

おはよう  
おはよう  
おはよう

# A LA CARTE - STARTERS

## House Favorites オススメ

<b><u>Edamame</u></b>	4
lightly flavored with salt	
<b><u>Garlic Edamame</u></b>	6
sautéed with garlic butter	
<b><u>Poke Tacos (3pcs)</u></b>	10.5
poke and Krab in crispy wonton shells	
<b><u>Baked Lobster on Avocado</u></b>	9
lobster mix baked w/ creamy sauce on 1/4 of an avocado	
<b><u>Oyster on Half Shell (2pcs)</u></b>	8
fresh oysters with ponzu	
<b><u>Jalapeno Kickers (6pcs)</u></b>	9
jalapeno tempura stuffed w/ cream cheese & spicy tuna	
<b><u>Ahi Poppers (3pcs)</u></b>	7.5
crispy rice with spicy tuna and jalapeno	
<b><u>Salmon Special (5pcs)</u></b>	12
salmon sashimi, krab & avo wrapped in soy paper w/ ponzu	
<b><u>Ahi Tots (5pcs)</u></b>	9
tempura style w/ tuna, cream cheese & avo wrapped in seaweed	
<b><u>Deep Fried Soft Shell Crab</u></b>	10.5
whole soft shell crab with ponzu	
<b><u>Salmon Tar Tar</u></b>	14
salmon with avo, tar tar sauce, sp mayo, scallion, smelt egg on wonton chips	
<b><u>Ponzu Marinated Salmon Skin</u></b>	5.5
fried salmon skin w/ sliced sweet onion	



Salmon Special



Poke Tacos

## Cold Dishes つめたい

<b><u>Sunomono</u></b>	5
pickled persian cucumber salad, "tosazu" vinaigrette	
<b><u>Seaweed Sunomono</u></b>	7
assorted seaweed mix	
<b><u>Snow Crab Sunomono</u></b>	12
snow crab on top of sunomono	
<b><u>Natto Boy Special</u></b>	9
fermented soybeans, w/ tuna, quail egg & green onion	
<b><u>Poke 'n' Chips (6pcs)</u></b>	14
ahi poke with wonton chips, eel sauce & sp mayo	
<b><u>Spicy Tuna Nachos (4pcs)</u></b>	8
spicy tuna with chopped onion, eel sauce & sp mayo	

## Hot Dishes あたたかい

<b><u>Umami Brussel Sprouts</u></b>	8
sautéed with umami soy, topped w/ bonito flakes	
<b><u>Sauteed Shishito Peppers</u></b>	8
sauteed w/ umami soy, topped w/ bonito flakes	
<b><u>Baked Scallop</u></b>	9
scallop, krab and rice baked with creamy sauce	
<b><u>Agedashi Tofu</u></b>	6
potato starch, flash fried, w/ dashi & bonito flakes	
<b><u>Baked Green Mussels (3pcs)</u></b>	8
baked w/ krab and creamy sauce	
<b><u>Gyoza (4pcs)</u></b>	6
deep fried potstickers	
<b><u>Shrimp Pop (2pcs)</u></b>	6
fried panko crusted shrimp on skewers	
<b><u>Vegetable Egg Rolls (4pcs)</u></b>	8
deep fried served w/ chili sauce	
<b><u>Squid Fitti</u></b>	10.5
battered and deep fried, onion ponzu	
<b><u>Chicken Kara-age</u></b>	10
marinated & fried bite-sized chicken	
<b><u>Shrimp Shumai (5pcs)</u></b>	10
steamed dumplings with dijon mustard	

# A LA CARTE

## Tempura 天ぷら

<b>Shishito Tempura</b>	10
crispy tempura style w/ spicy mayo	
<b>Shrimp Tempura (3pcs)</b>	7.5
tempura battered shrimp	
<b>Veggie Tempura</b>	9
carrot, onion, asparagus, potato & shishito	
<b>Assorted Tempura</b>	12
mix of 2 shrimps and veggies	

## Grilled Dishes 焼き物

<b>Grilled Chilean Sea Bass</b>	17
marinated with soy sauce base sauce	
<b>Grilled Miso Black Cod</b>	15
miso marinated and grilled	
<b>Chicken Teriyaki</b>	13
6oz. thigh meat, house teriyaki sauce w/ small side of rice	
<b>Salmon Teriyaki</b>	15
6oz. house teriyaki with small side of rice	
<b>Grilled Yellowtail Kama</b>	18
grilled cheek with salt & ponzu	
<b>Grilled Salmon Kama</b>	12
grilled cheek with salt & ponzu	
<b>Grilled Red Snapper Kama</b>	10
grilled cheek/head with salt & ponzu	

## Soup 汁物

<b>Miso Soup</b>	3
<b>Udon Noodle Soup</b>	8
thick udon noodle w/ shoyu dashi soup	

## Salad サラダ

<b>House</b>	4
green leaf lettuce w/ ginger dressing	
<b>Salmon Skin Salad</b>	12
salmon skin and bonito flakes on green leaf	
<b>Sashimi Salad</b>	18
assorted sashimi on green leaf	
<b>Poke Salad</b>	16
Hawaiin poke on top of green leaf	

## Shooters シューター

<b>Oyster Shooter</b>	6
oyster, smelt egg, quail egg, ponzu	
<b>Ikura Shooter</b>	8
salmon egg, smelt egg, quail egg, ponzu	
<b>Uni Shooter</b>	12
sea urchin, smelt egg, quail egg, ponzu	
<b>Honeymoon Shooter</b>	15
all of the above in one shooter	

## Rice Bowls 丼ぶり

<b>Poke Bowl</b>	18
Hawaiin poke, avo. cucumber, krab. smelt egg on a bed of sushi rice	
<b>Chirashi Bowl</b>	22
variety of sashimi on a bed of sushi rice	
<b>Garlic Albacore Bowl</b>	17
albacore sashimi, garlic chips, onion ponzu on a bed of sushi rice	
<b>Eel Bowl "Una-Jyu"</b>	21
baked fresh water eel, avocado, cucumber, pickled daikon radish, and eel sauce on a bed of sushi rice	



Miso Black Cod



Chirashi Bowl



Oyster Shooter

# SUSHI & SASHIMI

## Omakase おまかせ

Omakase is a form of Japanese dining in which guests leave themselves in the hands of the chef and receive a meal that consists of the finest ingredients of the season.

### House Special Course

\$75~

special course includes soup, salad, side dish, cooked dish, 10pc of best nigiri of the day & dessert

### 5 Piece Nigiri

\$21

chef's best nigiri selection of 5  
\*miso soup & salad not included

### 10 Piece Nigiri

\$42

chef's best nigiri selection of 10, served with miso soup and salad

### 12 Piece Sashimi

\$43

12 pieces of the freshest cut of the day, served with miso soup, salad (ask for rice)

## Nigiri & Sashimi 握りと刺身

"nigiri" consists of a slice of raw fish over rice / "sashimi" refers to just slices of fresh fish  
2pc nigiri / 4 pc sashimi

<u>Bluefin Tuna</u>	9/18
<u>Bluefin Toro</u>	20/40
<u>Salmon</u>	7/14
<u>Salmon Belly</u>	8/16
<u>Yellowtail</u>	8/16
<u>Yellowtail Belly</u>	10/20
<u>Red Snapper</u>	7/14
<u>Squid</u>	4/8
<u>Shrimp</u>	4/8
<u>Amberjack</u>	9/18

<u>Halibut</u>	7/14
<u>Whelk Clam</u>	5.5/11
<u>Octopus</u>	6/12
<u>Albacore</u>	5/10
<u>Ocean Trout</u>	8/16
<u>Jumbo Scallop</u>	7/14
<u>Fresh Water Eel</u>	6/12
<u>Yellowfin Tuna</u>	5/10
<u>Snow Crab</u>	8/16
<u>Sea Urchin</u>	20/40

<u>Smelt Egg</u>	4/8
<u>Salmon Egg</u>	6/12
<u>Japanese Mackerel</u>	6/12
<u>Spanish Mackerel</u>	8/16
<u>Seared Tuna</u>	6/12
<u>Sweet Shrimp</u>	10/20
<u>Sea Bass</u>	7/14
<u>Tamago</u>	4/8
<u>Inari</u>	4/NA
<u>Natto</u>	5/NA

## Speciality Sashimi 特別刺身

### Baja Yellowtail Crudo

jalapeno and onion ponzu

18

### Halibut Usuzukuri

scallion, ponzu, and radish

16

### Scallop Carpaccio

Hokkaido scallop, yuzu-pepper, ponzu & olive oil

16

### Tuna Tataki

seared tuna, sauteed mushroom, & cream sauce

15

### Octopus Carpaccio

octopus sashimi, yuzu-pepper, ponzu & olive oil

14



Halibut Usuzukuri



Octopus Carpaccio

# ROLLS    ロール

\*8 pieces for cut rolls unless specified  
\* \$1 for soy paper

## Speciality Rolls    スペシャル

**Matsuri** 19  
sauteed shrimp, avo, cucumber, spicy mayo, tempura corn tossed in chili pepper on top

**Samurai** 16  
soft shell crab, krab, avo, cucumber w/ albacore, ponzu & mayo on top

**Hanabi** 16  
lobster, krab and avo, baked with cajun aioli \*5pcs

**Ninja** 14  
assorted fish, krab, asparagus, tempura style, green onion, ponzu, sesame oil \*no rice, 5pcs

**Sumo** 15  
burrito style, shrimp tempura, avo, cucumber, asparagus, spicy tuna, krab, w/ eel sauce & spicy mayo \*2pcs

**Daruma** 16  
CA roll w/ cajun tuna, onion ponzu, fresh wasabi & garlic chips on top

**Gojira** 18  
tempura style CA roll w/ spicy tuna, jalapeño slices & habanero sauce

**Fujiyama** 17  
salmon, cream cheese, cucumber w/ salmon, green leaf & miso sauce on top

**Umibe** 18  
lobster mix. shrimp tempura, cucumber w/ chopped scallop, smelt egg & eel sauce on top



Matsuri



Hanabi



Katana



Kabuki

**Katana** 18  
spicy tuna roll with yellowtail, jalapeño slices, onion ponzu & onion crisps on top

**Kabuki** 19  
snow crab, shrimp temp, avo, cucumber with salmon, tuna, green onion, mayo, & flying fish egg on top

**Maneki** 15  
lobster mix & cucumber w/ spicy albacore, green onion, bonito flakes, ponzu & sesame oil on top

**Shogun** 16  
spicy ytail & avo w/ spicy tuna, cucumber ring, cream sauce & ponzu on top

**Maya** 19  
sauteed shrimp, avo, shredded cabbage, pico de gallo, ponzu, spicy mayo & togarashi threads

**Money** 19/9  
cajun tuna, popcorn lobster, krab, avo, cucumber, soy paper, eel sauce

**Mokkori** 19/9  
shrimp tempura, spicy tuna, avo, cucumber, soy paper, eel sauce

**Lemi** 17/8  
asparagus, avo, sprouts, cucumber, gobo with salmon and lemon on top



Gojira



Daruma



Shogun



Fujiyama

---

# ROLLS ロール

---

## Classic クラシック

cut/hand

### California 7/5

krab, avo, cucumber

### Spicy Yellowtail 9/7

spicy yellowtail, cucumber & crispy onion

### Spicy Tuna/Alb./Salmon/Scallop 8/6

fish of choice, cucumber

### Vegetable 7/5

avo, cucumber, sprouts, gobo, asparagus

### Crunchy 13/9

shrimp tempura, krab, avo, cucumber

### Rainbow 16/NA

assorted sashimi on CA roll

### Spider 13/NA

deep-fried soft-shell crab, krab, sprouts, cucumber, gobo, ponzu

### Dragon 17/NA

baked eel and avo on crunchy roll

### Volcano 14/NA

krab, asparagus, scallop, baked

### Philadelphia 10/8

salmon, cream cheese, asparagus

### Salmon Skin 10/7

baked salmon skin, cucumber, sprouts, gobo, and bonito flakes

## Hoso Maki 細巻

"hoso-maki" literally translates to "skinny roll", and it is a traditional Japanese style roll with just one ingredient inside and seaweed on the outside.  
\*6 pieces per order

Tekka 8  
tuna

Kappa 3.5  
cucumber

Negi-Hama 9  
yellowtail, green onion

Negi-Toro 11  
fatty tuna, green onion

Toro-Taku 11  
fatty tuna, pickled daikon

Ume-Kyu 6  
pickled plum, cucumber

Kanpyo 4.5  
sweet dried gourd

---

# SIDES サイド

---

Fresh Wasabi 1

Jalapeno Slices 1

Avocado Slices (1/4) 2

Lemon Wedge 1

White Rice 2

Brown Rice 3

Sushi Rice 3

Tofu 2.5

---

# DESSERT デザート

---

Mochi Ice Cream 2  
ask your server for today's selection

Green Tea Cheesecake 6

# LUNCH ランチ

Served Until 14:30

## Combo セット

served with soup & salad

**Matsu Sushi Lunch** 22  
8pcs. chef's nigiri assortment

**Ta-Ke Sushi Lunch** 20  
tuna, salmon, shrimp, albacore, scallop, yellowtail, & 4pc. CA roll

**Ume Sushi Lunch** 18  
tuna, salmon, shrimp, albacore, inari, tamago, & 4pc. CA roll

**Sashimi Lunch** 20  
2pcs each of tuna, salmon, white fish, & albacore, (ask for rice)

**Temaki Lunch** 16  
pick 3 handrolls from: california , spicy tuna, crunchy, & salmon skin

**Speciality Roll Lunch** +3  
add soup and salad to your favorite original roll

### Where the Names Come From

The names "Matsu (Pine)", "Ta-ke (Bamboo)" and "Ume (Plum)" are traditionally used for ranking cuisine in Japanese restaurants  
The "three friends of harsh winter" represents promise and good fortune

#### "Matsu"

Pines are unpretentious trees and can adapt to many conditions. It is an evergreen tree and has a green color any time of the year. In Japan, matsu is considered the symbol of courage and longevity.

#### "Ta-Ke"

Bamboo is the fastest growing plant. Its shoots grow by an average of 70-80cm per day. Ta-Ke symbolizes eternal youth and flexibility.

#### "Ume"

Plum trees have been known to bloom in February to let people know the end of winter. It is celebrated as a protective charm against evil. The blossoms served as a samurai symbol. Ume are symbols of virtue and happiness

## Salad サラダ

served with soup

**Poke Salad** 16  
Hawaiin poke on green leaf

**Salmon Skin Salad** 12  
crispy salmon skin and bonito flake

**Sashimi Salad** 18  
assorted fish on green leaf

## Donburi 丼ぶり

served with soup & salad

"Donburi" is a Japanese "rice bowl" that consists of fish, meat, vegetables or other ingredients served over rice

**Poke Bowl** 18  
Hawaiin poke, avocado, cucumber, krab, smelt egg

**Garlic Albacore Bowl** 17  
albacore sashimi, crispy onion, garlic chips, onion ponzu

**Chirashi Bowl** 22  
variety of sashimi on a bed of sushi rice

**Eel Bowl "Una-Jyu"** 21  
baked fresh water eel, avocado, cucumber, pickled daikon radish, and eel sauce

**Chicken Teriyaki Bowl** 14  
grilled thigh meat and shredded cabbage, house teriyaki sauce

**Salmon Teriyaki Bowl** 16  
6oz. grilled fillet, shredded cabbage, house teriyaki sauce



Ta-Ke Sushi



Sashimi Lunch

# DRINKS 飲み物

## House Sake 日本酒

<u>Hot (small / large)</u>	5/9
<u>Cold (glass / btl 750ml)</u>	7/25

## Draft Beer ドラフト gls/pitcher

<u>Sapporo Premium</u>	6/17
<u>Asahi Super Dry</u>	7/20

## Cold Sake 日本酒 300mL / 720mL

<u>Onigoroshi "Demon Slayer"</u>	19/40
<u>Otoko-Yama "Man's Mountain"</u>	26/65
<u>Homare "Glory"</u>	16/NA
<u>Kurosawa "Dark Stream"</u>	20/NA
<u>Kikusui "Chrysanthemum"</u>	19/45
<u>* Kizakura (500 ml)</u>	26
<u>*Tatenokawa "Stream"</u>	NA/50
<u>*Kubota "Rice Field"</u>	24/NA

DRY ↑  
SMOOTH ↓

## Japanese Beer ビール sm/lg

<u>Sapporo Premium</u>	5/9
<u>Asahi Super Dry</u>	5/9
<u>Kirin Ichiban</u>	5/9
<u>Kirin Light</u>	5/NA
<u>Orion</u>	6/NA
<u>Echigo Koshihikari</u>	8/NA
<u>Flying IPA</u>	9/NA

## Unfiltered Sake にごり酒 375mL / 750mL

<u>Sho Chiku Bai</u>	16/30
<u>Yuki Peach</u>	20/NA
<u>Yuki Lychee</u>	20/NA

## Other その他

<u>CHOYA (gls)</u> Plum Wine	8
<u>CHOYA Sparkling (btl)</u> Sparkling Plum Wine (187 ml)	8

## White Wine 白ワイン gls/btl

<u>Chardonnay</u>	8/29
<u>Pinot Grigio</u>	7/25
<u>Sauvignon Blanc</u>	10/36

## Red Wine 赤ワイン gls/btl

<u>Cabernet</u>	7/25
<u>Pinot Noir</u>	10/36

## Non-Alcoholic ソフトドリンク

<u>Coke / Diet Coke /</u> <u>Sprite / Dr. Pepper</u>	3
<u>Perrier</u>	3
<u>Lemonade</u>	3
<u>Ice Tea* / Ice Green Tea*</u> *Free Refill	3
<u>Arnold Palmer</u>	4
<u>Shirley Temple</u>	4
<u>Ramune "Japanese Soda"</u>	4

Arigato  
ありがとう