

# APPETIZERS



**VEGAN**

Edamame  
\$5



**VEGAN**

Spinach Goma-ae  
sesame sauce  
\$6 | \$5 HH



**VEGAN OPTIONAL**

Shishito Pepper  
yuzu pepper sauce  
\$8 | \$6 HH



**VEGAN OPTIONAL**

Agedashi Tofu  
tofu, eggplant, shishito,  
dashi broth  
\$9 | \$7 HH



Miso Soup  
\$4



**VEGAN**

Addictive Cucumber  
shio tare, sesame oil,  
sesame seeds  
\$5



Assorted Tempura  
choice of tempura:  
vegetable / shrimp  
\$12 | \$9 HH



**VEGAN OPTIONAL**

Grilled Maitake  
Mushroom  
shio dare, truffle oil  
\$11 | \$9 HH



Grilled Duck  
w/ shio sauce  
\$15 | \$13 HH



Kurobuta Sausage 4 pcs  
w/ whole grain dijon mustard  
\$9 | \$8 HH



Fried Pork Dumplings 5pcs  
rayu chili crunch, ponzu sauce  
\$9 | \$7 HH



US Wagyu Sushi\*  
seared thinly sliced short plate,  
zaru dashi gelee  
(add uni for +\$6)  
\$14 | \$12 HH



Tuna Volcano\* 4pcs  
spicy tuna on crispy rice  
w/ eel sauce drizzle  
\$12 | \$10 HH



Salmon Cheese  
Harumaki  
spinach and cream cheese in  
a crispy roll w/ aurora sauce  
\$12 | \$10 HH



**VEGAN OPTIONAL**

Avocado Salad  
avocado, spring mix, cucumber,  
grape tomato w/ yuzu dressing  
and mayo  
\$10



Sashimi Salad\*  
salmon, tuna, scallop, hamachi,  
white fish, spring mix  
w/ ponzu-honey sesame dressing  
\$16



**VEGAN OPTIONAL**

Truffle Parm Fries  
\$7



Soy Garlic Tatsuta  
\$11 | \$9 HH



Seared Citrus Salmon\*  
\$13 | \$12 HH



Seared Hamachi Ponzu  
\$13 | \$12 HH



Garlic Shrimp Skewer  
2 skewers  
\$10



**VEGAN**

Housemade Oboro Tofu  
w/ ginger and scallions  
\$8



**VEGAN**

Nasu Dengaku  
w/ miso sauce  
\$8 | \$6 HH



Lamb Chop 2pcs  
w/ spicy sauce  
\$18



Pork Katsu  
w/ Japanese BBQ sauce and mayo  
\$9



Kakuni  
braised pork belly, bok choy,  
and boiled egg  
\$12 | \$10 HH

**HH = HAPPY HOUR PRICE**

**DAILY 4PM-6PM**

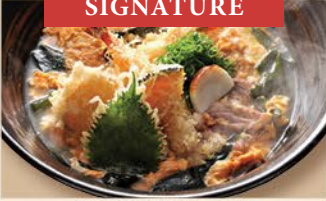
**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR AVERSIONS.**

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# SIGNATURE UDON

## DASHI

### SIGNATURE



**Tsurutontan Deluxe**  
shrimp and vegetable tempura, beef, chicken, wakame seaweed, and egg drop in dashi broth  
**\$28 | \$25 HH**

### BEST SELLER



**US Wagyu Beef Truffle**  
sliced US Wagyu short plate, truffle oil in dashi broth  
**\$24 | \$22 HH**



**Beef**  
beef short plate and scallion in dashi broth  
**\$19 | \$17 HH**



**Duck**  
sliced seared duck and scallion in dashi broth  
**\$23 | \$21 HH**



**Chicken**  
chicken and scallion in dashi broth  
**\$18 | \$17 HH**



**Tempura Udon**  
vegetable tempura ... **\$21 | \$18 HH**  
shrimp tempura .... **\$23 | \$21 HH**

## SUKIYAKI

### MUST TRY



**US Wagyu Sukiyaki Deluxe\***  
US Wagyu beef short plate, soft cooked egg, mixed mushroom and vegetable in sukiyaki broth  
**\$28 | \$24 HH**



**Sukiyaki Deluxe\***  
beef short plate, soft cooked egg, and vegetables in sukiyaki broth  
**\$23 | \$21 HH**

## UDON TOPPING ADD-ONS

US Wagyu Beef Short Plate .....	\$7	Soft Cooked Egg* .....	\$3
Sukiyaki Beef ...	\$6	Egg Drop .....	\$3
Beef Short Plate .	\$5	Mixed Mushrooms .	\$6
Chicken .....	\$4	Mixed Vegetables ..	\$4
Crab Meat .....	\$5	Soft Tofu .....	\$3
Shrimp Tempura (1pc) .....	\$3	Extra Udon .....	\$4

## CURRY

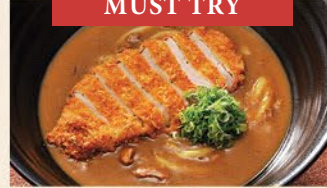


**Curry Deluxe**  
shrimp tempura, onion, pork cutlet, beef short plate in curry broth  
**\$26 | \$24 HH**



**US Wagyu Curry**  
US Wagyu short plate and onion in curry broth  
**\$26 | \$24 HH**

### MUST TRY



**Katsu Curry**  
pork cutlet and onion in curry broth  
**\$24 | \$22 HH**



**Beef Curry**  
beef short plate and onion in curry broth  
**\$21 | \$19 HH**

## SPICY

### BEST SELLER

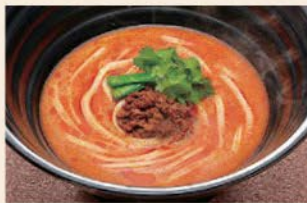


**Wagyu Eggplant Tan Tan**  
US Wagyu short plate and eggplant in spicy tantan broth (contains pork)  
**\$28 | \$25 HH**

## CREAM



**Truffle Crab Cream**  
blue crab, shimeji, oyster mushroom, truffle oil, parmesan in cream broth  
**\$26 | \$24 HH**



**Tan Tan**  
ground pork, chili oil in spicy tantan broth (contains pork)  
**\$21 | \$19 HH**



**Uni Cream\***  
uni, tobiko, and shiso leaf in cream broth  
**\$28 | \$25 HH**

### BEST SELLER



**Dubu Jjigae\***  
beef, tofu, bok choy, enoki, shiitake, napa cabbage, and raw egg yolk  
**\$25 | \$22 HH**



**Mentaiko Caviar Cream\***  
spicy cod roe in cream broth  
**\$23 | \$21 HH**

# SIZZLING UDON & COLD UDON

## MUST TRY

Sizzling Sukiyaki\*  
stir fried udon with beef,  
vegetable, and sweet soy  
w/ raw egg yolk

\$24 | \$22 HH



Sizzling Butter Shrimp  
shrimp, vegetable, shio dare, butter

\$26 | \$24 HH



VEGAN OPTIONAL

Sizzling Vegetable Tofu\*  
tofu, vegetable, sweet soy

\$23 | \$21 HH

## MUST TRY



Cold Spicy Beef\*  
simmered beef, soft cooked egg, scallion,  
chili oil, chili powder

\$23 | \$20 HH



Cold Tempura Udon  
in cold soy dashi

vegetable tempura ... \$21 | \$19 HH

shrimp tempura .... \$23 | \$21 HH

## BEST SELLER



Mentaiko Caviar\*  
cucumber, in spicy cod roe sauce

\$21 | \$20 HH



Mentaiko Caviar Kamatama\*  
spicy cod roe, soft cooked egg, tempura flake

\$23 | \$22 HH

# DONBURI

ALL DONBURIS COME WITH TSUKEMONO & CHOICE OF MISO SOUP OR SMALL SOY DASHI



Katsu Don  
pork katsu tamago-toji (bound w/ egg)  
over rice

\$24 | \$22 HH



Oyako Don\*  
chicken and onion tamago-toji  
(bound w/ egg) over rice w/ raw egg yolk

\$21 | \$19 HH

## MUST TRY

Sukiyaki Beef Don\*  
simmered beef  
w/ soft cooked egg

\$24 | \$22 HH



## BEST SELLER



Salmon Ikura Don\*  
salmon sashimi, salmon roe

\$28 | \$26 HH



Kaisen Don\*  
assorted sashimi, salmon roe

\$32 | \$28 HH

## UDON UPGRADES

US Wagyu Udon .....	\$8	Beef Sukiyaki Udon .....	\$5
Curry Udon .....	\$6	Tan Tan Udon .....	\$5
Chicken Udon .....	\$5	Cold Dashi Udon .....	\$4
Beef Udon .....	\$5		

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# SUSHI

## \$100 VALUE

### Sushi Boat\*

dragon roll, spicy tuna roll,  
chef's choice 4 kind sashimi (3pcs each),  
chef's choice 6 pc nigiri

\$75



## ROLLS

Salmon* .....	\$9	Negihama* .....	\$12
Spicy Salmon* .....	\$11	yellowtail, scallion	
Salmon Avocado* .....	\$12	Hamachi Shishito* .....	\$10
Salmon Cream Cheese* .....	\$13	yellowtail, shishito pepper	
Tuna* .....	\$9	Shrimp Tempura .....	\$12
Spicy Tuna* .....	\$12	avocado	
Tuna Avocado* .....	\$12	Eel Avocado .....	\$12
Negitoro* .....	\$16	Blue Crab California* .....	\$12
fatty bluefin tuna, scallion		Cucumber Avocado .....	\$7
		Sweet Potato .....	\$7

### Sashimi Deluxe\*

chef's choice of 5 kinds sashimi, tuna, salmon,  
yellowtail, white fish and scallop served with rice

\$45

(add uni for +\$10)



## NIGIRI & SASHIMI

Bluefin Toro* fatty tuna	Hamachi* yellowtail	White Fish*
Nigiri 3pcs .....	Nigiri 3pcs .....	Nigiri 3pcs .....
\$22	\$18	\$18
Sashimi 3oz .....	Sashimi 3oz .....	Eel*
\$22	\$18	Nigiri 3pcs .....
Bluefin Tuna*	Hokkaido Scallop*	\$18
Nigiri 3pcs .....	Nigiri 3pcs .....	Ikura* salmon roe
\$18	\$20	Nigiri 3pcs .....
Sashimi 3oz .....	Sashimi 3oz .....	\$18
\$18	\$20	Tobiko* flying fish roe
Salmon*	Uni* sea urchin	Nigiri 3pcs .....
Nigiri 3pcs .....	Nigiri 2pcs .....	\$16
\$16	Sashimi 1oz .....	Botan Shrimp*
Sashimi 3oz .....	\$25	Sashimi 3oz .....
\$16	\$25	\$20
Seared Salmon*		
Nigiri 3pcs .....		
\$16		
Sashimi 3oz .....		
\$16		

## SPECIAL ROLLS



Tsuruton\* ..... \$20  
toro, hamachi, salmon, white fish, tobiko, avocado



Toro Tuna\* ..... \$20  
bluefin toro, tuna, scallion, shiso



Sea & Truffle\* ..... \$18  
tuna, salmon, hamachi, cucumber w/ truffle oil and mayo



Seared Salmon Blue Crab\* ... \$18  
blue crab, tobiko, avocado, rayu chili crunch



Eel & Cream Cheese ..... \$18  
BBQ eel, cream cheese, avocado, cucumber



Ebi Ten Crab ..... \$17  
shrimp tempura, blue crab, avocado, cream cheese  
topped w/ eel sauce, mayo, and crispy udon



Spider\* ..... \$16  
soft shell crab, avocado, tobiko

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