



**TEMPURA**

<b>Crusty Roll</b> .....	<b>8.00</b>
Shrimp, almonds & scallions	
<b>Philafornia Roll</b> .....	<b>8.50</b>
Crab, avocado & cream cheese	
<b>The Gilroy</b> .....	<b>8.00</b>
Tuna, roasted garlic, avocado & sweet miso	
<b>Seafood Roll</b> .....	<b>8.00</b>
Mixed tuna & spicy sauce	
<b>Veggie Roll</b> .....	<b>6.00</b>
Tofu, veggies & peanuts	
<b>Tiger Shrimp</b> .....	<b>4.50</b>
<b>Asparagus</b> .....	<b>3.00</b>
<b>Seasonal Vegetable Platter</b> .....	<b>9.00</b>

**NIGIRI - 2PC**

<b>Albacore</b> .....	<b>5.50</b>
Shiro Maguro	
<b>Crab Legs</b> .....	<b>6.50</b>
Kani	
<b>Eel</b> .....	<b>5.50</b>
Unagi	
<b>Flying Fish Roe</b> .....	<b>5.50</b>
Tobiko	
<b>Mackerel</b> .....	<b>4.50</b>
Saba	
<b>Octopus</b> .....	<b>4.50</b>
Tako	
<b>Oyster - 1pc</b> .....	<b>2.00/3.00</b>
1/2 shell or Hot Shot	
<b>Sweet Tofu</b> .....	<b>3.50</b>
Inari	
<b>Salmon</b> .....	<b>5.50</b>
Sake	
<b>Salmon Roe</b> .....	<b>5.50</b>
Ikura	
<b>Seared or Raw Scallop</b> .....	<b>5.50</b>
Hotate or Kaibashira	
<b>Sea Urchin</b> .....	<b>6.50</b>
Uni (Seasonal)	
<b>Shrimp</b> .....	<b>5.50</b>
Ebi	
<b>Pepper Seared Ahi</b> .....	<b>6.50</b>
Tataki	
<b>Tuna</b> .....	<b>5.50</b>
Maguro	
<b>Yellowtail</b> .....	<b>6.50</b>
Hamachi	
<b>Fresh Wasabi</b> .....	<b>1.00</b>
<b>Slam Sauce</b> .....	<b>.50</b>
<b>Quail Egg</b> .....	<b>1.00</b>

**ROLLS**

<b>Bay</b> .....	<b>4pc 8.50</b>
Tempura shrimp, veggies	
<b>Spider Crab</b> .....	<b>4pc 8.50</b>
Deep fried crab & masago roe	
<b>California Slam</b> .....	<b>4pc 8.50</b>
Shrimp, avocado, tobiko, crab	
<b>Veggie</b> .....	<b>4pc 5.50</b>
Sweet tofu & seasonal veggies	
<b>Nor Cal</b> .....	<b>4pc 7.50</b>
Snowcrab, avocado, tobiko	
<b>Unagi Cucumber</b> .....	<b>4pc 6.50</b>
With tare & sesame seeds	
<b>Dynamite</b> .....	<b>4pc 7.50</b>
Hamachi, tuna, veggies, sriracha	
<b>Garlic Ahi Tuna</b> .....	<b>4pc 8.50</b>
Avocado, snowcrab	
<b>Master Blaster</b> .....	<b>4pc 7.50</b>
Cucumber, tuna & wasabi guacamole, sriracha	
<b>Hamachi Garlic Crunch</b> .....	<b>4pc 7.50</b>
Spicy sauce, avocado, cucumber, garlic, hamachi	
<b>Spicy Tuna</b> .....	<b>4pc 6.50</b>
Kaiware, cucumber & spicy sauce	
<b>Spicy Tako</b> .....	<b>4pc 5.50</b>
Octopus, shiso, spicy tobiko	
<b>Spicy Salmon Skin</b> .....	<b>4pc 6.50</b>
Grilled salmon skin & veggies	
<b>California</b> .....	<b>4pc 5.50</b>
Crab, avocado, sesame	
<b>Philly</b> .....	<b>6pc 6.50</b>
Salmon, cream cheese, scallion	
<b>Angry Philly</b> .....	<b>6pc 6.50</b>
Add cucumber & sriracha	
<b>Negihama</b> .....	<b>6pc 6.50</b>
yellowtail, green onions	
<b>Sake or Tekka Maki</b> .....	<b>6pc 5.50</b>
Salmon or tuna only	
<b>Cucumber &amp; Sesame</b> .....	<b>6pc 4.50</b>
<b>Rainbow</b> .....	<b>8pc 18.00</b>
Crab & veggies, mix fish outside	
<b>Tuna or Salmon Slam</b> .....	<b>8pc 18.00</b>
Tempura inside, raw out	
<b>Sub Soy Paper</b> .....	<b>.50</b>

**SASHIMI**

	<b>sm</b>	<b>LG</b>
<b>Ahi or Albacore</b> .....	<b>\$16</b>	<b>\$19</b>
<b>Tataki Ahi</b> .....	<b>\$16</b>	<b>\$19</b>
<b>Hamachi-Yellowtail</b> .....	<b>\$18</b>	<b>\$23</b>
<b>Salmon</b> .....	<b>\$13</b>	<b>\$17</b>
<b>Rainbow Assortment</b> .....	<b>\$15</b>	<b>\$19</b>

SPECIALTY ROLLS

- Assassin.....4pc 11.00**  
Inside: Scallop, crab, cucumber  
Outside: Tetaki Ahi, tobiko & garlic soy
- Lemon Hamachi..... 4pc 9.00**  
Inside: Hamachi, cucumber, avocado & serrano chili  
Outside: Lemon slices, cilantro & crispy garlic
- Firecracker ..... 4pc 8.00**  
Inside: Tuna, cucumber, kaiware, serrano & sriracha  
Outside: Tobiko & 7-spice
- Mr Hamachi ..... 4pc 8.00**  
Hamachi, cucumber, avocado & kaiware topped with sweet miso sauce
- New Orleans..... 4pc 12.00**  
Inside: Snowcrab, spider crab, cucumber & avocado  
Outside: Tetaki Ahi & barbecue/spicy aioli
- North County..... 6pc 10.00**  
Tuna, snow crab & avocado tempura fried topped with ponzu, spicy aioli & tare sauces
- Orange Dragon ..... 4pc 7.00**  
Inside: Tuna, cucumber & avocado  
Outside: Tobiko, mint & dragonfly sauce
- Red Sea ..... 4pc 8.00**  
Inside: Tuna, cucumber, avocado & crunchy garlic  
Outside: Spicy miso & scallions
- Sacramento ..... 4pc 10.00**  
Inside: Snow crab, cucumber & avocado  
Outside: Tuna, spicy aioli, sriracha, tobiko, masago, scallions, 7-spice & sesame
- Jamaican Me Crazy ..... 4pc 9.00**  
Inside: Tempura shrimp, unagi & mango  
Outside: Habanero masago, cilantro & tare
- Tiger Eye Slam..... 4pc 8.00**  
Inside: Tempura unagi & avocado  
Outside: Salmon, sesame & tare
- Tropical..... 4pc 7.00**  
Inside: Tuna, cucumber, avocado, mango & sriracha
- Paper Dragon on soy paper..... 4pc 8.50**  
Tempura shrimp, unagi & cucumber
- Kill-A-Cali ..... 4pc 10.00**  
Inside: Snow crab, unagi, tempura shrimp & avocado  
Outside: Tare & sesame seeds
- Match Made in Heaven..... 4pc 7.50**  
Seared scallop, tuna, spicy sauce, cucumber, tobiko
- Black Widow ..... 4pc 10.00**  
With spider crab, unagi, avocado, veggies, spiced tobiko, tare
- Baby Caterpillar..... 4pc 8.50**  
Unagi, tempura shrimp, avocado, tare

RAWBAR RICE BOWLS

Served 11:30am-2pm, with seasonal vegetables, cucumber salad & "Massa Farms" organic brown rice. Substitute egg noodles for rice for a dollar.

- Stir Fry Shrimp Rice Bowl .....9.00**  
with a ginger-black pepper sauce
- Grilled Chicken Rice Bowl.....8.00**  
with slam sauce
- Sesame Seared Ahi Tuna Rice Bowl..12.00**  
with "Sweet Soy" glaze
- Thai Grilled Steak Rice Bowl.....8.00**  
with spicy peanut sauce

SOUP & SALAD

- House Made Miso Soup .....3.00/5.00**  
With roasted shitake mushrooms and spring onions
- Organic Field Greens .....5.00**  
Prepared with house made Sake dressing
- Marinated Cucumber Sunomuno.....6.00**  
Fresh crab, cucumber, daikon and mirin-rice wine vinaigrette
- Wakame Salad .....4.00**  
Sesame marinated seaweed over daikon
- Miso Glazed Prawn Salad .....9.00**  
Baby spinach, blood orange vinaigrette and toasted almonds
- Hacked Chicken Salad .....9.00**  
Creamy wasabi dressing, won tons, cabbage and sweet peppers
- Snow Crab Salad .....8.00**  
With ruby grapefruit, rice noodles, avocado & creamy citrus dressing
- "Shaka Tuna" .....8.00**  
Marinated Ahi Tuna in soy, sesame and chili oil served with fried won ton chips

SMALL PLATES

- Edamame .....4.00**  
Fresh cooked soybeans with kosher salt
- Local Chico Tofu.....5.00**  
Served crispy agedashi style in a sweetened soy & mushroom broth
- Grilled Naan Flatbread .....9.00**  
Marinated Ahi Tartare, edamame pesto and creme fraiche
- Ginger Pork Potstickers .....7.00**  
With Shoyu Dipping Sauce and cilantro pesto
- Crispy Vegetarian Spring Rolls.....7.00**  
With "Dragon Fly" dipping sauce
- Pork-Shrimp-Mango Rice Paper Roll...8.00**  
With a spicy Asian dipping sauce
- Crispy Ginger Calamari .....8.00**  
With cilatro garlic aioli
- Seasonal Stir-Fry Vegetables .....5.00**  
Add locally made tofu for a buck!
- Barbecued Baby Back Ribs.....10.00**  
w/ roasted peanuts, fresh cilantro, spicy Thai glaze
- Toasted Garlic Wokked Egg Noodles ..4.00**
- "Massa" Organic Brown Rice .....3.00**
- Sticky Rice .....3.00**

NIGHT MENU

- Honey Glazed Walnut Prawns .....8.00**  
Tossed with stir-fry vegetables on a bed of jasmine rice
- Indonesian Pork Satay .....8.00**  
Served with sweet slaw and a spicy tare sauce
- Thai Green Curry Beef Stir-Fry .....8.00**  
With asparagus, potatoes & eggplant
- Japanese Chili Seared Ahi..... 10.00**  
With a Thai coconut sauce & butternut squash compote (gluten-free)

**Thank you for your order!!!**