

APPETIZERS



US Wagyu Sushi*
thinly sliced ribeye, zaru dashi gelee
(add uni for +\$6)
\$16 | \$14 HH



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



Soft Shell Crab Tempura
spicy sweet and sour sauce
\$9 | \$7 HH



Agedashi Tofu
tofu, eggplant, shishito, dashi broth
\$10 | \$8 HH



Avocado Salad
avocado, spring mix, cucumber,
grape tomato w/ yuzu dressing and mayo
\$12 | \$10 HH



Spicy Tuna Cone* 2 pcs
crispy cones filled w/ spicy tuna tartare
and avocado purée
\$9 | \$7 HH



Tofu Edamame Salad
tofu, edamame, wakame seaweed,
crispy shallots, grape tomato, and cucumber,
w/ ponzu-honey sesame dressing
\$12 | \$10 HH



Sashimi Salad*
salmon, tuna, scallop, hamachi,
white fish, spring mix,
w/ ponzu-honey sesame dressing
\$18 | \$16 HH



Edamame
\$7 | \$5 HH



Seaweed Salad
sesame seeds, ponzu sauce
\$9 | \$7 HH



Shishito Pepper
ponzu, yuzu pepper sauce
\$9 | \$7 HH



Soy Garlic Tatsuta
\$12 | \$10 HH



Spinach Goma-ae
sesame sauce
\$9 | \$7 HH



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



Fried Pork Dumplings 4 pcs
rayu chili crunch, ponzu sauce
\$11 | \$9 HH



Assorted Tempura
choice of tempura:
vegetable / shrimp
\$11 | \$9 HH



Creamy Spicy Shrimp Tempura 4 pcs
\$12 | \$10 HH



Addictive Cucumber
shio dare, sesame oil,
sesame seeds
\$8 | \$6 HH



Truffle Parm Fries
\$9 | \$7 HH



Vegetable Eggroll
spicy sweet and sour sauce
\$9 | \$7 HH



Kurobuta Sausage 4 pcs
w/ whole grain dijon mustard
\$8 | \$6 HH



Pork Katsu
w/ Japanese BBQ sauce
\$10 | \$8 HH



Takoyaki
\$8 | \$6 HH

HH = HAPPY HOUR PRICE

DAILY 2PM-5PM & 8PM-CLOSE

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

*These items are served raw, undercooked or cooked to order. The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

SUSHI



Tsuruton*
toro, hamachi, salmon, white fish,
tobiko, avocado
\$21 | (roll set upgrade +\$7)



Toro Tuna*
bluefin toro, tuna, scallion, shiso
\$24 | (roll set upgrade +\$10)



Sea & Truffle*
tuna, salmon, hamachi, cucumber
w/ truffle oil and mayo
\$18 | (roll set upgrade +\$4)



Seared Salmon Blue Crab*
blue crab, tobiko, avocado,
rayu chili crunch
\$18 | (roll set upgrade +\$4)



Eel & Cream Cheese
BBQ eel, cream cheese, avocado, cucumber
\$18 | (roll set upgrade +\$4)



Spider*
soft shell crab, avocado, tobiko
\$16 | (roll set upgrade +\$2)



Ebi Ten Crab
shrimp tempura, blue crab, avocado,
cream cheese topped w/ eel sauce, mayo,
and crispy udon
\$17 | (roll set upgrade +\$3)



Dragon
eel and cucumber
w/ avocado slices on top
\$16 | (roll set upgrade +\$2)

ROLLS

Salmon* \$9	Tuna* \$9	Hamachi Shishito* \$12	Eel Avocado \$13
Spicy Salmon* \$11	Spicy Tuna* \$12	yellowtail, shishito pepper	Blue Crab California* . \$14
Salmon Avocado* \$12	Tuna Avocado* \$12	Spicy Scallop* \$14	Cucumber Avocado \$7
Salmon Ikura* \$13	Negitoro* \$15	Shrimp Tempura \$12	Sweet Potato \$7
cucumber, salmon roe	fatty bluefin tuna, scallion	avocado	
Salmon Cream Cheese* . \$15	Negihama* \$10	Eel Cucumber \$12	
cream cheese, cucumber	yellowtail, scallion		

SASHIMI

Bluefin Toro* \$26	Botan Shrimp* \$22
fatty tuna	Hokkaido Scallop* \$20
Bluefin Tuna* \$23	Uni* 1oz \$25
Salmon* \$16	sea urchin
Hamachi* \$19	
yellowtail	

SASHIMI PLATTER

3 Kinds* \$32
tuna, salmon, white fish
Premium 5 Kinds* \$62
tuna, white fish, salmon, botan shrimp, uni
Premium 7 Kinds* \$78
tuna, hamachi, salmon, white fish, scallop, botan shrimp, uni



NIGIRI

Toro* 2pcs \$18	Hamachi* 3pcs \$14	Scallop* 3pcs \$16	Tobiko* 2pcs \$10
fatty tuna	yellowtail	Ikura* 2pcs \$13	flying fish roe
Tuna* 3pcs \$16	White Fish* 3pcs \$14	salmon roe	Uni* 2pcs \$27
Salmon* 3pcs \$12	Eel 3pcs \$13		sea urchin

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

*These items are served raw, undercooked or cooked to order. The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

SIGNATURE UDON



Tsurutontan Deluxe
shrimp and vegetable tempura,
beef, chicken, wakame seaweed,
and egg drop in dashi broth
\$29 | \$25 HH



Curry Deluxe
shrimp tempura, onion, pork cutlet,
beef short plate in curry broth
\$29 | \$25 HH



US Wagyu Sukiyaki Deluxe*
US wagyu short rib, napa cabbage,
mixed mushrooms, in sweet sukiyaki
broth topped w/ soft cooked egg
\$28 | \$24 HH



SPICY
Wagyu Eggplant Tan Tan
US wagyu short rib and eggplant
in spicy tantan broth
\$29 | \$25 HH



US Wagyu Beef Truffle
sliced US wagyu short rib, truffle oil in
dashi broth
\$26 | \$22 HH



Tempura Udon
choice of tempura: vegetable / shrimp
\$22 | \$19 HH



Beef Curry
beef short plate and onion in curry broth
\$23 | \$19 HH



Truffle & Crab Cream
blue crab, shimeji, oyster mushroom,
truffle oil, parmesan in cream broth
\$27 | \$23 HH



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



Beef
beef and scallion in dashi broth
\$21 | \$18 HH



US Wagyu Curry
US wagyu shortrib and onion in curry broth
\$29 | \$25 HH



Uni Cream*
uni, tobiko, and shiso leaf in cream broth
\$29 | \$25 HH



Sukiyaki Deluxe
beef short plate, soft cooked egg,
and vegetables in sukiyaki broth
\$24 | \$21 HH



Chicken
chicken and scallion in dashi broth
\$20 | \$17 HH



Katsu Curry
pork cutlet and onion in curry broth
\$27 | \$23 HH



Mentaiko Caviar Cream*
spicy cod roe in cream broth
\$24 | \$21 HH



Tan Tan
ground pork, chili oil in spicy tantan broth
\$23 | \$19 HH

UDON TOPPING ADD-ONS

US Wagyu ...	\$9	Chicken	\$4	Mixed	
Sukiyaki		Crab Meat ...	\$5	Mushrooms .	\$6
Beef	\$6	Shrimp Tempura		Mixed	
Beef	\$5	(1pc)	\$3	Vegetables ...	\$4
Pork Cutlet ..	\$7	Soft Cooked		Fried Tofu ...	\$3
Fried Chicken		Egg*	\$3	Tofu	\$3
(3pcs)	\$6	Egg Drop	\$3	Extra Udon ..	\$4

HH = HAPPY HOUR PRICE

DAILY 2PM-5PM & 8PM-CLOSE

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

*These items are served raw, undercooked or cooked to order. The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

SIZZLING UDON & COLD UDON



Sizzling Vegetable Tofu
tofu, vegetable, sweet soy
\$26 | **\$23 HH**



Sizzling Butter Shrimp
shrimp, vegetable, shio dare, butter
\$26 | **\$23 HH**



COLD
Cold Spicy Beef
simmered beef, soft cooked egg,
scallion, chili oil, chili powder
\$23 | **\$20 HH**



Sizzling Sukiyaki*
stir fried udon with beef, vegetable,
and sweet soy w/ raw egg yolk
\$26 | **\$23 HH**



COLD
Uni Ikura Scallop
in cold soy dashi
\$36 | **\$33 HH**



COLD
Cold Tempura Udon
in cold soy dashi
choice of tempura: vegetable / shrimp
\$22 | **\$19 HH**



COLD
Mentaiko Caviar
cucumber, in spicy cod roe sauce
\$23 | **\$20 HH**



COLD
**Mentaiko Caviar
Kamatama**
spicy cod roe, soft cooked egg,
tempura flake
\$25 | **\$22 HH**

DONBURI



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
\$24 | **\$22 HH**



Una Don
broiled eel over rice w/ pickled cucumber
\$30 | **\$28 HH**



**Sukiyaki
Beef Don***
simmered beef w/ soft cooked egg
\$24 | **\$22 HH**



Uni Ikura Crab Don*
uni, salmon roe, blue crab
\$46 | **\$44 HH**



Salmon Ikura Don*
salmon sashimi, salmon roe
\$32 | **\$30 HH**



Kaisen Don*
assorted sashimi w/ soft cooked egg on side
\$36 | **\$34 HH**

DONBURI ADD-ONS

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

HH = HAPPY HOUR PRICE

DAILY 2PM-5PM & 8PM-CLOSE

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

*These items are served raw, undercooked or cooked to order. The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.