

## Dinner

### Appetizers

<b>Edamame</b> .....	3.00
Soybeans	
<b>Sashimi*</b> .....	9.00
Daily selection of three kinds of fish	
<b>Tempura</b> .....	6.50
Two shrimps and vegetables served with tempura sauce	
<b>Soft Shell Crab</b> .....	9.50
Deep friend and served with ponzu sauce	
<b>Yakitori</b> .....	4.50
Two skewers of chicken and green onion grilled with teriyaki sauce	
<b>Gyoza</b> .....	5.50
Pan friend or steamed dumplings	
<b>Spinach Gyoza</b> .....	5.50
Dumplings made of veggies and shitake wrapped with spinach mixed skin	
<b>Spicy Chicken Wings</b> .....	6.00
Deep fried and dipped in red spicy sauce	
<b>Shumai</b> .....	5.50
Steamed shrimp dumplings	

<b>Assorted Mushrooms</b> .....	8.50
Sautéed three kinds of mushrooms	
<b>Agedashi Tofu</b> .....	5.00
Deep friend tofu in a full flavored broth	
<b>Calamari Tempura</b> .....	5.00
<b>Yakiika</b> .....	5.00
Grilled squid	
<b>Kaki Fry</b> .....	5.50
Deep fried oysters with tonkatsu sauce	
<b>Tako Salad</b> .....	6.00
Thin sliced seasoned octopus salad	
<b>Ika Sansai</b> .....	6.00
Seasoned squid with mountain vegetables	
<b>Seaweed Salad</b> .....	5.50
<b>Yakko Tofu</b> .....	3.50
Cold bean curd with fresh ginger and scallion	
<b>Rock Shrimp Tempura</b> .....	8.00

### Soups

<b>Tofu and Wakame Miso Soup</b> .....	2.00
<b>Nameko Akadashi</b> .....	3.00
Red miso soup with nameko mushroom	
<b>Suimono</b> .....	3.50
Clear with shrimp, chicken and vegetables	
<b>Mushroom Soup</b> .....	3.50
Wakame seaweed and shimeji mushroom in clear delicate broth	
<b>Mozuku Soup</b> .....	3.00
Clear soup with seaweed from Okinawa	

### Salads

<b>Green Salad</b> .....	2.50
Selected fresh garden vegetables served with house dressing	
<b>Sunomono</b> .....	2.50
Sliced cucumber, seaweed and crab with special vinegar	
<b>Sashimi Salad*</b> .....	12.00
Sliced seared tuna and garden vegetables with special soy dressing	
<b>Seafood Salad</b> .....	9.50
Colorful creation of selected crab and shrimp salad with special dressing	
<b>Salmon Skin Salad</b> .....	7.00
Crispy baked salmon skin, kaiware sprout and fresh garden vegetables with light soy dressing	
<b>Ume Tataki Kyuri</b> .....	3.50
Cucumber chunks mixed with plum paste and bonito flakes	
<b>Ohitashi</b> .....	3.50
Spinach salad with light soy dressing	

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## Dinner

Served with miso soup, green salad and rice

<b>Chicken Teriyaki</b> .....	13.00
Tender grilled chicken with teriyaki sauce	
<b>Beef Teriyaki</b> .....	17.00
Grilled New York steak with teriyaki sauce	
<b>Salmon Teriyaki or Shioyaki</b> .....	16.00
Grilled filet of salmon with teriyaki sauce or salted	
<b>Grilled Salmon with Mushroom Sauce</b> .....	17.00
Mushroom sauce made of shimeji mushrooms, soy sauce, mirin and garlic butter	
<b>Assorted Tempura</b> .....	16.00
Shrimps and assorted vegetable tempura served with tempura sauce	
<b>Vegetable Tempura</b> .....	12.00
Assorted fresh vegetable tempura with tempura sauce	
<b>Seafood Tempura</b> .....	17.00
Shrimps, scallops, daily selected fish and vegetable tempura with tempura sauce	
<b>Chicken Katsu</b> .....	14.00
Tender chicken breast breaded and deep fried and served with tonkatsu sauce	
<b>Pork Katsu</b> .....	14.00
Pork tenderloin breaded and deep fried and served with tonkatsu sauce	
<b>Ebi Fry</b> .....	16.00
Deep fried prawns and vegetables served with tonkatsu sauce	
<b>Chicken Teriyaki and Tempura</b> .....	18.00

## Table-Side Cooking\*

Served with sunomono and rice

<b>Sukiyaki</b> .....	30.00
Thinly sliced beef and assorted vegetables cooked in a pan with sukiyaki sauce	
<b>Shabu-Shabu</b> .....	30.00
Thinly sliced beef and assorted vegetables cooked lightly in clear broth and served with ponzu and goma sauce	
<b>Mitzutaki</b> .....	24.00
Tender chicken and assorted vegetables cooked in a pot with ponzu sauce	
<b>Yosenabe</b> .....	28.00
Chicken, fresh seafood and vegetables with ponzu sauce	
<b>Extra Sliced New York Loin</b> .....	12.00
<b>Extra Ponzu, Goma or Sukiyaki Sauce</b> .....	1.00

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## Sushi

Served with sunomono and miso soup

<b>Sushi-Take*</b> .....	19.00
One tuna roll and six pieces assorted sushi	
<b>Sushi-Matsu*</b> .....	22.00
One tuna roll and eight pieces assorted sushi	
<b>Sashimi*</b> .....	27.00
Five kinds of assorted sashimi	
<b>Chirashi Sushi*</b> .....	18.00
Variety of sliced raw fish on a bed of seasoned sushi rice	
<b>Sashimi and Tempura*</b> .....	20.00
Sashimi and assorted tempura served with tempura sauce	
<b>Sushi and Tempura*</b> .....	19.00
Sushi and assorted tempura	

Substitutions may result in a change of price

## Noodles

Udon - White thick noodle

Soba - Thin buckwheat noodle

<b>Kake Udon/Kake Soba</b> .....	6.50
Plain white thick noodle soup/Plain buckwheat noodle soup	
<b>Tempura Udon/Soba</b> .....	8.95
Two shrimps and vegetable tempura served on side with udon/soba	
<b>Nabeyaki Udon</b> .....	9.95
Seafood, vegetables and udon noodles cooked in a pot	
<b>Yamakake Udon/Soba*</b> .....	8.95
Grated yam potato and quail egg over noodles	
<b>Zaru Udon/Zaru Soba</b> .....	7.95
Cold udon or soba noodles with dried seaweed on top served with dipping sauce	
<b>Ten Zaru Udon/Soba</b> .....	9.95
Cold udon or soba noodles with dipping sauce and assorted tempura on the side	
<b>Yakisoba</b> .....	11.00
Japanese style sautéed noodles with chicken or shrimp	

## Side Orders

<b>Bowl of Rice</b> .....	2.00
Fried Rice.....	4.00
<b>Miso Soup</b> .....	2.00
<b>Tsukemono</b> .....	3.50
Assorted pickles	

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## Sushi Ko Special Dishes

<b>Maguro Tataki*</b> .....	10.00
Seared tuna with radish served with special dressing	
<b>Sashimi Salad*</b> .....	12.00
Seared tuna with green salad served with special dressing	
<b>Tuna Tempura Roll*</b> .....	11.00
Lightly tempura tuna with yuzu sumiso sauce	
<b>Ika Pasta</b> .....	10.00
Squid, asparagus and shimeji mushroom sautéed with light garlic sauce	
<b>Kiwi Salmon*</b> .....	10.00
<b>Broiled Seabass with Mushroom Sauce</b> .....	12.00
<b>Tofu Steak with Assorted Mushrooms</b> .....	8.50
<b>Dynamite Green Mussel</b> .....	7.00
<b>Dynamite Scallop</b> .....	8.00
<b>New Style Sashimi*</b> .....	11.00
Hot sesame oil and olive oil poured over thinly sliced white fish	
<b>Tuna Tartar*</b> .....	12.00
<b>Poki*</b> .....	11.00
Chopped tuna, kaiware sprouts and seaweed mixed with sesame oil and sea salt	
<b>Spicy Poki*</b> .....	11.00
Diced octopus & salmon with kaiware sprouts and seaweed served with spicy dressing	

## Children's Menu

Served with miso soup, green salad and rice

<b>Chicken Teriyaki</b> .....	7.50
<b>Beef Teriyaki</b> .....	9.50
<b>Chicken Katsu</b> .....	8.50

## Desserts

### Ice Cream

<b>Vanilla</b> .....	2.50
<b>Mango Sherbet</b> .....	2.50
<b>Green Tea</b> .....	2.50
<b>Red Bean</b> .....	2.50
<b>Tempura Ice Cream</b> .....	4.50
<b>Banana Tempura Ice Cream</b> .....	4.50
<b>Mochi Ice Cream</b> .....	3.00
Strawberry or Vanilla	

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