

HOUSE ROLLS

- SPIDER ROLL** 🍣
HAND ROLL 12 | FULL ROLL 20
tempura soft shell crab | avocado | cucumber | kaiware | crab meat | tobiko | sesame seeds | unagi sauce
- RAINBOW ROLL** 🍣 🍣
FULL ROLL 18
california roll, 5 types of fish or shell fish
- SALMON SKIN ROLL** 🍣
HAND ROLL 9 | FULL ROLL 15
crispy broiled salmon skin, cucumber, kaiware, yamagobo, sesame seeds
- SEATTLE ROLL** 🍣
FULL ROLL 15
flash fried salmon, avocado and cream cheese roll with unagi sauce
- CALIFORNIA ROLL** 🍣
HAND ROLL 6.50 | FULL ROLL 10
red crab meat, avocado, sesame seeds, cucumber, tobiko
- VEGETABLE ROLL** 🍣 🍣
HAND ROLL 6 | FULL ROLL 8
cucumber, avocado, kaiware, takuan, yamagobo, sesame seeds
- SPICY TUNA ROLL** 🍣 🍣 🍣
HAND ROLL 6 | FULL ROLL 10
spicy tuna, cucumber, spicy mayonnaise
- TEMPURA SHRIMP ROLL**
HAND ROLL 6 | FULL ROLL 10
tempura shrimp, cucumber, sesame seeds, unagi sauce
- UNAGI ROLL**
HAND ROLL 8 | FULL ROLL 12.50
unagi, cucumber, sesame seeds, unagi sauce
- EBI SHRIMP ROLL**
FULL ROLL 12.25
ebi shrimp, seaweed, cucumber, yamagobo, avocado, sesame seeds, spicy mayo, unagi sauce
- TIGER ROLL** 🍣 🍣
FULL ROLL 14.50
spicy tuna, cucumber, atlantic salmon, black tobiko, wasabi, ginger chipotle mayo sauce

SMALL ROLLS

- SALMON SHARI** 🍣 🍣
6
a strip of salmon inside of roll
- KAPPA SHARI** 🍣 🍣
4.50
julienne cut cucumbers inside of roll
- TAKUWAN SHARI** 🍣 🍣
4.50
daikon pickle inside of roll

SPECIAL ROLLS

- CHOMOLUNGMA AVALANCHE** 🍣 🍣
FULL ROLL 26
fried avocado & cream cheese roll, baked spicy scallop and crab, tobiko, green onions, unagi sauce, spicy mayo
- FLYING DRAGON**
HAND ROLL 12 | FULL ROLL 25
tempura shrimp roll, unagi, sliced avocado, unagi sauce
- SHIBUMI** 🍣
HAND ROLL 12 | FULL ROLL 20
tempura shrimp-avocado roll, crab meat, sesame seeds, unagi sauce, tobiko
- DEVIL'S HORNS** 🍣
FULL ROLL 21
tempura prawns, avocado, crab meat, cucumber, kaiware, spicy mayo, tempura crumble, japanese seven spice, unagi sauce
- FUJI SPECIAL** 🍣 🍣
FULL ROLL 20
red crab meat, avocado, fuji apples, seared salmon, spicy mayonnaise, tobiko
- TEMPURA LOBSTER ROLL**
FULL ROLL 27
tempura lobster, cucumber, avocado, spicy mayonnaise, unagi sauce
- LAS VEGAS ROLL** 🍣 🍣
FULL ROLL 18
crab, tempura shrimp, avocado, cucumber, cream cheese topping, spicy tuna, spicy mayo, tempura crumble

COMBO

- NIGIRI & ROLL** 🍣
22
chef's choice of one roll, 5 pieces of nigiri
- SASHIMI SMALL** 🍣 🍣
22
yellow fin tuna, atlantic salmon, yellowtail, sashimi style
- NIGIRI LARGE** 🍣
30
chef's choice of one roll, 8 pieces of nigiri
- SASHIMI LARGE** 🍣 🍣
48
yellow fin tuna, atlantic salmon, yellowtail, escolar, hokkaido scallop, salmon roe, octopus, sashimi style

NIGIRI & SASHIMI SHELLFISH

- NIGIRI COMES WITH 1PC, SASHIMI COMES WITH 3PC
- HOKKAIDO SCALLOP** 🍣 🍣
NIGIRI 5.25 | SASHIMI 13.50
- SHRIMP** 🍣
NIGIRI 4.25 | SASHIMI 8
- SEA URCHIN** SEASONAL 🍣
NIGIRI 9.50 | SASHIMI 21
- OCTOPUS** 🍣
NIGIRI 5.25 | SASHIMI 12
- KING CRAB** 🍣
NIGIRI 6 | SASHIMI 15

FISH

- NIGIRI COMES WITH 1PC, SASHIMI COMES WITH 3PC
- YELLOW FIN TUNA** 🍣 🍣
NIGIRI 5.50 | SASHIMI 14.50
- SALMON** 🍣 🍣
NIGIRI 3.50 | SASHIMI 8.50
- YELLOWTAIL** 🍣 🍣
NIGIRI 4.25 | SASHIMI 10
- ESCOLAR** 🍣 🍣
NIGIRI 3.50 | SASHIMI 8.25
- ALBACORE** 🍣 🍣
NIGIRI 3.25 | SASHIMI 8.25
- EEL**
NIGIRI 5.25 | SASHIMI 15

OTHERS

- NIGIRI COMES WITH 1PC, SASHIMI COMES WITH 3PC
- SALMON ROE** 🍣 🍣
NIGIRI 5.50 | SASHIMI 10
- FLYING FISH ROE** 🍣 🍣
NIGIRI 4.25 | SASHIMI 8
- EGG OMELET**
NIGIRI 2.50 | SASHIMI 5
- SWEET TOFU CURD**
NIGIRI - 2.25

A 15% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE, PRIVATE DINING ROOM RESERVATIONS, AND COUPON OR COMP PAYMENT.

WHILE WE WILL DO OUR VERY BEST TO ACCOMMODATE OUR GUEST WITH FOOD INTOLERANCES AND ALLERGIES, WE ARE UNABLE TO GUARANTEE THAT DISHES WILL BE COMPLETELY ALLERGEN FREE.

CONSUMING RAW OR UNDERCOOKED ITEMS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



SMALL PLATES

- EDAMAME** 4.25
boiled soy beans
- VEGETABLE SPRING ROLLS** (3 EA) 5.50
sweet chili sauce
- TEMPURA VEGETABLE** 8.50
7 pieces of seasonal vegetables with tempura sauce
- TEMPURA SHRIMP** 16.25
7 pieces of shrimp with tempura sauce

PORK HUMBEO 7.50
3 freshly baked buns stuffed with char sui pork, honey mustard sauce

DUCK HUMBEO 8.50
3 freshly baked buns stuffed with char sui duck, plum sauce

- FIRE DUSTED CALAMARI** 8.50
daikon, spicy mayo, green onions

- JAKARTA CHICKEN WINGS** 14.50
fried chicken wings tossed with garlic, onions, jalapeños
- 12 MOONS CHICKEN WINGS** 14.50
fried chicken wings tossed with house sauce, pickled thai chilies, sesame seeds, scallions
- BBQ PORK** 8.25
pork tenderloin, chinese mustard, sesame seeds, green onions, ketchup, char sui sauce

WOK FIRED

INGREDIENTS COOKED IN WOK AT HIGH HEAT

- SWEET & SOUR CHICKEN** 14.50
crispy battered chicken, steamed rice, shishito pepper, yellow onions, red peppers, green onions, pineapple, sesame seed, sweet and sour sauce
- VEGGIE CHOW FUN** 11.50
eggplant, rice noodles, chinese broccoli, mushrooms, soy bean sprouts, shimeji mushrooms
ADD EGG 2, CHICKEN 3, BEEF 4, SEAFOOD 10
- UDON PILAF** 12
udon noodles, garlic, carrot, onions, red bell pepper, green onion, chinese broccoli, red chili flakes, thai basil
ADD CHICKEN 3, BEEF 4, SEAFOOD 10

MONGOLIAN BEEF OR CHICKEN 18
top sirloin or chicken breast, garlic, green onions, chili paste, pickled thai red chilies, sesame oil, soy sauce, steamed rice
ADD SHRIMP 5

- PAD THAI** 11
pad thai noodle, salted dried shrimp, cilantro, pickled thai red chilies, chinese broccoli, eggs, shiitake mushroom, shimeji mushrooms, tofu, bean sprouts, green onions, peanuts, pad thai sauce
ADD CHICKEN 3, BEEF 4, SHRIMP 5

- HONG KONG FRIED RICE** 19
rice, shrimp, pulled bbq duck, eggs, bbq pork, chinese broccoli

- CHOW MEIN NOODLES** 13.25
served fried or soft, carrots, onions, bean sprouts, soy sauce, shimeji mushrooms, oyster sauce, green onions
ADD CHICKEN 3, BEEF 4, SHRIMP 5
- KUNG PAO BEEF OR CHICKEN** 17
beef strips or chicken breast, garlic, water chestnuts, pickled thai red chilies, soy sauce, green onions, sesame oil, steamed rice, peanuts
ADD SHRIMP 5
- GINGER FRIED RICE** 17
rice, egg, ginger, beni shouga, green onions
ADD CHICKEN 3, BEEF 4, SHRIMP 5

PHO

INGREDIENTS PREPARED WITH RICE NOODLE IN BEEF BROTH

- PHO SEAFOOD** SM 12 | LG 16
mussels, shrimp, scallops, rice noodle, yellow onions, green onions, cilantro, jalapeño, bean sprout, lime, thai basil
- PHO CHICKEN OR BEEF** SM 8.50 | LG 14.50
grilled chicken or seasoned beef brisket and raw sliced beef, rice noodles, yellow onions, green onions, cilantro, jalapeños, bean sprouts, lime, thai basil
- PHO DUCK** 17
roasted duck, rice noodle, yellow onions, green onions, cilantro, jalapeño, bean sprout, lime, thai basil
- PHO** SM 5.50 | LG 7.50
rice noodles, yellow onions, green onions, cilantro, jalapeño, bean sprout, lime, thai basil

BENTO BOX

BLACK BEAN SHRIMP BENTO 18
black bean shrimp, bell peppers, onions, bean namul, agedashi tofu, shimeji mushroom, green onions, seaweed wakame salad, korean bbq sauce

- POKE BENTO** 18
albacore tuna, escolar, atlantic salmon, takuan shari, onions, bean namul, agedashi tofu, shimeji mushroom, green onions, seaweed wakame salad, korean bbq sauce
- CHAR GRILL SABA BENTO** 18
grilled mackerel, napa kimchee, bean namul, agedashi tofu, shimeji mushroom, green onions, seaweed wakame salad, ponzu sauce

DONBURI

INGREDIENTS PREPARED OVER RICE

- SALMON TERIYAKI DON** 13.25
grilled salmon, salmon teriyaki sauce, takuan, beni shouga, steamed rice, green onions, sesame seeds
- CHOMOLUNGMA DON** 20
baked spicy scallop and crab, tobiko, green onions, unagi sauce, spicy mayo, steamed rice, tempura crumbles
- BBQ DUCK DON** 15.50
slow roasted duck, duck jus, plum sauce, green onions, sesame seeds, steamed rice

GALBI RIB DON 15
broiled galbi rib, steamed rice, takuan, shibazuke, beni shouga, sesame seeds, green onions, korean bbq sauce

- UNAGI DON** 22
broiled eel, steamed rice, takuan, shibazuke, beni shouga, sesame seeds, green onions, unagi sauce

- CHIRASHI DON** 30
2 pc sashimi cut, yellow fin tuna, salmon, yellowtail, escolar, hokkaido scallop, shrimp, egg omelet, tofu curd, salmon roe, sushi rice
- TERIYAKI CHICKEN DON** 11.50
grilled chicken breast, teriyaki sauce, beni shouga, takuan, steamed rice, green onions, sesame seeds
- KOREAN CHICKEN DON** 11.25
grilled chicken breast, bulgogi sauce, kimchi, kaiware sprouts, takuan, chili, steamed rice, green onions, sesame seeds

SALADS

- GREEN BEAN SALAD** 13
green bean, peanut, shimeji mushroom, thai sweet chili dressing
ADD CHICKEN 3, BEEF 5, SHRIMP 5, SALMON 10
- THAI CHICKEN SALAD** 13
chicken, bell peppers, green onions, peanuts, cilantro, thai dressing
ADD BEEF 5, SHRIMP 5, SALMON 10
- SEAWEED SALAD** 5.25
seaweed, sesame oil, sesame seeds
- POKE SALAD** 15.50
fresh spring mix, albacore tuna, escolar, atlantic salmon, chopped mango, kaiware sprouts, sesame seeds, poke dressing
- HOUSE SALAD** 8
mixed greens, daikon, carrots, bell pepper, takuan, japanese cucumbers, pickled ginger, house vinaigrette, fried won-ton strips, green onions, sesame seeds
ADD CHICKEN 3, SHRIMP 5, SALMON 10

SOUP

- UDON** SM 6.25 | LG 8.50
flour noodle, green onions, udon broth, seaweed
ADD BEEF 4, PORK 5, SEAFOOD 10
- LANZHOU** SM 8.50 | LG 14
ramen noodles, oxtail meat, beef brisket, shaved daikon radish, green onions, cilantro, hot chili oil
- WONTON SOUP** 8.25
shrimp and pork wonton, shimeji mushrooms, silk tofu, green onions, chicken broth
- HOUSE MISO** 4.25
shimeji mushroom, scallion, silk tofu
- CONGEE** 9.25
rice porridge, grilled chicken, green onions, chicken broth, peanuts, fried wonton strips, lettuce
ADD BEEF 4, SHRIMP 5

LARGE PLATES

- TOP SIRLOIN STEAK BULGOGI STYLE** 27
japanese eggplant, takuan, green onions, kaiware sprouts, napa kimchi, spicy korean sauce

GALBI RIB 28
broiled galbi rib, takuan, cucumber, shredded iceberg lettuce, sesame seeds, green onions

- BBQ DUCK** 26
half chinese style bbq duck, steamed buns, plum sauce, kimchi

VEGETABLES

- CHINESE BROCCOLI** 10
with oyster sauce
- CHINESE GREEN BEAN STIR FRY** 10
cooked over extreme heat with oyster sauce topping
- CHOY SUM** 10
garlic stir fried

CRAB THREE WAYS

- CHOOSE YOUR CRAB**
- CHOOSE YOUR SAUCE**
- KING CRAB SPLIT** 34.95
- DUNGENESS CRAB** 25
- BLACK BEAN:** green onion, shishito pepper, onions, red bell peppers, jalapeño, cilantro, fermented black bean sauce
- CURRY:** asparagus, shishito pepper, onions, red bell peppers, jalapeño, peppers, thai basil curry sauce
- GINGER:** shishito pepper, onions, red bell peppers, ginger, egg based sauce

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SPICY VEGGIE RAW MEAT RAW SEAFOOD GLUTEN FREE

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