

## MAIN DISHES

### FROM KITCHEN

*served with miso, green salad and rice*

<b>CHICKEN TERIYAKI</b> . . . . .	\$21
grilled chicken breast and seasonal vegetables	
<b>BEEF TERIYAKI</b> . . . . .	\$25
grilled sirloin steak and seasonal vegetables	
<b>SALMON TERIYAKI</b> . . . . .	\$24
grilled salmon steak and seasonal vegetables	
<b>SALMON STEAK</b> . . . . .	\$24
pan fried salmon steak and seasonal vegetables with our house special deeping sauce	
<b>SEAFOOD TERIYAKI</b> . . . . .	\$25
stir fried assorted seafood, lobster, vegetables	
<b>VEGGIE TERIYAKI</b> . . . . .	\$17
stir fried seasonal vegetables	
<b>TOFU TERIYAKI</b> . . . . .	\$17
deep fried tofu and seasonal vegetables	
<b>GRILLED STEAK</b> . . . . .	\$24
grilled sirloin steak marinated in sesame sauce	
<b>TEMPURA DINNER</b> . . . . .	\$19
deep fried shrimps and seasonal vegetables	
<b>TEMPURA MORIWASE</b> . . . . .	\$21
deep fried assorted seafood and vegetables	
<b>LOBSTER TEMPURA</b> . . . . .	\$28
deep fried lobster tails and seasonal vegetables	
<b>VEGGIE TEMPURA</b> . . . . .	\$17
deep fried assorted seasonal vegetables	
<b>KATSU DINNER</b> . . . . .	\$19
chicken / pork cutlet drizzled with katsu sauce	
<b>BBQ GALBI</b> . . . . .	\$35
marinated bbq ribs	
<b>BULGOGI</b> . . . . .	\$22
marinated thinly sliced beef	
<b>SPICY IKA</b> . . . . .	\$20
stir fried spicy baby squid and seasonal vegetables	
<b>SPICY CHICKEN</b> . . . . .	\$21
spicy marinated bite-sized chicken breast	
<b>SPICY BABY TAKO</b> . . . . .	\$20
stir fried spicy baby tako and seasonal vegetables	
<b>DOL SOT BIBIBOP</b> . . . . .	\$22
beef, egg, and veggies on rice in the hot stone bowl	
<b>KATSU DON</b> . . . . .	\$19
chicken / pork cutlet with egg on rice	
<b>CHICKEN DON</b> . . . . .	\$19
chicken, veggies and egg on rice	
<b>UNAGI DON</b> . . . . .	\$20
bbq eel on rice	

## MAIN DISHES

### FROM SUSHI BAR

*Served with miso soup and green salad*

<b>SASHIMI MORIWASE</b> 23 pcs sashimi + rice . . . . .	\$35
<b>SASHIMI &amp; SUSHI</b> 10 pcs sashimi + 10 pcs sushi . . . . .	\$32
<b>CHEF'S CHOICE SUSHI</b> freshest sushi of the day . . . . .	Seasonal
<b>KAME</b> 10 pcs sushi + 3 california roll . . . . .	\$23
<b>MATSU</b> 12 pcs sushi + 3 california roll . . . . .	\$24
<b>DELUXE SUSHI &amp; MAKI</b> 6 sushi, 6 california, 3 salmon, 3 tuna roll . . . . .	\$26
<b>CHIRASHI</b> assorted sashimi on sushi rice . . . . .	\$23
<b>SASHIMI DON</b> . . . . .	\$23
assorted sashimi over fresh greens served with spicy sauce and rice	
<b>SUSHI-YA COMBO</b> 6 california roll, 6 dynamite, 6 salmon or tuna roll . . . . .	\$23
<b>SORA COMBO</b> 8 california roll + 8 kamikaze roll . . . . .	\$22
<b>HANA COMBO</b> 8 dynamite roll + 6 crazy roll . . . . .	\$23
<b>KIKU COMBO</b> 8 sushi-ya roll + 6 rainbow roll . . . . .	\$24
<b>KENJI COMBO</b> 8 samurai roll + 6 salmon lover roll . . . . .	\$25
<b>AKANE COMBO</b> 8 spider roll + 6 alaska roll . . . . .	\$25
<b>DRAGON COMBO</b> 8 green dragon roll + 8 black dragon roll . . . . .	\$30

## SET DINNER

<b>SEAFOOD SET</b> . . . . .	\$22
seafood soup + 10 pcs special seafood roll	
<b>MUSHROOM SET</b> . . . . .	\$22
mushroom soup + 10 pcs assorted mushroom with shrimp roll	
<b>LOBSTER SET</b> . . . . .	\$26
lobster soup + 10 pcs deluxe lobster roll	
<b>YUKI BENTO</b> . . . . .	\$24
miso, salad, tempura, chicken / beef / salmon teriyaki, ebi shumai, california roll, and rice	
<b>SUSHI-YA BENTO</b> . . . . .	\$28
miso, salad, tempura, chicken teriyaki, 10 sashimi, 3 sushi, and rice	
<b>IZUMI BENTO</b> . . . . .	\$26
miso, salad, ebi shumai, tempura, 6 pcs sushi, 6 pcs spicy salmon or tuna and rice	

## COURSE DINNER

<b>COURSE A</b> . . . . .	\$32
miso soup + wakame salad + sushi + sashimi + tempura + chicken / salmon / beef teriyaki	
<b>COURSE B</b> . . . . .	\$50
2 seafood soups + seafood salad + seafood yakitori + seafood yaki udon	
<b>COURSE C</b> . . . . .	\$47
2 somen soups + 8 pcs sushi + 10 pcs rolls + kamponggi	
<b>COURSE D</b> . . . . .	\$65
2 lobster soups + 2 wakame + tempura + sashimi + sushi + rolls + grilled steak	

### Extra Sauce 50¢

Spicy Mayo Unagi sauce Tempura Sauce Hot Sauce

## LUNCH SPECIALS

*available from 11:30 am to 3 pm / served with miso and green salad*

### FROM SUSHI BAR

<b>SUSHI LUNCH</b> 9 sushi + 6 california roll . . . . .	\$18
<b>SASIMI LUNCH</b> 12 assorted sashimi + rice . . . . .	\$18
<b>SASIMI&amp;SUSHI LUNCH</b> 12 Assorted sashimi + 4 sushi . . . . .	\$20
<b>CHIRASHI DON</b> 9 assorted sashimi on sushi rice . . . . .	\$19
<b>SASIMI DON</b> Sashimi on green with spicy sauce and rice . . . . .	\$18
<b>COMBINATION A</b> 6 california + 6 salmon roll or 6 tuna roll + 4 sushi . . . . .	\$18
<b>COMBINATION B</b> 8 chef's choice roll + 4 sushi . . . . .	\$18
<b>COMBINATION C</b> . . . . .	\$20
4 sushi + 6 sashimi + 6 spicy tuna roll or 6 spicy salmon roll	
<b>COMINATION D</b> 6 Sashimi + 8 Red dragon roll . . . . .	\$19
<b>MAKI SET A</b> 6 california + 6 red dragon roll . . . . .	\$19
<b>MAKI SET B</b> 6 salmon lover roll + 6 spicy tuna roll . . . . .	\$17
<b>MAKI SET C</b> 6 dynamite roll + 6 california roll . . . . .	\$16
<b>MAKI SET D</b> 6 spicy tuna roll + 6 spicy salmon roll . . . . .	\$16
<b>VEGGE MAKI SET</b> 6 yam roll + 6 mixed vegetable roll . . . . .	\$14

### FROM THE KITCHEN

*Served with miso, salad and rice*

<b>TEMPURA LUNCH</b> shrimp and veggie tempura . . . . .	\$12
<b>SEAFOOD TEMPURA LUNCH</b> Seafood and veggie tempura . . . . .	\$15
<b>VEGGIE TEMPURA LUNCH</b> Assorted veggie tempura . . . . .	\$12
<b>LUNCH BENTO</b> Choose one of the following item	
• Salmon teriyaki . . . . .	\$15
• Beef teriyaki . . . . .	\$15
• Chicken teriyaki . . . . .	\$15
• Spicy chicken . . . . .	\$15
• KATSU Deep fried breaded cutlet: Chicken or Pork . . . . .	\$14
• Bulgogi . . . . .	\$15
• Seafood . . . . .	\$16
• Galbi . . . . .	\$17
• Veggie or Tofu . . . . .	\$13

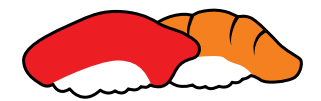
<b>BENTO COMBINATION</b>	
Choose one of item + 2 SHIRIMP + 4 VEGE TEMPURA	
• Chicken teriyaki . . . . .	\$18
• Beef teriyaki . . . . .	\$18
<b>SPECIAL BENTO</b> Tempura + 12 sashimi + 3 sushi . . . . .	\$23
<b>DONBURI SPECIAL</b>	
<b>KATSU DON</b> Katsu with egg and veggies on rice: <b>Chicken or Pork</b> . . . . .	\$14
<b>UNAGI DON</b> Bbq eel on rice . . . . .	\$15
<b>SPICY BABYTAKO DON</b> Stir-fried octopus with veggies on rice . . . . .	\$16

### ADD ITEM - to any lunch purchase:

• 5 pcs sashimi . . . . .	\$4
• 4 pcs sushi . . . . .	\$4
• 6 pcs spicy tuna or 6 pcs spicy salmon . . . . .	\$5

## SPECIAL MENU

<b>TATAKI</b> Lightly seared and served rare with a citrus based soy sauce	
• SALMON . . . . .	\$13
• WHITE TUNA . . . . .	\$13
• TUNA . . . . .	\$14
<b>YURINGI</b> Deep fried chicken with special soy sauce and hot pepper . . . . .	\$12
<b>TEMPURA SPECIAL</b>	
• 4 unagi + 3 yam stick . . . . .	\$11
• 3 chicken + 3 yam stick . . . . .	\$12
<b>ABURI SUSHI</b> Chef's choice Torched 6 pcs fresh sushi . . . . .	\$13
<b>ABURI ROLL</b> 8 pcs torched roll with tartar sauce on top	
• salmon . . . . .	\$15
• tuna . . . . .	\$16
• bulgogi . . . . .	\$16
<b>BULGOGI PIZZA</b> . . . . .	\$10
Spicy bulgogi with mozzarella cheese on deep fried rice	
<b>MISO CHAMGGE SALAD</b> Special soybean sauce with sesame seed . . . . .	\$9
<b>VEGE DRAGON ROLL</b> 8 pcs . . . . .	\$13
Yam, cucumber, avocado with fried tofu on top	
<b>CHEF'S SPECIAL SUSHI</b> 10 pcs . . . . .	\$23
<b>CHEF'S SPECIAL SASHIMI</b> 12 pcs . . . . .	\$25
<b>UNAGI ALBOB</b> . . . . .	\$15
Unagi with salmon roe, frying fish egg, smelt fish roe, green onion on rice.	



**SUSHI YA JAPAN**  
JAPANESE RESTAURANT

**416-249-9666**

**PICKUP • CATERING**

**sushiyajapan.com**

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## SOUP

<b>MISO</b> soy bean soup . . . . .	\$2
<b>EGG SOUP</b> egg drop soup . . . . .	\$4
<b>SOMEN SOUP</b> thin noodles in fish broth . . . . .	\$4
<b>SEAFOOD SOUP</b> assorted seafood in fish broth . . . . .	\$7
<b>MANDU SOUP</b> beef dumplings in soup . . . . .	\$4
<b>MUSHROOM SOUP</b> assorted mushrooms in fish broth . . . . .	\$4
<b>LOBSTER SOUP</b> lobster in fish broth . . . . .	\$8

## SALAD & SIDES

<b>GREEN SALAD</b> crispy gardens with house dressing . . . . .	\$5
<b>AVOCADO SALAD</b> green salad topped with avocado . . . . .	\$7
<b>WAKAME SALAD</b> seaweed with seafood . . . . .	\$7
<b>SPINACH SALAD</b> steamed spinach in miso sauce . . . . .	\$6
<b>KANI SALAD</b> stringed crab with tobiko . . . . .	\$7
<b>WATERCRESS SALAD</b> steamed watercress in miso sauce . . . . .	\$6
<b>CUCUMBER SALAD</b> cucumbers with crab meat, tobiko and mayo . . . . .	\$7
<b>SEAFOOD SALAD</b> green salad topped with seafood, tobiko and tomato . . . . .	\$10
<b>TUNA SALAD</b> sliced tuna with house dressing . . . . .	\$12
<b>SPICY TUNA SALAD</b> . . . . .	\$14
sliced tuna with greens tossed in house spicy dressing	
<b>SPICY SALMON SALAD</b> . . . . .	\$13
sliced salmon with greens tossed in house spicy dressing	
<b>KIMCHI</b> pickled spicy cabbage . . . . .	\$5

## STARTERS—COLD PLATES

*from sushi bar*

<b>SUSHI APPETIZER</b> . . . . .	\$10
assorted 6 pcs sushi	
<b>SUSHI PIZZA / VEGGIE</b> . . . . .	\$8
deep fried sushi rice patty topped with veggies	
<b>SUSHI PIZZA / ASSORTED</b> . . . . .	\$9
deep fried sushi rice patty topped with assorted toppings	
<b>SUSHI PIZZA / SALMON</b> . . . . .	\$9
deep fried sushi rice patty topped with salmon	
<b>SUSHI PIZZA / TUNA</b> . . . . .	\$10
deep fried sushi rice patty topped with tuna	
<b>SUSHI PIZZA / UNAGI</b> . . . . .	\$12
deep fried sushi rice patty topped with unagi	
<b>SASHIMI APPETIZER w/ salmon</b> . . . . .	\$11
6 pcs of fresh salmon sashimi	
<b>SASHIMI APPETIZER w/ white tuna</b> . . . . .	\$12
6 pcs of fresh white tuna sashimi	
<b>SASHIMI APPETIZER w/ tuna</b> . . . . .	\$14
6 pcs of fresh tuna sashimi	
<b>SASHIMI APPETIZER w/ hamachi</b> . . . . .	\$15
6 pcs of fresh hamachi sashimi	
<b>ASSORTED SASHIMI APPETIZER</b> . . . . .	\$16
12 pcs of chef's choice of assorted sashimi	
<b>SALMON ROSE (2 pcs)</b> . . . . .	\$7
smoked salmon, avocado, asparagus, onion and tomato	
<b>SALMON ROSE (4 pcs)</b> . . . . .	\$12
smoked salmon, avocado, asparagus, onion and tomato	
<b>BEEF SASHIMI</b> . . . . .	\$13
seared tenderloin	
<b>BEEF TARTARE</b> . . . . .	\$14
raw seasoned tenderloin with raw egg yolk on top	

## STARTERS—HOT PLATES

*from our kitchen*

<b>EDAMAME</b> steamed soy beans . . . . .	\$6
<b>HARUMAKI</b> deep fried veggie spring roll . . . . .	\$6
<b>CHAP CHAE</b> glass noodles with veggies . . . . .	small \$9 / large \$13
<b>AGE TOFU</b> deep fried tofu with teriyaki sauce . . . . .	\$6
<b>SPICY AGE TOFU</b> deep fried tofu with spicy sauce . . . . .	\$7
<b>AGE GYOZA</b> deep fried beef dumplings . . . . .	small \$6 / large \$11
<b>MUSHI GYOZA</b> steamed beef dumplings . . . . .	\$6
<b>EBI SHUMAI</b> steamed shrimp dumplings . . . . .	\$7
<b>TAKOYAKI</b> deep fried octopus ball with sauce . . . . .	\$8
<b>CALAMARI</b> deep fried calamari rings . . . . .	\$8
<b>SOFT SHELL CRAB</b> whole crab with ponzu sauce . . . . .	\$12
<b>IKA &amp; EBI</b> stir fried whole squid and shrimp with spicy sauce . . . . .	\$13
<b>GALBI</b> bbq short ribs . . . . .	\$14
<b>SABA</b> grilled mackerel with lemon and salt . . . . .	\$8
<b>HAMACHI GAMA</b> grilled yellow tail cheek . . . . .	\$13
<b>MISO SALMON</b> grilled salmon with miso sauce . . . . .	\$9
<b>MISO COD</b> deep fried cod with miso sauce . . . . .	\$11
<b>SEAFOOD SHITAKE MUSHROOM</b> pan cooked shitake with seafood . . . . .	\$14
<b>KAMPOONGI</b> deep fried chicken tossed with spicy chili oil . . . . .	\$12
<b>FRIED TUNA ROLL</b> drizzled with spicy mayo / tossed in special spicy sauce . . . . .	\$12
<b>TEMPURA</b> . . . . .	small \$10 / large \$19
deep fried seafood and seasonal vegetables	
<b>YAKITORI CHICKEN</b> . . . . .	\$10
<b>YAKITORI BEEF</b> . . . . .	\$11
<b>YAKITORI SEAFOOD</b> grilled chicken / beef / seafood skewers with veggies . . . . .	\$12
<b>CHICKEN TEMPURA</b> 3 pcs of deep fried chicken tempura with tempura sauce . . . . .	\$9
<b>UNAGI TEMPURA</b> 3 pcs of deep fried BBQ eel tempura with tempura sauce . . . . .	\$11
<b>SALMON STEAK</b> Fan fried salmon with our butter sauce . . . . .	\$12
<b>YURINGI</b> deep fried chicken with special soy sauce and hot pepper . . . . .	\$13
<b>AJI FRY</b> deep fried Horse Mackerel . . . . .	\$8

## CLASSIC ROLLS

	Roll 6 pcs	hand roll 1 pcs
<b>CALIFORNIA</b> avocado, crab, tobiko, cucumber . . . . .	\$6	\$4
<b>SAKE</b> salmon . . . . .	\$6	\$4
<b>SAKE+AVOCADO</b> salmon and avocado . . . . .	\$7	\$5
<b>TEKKA</b> tuna . . . . .	\$7	\$5
<b>SPICY SALMON</b> . . . . .	\$7	\$5
<b>SPICY TUNA</b> Tempura bits, spicy sauce . . . . .	\$8	\$6
<b>EBI</b> Cooked shrimp . . . . .	\$6	\$4
<b>HAMACHI NEKI</b> Yellow tail, green onion . . . . .	\$8	\$6
<b>SALMON SKIN</b> deep fried salmon skin, cucumber . . . . .	\$6	\$4
<b>UNAGI</b> bbq eel . . . . .	\$9	\$5
<b>KAPPA</b> cucumber . . . . .	\$6	\$4
<b>KIMCHI MAKI</b> spicy cabbage . . . . .	\$6	\$4
<b>AVOCADO MAKI</b> avocado . . . . .	\$6	\$4
<b>MIXED VEGGIE</b> . . . . .	\$6	\$4
avocado, cucumber, pumpkin, oshinko		
<b>FUTO MAKI</b> . . . . .	\$6	\$11
[4 pcs / 8 pcs]		
crab, cucumber, pumpkin, oshinko		
<b>YAM MAKI</b> deep fried yam . . . . .	\$6	\$4

## SUSHI & SASHIMI

	sushi 2 pcs	sashimi 4 pcs
<b>SAKE</b> salmom . . . . .	\$6	\$10
<b>MAGURO</b> tuna . . . . .	\$7	\$11
<b>SHIRO TUNA</b> albacore tuna . . . . .	\$7	\$10
<b>HAMACHI</b> yellow tail . . . . .	\$9	\$12
<b>UNAGI</b> bbq eel . . . . .	\$9	\$12
<b>TAI</b> red snapper . . . . .	seasonal	
<b>TORO</b> tuna belly . . . . .	seasonal	
<b>EBI</b> shrimp . . . . .	\$5	\$9
<b>AMAEBI</b> sweet shrimp . . . . .	seasonal	
<b>UNI</b> sea urchin . . . . .	seasonal	
<b>HOTATEGAI</b> scallop . . . . .	\$6	\$10
<b>HOKKIGAI</b> red clam . . . . .	\$5	\$8
<b>SABA</b> mackerel . . . . .	\$6	\$10
<b>KANI</b> crab meat . . . . .	\$5	\$7
<b>TAMAGO</b> rolled egg . . . . .	\$4	\$6
<b>TAKO</b> octopus . . . . .	\$6	\$10
<b>IKA</b> squid . . . . .	\$5	\$9
<b>TOBIKO</b> flying fish roe . . . . .	\$6	\$9
<b>TOBIKO + EGG</b> tobiko with quail egg . . . . .	\$7	\$10
<b>MASAGO</b> smelt roe . . . . .	\$6	\$8
<b>IKURA</b> salmon roe . . . . .	\$7	\$11
<b>INARI</b> bean curd . . . . .	\$5	\$8

## SPECIALTY ROLLS

	6 pcs	8 PCS
<b>SUSHI-YA</b> . . . . .	\$12	\$15
shrimp tempura, assorted sashimi, avocado, sushiya sauce, tomato		
<b>VOLCANO</b> . . . . .	\$10	\$13
california roll, tobiko, spicy mayo, mayo		
<b>RAINBOW</b> . . . . .	\$10	\$14
california roll, assorted sashimi, avocado		
<b>CRAZY</b> . . . . .	\$12	\$14
deep fried california, salmon, tobiko, sushiya sauce		
<b>DYNAMITE</b> . . . . .	\$11	\$14
shrimp tempura, tempura bits, sushiya sauce		
<b>CATERPILLAR</b> . . . . .	\$12	\$15
shrimp tempura, avocado, tobiko, sushiya sauce		
<b>SPIDER</b> . . . . .	\$12	\$15
deep fried soft shell crab, cucumber, avocado, spicy mayo, tomato		
<b>LOBSTER</b> . . . . .	\$13	\$16
deep fried lobster, cucumber, avocado, spicy mayo, tomato		
<b>GREEN DRAGON</b> . . . . .	\$13	\$16
bbq eel, avocado		
<b>RED DRAGON</b> . . . . .	\$13	\$16
shrimp tempura, salmon, tobiko, sushiya sauce		
<b>BLACK DRAGON</b> . . . . .	\$13	\$16
shrimp tempura, bbq eel, oshinko, spicy mayo, tobiko		
<b>AKASAKA</b> . . . . .	\$15	
chopped scallop, green onion, avocado, spicy mayo, tobiko		
<b>ALASKA</b> . . . . .	\$14	
salmon, tuna, red snapper cucumber, avocado, spicy mayo, tobiko		
<b>KAMIKAZE</b> . . . . .	\$13	
spicy assorted fish, tempura bits, tobiko		
<b>YASAI</b> . . . . .	\$13	
yam tempura, cucumber, avocado, asparagus, oshinko, salad		
<b>SALMON LOVER</b> . . . . .	\$13	
salmon, cream cheese, cucumber, avocado, asparagus, green onion, salad, tobiko		

8 PCS

<b>SAMURAI</b> . . . . .	\$17
deep fried shrimp roll, salmon, oshinko, cucumber, avocado, hot sauce, tobiko, sushiya sauce	
<b>EVERGREEN</b> . . . . .	\$16
spicy beef bulgogi, cucumber, oshinko, avocado, asparagus, hot sauce	
<b>THE WORKS</b> . . . . .	\$17
salmon, tuna, red snapper, cucumber, avocado, unagi, tobiko, spicy mayo	
<b>MARCO POLO</b> . . . . .	\$17
deep fried shrimp roll, beef, tobiko, sushiya sauce	
<b>CRAZY BOY</b> . . . . .	\$17
deep fried shrimp roll, unagi, avocado, oshinko, tobiko, sushiya sauce	
<b>HAKAKU ROLL</b> . . . . .	4 pcs \$9 . . . . . 8 pcs \$18
whole soft crab, king oyster mushroom, asparagus, oshinko, avocado, tobiko, sushiya sauce	
<b>AIRFORCE ROLL</b> . . . . .	\$20
shrimp tempura, oshinko, unagi, spicy beef bulgogi, avocado	
<b>SECRET GARDEN ROLL</b> . . . . .	\$18
shrimp tempura, spring mix, unagi, crab, oshinko, cucumber, avocado, sushiya sauce	
<b>FIRE-YA ROLL</b> . . . . .	\$18
fried fish, cucumber, asparagus, avocado topped with sliced salmon, scallop, sushiya sauce	
<b>HOT MAMA ROLL</b> . . . . .	\$19
fried lobster, spicy salmon, cucumber, oshinko topped with sliced salmon, sushiya sauce	
<b>BLOODY SHRIMP ROLL</b> . . . . .	\$20
shrimp tempura, cucumber, avocado, unagi, oshinko topped with spicy tuna	
<b>CREAM ROLL (5 PCS)</b> . . . . .	\$16
shrimp tempura, spicy tuna, unagi, asparagus, avocado, cucumber wrapped with cucumber	
<b>SALMON ABURI OSHI MAKI</b> . . . . .	\$16
Torched garlic mayo on slice of fresh salmon	
<b>TEXAN</b> . . . . .	\$24
Angus beef, spring mix, green onion, sauteed onion, garlic mayo	

## NOODLES

*served with a green salad / upgrade upon noodles to soba (buckwheat noodles) only for \$2*

<b>NABE UDON</b> seafood and chicken in hot pot . . . . .	\$16
<b>TEMPURA UDON</b> udon with tempura on the side . . . . .	\$16
<b>CHICKEN / BEEF NABE</b> chicken or beef in udon soup . . . . .	\$16
<b>ZARU SOBA</b> cold buckwheat noodles . . . . .	\$16
<b>VEGGIE YAKI UDON</b> stir fried veggies with noodles . . . . .	\$17
<b>CHICKEN YAKI UDON</b> stir fried chicken with noodles . . . . .	\$20
<b>BEEF YAKI UDON</b> stir fried beef with noodles . . . . .	\$22
<b>SEAFOOD YAKI UDON</b> stir fried seafood with noodles . . . . .	\$23

## SPECIAL BOAT

<b>SAKURA</b> . . . . .	\$42
9 pcs sashimi + 10 pcs sushi + 10 pcs rolls	
<b>KOMAKAI</b> . . . . .	\$43
12 pcs sashimi + 10 pcs sushi + 8 pcs rolls + 2 hand rolls	
<b>MIKO</b> . . . . .	\$58
18 pcs sashimi + 12 pcs sushi + 8 pcs rolls + 2 hand rolls	
<b>KYO</b> . . . . .	\$75
22 pcs sashimi + 14 pcs sushi + 16 pcs rolls + 3 hand rolls	
<b>LOVE BOAT</b> . . . . .	\$85
chef's choice of fresh sashimi + sushi + rolls	
<b>SMALL SASHIMI BOAT</b> . . . . .	\$65
35 pcs of chef's choice of the freshest sashimi of a day	
<b>MEDIUM SASHIMI BOAT</b> . . . . .	\$75
42 pcs of chef's choice of the freshest sashimi of a day	