











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
- AMERICAN WAGYU TARTARE**  19
Seasoned Wagyu Tenderloin, White Truffle Oil
Himalayan Sea Salt & Korean Pear
- SHRIMP TEMPURA** 15
Five Pieces of Tempura Shrimp, Ponzu Sauce
- CHILLED SHRIMP SUMMER ROLL**  9
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** 19
House Made Ramen Noodles, Savory Chicken Broth, Green Onions, Ajitama Egg
Smoked Boneless Chicken Thigh, Fire Roasted Corn, Shaved Jalapeño
( UPON REQUEST)
- NIWA BOWL**  16
Shoyu Shiitake Broth, Rice Noodles, Mushrooms, Roasted Tomatoes, Green Onions
Cilantro, Tofu
( UPON REQUEST)
- PORK AND KIMCHI RAMEN** 19
Tonkotsu Broth, House Made Ramen Noodles, Ajitama Egg, Pork Belly
Kimchi, Green Onions
- 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
- CHILLED SESAME NOODLES** 17
House Made Ramen Noodles, Sesame Sauce, Roasted Chicken Thigh, Cucumbers
Red Bell Peppers, Avocado, Cilantro
- CHEF JONNY'S BOWL OF THE WEEK** MKT PRICE
- SIDE OF SEASONED NOODLES** 6
House Made Noodles, Shoyu, Ginger Oil, Scallions



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

While we take dietary preferences and restrictions very seriously, however, 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
- *AMA-EBI 7
Raw Sweet Prawn

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
- *SHIME SABA- CURED MACKEREL 7

CLASSIC MAKI

- *TUNA MAKI 🍣 15.5
California Roll Topped With Big Eye Tuna
- *SPICY TUNA 🍣 11
Ground Big Eye 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



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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, Sous Vide Wagyu Tenderloin
- *DELEGAL MARINA 16
Tuna, Shrimp, Masago, Spicy Mayo, Avocado, Iceberg Lettuce
- LOBSTER ROLL 16
Lobster Tempura, Chive, Fried Parsnip, Topped with Avocado

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)

