

APPETIZERS

Miso Soup (16oz +\$2)	2
House Salad	4
Seaweed Salad	6
Squid Salad	8
Edamame (Spicy Edamame +\$1)	4.5
Fried Spring Roll - 3pcs of deep fried, vegetable spring rolls	6
Hiyayakko - 6pcs of Japanese style cold tofu (served with ponzu sauce, bonito flakes, and green onion)	6
Gyoza - 6pcs of pan-fried pork dumplings	7
Chicken Strips - Batterd and fried chicken breast strips	9
Sake Kama - Grilled, tender salmon collar	6
Hamachi Kama - Grilled, tender yellowtail collar (served with ponzu sauce)	12
Panko Calamari - Battered and fried squid (served with spicy mayo)	12
Panko Scallops - Battered and fried scallops (served with spicy mayo)	13

TEMPURA

(served with tempura sauce)

Vegetable - 12pcs of lightly battered, fried vegetables	9
Shrimp - 7pcs of lightly battered, fried shrimp	9
Combo - 8pcs of lightly battered, fried vegetables & 3pcs of shrimp	10

YAKITORI

(served with teriyaki glaze)

Chicken - Two skewers, each served with 3pcs of chicken	7
Beef - Two skewers, each served with 3pcs of steak	9
Shrimp - Two skewers, each served with 3pcs of shrimp	8
Combo - Two skewers, each served with a piece of chicken, beef & shrimp	10

BEVERAGES

Soft Drink (Pepsi, Diet Pepsi, Lemonade, Sierra Mist, Mt. Dew, Mug Root Beer, Dr Pepper, Coke)	3
Iced Tea	3
Iced Matcha	3
Japanese Hot Green Tea	3
Ramune (Japanese Soda)	3
Milk (Regular, Chocolate) *refill: 1.50	3
Juice (Apple, Orange, Cranberry) *refill: 1.50	3
Bottled Water (Fiji)	2
Sparkling Water (S.Pellegrino)	3

LUNCH

FRIED RICE

Vegetable (No egg)	9
Chicken	10
Beef	12
Shrimp	12
Combo (Chicken, Beef, Shrimp)	16

ENTREÉS

(Included sides: seasonal vegetables and white rice)

Vegetarian Seasonal vegetables and tofu	14
Teriyaki Chicken (5oz)	15
NY Steak* (5oz)	22
Yakiniku (5oz) Slices of steak with Yakiniku sauce and sautéed onions	22
Teriyaki Salmon (5oz) Teriyaki salmon with sautéed mushrooms	20
Chicken Katsu (5oz) Fried chicken cutlets (served with katsu sauce)	15
Fish Katsu (5oz) Fried cod served with katsu sauce	16
Pork Katsu (5oz) Fried tender pork cutlets (served with katsu sauce)	15

NOODLE SOUP

Spicy Beef Ramen 🌶️🌶️ Housemade spicy beef broth, slices of beef, egg, corn, and spinach	12
Spicy Miso Beef Ramen 🌶️🌶️ Spicy miso-based beef broth, slices of beef, egg, corn, and spinach	12
Chashu Ramen Braised pork broth, pork belly, egg, spinach, and corn	12
Seafood Ramen Dashi broth, scallop, shrimp, green mussel, corn, crab, and spinach	13
Nabeyaki Udon 🌶️ Dashi broth, udon (thick wheat-flour), onions, chicken, tempura shrimp, chili powder, and bonito	12
Seafood Udon Dashi broth, udon (thick wheat-flour), shrimp, scallop, green mussel, crab, and bonito	14

STIR-FRY NOODLES

(Cooked with Yakisoba sauce and vegetables)

Vegetable Yakisoba	12
Chicken Yakisoba	13
Beef Yakisoba	14
Shrimp Yakisoba	14

RYU KIDS

(For ages 12 and under only)

Teriyaki Chicken (5oz) Teriyaki chicken breast with sesame seeds, vegetables, white rice, and deep-fried gyoza (2pcs)	11
NY Steak* (5oz) Steak with sesame seeds, vegetables, white rice, and a side of deep-fried gyoza (2pcs)	14
Shrimp (8pcs) Lemon butter shrimp, vegetables, white rice, and a side of deep-fried gyoza (2pcs)	13
Tempura Combo Tempura shrimp & veggies served with tempura sauce	10
Yakisoba Stir-fried yakisoba noodles, deep-fried gyoza (2pcs)	11

ADDITIONAL SIDES

(Available with main entrees)

Miso Soup	2
Mushroom Soup	2
Side Salad	2
Fried Rice	2
Brown Rice	2
Egg (available with fried rice only)	1

Spicy Level: Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️

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LUNCH

BENTO

(A single-portion Japanese lunchbox - no substitutions)

Bento #1 15
Grilled Teriyaki Chicken, white rice, side salad, edamame, California roll (4pcs), and combo tempura (served with tempura sauce)

Bento #2 16
Grilled Teriyaki NY Steak, white rice, side salad, edamame, California roll (4pcs), and combo tempura (served with tempura sauce)

Bento #3 16
Grilled Teriyaki Salmon with sautéed mushrooms, white rice, side salad, edamame, California roll (4pcs), and combo tempura (served with tempura sauce)

SUSHI BENTO

(A single-portion Japanese lunchbox - no substitutions)

Sushi Bento #1 🍣 11
California Roll (4pcs), Spicy Tuna Roll (4pcs), edamame, and a side salad

Sushi Bento #2 🍣 13
Spicy Tuna Roll (4pcs), Nigiri (chef's choice - 4pcs), edamame and a side salad

Sushi Bento #3 13
Shrimp tempura, sashimi (chef's choice - 3pcs), edamame and a side salad

SUSHI SPECIALS

(No substitutions)

Temaki (Hand Roll) 🍣 7
Cucumber, avocado, sprouts, and your choice of fish: Crab Mix, Spicy Crab, Spicy Tuna, Spicy Octopus, Salmon, Tuna, Octopus, Yellowtail

Sashimi Salad 🍣🍣 12
Red Snapper (2pcs), Salmon (2pcs), Tuna (2pcs), Crab Stick, cucumber, tomato, jalapeño, and avocado dressed with spicy ponzu sauce, served over spring mix

Poke Bowl 🍣🍣 13
Dressed with spicy ponzu sauce, start with your choice of sushi rice or spring mix as the base (tossed with cucumber, tomato, jalapeño, and avocado). Pick up to 2 toppings: Salmon, Albacore, Tuna, Octopus

Chirashi Don 🍣 15
Assortment of sashimi (chef's choice), a side of both seaweed and squid salad, and crab mix over sushi rice

Half-Half Roll 12
Your choice of two, 4pc sushi roll: Golden California, Philly, Tootsie, Alaska, Boston, Unagi Cucumber, Spicy Crab, Spicy Salmon, Spicy Tuna, Spicy Albacore, Spicy Octopus

2 for \$15 🍣 15
Your choice of two rolls: Crunch, Boston, Crazy, Golden California, Unagi Cucumber, Spicy Crab, Spicy Salmon, Spicy Tuna, Spicy Albacore, Spicy Yellowtail, Spicy Octopus, Vegetable Tempura, Shrimp Tempura

2 for \$21 🍣 21
Your choice of two rolls: Tootsie, Alaska, Eel Tempura, Las Vegas, Chimichanga, Boo Yah Ka, Basil, Spicy Crab Shrimp Tempura, Spicy Tuna Shrimp Tempura

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Spicy Level: Mild 🍣 Medium 🍣🍣 Hot 🍣🍣🍣

DINING

FRIED RICE

Vegetable (egg +\$1)	9
Chicken	10
Beef	10
Shrimp	11
Combo (Chicken, Beef, Shrimp)	14

ENTREÉS

(Included sides: seasonal vegetables and white rice)

Vegetarian	14
Seasonal vegetables and tofu	
Teriyaki Chicken (7oz)	15
NY Steak* (7oz)	22
Yakiniku (5oz)	22
Slices of NY steak, sautéed with Yakiniku sauce and onions	
Shrimp (12pcs)	21
Cooked with lemon butter	
Teriyaki Salmon (7oz)	20
Cooked with teriyaki sauce and sautéed mushrooms	
Chicken Katsu (7oz)	16
Fried chicken cutlets (served with katsu sauce)	
Fish Katsu (7oz)	17
Fried cod (served with katsu sauce)	
Pork Katsu (7oz)	16
Fried tender pork cutlets (served with katsu sauce)	

NOODLE SOUP

Spicy Beef Ramen 🌶️🌶️	12
Housemade spicy beef broth, slices of beef, egg, corn, and spinach	
Spicy Miso Beef Ramen 🌶️🌶️	12
Spicy miso-based beef broth, slices of beef, egg, corn, and spinach	
Chashu Ramen	12
Braised pork broth, pork belly, egg, corn, and spinach	
Seafood Ramen	14
Dashi broth, scallop, shrimp, green mussel, crab, egg, corn and spinach	
Nabeyaki Udon 🌶️	11
Dashi broth, udon noodles, chicken, tempura shrimp, tempura zucchini, onion chili powder, and bonito	
Seafood Udon	14
Dashi broth, udon (thick wheat-flour), shrimp, scallop, green mussel, crab, and bonito	

STIR-FRY NOODLES

(Cooked with Yakisoba sauce and vegetables)

Vegetable Yakisoba	12
Chicken Yakisoba	13
Beef Yakisoba	14
Shrimp Yakisoba	14

RYU KIDS

(For ages 12 and under only)

Teriyaki Chicken (5oz)	12
Teriyaki chicken breast with sesame seeds, vegetables, white rice, and deep-fried gyoza (2pcs)	
NY Steak (5oz)	14
Steak, vegetables, white rice, and a side of deep-fried gyoza (2pcs)	
Shrimp (6pcs)	14
Lemon butter shrimp, vegetables, white rice, and a side of deep-fried gyoza (2pcs)	
Tempura Combo	10
Tempura shrimp & veggies served with tempura sauce	
Yakisoba	11
Stir-fried yakisoba noodles, deep-fried gyoza (2pcs)	

ADDITIONAL SIDES

Miso Soup	2
Mushroom Soup	2
House Salad	4
Fried Rice (available with main entrees)	4.5
Brown Rice	2
Vegetables (available with main entrees)	4
Egg (available with fried rice only)	1

Spicy Level: Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️

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TEPPANYAKI

Single order: 7oz / Combo: 5oz

(Included sides: soup, salad, seasonal vegetables, 2pcs of shrimp, and white rice)

Vegetarian..... 14

Seasonal vegetables and tofu

Teriyaki Chicken (7oz / 5oz) 15

+ Shrimp (6pcs) 24

+ Scallops (4oz) 29

+ NY Steak* (5oz) 26

+ Filet Mignon* (5oz) 29

+ Lobster (5oz) 35

New York Steak* (7oz / 5oz) 22

+ Shrimp (6pcs) 29

+ Scallops (4oz) 32

+ Calamari (5oz) 30

+ Salmon* (5oz) 31

+ Tuna* (5oz) 34

+ Sea Bass (5oz) 40

+ Lobster (5oz) 36

Filet Mignon* (7oz / 5oz) 29

+ Shrimp (6pcs) 32

+ Scallops (4oz) 36

+ Calamari (5oz) 35

+ Salmon* (5oz) 36

+ Tuna* (5oz) 39

+ Sea Bass (5oz) 43

+ Lobster (5oz) 39

Yakiniku (5oz) 22

Slices of NY steak, sautéed with Yakiniku sauce and onions

Shrimp (12pcs) 21

Cooked with lemon butter

Teriyaki Salmon (7oz) 20

Cooked with teriyaki sauce and sautéed mushrooms

Scallops (7oz) 25

Cooked with lemon butter

Calamari (7oz) 20

Cooked with lemon butter

Lobster (14oz) 49

Cooked with lemon butter

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SPECIALS

(Ask servers for additional seasonal items)

Seared Tuna* (7oz) 25

Cooked with chef's house sauce

Chilean Sea Bass (7oz) 29

Cooked with chef's house sauce

Seafood Combo 50

Shrimp (8pcs), Scallop (4oz), Lobster (5oz)

Chef's Combo 49

Filet Mignon* (5oz), Shrimp (8pcs), Lobster (5oz)

RYU KIDS

(For ages 12 and under only)

Teriyaki Chicken (5oz) 11

New York Steak* (5oz) 14

Shrimp (6pcs) 14

ADDITIONAL SIDES

(Available with main entrees)

Mushroom/ Miso Soup 2

Fried Rice 4.5

Brown Rice 2

Vegetables 2

Egg 1

Shrimp (6pcs) 10

Scallops (4oz) 13

Calamari (4oz) 10

Chicken (5oz) 8

New York Steak* (5oz) 12

Salmon (5oz) 13

Seared Tuna* (5oz) 15



Sunomono
Cucumber salad



Seaweed Salad



Squid Salad



Gyoza
Pork and vegetable potstickers,
pan fried or deep fried



Baked Green Mussel*
Green mussel, crab mix, spicy mayo
sauce, ponzu sauce, fish roe,
scallions, sesame seeds



Stuffed Jalapeno
Tempura, cream cheese, spicy tuna,
spicy mayo sauce, eel sauce,
scallions, sesame seeds



Stuffed Shrimp
Tempura, sushi shrimp, spicy crab,
nori, sweet chilli sauce, scallions,
sesame seeds



Ankimo
Japanese monk fish liver, ponzu
sauce, scallions, fish roe



Sashimi Salad*
Spring mix, jalapeno, tomato,
cucumber, avocado, assortment of
fish sashimi, fish roe, spicy ponzu
sauce, scallions, sesame seeds



Chirashi Don*
Assortment of fish sashimi over
sushi rice



Temaki*
Turn any standard roll into a hand
roll



Seared Beef Sashimi*
Seared New York strip, ponzu
sauce, fish roe, fresh wasabi,
Japanese spice, scallions, radish
sprout, sesame seeds

Signature Rolls



Scallop Dynamite Roll
California roll, topped with baked
crab mix, veggie, scallop, spicy
mayo sauce, eel sauce, scallions,
fish roe, sesame seeds



Ryu Roll*
Tempura spicy tuna roll, topped
with poke style salmon, tuna,
tomato, jalapeno, avocado,
cucumber, spicy ponzu sauce, fish
roe, scallions, sesame seeds



Lobster Roll*
Soy paper wrap, whole lobster
tempura, spicy tuna, spicy crab,
cucumber, avocado, radish sprout,
sweet chilli sauce, scallions, fish
roe, sesame seeds



Boo Yah Ka Roll*
Rice paper wrap, spring mix, shrimp
tempura, spicy tuna, spicy crab,
avocado, cucumber, spicy ponzu
sauce, scallions, sesame seeds



Lollipop Roll*
Cucumber wrap, assortment of
fish, avocado, crab mix, spicy ponzu
sauce, scallions, masago, sesame
seeds



Lover's Roll*
Spicy tuna, cucumber, topped with
red snapper, fish roe, ponzu sauce,
jalapeno, scallions, sesame seeds



Chili Cheese Roll
Tempura jalapeno stuffed with
cream cheese, cucumber, avocado,
spicy mayo sauce, sriracha sauce



Futomaki Roll
Assortment of Japanese veggies,
eggs, crab, cucumber, avocado



Crazy Roll
Tempura, assortment of fish, cream
cheese, jalapeno, crab, avo-
cado, spicy ponzu sauce, scallions,
sesame seeds



Firecracker Roll
Baked shrimp tempura, salmon
tempura, avocado, scallop, crab
mix, spicy mayo sauce, eel sauce,
fish roe, scallions, sesame seeds



Chimichanga Roll
Deep fried tortila wrap, spicy tuna,
spicy crab, cream cheese, avocado,
jalapeno, spicy mayo sauce, eel
sauce, scallions, sesame seeds



Basil Roll
Rice paper wrap, spring mix, cream
cheese, smoked salmon, crab mix,
shrimp tempura, avocado, cucum-
ber, basil sauce



Beast Roll*
Spicy tuna, soft shell crab, avocado,
cucumber, topped with spicy crab,
baked eel, eel sauce, crunch,
fish roe, scallions, sesame seeds



Sour Roll*
California roll, topped with salmon,
lemon slices, ponzu sauce, scallions,
sesame seeds



Orange Roll*
Yellowtail, avocado, cucumber,
topped with orange slices, ponzu
sauce, Japanese spice, scallions,
sesame seeds



Baked Salmon Roll
Crab mix, avocado topped with
salmon, baked with spicy mayo,
sweet chilli sauce, masago,
scallions, sesame seeds



Barbie Roll
Shrimp tempura, crab mix, avocado
roll topped with salmon, baked
with spicy mayo, sweet chilli sauce,
masago, scallions, sesame seeds



Surf & Turf Roll*
Shrimp tempura, spicy tuna,
asparagus, cucumber, avocado,
topped with seared beef, jala-
peno, spicy ponzu sauce, scallions,
sesame seeds



Spicy Mama Roll*
Spicy crab, cucumber roll, topped
with spicy tuna, jalapeno, spicy
mayo sauce, sriracha sauce,
sesame seeds

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Sushi Rolls & Sides



Cucumber Roll



Pickled Radish Roll
Choice of yellow or red pickled radish



Asparagus Roll



Avocado Roll



Tuna Roll*



Salmon Roll*



California Roll
Crab mix, avocado, cucumber, sesame seeds



Golden California Roll
California roll topped with fish roe, sesame seeds




Spicy Crab Roll 
Spicy crab, cucumber, sesame seeds




Spicy Tuna Roll* 
Spicy tuna, cucumber, sesame seeds




Spicy Salmon Roll* 
Spicy salmon, cucumber, sesame seeds




Spicy Octopus Roll 
Spicy octopus, cucumber, sesame seeds



Spicy Scallop Roll* 
Spicy scallop, cucumber, sesame seeds



Spicy Albacore Roll* 
Spicy albacore, cucumber, sesame seeds.



Boston Roll* 
Spicy tuna, crab mix, cucumber, sesame seeds



Crunch Roll* 
Spicy tuna, cucumber, crunch, eel sauce, sesame seeds



Unagi Cucumber Roll
Baked eel, cucumber, eel sauce, sesame seeds



Tootsie Roll
Shrimp tempura, avocado, cucumber, crab mix, crunch, eel sauce, sesame seeds



Philly Roll*
Smoked salmon, cream cheese, cucumber, sesame seeds



Soft Shell Crab Roll
Crispy soft shell crab, radish sprout, yamagobo, avocado, cucumber, eel sauce, sesame seeds



Salmon Skin Roll
Crispy salmon skin, avocado, yamagobo, cucumber, radish sprout, eel sauce, sesame seeds




Vegetable Roll
Assortment of pickled radish, avocado, cucumber, sesame seeds




Vegetable Tempura Roll
Veggie tempura, avocado, cucumber, crunch, eel sauce, sesame seeds




Shrimp Tempura Roll 
Shrimp tempura, crab mix, cucumber, avocado, crunch, sweet chili sauce, sesame seeds



Spicy Crab Shrimp Tempura Roll 
Shrimp tempura, spicy crab, cucumber, avocado, sweet chili sauce, sesame seeds



Spicy Tuna Shrimp Tempura Roll* 
Shrimp tempura, spicy tuna, cucumber, avocado, sweet chili sauce, sesame seeds



Eel Tempura Roll
Tempura, eel, avocado, cream cheese, eel sauce, sesame seeds



Las Vegas Roll* 
Tempura, crab mix, avocado, cream cheese, salmon, sweet chilli sauce, sesame seeds



Rainbow Roll*
California roll topped with assortment of fish, avocado and shrimp, sesame seeds



Alaska Roll*
California roll, topped with salmon, scallions, sesame seeds



Dragon Roll
California roll, topped with baked eel, avocado, eel sauce, sesame seeds



Caterpillar Roll
Baked eel, crab mix, cucumber, topped with avocado, eel sauce, sesame seeds

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SUSHI & TEPPANYAKI

2512 S. Val Vista Drive, Ste.101. Gilbert, AZ 85295
(480) 857-3999 • www.ryusushi.com

NIGIRI (2-pcs Per Order)	PRICE	ORDER
Quail Eggs* (Uzura 1pc)	1.5	
Smelt Eggs* (Masago Kungan)	6	
Flying Fish Eggs* (Tobiko Kungan)	6	
Salmon Eggs* (Ikura Kungan)	7	
Sweet Egg (Tamago)	5	
Sweet Tofu (Inari)	5	
Crab (Kani)	4	
Shrimp (Ebi)	5.5	
Raw Shrimp* (Amaebi)	9	
Salmon* (Sake)	7	
Salmon Belly*	8	
Smoked Salmon*	8	
Tuna* (Maguro)	8	
Albacore* (Bin-Naga Maguro)	7	
White Tuna* (Escolar)	7	
White Fish* (Izumidai)	6	
Mackerel (Saba)	6	
Yellowtail* (Hamachi)	8	
Fresh Water Eel (Unagi)	8	
Octopus (Tako)	7	
Surf Clam (Hokigai)	7	
Squid* (Ika)	7	
Uni* (Ask for availability)	MKT	
Seared Beef*	8	
SASHIMI (6-pc Per Order)	PRICE	ORDER
Salmon*	14	
Tuna*	15	
Albacore*	14	
White Tuna*	15	
Yellowtail*	15	
Tuna Tataki* 🍣🍣	15	
Octopus*	15	
Monkfish Liver* (Ankimo)	11	
Whelk* (Tsubugai)	MKT	
Seared Beef*	15	
Sashimi Salad* 🍣🍣	18	
Chirashi Don* (Sashimi Rice Bowl)	21	
SASHIMI COMBO PLATTER (Chef's Choice)	PRICE	ORDER
SMALL (12pcs)	27	
MEDIUM (24pcs)	41	
LARGE (36pcs)	51	

Please write any sushi special requests here:

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ROLLS (5-8pcs - Hand Roll by Request Only)*	PRICE	ORDER
Avocado	4	
Cucumber	4	
Red/Yellow Radish Pickle	4	
Vegetable	6	
Vegetable Tempura	8	
California	6	
Tempura California	7	
Golden California	8.5	
Tootsie	9	
Shrimp Tempura	9	
Spicy Crab 🍣	8	
Spicy Crab Shrimp Tempura 🍣	11	
Boston* 🍣	9	
Spicy Tuna* 🍣	9	
Crunch* 🍣	10	
Spicy Tuna Shrimp Tempura* 🍣	11	
Caterpillar	13	
Dragon	13	
Unagi Cucumber	10	
Eel Tempura	9	
Soft-Shell Crab Roll	10	
Salmon Skin	7	
Salmon*	8	
Philly*	9	
Alaska*	12	
Rainbow*	14	
Tuna*	8	
White Tuna	8	
Spicy Albacore* 🍣	9	
Spicy Octopus 🍣	10	
Spicy Salmon* 🍣	9	
Spicy Scallop* 🍣	11	
Spicy Yellowtail* 🍣	9.5	
RYU'S SIGNATURE ROLLS	PRICE	ORDER
Scallop Dynamite	14	
Las Vegas* 🍣	13	
Ryu* 🍣🍣🍣	17	
Chimichanga* 🍣🍣🍣	15	
Crazy* 🍣🍣	12	
Barbie 🍣	14	
Baked Salmon 🍣	13	
Lobster 🍣	29	
Firecracker 🍣	15	
Sour*	13	
Orange* 🍣	13	
Lovers* 🍣🍣🍣	13	
Spicy Mama* 🍣🍣🍣	15	
Surf & Turf* 🍣🍣🍣	15	
Beast Roll 🍣	18	
Lollipop* 🍣🍣	15	
Boo Yah Ka Roll* 🍣🍣	15	
Basil*	15	
Futomaki Roll	8	
Chili Cheese 🍣	8	
Salmon & Crab Roll-Up* 🍣	18	
White Tuna & Spicy Tuna Roll-Up* 🍣	18	
STARTERS & SIDES	PRICE	ORDER
Suno Mono	5	
Stuffed Mushrooms	8	
Stuffed Shrimp	8	
Jalapeño Poppers 🍣🍣	10	
Tammy Spoons* 🍣	16	
Baked Green Mussel 🍣	9	
Quail Egg Shooter*	5	
Tuna Poke Salad* 🍣🍣🍣	13	
Yellowtail Carpaccio*	16	
SPICY LEVEL: Mild 🍣 Medium 🍣🍣 Hot 🍣🍣🍣		

BAR

JAPANESE BOTTLED BEERS

Asahi (22oz)	8
Orion (22oz)	9
Sapporo (22oz)	8
Kirin Ichiban (22oz)	8
Kirin Ichiban Light (22oz)	8
Sake Bomber (22oz Japanese Beer + 4oz Sake)	+4
Large Sake Bomber (22oz Japanese Beer + 8oz Sake)	+5

HOUSE SAKE

(8oz. Large Sake + \$2)

Hot/ Cold Sake (4oz)	6
Housemade Lychee Sake (4oz)	6
Fruit Flavored Cold Sake (4oz) Strawberry, Peach, Mango, Passion Fruit, Pomegranate, Sour Apple, Watermelon	6

BOTTLED SAKE

(Ordered from dry to sweet)

Suijin Junmai (300ml) <i>Suijin's dry profile elevates any dish, making it the perfect sake to serve during any occasion. Pairs well with seafood, chicken and beef</i>	16
Sho-Chiku-Bai Premium Ginjo (300ml) <i>This dry, delicate and fruity sake features a smooth, silky texture, tinged with aromas of pear, melon, honeysuckle, custard and nutmeg. The finish is clean and refreshing with an emerging taste of lightly salted fruit. Pairs well with white tuna, scallops, steamed cod, Kumamoto oysters, Amaebi sushi</i>	12
Tanrei Junmai (180ml) <i>Using the finest rice and pure natural spring water from Mount Rokko. It is characterized by its smooth and semi-dry taste and pairs well with salty, or rich flavors</i>	9
Sho-Chiku-Bai Classic Junmai (180ml) <i>For a traditional sake that's smooth, well balance and full bodied, this sake is recognized for preserving the traditional junmai character. Pairs well with mildly seasoned dishes</i>	8

Poochi Poochi Sparkling Sake (300ml) <i>This semi-dry, balanced sake has a deep and rich aroma filled with hints of small bubbled lemon and candy. With absolutely no aftertaste, it holds subtle flavors such as steamed rice, hay, and citrus. Pairs well with tempura, meat dishes, and salmon</i>	15
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Hakutsuru Superior Junmai Ginjo (300ml) <i>This gluten-free, floral fragrant saké with silky, well-balanced smoothness can be enjoyed chilled or at room-temperature. Pairs well with light and slightly salty dishes such as sashimi, edamame, tempura, and sautéed vegetables</i>	16
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Shiro Sasa Nigori (300ml) Unfiltered <i>Providing a sweet, creamy, yet refreshing taste that pairs well with any meal - making it the perfect apéritif</i>	13
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Sayuri Nigori (300ml) Unfiltered <i>Sayuri means "little lily" in Japanese, and the name is apt for this floral noted nigori. Hints of white grape and elements of cherry blossom tie in seamlessly to create a lush, creamy saké with a deliciously smooth finish. Pairs well with spicy foods</i>	13
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Yuki Nigori (375ml) Unfiltered <i>Available in two flavors: White Peach (delightful aromas and flavors of perfectly ripe white peaches with a sweet cream, full-bodied palate) & Lychee (pretty aromas of lychee fruit and rose petals lead into a creamy palate)</i>	19
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Strawberry Nigori (300ml) Unfiltered <i>This gluten-free, cloudy sake beautifully combines the sweetness and creamy texture of Ozeki Nigori Sake with a light and refreshing strawberry flavor. All natural: non-GMO, gluten-free, sulfite-free, free of artificial flavors and aromas and colors. Enjoyable as a dessert</i>	15
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Ikezo Sparkling Jelly Sake (180ml) <i>Jellied sake with sparkling bubbles of carbonation. Available in two flavors: Mixed Berry (blueberry, cranberry and strawberry) & Yuzu (citrus)</i>	9
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BAR

SIGNATURE DRINKS

Asian Pear Martini 10
Absolut Pears Vodka, Monin Elderflower Syrup,
Sweet & Sour, Apple Juice

Asian Sangria 10
Lychee Sake, Deep Eddy Vodka, Sweet & Sour
Pineapple Juice

Bonita Rosa Margarita 10
Tequila, Monin Hibiscus Syrup, Simple Syrup,
Sweet & Sour, and Mint

Diamond Dreams 10
Tequila, Triple Sec, Sweet & Sour
(Your choice of flavor: Lavendar or Hibiscus)

Flirt 10
Deep Eddy Sweet Tea Vodka, Monin Elderflower Syrup,
Sweet & Sour

Geisha 10
Bird Dog Peach Whiskey, Cold Sake, Ginger Liqueur,
Club Soda

Lychee Martini 10
Housemade Lychee Sake, Vodka, Lychee

Orient Express Martini 10
Sailor Jerry Spiced Rum, Solerno Blood Orange Liqueur,
Sweet & Sour, Monin Cane Syrup

Scottish Mule 10
Hendrick's Gin, Fresh Lime Juice, Cucumber, Ginger Beer

DRAFT BEERS

(22oz. Large Draft Beer + \$2)

Coors Light 5

Blue Moon 6

SanTan Devil's Ale 6

Alaskan Amber Ale 6

Lagunitas IPA 6

Sapporo 6

BOTTLED BEERS

Amstel Light 5

Bud Light 5

Budweiser 5

Corona Extra / Light 5

Guinness 6

Heineken 6

Lucky Buddha 6

Michelob Ultra 5

Miller Lite 5

WINE

Takara Premium Plum Wine (Japan) 10

Mionetto Prosecco Brut (Italy) 10

RED WINE

(Single Glass | Bottled)

Sycamore Lane Cabernet (California) 8 | 24

Avalon Lody Cabernet (California) 10 | 30

Imagery Cabernet Sauvignon (California) 13 | 39

Underwood Cell Cellar Pinot Noir (Oregon) 10 | 30

Irony Pinot Noir (California) 10 | 30

Drumheller Merlot (California) 10 | 30

Josh Cellars Legacy Blend (California) 10 | 30

WHITE WINE

(Single Glass | Bottled)

Villa Pozzi Moscato (Italy) 10 | 30

Sycamore Lane White Zinfadel (California) 8 | 24

Sycamore Lane Pinot Grigio (California) 8 | 24

Ruffino Lumina Pinot Grigio (Italy) 10 | 30

Kung Fu Girl Riesling (South Carolina) 10 | 30

Sycamore Lane Chardonnay (California) 8 | 24

Hess Select Chardonnay (California) 12 | 36

13 Celcius Sauvignon Blanc (New Zealand) 10 | 30