

JULY SPECIALS

WINE

Hashi White Wine (Glass) \$7.00

BEER

Kurosawa \$18.00

APPETIZER

NEW Blue Shrimp Sashimi Similar to Amaebi, from New Caledonia (2 pieces) \$5.50

Scallops Carpaccio \$12.00

Tara Kara-Age (Deep fried cod fish with ponzu sauce) \$7.00

ENTREES

Tenseiro Soba \$12.00

(Served with salad, chilled soba noodles with 2 pc shrimp and 2 pc vegetable tempura)

Kamoseiro \$13.00

(Served with salad, chilled soba noodles with 7 pc roasted duck)

SUSHI & ROLLS

NEW Blue Shrimp similar to Amaebi, from New Caledonia (1 piece) \$3.00

Scallop & Ikura (1 piece) (mixed with ground daikon radish & cucumber) \$2.75

Salmon Shoyuzuke (1 piece) (marinated in soy sauce) \$2.75

Snow Crab with Caviar (1 piece) \$3.50

July Roll (Unagi, avocado, cucumber & cream cheese rolled and deep fried) \$10.50

NEW Tofu Pocket Roll (Tofu pocket, Japanese omelet, Unagi, and avocado inside) \$8.50

Spicy Tuna Tempura Roll (spicy tuna tempura, cucumber & avocado) \$10.00

Crispy Shrimp Sushi, Osaka Style \$8.50

(spicy tuna, cucumber, tempura crumbs, nori and tobikko, shrimp and wasabi tobikko on top)

Black Dragon Roll \$10.00

(Asparagus tempura, cream cheese, spicy sauce inside, eel on top)

Green Coral Roll \$8.50

(Asparagus tempura, cream cheese inside, crab & mayo, wasabi tobikko on top)

Salmon Asparagus Crunch Roll \$9.00

(Asparagus tempura, salmon and tobikko inside, Tenkasu outside)