










SUSHI AND NOODLES

ZENSAI




- MISO SOUP**  5
Tofu, Seaweed, Scallion
- HIYASHI WAKAME SALAD**  6
Chilled Seaweed, Napa Cabbage, Soybean
- ORANGE GINGER SALAD**   6
Crisp Iceberg Lettuce, Orange Segments, Ginger Dressing
- STEAMED EDAMAME**   7
Coarse Sea Salt
- GRILLED OCTOPUS** 15
Sous Vide and Grilled Octopus, Calamari Salad
Sour and Mild Hot Sauce
- *HAMACHI CRUDO**.....15
Japanese Yellowtail, Yuzu Ponzu Sauce, Jalapeño
Togarashi Shichimi
- CHILLED SHRIMP SUMMER ROLL**
(UPON REQUEST) 8
Napa Cabbage, Shrimp, Red Pepper, Sesame Seed
Rice Noodles, Cilantro, Peanut Dipping Sauce

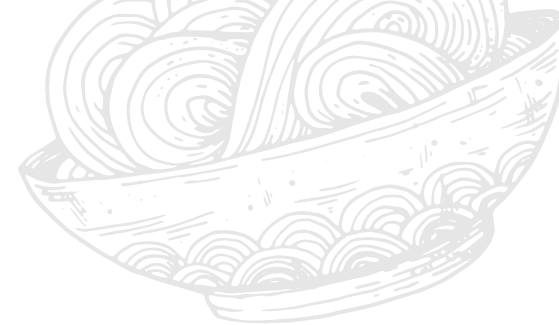
DIM SUM

Six Pieces Served Steamed with Ponzu Dipping Sauce

- PORK GYOZA** 8
Ground Pork, Asian Vegetables, Gyoza Wrapper
- CHICKEN GYOZA** 8
Ground Chicken, Asian Vegetables, Gyoza Wrapper
- VEGETABLE GYOZA**  7
Cabbage, Tofu, Garlic, Scallion, Gyoza Wrapper
- SHRIMP SHUMAI** 11
Chopped Shrimp, Chinese Trinity, Dumpling Wrap
- CHICKEN SHUMAI** 11
Chopped Chicken, Chinese Trinity, Dumpling Wrap
- XIAO LONG BAO (FOUR PIECES)**8
Traditional Pork Soup Dumplings

NOODLE BOWLS

- SMOKED CHICKEN RAMEN**18
Homemade Ramen Noodles, Savory Chicken Broth, Green Onions, Ajitama Egg
Smoked Boneless Chicken Thigh, Fire Roasted Corn, Shaved Jalapeno
 UPON REQUEST
- NIWA BOWL** 16
Suimono Vegetable Broth, Homemade Ramen Noodles, Napa Cabbage, Green Onions
Mushroom, Roasted Tomatoes, Cilantro, Ginger Oil
 UPON REQUEST
- PORK BELLY RAMEN**18
Tonkotsu Broth, Homemade Ramen Noodles, Pork Belly Chashu, Seaweed
Soy Marinated Soft Boiled Egg, Roasted Tomatoes, Green Onions, Aromatic Ginger Oil
- BEEF PHO**..... 22
Pho Broth, Rice Noodles, Shaved Onions, Shaved Rare Beef Tenderloin
Slow Cooked Beef Short Rib
Traditional Toppings Served on the Side: Bean Sprouts, Cilantro, Thai Basil, Lime
Shaved Chili
- CHICKEN MAZEMEN (BROTHLESS RAMEN)**17
Homemade Ramen Noodles, Shoyu and Ginger Oil, Napa Cabbage, Mushrooms
Green Onion Chicken, Ajitama Egg, Roasted Tomatoes
- CHEF JONNY'S BOWL OF THE WEEK**MKT PRICE



For our members with life-threatening allergies, please request to speak with the Chef directly.

While we take dietary preferences and restrictions very seriously, unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



SUSHI AND NOODLES

NIGIRI

TWO PIECES

*HAMACHI - JAPANESE YELLOWTAIL	8
*MAGURO - GRADE1+ BIG EYE TUNA	9
*SAKE - ORA KING SALMON	8
TAKO - OCTOPUS	7.5
EBI - GINGER MARINATED COOKED PRAWN	7
UNAGI - FRESH WATER EEL	8
*HOTATE - SCALLOP WITH MASAGO AND MAYO .	6
*IKURA - SALMON CAVIAR	8
*UNI - SEA URCHIN	19
*TORO - TUNA BELLY	18
*TOBIKO	6
Flying Fish Roe with Quail Egg	
SHIME SABA - CURED MACKEREL	7

SASHIMI

TWO PIECES 🍣

*HAMACHI - JAPANESE YELLOWTAIL .	8
*MAGURO - GRADE1+ BIG EYE TUNA	9
*SAKE - ORA KING SALMON	8
*RED SNAPPER	7.5
*IKURA - SALMON CAVIAR	7
*TORO- TUNA BELLY	18

CLASSIC MAKI

*TUNA MAKI 🍣	15.5
California Roll Topped With Big Eye Tuna	
*SPICY TUNA 🍣	11
Ground Tuna Mixed With Spicy Mayo	
*SALMON MAKI 🍣	13.5
California Roll Topped with King Salmon	
CALIFORNIA ROLL 🍣	10
Crab Meat, Cucumber, Avocado	
VEGGIE ROLL 🌱 🍣	10
Asparagus, Lettuce, Avocado, Cucumber, Gourd, Tomato	
*SPIDER ROLL	14
Tempura Soft Shell Crab, Cucumber, Masago, Lettuce Mayo, Eel Sauce	



For our guests with allergies, please inquire with your server about available options prepared by the Chef. We take dietary preferences and restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

CHEF JIN'S SPECIALTY MAKI

*RAINBOW	21
Tuna, Salmon, Yellowtail, Whitefish, Shrimp, Escolar, Eel, Caviar, Crab Salad Asparagus Crunch	
*MOON RIVER	17.5
Tempura Shrimp, Avocado, Masago, Mayo, Topped with Spicy Tuna & Tempura Crunch	
*SKIDAWAY ISLAND	15
Crab Salad, Salmon, Tuna, Shrimp, Cucumber	
AMERICAN WAGYU ROLL	27
Lobster Tempura, Gourd, Pickled Beet, Sous Vide Wagyu Tenderloin, Alfalfa Sprouts	
*DELEGAL MARINA	16
Tuna, Shrimp, Masago, Spicy Mayo, Avocado, Iceberg Lettuce	
*HAWAIIAN SALSA ROLL 🍣	16
Spicy Tuna, King Salmon, Mango and Hawaiian Salsa on Top	
SHIME SABA OSHIZUSHI 🍣	15
Cured Mackerel, Scallion	

Sushi Boats

Served with Ginger Salad or Miso Soup

*SUSHI FOR ONE	38
Four pc Nigiri (Big Eye Tuna, Salmon, Hamachi, Shrimp) Two pc Sashimi (Big Eye Tuna or Salmon) Choice of One Classic Roll	
*SUSHI FOR TWO	78
Six pc Nigiri (Big Eye Tuna, Salmon, Hamachi, Shrimp, Eel, Snapper) Four pc Sashimi (Two ea. Big Eye Tuna, Salmon, or Hamachi) Choice of One Classic and One Specialty Roll	
*SUSHI FOR FOUR	145
Twelve pc Nigiri (Two pc Big Eye Tuna, Salmon, Hamachi, Shrimp, Eel, Snapper) Eight pc Sashimi (Four ea. Big Eye Tuna, Salmon, or Hamachi) Choice of Two Classic and Two Specialty Rolls	

(Boats exclude Wagyu Roll)

