

Appetizers

<p>Edamame..... 3.00 Soybeans</p> <p>Sashimi*..... 9.00 Tuna, Yellowtail and Salmon</p> <p>Tempura..... 6.95 Two shrimps and vegetables served with tempura sauce</p> <p>Soft Shell Crab..... 9.95 Deep friend and served with ponzu sauce</p> <p>Yakitori..... 5.50 Two skewers of chicken and green onion grilled with teriyaki sauce</p> <p>Gyoza..... 5.95 Pan friend or steamed dumplings</p> <p>Spinach Gyoza..... 5.95 Dumplings made of veggies and shitake wrapped with spinach mixed skin</p> <p>Spicy Chicken Wings..... 6.00 Deep fried and dipped in red spicy sauce</p> <p>Shumai..... 5.50 Steamed shrimp dumplings</p>	<p>Assorted Mushrooms..... 8.50 Sautéed three kinds of mushrooms</p> <p>Agedashi Tofu..... 5.00 Deep friend tofu in a full flavored broth</p> <p>Calamari Tempura..... 6.50</p> <p>Yakiika..... 6.00 Grilled squid</p> <p>Soft Shell Shrimp..... 4.50 Deep fried whole white shrimps</p> <p>Tako Salad..... 6.00 Thin sliced seasoned octopus salad</p> <p>Ika Sansai..... 6.00 Seasoned squid with mountain vegetables</p> <p>Cha Shu sliced roast pork..... 4.50</p> <p>Crispy Spicy Tuna..... 9.00 Spicy tuna on crispy fried sushi rice</p> <p>Asari Steamed Clams..... 8.00</p>
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Soups

Tofu and Wakame Miso Soup	3.00
Asari Clams Miso Soup	6.00
Nameko Akadashi	4.00
Red miso soup with nameko mushroom	
Suimono	4.00
Clear soup with shrimp, chicken and vegetables	
Mushroom Soup	4.00
Wakame seaweed and shimeji mushroom in clear delicate broth	
Mozuku Soup	4.00
Clear soup with seaweed from Okinawa	

Salads

<p>Green Salad..... 3.00 Selected fresh garden vegetables served with house dressing</p> <p>Sunomono..... 3.00 Sliced cucumber, seaweed and crab with special vinegar</p> <p>Sashimi Salad*..... 13.00 Sliced seared tuna and garden vegetables with special soy dressing</p> <p>Seafood Salad..... 10.00</p>	<p>Colorful creation of selected crab and shrimp salad with special dressing</p> <p>Salmon Skin Salad..... 7.50 Crispy baked salmon skin, kaiware sprout and fresh garden vegetables with light soy dressing</p> <p>Ume Tataki Kyuri..... 4.00 Cucumber chunks mixed with plum paste and bonito flakes</p> <p>Ohitashi..... 4.00 Spinach salad with light soy dressing</p>
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Dinner

Served with miso soup, green salad and rice

Chicken Teriyaki	14.00
Tender grilled chicken with teriyaki sauce	
Beef Teriyaki	18.00
Grilled New York steak with teriyaki sauce	
Salmon Teriyaki or Shioyaki	17.00
Grilled filet of salmon with teriyaki sauce or salted	
Grilled Salmon with Mushroom Sauce	18.00
Mushroom sauce made of shimeji mushrooms, soy sauce, mirin and garlic butter	
Assorted Tempura	17.00
Shrimps and assorted vegetable tempura served with tempura sauce	
Vegetable Tempura	13.00
Assorted fresh vegetable tempura with tempura sauce	
Seafood Tempura	19.00
Shrimps, scallops, daily selected fish and vegetable tempura with tempura sauce	
Chicken Katsu	15.00
Tender chicken breast breaded and deep fried and served with tonkatsu sauce	
Pork Katsu	15.00
Pork tenderloin breaded and deep fried and served with tonkatsu sauce	
Broiled Chilean Seabass with Mushroom Sauce	18.00
Broiled seabass filet served on iron skillet	
Yakiniku	17.00
Korean style thin sliced Beef with vegetables served on iron skillet	
Chicken Teriyaki and Tempura	19.00

Table-Side Cooking*

Served with two bowls of rice

Sukiyaki	35.00
Thinly sliced beef and assorted vegetables cooked in a pan with sukiyaki sauce	
Shabu-Shabu	35.00
Thinly sliced beef and assorted vegetables cooked lightly in clear broth and served with ponzu	
Mitzutaki	28.00
Tender chicken and assorted vegetables cooked in a pot with ponzu sauce	
Yosenabe	32.00
Chicken, fresh seafood and vegetables with ponzu sauce	
Extra Sliced New York Loin	13.00
Extra Ponzu or Sukiyaki Sauce	1.00

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Sushi

Served with sunomono and miso soup

Sushi-Take*	20.00
One tuna roll and seven pieces assorted sushi	
Sushi-Matsu*	23.00
One tuna roll and eight pieces assorted sushi	
Sashimi*	28.00
Five kinds of assorted sashimi	
Chirashi Sushi*	19.00
Variety of sliced raw fish on a bed of seasoned sushi rice	
Sashimi and Tempura*	21.00
Sashimi and assorted tempura served with tempura sauce	
Sushi and Tempura*	20.00
Sushi and assorted tempura	

Substitutions may result in a change of price

Noodles

Udon - White thick noodle

Soba - Thin buckwheat noodle

Kake Udon or Kake Soba	6.95
Plain white thick noodle soup/Plain buckwheat noodle soup	
Tempura Udon or Soba	9.50
Two shrimps and vegetable tempura served on side with udon/soba	
Nabeyaki Udon	9.95
Seafood, vegetables and udon noodles cooked in a pot	
Yamakake Udon or Soba*	9.50
Grated yam potato and quail egg over noodles	
Tenzaru Udon or Soba	9.95
Cold udon or soba noodles with dipping sauce and assorted tempura on the side	
Ramen	9.95
Soy based egg noodle soup with cha shu	
Yakisoba	11.00
Japanese style sautéed noodles with chicken or shrimp	

Side Orders

Bowl of Rice	2.00
Fried Rice with Chicken or Shrimp	8.00
Miso Soup	3.00
Tsukemono	4.00
Assorted pickles	

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Sushi Ko Special Dishes

Maguro Tataki*	11.00
Seared tuna with radish served with special dressing	
Sashimi Salad*	13.00
Seared tuna with green salad served with special dressing	
Tuna Tempura Roll*	12.00
Lightly tempura tuna with yuzu sumiso sauce	
Ika Pasta	11.00
Squid, asparagus and shimeji mushroom sautéed with light garlic sauce	
Crispy Spicy Tuna*	9.00
Broiled Seabass with Mushroom Sauce	13.00
Tofu Steak with Assorted Mushrooms	9.00
Dynamite Green Mussel	7.00
Dynamite Scallop	9.00
New Style Sashimi*	12.00
Hot sesame oil and olive oil poured over thinly sliced white fish	
Tuna Tartar*	13.00
Poki*	12.00
Chopped tuna, kaiware sprouts and seaweed mixed with sesame oil and sea salt	
Spicy Poki*	12.00
Diced octopus & salmon with kaiware sprouts and seaweed served with spicy dressing	

Children's Menu

Served with miso soup, green salad and rice

Chicken Teriyaki.....	7.50
Beef Teriyaki.....	9.50
Chicken Katsu.....	8.50

Desserts

Ice Cream	
Vanilla.....	3.00
Red Bean.....	3.00
Green Tea.....	3.00
Black Sesame.....	3.00
Chocolate Lava Cake with Ice Cream	7.00
Tempura Ice Cream	5.00
Coconut Sorbet	7.00
Banana Tempura Ice Cream	5.00
Mini Cheese Cake	4.00
Mochi Ice Cream	4.00
Strawberry or Vanilla	

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