



Hana Sushi

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry Market Research

Casual Dining Industry →

Competitor Price Intelligence →

Hana Exclusive Sashimi

ITEM	PRICE
Rainbow Carpaccio 6 pieces Assorted sashimi with chopped jalapeño and ponzu and micro chef blend.	\$21.00
Rainbow 20 pieces Tuna, salmon, yellowtail, albacore with ponzu and chopped jalapeños.	\$39.00
Yellowtail Yuzu 6 pieces Chopped jalapeños yuzu and micro cilantro and radish sprouts.	\$21.00
Albacore Crunch Onion 6 pieces Albacore, crispy onions, kaiware, jalapeño and Japanese dressing.	\$19.00
Tuna Tataki 6 pieces Seared tuna, soy mustard and tataki mix.	\$19.00
Seared Salmon 8 pieces Salmon with chopped jalapeño micro chef blend.	\$28.00
Salmon Truffle 6 pieces Salmon, truffle ponzu, truffle zest and micro cilantro.	\$19.00
Tuna Burrata 6 pieces Bluefin, burrata cheese, truffle oil, balsamic glaze, micro arugula and lava salt and micro arugula.	\$21.00
Salmon Burrata 6 pieces Salmon burrata cheese, lava salt, honey, truffle oil, cherry tomatoes and micro greens and micro arugula.	\$19.00

Extras

ITEM	PRICE
Wasabi Yuzu Spicy and citrusy sauce made with wasabi and yuzu.	\$1.00
Albacore Sauce Rich and savory sauce to enhance your dish.	\$1.00
Eel Sauce Sweet and savory sauce to enhance your sushi experience.	\$1.00
Soy Mustard Savory and tangy condiment made with soy and mustard.	\$1.00
Eel + Spicy Mayo Mix Eel mixed with spicy mayonnaise.	\$1.00
Spicy Ponzu Zesty citrus-based sauce with a spicy kick.	\$1.00
Spicy Mayo Spicy and savory condiment to elevate your dish.	\$1.00
Ponzu Citrus-based sauce with a tangy flavor.	\$1.00
Sriracha Hot Sauce Classic sriracha chili sauce to add heat to any dish.	\$1.00
Extra Ginger Additional ginger for added flavor.	\$1.00
Extra Wasabi Japanese horseradish paste adding heat to your dish.	\$1.00

Drinks

ITEM	PRICE
Apple Juice Freshly squeezed juice from crisp apples.	\$3.75
Soft Drinks Coke, Diet Coke, cherry Coke, Dr Pepper, raspberry iced tea, Sprite, club soda, iced green tea, hot green tea, shirley t...	\$3.50
Perrier Sparkling water with a crisp, refreshing taste.	\$3.75

Sides

ITEM	PRICE
Miso Soup (Sides) Traditional Japanese soup made with miso paste.	\$3.50
Crabmeat Fresh crab meat served as a side dish.	\$5.00
Masago Savory capelin roe, often used as a garnish or added to sushi rolls.	\$3.00
Soy Paper Thin, edible sheets made from soybeans.	\$2.00
Sliced Jalapeños Spicy sliced peppers adding a kick to your meal.	\$1.00
Sliced Avocados Fresh and creamy avocado slices.	\$2.00
Lemon Wedges Freshly cut lemon wedges, perfect for adding a burst of citrus flavor.	\$1.00
Sliced Cucumbers Fresh and crunchy cucumbers, perfect for a refreshing side dish.	\$1.00
Seaweed 4 pieces Crunchy seaweed strips served on the side.	\$1.00
White Rice Steamed white rice, a classic side dish.	\$3.50
Brown Rice Steamed Japanese-style rice.	\$4.00
Fresh Wasabi Pungent and aromatic Japanese horseradish.	\$3.00
Gobo Burdock root side dish.	\$3.00
Large Miso Soup Traditional Japanese soup made with miso paste.	\$9.00

Desserts

ITEM	PRICE
Tempura Ice Cream Crisp tempura shell filled with creamy ice cream.	\$13.00
Mochi Ice Cream Green tea or mango or Strawberry or vanilla.	\$6.00

ITEM	PRICE
Green Tea Ice Cream Creamy and refreshing dessert infused with green tea flavor.	\$6.00
Oreo Tempura Ice Cream Crisp Oreo cookies wrapped in a scoop of creamy ice cream.	\$11.00

Kid's Menu

ITEM	PRICE
Kids Platter (Salmon) Served with 2 pieces gyoza and 2 pieces California rolls. Choice of chicken, chicken katsu, beef and or salmon with an a...	\$16.00
Kids Salmon Teriyaki Bowl Grilled salmon served with a sweet teriyaki sauce.	\$15.00
Chicken Katsu Bowl (Kid's Menu) Crispy chicken served over a bed of rice.	\$16.00
Kids BBQ Short Ribs Bowl (Kid's Menu) Fall-off-the-bone tender short ribs in a savory bowl.	\$17.00
Kids Shrimp Tempura Bowl Lightly battered shrimp served over a bed of rice.	\$11.00
Kids Chicken Teriyaki Bowl Grilled chicken served with a sweet teriyaki sauce.	\$11.00

Salad

ITEM	PRICE
Chicken Avocado Salad Fresh mixed greens, chicken, and avocado.	\$18.00
Garden Salad Fresh mix of greens.	\$8.00
Seaweed Salad Mixed seaweed in a refreshing salad.	\$11.00
Sashimi Salad Fresh raw fish mixed with greens.	\$28.00
Poki Salad Fresh mix of ingredients in a Hawaiian-inspired salad.	\$28.00
Cucumber Salad Fresh cucumber in a light and refreshing mix.	\$10.00

Hana Kitchen Special (Dinner)

ITEM	PRICE
Hana Kitchen Special (Dinner) Served with rice, salad, and miso soup.	\$22.00

Noodles

ITEM	PRICE
Yakisoba Stir-fried noodles with vegetables.	\$10.00

ITEM	PRICE
Udon Thick Japanese noodles served in a savory broth.	\$10.00

Hana Signature Bowls / Stone Grilled Kitchen Appetizers

ITEM	PRICE
Chicken Bowl (Hana Signature Bowls / Stone Grilled Kitchen Appetizers) Grilled chicken served over a bed of rice.	\$14.00
Grilled Salmon Bowl Fresh salmon served in a bowl.	\$17.00
Chicken Katsu Bowl Crispy chicken served over a bed of rice.	\$16.00
Spicy Pork Bowl Spicy pork served over a bed of rice.	\$16.00
Chicken Teriyaki Bowl Grilled chicken in a sweet teriyaki sauce.	\$14.00
Spicy Pork Appetizer Spicy pork dish with a bold flavor profile.	\$16.00
Chicken Katsu Appetizer Breaded and fried chicken served with a side.	\$17.00
BBQ Short Ribs Appetizer Fall-off-the-bone tender short ribs smothered in a rich BBQ sauce.	\$17.00
Kids BBQ Short Ribs Bowl Fall-off-the-bone tender short ribs in a savory bowl.	\$17.00
BBQ short Ribs Bowl Fall-off-the-bone tender short ribs in a rich BBQ sauce.	\$17.00

Hana Exclusive Specific Fish Tasting Menu

ITEM	PRICE
Best Of Tuna Blue fin sushi 2 pieces, surf in tuna, tuna burrata 2 pieces and tuna sashimi 2 pieces.	\$27.00
Best Of Yellowtail Yellowtail belly 2 pieces, yellowtail yuzu, surf in yellowtail and yellowtail sashimi 2 pieces.	\$27.00
Best Of Albacore Albacore sushi 2 pieces, crispy onion albacore, surf in albacore and albacore sashimi 2 pieces.	\$25.00
Smoky Albacore Quadruple 4 pieces Albacore nigiri seared with our signature Cajun or volcano or Japanese spice or salt seasoning.	\$14.00
Best Of Salmon Salmon belly sushi 2 pieces, salmon burrata 2 pieces, surf in salmon and salmon sashimi 2 pieces.	\$25.00

Buy 1, get 1 free

ITEM	PRICE
Chicken Bowl Grilled chicken served over a bed of rice.	\$14.00
Crunch In: crab and cucumber shrimp tempura top: crunch flakes.	\$14.00

ITEM	PRICE
Gyoza (6pieces) Lightly fried beef and vegetable dumplings.	\$9.00
Miso Soup Traditional Japanese soup made with miso paste.	\$3.50
California (Hana Cut) Crunchy roll filled with crab, cucumber, and avocado.	\$8.00
Spicy Tuna (Hana Cut) Fresh tuna mixed with spicy seasoning.	\$9.00
Edamame Boiled soybeans in their pods, a traditional Japanese appetizer.	\$9.00

Hana Exclusive Nigiri Tasting Menu

ITEM	PRICE
Smoky Salmon Quadruple 4 pieces Salmon nigiri seared with our signature Cajun or volcano or Japanese spice or salt seasoning.	\$14.00
Smoky Tuna Quadruple 4 pieces Tuna nigiri seared with our signature Cajun or volcano or Japanese spice or salt seasoning.	\$16.00
Fatty-Belly Trio Blue fin belly, salmon belly and yellowtail belly.	\$16.00

Sushi Bar Exclusive

ITEM	PRICE
Assorted Sashimi 10 pieces Fresh selection of 10 pieces of raw fish sliced into thin pieces.	\$29.00
Premium Chirashi Fresh sushi-grade fish served over a bed of Japanese rice.	\$34.00
Sushi Omakase 8 pieces Trust the chef and best choices of seasonal nigiri of the day.	\$35.00
Sashimi Omakase 15 pieces Trust the chef and best choices of seasonal sashimi of the day.	\$60.00
3 X 3 Sashimi Tuna, salmon and yellowtail. .	\$27.00
Assorted Sushi 10 pieces Tuna, salmon, yellowtail, albacore and seasonal white fish. .	\$31.00
Awesome Sushi 2 pieces yellowtail, 2pieces tuna, 2 pieces salmon, 2 pieces albacore and California roll or spicy tuna roll. .	\$32.00
Unagi Don Grilled eel served over a bed of rice.	\$29.00
Hea Dup Bob Assorted diced sashimi with Korean Fusion spicy gochujang sauce and rice.	\$27.00

Hana Cut/ Hand Rolls

ITEM	PRICE
Salmon Skin Crispy salmon skin, a delicate treat.	\$9.00

ITEM	PRICE
California (Hana Cut) (Hana Cut/ Hand Rolls) Crunchy roll filled with crab, cucumber, and avocado.	\$8.00
Spicy Tuna (Hana Cut) (Hana Cut/ Hand Rolls) Fresh tuna mixed with spicy seasoning.	\$9.00
Spicy Salmon (Hana Cut) Salmon hand roll with a spicy kick.	\$10.00
Spicy Scallop (Hana Cut) Scallops wrapped in a spicy roll.	\$10.00
Spicy Yellowtail (Hana Cut) Spicy yellowtail hand roll.	\$11.00
Tuna (Hana Cut) Fresh tuna in a hand roll.	\$11.00
Salmon (Hana Cut) Fresh salmon hand roll.	\$9.00
Yellowtail (Hana Cut) Fresh yellowtail hand roll.	\$10.00
Avocado Fresh avocado roll.	\$7.00
Eel, Cucumber And Avocado (Hana Cut) Fresh eel, cucumber, and avocado rolled together.	\$11.00
Cucumber (Hana Cut) Fresh cucumber roll.	\$7.00
Vegetable (Hana Cut) Fresh vegetables wrapped in a hand roll.	\$10.00
Shrimp Tempura (Hana Cut) Lightly battered and fried shrimp.	\$12.00
Blue Crab Roll (Hana Cut) Fresh blue crab in a delicate roll.	\$12.00
Negi Toro Roll (Hana Cut) Fresh toro and negi in a delicate roll.	\$12.00
Real Crab Roll (Hana Cut) Fresh crab wrapped in a delicate roll.	\$11.00

Sashimi

ITEM	PRICE
Seared Tuna Sashimi Thinly sliced tuna served raw.	\$14.00
Salmon Sashimi Thinly sliced raw salmon.	\$11.50
Seared Salmon Sashimi 4 pc Thinly sliced salmon served raw.	\$12.00
Salmon Belly Sashimi Thinly sliced salmon belly served raw.	\$13.00
Yellowtail Sashimi Thinly sliced yellowtail served raw.	\$13.50
Yellowtail Belly Sashimi Thinly sliced yellowtail belly served raw.	\$15.00

ITEM	PRICE
Albacore Sashimi Thinly sliced albacore tuna served raw.	\$12.00
Seared Albacore Sashimi Thinly sliced albacore tuna served raw.	\$13.00
Halibut Sashimi Thinly sliced halibut served raw.	\$14.00
Sea Bream Sashimi Thinly sliced raw sea bream served as a delicate Japanese-inspired dish.	\$13.00
Jumbo Scallop Sashimi Thinly sliced scallops served raw.	\$15.00
Freshwater Eel Thinly sliced raw eel served as sashimi.	\$13.00

Sushi (2Pcs)

ITEM	PRICE
Seared Tuna / 🍣🍣🍣🍣 (Sashimi (4 pieces)) Fresh tuna seared to perfection.	\$14.50
Big Eye Tuna / 🍣🍣🍣🍣 Fresh tuna sashimi, served in 2 pieces or 4 pieces for sashimi.	\$7.50
Salmon Belly / 🍣🍣 Fresh salmon belly, served as sushi or sashimi.	\$7.00
Yellowtail Hamachi / 🍣🍣 Fresh yellowtail hamachi, served as sashimi or sushi.	\$7.50
Yellowtail Belly / 🍣🍣 Fresh yellowtail belly, served as sushi or sashimi.	\$8.00
Albacore Shiro Maguro / 🍣🍣🍣 Fresh albacore tuna sashimi, served in 2 pieces or 4 pieces for sashimi.	\$6.50
Seared Albacore / 🍣🍣🍣🍣🍣 Fresh seared albacore tuna served as sushi or sashimi.	\$6.75
Halibut Hirame / 🍣🍣 Fresh halibut sashimi, served in 4 pieces.	\$7.50
Sea Bream Tai / 🍣 Fresh sea bream served as sushi or sashimi.	\$7.00
Jumbo Scallop Hotatega / 🍣🍣🍣🍣 Fresh scallops served as sushi or sashimi.	\$8.00
Freshwater Eel Unagi / 🍣🍣 Freshwater eel served as sushi or sashimi.	\$7.00
Mackerel Saba / 🍣🍣 Sushi 2pieces. .	\$5.50
Egg Tamago / 🍣 Sushi 2pieces. .	\$5.50
Bay Scallop Kobashira / 🍣🍣🍣 Sushi 2pieces. .	\$6.00
Smelt Roe Masago/ 🍣🍣 Sushi 2pieces. .	\$6.00
Shrimp Ebi / 🍣🍣 Succulent shrimp pieces served as sushi or sashimi.	\$5.50

ITEM	PRICE
Squid Ika / いか Fresh squid served as sushi or sashimi.	\$5.50
Octopus Tako / いか Tender and flavorful Japanese-style boiled octopus.	\$6.00
Salmon Roe Ikura / いくら Sushi 2 pieces.	\$15.00
Sea Urchin Uni / 海胆 Sushi 2 pieces.	\$28.00
Sweet Shrimp Ama Ebi / 天婦羅 Sushi 2 pieces.	\$28.00
Bluefin Tuna Belly O-Toro / トロ Sushi 2 pieces.	\$14.00
Salmon Sake/ 刺身 Fresh salmon sashimi, served in pairs.	\$6.00
Seared Salmon / 焼三文魚 (Sashimi (4 pieces)) Fresh salmon, expertly seared to bring out its natural flavors.	\$13.25

Low Carb Riceless Rolls

ITEM	PRICE
Surfin Salmon Choice of crab or spicy tuna, avocado wrapped in seared salmon with volcano sauce, lemon slices and micro chef blend 4 p...	\$22.00
Surfin Albacore Choice of crab or spicy tuna, avocado wrapped in albacore with Japanese yuzu sauce and micro cilantro 4 pieces.	\$22.00
Surfin Yellowtail Choice of crab or spicy tuna and avocado wrapped in yuzu fused pico de gallo micro cilantro 4 pieces.	\$22.00
2014 Roll In: crab, spicy tuna, seaweed salad wrapped in soy paper top: tuna, yellowtail, salmon, onion, jalapeño, kaiware, masago...	\$24.00
Moon River Spicy tuna avocado assorted sashimi wrapped in thinly sliced fresh cucumber.	\$20.00
Volcano In: avocado, cream cheese, crab 4 pieces top: whitefish and scallops.	\$20.00
Spicy Tuna Tempura In: avocado and spicy tuna deep fried tempura style.	\$14.00
Surfin Tuna Choice of crab or spicy tuna and avocado wrapped in tuna with tataki sauce micro chef blend 4 pieces.	\$22.00
Heavenly Truffle Salmon Salmon and avocado wrapped in blue crab with truffle ponzu micro chefs blend 4 pieces.	\$24.00
Future Wife Roll Assorted sashimi, crab, avocado and gobo wrapped in fresh cucumber with soy mustard sauce.	\$20.00
Future Husband Roll In: spicy crab, shrimp tempura, avocado cucumber wrapped in soy paper top: albacore, fried garlic drizzled with spicy ma...	\$21.00
Future Girlfriend Roll Crab, spicy tuna, avocado, cucumber wrapped in soy paper topped with tuna salmon and green onion masago 6 pieces.	\$20.00
Future Boyfriend Roll Spicy tuna, spicy crab, fresh water eel avocado, jalapeños and crunch flakes wrapped in soy paper.	\$21.00
Hana Tostadas Real crab, spicy tuna, tomato and avocado mixed with special sauce on top of fried seaweed.	\$22.00

Not Ready For Raw Just Yet Rolls

ITEM	PRICE
Lobster In: real crab, avocado, gobo, masago and cucumber in soy paper or 6 pieces.	\$24.00
BBQ Cowboy In: real crab, cucumber and avocado top: BBQ short ribs.	\$20.00
Viking In: spicy salmon, cream cheese, avocado top: baked salmon, lemon slices and scallop.	\$18.00
Michelle In: white fish tempura, avocado, crab top: baked scallop, green onions and masago.	\$18.00
Dragon Roll In: cucumber, crab and avocado top: eel.	\$17.00
Caterpillar Roll In: crab, cucumber and eel top: layers of avocado.	\$16.00
Baked Salmon In: crab, cream cheese, avocado top: salmon, green onions and masago.	\$17.00
Meteorite Roll In: crab, avo top: salmon, spicy tuna, masago and green onions.	\$18.00

Hana Exclusive Fresh Rolls

ITEM	PRICE
Cajun Tuna Spicy tuna base. In: spicy tuna, avocado, cucumber top: Cajun seared tuna and wasabi tobiko.	\$15.00
911 Spicy tuna base. In: spicy tuna, avocado, cucumber top: Cajun seared salmon, red tobiko and jalapeños.	\$15.00
Princess Spicy tuna base. In: spicy tuna, avocado, cilantro top: tuna, yellowtail, jalapenos and green onions.	\$15.00
Baja California Spicy tuna base. In: spicy tuna, avocado, cilantro top: yellowtail, jalapenos and green onions.	\$15.00
Caliente In spicy crab, avocado, cucumber top: albacore and crispy garlic.	\$15.00
I Love Salmon Crab base. In: crab, avocado, cucumber top: salmon and lemon slices.	\$15.00
Hawaiian Crab base. In: real crab, avocado and cucumber top: tuna or green onions or masago.	\$15.00
Rainbow Crab base. In: crab, avocado and cucumber top: assorted fish.	\$16.00
Spanish Crab base. In: crab, avocado and cucumber top: salmon cilantro jalapeños.	\$15.00
Fire Cracker Crab base. In: spicy scallop, cucumber, avocado top: spicy tuna and black tobiko.	\$15.00
Imperial Crab base. In: spicy albacore, cucumber top: pepper seared salmon, masago and green onion.	\$15.00
Scottys Crab base. In: spicy albacore, cucumber top: albacore, jalapeños and green onions.	\$15.00

ITEM	PRICE
Amigo Roll Crab base. In: cucumber, avocado, jalapeño, asparagus, gobo and radish sprouts top: salmon, lemon slices and kizami wasa...	\$15.00
Oishi Sashimi Crab base. In: avocado, cucumber, salmon and tuna top: assorted sashimi, red onions, kaiware and green onions mixed with...	\$19.00
Picasso Crab base. In: spicy albacore, cucumber and cilantro top: salmon, red and green onions.	\$15.00
Philadelphia Crab base. In: salmon, avocado and cream cheese top: salmón.	\$15.00
Tofu Avocado Crab base. In: tofu, avocado, cucumber top: inari and avocado.	\$15.00
Crunch Salmon Crab base. In: spicy crab, avocado and cucumber top: salmon crunch flakes.	\$15.00
Shrimp Ceviche Crab base. In: crab, avocado, cucumber top: ebi shrimp, red onion, cilantro, jalapeño, kaiware, masago and tomato.	\$17.00
Zen Roll In: tuna, salmon and yellowtail wrapped in soy paper top: layers of avocado.	\$18.00
Glorious Rainbow Spicy tuna, avocado and cucumber. Assorted fish pico de gallo.	\$16.00

Tempura Style Rolls

ITEM	PRICE
Energizer In: spicy tuna, shrimp tempura, cucumber top: eel, avocado and crispy garlic.	\$17.00
Amber In: crab, cucumber, and shrimp tempura top: spicy crab.	\$16.00
Crunch (Tempura Style Rolls) In: crab and cucumber shrimp tempura top: crunch flakes.	\$14.00
Popcorn Lobster In: crab, cucumber, and shrimp tempura top: crawfish tempura.	\$17.00
Golden Hana In: crab, cucumber shrimp tempura top: tuna salmon masagó and green onions.	\$16.00
Sunset In: crab, cucumber shrimp temp top: salmon, avocado, and lemon slices.	\$16.00
Tiger In: crab, cucumber, and shrimp temp top: broiled shrimp.	\$16.00
Treasure Island In: crab, cucumber, avocado top: salmon tempura and lemon slices.	\$15.00
Mexican In: crab and cucumber shrimp temp top: layers of avocado.	\$15.00
Yummy Salmon In: crab, cucumber, shrimp tempura top: salmon, scallions, and masago.	\$15.00
Leviathan Roll In: crab, cucumber, shrimp tempura top: eel and crunch flakes.	\$17.00
Yummy Tuna Crab, shrimp temp, cucumber top: pepper-seared tuna and crispy garlic.	\$16.00
Ginami In: spicy tuna, shrimp tempura, and cucumber top: salmon.	\$16.00

ITEM	PRICE
Calamari Roll Cucumber, avocado, crab. Top: calamari and tomatoes.	\$17.00
In And Out Shrimp Roll Crab, cucumber, shrimp tempura. Top: Cajun shrimp and crispy onions.	\$16.00
Angry Bird In: crab, cucumber, shrimp temp top: kani crab sticks and avocado crunch flakes.	\$16.00
Ichiban In: softshell crab, cucumber, spicy tuna top: seared tuna, salmon, and tataki sauce.	\$17.00
Crazy Boy In: crab, spicy tuna, jalapeño, avocado, and fried tempura style.	\$16.00
Las Vegas In: spicy salmon, cream cheese, and avocado fried tempura style.	\$16.00
Hot Night Roll Crabmeat, shrimp tempura, and cucumber. Top: spicy tuna crunch flakes.	\$19.00
Spider Roll Deep-fried soft-shell crab, crabmeat, cucumber, avocado, gobo and masago.	\$19.00
Golden California In: avocado and crab deep-fried tempura style.	\$14.00
Yummy Yellowtail Spicy tuna, shrimp tempura, cucumber. Top: yellowtail and yuzu fused pico de gallo.	\$16.00
Extra Caliente Spicy tuna, shrimp tempura, cucumber. Top: albacore and crispy onions.	\$17.00
Golden Tiger In: cream cheese, avocado, and shrimp tempura top: spicy crab and crunch flakes masago green onions.	\$18.00

Appetizers

ITEM	PRICE
Edamame (Appetizers) Boiled soybeans in their pods, a traditional Japanese appetizer.	\$9.00
Fresh Oysters (3pieces) Freshly harvested oysters, served raw and ready to delight.	\$13.00
Mixed Tempura Shrimp tempura (2 pieces and assorted vegetables.	\$15.00
Calamari Tender rings of squid served as an appetizer.	\$15.00
Bacon Asparagus Crisp asparagus paired with savory bacon.	\$15.00
Gyoza (6pieces) (Appetizers) Lightly fried beef and vegetable dumplings.	\$9.00
Appetizer Tasting Menu Shrimp temp or takoyaki or shumai or ikageso or gyoza or calamari.	\$17.00
Garlic Edamame Steamed soybeans infused with garlic.	\$10.00
Spicy Garlic Edamame Steamed edamame tossed in spicy garlic sauce.	\$10.00
Takoyaki Crispy balls filled with tender octopus.	\$10.00

ITEM	PRICE
Garlic Roasted Brussel Sprouts Roasted Brussels sprouts infused with garlic.	\$10.00
Jalapeño Poppers (4pieces) Choice of crab or spicy tuna or spicy salmon.	\$12.00
Soft Shell Crab Crisp soft shell crab, a delicate seafood delight.	\$14.00
Shishito Peppers Lightly sautéed shishito peppers in garlic soy.	\$10.00
Baked Mussels Freshly baked mussels, perfect for sharing.	\$11.00
Crispy Rice Spicy 4 pieces. Choice of spicy tuna, crab, and spicy salmon. Deep fried rice with spicy tuna, avocado and jalapeño. .	\$12.00
Ika Geso Squid Legs Fried crispy squid legs.	\$12.00
Jumbo Shumai (4pieces) Lightly fried shrimp and vegetable dumplings.	\$11.00
Shrimp Tempura (5pieces) Lightly battered and fried shrimp served in a delicate tempura style.	\$15.00
Veggie Tempura Crispy fried vegetables in a light batter.	\$12.00
Salmon Collar Fresh salmon collar, a delicate and flavorful appetizer.	\$10.95
Truffle Edamame Steamed edamame infused with the rich flavor of truffle.	\$11.00