

Appetizer



Hamachi Kama



Calamari Ring



Soft Tofu




Gyoza

Agemi 8.90
house marinated eggplant in house special soy based sauce. garnished with bonito flakes.

Agedashi Tofu 10.95
deep fried tofu. garnished with bonito flakes, green onions, and seaweed.

Avocado Ball 18.10
spicy tuna wrapped with avocado, served with tortilla chips.


Ankimo 12.10
steamed monk fish liver. drizzled with ponzu sauce.


 **BBQ Oyster** 17.25
4pcs charbroiled fresh oysters on the half shell. served with house special onion sauce.


Calamari Ring 12.95
battered squid.

 **Croquette** 7.50
deep fried potato patties.

Chicken Karaage 11.50
Japanese style chicken nuggets.

 **Edamame** 5.45
boiled soybeans. sprinkle with sea salt.


 **Spicy Edamame** 7.20

 **Garlic Edamame** 7.20

Gyoza 10.10
pan fried pot stickers.

Hamachi Kama 16.10
charbroiled yellow tail collar.

Sake Kama 12.35
charbroiled salmon collar.

 **Ika Natto** 14.95
raw squid strips and fermented soybeans.

Oyster Fry 15.25
deep fried fresh oysters.

Soft Tofu 8.90
cold soft tofu drizzled with house special soy dressing. garnished with bonito flakes, green onions, and seaweed.

Soft Shell Crab 15.55
deep fried soft shell crab.

Shrimp Tempura 12.95
deep fried 3pcs shrimps.

Vegetable Tempura 12.95
deep fried assorted vegetables.

Mixed Tempura 15.80
deep fried 2pcs shrimps and assorted vegetables.

Tsukemono 12.50
Japaneses style assorted pickled vegetables.

Side Order

Rice	2.50	Miso Soup	2.50
Brown Rice	3.50	Clam Miso Soup	7.25
Sushi Rice	3.50	Ama-Ebi Miso Soup	8.00
Side Salad	3.50	Steamed Vegetables	8.65
Side Teriyaki Chicken / Beef	10 / 15		



AmaEbi Miso Soup

Temaki (Handroll)

California Handroll 8.35
crab meat, avocado

Hamachi Handroll 8.35
yellow tail

Maguro Handroll 8.35
tuna

Salmon Handroll 7.20

Salmon Skin Handroll 9.20
broiled salmon skin

Shiro Maguro Handroll 8.90
albacore

a cone shaped individual serving.

Spicy Tuna Handroll 9.55

Spicy Scallop Handroll 9.55

Unagi Handroll 8.60
broiled eel

Veggie Handroll 9.20

steamed asparagus, kampyo, yamagobo, and oshinko

Zigzag Handroll 10.65

chopped deep fried soft shell crab, avocado, tobiko, furikake, soy wrap

Most handroll has cucumber and kaiware.



Fresh and Raw

Fresh Oyster

fresh oysters on the half shell,
served with house onion sauce.

6ps 18.35

12pcs 30.50

Heaven in a Spoon 20.70

2 spoons filled with oyster, uni,
tobiko, ikura, quail egg, ponzu sauce,
and gold flakes.

Luxury Fin 24.15

tuna with jalapeno, ponzu sauce,
and gold flakes.

Pepperfin 21.85

albacore with jalapeno,
and ponzu sauce.

Sashimi Platter 27.00

assorted sashimi

Savory Triumph 24.75

yellow tail with green onion, ponzu,
yuzu sauce, and gold flakes.

Tuna Paradise 24.45

seared tuna with spicy creamy
ponzu sauce.

Uni Tray 145.00

the tray of sea urchin, served with
Japanese pickles.



pepperfin



heaven in a spoon



sashimi platter

Nigiri / Sashimi

Nigiri served a pair, Sashimi served 3pcs per order.

nigiri / sashimi

Aji 11.05 / 13.25

Japanese horse mackerel



Ama-Ebi
sweet shrimp

16.55 / 19.85



Ankimo 11.05 / 13.25
monkfish liver



Ebi 6.70 / 8.05
cooked shrimp



Hirame 13.40 / 16.10
halibut



Hamachi 8.90 / 10.65
yellow tail



Hokkigai 7.65 / 9.20
surf clam



Hotate 8.60 / 10.35
scallop



Ika 6.70 / 8.05
squid



Ikura 9.20 / n.a.
salmon roe



Ikutama 10.35 / n.a.
salmon roe with quail egg

nigiri / sashimi

Inari 4.95 / n.a.

tofu pouches



Kani 8.65 / n.a.

crab



Kampachi
amberjack

11.05 / 13.25



Maguro 8.90 / 10.65
tuna



Tobiko 8.05 / n.a.
flying fish roe



Tobitama
flying fish roe with quail egg
9.20 / n.a.



Toro 26.40 / 31.65
fatty tuna



Saba 6.70 / 8.05
mackerel



Sake 7.65 / 9.20
salmon



Smoked Salmon
7.65 / 9.20



Suzuki 8.90 / 10.65
seabass



nigiri / sashimi

Shiro Maguro

albacore



8.90 / 10.65

Tako

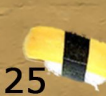
octopus



6.70 / 8.05

Tamago 6.05 / n.a.

cooked egg



Unagi 9.15 / 10.95

freshwater eel



Uni 12.85 / 15.40

sea urchin



Unitama
sea urchin with quail egg



14.40 / n.a.

Wagyu 15.30 / 18.35

torched Japan beef cattle



Walu 7.75 / 9.30

escolar



Salad



Poki Salad



Salmon Skin Salad



Sashimi Salad

- ✓ **Artichoke Salad** 16.10
pickled artichoke, tomatoe, cucumber, asparagus, cpaers, fetta cheese with vinaigrette wasabi dressing.
- ✓ **Cucumber Salad** 8.35
cucumber with vinaigrette dressing.
- Seafood Sunomono** 17.85
cucumber salad with squid, shrimp, and octopus.
- ✓ **House Salad** 8.65
spring mix, romain, cherry tomato, red cabbage, carrot, cucumber, beet, and a choice of dressing of either house, ginger, or vinaigrette wasabi.
add \$4.50 for Chicken
add \$5.50 Beef, Salmon, or Seared Tuna
- ✓ **Wakame** 8.65
seaweed salad with creamy sesame dressing.
- Poki Salad** 20.40
assorted raw fish, seaweed salad, onion, and cucumber.
- Sashimi Salad** 20.70
assorted chunk raw fish, spring mix, spicy ponzu sauce.
add \$5 for extra chunk raw fish
- Tuna Tataki Salad** 20.70
seared tuna, spring mix with ponzu suace.
add \$5 for extra Seared Tuna
- Unagi Salad** 21.85
broiled eel, spring mix, and scallions with creamy sesame dressing.
add \$6 for extra Unagi
- Salmon Skin Salad** 19.55
grilled salmon skin, spring mix, scallions, yamagobo, and daikon with creamy sesame dressing.
add \$6 for extra Salmon Skin

Lunch Entree

weekdays 11:30am - 3pm

*served with rice, salad, and miso soup
(sushi combo, nigiri combo served with salad and soup)*

- Bento A** 16.95
chicken teiyaki, and a choice of tuna sashimi, nigiri, tempura, or california roll.
- Bento B** 19.55
beef teriyaki, and a choice of tuna sashimi, nigiri, tempura, or california roll.
- ✓ **Bento C** 16.95
vegetable tempura and cucumber roll.
- Sushi Combo** 24.95
chef choice 5pcs nigiri, and a choice of california roll, spicy tuna roll, or tekka maki.
- Nigiri Combo** 24.95
chef choice 7pcs nigiri.
- Chicken Teriyaki** 15.55
grilled chicken comes with teriyaki sauce.
- Beef Teriyaki** 21.30
grilled sliced rib eye comes with teriyaki sauce.
- Salmon Teriyaki** 21.30
grilled salmon fillet comes with teriyaki sauce.
- ✓ **Tofu Teriyaki** 16.10
battered tofu comes with stir fry vegetables in teriyaki sauce.
-  **Salmon Shioyaki** 21.30
grilled lightly salted salmon fillet.
-  **Saba Shioyaki** 20.15
grilled salted mackerel.
- Tonkatsu** 18.35
breaded, deep fried port cutlet.
- Chicken Katsu** 17.25
breaded, deep fried chicken cutlet.

Gluten Free Teriyaki sauce is available upon request.



Sushi Combo



Salmon Shioyaki



Bento B

Dinner Entree



Salmon Katsu



Bento



Sushi & Sashimi



Hot Stone Wagyu



Miso Black Cod



Kid's Udon

Sashimi Moriwase chef choice 18pcs sashimi.	49.95	Chicken Teriyaki grilled chicken comes with teriyaki sauce	22.15
Nigiri Combo chef choice 9pcs nigiri.	32.95	Beef Teriyaki grilled sliced rib eye comes with teriyaki sauce.	26.45
Sushi & Sashimi chef choice 6pcs nigiri and 8pcs sashimi.	45.95	Salmon Teriyaki grilled salmon fillet comes with teriyaki sauce.	26.45
 Hot Stone Wagyu quarter pounds of sliced wagyu beef. cook yourself on the hot stone.	59.95	 Tofu Teriyaki battered tofu comes with stir fry vegetables in teriyaki sauce.	20.15
 Hot Stone Gyutan quarter pounds of sliced beef tongue. cooked yourself on the hot stone.	38.95	 Salmon Shioyaki grilled lightly salted salmon fillet.	26.45
Tempura Dinner deep fried 2pcs shrimp, tofu, and vegetables.	23.60	 Saba Shioyaki grilled salted mackerel.	24.95
Tonkatsu breaded, deep fried pork cutlet.	24.75	Short Ribs Korean style beef short ribs.	29.95
Chicken Katsu breaded, deep fried chicken cutlet.	24.75	Miso Black Cod grilled marinated black cod in house special miso sauce.	35.95
Salmon Katsu breaded, deep fried salmon cutlet.	25.90		

Gluten Free Teriyaki Sauce is available upon request.

Bento

2 Items	24.75
3 Items	32.95

pick 2 or 3 different items from the below.
(no substitutions, add \$5 for same items)
served with rice, salad, and miso soup.

Chicken Teriyaki	Tonkatsu	Tuna Sashimi
Beef Teriyaki	Chicken Katsu	Salmon Sashimi
Salmon Teriyaki	Tempura	Chef choice of Nigiri
Salmon Shioyaki	Agedashi Tofu	California Roll
Gyoza	Croquette	Spicy Tuna Roll

Kid's Meal under 12

add \$5 for 4pcs California Roll

Kid's Bento	15.50
served with rice, steamed vegetables, and 1pc shrimp tempura.	
1 choice of Chicken Teriyaki or Beef Teriyaki and 1 choice of Croquette or Gyoza	

Kid's Udon	12.65
fish cake, noodle in the broth.	

Michael's Special	16.95
6pcs California Roll, 1pc Ebi Nigiri, and 1pc Tamago Ngiri.	

Donburi Rice Bowls

add \$1.50 for Brown Rice
add \$5 for 4pcs CA roll



Katsu Don

Oyako Don 17.85
chicken and egg, simmered in the house donburi sauce.

Katsu Don 19.25
pork cutlet and egg, simmered in the house donburi sauce.

Yakiniku Don 19.25
sliced beef, zucchini, onion, and carrot, simmered in the yakiniku sauce.

Ten Don 19.85
deep fried shrimp and vegetables with tempura sauce.

Ika Uni Don 33.95
sea urchi, squid, and quail egg.

Ikura Uni Don 38.55
sea urchin, salmon roe, and quail egg.

Tekka Don 35.35
sliced fresh tuna.

Sake Don 32.25
sliced fresh salmon.

Una Ju 35.65
fresh water eel.

Chirashi 40.85
assorted sashimi.



Sake Don

Udon & Ramen

Noodle Soup

add \$5 for 4pcs CA roll

Tempura Udon 19.85
Japanese fried tofu pouch, fish cake, scallions, and side tempura.

Seafood Udon 21.30
clams, shrimp, scallop, squid, and scallions.

Chicken Udon 17.55
chicken, Japanese fried tofu pouch, fish cake, and scallions.

Beef Udon 19.85
beef, Japanese fried tofu pouch, fish cake, and scallions.

Vegetable Udon 17.25
napa, carrot, zucchini, onion, Japanese style tofu pouch, and scallions.

Huku Ramen 19.85
soy sauce flavor soup, chashu, deep fried shrimp, bamboo shoots, fish cake, egg drop.

Shoyu Ramen 18.35
soy sauce flavor soup, chashu, bamboo shoots, fish cake, spinach, nori, boiled egg.

Miso Ramen 18.35
miso flavor soup, chashu, bamboo shoots, fish cake, spinach, nori, boiled egg.



Ikura Uni Don



Beef Udon

Yaki Udon

Stir Fry Noodles

add \$5 for 4pcs CA roll

Tofu Yaki Udon 16.95
sliced tofu, napa, carrot, zucchini, onion, Japanese fried tofu pouch, and scallions.

Seafood Yaki Udon 22.45
clams, shrimp, scallop, squid, napa, carrot, zucchini, onion, and scallions.

Chicken Yaki Udon 18.35
chicken, napa, carrot, zucchini, onion, and scallions.

Beef Yaki Udon 19.85
beef, napa, carrot, zucchini, onion, and scallions.



Ramen



Seafood Yaki Udon



Classic Roll

 Artichoke Roll	12.65
pickled artichoke, cucumber, avocado.	
 Avocado Maki	8.65
avocado	
California Roll	10.95
crab meat, avocado	
Futomaki	19.55
eel, tuna, salmon, crab meat, tamago, kampyo, yamagobo, oshinko, cucumber, and avocado	
 Kappa Maki	8.90
cucumber	
 Negihama	10.95
yellow tail, green onion	
 Oshinko Maki	8.35
pickled raddish	
 Philadelphia	14.10
smoked salmon, cream cheese, and avocado	
 Spicy Tuna	12.65
spicy tuna, cucumber	
Spicy Scallop	14.10
spicy scallop, tobiko, cucumber	
 Sake Maki	10.10
salmon	
Salmon Skin Roll	12.65
grilled salmon skin, cucumber, avocado, yamagobo, kaiware, bonito flakes, and unagi sauce	
Spider Roll	16.95
deep fried soft shell crab, cucumber, avocado, and unagi sauce.	
 Tekka Maki	10.10
tuna	
Tempura Roll	15.25
deep fried shrimp, cucumber, avocado, unagi sauce	
Unagi Roll	13.25
eel, avocado, cucumber, unagi sauce	
 Veggie Roll	12.65
cucumber, avocado, kampyo, yamagobo, oshinko, steamed asparagus, kaiware	
Zigzag Roll	14.40
deep fried soft shell crab, avocado, tobiko, soy wrap	

House Roll

Blooming	19.55
deep fried shrimp, cucumber, crab meat, spicy tuna, scallop, tempura flakes, ponzu and unagi sauce	
Brenda	16.95
crab meat, cooked shrimp, avocado, cucumber	
Caterpillar	20.70
eel, avocado, cucumber, crunch dried baby shrimp, crunch onion, unagi sauce	
Christmas Eve	18.10
spicy soft shell crab, crab meat, yellow tail, tuna, mustard sauce	
Delicacy	19.55
monkfish liver, steamed asparagus, cucumber, avocado, ponzu sauce	
Dragon	17.85
deep fried shrimp, eel, avocado, cucumber, unagi sauce	
Fantasy	19.55
albacore, salmon, avocado, cucumber, deep fried asparagus, mustard sauce	
 Garden Fairy	20.70
deep fried asparagus and egg plant, avocado, cucumber, green salad, unagi sauce	
Harmony	18.10
deep fried roll, crab meat, spicy tuna, avocado, unagi sauce, mustard and spicy creamy sauce	
Infinity	18.10
deep fried roll, assorted fish, avocado, unagi and spicy creamysauce	
Lion King	16.95
baked roll, salmon, crab meat, avocado, creamy bake sauce, unagi sauce	
Lobster	23.60
baked roll, lobster meat, crab meat, avocado, bonito flakes, creamy bake sauce, unagi sauce	
My Favorite	19.55
soy wrap, deep fried shrimp, cucumber, spicy tuna, spicy crab meat, avocado, goma and spicy creamy sauce	
Power	26.45
torched wagyu beef, steamed asparagus, harishoga, spicy yuzu ponzu sauce	



  any substitutions or addition can incur additional charge

Most of rolls are garnished with fish egg, green onion, sesame seed

Futomaki

Lobster Roll

House Roll

- Rainbow** 22.15
assorted fish, crab meat, avocado
- Rock and Roll** 20.70
cucumber wrap without rice, assorted fish, avocado, crab meat, kaiware, spicy creamy ponzu sauce
- Shooting Star** 20.70
deep fried shrimp, seared tuna, cucumber, avocado, deep fried shredded potato, unagi and spicy mayo sauce
- Snow White** 19.55
torched escolar, albacore, avocado, goma sauce
-  **Sophia** 16.95
brown rice, salmon, steamed asparagus, avocado, cucumber
- Sunshine** 18.10
deep fried shrimp, salmon, real crab meat, lemon, unagi and creamy sauce
- Sweet Heart** 18.10
deep fried shrimp, smoked salmon, albacore, avocado, cream cheese, fetta cheese, capers, unagi and creamy sauce
- Temptation** 19.55
salmon, spicy tuna, avocado, daikon, mustard sauce
- Thunder** 19.55
torched roll, salmon, crab meat, cucumber, deep fried asparagus, spicy tuna, creamy bake sauce, unagi sauce
- Treasure Island** 18.10
seared tuna, crab meat, avocado, cucumber, unagi and spicy creamy sauce
- Tsunami** 20.70
spicy tuna, tuna, jalapeno, cucumber, avocado, deep fried shredded potato, unagi and spicy creamy sauce

Drink

- Fountain Soda** 3.50
coke, diet coke, sprite, lemonade, mr.pibb, iced tea
- Hot Tea** 3.50
individual serving.
genmaicha, decaf genmaicha, or hojicha
- Cinnamon Iced Tea** 4.50
sweet cinnamon tea
- Bottled Tea** 3.50
green tea or oolong tea
- Melon Creamy Soda** 3.95
- Ramune** 3.50
original, strawberry or melon
- Fiji Bottle Water** 3.50
- Sparkling Water** 3.50
- Juice** 3.95
apple, orange, or cranberry



Dessert

- Mochi Ice Cream** 6.50
green tea, strawberry, vanilla, chocolate, or mango
- Cheese Cake** 7.50
- Green tea Cheese Cake** 5.50
- Ice Cream** 6.50
green tea or vanilla

Most of rolls are garnished with fish egg, green onion, sesame seed



any substitutions or addition can incur additional charge



Caterpillar

Harmony

Christmas Eve

Dragon

Wine

White Wine

glass / bottle

Chardonnay

Kendall Jackson 8.95 / 29.95
sonoma valley wine county

Hidden Trail 6.95 / 24.95
santa babara county

Red Wine

Cabernet Sauvignon

Kendall Jackson 8.95 / 29.95
sonoma valley wine county

Pinot Noir 8.95 / 29.95

Merlot 8.95 / 29.95

Kendall Jackson
sonoma valley wine county

Plum Wine

Hakutsuru Slim 6.95 / 24.95
Japan

Beer

Sapporo, Kirin 4.95(S) / 7.95(L)

Asahi (L) 7.95

Sapporo Black 8.95

Echigo 6.95

Kyoto White Yuzu Ale 5.95

Kyoto IPA 5.95

Bud Light 3.95

Blue Moon 4.50

Sierra Nevada 4.50

Suntory All Free 4.50

gluten free, 0 calories, 0.00% Alc



Sake

Sake Shooter

Oyster Shooter 5.95
Uni Shooter 10.95
Scallop Shooter 5.95

Sparkling Sake

s1.Hana Awaka 11.95
s2.Sparkling Yuzu 11.95
s3.Ikezzo Berry 5.95

Unfiltered Sake

s4.Sayuri 14.95

Filtered Sake

Hot Sake 5.50(S) / 7.50(L)
s5.IPPIN Junmai Daiginjo 23.95
s6.One Cup Junmai Daiginjo 6.95
s7.Chika Sake Cup Junmai 5.95
s8.Tenbu Junmai 16.95
s9.Hakutsuru Junmai Ginjo 15.95
s10.Kikusui Junmai Ginjo 16.95
s11.Kirakucho Junmai Ginjo 22.95
s12.Karatanba Honjozo 13.95
s13.Oni Koroshi 5.95
s14.Mizubasho Ginjo 14.95



Huku Lunch Special

serving weekdays 11am-2:30pm only.
served with miso soup and salad.
(take-out served with salad only)
no substitutions or special request.



Rice Bowl

Chicken\$ 13.95

Beef\$ 15.95



Sushi Lunch Special

3pcs chef choice Nigiri and Chef Special Roll
.....\$ 17.95



Roll Special

Chicken Teriyaki and Chef Special Roll
.....\$16.95