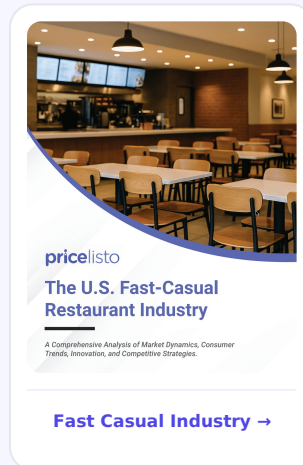




Yosaku Japanese Restaurant

Menu Prices — August 11, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
Shrimp Tempura Roll	\$7.25
Croquette Deep fried mashed potato	\$5.95
Chicken Katsu Chicken cutlets	\$7.95
Yosaku Roll (Shrimp w/ Avocado)	\$5.75
Spicy Tuna Roll	\$5.75

Salad

ITEM	PRICE
Goma Spinach Fresh boiled spinach mixed with sesame sauce	\$5.95
Ohitashi Fresh boiled spinach in mild soup base	\$5.95
Green Salad Choice of Ginger, Sesame or Ponzu dressing	\$5.95
Soba Salad Japanese noodles, garden vegetables and house sesame dressing	\$6.95
Seared Tuna Salad Seared tuna with Yuzu and Wasabi dressing	\$10.95
Sunomono Salad Mixed seafoods with Japanese vinegared	\$10.95
Eel Sunomono Salad Sea eel in cucumber and vinaigrette.	\$9.95
Spicy Octopus Salad	\$7.95
Hiyashi Wakame Seasoned seaweed salad	\$6.95
Marinated Bean Sprout	\$2.00
Avocado Salad Fresh avocado and miso dressing	\$6.95
Tuna Avocado Salad Freshly cut avocado with tuna salad in cylinder shape top with black and red tobiko and miso dressing	\$12.95
Tofu Avocado Salad Fresh tofu and avocado with miso dressing	\$7.95
Steamed Mixed Vegetable	\$5.50
Shrimp Tempura Salad Shrimp tempura and green salad with Yuzu and Wasabi dressing	\$8.95
Seaweed Salad Variety of seaweed with miso dressing	\$6.95

Appetizers (Kitchen) Grilled

ITEM	PRICE
Oshinko Assorted Japanese pickled vegetables	\$4.95
Hiya Yakko Cold tofu	\$4.95
Yu Tofu Boiled tofu with soy sauce base dip	\$8.00
Ebi Shumai Steamed shrimp dumpling	\$7.50
Wasabi Shumai Steamed pork dumplings with wasabi flavor	\$7.95
Kani Shumai Steamed crab dumplings	\$6.50
Miso Soup	\$2.50
Edamame Soy bean.	\$4.95
Beef Negimaki Broiled strips of beef marinated in teriyaki sauce and rolled with scallions	\$10.95
Beef Asparagus Maki Broiled strips of beef marinated in teriyaki sauce rolled with asparagus	\$8.95
Hamachi No Kamayaki Grilled jaw of yellow tail	\$13.95
Grilled Fish Teriyaki Salmon or mackerel or orange roughy	\$8.95
Grilled Fish Shioyaki Grilled mackerel, salmon or orange roughy	\$8.95
Chicken Teriyaki Grilled chicken with teriyaki sauce. served with steamed rice and miso soup on the side.	\$6.95
Ika Yaki Grilled squid	\$6.95
Yakitori Skewered BBQ chicken	\$6.45
Dengaku Grilled tofu with miso paste	\$6.95
Mushroom Miso Soup Variety mushroom in miso soup.	\$6.00
Baby Clam Miso Soup	\$6.00

Appetizers (Kitchen) Deep Fried

ITEM	PRICE
Chicken Katsu (Appetizers (Kitchen) Deep Fried) Chicken cutlets	\$7.95
Croquette (Appetizers (Kitchen) Deep Fried) Deep fried mashed potato	\$5.95

ITEM	PRICE
Tempura Choice of shrimp & vegetables, vegetables or calamari	\$7.00
Age Tofu Fried bean curd	\$6.95
Ebi Fried Deep fried breaded shrimp	\$8.95
Osaka's Oyster Tempura oyster in lightly spicy tempura sauce	\$8.95
Fried Oyster with Mushroom Sauce	\$10.95
Kaki Fried Deep fried breaded oyster	\$8.95
Kani Shumai (Appetizers (Kitchen) Deep Fried) Deep fried crab dumpling	\$6.50
Ebi Shumai (Appetizers (Kitchen) Deep Fried) Deep fried shrimp dumpling	\$7.50
Ika Geso Kara Age Fried squid legs	\$5.95
Tori No Kara Age Fried chicken wing	\$5.95
Tatsuta Age Fried chicken	\$5.95
Fried Tofu with Mushroom Sauce	\$7.95
Gyoza Pan fried pork dumplings	\$6.00
Tonkatsu Pork cutlet	\$8.95

Appetizers Grilled

ITEM	PRICE
Beef Negimaki (Appetizers Grilled) Broiled strips of beef marinated in teriyaki sauce and rolled with scallions	\$10.95
Beef Asparagus Maki (Appetizers Grilled) Broiled strips of beef marinated in teriyaki sauce rolled with asparagus	\$8.95
Hamachi No Kamayaki (Appetizers Grilled) Grilled jaw of yellow tail	\$13.95
Grilled Fish Teriyaki (Appetizers Grilled) Salmon or Mackerel or Orange Roughy	\$8.95
Grilled Fish Shioyaki (Appetizers Grilled) Grilled mackerel or salmon or orange roughy	\$8.95
Chicken Teriyaki (Appetizers Grilled) Grilled chicken with teriyaki sauce. served with steamed rice and miso soup on the side.	\$6.95
Ika Yaki (Appetizers Grilled) Grilled squid	\$6.45
Yakitori (Appetizers Grilled) Skewered BBQ chicken	\$5.95

ITEM	PRICE
Dengaku (Appetizers Grilled) Grilled tofu with miso paste	\$6.45
Appetizers (Kitchen) Sushi Bar	
ITEM	PRICE
Sashimi (5PCs) Tuna, founder, squid, octopus	\$11.95
Nuta Your choice of tuna, squid, octopus. Served with miso dressing	\$9.95
Natto Fermented soybeans	\$5.95
Crunchy Sauce Mussel	\$5.95
Katsuo Takaki Seared bonito with ponzu sauce	\$8.95
Salmon Kushi Seared salmon roll with sushi rice topped with masago and ikura in ponzo sauce	\$6.95
Tuna Sashimi 5 pcs	\$11.95
Sashimi - Yellowtail (5PCs)	\$11.95
Sushi Platter	
ITEM	PRICE
Vegetable Platter (98pcs) Cucumber, Japanese Pickle, Gourd Strips, Avocado and Inari.	\$70.00
Nigiri Platter (52 pcs) Salmon, Tuna, Eel, Flounder, Yellowtail, Maki: Tuna, California and Cucumber.	\$85.00
Maki Platter (90pcs) Tuna, California, Cucumber and Eel roll.	\$75.00
Dinner (Kitchen)	
ITEM	PRICE
Yosenabe An assortment of seafood chicken and vegetables in broth.	\$18.95
Unaju Broiled fresh water eel on a bed of rice.	\$22.95
Ebi Fried (Dinner (Kitchen)) Deep fried breaded shrimp japanese style.	\$15.95
Beef Teriyaki Grilled beef with teriyaki sauce.	\$17.95
Beef Negimaki (Dinner (Kitchen)) Broiled strips of beef marinated in teriyaki sauce and rolled with scallions.	\$18.95
Tonkatsu (Dinner (Kitchen)) Deep fried breaded pork loin.	\$15.95
Chicken Teriyaki (Dinner (Kitchen)) Grilled chicken with teriyaki sauce. served with steamed rice and miso soup on the side.	\$14.95

ITEM	PRICE
Salmon Teriyaki	\$17.95
Sukiyaki Vegetables tofu and clear noodles topped with slices of beef in broth.	\$18.95
Yakiniku (Beef)	\$17.95
Saba Teriyaki	\$17.95
Katsu Don Deep fried breaded Pork and egg on the bed of Rice	\$16.95

Dinner Sushi Bar

ITEM	PRICE
Sushi Dinner Tuna, flounder, shrimp, eel, salmon, shad roe, yellowtail, bonito and California roll	\$23.95
Supper Jo-Sushi Combination of fresh fish on bed of rice	\$38.95
Chirashi Combination of fresh fish on a bed of rice	\$21.95
Sashimi Dinner 14 pieces of sashimi, tuna, yellowtail, flounder, octopus, salmon	\$23.95
Jo-Sashimi 18-20 pieces of sashimi, tuna, yellowtail, flounder, octopus, salmon	\$29.95
Salmon Donburi Slices of salmon on a bed of rice	\$21.95
Sushi and Sashimi Combo Sashimi: Tuna, flounder, yellowtail Sushi: Tuna, flounder, salmon, shrimp & California roll	\$23.95
Futomaki A large roll filled with vegetable, sweet omelete, crab cake & California roll	\$10.95
Roll Combo Tuna roll, California roll and cucumber roll	\$11.95
Vegetable Sushi Dinner Sushi: Avocado, tofu, pickled mushroom Roll: Spinach and cucumber	\$14.95
Jo-Sushi Tuna, Flounder, Shrimp, Eel, Salmon, Yellowtail, Uni, Ikura + 2pcs chef choice & California Roll.	\$27.95
Super Jo-Sashimi Chef's special Sashimi.	\$38.95
Tekka Donburi Slices of tuna on a bed of rice	\$23.95
Vegetable Roll Combo Cucumber roll, avocado roll and gourd strips roll	\$10.95

Noodle Soups

ITEM	PRICE
Miso Ramen Egg noodles in soy bean flavor soup with roasted chicken	\$12.95
Shoyu Ramen Egg noodles in soy sauce flavor soup with roasted chicken	\$11.95

ITEM	PRICE
Tempura Soba Buckwheat noodles in soy sauce soup with shrimp tempura on the side	\$12.95
Tempura Udon Thick wheat noodles in soy sauce soup with shrimp tempura on the side	\$12.95
Nabeyaki Udon Thick wheat noodles in soy sauce soup with shrimp tempura, vegetable, chicken	\$15.95
Ramen and Gyoza Your choice of miso or shoya ramen with deep fried dumpling on the side	\$15.95
Beef or Chicken Udon	\$12.95

Special Dinner

ITEM	PRICE
Special Combination Include: Shrimp & vegetable tempura, miso soup, rice	\$24.95
Noodle and Sushi Combination Noodle choice: Miso or Shoyu ramen, tempura udon, tempura saba. Chicken or beef udon	\$15.95

Nigiri Sushi

ITEM	PRICE
Shimesaba (Marinated Mackerel)	\$2.25
Sake (Fresh Salmon)	\$2.95
Ika (Squid)	\$2.25
Ikura (Salmon roe)	\$3.75
Uni (Sea Urchin)	\$6.50
Masago (Shad roe)	\$2.25
Quail Eggs (Recommended w/ Ikura or Masago)	\$0.75
Tamago (Sweet omelette)	\$1.95
Ebi (Shrimp)	\$2.25
Hamachi (Fresh Yellowtail)	\$3.00
Hirame (Flounder)	\$2.50
Unagi (Broiled Fresh Water Eel w/ Sauce)	\$3.00
Tako (Octopus)	\$2.25

ITEM	PRICE
Kanikama (Crab Stick)	\$1.95
Maguro (Tuna)	\$3.50
Hokkigai (Purple Clam)	\$2.25
Inari (Tofu)	\$1.75
Katsuo (Bonito)	\$2.75
Kani Gunkan (Crab Meat)	\$2.50
Hotate (Scallops)	\$3.25
Supper White Tuna	\$2.75
Shrimp Tempura Sushi	\$2.50
Flying Fish Roe	\$2.50
Amaebi (Sweet Shrimp)	\$4.50
Anago (Broiled Sea Eel w/ Sauce)	\$2.50
Spicy Scallop	\$2.75

Maki-Sushi

ITEM	PRICE
Spicy Tuna Roll (Maki-Sushi)	\$5.75
Shrimp Tempura Roll (Maki-Sushi)	\$7.25
Avocado Cucumber Roll	\$5.50
California Roll (Avocado w/ Crab Meat)	\$6.75
California Roll (Maki-Sushi) (Avocado w/ Crab Stick)	\$5.75
Florida Maki (Tuna w/ Avocado)	\$5.75
Unagi Maki (Eel w/ Cucumber)	\$5.75
Hamachi Maki (Yellowtail w/ Scallions)	\$4.75
Anago Maki (Sea Eel w/ Cucumber)	\$4.75
Kappa Maki (Japanese Cucumber)	\$3.75
Ume-Kyu (Plum w/cucumber)	\$3.75

ITEM	PRICE
Oshinko Maki (Japanese Pickle)	\$3.75
Kampyo Maki i(Marinated Gourd Strips)	\$3.75
Boston Maki (Salmon,Crab stick, Shad Roe)	\$5.75
New York Roll (Broiled Salmon skin)	\$5.75
Fresh Salmon Roll	\$4.75
Spicy Scallops Roll	\$6.75
Philadelphia Roll (Fresh Salmon w/ Cream Cheese, Cucumber Roll)	\$6.75
Hokkaido Roll (Salmon w/Avocado)	\$5.75
Mexican Roll (Spicy, Crunchy Tuna Roll)	\$6.75
Manhattan Roll (Spicy, Crunchy Shrimp Roll)	\$6.75
Alaskan Roll (Spicy, Crunchy Salmon Roll)	\$6.75
Hawaii Roll (Spicy, Crunchy Yellow Roll)	\$6.75
Spicy Crunchy Rainbow (Tuna, Flounder, Salmon, white Tuna)	\$11.95
Spicy Crunchy Tofu Roll	\$5.75
Spicy Tofu Roll	\$4.75
Shitake Mushroom Roll	\$4.25
Avocado Roll	\$5.25
Kimchi Tuna Roll (Tuna w/ Kimchi Sauce)	\$11.95
Dragon Roll (Shrimp Tempura,Crab Stick, Roe Cucumber wrapped w/ Avocado)	\$12.95
Yosaku Roll (Maki-Sushi) (Shrimp w/ Avocado)	\$5.75
Tekka Maki (Fresh Tuna)	\$4.75

Speciality Roll

ITEM	PRICE
Double Salmon Spicy Crunchy Salmon Roll Top with Salmon, Avocado and Salmon Roe	\$12.95
Double Yellowtail Roll Spicy Cruncy Yellotail Roll top with Yellowtail and Avocado.	\$12.95

ITEM	PRICE
Fried Oyster Roll Fried Oyster, Green leave Lettuce and Roe.	\$8.50
Fuji Mountain Roll Baked Crabstick, Shrimp, Octopus and Roe Top over California Roll	\$13.00
Typhoon Roll Shrimp Tempura.,Soft Shell crab, Avocado, Cucumber, Roe and Green Leaf Lettuce served with spicy Mayo sauce.	\$14.95
Veggies Delight Roll Large Veggies Roll (Avocado,Cucumber, Spinash, Lettuce, Kampyo, Shitake and Yama Gobo	\$11.95
Maryland Roll Crab Meat, Roe, Avocado, Cucumber Top with Roe , Mayo and Eel sauce.	\$13.95
Sunset Roll Cruncy Crab meat Top with Seared Salmon and Black Roe.	\$13.95

Side order

ITEM	PRICE
Ponzu Sauce	\$1.00
Spicy Mayo	\$1.00
Steam Rice	\$1.50
Eel sauce	\$1.00
Sushi Rice	\$2.00

Most Ordered

ITEM	PRICE
Mexican Roll Spicy crunchy tuna	\$10.95
Double Salmon Roll	\$19.95
Shrimp Tempura Roll	\$10.95
Hokkaido Roll Salmon w/ avocado	\$10.00
Pork Gyoza Fried or steamed.	\$10.50
Edamame Soy bean.	\$7.95
Sake (Fresh Salmon)	\$5.25
Hamachi Maki Yellowtail w/ scallions	\$8.95
Avocado Roll	\$8.95
Miso Soup	\$5.95
Spicy Tuna Roll Tuna marinated in spicy house sauce with cucumber	\$9.95
Fresh Salmon Roll	\$9.00

Special Platters

ITEM	PRICE
Platter C: Veggies 3x: avocado & cucumber roll, kampyo roll , oshinko roll, & yama kobo (burdock root) maki and 8 inari 98 pieces total	\$140.00
Platter A: Nigiri and Maki Nigiri: 4x salmon, tuna, eel, flounder, yellowtail, shrimp, bonito Maki: tuna, california, cucumber 52 pieces total	\$160.00
Platter B: Maki 3 rolls each of: california roll, california with shad roe roll, unagi maki, tuna roll, cucumber roll 90 pieces total	\$140.00

Salad | From Sushi Bar

ITEM	PRICE
Tuna Avocado Salad Freshly cut avocado with tuna salad in cylinder shape topped with fish roe and miso dressing.	\$19.95
Avocado Salad Fresh avocado and miso dressing.	\$11.50
Eel Sunomono Salad Sea eel in cucumber and vinaigrette.	\$15.95
Kanikama Sunomono Salad	\$13.95
Shrimp Sunomono Salad	\$15.95
Yosaku Salad	\$15.95
Seared Tuna Salad Seared tuna with yuzu and wasabi dressing.	\$15.50
Sunomono Salad Mixed Mixed seafoods with japanese vinegar.	\$16.95

Salad | From Kitchen

ITEM	PRICE
Hiyashi Wakame Salad Green seaweed.	\$11.95
Soba Salad Japanese buckwheat noodle with garden vegetables, and house sesame dressing.	\$11.95
Steamed Mixed Vegetable	\$10.95
Marinated Bean Sprout Salad	\$5.95
Tofu Avocado Salad Fresh tofu and avocado with miso dressing.	\$13.95
Shrimp Tempura Salad Shrimp tempura and green salad with yuzu and wasabi dressing.	\$13.95
House Salad Mixed green vegetables salad.	\$10.95
Oshinko Assorted Japanese pickled vegetables.	\$9.50

Appetizers | From the Sushi Bar

ITEM	PRICE
Sashimi Appetizer (5 Pcs)	\$18.95
Ika Killer Seared squid (2pcs) topped with masago and special sauce.	\$10.95
Katsuo Tataki (6 Pcs) Seared bonito with ponzu sauce.	\$12.95
Salmon Kushi Seared salmon roll with sushi rice topped with masago and ikura in ponzo sauce	\$12.95

Appetizers | From The Grill

ITEM	PRICE
Yakitori Chicken skewers	\$10.95
Dengaku Tofu skewers	\$11.95
Ika Yaki Grilled Squid.	\$14.95

Appetizers

ITEM	PRICE
Pork Gyoza (Appetizers) Fried or steamed.	\$10.50
Edamame (Appetizers) Soy bean.	\$7.95
Ebi Shumai Fried or steamed.	\$11.95
Vegetable Tempura	\$13.95
Shrimp and Vegetable Tempura	\$14.95
Grilled Jaw of Yellowtail	\$20.95
Fried Tofu with Mushroom Sauce	\$12.95
Ika Geso Karaage	\$14.95
Shrimp Tempura Appetizer	\$16.95
Age Tofu Fried Bean curd.	\$10.95
Kani Shumai Fried or steamed.	\$11.95

Soup

ITEM	PRICE
Mushroom Miso Soup Variety mushroom miso soup.	\$10.50

ITEM	PRICE
Miso Soup (Soup)	\$5.95
Baby Clam Miso Soup	\$10.50
Dinner From the Sushi Bar	
ITEM	PRICE
Super Jo Sushi Chef's selection of sushi.	\$52.95
Sashimi Dinner 14 pieces of sashimi; tuna, salmon, yellowtail, flounder, octopus.	\$35.95
Sushi and Sashimi Combination Sashimi: tuna, flounder, yellowtail sushi: tuna, flounder, salmon, shrimp, and california roll.	\$35.95
Salmon Donburi Slices of salmon on bed of rice.	\$32.95
Bento Box Includes: shrimp & vegetable tempura, miso soup, rice	\$34.95
Roll Combination Tuna roll, california roll, and cucumber roll.	\$19.95
3 Way Salmon	\$30.95
Futomaki A large roll filled with vegetables, sweet omelette, crab stick, and shad roe.	\$17.95
Vegetable Roll Combo Cucumber roll, avocado roll, and gourd strips roll.	\$17.95
Sashimi Mixed Donburi Tuna, salmon, and yellowtail.	\$35.95
Super Jo Sashimi Chef's special selection sashimi.	\$53.95
Chirashi Combination of fresh fish on a bed of sushi rice.	\$33.95
Jo Sashimi 18-20 pieces of sashimi; tuna, yellowtail, flounder, octopus, salmon.	\$41.95
Jo-Chirashi Combination chef's special fishes on a bed of sushi rice.	\$39.95
Tekka Donburi Slices of tuna on bed of rice.	\$34.95
3 Way Yellowtail	\$31.95
3 Way Tuna	\$31.95
Vegetable Sushi Dinner Sushi: avocado, tofu, pickle mushroom roll: spinach and cucumber roll.	\$20.95
Noodle Combination	\$23.95
Sushi Dinner Tuna, flounder, shrimp, eel, salmon, shad roe, yellowtail, bonito, and california roll.	\$35.95
Jo Sushi Tuna, flounder, shrimp, eel, salmon, yellowtail, ikura, 3 pieces of chef choice, and a california roll.	\$39.95

Dinner | From the Kitchen

ITEM	PRICE
Grilled Fish Teriyaki Salmon or mackerel.	\$27.95
Chicken Teriyaki Grilled chicken with teriyaki sauce. Serve with steamed rice and miso soup on side.	\$22.95
Grilled Fish Shioyaki Salmon or mackerel.	\$27.95
Sukiyaki Vegetables, tofu, and clear noodles topped with slices of beef in broth.	\$23.95
Unaju Grilled Unagi over the rice.	\$31.95
Shrimp and Vegetable Tempura Dinner	\$28.95
Katsudon	\$22.95
Beef Negimaki Thin slices of beef wrapped around scallions & grilled with teriyaki sauce.	\$30.95
Vegetable Tempura Dinner	\$23.95
Yosenabe An assortment of seafood, chicken and vegetables in broth.	\$25.95
Chicken Katsu	\$21.95
Yakiniku	\$24.95
Beef Teriyaki Grilled beef with teriyaki sauce.	\$30.95
Tonkatsu Deep fried breaded pork loin.	\$23.95

Special Roll

ITEM	PRICE
Double Salmon Roll (Special Roll)	\$19.95
Double Yellowtail	\$20.95
Godzilla Roll	\$18.95
Lobster Roll	\$17.95
Special Eel Roll	\$18.95
Tiger Roll	\$18.95
Veggie Delight Roll	\$18.95
Fuji Mountain Roll Baked crabstick, shrimp, octopus and roe top over california roll	\$18.95
Typhoon Roll Shrimp tempura, soft shell crab, avocado, cucumber, roe and green leaf lettuce served with spicy mayo sauce.	\$20.95
Maryland Roll Crab meat, roe, avocado, cucumber top with roe , mayo and eel sauce.	\$19.95
Dynamite Roll	\$17.95

ITEM	PRICE
Wisconsin Roll	\$19.95
Sunset Roll Cruncy crab meat top with seared salmon and black roe.	\$20.95
Hurricane Roll	\$18.95
Maki	
ITEM	PRICE
Mexican Roll (Maki) Spicy crunchy tuna	\$10.95
Hokkaido Roll (Maki) Salmon w/ avocado	\$10.00
Shrimp Tempura Roll (Maki)	\$10.95
Rainbow Roll	\$19.95
Kimchi Tuna Roll (tuna w/ kimchi sauce)	\$19.95
Spicy Tuna Roll (Maki) Tuna marinated in spicy house sauce with cucumber	\$9.95
Hamachi Maki (Maki) Yellowtail w/ scallions	\$8.95
Florida Maki Tuna w/ avocado	\$10.50
Dragon Roll Shrimp tempura, crab stick, Roe, Cucumber wrapped w/ avocado	\$18.95
Hawaii Roll Spicy crunchy yellowtail	\$10.95
Alaskan Roll Spicy crunchy salmon	\$11.95
Avocado Roll (Maki)	\$8.95
Tekka Maki (fresh tuna)	\$9.00
California Roll with Fresh Crab Meat Avocado w/ crab meat	\$11.50
Eel Avocado Roll	\$11.50
California Roll with Crab Stick Avocado w/ crab stick	\$9.00
Spicy Scallop Roll	\$10.50
Philadelphia Roll Salmon w/ cream cheese and cucumber	\$10.95
Fresh Salmon Roll (Maki)	\$9.00
Manhattan Roll Spicy crunchy shrimp	\$10.95
Avocado Cucumber Roll	\$8.95

ITEM	PRICE
Kappa Maki Cucumber roll	\$7.95
Spicy Crunchy Tofu Roll	\$9.95
Yosaku Roll Shrimp w/ avocado	\$9.95
Unagi Maki Eel w/ cucumber	\$10.50
Boston Maki Salmon, crabstick, masago	\$10.50
Spicy Tofu Roll	\$8.50
Shiitake Mushroom Roll	\$7.95
Spider Roll (Soft -Shell Crab)	\$18.95
Oshinko Maki Japanese pickle	\$7.95
New York Roll Salmon skin	\$8.50
Ume-Kyu Plum w/ cucumber	\$7.95
Kampyo Maki l(marinated gourd strips)	\$7.95
Sweet Potato Roll sweet potato with crunch cut into 5 pieces	\$12.95
California Roll with Crab Stick and Masago Avocado w/ crabstick and fish eggs	\$10.95
Anago Maki Sea eel w/ cucumber	\$9.50

Nigiri

ITEM	PRICE
Sake (Fresh Salmon) (Nigiri)	\$5.25
Maguro (Tuna)	\$5.95
Hamachi (Yellowtail)	\$6.00
Ikura (Salmon Roe)	\$5.95
Unagi (Broiled Fresh Water Eel) Broiled fresh water eel with sauce.	\$5.75
Tamago (Sweet Omelet) Japanese sweet omelette.	\$4.75
Escolar (Super White Tuna)	\$5.50
Spicy Scallop	\$5.95
Ebi (Shrimp)	\$5.00
Hirame (Flounder)	\$5.25
Inari (Tofu Skin)	\$4.00

ITEM	PRICE
Ika (Squid)	\$4.95
Shime Saba (Marinated Mackerel)	\$4.95
Hotate (Scallop)	\$6.50
Hokkigai (Purple Clam)	\$4.95
Tako (Octopus)	\$4.75
Shrimp Tempura Sushi	\$4.75
Anago (Broiled Sea Eel)	\$5.25
Broiled sea eel with sauce.	
Tobiko (Flying Fish Roe)	\$4.95
Katsuo (Bonito)	\$4.95
Amaebi (Sweet Shrimp)	\$6.75
Kani Gunkan (Fresh Crab Meat)	\$4.95
Lobster Gunkan	\$4.95
Avocado Sushi	\$4.95
Shiitake Gunkan	\$4.00
Kanikama (Crab Stick)	\$4.50
Masago (Shad Roe)	\$4.95

Dressing on The Side

ITEM	PRICE
Ginger Dressing	\$2.00
Teriyaki Sauce	\$4.00
Sesame Dressing	\$2.00
Ponzu Dressing	\$2.00

Noodle Soup

ITEM	PRICE
Tempura Udon	\$18.95
Thick wheat noodles in soy sauce soup with shrimp tempura on side.	
Miso Ramen	\$18.95
Chicken or pork.	
Nabeyaki Udon	\$23.95
Thick wheat noodles in soy sauce base soup with shrimp tempura, vegetable, and chicken.	
Chicken Udon	\$18.95
Shoyu Ramen	\$18.95
Chicken or pork.	
Beef Udon	\$20.95
Tempura Zaru Soba	\$17.95

ITEM	PRICE
Ramen and Gyoza Miso or shoyu.	\$22.95
Tempura Soba Buckwheat noodles in soy sauce soup with shrimp tempura on the side.	\$17.95
Plain Noodles on The Side	
ITEM	PRICE
Udon Noodle Small side order of Udon noodle.	\$6.00
Ramen Noodle small side order of ramen noodles	\$6.00
Side Order	
ITEM	PRICE
Steam Rice	\$3.50
Spicy Mayo Sauce	\$2.00
Eel Sauce	\$2.00
Sushi Rice	\$3.95
Extra Wasabi	\$2.00
Sriracha Sauce	\$2.00
Extra Ginger	\$2.00
Soft Drinks	
ITEM	PRICE
Soda Can	\$3.50
Ramune Japanese Soda	\$4.75
Bottled Water	\$4.50
Sparkling Water	\$5.50