

FOOD

SNACKS

THE GOONS - 7

Our beloved, hand-made crab rangoons, side of sweet chili sauce

LOADED AVOCADO - 10

Breaded, topped with crab mix and spicy tuna, spicy mayo, eel sauce, riff puffs, green onion

GYOZA - 8

Chicken and pork, cabbage, side of gyoza sauce

OCEAN FRIES - 7

Skinny fries with salt and nori and a side of spicy mayo.

(+\$5 to top with chicken, pork or beef)

POPCORN CHICKEN - 10

Topped with green onions and a side of spicy mayo

(+\$2 Tossed with your choice of sauce)

SPRING SALAD - 8

Tomatoes, seaweed salad, avocado, creamy sesame dressing

MISO SOUP - 5

Fish cake, seaweed, scallions, tofu, rice puffs

SEAWEED SALAD - 5

Seaweed in sesame vinaigrette

FRIED SPRING ROLLS - 7

Sweet Chili sauce

MOZZ TEMPURA - 7

Wasabi mayo and spicy mayo

EDAMAME - 5

Sea salt or spicy 🌶️

RAMEN

(Add Ramen or Onsen Egg +\$3)

🌶️ SPICY MISO - 17

Miso broth, chili, bamboo, pork belly, chili oil

🌸 PORK BONE - 18

Bone marrow broth, scallions, bamboo, pork belly

🌶️ SPICY PORK - 18

Dashi shoyu broth, pork belly, chili paste and oil, scallions, bamboo, fish cake

🌶️ SPICY BEEF - 20

Dashi shoyu broth, shaved beef and onions, chili paste and oil, scallions, bamboo, fish cake

🌸 NABEYAKI - 15

Dashi shoyu broth, shrimp tempura, Shiitake, fish cake, rice puffs, green onions

VEGGIE - 17

House made veggie stock, tofu, Shiitake, tomatoes, bamboo, corn

🌸 THE UDON - 12

Udon noodles, shoyu broth, pickled ginger, fish cake, green onions, rice puffs

SAUCES

Teriyaki
Spicy Mayo
Sweet Chili
Creamy Sesame
Eel Sauce

La Flama Blanca
La Diabla
Chipotle Mayo

RICE

(Add onsen or ramen egg +\$3)

🌸 CHASHU DON - 15

Pork belly bowl over white rice with eel sauce drizzle

🌸 KATSU DON - 18

Breaded pork cutlet on top of pork broth with onion and egg, over white rice with eel sauce

🌸 GYUDON - 18

Shaved beef and onions, an onsen egg with shoyu tare over white rice with eel sauce

POKE BOWL - 20

Salmon, avocado, masago, cucumber, crab mix, seaweed

• Sub Tuna +\$4

TERIYAKI BOWL - 20

Mixed greens, avocado, seaweed salad, lemon, creamy sesame dressing, white rice, and your choice of protein

🌸 JAPANESE CURRY - 18

Mixed vegetables, with white rice, and your choice of protein

SPECIALS

Monday - 3 Rolls for \$35

Tuesday - Chef Special (ask your server)

Wednesday - \$7 Regular Rolls

Thursday - \$12 Special Rolls

BENTO BOX - \$20

Fri - Sun: 12pm - 4pm

Includes miso soup, a house Salad, two spring rolls and edamame

PICK TWO ENTREES OR SUSHI ROLLS

Chicken Teriyaki

Chicken Katsu

Tonkatsu

Chashu Don

Popcorn Chicken

Regular Roll { +\$2}

Special Roll (+\$4)

Sashimi (+\$4)

Unagi (+\$4)

• TABLES OVER FIVE PERSONS WILL
HAVE AN AUTOMATIC GRATUITY OF 20%

🌸 = original recipe

🌶️ = spicy

SUSHI

REGULAR ROLLS

CALIFORNIA - 8

Crab, avocado, cucumber

CRUNCHY CALIFORNIA - 9

Crab, avocado, cucumber, rice puffs, eel sauce

CHICKEN TEMPURA - 8

Chicken, avocado, masago, eel sauce

SHRIMP TEMPURA - 9

Shrimp, avocado, masago, eel sauce

SPICY TUNA - 9

Avocado, cucumber

EEL AVOCADO - 9

PHILADELPHIA - 9

Salmon, cream cheese, avocado

ST. LOUIS - 9

Tuna, pickled radish, scallions, Masago

SPICY SHRIMP - 10

Asparagus, avocado, masago, spicy mayo

SPICY SALMON - 11

Rice puffs, spicy mayo

SALMON AVOCADO - 12

See above

HELLO KITTY - 10

Shrimp, crab mix, cream cheese, Masago, soy paper

NOLA - 10

Fried crawfish, chipotle honey, seaweed flakes

SPICY GIRL - 10

Crab mix, shrimp, spicy mayo, Masago

CRUNCHY SPICY TUNA - 9

Spicy tuna, eel sauce, spicy mayo, rice puffs

TEMPURA FRIED ROLLS

FRIED CALI - 10

Crab mix, avocado, cream cheese, eel sauce

FRIED PHILLY - 14

Salmon, avocado, cream cheese

FRIED SPICY TUNA - 13

Tuna, avocado, cream cheese

FRIED CARDINAL - 16

Shrimp, crab mix, cream cheese, spicy tuna

BLUE O - 15

Crab mix, avocado, shrimp

VEGGIE ROLLS

AVOCADO AND CUCUMBER - 10

See Above

VEGGIE - 8

Cucumber, avocado, asparagus

FRIED SWEET POTATO - 8

Fried sweet potato, eel sauce

SPICY ASPARAGUS CREAM CHEESE - 8

Fried asparagus, cream cheese, spicy mayo, eel sauce

SWEET TOFU - 10

Inari tofu, asparagus, cucumber, mango, avocado, kampo, soy paper

SPECIAL ROLLS

LA DIABLA - 13

Shrimp, pickled radish, cucumber, crawfish salad, apollo sauce and green onion, crunchy sweet potato

CARDINAL - 15

Crab, cream cheese, shrimp, spicy tuna, eel sauce, spicy mayo, green onions

CATERPILLAR - 15

Eel, crab, cucumber, avocado, masago, eel sauce

DRAGON - 14

California roll, eel, avocado, nori flakes, crunchy sweet potato

GODZILLA - 14

Fried crawfish, cream cheese, spicy tuna, honey chipotle, eel sauce, nori flakes, rice puffs

LA FLAMA BLANCA - 15

Seared albacore, avocado, crab, torched tuna, habanero, lime, masago, LFB sauce, green onions

MANGO TANGO - 14

Shrimp, asparagus, mango, crab mix, radish sprouts, chipotle honey, nori flakes, eel sauce.

TNT - 17

Yellowtail, salmon, tuna, pickled radish, sprouts, sriracha

RAINBOW - 18

California roll, tuna, hamachi, salmon, white tuna

TAKE A CHANCE - 16

Crab, cream cheese, shrimp, eel, avocado, wasabi mayo and cajun sauce, served on fire!

SUNNY ROLL - 16

Shrimp, cream cheese, and crab mix topped with eel, avocado, mango and our apollo sauce.

NIGIRI

\$3

Avocado, Tofu, Salmon, Shrimp

\$4

Seared Albacore, Mackerel, Masago, Tamago

\$5

Yellowtail, Tuna, White Tuna, Unagi, Salmon Egg

SASHIMI

\$3

Salmon

\$4

Tuna, Seared Albacore

\$5

Yellowtail, White Tuna, Unagi,

SASHIMI on ice

5 pieces - \$15

12 pieces - \$30

20 pieces - \$45

• CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

DRINKS

COCKTAILS

AFTERLIFE - \$13

Blueberry vodka, violet, elderflower, lemon,
Simple syrup

FRENCH 69 - \$12

Strawberry vodka, Soju, lemon, simple syrup

HIMBO - \$13

Bourbon, lemon, mango syrup, ginger beer



RONIN - \$14

A Japanese Old Fashioned with Toki whisky, simple,
orange bitters

SEGA GIN-ESIS - \$15

Seasonal Hendriks, lime juice, cranberry juice,
simple, club soda

WUKONG CLAN - \$13

Brazilian rum, banana liqueur, orgeat, lemon, shaken
and served with crushed ice with a cherry



THE SILVERHAND - \$15

Reposado tequila, mezcal,
Dark agave nectar, and bitters, for all you netrunners
out there.

COLD BREW MARTINI - \$15

Haku vodka, Nora coffee liqueur,
and cold brew coffee.
Add Cream - \$1

MOCKTAILS

AMATERASU - \$6

Coca Cola, lime, herbal honey bitter

TOJI TEMPLE - \$6

Sprite, ginger beer, grenadine, ginger bitter

SHIBUYA SUNSHINE - \$6

Sprite, pineapple, lime, OJ, orange bitters



= strong

WINE

RED

BOEN - Pinot Noir - \$9 / \$28

SIMPLE GRAPE - Cabernet Sauvignon - \$9 / \$30

VIDIGAL - Red Blend - \$10 / \$35

WHITE

CABERT - Pinot Grigio - \$9 / \$30

SIMPLE GRAPE - Chardonnay - \$8 / \$30

BLANC PESCADOR - Semi Sparkling - \$10

SAKE

GEKKEIKAN

- HOT HOUSE SAKE - \$10

- HORIN - \$37

HAKUTSURU

- JUNMAI GINJO - \$25

SODA+TEA

COKE & DIET - \$3

SPRITE - \$3

HOT GREEN TEA - \$3

SOJU

GREEN GRAPE - \$15

STRAWBERRY - \$15

PLUM - \$15

BEER

4 HANDS

CITY WIDE LITE - \$6

RIPPLE - \$6

SAPPORO

PREMIUM - \$9

ASAHI

DRY - \$7

KIRIN

ICHIBAN - \$8

GREAT DIVIDE

SAMURAI - \$8

GOOSE ISLAND

NEON BEER HUG IPA - \$6

STAG - \$5

SPIRITS

WHISKY

ASIA

THE SHIN - \$8
TOKI - \$9
SHINOBU - \$10

SCOTLAND

ARRAN 10 YEAR - \$15
BALLANTINES - \$9
SPEY FUMARE - \$25
SPEY TRUTINA - \$22
PORT ASKAIG- \$18
OBAN 14 YEAR - \$20
DALMORE 12 YEAR - \$18
HAIG CLUB - \$18

BALVENIE 14 YEAR
CARIBBEAN CASK - \$15
BALVENIE 12 YEAR
DOUBLE WOOD - \$ 12

COMPASS BOX
- SPICE TREE - \$15
- THE SPANIARD - \$17
- THE PEAT MONSTER - \$14

IRELAND

JAMESON - \$5
JAMESON ORANGE - \$6

USA

WITHERED OAK RYE - \$15
JEFFERSON'S - \$8

VODKA

HAKU - \$8
REYKA - \$6

RUM

BUMBU - \$8
KANICHE PERFECCION - \$8
DIPLOMATICO NO 1 - \$15
DIPLOMATICO NO 2 - \$12

PLANTATION
- 04 PERU - \$16

FOURSQUARE
- ZINFANDEL CASK- \$15

AVUA CACHACA
- PRATA - \$10
- AMBURANA - \$12

GIN

BOLS GENEVER - \$12
THOMAS DAKIN - \$9
CHASE GB - \$12

ORIGIN
BLUE MORPHO - \$9

HENDRICKS
- STANDARD - \$8

TEQUILA

TRES GENERACIONES ANEJO - \$10
JOSE CUERVO
DEVIL'S RESERVE - \$8

MEZCAL

VIDA PUEBLA - \$12

ABSINTHE

OREGON SPIRIT - \$13
LEATHERBEE
CHARRED OAK - \$10