

Salmon and Hamachi Cake

Norwegian salmon and young yellow tail molded with Japanese mayo, masago, sesame chili oil & lemon juice. Garnished with Canadian ikura. 12

Seared Crab Cakes

Alaskan snow crab mixed with Japanese bread crumbs, egg white and lemon juice seared with olive oil until lightly golden brown. Finished with wasabi mayo. Garnished with fried sweet potato. 14

Grilled Scallops with Tabbouleh Salsa

Three jumbo sushi grade sea scallops grilled to perfection served on a bed of tabbouleh. Garnished with fresh basil leaf and lemon. 14

Baked Mussels

Six jumbo farm raised New Zealand mussels baked with Japanese mayo, masago and sesame chili oil. Garnished with lemon. 10

Deep Fried Ama-Ebi

Three lightly deep fried jumbo sweet shrimp served with onion, carrot and asparagus tempura. Served with home made tempura sauce. 12

Red Snapper Salad

Julienne Atlantic red snapper with European cucumber, kaiware, shredded crab meat, tempura flakes, masago, sesame chili oil and Japanese mayo. Garnished with Japanese bamboo leaf and lemon. 12



Chef's Special Tako Salad

Our chef's signature salad. Cooked julienne octopus with European cucumber, kaiware, shredded crab meat, tempura flakes, masago, sesame chili oil and Japanese mayo. Garnished with Japanese bamboo leaf and lemon. 14

Beef Tataki

Seared thinly sliced beef tenderloin topped with fresh chopped garlic, ginger, kaiware, sesame chili oil and roasted sesame seed. Served with home made ponzu sauce. Garnished with fresh basil leaf and lemon. 12

Tuna Tataki

Seared thinly sliced yellow fin tuna topped with fresh chopped garlic, ginger, kaiware, sesame chili oil and roasted sesame seed. Served with home made ponzu sauce. Garnished with fresh basil leaf and lemon. 12

Salmon Kama

Japanese country style grilled Norwegian salmon cheeks (temperature by request.) Served with home made sesame ponzu sauce. Garnished with grated fresh daikon and lemon. 10

Hamachi Kama

Japanese country style grilled young yellow tail cheeks (temperature by request). Served with home made sesame ponzu sauce. Garnished with grated fresh daikon and lemon. 14

Yakitori Chicken

Two tender chicken breast skewers grilled with Japanese teriyaki sauce. Garnished with green onion and roasted sesame seed. 8

Agedashi Tofu

Deep fried tofu with home made special sauce. Garnished with green onion, grated fresh daikon and dry tuna flakes. 7

Beef Negimayaki

Tender beef sirloin, seared, seasoned and wrapped with fresh green onion. Topped with home made Japanese teriyaki sauce and garnished with shredded fresh carrots and roasted sesame seed. 9

Gyoza Dumplings

Six pieces of pork and vegetable pot stickers, steamed and then pan fried. Served with home made sesame ponzu sauce. 8

Edamame

Young soybeans boiled in the shell. Authentic Japanese "bar food". A tasty natural snack before enjoying your meal. 5

Otsukemono Pickles

Four types of Japanese style pickles. 6

Toro Tartare With Tobikico

European infusion style Japanese tuna belly. Raw sushi grade tuna mixed with minced onion, garlic and lemon, molded in a custard cup. Served on a bed of home made Japanese tartare sauce. Garnished with flying fish eggs. 15

Toro With Jalapeno

Thinly sliced blue fin tuna belly, seared lightly. Served on a bed of home made Japanese yuzu sauce. Garnished with fresh garlic, cilantro leaf and Jalapeno. 15

Baby Squid Tempura

Arctic cold water baby squid lightly deep fried in tempura batter served on a bed of wasabi mayo. Garnished with lemon. 8

Tuna Wrapped In Kabashira Scallops

Sushi grade yellow fin tuna, thinly sliced and wrapped around fresh sushi rice, stuffed with cooked sea scallops with masago, Japanese mayo and sesame chili oil. Garnished with lemon. 10

Spicy Sour Botan Shrimp

Five sautéed sweet shrimp from the Japanese sea, with enoki mushrooms and fresh chives. Served on a bed of Japanese spicy sour sauce. Garnished with broccoli florets. 12

Monk Fish Pate

Traditional steamed monk fish liver marinated in sake, mirin and soy sauce and brandy. Served on a bed of Japanese mustard su-miso sauce. Garnished with ikura. 12