
shrimp tempura, jalapeños, topped with spicy crab salad, avocado, spicy mayo, garlic mayo, tempura flakes, green onion, and tobiko

ROCK N ROLL | $17.00 (DF) 🌶
crab salad, avocado, cream cheese, deep fried, eel sauce, spicy

SAKURA BLOSSOM | $20.00 *
crab salad, shrimp tempura, wrapped in soy wrap, topped with scallop, avocado, spicy mayo, tobiko, and bonito flakes

DOUBLE TUNA ROLL | $19.00 *
spicy tuna, cucumber, shrimp tempura, avocado, tuna, spicy mayo, eel sauce, tobiko, onion

MIDTOWN | $20.00 * 🌶
spicy tuna, cucumber, topped with hamachi, jalapeños, avocado, spicy mayo, garlic mayo, green onions, and sesame seeds

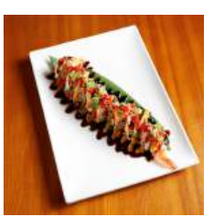
MANGO MADNESS | $19.00 * 🌶
shrimp tempura, avocado, topped with crab salad, mango slice, mango sauce, and chili powder

CHERRY BLOSSOM | $19.00 * 🌶
spicy tuna, cucumber, cream cheese, topped with avocado, tuna, spicy mayo, garlic mayo, green onion, and tobiko

SUNNY | $20.00 *
fried asparagus, crab salad, wrapped in soy wrap, and topped with avocado, seared tuna, garlic mayo, torched, green onion, masago, and arare

ALOHA | $18.00 * 🌶
spicy tuna, shrimp tempura, topped with salmon, garlic mayo, torched, and dried shredded pork

BROADWAY ROLL | $19.00 *
shrimp tempura, spicy salmon, avocado, 3 sashimi, house sauce, tobiko







Temaki available (ask the server for details)
Vegan/Vegetarian
Spicy
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MAKI ROLLS

TEKKA MAKI | $8.50 *
small tuna roll

KAPPA MAKI | $7.00 * V
small cucumber roll

SAKE MAKI | $8.50 *
small salmon roll

AVOCADO MAKI | $7.00 V
small avocado roll

NEGIHAMA MAKI | $9.00 *
small hamachi and green onion roll

OSHINKO MAKI | $7.00
yellow daikon

HAND ROLLS

AVOCADO | $5.50
AVOCADO SALMON | $8.00
AVOKYU | $6.00
CALI | $7.00
KAPPA | $5.50
NEGIHAMA | $8.50
PHILA | $8.50
SAKE | $7.50
SALMON SKIN | $8.00
SHRIMP TEMPURA | $7.00
SPICY TUNA | $7.00
SPIDER | $8.00
TEKA | $8.00
SCALLOP | $8.00
SPICY SCALLOP | $8.50
ZIG ZAG | $9.50
UNAGI | $9.00

V Vegan/Vegetarian
Spicy
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SIMPLE ROLLS

SPICY TUNA ROLL | $9.00

RAINBOW ROLL | $17.00

SPIDER ROLL | $15.00

PHILADELPHIA | $14.00

CRUNCH | $14.00

AVOCADO SALMON | $13.00

AVOKYU | $8.00

SHRIMP TEMPURA | $13.00

CALIFORNIA | $9.50

VEGGIE ROLLS

WONDER | $17.00
steamed asparagus, jalapeños, and cucumber, topped with avocado, mango, kaiware, and chili powder

EVERGREEN | $18.00
Fried Green Onion, Fried Yam, Fried Carrots, Soy Wrap, top with Avocado, Onion, Masago Arare

FUTOMAKI | $17.00
pickled radish, shiitake mushroom, tamago, cucumber, and kanpyo

TEMPURA VEG ROLL | $16.00
tempura, yam, carrot, asparagus, unagi sauce, sesame seed

TOFU KING ROLL | $16.00
steam asparagus, carrot, yam, cucumber, tofu skin, sesame seed

VEGGIE ROLL | $16.00

Vegan/Vegetarian
Spicy
Served raw, undercooked, or may contain raw or undercooked ingredients.

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.

NIGIRI

NIGIRI

SOLD PER PIECE

AMAEBI | $8.00 *
sweet prawn

EBI | $3.00
cooked shrimp

HAMACHI | $5.00 *
yellowtail

HOTATE | $7.00 *
scallop

SABA | $4.00 *
mackerel

IKA | $5.00 *
squid

INARI | $3.00
fried tofu skin

WALU | $5.00 *
escolar

SHIRO MAGURO | $5.00 *
albacore tuna

MAGURO | $5.00 *
tuna

SAKE | $4.00 *
salmon

SMOKED SAKE | $5.00 *
smoked salmon

TOBIKO | $4.00 *
flying fish roe

IKURA | $6.00 *
house cured salmon roe

TAMAGO | $3.50
Japanese egg omelette

UNAGI | $5.00
fresh water eel

TAKO | $4.00
octopus

OTORO | $8.00 *
fatty tuna

CHUTORO | $7.00 *
medium fatty tuna

SAKE TORO | $6.50 *
salmon belly

NEGITORO | $7.00 *
chopped fatty tuna

NAMA HOTATE | $7.00 *
Japanese scallop

WAGYU | $10.00 *
A5 Japanese wagyu beef

JP UNI | $13.95 *
japanese sea urchin

ALL NIGIRI HAVE JAPANESE SASHIMI OPTION

* Served raw, undercooked, or may contain raw or undercooked ingredients.

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**A check can be split up to 4 payments max.

SASHIMI

ASSORTMENTS

MIXED SASHIMI | $39.00

ten pieces of Chef choice mixed sashimi

SUSHI COMBO | $47.00

ten pieces of Chef choice nigiri

SUSHI COMBO | $24.00

five pieces of Chef choice nigiri

SASHIMI DELUXE | $70.00

twenty pieces of Chef choice sashimi

SALMON SASHIMI
5PC $18 | 10PC $35 | 15PC $50 | 20PC $65

HAMACHI SASHIMI
5PC $19 | 10PC $36 | 15PC $50 | 20PC $65

TUNA SASHIMI
5PC $19 | 10PC $36 | 15PC $50 | 20PC $65

** FOR FRESH SPECIAL FISH, PLEASE CHECK WITH YOUR SERVER.

DESSERTS

DESSERTS

MOCHI ICE CREAM | $5.00

Pick 2 flavors from: vanilla, strawberry, chocolate, mango, green tea, and red bean



NEW YORK CHEESECAKE | $6.00

cheesecake served with whipped cream and chocolate syrup

DEEP FRIED CHEESECAKE | $8.00

TAIYAKI | $6.50

Japanese fish-shaped cake filled with ice cream. Flavor choices: red bean, strawberry, green tea, and brown sugar boba

SESAME BALL | $5.00





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