

<b>Chilled</b>	
<b>Edamame</b>	3
<b>Wakame Salad</b> seaweed salad	4
<b>House Salad</b>	5
<b>Hot &amp; Spicy Tuna Tini</b>	6.5
Kimchee diced tuna on top of seaweed salad with cucumber & scallions	
<b>Miso Walu-Tini</b>	6.5
Diced Hawaiian escolar with sweet miso flavor	
<b>Ahi Tuna Pokki</b>	8.5
Diced sashimi grade tuna & yellow onion marinated with spicy Hawaiian pokki sauce	
<b>Hot</b>	
<b>Gyoza</b>	6
Pan fried Japanese pot stickers	
<b>Spicy Fried Calamari</b>	8
Served w/ Tartar sauce	
<b>Tempura</b>	7.5
Assorted vegetables and two jumbo shrimp deep fried in light vegetable oil and served with tempura sauce	
<b>Chicken Yakitori</b> 2 skewers	5
Skewers of chicken thigh meat and green onion grilled with house teriyaki sauce	
<b>Grilled Fanny Bay Oyster (3pcs)</b>	7
<b>Rib eye Skewer</b>	7
Diced Rib eye skewer brush with miso sesame sauce	
<b>Lamb Chop</b>	8
BBQ lamb chop seasoned with light soy, honey miso, sweet sake & grated ginger root	
<b>Hamachi Kama</b>	9.5
Grilled yellowtail cheek with spicy Japanese ponzu radish sauce	

<b>Tapas</b>	
<b>Huli-Huli Chicken</b>	8
Grilled smoke chicken over spinach salad	
<b>Kalua Wrap</b>	8.5
shredded slow-roasted pork rubbed with sea salt, maui onion, guacamole, cucumber wrapped with lettuce served with unagi fried rice	
<b>Pan Seared Ahi #1</b>	9.5
Pan seared Hawaiian Ahi marinated with sweet sake, and mango salsa	
<b>Tasmanian Tower</b>	9.5
Wild Tasmanian salmon baked with wasabi mango puree and grilled asparagus	
<b>Big-Eye Tartar</b>	9.5
Big-eye tuna morsels mixed with apple and guacamole with tortilla chips	
<b>Kiwi steak</b>	10.5
Marinade in Oliver oil, paprika, togarashi peppers, garlic, and ginger with semi-caramelized onions, kiwi and lime-mint dressing	
<b>Meet &amp; Greet Ribeye</b>	10.5
Ribeye beef sautéed with shitake mushroom, pine nuts and pineapple flavor with garlic butter and fish sauce	
<b>Hamachi Carpaccio</b>	11
Slices of yellow tail moistened with wasabi aioli, lemon juice and mango	
<b>Triple Threat</b>	13.5
Sashimi grade shiro maguro, Cajun albacore, and garlic salmon lightly seared on the outside, raw inside w/ splash of house sauce	

## Fresh Catch From sushi bar

<b>Nigiri</b>	(2pc)
<b>Ebi</b> (cooked shrimp)	3.5
<b>Unagi</b> (BBQ eel)	4.5
<b>Maguro</b> (Yellow Fin Tuna from Florida)	4.5
<b>Hamachi</b> (1 year old Buri from Japan)	4.5
<b>Sake</b> (Fresh Atlantic king salmon)	4.5
<b>Shiro maguro</b> (east coast albacore tuna)	4.5
<b>Uni</b> (Santa Barbara Sea Urchin)	6
<b>Amaebi</b> (sweet shrimp)	6.5

**Aloha Sampler**(5 pcs) 14.5  
Five of the Daily fresh Hawaiian fishes

## Sashimi

<b>Tuna</b>	(5 pcs)9.5
<b>Hamachi</b>	(5 pcs)9.5
<b>Salmon sashimi</b>	(5 pcs)9.5
<b>Moriawase plate</b>	
Chef's choice	(9 pcs)13.5

## Deluxe plate

Chef's choice (13 pcs)18.5

**Hawaiian Breeze** (15 pcs) 25  
fresh catches from Hawaii

## MAKI MANIAC

**Crunchy Cannon** 5.5  
Crab salad, avocado, bread crust fried with honey mustard dressing & tobiko (4pcs)

**CA roll** 6  
Red Canadian crab salad with Avocado

**Marina Garden** 6  
Avocado, cucumber, tomato, Japanese Sprouts & sesame seeds

**Wasabi Hama** 6.5  
Yellow tail salad with wasabi dressing

**House Tempura Roll** 7  
Prawn tempura roll with avocado, tobiko, and unagi glaze

**Outstanding Spicy Tuna** 7  
Marinated tuna with garlic spicy mayo, sesame oil, with avocado cucumber, Japanese Sprouts

**Crazy Spider** 7.5  
Breaded fried soft shell crab with mixed greens, tobiko & unagi glaze

**Flying Philly Roll** 7.5  
Smoked salmon, cream cheese, unagi, avocado topped with tobiko and unagi glaze

**Sweet Sensation** 7.5  
Crab salad, unagi & avocado roll with macadamia nuts, tobiko and unagi glaze

**Mango Tango** 7.5  
Red crab salad with fresh mango wrapped with cucumber and served with mango wasabi sauce and flying fish caviar on top

**Golden Veggie** 8  
Zucchini & tempura carrots rolled with green leaf & avocado

**Fire Cracker balls** 8.5  
Deep fried tuna roll with house trio secret sauce

**Super Dynamite** 9  
Tempura fried spicy tuna roll with scallions, tobiko, hot sauce & ginger dressing

**Autumn Delight** 9  
Tuna, albacore, avo, tobiko lightly tempura fried & served with lemon ponzu & wasabi mayo

**Sunset Strip** 9  
Spicy tuna, hamachi, salmon & avocado, wrapped in cucumber with tobiko

**Hot Mama Special** 9.5  
CA roll wrapped with Atlantic salmon and baked with spicy creamy dressing, finished with scallion and sesame seeds

**Cherry Blossom** 11

Fresh salmon, Hamachi, scallion roll topped with spicy chopped tuna and pesto sauce

**Tokyo Breeze** 11

Lightly torched albacore tuna over thin sliced lemon with cucumber, avo, and mandarin orange, served with spicy radish

**Naked Dragon** 12

Tempura Prawn roll topped with unagi & avocado

**Golden Gate Rainbow** 12

Crab Salad wrapped with assorted sliced raw fish

**Red Caterpillar** 12

Spicy tuna roll topped with seared tuna and brushed with warm garlic honey soy glaze

**Snow White** 12

Shrimp tempura roll topped with Canadian red crab salad, ranch dressing & sprinkle of crunchy tempura bits

New Hawaiian Rolls

**Kalua Roll** 8

Shredded Kalua pork, jalapeno, shallots, cilantro, and lettuce with drizzle sesame dressing

**Wild Salmon** 10.5

Tempura Tasmanian salmon, asparagus, honey drizzle and furikake(rice seasoning) on top

**Sub 1000** 12

Sweet buttery Hawaiian Escolar caught below 1,000 feet, wrapped with Fuji apple, and cucumber with spicy cilantro and jalapeno sauce

Dessert

**Fried Ice Cream** 6

Tempura fried green tea ice cream with whipped cream and chocolate dressing.

**Mochi Lover** 5

Mango and coffee ice cream coated with rice dough

**Ice-Tini** 4

Green tea ice cream with whipped cream and chocolate dressing