

FROM THE GRILL

KUSHIYAKI – Skewered & marinated in our rich homemade Miso marinade –then flame-grilled until sizzling. Served with our dipping sauces.

- GRILLED CHICKEN KUSHIYAKI 3 skewers \$6.95
- GRILLED BEEF KUSHIYAKI 3 skewers \$6.95
- GRILLED SALMON KUSHIYAKI 3 skewers \$6.95

KUSHIYAKI COMBO

- ONE CHICKEN, ONE BEEF & ONE FISH \$6.95

GYOZA (POTSTICKERS) 5 stickers \$6.75
Japanese dumplings filled with a savory mixture of pork, grilled vegetables & scallions. Steamed & fried crisp.

AGE-DASHI \$4.95
Traditional Japanese deep fried Tofu Snack. Light & crunchy. Served in a rich tempura sauce & topped w/Kaiware sprouts & scallions

TEMPURA APPETIZER

- SHRIMP (5 jumbo shrimp) \$10.50
- VEGETABLE: (red pepper, sweet potato, parsley, red onion, & asparagus) \$6.95

MOFU ASPARAGUS STICKS \$4.50
A delightful, yummy starter!. Fresh asparagus spears & wasabi cream cheese wrapped inside wonton wrappers –then deep fried. Served with a creamy cilantro tosa sauce for dippin’

EDAMAME \$4.95
Steamed and salted soybeans. The perfect starter snack

ADULTERATED EDAMAME \$6.50
Our regular edamame --adulterated w/soy sauce, a taste of sesame, and a touch of heat. A bit messy, but well worth it!

SHRIMP SPRING ROLL \$6.99
Served w/our “Roasted Cashew Sauce”
Seasoned cooked shrimp, carrot threads, tamago, cucumber spear, kaiware and tangy dressing rolled up with sushi rice. All wrapped inside a spring roll wrapper.

GRILLED CALAMARI \$5.25
w/Zingy Asian Glaze
Perfect for sharing. Bite-sized pieces, flame grilled, and brushed w/ a glaze of soy sauce, Mirin, garlic, ginger & Thai chilies

FRESH

THE GEISHA SALAD \$5.99
A mixture of shredded nappa cabbage & marinated cucumbers. Tossed with our tangy, creamy Miso dressing & crispy wonton strips, scallions & carrot threads

SEAWEED SALAD \$6.99
The traditional Japanese favorite. Marinated seaweed & cucumbers, beautifully garnished with threads of carrot & daikon radish - and sliced fruit.

the “VOLCANO” \$10.99

An EXPLOSION of FLAVORS!
Our crazy, wonderful creation of sweet and spicy. A “mountain” of seafood, strawberries, mango & kaiware sprouts– all tossed together in a tangy mango-chile sauce & masago. Topped w/ crunchy flakes.

SOUPS

MISO SOUP \$4.50
Garnished with bits of tofu, tempura-fried parsley, finely sliced green onion & Kamaboko

UDON NOODLE SOUP \$9.50
W/SHRIMP TEMPURA
Our own traditional Asian Noodle Soup made with a succulent broth & 2 pieces of Tempura Shrimp on the side. Topped with scallions, Kamaboko and Togarashi flakes

SOUP SOBA \$9.50
W/Panko breaded Karei (Sole)
Fresh Buckwheat noodles, made in house, served in a bonito- based soup. Topped w/green onions and kaiware sprouts.

**We Do Not
Accept Checks**

We’re supposed to tell you that eating uncooked items “increases” your chances of getting ill. On our menu, we indicate raw fish with a Y