

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

SMALL ROLLS

SALMON SHARI 🍣 🍣
6
a strip of salmon inside of roll

KAPPA SHARI 🍴 🍴
4.50
julienne cut cucumbers inside of roll

TAKUAN 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
13

5 pieces of shrimp with
tempura sauce

PORK HUMBAO
7.50

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

DUCK HUMBAO
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
and scallions

BBQ PORK
8.25

pork tenderloin, chinese
mustard, sesame seeds, green
onions, ketchup,
char sui sauce

BENTO
BOXES

NAGOYA
12.50

chicken katsu, steamed rice, soft tofu,
tonkatsu sauce, tempura sauce, green
onions, sesame seeds, cucumber roll,
seaweed salad and wonton soup

TOKYO ●
17.50

3 piece nigiri sushi,
6 piece sashimi, cucumber roll,
seaweed salad and wonton soup

SALADS

SEAWEED SALAD ●
5.25
seaweed, sesame oil,
sesame seeds

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**

POKE SALAD ●
15.50
fresh spring mix, albacore
tuna, escolar, atlantic
salmon, chopped mango,
kaiware sprouts, sesame
seeds, poke dressing

SOUP

UDON
SM 6.25 | LG 8.50
flour noodle, green
onions, udon broth, seaweed
**ADD CHICKEN 3, BEEF 4, PORK 5,
SEAFOOD 10**

CONGEE ●
9.25
rice porridge, grilled
chicken, peanuts green
onions, chicken broth,
peanuts, fried wonton
strips, lettuce
ADD BEEF 4, SHRIMP 5

HOUSE MISO ●
4.25
shimeji mushroom,
scallion, silk tofu

WONTON SOUP
8.25
shrimp and pork wonton,
shimeji mushrooms,
silk tofu, green onions,
chicken broth

LANZHOU ●
SM 8.50 | LG 14
ramen noodles, oxtail meat, beef
brisket, shaved daikon radish, green
onions, cilantro, hot chili oil

SWEETS

**YUZU LEMON
CHEESECAKE**
10.25
strawberry coulis,
ginger streusel,
fresh berries

**ICE CREAM
SANDWICH**
10.25
belgian waffle,
vanilla ice cream,
passion fruit
sauce

**PALM SUGAR
CUSTARD**
10.25
almond cookies,
coconut cream,
fresh strawberry

**HOUSEMADE
ICE CREAMS
AND SORBETS**
10.25
ask server for
selection

PHO

INGREDIENTS PREPARED
WITH RICE NOODLE IN
BEEF BROTH

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 SEAFOOD ●
SM 12 | LG 16
mussels, shrimp, scallops, rice
noodles, yellow onions, green
onions, cilantro, jalapeños,
bean sprouts, lime, thai basil

PHO DUCK ●
17
roasted duck, rice noodles,
yellow onions, green onions,
cilantro, jalapeños, bean
sprouts, lime, thai basil

PHO ●
SM 5.50 | LG 7.50
rice noodles, yellow onions,
green onions, cilantro,
jalapeños, bean sprouts, lime,
thai basil

WOK FIRED

INGREDIENTS COOKED IN WOK AT HIGH HEAT

MONGOLIAN BEEF OR CHICKEN ●
12
top sirloin or chicken breast, garlic, green onions, yellow onions, chili
paste, pickled thai red chilies, sesame oil, soy sauce, steamed rice
ADD SHRIMP 5

GINGER FRIED RICE
8.50
rice, egg, ginger, beni
shouga, green onions
ADD CHICKEN 3, BEEF 4, SHRIMP 5

YAKISOBA NOODLES
8.50
shimeji mushrooms,
carrots, bean sprouts, onions,
chinese broccoli, yakisoba sauce
ADD CHICKEN 3, SHRIMP 5

PAD THAI ●
9.25
pad thai noodles, salted
driedshrimp, cilantro, pickled
thai chilies, chinese broccoli,
eggs, shiitake mushroom,
shimeji mushroom, green
onions, tofu, bean sprouts,
peanuts, pad thai sauce
ADD CHICKEN 3, BEEF 4, SHRIMP 5

HONG KONG FRIED RICE ●
11.50
rice, shrimp, pulled bbq
duck, eggs, bbq pork,
chinese broccoli, green onions

SWEET & SOUR CHICKEN
9.50
crispy battered chicken,
steamed rice, shishito pepper,
yellow onions, red peppers,
pineapple, sesame seeds, sweet
and sour sauce

KUNG PAO BEEF OR CHICKEN ●
10
beef strips or chicken breast,
garlic, water chestnuts,
pickled thai red chilies,
soy sauce, green onions, sesame
oil, steamed rice, peanuts
ADD SHRIMP 5

DONBURI

INGREDIENTS PREPARED
OVER RICE

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

BBQ DUCK DON ●●
15.50
slow roasted duck, duck jus,
plum sauce, green onions,
sesame seeds, steamed rice

TERIYAKI CHICKEN DON
11.50
baked chicken breast, teriyaki
sauce, beni shouga, takuan,
steamed rice, green onion,
sesame seeds

KOREAN CHICKEN DON ●
11.25
grilled chicken breast, bulgogi
sauce, kimchi, kaiware sprouts,
takuan, pickled thai
chilis, steamed rice, green
onions, sesame seeds

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

SALMON TERIYAKI DON
13.25
baked salmon, salmon teriyaki
sauce, takuan, beni shouga,
steamed rice, green onions,
sesame seeds

CHOMOLUNGMA DON ●●
20
baked spicy scallop & crab,
tobiko, green onion, unagi
sauce, spicy mayo, steamed
rice, tempura crumbles

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● SPICY ● VEGGIE ● RAW MEAT ● RAW SEAFOOD ● GLUTEN FREE

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