

Wine Lists @ Tokkuri Tei

Reds & Whites

	glass (6oz.)	bottle
Sparkling wine		
Francois Montond Brut NV (187 ml)	N/A	11.50
Domaine Carneros <i>Good Job by Taittinger, taste like Champagne</i>	N/A	55.00
Sauvignon Blanc (aka Fume Blanc)		
White Haven, New Zealand <i>It's more like you are in heaven when you drink this.</i>	11.00	44.00
Ferrari-Carano, Sonoma <i>Super-car performance @ low cost</i>	10.50	42.00
Chardonnay		
Fat Bastard, somewhere in France <i>Crisp, clean but not an A-hole</i>	9.50	38.00
Edna Valley, Edna Valley <i>My ex-girl friend!</i>	9.00	36.00
Pinot Grigio		
Estancia Vineyards, Monterey	9.00	36.00
Picpoul		
HB Cave de Pomerols, Coteaux du Languedoc	8.50	34.00
Cabernet Sauvignon		
Terrazas, Altos del Plata, Mendoza <i>Great Taste, Great Value from Argentina</i>	9.00	36.00
Substance, Columbia Valley <i>No Abuse here</i>	12.00	48.00
Expedition, Canoe Valley <i>Trip to heaven</i>	11.00	44.00
Pinot Noir		
McMurray, Sonoma Coast <i>A Disney man, Fred McMurray</i>	16.00	64.00
Fire steed, Willamette Valley	11.00	44.00
Freeman, Sonoma <i>After you finish drinking Prisoner, this is the wine for you!</i>	N/A	65.00
Red Blend		
Prisoner <i>After you finish this, you need to drink the wine above</i>	N/A	65.00
Seven Deadly Zin <i>I committed more than seven...</i>	11.00	44.00

おのみものパート 1

Drinks Part I

ビール Beers

輸入品 Imported (mostly from Canada)

サッポロ Canadian made	Sapporo	7.50	越後ビール Imported from Japan! Made with Koshihikari rice	Echigo	7.50
アサヒスーパードライ	Asahi Super Dry	7.50	サントリープレモル Premium Malts beer from Japan	Suntory Draft	7.50
ハイネケン	Heineken	5.00			
アサヒ生 Great draft beer from Japan	Asahi Draft by Pitcher By Tower	6.00 23.00 55.00			

アメリカ製 Domestic

キリンライト	Kirin Light	4.00	キリン一番搾り Made in Hawaii	Kirin Ichiban Shibori	7.50
バドワイザー	Budweiser	4.00	ミラーライト	Miller Lite	4.00
クアーズライト	Coors Light	4.00	バドライト	Bud Light	4.00
ビッグウェーブ Made in Hawaii	Big Wave	5.00	コナロングボード Made in Hawaii	Kona Long Board	5.00

蝶矢梅酒 Choya Umeshu

梅酒ロック	On the rocks	7.50	梅サワー	Ume Sour	7.50
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お酒 House Sake

生一本 (Room temperature or hot)	Ki-Ippon	5.00
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にごり酒 Ngori Sake

松竹梅濁り酒 White milky one	Nigori Sake (Cold)	7.00	小百合 She is sweet.	Sayuri	10.00
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焼酎ドリンク Shochu Drinks

青りんごハイ	Green Apple	7.50	すいかハイ	Watermelon	7.50
ウーロンハイ	Oolong hai	7.50	梅干ハイ	Umehai	7.50
レモンハイ	Lemon hai	7.50	カルピスハイ	Calpico hai	7.50
ライチハイ	Lychee hai	7.50	ゆずハイ	Yuzu hai	7.50

ソフトドリンク Soft Drinks

ペプシコーラ Free refill	Pepsi Cola	3.00	ウーロン茶 No refill	Oolong Tea	3.00
シエラミスト Free refill	Sierra Mist	3.00	ダイエットペプシ Free refill	Diet Pepsi	3.00
カルピス No refill	Calpico Water	3.50	ラムネ No refill	Ramune	3.50

おのみものパート 2

Drinks Part II

酒 Sake (180 ml)

銘柄 Name of Sake	Price	Light	Heavy	Dry	Sweet	Comments
		→	→	→	→	
男山 Otoko Yama Man's Mountain	12.00	*		*		Best Seller
久保田万寿 Kubota (Manju) Brand New Tractor	35.00	*		*		Simply the Best Junmai Dai-Ginjo
白鶴 Hakutsuru White Crane	10.00	*			*	Elegant Junmai Ginjo
奥の松 Oku no Matsu Hidden in pine trees	10.00		*		*	Divine
八海山 Hakkaisan Oceans & Mountains	15.00	*		*		Excellent! Junmai Ginjo
瀬祭 Dassai 50 Research & investigate	15.00	*		*		Celebrate the poet Junmai Ginjo
梵ゴールド Born Gold Nirvana	16.00	*		*		Refined Junmai Dai-Ginjo
鬼ごろし Oni Goroshi Evil Killer	18.00		*	*		I'm Even Scared Junmai Dai-Ginjo
粋な女 Ikina Onna An Sophisticated Lady	15.00					Glad to meet you Junmai Ginjo
秋田晴 Akita bare Blue Sky	10.00	*			*	Nice & Clean
無 Mu "0"	15.00	*		*		Superb! Junmai Dai-Ginjo
瑞兆 Zuicho Light of Happiness	10.00		*	*		I Like It! Junmai Ginjo
上善如水 Jozen Mizunogotoshi Good behavior comes after get drunk	15.00	*		*		Like Water Junmai Ginjo
一の蔵 Ichino Kura First Granary	15.00	*		*		My Favorite
七賢 Sea chicken Seven Wise Men got drunk	12.00		*	*		Not tuna fish Junmai Ginjo
一ノ蔵 無鑑査 Ichinokura Mukansa No inspection necessary	12.00	*		*		Bare Essential
大山十水 Ohyama, Tomizu Rich Water	20.00		*	*		Very Rich
浦霞 Ura Kasumi Mist over bay	15.00	*		*		Must try! Junmai Ginjo
鳳麟 Horin Legendary Sake	15.00		*	*		Emperor's choice Junmai Dai-Ginjo
田酒 Denshu Treasure from rice field	15.00		*	*		True Sake

おのみものパート 3

Drinks Part III

焼酎 Shochu

by the glass

By the Bottle

いいちこ	Iichiko	7.50	50.00
黒霧島	Kuro Kirishima	7.50	50.00
神の河	Kan no ko	7.50	50.00
ウメボン	Ume Pon	7.50	75.00
白岳“しろ”	Hakutake “Shiro”	8.50	60.00
銀麗“しろ”	Ginrei “Shiro”	9.50	65.00

We keep your bottle up to 90 days from your purchase date

ウイスキー Whiskey

シーバス	Chivas Regal	9.50	N/A
クラウン	Crown Royal	9.50	N/A
ジャック	Jack Daniels	9.50	N/A
ジェームソン	Jameson	9.50	N/A

ウォッカ Vodka

グース	Grey Goose	8.50	N/A
ケテル	Ketel One	9.50	N/A

ジン Gin

タンカレー Mahalo Mr. Kashiwa	Tanqueray	8.50	N/A
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危ない Abunai

ハブ酒 Snake Venom	Habu shu	7.50	Abunai
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おしながきパート 1

Tasty Tidbits Part I

* Chef's Recommendation

さしみ類 Sashimi & etc...

まぐろ刺身 Maguro Sashimi Fresh Ahi, aka Tuna Small Portion	19.00 13.00	はまち刺身 Hamachi Sashimi Fresh Yellowtail Small Portion	19.00 13.00
とろ刺身 Otoro Sashimi Fatty Ahi Small Portion	45.00 29.50	とこぶし刺身 Tokobushi Sashimi Live Abalone from Big Island	30.00
しめさば Shime Saba Cured Norwegian Mackerel	13.00	みる貝刺身 Mirugai Sashimi Live King Clam Small Portion	30.00 19.50
縞鰯刺身 Shima Aji Sashimi Japanese Papio Small Portion	19.00 13.00	いくらおろし Ikura Oroshi Grated Daikon with Salmon Roes	11.00
さけ刺身 Sake Sashimi Tasmanian King Salmon Small Portion	19.00 13.00	いか刺身 Ika Sashimi Squid	15.00
牡蠣ショット Kaki Shot Fresh Oyster Shooter (per piece)	4.00	たこ酢 Tako su Octopus, not Mexican food	11.00
山かけ Yamakake Fresh Ahi & Grated Mountain Yam	11.00	白身薄造り Shiromi Usu-Zukuri Thinly Sliced White Fish Small Portion	25.00 16.00
イカ/鰯納豆 Ika or Maguro Natto Natto with Ika or Ahi, It's Not too bad	11.00	*モリモト納豆 Morimoto Natto Variety of fresh seafood & Natto served with crispy Nori	25.00
ビントロたたき Bintoro Tataki Seared Albacore & veggies with Ponzu	18.00	たこ刺身 Tako Sashimi Octopi from Africa	16.00
*ウニショット Uni shot Uni & goodies in a shot glass	14.00	*はまちトリュフ Hamachi truffle Hamachi roll with truffle oil, ponzu	18.00

さしみ盛り合わせ Sashimi Moriawase Assorted Sashimi (Sashimi does not come with rice)

上 Joe Better	45.00	中 Chew Good	35.00
小 Show Small	25.00	特上 Toku-Joe Today's best choice by our chef	90.00
おまかせ Omakase Up to our chef	M. P.		

バター 炒め Bata Itame

Sautéed with Butter, seasoned with soy sauce. We have gluten free Soy sauce too

ジャガバター Jaga Bata Idaho Potato	6.50	たこ!いも! Tako! Imo! Potato & Octopus	9.50
*えのきバター Enoki Bata Enoki Mushroom	7.50	*しめじバター Shimeji Bata Shimeji Mushroom	8.50
アスパラバター Aspara bata Fresh Asparagus	8.50	ポパイバター Popeye Bata Makes You Strong!	9.50
*ミル貝バター Mirugai bata King Clam	12.00	アスパラ豚バター Aspara Buta Bata Fresh Asparagus & Pork	9.50
ほたてバター Hotate bata Japan Scallop	9.00	オクラバター Okra Bata Nice and slimy	7.50
明太もう! Mentai moo Potato and Mentaiko	9.50	しし唐豚バター Shishito Buta Bata Sweet Pepper and Pork	9.50

おしながきパート 2

Tasty Tidbits Part II

* Chef's Recommendation

一品料理 Ippin Ryori

A La Carte

*いか焼き Squid Pancake taste like Pumpkin Pie. (not quite)	Ika yaki	7.50	*とうふステーキ is Tofu Steak	Tofu Steak	7.50
みそポオ食ベロー Portobello with Miso Sauce	Miso Portobello	7.50	アヒチーズサラダ Ahi Katsu, Cheddar Cheese, Nalo green	Ahi Cheese Salad	13.50
ゆどうふ You Do Whol What?	You Do fu	9.50	*スタッフポオ食ベロー Portobello stuffed with sticky fried rice	Stuffed Portabello	9.50
にくじゃが Stewed Pork & Potatoes, not related to Mick!	Nick Jagger	8.50	グリーンサラダ Fields Greens with Balsamico-soy dressing	Green Salad	8.50
山芋千切り Julienne Mountain yam	Yamaimo sengiri	6.50	うめ/もろきゆう Cucumber Sticks with Ume Paste or Moro Miso	Ume or Moro Q	5.50 1.00 more for both
枝豆 Boiled Soy Bean, she is not Eddy's mommy	Eda Mame	1.00	エノキチップ Crispy Enoki Mushroom	Enoki Chips	7.50
あんきも Foie Gras of the Ocean	Ankimo	9.50	ほうれん草卵とじ Spinach in soup with a whirlpool egg	Horenso Tamagotoji	9.50
和風サラダ Japanese Style Salad	Wafu Salada Small Portion	7.00 3.50	*てりクリームとうふ "Tofu got a French twist"	Teriyaki Cream Tofu	9.50
冷奴 Chilled Tofu	Hiya Yakko	5.50	*コーリーとうふ Cori's favorite	Spicy Cori Tofu	9.50
肉 柳川風 Chef's Special blend of Pork & Gobo	Niku yanagawa	9.50	*鮭皮豆腐サラダ Salmon Skin Salad over extra silky Tofu	Sakekawa Tofu Salad	16.50 11.50
*なす 田楽 Miso Painted Dish with Eggplant	Nasu Dengaku	7.50	ダイナマイト Seafood and veggies in dynamite sauce	Dynamite	19.50
*のりチョス Invasion of Japanese seaweed to Mexico	Nori-chos	7.50	タコワサビ Octopi & Wasabi Stems	Tako Wasabi	5.00
*サケダイナマイト Baked Salmon, Avocado, Enoki mushroom (spicy)	Sake Dynamite	14.75	*椎茸肉詰め Shiitake stuffed with chicken and Tofu	Shiitake Nikuzume	12.00
わかめ胡瓜酢 Seaweed & Cucumber with Tosa Vinegrette	Wakame Qri Su	4.00	*サケ餃子 Salmon Ravioli in porcini cream sauce	Sake Gyoza	10.00
あさり酒むし Steamed Clam with a touch of Sake	Asari Sakamushi	12.00	なめこおろし Grated Daikon with Nameko Mushroom	Nameko Oroshi	5.50
あつ揚げ Deep-fried and Grilled Tofu	Atsu Age	5.50	*黒豚角煮 Stewed Black skin pig's belly	Kurobuta Kakuni	12.00
ちやわん蒸し Japanese style Egg Custard	Chawan Mushi	6.50	たまごやき Sushi Omelets without Rice	Tamago Yaki	4.00
おひたし Blanched Spinach with Wari-Shoyu	Ohitashi	4.50	*ごまあえ Blanched Spinach with Seasoned Sesame Paste	Goma Ae	5.50
鮑エスカルゴ風 2014 Kona Abalone cooking contests winner!	Abalone a la escargot	19.50	照り焼きビーフサラダ Waimanalo Green and Teriyaki USDA Prime Beef	Teriyaki Beef Salad	17.95
豚しょうが焼き Ginger Pork	Pork Ginger	9.50	*和風ハンバーグ Japanese style Hamburger Steak	Wafu Hamburger Steak	12.50

おしながきパート 3

Tasty Tidbits Part III

* Chef's Recommendation

串焼き Kushi Yaki

Skewered. 2 sticks / Order

やきとり Yaki Tori is always Chicken.	Yaki Tori	4.00	ししとう Sweet Pepper (sometimes very HOT!)	Shishito	5.00
レバー Chicken Liver (Jidori Brand)	Reba	4.00	オクラ Gumbo	Okura	5.00
すなぎも Chicken Gizzard (Jidori Brand)	Sunagimo	4.00	ねぎま Tokyo white Onion & Chicken (when it's available)	Negima	5.00
黒豚ソーセージ Black-skin Pig Sausage	Kurobuta Sausage	6.50	つくね Chicken Meat Balls	Tsukune	5.00
*てば Chicken Wings (It has 2 sticks)	Teba	5.00	牛やき USDA Prime Beef	Gyu Yaki	15.00
たんしお Beef Tongue! What???	Tan Shio	8.00	しそまき Shiso & Pork	Shiso Maki	5.00
えのきまき Enoki Mushroom & Pork	Enoki Maki	5.00	しめじまき Shimeji Mushroom & Pork	Shimeji Maki	5.00
さびやき Wabi-Sabi Chicken	Sabi Yaki	4.50	うめやき Chicken with Ume Paste	Ume Yaki	5.00
マッシュルーム Unfortunately, No Magical effect	Mushroom	5.00	かわ Chicken Skin (Jidori Brand)	Kawa	4.00
はつ Chicken Hearts (Jidori Brand)	Hatsu	4.00	明太やき Chicken with Mentai paste	Mentai yaki	5.00
ぼんじり Chicken Tail (Jidori Brand)	Bonjiri	5.00	豚とろ Pig neck	Tontoro	6.50

揚げ物 Age Mono

Deep fried

甘海老唐揚げ Deep Sea Prawn	Amaebi Kara Age	12.00	あげ豆腐 We use fresh Tofu, not aged.	Age dashi Tofu	5.50
えび天麩羅 Shrimp (3 pieces) extra shrimp 4.00 each	Ebi Tempura	12.00	柔殻蟹 Half-naked blue crab	Soft Shell Crab	11.00
*バターフィッシュ Butter fish tempura with Miso sauce	Butterfish	12.00	揚げ餃子 Pork Mandoo	Age Gyoza	5.50
とり唐揚げ Chicken Thigh	Tori Kara Age	9.50	野菜てんぷら Assorted Vegetables	Yasai Tempura	12.00
かきフライ Breaded Oysters	Kaki Fry	15.00	ポン酢サーモン Deep-fried Salmon collars with Ponzu	Ponzu Salmon	11.50
すなぎも唐揚げ Chicken Gizzard	Sunagimo Kara Age	7.50	ミックス天麩羅 Shrimp (3 pieces) & Assorted Vegetables	Mix Tempura	18.00
*黒豚カツ Kurobuta Pork Loin	Kuro Buta Katsu	12.50	げそ唐揚げ Squid Legs	Geso Kara Age	9.50
のりてんぷら Seaweed	Nori Tempura	7.50	まぐろカツ Ahi	Ahi Katsu	12.00
揚げ出しもち Rice cake	Agedashi Mochi	6.50	たこから揚げ Octopi	Tako Kara Age	12.00
軟骨から揚げ	Nankotsu Kara Age	9.50			

おしながきパート4

* Chef's Recommendation

Tasty Tidbits Part IV

焼き物 Yaki Mono

From the Grill

いかたれ焼き Teri Yaki Squid	Ika Tare	9.50	秋刀魚塩焼き Mackerel Pike	Samma Shio Yaki	8.50
やきなす Eggplant	Yaki Nasu	7.50	さけ塩焼き Salmon	Sake Shioyaki	15.00
さば塩焼き Mackerel	Saba Shio Yaki	9.50	リブステーキ from Nebraska (USDA Prime) Consuming raw or undercooked foods may increase your risk of food-borne illness	Rib-eye Steak	30.00
焼き牡蠣 Oyster (4 pieces)	Yaki Gaki	16.00	げそやき Squid leg	Geso Yaki	5.50
うなぎ蒲焼 Teriyaki Eel	Unagi Kabayaki (S)	15.50	鮭かま塩焼き Grilled Salmon collars	Sake Kama Shioyaki	15.00
	(L)	25.50			

ごはん と 麺 Gohan & Men

Rice Dishes & Noodles

御飯 **Gohan** 2.50
Tamaki Gold, sorry no refill

おにぎり各種 **Onigiri**
Rice balls (add \$0.50 grilled)

やき	Yaki onigiri(Grilled)	3.50
さけ	Sake (Salmon)	4.50
おかか	Okaka (Bonito)	4.00
うめ	Ume (Sour)	4.00
めんたい	Mentai (Spicy roe)	5.50
たらこ	Tarako (Cod roe)	5.50
いくら	Ikura (Sake Roe)	5.50

うどん/そば **Udon /Soba**

Sanuki-styled Udon noodle / Dattan Soba (\$1.00 more)

かけ	Kake (in hot soup)	9.00
天ぷら	Tempura (with Shrimp)	15.00
きつね	Kitsune (Fox?)	10.00
月見	Tsukimi (Chicken egg)	10.00
とろろ	Tororo (Slimy)	13.00
ほうれん草	Horenso (Popeye)	12.00
ざる	Zaru (Cold)	9.00
鍋焼き	Nabeyaki (in a pot)	15.00
たぬき	Tanuki (Tempura Flakes)	9.50
わかめ	Wakame (Seaweed)	10.00

*焼きうどん! **Yaki Udon** 17.50

Our chef loves to cook this for you! (Contains shrimp and Pork)

茶そば **Cha Soba** 13.50

Cold Green tea noodle

うなぎ丼 **Unagi Don** (S)22.50 (L) 36.50

Teriyaki Eel over rice comes with Miso Soup

ウドロニ **Udo-Roni & Cheese** 17.50

Japanese Mac & Cheese

お茶漬け各種 **Ochazuke**

Rice soup

のり	Nori (Seaweed)	8.50
さけ	Sake (Salmon)	11.50
たらこ	Tarako (Cod roe)	12.00
めんたい	Mentai (Spicy)	12.00
うめ	Ume (Sour)	9.50
いくら	Ikura (Sake's egg)	12.00

雑炊各種 **Zosui**

rice soup with egg

五目	Gomoku (Veggies)	9.50
いくら	Ikura (Salmon roe)	13.00
たらこ	Tarako (Cod Roe)	13.00
さけ	Sake (Salmon)	12.50
うめ	Ume (Sour)	9.50
めんたい	Mentai (Spicy)	13.00
とり	Tori (Chicken)	11.00

おしながきパート 5

Tasty Tidbits Part V

* Chef's Recommendation

リゾット Risotto

- *シーフード Seafood 35.00
AKA as **Sugimoto risotto**, 1st annual Rice Fest recipe contest winner
- *ウナギ Unagi 35.00
2nd annual Rice Fest recipe contest winner
- *キノコ Mushroom 25.00
Porcini mushroom risotto with Shimeji or Enoki bata topping

汁物 Shiru Mono

Soups

- | | | | | | |
|--------------------------------------|------------------|------|-----------------------------------|-------------------|------|
| 豆腐味噌汁
Tofu Miso Soup | Tofu Miso Shiru | 3.00 | 若布味噌汁
Seaweed & Tofu Miso Soup | Wakame Miso Shiru | 3.50 |
| 浅利味噌汁
Manila Clam | Asari Miso Shiru | 5.50 | ナメコ味噌汁
Nameko Mushroom | Nameko Miso Shiru | 5.50 |
| 浅利吸い物
Clear soup with Manila Clam | Asari Suimono | 5.50 | | | |

定食 Teishoku

Complete Meals

Comes with Rice, Miso Soup, Salad, Pickles, and Daifuku mochi or similar Japanese sweets
(No substitution! No exception)

- とっくり Tokkuri Teishoku 31.95
Sashimi, 2 pieces Ebi Tempura and **USDA Prime** Beef Steak (4oz) on the sticks
- おかめ Okame Teishoku 31.95
Sake Shio yaki, 2 pieces Ebi Tempura and **USDA Prime** Teriyaki Beef (4oz) on the sticks
- ひょうたん Hyotan Teishoku 24.95
Sashimi, 2 pieces Ebi Tempura, and 2 sticks **Jidori Brand** Yaki Tori
- ヴェジタリアン Vegetarian Teishoku 27.95
Nalo Green Salad, Goma Ae, Stuffed Portabello, Tofu Steak, (no miso soup)

デザート Dessert

- 納豆アイスクリーム Natto Ice cream 13.00
Natto Ice cream ???!!! Small Portion 8.50
- ジェラト/アイスクリーム Gelato or Ice cream 5.00
Please ask servers for flavors
- もちアイスクリーム Mochi Ice cream 2.50
Please ask servers for flavors

おしながきパート 6

Tasty Tidbits Part VI

* Chef's Recommendation

握りすし Nigiri Sushi

おこのみ Okonomi

A la Carte (Price per 2 Pieces) Price may change without notice, depends on market price.

まぐろ	Maguro	Fresh Ahi	8.00	大とろ	Otoro	Fatty Ahi	20.00
はまち	Hamachi	Yellowtail	8.00	縞あじ	Shima Aji	Japan Papio	9.00
さば	Saba	Mackerel	7.00	牡蠣	Kaki	Fresh Oyster	8.50
みる貝	Mirugai	King Clam	14.00	玉子	Tamago	Cooked Egg	5.00
スキャロップ	Scallop	Scallp & Masago	12.00	ビントロ	Bintoro	Albacore	7.00
あわび	Awabi	Kona Abalone	14.00	帆立(北海道)	Hotate	Hokkaido Scallop	12.00
さけ	Sake	Cured Salmon	8.00	いか	Ika	Squid	6.00
たこ	Tako	Octopus	6.00	うに	Uni	Sea Urchin	20.00
いくら	Ikura	Salmon Roe	10.00	えび	Ebi	Cooked Shrimp	6.00
あなご	Anago	Salt Water Eel	12.00	ほっき貝	Hokkigai	Surfshell	5.00
うなぎ	Unagi	Fresh Water Eel	9.00	まさご	Masago	Smelt Roe	5.00
甘えび	Amaebi	Sweet Prawn	12.00	白身	Shiromi	Ask servers	9.00
あじ	Aji	Spanish Mackerels	9.00	稻荷	E-nari	Foxes' dinner	3.50

寿司盛り合わせ Sushi Moriawase

Sushi Combinations (comes with Miso soup)

特上	Toku-Joe	Best	60.00	上	Joe	Better	35.00
<small>Maguro, Hamachi, Sake, Toro, Mirugai, Uni, Amaebi, Unagi, Tamago & Negitoro Maki</small>				<small>Maguro, Hamachi, Sake, Ebi, Tamago, Ikura, Crab Mayo, Hokkigai & Tekka maki</small>			
中	Chew	Good	30.00	小	Show	Small	25.00
<small>Maguro, Hamachi, Sake, Ebi, Tako, Ika, Tamago & Tekkyu maki</small>				<small>Maguro, Hamachi, Sake, Unagi, Tamago & Kappa maki</small>			
極上	Goku-Joe	Supreme	70.00	おまかせ	Omakase	Up to Chef	M.P.
<small>All the Goodies! All nigiri, no roll (14 pieces)</small>							

ちらし寿司 Chirashi Sushi

Assorted Seafood over a bowl of Sushi rice (comes with Miso soup)

上	Joe	Better	40.00	中	Chew	Good	35.00
特上	Toku-Joe	Best	60.00				

Expect to wait!
Especially when Sushi guys are busy

おしながきパート7

Tasty Tidbits PartVII

* Chef's Recommendation

巻物 Traditional Rolls

For your health, we do **not** provide Low-sodium soy sauce. Consume soy sauce at your own risk

		手巻き Temaki Hand Roll	普通巻 Futsumaki Cut-style
鉄火 Fresh Ahi	Tekka	5.75	7.50
納豆 Do not ask Uramaki with Natto outside!	Natto	5.75	7.50
ネギトロ Scraped Fatty Ahi and Negi	Negitoro	5.75	7.50
サケカワ Crispy Grilled Salmon Skin	Sake kawa	5.75	7.50
かんぴょう / かつば Calabash (Lagenaria siceraria var. hispida) / Locally grown Japanese Cucumber	Kanpyo or Kappa	4.75	5.50
梅紫蘇胡瓜 Refreshing!	Ume Shiso Qri	5.75	7.50
鰻/穴子胡瓜 Fresh water Eel or Salt water Eel and Japanese Cucumber	Unagi or Anago Qri	6.50	9.50
おしんこ Takuan	Oshinko	4.50	5.50
山ゴボウ紫蘇 This is not Carrot	Yama-gobo Shiso	5.50	7.50
ふと巻き Goodies	Futomaki	<small>You must be kidding!</small>	19.50

ポケ Poke & Things

Hawaiian Style Sashimi?

マグロポケ Fresh Ahi	Ahi Poke	18.00	*ネギトロポケ 1997 Sam Choy's Poke Contest Winner (3 pieces)	Ahi Tar-tare Poke	18.00
タコ・ポケ Octopi from Africa, Jap. Cukes, Wakame	Tako Poke	16.00	アヒ天ぷらポケ Fresh Ahi with Shrimp tempura flash fried	Ahi Tempura Poke	16.00
*スパイダーポケ 2000 Sam Choy's Poke Contest Winner	<small>There's a Spider in Da</small> Spider in Da Poke	18.00	*スパイシーツナチップ Spicy tuna on a crispy Nori chip	Spicy Tuna Chip	3.00
スパイシータコチップ	Spicy Tako Chip	3.00	スモークアヒチップ	Smoked Ahi Chip	3.00

シェフお任せ Chef Omakase

By Chef de Cuisine

M.P.

Expect to wait!
Especially when Sushi guys are busy

おしながきパート8

Tasty Tidbits PartVIII

* Chef's Recommendation

巻物 Special Rolls

We have gluten Free Eel sauce, ask server

		手巻き Temaki Hand Roll	普通巻 Futsumaki Cut-style	裏巻 Uramaki Inside-out
スパイシーホタテ Scallop mixed with Masago and spicy Mayonnaise	Spicy Scallop Roll	9.50	12.00	15.00
ベークトアラスカ Salmon and Masago baked with Oriental Aioli (spicy)	Baked Alaska Roll	7.50	N/A	11.00
オパエロール Crispy Shrimp Tempura roll, named by Robert Cazimero	Opae Roll	6.50	N/A	11.00
レインボーロール California roll with strips of fish outside	Rainbow Roll	N/A	N/A	19.50
スパイダー Crisp-fried Soft-shell crab	Spider Roll	7.50	N/A	13.00
*ダイナマイト Baked Scallop, Surf Clam and Onion with Hot sauce	Dynamite Roll	6.50	N/A	11.00
スパイシーツナ Spicy Ahi and Cucumber	Spicy Tuna Roll	6.50	7.50	9.50
ロシアンルーレット Who is the Lucky one? (21 or over only. ID required)	Russian Roulette	N/A	15.00	N/A
*みそバターフィッシュ Miso butterfish mousse and Cucumber	Miso Butterfish	N/A	N/A	12.00
*マウナケアロール Shrimp tempura roll with melted cheese and Coconuts flakes	Mauna Kea Roll	N/A	N/A	14.50
*スパイシーロックンロール Spicy Tuna Roll topped with Sweet and creamy Tempura Rock Scallop	Spicy Rock 'n' Roll	N/A	N/A	22.50
*マウナロアロール Double length roll with Shrimp tempura, Unagi, Crab, Soft-shell Crab, Avocado, Cucumber, Ahi, Hamachi, etc	Mauna Loa Roll	N/A	N/A	45.00
カリフォルニアロール Is this traditional?	California Roll	9.50	11.00	13.50
*イタリアンツイスト Sautéed Asparagus and mushroom, Bacon bits, on top of California roll, Melted Parmesan cheese	Italian Twist Roll	N/A	N/A	19.50
*キラウエアロール California roll with Spicy tuna on top, Sweet-sour sauce, Tempura flakes	Kilauea Roll	N/A	N/A	22.50
キャタピラーロール It tastes better than worm, Unagi, Avocado, Cucumber and Masago, Unagi sauce	Caterpillar Roll	N/A	N/A	19.50
ドラゴンロール Ancient Chinese secret, Shrimp and Amaebi Tempura with Avocado, Unagi, boiled Ebi, Masago, Cucumber, Unagi sauce	Dragon Roll	N/A	N/A	19.50
キンバリーロール Shrimp Tempura roll with Avocado on top	Kimberly Roll	N/A	N/A	18.00
ヴェジースペシャル Inside out Assorted Vegetable roll topped with Avocado	Veggie Special	N/A	N/A	13.50
ガーリックアヒロール Inside out Spicy tuna roll, Unagi sauce, Crispy Garlic chips	Garlic Spicy Tuna Roll	N/A	N/A	11.50