



SUSHI AND NOODLES

ZENSAI

- MISO SOUP** V 6
Tofu, Seaweed, Scallion
- HIYASHI WAKAME SALAD** V 8
Chilled Seaweed, Napa Cabbage, Soybean
- ORANGE GINGER SALAD** GF V 8
Crisp Iceberg Lettuce, Orange Segments, Ginger Dressing
- STEAMED EDAMAME** GF V 7
Coarse Sea Salt
- HAMACHI DON** GF 15
Seasoned Hamachi, Poached Radish, Flame-Grilled Scallion
- SHRIMP TEMPURA** 15
Five Pieces of Tempura Shrimp, Ponzu Sauce
- CHILLED SHRIMP SUMMER ROLL** GF 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** 9
Ground Pork, Asian Vegetables, Gyoza Wrapper
- CHICKEN GYOZA** 9
Ground Chicken, Asian Vegetables, Gyoza Wrapper
- VEGETABLE GYOZA** V 8
Cabbage, Tofu, Garlic, Scallion, Gyoza Wrapper
- SHRIMP SHUMAI** 11
Chopped Shrimp, Chinese Trinity, Dumpling Wrap
- CHICKEN SHUMAI** 11
Ground Chicken, Green Onions, Carrots, Soy, Sesame
- XIAO LONG BAO (FOUR PIECES)** 8
Traditional Pork Soup Dumplings

BOWLS

- CHEF JONNY'S SIGNATURE PORK BELLY TONKOTSU** 21
Handmade Ramen Noodles, Rich & Creamy Pork Bone Broth, Aromatic Oil
Ajitama Egg, Tender Braised Pork Belly, Green Onions
Roasted Tomatoes, Roasted Shimeji Mushroom
- SHRIMP TEMPURA UDON** 21
Udon Noodles, Tempura Shrimp, Shiitake Mushroom, Baby Bok Choy
Green Onions, Tysu Broth
- CHICKEN LAKSA** GF 23
Rice Noodles, Roasted Chicken, Laksa Broth, Bean Sprouts
Cucumber, Cilantro, Lime, Coconut Milk
- BLACK PEPPER BEEF & GINGER STIR-FRY** 24
Marinated Short Rib, Yellow Onion, Bell Pepper, Green Onion, Cremini Mushroom
Sesame Rice, Sweet and Spicy Stir-Fry Sauce
- CHICKEN FRIED RICE** 19
Fried Rice, Tender Chicken, Onions, Sweet Peas, Minced Ginger, Egg, Green Onions
GF V UPON REQUEST
- CHEF JONNY'S BOWL OF THE WEEK** MARKET PRICE
- SIDE OF SEASONED NOODLES** V 6
Handmade Noodles, Shoyu, Ginger Oil, Scallions

GF GLUTEN FREE V VEGAN V VEGETARIAN

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

While we take dietary preferences and restrictions seriously, 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 GF

- *HAMACHI - JAPANESE YELLOWTAIL GF9
- *MAGURO - #1 GRADE BIG EYE TUNA GF10
- *SAKE - ORA KING SALMON GF9
- TAKO - OCTOPUS GF9
- EBI - GINGER MARINATED COOKED PRAWN GF8
- UNAGI - FRESH WATER EEL9
- *HOTATE - SCALLOP WITH MASAGO & MAYO GF...9
- *IKURA - SALMON CAVIAR GF9
- *UNI - SEA URCHIN GF19
- *TORO - TUNA BELLY GF19
- *TOBIKO GF8
Flying Fish Roe with Quail Egg
- *SHIME SABA - CURED MACKEREL GF8
- *MADAI - RED SNAPPER GF8

SASHIMI

TWO PIECES GF

- *HAMACHI - JAPANESE YELLOWTAIL 9
- *MAGURO - #1 GRADE BIG EYE TUNA 10
- *SAKE - ORA KING SALMON 9
- *IKURA - SALMON CAVIAR 8
- *TORO - TUNA BELLY20
- *MADAI - RED SNAPPER.....9
- *SHIME SABA - CURED MACKEREL8

CLASSIC MAKI

- *TUNA MAKI GF 17
California Roll Topped with Big Eye Tuna
- *SPICY TUNA GF14
Ground Big Eye Tuna mixed with Spicy Mayo
- *SALMON MAKI GF 15
California Roll topped with King Salmon
- CALIFORNIA ROLL GF12
Crab Meat, Cucumber, Avocado
- VEGGIE ROLL V GF11
Asparagus, Lettuce, Avocado, Cucumber, Tomato
- *SPIDER ROLL16
Tempura Soft Shell Crab, Cucumber, Masago, Lettuce Mayo, Eel Sauce
- KAPPA MAKI V GF7
Cucumber

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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 20
Tempura Shrimp, Avocado, Masago, Mayo, topped with Spicy Tuna & Tempura Crunch
- *SKIDAWAY ISLAND GF 18
Crab Salad, Salmon, Tuna, Shrimp, Cucumber
- *AMERICAN WAGYU ROLL 28
Lobster Tempura, Gourd, Wagyu Tenderloin
- *DELEGAL MARINA GF 18
Tuna, Shrimp, Masago, Spicy Mayo, Avocado, Iceberg Lettuce
- DUNGENESS FANTASY 24
Dungeness Crab Meat, Seaweed Salad, Avocado, Tartar Sauce

SUSHI BOATS

Served with Ginger Salad or Miso Soup

- *SUSHI FOR ONE 44
Four Piece Nigiri (Big Eye Tuna, Salmon, Hamachi, Shrimp)
Two Piece Sashimi (Big Eye Tuna or Salmon)
Choice of One Classic Roll
- *SUSHI FOR TWO 88
Six Piece Nigiri (Big Eye Tuna, Salmon, Hamachi, Shrimp, Eel, Snapper)
Four Piece Sashimi (Two Each Big Eye Tuna, Salmon, or Hamachi)
Choice of One Classic and One Specialty Roll
- *SUSHI FOR FOUR..... 175
Twelve Piece Nigiri (Two Each Big Eye Tuna, Salmon, Hamachi, Shrimp, Eel, Snapper)
Eight Piece Sashimi (Four Each Big Eye Tuna, Salmon, or Hamachi)
Choice of Two Classic and Two Specialty Rolls

(Boats exclude Wagyu Roll)

