



*“Our lives are
not in the lap
of the gods,
but in the lap
of our chefs”*

-Lin Yotang

Sashimi - raw fish, shell-fish, or red meat, served with daikon radish, wasabi, and ponzu

Nigiri Sushi - made with sliced fish over formed rice balls

Maki Sushi - rice rolled with a variety of ingredients inside seaweed paper sliced into bite-sized pieces

Wasabi - Japanese horseradish, often mixed with shoyu

Shoyu - Japanese soy sauce

Ponzu - shoyu, vinegar and citrus dipping sauce

Gari - pickled ginger slices, to restore your palate

O-Hashi - chopsticks, respectfully

Okalani - “Child of heaven” Named for Brooklyn Okalani Williams, our beloved daughter

Please accept the invitation of a steaming cup of O-cha. Sip some soup, straight from the bowl. Select your dipping sauce--shoyu, ginger ponzu, or sweet chili. Perhaps blend a pleasing amount of Wasabi into your Shoyu. Sashimi, typically served first as an appetizer, is usually eaten with O-Hashi. Maki and Nigiri sushi may be eaten, quite politely, with your fingers. To avoid over saturation of the rice, please dip your Nigiri fish upside down.

Your chef or server will be glad to make recommendations when taking your order. Try an assorted Sashimi or Sushi platter to sample a wide variety of flavors. Assortments are the chef’s choice, to ensure a balanced combination of the freshest selections available.

To assemble your own a la carte dinner, select a soup or salad, next a starter, and between two to three Nigiri or one to three Maki per person. Most sushi and appetizers are served family style at the tables.

Please notify your server of any dietary restrictions. We will thoughtfully modify our menu to reflect the body’s innate respect for balance, and the ebb and flow of nature’s tides.

Dozo, please... enjoy!



Soups and Salads

Miso soup w/ tofu.....	2.00
Thom Kha lime-broth soup w/ shrimp.....	2.50
Tsukemono assorted Japanese pickles	3.50
House Salad w/ sesame dressing.....	3.00
Sunomono cucumber salad.....	2.00
Seaweed Salad with cucumbers	3.50
Squid Salad with knappa cabbage, fresh herbs, thai dressing	5.50
Ahi Poke marinated tuna w/ seaweed	8.50
Seared Steak Salad with glass noodles and thai garlic soy dressing ..	9.50

Sashimi

just fish, no rice, 6 to 8 pieces

Tako (octopus).....	6.50
Saba (mackerel).....	7.50
Sake (salmon)	8.50
Shiro Maguro (albacore).....	8.50
Walu (escolar).....	8.50
Maguro (red tuna)	10.50
Hamachi (yellowtail).....	11.50
Maguro/Hamachi	13.50
Chef's Love Assortment (16pc.).....	18.00
Deluxe Love (36 pc.).....	35.00

Small Plates

Edamame salted soybeans	3.00
Steamed Vegetables with choice of sauces	4.50
Tempura Vegetables	8.50
Tempura Shrimp 5 jumbo prawns	10.50
Tempura Combination 3 jumbo prawns & veggies	11.50
Crispy Calamari w/ spicy tobikko sauce.....	7.50
Ceviche citrus marinated seafood w/ cilantro, bell pepper, served w/ wonton chips	7.50
Teriyaki Chicken marinated chicken breast, served over rice.....	7.50
Seared Scallops w/ ginger cream sauce	8.50
Crispy Grilled Trout served whole with teriyaki sauce.....	9.00

Large Plates

Yakisoba stir-fried thin noodles and vegetables w/ tofu	8.50
w/ chicken.....	10.00
Yaki Udon thick stir-fried noodles w/ peanuts in sweet beer sauce	
w/ tofu	9.50
w/ chicken.....	11.50
Massamun Curry fiery red Thai curry served over rice w/ tofu	10.50
w/ chicken.....	11.50
Encrusted Ahi seared tuna with macadamia breading, served over rice w/ lime ginger butter sauce	12.50



Maki Sushi 6 to 8 pieces

Kappa cucumber w/ sesame seeds	3.75
Avocado Maki	3.75
Midori seasoned vegetables	4.50
Futomaki tamago and traditional vegetables	7.50
Tekka red tuna	4.50
Vulcan shredded tuna, chili, green onion	5.50
Deluxe Vulcan maguro sashimi chunks, chili, green onion	8.00
California crab salad mix w/ avocado	6.50
Deluxe California rock crab, avocado, masago	8.00
Roasted Salmon Skin w/cucumber and gobo	6.50
Dragon eel, avocado, cucumber	7.00
Tempura Shrimp w/ avocado and cucumber	8.50
Spider soft shell crab w/cucumber, avocado	9.25
Caterpillar eel, avocado, cucumber, avocado on outside	9.50
Rainbow California roll with sashimi on outside	13.50

Specialty Rolls

Firewire spicy tempura asparagus w/ cucumber, avocado	6.50
Green Goblin grilled asparagus, tangy miso sauce, soy wrapper	6.50
Belly Roll creamy scallop and rock crab mixture	7.50
Celilo smoked steelhead w/ sweet hot mustard	7.50
Yasui California roll w/ smoked salmon outside	8.50
Slingshot tempura walu, avocado, tobikko, chili	8.50
Gonzo Vulcan roll w/ unagi on outside	9.50
Pinchot hamachi, maguro, avocado and tobikko	10.50
Bonjo tempura shrimp, spicy tuna, crunchy toppings	10.50

Te Maki hand roll 1 piece

Vegetable avocado, cucumber, seasoned vegetables	3.75
Roasted Salmon Skin w/ gobo, cucumber	4.50
Fun Guy albacore, mushroom, cucumber	4.50
Thai Salmon spicy w/cilantro, avocado, cucumber	4.50
Spicy Scallop w/ cucumber	4.50
Spicy Tuna w/ cucumber, green onion	4.50
Eel w/ cucumber	4.50
Locals Only smoked steelhead, garlic mushrooms	4.50
Green Eggs and Ham hamachi, avocado, wasabi tobikko	5.50
WAT walu, avocado, tobikko	5.50
Poke Te Maki spicy maguro sashimi, greens	5.50

Nigiri Sushi 2pc./order

Tamago (egg)	2.50
Inari (tofu).....	2.50
Avocado	2.50
Ebi (shrimp).....	3.00
Hokkigai (surf clam)	3.00
Saba (mackerel).....	3.50
Shiro Maguro (albacore).....	3.50
Maguro (red tuna)	3.75
Sake (salmon)	3.50
Walu (escolar).....	3.50
Hamachi (yellowtail).....	4.50
Tako (octopus).....	3.50
Smoked Salmon	3.75
Hotate (scallop)*	3.75
Tobikko (flying fish roe)*	3.75
Ikura (salmon roe)*	4.50
Kani (crab).....	3.00
Anago (sea eel).....	3.50
Unagi (river eel)	4.50
Uni (sea urchin roe)*	6.50
Amaebi (sweet shrimp)	6.50

*add Quail Egg...50

Sushi Assortments served with miso soup

Vegetarian 8 pc maki, 6 pc nigiri	12.50
Standard 4 pc maki, 6 pc. nigiri	14.50
Chirashi sashimi 14 pc over rice	16.50
Deluxe 4 pc maki, 10 pc nigiri	19.50
Geisha 64 pcs maki.....	35.00
Sumo 24 pc maki, 20 pc nigiri.....	59.50
Sartori 48 pc maki, 42 pc nigiri	115.00

Deserts ask your server about selection

Mango Sherbet	2.50
Lemon Sorbet	2.50
Ice Cream (green tea, red bean).....	3.00
Mochi Bon Bons (green tea, strawberry, mango, red bean).....	2.50
Ginger Crème Brulee	3.50

Soft Drinks

RC Cola, Diet Cola, 7-Up	1.50
Passion Orange Guava or Mango Orange Juice	1.50
Pellegrino's Sparkling Water	1.50
Henry's Root Beer.....	2.50
Jasmine Iced Tea.....	2.50
Reed's Ginger Beer.....	2.50
Red Bull Energy Drink.....	4.00
Herbal or Black Tea	2.50
Hot Green Tea.....	complimentary

Our Two Tatami rooms are available for reservations with a group of 6-20 people.



We will accept up to two separate payments per table.
 Gratuity of 18% added for groups of 7 or more.
 Please limit cell phone conversations.
 We encourage re-usable containers for your take-home sushi.