
Soup

Miso Soup | 3

Traditional yellow miso broth garnished with seaweed, tofu and green onion.

Miso Soup With Spinach And Baby Clams | 6

Traditional brown miso broth garnished with blanched spinach and top neck baby clams.

Salad

Seven Salad | 4

Mixed greens with red and yellow cherry tomatoes and sliced cucumbers. Served with home made ginger and sesame dressing.

Wakame | 6

Healthy marinated seaweed with sliced traditional sunomono cucumbers with sesame seed oil and sweet vinaigrette.

Sashimi Salad | 10

Assorted sushi grade fresh fish over Seven Salad served with home made wasabi ginger dressing.

Ebi·Su | 7

Pacific cold water cooked shrimp on a bed of traditional sunomono cucumbers with sweet vinaigrette and sesame seeds.

Kani·Su | 8

Fresh Alaskan king snow crab legs on a bed of traditional sunomono cucumbers with sweet vinaigrette and sesame seeds.

Tako·Su | 7

Sliced octopus on a bed of traditional sunomono cucumbers with sweet vinaigrette and sesame seeds.

Moriawase·Su | 9

Authentic combination of cooked shrimp, Alaskan crab legs and sliced octopus on a bed of traditional sunomono cucumbers with sweet vinaigrette and sesame seeds.

deSSERT

Martini with Unagi and Fresh Orange | 8

Barbequed eel with tempura flakes and fresh orange wedge molded into a martini glass. Topped with sweetened Japanese glaze. Garnished with strawberry fan.

Green Tea Tempura Ice Cream | 7

Green tea ice cream wrapped in sweetened pound cake. Lightly deep fried with tempura batter. Topped with chocolate sauce.

Green Tea Ice Cream | 5

Ginger Ice Cream | 5

Vanilla Ice Cream With Strawberry Sauce | 5



nigiri & Sashimi

Nigiri: Hand-formed sushi with rice
Sashimi: Sliced raw fish
Served by: Nigiri | Sashimi

Aji 6|15
• Spanish Mackerel

Ama Ebi 6|8
• Raw Sweet Shrimp

Anago 5|7
• Sea Eel

Ebi 5|7
• Cooked Shrimp

Hamachi 5|7
• Yellow Tail

Hirame 5|7
• Flounder

Hokki 5|7
• Surf Clam

Hotate 6|8
• Raw Scallop

Ika 5|7
• Squid

Ikura 5|7
• Salmon Roe

Inari 4
• Deed Fried Tofu

Kaibashira 5|7
• Cooked Scallop

Kaki 6
• Oyster

Kani 6|8
• King Crab Leg

Maguro 6|8
• Big Eye Tuna

Maguro Market
• BluefinTuna

Maguro 5|7
• Yellow Fin Tuna

Masago 5|7
• Smelt Roe

Mirugai Market
• Giant Clam

Mutsu 6|8
• Super White Tuna

Saba 5|6
• Mackerel

Sake 5|6
• Salmon

Shiro Magaro 5|7
• Albacore Tuna

Suzuki 5|7
• Striped Bass

Tako 5|7
• Octopus

Tamago 5|7
• Egg Custard

Tobiko 5|7
• Flying Fish Roe

Toro Market
• Oily Tuna

Unagi 6|8
• Freshwater Eel

Uni 7|9
• Sea Urchin

Wasabi Tobiko 5|7
• Flying Fish Egg

appetizer

Sushi Appetizers | 12

Three pieces of chef's choice of fresh sushi grade fish and chef's choice of maki.

Sashimi Appetizer | 14

Seven assorted sushi grade sashimi, chef's choice.

omakase

Experience the chef's special creations.

Sushi For Two | 40

- Chefs choice of two specialty maki {One six piece specialty maki and one four piece specialty maki.}
- Chefs choice of ten pieces of assorted sushi grade nigiri sushi.

Sushi And Sashimi For Two | 50

- Chefs choice of ten pieces of assorted sushi grade nigiri sushi.
- Chefs choice of fourteen pieces of assorted sushi grade sashimi.

Seven Sushi Platter | 80

- Chefs choice of four specialty maki. {One eight piece specialty maki, two six piece specialty maki roll and one four piece specialty maki.}
- Chefs choice of fourteen pieces of assorted sushi grade nigiri sushi.

Rising Sun Boat | 100

- Chefs choice of three specialty maki. {One eight piece specialty maki and two six piece specialty maki roll.}
- Chefs choice of twelve assorted sushi grade nigiri.
- Chefs choice of sixteen pieces of assorted sushi grade sashimi.

Sushi & Sashimi dinner

Served with miso soup, salad and the items listed below

Nigiri | 28

Ten assorted sushi grade nigiri, chef's choice, with tuna and salmon maki.

Sashimi | 28

Sixteen assorted sushi grade sashimi, chef's choice.

Chirashi-Zushi | 25

Authentic Japanese style assorted sushi grade fresh fish and vegetables over a bed of sushi rice.

maki

California • 6 piece | 7

Alaskan snow crab, avocado cucumber and sesame seed.

Asparavado • 6 piece | 5

Asparagus & avocado.

Kappa • 6 piece | 4

Cucumber maki.

Kanpyo • 6 piece | 4

Marinated squash.

Negihama • 6 piece | 5

Yellow tail and scallion.

Unagi • 6 piece | 6

Fresh water eel roll.

Dynamite • 6 piece | 7

Assorted mixed fish, sesame oil, fresh tai pepper, leaf lettuce, kaiware, cucumber & spicy chili paste.

Natto • 6 piece | 4

Fermented soybean maki.

Spicy Tuna • 4 piece | 7

Tuna, chili, oil, Japanese mayo, leaf lettuce, kaiware, burdock, avocado & asparagus.

Salmon Skin • 4 piece | 7

Grilled salmon skin, asparagus, kaiware, burdock, bonito flakes & cucumber.

Futo • 4 piece | 7

Cucumber, inari, oshinko, spinach, tamago, squash, & asparagus.

Specialty maki

Rainbow • 8 piece | 15

Shrimp, tuna and cucumber, wrapped in five varieties of fresh fish.

Spider • 4 piece | 10

Deep fried soft shell crab, cucumber, asparagus and kaiware.

Caterpillar • 6 piece | 10

Smoked eel & cucumber, wrapped in avocado. Finished with eel sauce and sesame seeds.

Tempura • 4 piece | 8

Shrimp tempura, cucumber, burdock, kaiware and masago.

Philly • 4 piece | 7

Salmon, cream cheese, scallion, and sesame seeds.

Winter • 6 piece | 13

Masago, cucumber, tuna, salmon and spicy mayo wrapped with tempura sprinkle. Finished with eel sauce.

Crunchy • 6 piece | 13

Shrimp tempura, cucumber and spicy mayo, wrapped with masago and tempura sprinkle. Finished with eel sauce.

#9 • 6 piece | 13

Shrimp tempura, cucumber and spicy mayo, wrapped with salmon and avocado. Finished with eel sauce.

Seven Delight | 13

Smoked eel & cucumber, wrapped in strawberries. Finished with eel sauce and tempura sprinkles.

Dragon • 6 piece | 15

Tempura shrimp, cucumber, and spicy mayo wrapped in smoked eel and avocado. Finished with eel sauce and sesame seeds

White Ninja • 6 piece | 13

Spicy tuna, asparagus & avocado wrapped in white tuna garnished with tobiko, & sesame chili oil.

Samurai • 6 piece | 13

Dynamite mix & cucumber, wrapped in salmon and wasabi tobiko.