

NOVEMBER SPECIALS

WINE

Hashi Red Wine (Glass) \$8.00

SAKE

NEW Shirosasa (unfiltered nigori sake) \$10.00

APPETIZER

Ankimo / Monk Fish Liver Sashimi (5 piece) \$13.00

Tara Kara-Age (Deep fried cod fish with ponzu sauce) \$7.50

ENTREES

Mushi Sushi (Steamed sushi served with soup & salad) \$23.00

Nabeyaki Udon (Served with salad) \$18.00

SUSHI

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

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

Ankimo / Monk Fish Liver (1 piece) \$2.75

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

ROLLS

NEW November Roll \$12.00
(Spicy Salmon and cucumber inside, salmon and avocado on top)

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

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

Black Dragon Roll \$10.00
(Asparagus tempura, cream cheese, spicy sauce inside, eel on top)

Green Coral Roll \$9.50
(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)