



TEMPURA

Crusty Roll	4pc 7.00
Shrimp, almonds & scallions	
Philafornia Roll	4pc 7.50
Crab, avocado & cream cheese	
The Gilroy	6pc 7.00
Tuna, roasted garlic, avocado & sweet miso	
Seafood Roll	4pc 7.00
Mixed tuna & spicy sauce	
Veggie Roll	4pc 5.00
Tofu, veggies & peanuts	
Tiger Shrimp	4.50
String Beans	4.00
Seasonal Vegetable Platter	9.00

NIGIRI - 2PC

Ebi	5.50
Shrimp	
Hamachi	6.50
Yellowtail	
Hotate	5.50
Seared or raw scallops	
Ikura	5.50
Salmon roe	
Inari	3.50
Sweet tofu	
Kani	6.50
Crab legs	
Maguro	5.50
Tuna	
Oyster	\$2 / \$3
1/2 shell or 1piece hot shot	
Saba	4.50
Mackerel	
Sake	5.50
Salmon	
Shiro-Maguro	5.50
Albacore	
Tako	4.50
Octopus	
Tataki	6.50
Pepper seared ahi	
Tobiko	5.50
Flying fish roe	
Unagi	5.50
Eel	
Uni	6.50
Sea Urchin	
Wasabi	1.00
Quail Egg	1.00

ROLLS

Bay	4pc 7.00
Tempura shrimp, veggies & avocado	
California	4pc 5.00
Krab, avocado, sesame	
California Slam	4pc 7.50
Shrimp, avocado, tobiko, crab	
Cucumber & Sesame	6pc 4.00
Dynamite	4pc 6.50
Hamachi, tuna, veggies, sriracha	
Garlic Ahi Tuna	4pc 7.50
Avocado, snow crab, garlic	
Hamachi Garlic Crunch	4pc 6.50
Spicy sauce, avocado, cucumber, garlic, hamachi	
Negihama	6pc 5.00
Hamachi, green onions	
NorCal	4pc 6.50
Snow crab, avocado, sesame & tobiko	
Master Blaster	4pc 6.50
Cucumber, tuna & wasabi guacamole, sriracha	
Philly	6pc 6.00
Salmon, cream cheese, scallions	
Angry Philly	6pc 6.00
Add cucumber & sriracha	
Rainbow	8pc 16.00
Crab & veggies, mix fish outside	
Sake or Tekka Maki	6pc 5.00
Salmon or tuna only	
Spicy Salmon Skin	4pc 5.50
Grilled salmon skin & veggies	
Spicy Tako	4pc 5.00
Octopus, shiso, spicy tobiko	
Spicy Tuna	4pc 5.50
Kaiware, cucumber & spicy sauce	
Spider Crab	4pc 7.50
Deep fried crab, veggies & tobiko	
Salmon Slam	8pc 16.00
Tempura inside, raw out	
Tuna Slam	8pc 16.00
Tempura inside, raw out	
Unagi Cucumber	4pc 5.50
With tare & sesame seeds	
Veggie	4pc 5.00
Sweet tofu & seasonal veggies	
Sub Soy Paper50

SASHIMI

	sm	LG
Ahi or Albacore	\$16	\$19
Tataki Ahi	\$16	\$19
Hamachi-Yellowtail	\$18	\$23
Sake-Salmon	\$13	\$17
Rainbow Assortment	\$15	\$19

SPECIALTY ROLLS

- Assassin..... 4pc 9.00**
Inside: Scallop, crab, cucumber & avocado
Outside: Tetaki Ahi, tobiko & garlic soy
- Baby Caterpillar..... 4pc 8.00**
Unagi, tempura shrimp, avocado, tare
- Black Widow 4pc 8.00**
With spider crab, unagi, avocado, veggies, spiced tobiko, tare
- Firecracker 4pc 6.50**
Inside: Tuna, cucumber, kaiware, serrano & sriracha
Outside: Tobiko & 7-spice
- Jamaican Me Crazy 4pc 7.50**
Inside: Tempura shrimp, unagi & mango
Outside: Habanero masago, cilantro & tare
- Kill-A-Cali 4pc 8.50**
Inside: Snow crab, unagi, tempura shrimp & avocado
Outside: Tare & sesame seeds
- Lemon Hamachi..... 4pc 8.00**
Inside: Hamachi, cucumber, avocado & serrano chili
Outside: Lemon slices, cilantro & crispy garlic
- Match Made in Heaven..... 4pc 7.00**
Seared scallop, tuna, spicy sauce, cucumber, tobiko
- Mr Hamachi 4pc 7.00**
Hamachi, cucumber, avocado & kaiware topped with sweet miso sauce
- New Orleans..... 4pc 10.50**
Inside: Snow crab, spider crab, cucumber & avocado
Outside: Tetaki Ahi & barbecue/spicy aioli
- North County..... 6pc 8.50**
Tuna, snow crab & avocado tempura fried topped with ponzu, spicy aioli & tare sauces
- Orange Dragon 4pc 6.00**
Inside: Tuna, cucumber & avocado
Outside: Tobiko, mint & dragonfly sauce
- Paper Dragon on soy paper 4pc 7.50**
Inside: Tempura shrimp, unagi & cucumber
Outside: Avocado & spicy miso
- Red Sea 4pc 7.00**
Inside: Tuna, cucumber, avocado & crunchy garlic
Outside: Spicy miso & scallions
- Sacramento 4pc 8.50**
Inside: Snow crab, cucumber & avocado
Outside: Tuna, spicy aioli, sriracha, tobiko, scallions, 7-spice & sesame
- Tiger Eye Slam..... 4pc 8.00**
Inside: Tempura unagi & avocado
Outside: Salmon, sesame & tare
- Tropical..... 4pc 6.00**
Inside: Tuna, cucumber, avocado, mango & sriracha

RAWBAR RICE BOWLS

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

- Pan Roasted Salmon Rice Bowl..... 10.00**
Glazed with sweet miso
- Grilled Chicken Rice Bowl..... 8.00**
with slam sauce
- Sesame Seared Ahi Tuna Rice Bowl.. 12.00**
with "Sweet Soy" glaze
- Grilled Steak Rice Bowl 8.00**
with spicy Thai caramel sauce

SOUP & SALAD

- House Made Miso Soup 3.00/5.00**
With roasted shitake mushrooms, sprouts and spring onions
- Organic Baby Greens..... 5.00**
Fennel, strawberries & tangy passion fruit dressing
- Marinated Cucumber Sunomono..... 6.00**
Snow crab or octopus, daikon and rice vinegar
- Wakame Salad 4.00**
Sesame marinated seaweed over daikon
- Drunken Prawn Salad..... 9.00**
mixed greens, mango, pickles & sake vinaigrette
- Chinese Chicken Salad..... 9.00**
With egg noodles, apples, avocado, snap peas, greens and sweet soy vinaigrette
- Quinoa Spinach Salad..... 8.00**
Burdock root, lemongrass vinaigrette & crispy salmon skins
- "Shaka Tuna"..... 9.00**
Marinated Ahi Tuna in soy, sesame and chili oil served with fried won ton chips
- Oyster**
Served in half shell 2.00
Hot Shot..... 3.00

HOT BITES

- Edamame..... 4.00**
Fresh cooked soybeans with kosher salt
- Shishito Peppers 4.00**
With crispy garlic & sea salt
- Local Chico Tofu..... 6.00**
Served crispy Agedashi style in a sweetened soy & mushroom broth
- Grilled Naan Flatbread 10.00**
Marinated ahi tartare, edamame pesto & creme fraiche
- Ginger Duck Confit Egg Rolls 9.00**
With Hoisin dipping sauce
- 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
- Ginger Pork Potstickers..... 7.00**
With cilantro pesto and shoyu dipping sauce
- Crispy Ginger Calamari..... 8.00**
With cilantro garlic aioli
- Barbecued Baby Back Ribs..... 10.00**
w/ roasted peanuts, fresh cilantro, spicy Thai glaze
- Seasonal Stir-Fry Vegetables 5.00**
Add locally made tofu for a buck!
- "Massa" Organic Brown Rice..... 3.00**
- Sticky Rice 3.00**
- Toasted Garlic Wokked Egg Noodles .. 4.00**
- Honey Glazed Walnut Prawns 10.00**
Tossed with stir-fry vegetables on a bed of jasmine rice
- Grilled Pepper Steak 9.00**
Lemongrass rice cake, bok choy & ginger pepper sauce
- Chili Crusted Salmon 9.00**
With edamame succotash & sweet soy reduction
- Herb Grilled Ahi Tuna..... 12.00**
With a shaved asparagus salad in yuzu vinaigrette & lemon oil