

COLD APPETIZERS

Kumamoto Oyster Tataki *

Nisen Fish-N-Chip *

Dice Tuna, Mango,Caviar, Citrus Chili , Seaweed Crackers

White Tuna Truffle *

Truffle Peeling, Yuzu Soy

Tataki Tuna/Black Pepper Tuna *

Cucumber, Ponzu Sauce

Tuna Carpaccio *

Seared Cajun Style Tuna, Balsamic Vinegar, Truffle Oil

Crispy Rice Spicy Tuna *

Jalapeño, Black Caviar, Spicy Cream Aioli

Lobster Taco

Main Lobster, Ceviche Style

Yellowtail Jalapeño *

Thinly Sliced Yellowtail, Jalapeño, Cilantro, Yuzu Soy

Big EyesTuna Pizza*

Guacamole, Black Olives, Cilantro, Sundried Tomato, Jalapeño, Chives

King Crab Pizza Nisen Style

Crispy Tortilla, Guacamole, Spicy Creme Aioli, Flying Fish Roe, Scallions, Sesa,e Seeds

Toro Tartar *

Wasabi Dashi Soy, Caviar

Toro Sashimi Nisen Style *

Seared Blue Fin, Truffle Soy Sauce, Wasabi Aioli, Onion Chip

TEMPURA APPETIZERS

Vegetable Tempura

Chicken Tatsu-Age (Nuggets)

Deep Fried Chicken Nuggets, Kastu Sauce

Sweet Potato Fries

Shrimp or Chicken Tempura

Sesame Crusted Calamari

Sweet Chili Sauce

Soft Shell Crab Yaki

Garlic Butter Sauce

Rock Shrimp Tempura

Spicy Yuzu Aioli

HOT APPETIZERS

Edamame

Steamed Fresh Soy Bean, Sea Salt

Shishito Peppers

Grilled, Sea Salt Flake

Sautéed Baby Bok Choy

Garlic, Soy Sauce

Grilled Miso Eggplant

Japanese Eggplant, Sweet Miso Glaze

Shumai (Steamed Dumpling)

Shrimp / Wasabi Pork

Gyoza (Pan Fried Shrimp Gyoza)

Shrimp / Chicken / Vegetable

Kobe Sliders

Spicy Creame Aioli, Ketchup, American Cheese, Pickle Sweet Potato Fried

Chicken Yakitori

Chicken Skewer, Red Onion, Bell Pepper, Teriyaki

Kobe Beef Meat Ball

Teriyaki Glaze, Sweet Wasabi Aioli

Beef Negimaki

Beef Rolled Scallion, Teriyaki

Sautéed Cajun Filet Mignon

Baby Lamb Chop

Butter Teriyaki, Broccoli

Spicy Squid

Sautéed Japanese Squid, Vegetables, Spicy Sauce

Oyster Yaki

Sautéed Fried Oyster, Garlic Butter Sauce

Spicy Tuna Gyoza

Home Made Guacamole, Chili Aioli, Truffle

Black Cod Lettuce Cup

Yuzu Crème Fraiche, Kataifi Crisps, Butter Greens

Crispy Filo Dough Lobster Roll

Bean Sprouts, Scallions, Mango, Sweet Soy, Seaweed Salad

Miso Black Cod or Chilean Seabass

Sweet Miso Marinate

Blue Crab Quesadilla

Blue Crab Meat, Cream Cheese, Onion, Celery Spicy anchovy Sauce

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SOUPS

Nisen Miso Soup

Soybean , Tofu, Seaweed, Scallion

New Style Lobster Bisque

Spicy Lobter Seafood Miso Soup

SALADS

Garden Fresh Salad

Cello Lettuce, Tomato, Cucumber, Carrot, Ginger Dressing

Seaweed Salad

Japanese Green Seaweed Salad, Mixed Green

Avocado Salad

Fresh Cut Avocado, Garden Fresh Salad, Ginger Dressing

Tuna & Avocado Salad*

Chop Tuna, Avocado, Garden Fresh Salad, Ginger Dressing

Chicken Sweet Chili Glazed Salad

Arugula, Cashews, Bamboo Shoot, Mustard Ginger Vinaigrette

Warm Truffle Mushroom Salad

Mixed Green, Goat Cheese Quenelles, Parnish Chips

Lobster Salad

Craw Fish, Caviar, Crunch, Mustard, Aioli

Spicy Kani Salad

Crabmeat, Cucumber, Crunch, Caviar Spicy Cream Aioli

Nisen Spicy Fish Salad*

Cello Lettuce, Assorted Raw Fishes, Caviar, Crunch Spicy Cream Aioli

Summer Salad

Mixed Green, Cooked and Raw Fishes, Octopus, Shrimp, cucumber, Mango, Citrus Mustard Dressing

King Crab Salad

Alaskan King Crab, Cucumber, Crunch, Red Caviar, Aioli

Tuna Sashimi Salad *

Seared Black Pepper Tuna, Baby Green, Onion Soy Dressing served with miso soup or salad

Bento A

served with California roll, fried shumai, seaweed salad & choice of:

Teriyaki : Chicken / Beef / Salmon / Shrimp/ Beef Negimaki / Steamed Vegetable

Tempura: Shrimp / Chicken / Vegetable

Nisen Bento *

2 courses, served with fried shumai, seaweed salad & choice of:

1st - Sushi or Sashimi

2nd - Teriyaki: Filet Mignon * / Steak * / Chicken / Salmon / Shrimp / Beef Negimaki

Rock Shrimp / Tempura: Shrimp or Chicken

KITCHEN ENTRÉES

served with miso soup or salad

Roasted Organic Chicken

Sautee Baby Bokchoy, Mushroom, Fried Rice

Filet Mignon *

Broccoli, Baby Carrots, String Beans, Zucchini, Onions

Cajun Chilean Sea Bass

Sautee Baby Bokchoy, Wasabi Aioli

Miso Black Cod

Sweet Miso Glazed

Rack of Lamb *

Steamed Broccoli, Butter Teriyaki

Teriyaki

Chicken / Steak * / Beef Negimaki / Salmon / Shrimp

Teriyaki Combination (Choice of Two)

Chicken / Steak * / Salmon / Shrimp

Tempura

Chicken / Shrimp / Vegetable / Chicken Katsu

Yaki Udon / Soba / Fried Rice

Chicken / Steak / Shrimp / Vegetable

Side Fried Rice

Chicken / Steak / Shrimp / Vegetable

SUSHI ENTRÉES

served with miso soup or salad

Sushi Deluxe *

Sashimi Deluxe *

Nisen Sushi *

Nisen Sashimi *

Sushi & Sashimi *

Sushi & Sashimi For Two *

Sushi For Two *

Tekka/Salmon/Yellowtail Don *

Chirashi *

Maki Combo Platter *

Spicy Tuna, Yellowtail Scallion, California

California Platter

Three Way California Rolls

Hand Roll Platter *

Tuna, Yellowtail Scallion, Salmon, Eel & California

OMAKASE

Chef’s Selection Of Market Fish

Sushi/Sashimi/Both or with Roll 75/100/150/200/300 & Up

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A LA CARTE SUSHI & SASHIMI

Raw

- Tuna Maguro *
- Black Pepper Tuna *
- White Tuna Shiro Maguro*
- Fatty Tuna Toro *
- Blue Fin Belly Otoro *
- Scottish Salmon *
- King Salmon *
- Yellowtail Hamachi *
- Baby Yellowtail Kampachi *
- Fluke Hirame *
- Japanese Red Snapper Madai *
- Spanish mackerel Sawara *
- Jumbo Sweet Shrimp Botan Ebi *
- Live Scallop Hotate*
- Live California Sea Urchin*
- Japanese Sea Urchin*
- California Sea Urchin Uni*
- Flying Fish Roe Masago *
- Caviar Tobiko *
Red / Wasabi / Black
- Salmon Roe Ikura *

Cooked

- Crab Meat Kani
- Sweet Omelet Tamago
- Shrimp Ebi
- Octopus Tako
- Smoked Salmon Kunsei Sake
- Alaskan King Crab
- Fresh Water Eel Unagi
- Sea Eel Anago

CLASSIC ROLLS & HAND ROLLS

soy paper, kelp seaweed and brown rice roll are available

Raw

- Tuna *
- Spicy Tuna *
- Spicy Tuna Crunch *
- Black Pepper Tuna Avocado *
- Negi Toro *
Chopped Fatty Tuna with Scallion
- Scottish Salmon *
- Alaskan *
Salmon, Cucumber, Avocado
- Yellowtail Scallion *
- Yellowtail Jalapeño *
- Spicy Scallop *
Crunch, Caviar, Spicy Aioli
- Rainbow Roll *
Crab Meat, Avocado, Cucumber.
Tuna, Salmon, White Fish, Yellowtail

Cooked

- California
 - King Crab California
King Crab, Avocado, Caviar
 - Eel Cucumber / Avocado
- Boston
 - Cooked Shrimp, Lettuce, Cucumber
- Toasted Salmon Skin
- Spicy Mango Shrimp
Spicy Mango Dressing
- Philadelphia
Smoked Salmon, Cream Cheese, Scallion
- Shrimp Tempura
- Spider
Deep Fried Soft Shell Crab, Asparagus, Cucumber, Avocado, Caviar
- Lobster tail Tempura
- Steamed Lobster
Avocado, Caviar
- Dragon Roll
Eel, Cucumber, Avocado, Sweet Sauce

Vegetable Roll

- Cucumber or Avocado
- Asparagus
- Oshinko-Radish Pickle
- Shitake Mushroom
- Fried Sweet Potato
- Sundried Tomato & Avocado

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CHEF SPECIAL ROLLS

Nisen Roll

Crab Meat, Shrimp, Caviar, Crunch, Aioli, Eel, Avocado

House Roll *

Shrimp Tempura, Avocado, Chopped Tuna, Black Caviar, Spicy Creamy Dressing

Volcano Roll *

Chopped Tuna, Caviar, Crunch, Spicy Cream Aioli, Sliced Avocado On Top

Mango Hawaii Roll *

Salmon, Avocado, Mango, Wasabi Caviar, Spicy Mango sauce

Fantastic Roll *

Tuna, Salmon, Yellowtail, Avocado, Cucumber, Caviar, Kelp Paper

Huntington Roll *

Chopped Yellowtail, Chopped Tuna, Caviar, Crunch, Spicy Cream Aioli

Black Angel Roll *

Seared White Tuna, Fresh Salmon, Avocado, Jalapeño, Crunch, Wasabi Sesame, Sweet Soy & Spicy Chili

Crazy Tuna *

Chopped Tuna, Crunch, Black Pepper Tuna, Scallion, Spicy Cream Aioli, Caviar

Monkey Jump *

Tuna, Mango, Avocado. Chopped Yellowtail & Chili Padi Paste On Top (HOT HOT HOT)

Dix Hills Roll *

Chopped Tuna, Spicy Cream Aioli, Crunch. Tuna, Yellowtail, Salmon, White Fish On Top

Goat Cheese, Sun Dried Tomato Roll *

Tuna, Goat Cheese, Sun Dried Tomato, Thyme, Balsamic Glaze

Scottish Goat Roll *

Seared Ginger Salmon, Goat Cheese, Roasted Portobello Mushroom, Jalapeno Salsa, Balsamic Mirin Glaze

Beauty Alaska Roll *

Salmon, Crunch, Spicy Cream Aioli. Salmon On Top

Fisherman Wharf Roll *

Lobster, White Fish, Jumbo Shrimp, Avocado, Mango, Rice Cracker, Pine Nut, Kirin Beer Dressing

TNT *

Tuna, Avocado, Mango. Chopped Toro On Top with Garlic Chips, Truffle Soy Dressing

Tom Roll *

Chopped Tuna, Salmon, Crunch,Spicy Cream Aioli. Tuna On Top

Shinning Roll *

Chopped Fatty Tuna, Scallion, Jumbo Sweet Shrimp, Red, Black & Wasabi Caviar

Cooked

Tokyo Roll

Shrimp, Crabmeat, Caviar, Crunch, Aioli

Harry or Eric Roll

Deep Fried Spicy Tuna Roll or Spicy Yellowtail Roll, Scallion, Mustard Aioli Sauce

Pink Lady Roll

Rock Shrimp Tempura, Mango, Avocado, Crispy Onion, Spicy Aioli, Mango Coulis, Sweet Mustard Drizzle

Spicy Lobster Roll

Mango, Avocado, Crunch, Spicy Lobster On Top

Chilean Seabass Roll

Broiled Miso Marinated Seabass, Cooked Napa Cabbage, Sweet Miso Drizzle

Dinosaur Roll

Shrimp Tempura, Eel, Avocado, Caviar

“Happy” Lobster Roll

Spicy Lobster, Maine Lobster, Asparagus Tempura, Avocado, Mango, Caviar, Crunch, Balsamic Soy

2014 Volcano

Coconut Shrimp, Mango, Molten Kani Crab, Diver Sea Scallops, Mango Coulis, Wasabi Aioli

Surf & Turf Roll

Main Lobster, Asparagus, Wagyu Beef On Top, Truffle Soy

Naruto

cucumber rolled without rice, all with avocado except Tokyo

Vegetable

Spicy Tuna *

Tokyo *

Tuna * / Salmon * / Yellowtail *

Toasted Eel

Rainbow *

Spicy Lobster

Steamed Lobster

King Crab

Premium brown rice & black rice are available for all rolls.
All chef special rolls can be made to Naruto rolls with additional charges.

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LUNCH SPECIALS (Monday ~ Friday 12:00pm to 3:00pm)

KITCHEN LUNCH

Salads

served with miso soup

Sweet Chili Glazed Chicken Salad

Mixed Greens, Cashews, Mustard Ginger Vinaigrette

Warm Truffle Wild Mushroom Salad

Mixed Greens, Goat Cheese Quenelles, Fried Parsnip

Nisen Spicy Fish Salad *

Cello Lettuce, Assorted Raw Fishes, Caviar, Crunch, Spicy Cream Aioli

Bento Boxes

served with miso soup & salad

Lunch Bento

served with steamed shumai, fresh fruit & one selection each from A & B:

A. Roll: California / Spicy Tuna / Spicy Salmon Crunch

B. Teriyaki or Tempura

Teriyaki : Chicken / Salmon / Shrimp / Steak *
Beef Negimaki / Roasted Vegetable

Tempura: Shrimp / Chicken

Prix Fixe Lunch Bento

A. Shumai / Shrimp Gyoza / Vegetable Gyoza

B. California Roll / Spicy Tuna Roll /
Spicy Salmon Crunch Roll

C. Chicken Tempura / Shrimp Tempura /
Vegetable Tempura

D. Grilled Chicken / Steak / Salmon /
Shrimp / Roasted Seasonal Vegetable

Entrées

served with miso soup & salad

Kobe Burger *

3/4 lb Prime Kobe Blend, Sweet Potato Fries

Roasted Organic Chicken

Sautéed Baby Bok Choy, Shitake Mushroom,
Fried Rice, Natural Au Jus

Cajun Chilean Seabass

Blacken Cajun, Baby Bok Choy, Wasabi Aioli

TERIYAKI

Crispy Fried Tofu / Roasted Seasonal Vegetable

Chicken / Shrimp / Salmon /
Sirloin Steak * / Beef Negimaki

TEMPURA

Seasonal Vegetable / Shrimp / Chicken /
Chicken Katsu (Bread Deep Fried)

YAKI UDON / SOBA / FRIED RICE

Vegetable

Chicken / Steak * / Shrimp

SUSHI BAR LUNCH

served with miso soup & salad

Sushi *

Assortment of Chef's Selection of Fresh Nigiri
Sushi and California Roll or Spicy Tuna Roll or
Spicy Salmon Crunch

Sashimi *

Assortment of Chef's Selection of Fresh Sliced
Fish, No Rice

Sushi & Sashimi *

Assortment of Chef's Selection of
Fresh Nigiri Sushi, Sashimi and Spicy Tuna Roll

Chirashi *

Assortment of Chef's Selection of Fresh Sliced
Fish over Sushi Rice

Tuna or Salmon Don *

Sliced Tuna or Salmon over Sushi Rice

Two Rolls *

Selection of Any Two Rolls As Follow

Three Rolls *

Selection of Any Three Rolls As Follow

California

Tuna *

Spicy Tuna *

Salmon *

Spicy Salmon *

Yellowtail with Scallion *

Eel Avocado

Alaskan *

Philadelphia

Boston

Avocado

Cucumber

Asparagus

Salad

Fried Sweet Potato

Sundried Tomato & Avocado

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Sushi Bar Specials

Blue Point Oyster & Kumamoto Oysters*

1/2 Dozen or Dozen, Tabasco, Horse Radish, Cocktail Sauce

Nisen Spicy Fish Salad*

Cello Lettuce, Assorted Raw Fishes, Caviar, Crunch, Spicy Aioli

Summer Salad*

Mixed Green, Cooked and Raw Fishes, Octopus, Shrimp,
Cucumber, Mango, Citrus Mustard Dressing

King Salmon Nashi*

King Salmon, Asian Pear, Truffle Salt, Dried Miso, Yuzu Citrus (Japanese Lime juice)

Otoro Sashimi Nisen Style*

Seared Blue Fin Belly, Truffle Soy Sauce, Wasabi Aioli, Onion Chip

Wagyu Beef Tataki*

Sake Seared, Garlic, Scallion, Sriracha Radish, Ama-zu Ponzu, Truffle oil

Surf and Turf Roll*

Steam Main Lobster, Roasted Asparagus, Wagyu Beef on Top, Truffle Soy

Kitchen Specials

Shishito Pepper

Spicy Edamame

Korubuta Gyoza (Berkshire Pork)

Dumpling Sauce

Soft Shell Crab Yaki

Garlic Butter Sauce

Miso Chilean Sea Bass

Sweet Miso Glaze

A5 Japanese Wagyu Steak Ishiyaki

Cooked over Fuji Lava Stone, Truffle Salt

Table side Cooking A5 Japanese Wagyu Beef Steak

4 oz & Up (Reserve one day ahead)