

JAPANESE MENU

SOUP & SALAD

Miso Soup <i>Bean curd cubes, scallion, seaweed, in soy bean paste soup</i>	3.95
House Salad <i>Fresh green lettuces with tomato, cucumber, served with ginger dressing</i>	4.75
Avocado salad <i>Fresh green lettuces with tomato, cucumber W. Fresh Avocado on top</i>	5.75
Seaweed Salad <i>Marinated seaweed with roasted sesame seeds and chili paper</i>	5.95
California Salad <i>Avocado, crab stick, cucumber, flying fish roe w. spicy mayo</i>	6.75

CHEF RECOMMENDED NEO APPETIZER

Pepper Tuna <i>Pepper tuna accompanied by spring mix in ponzu sauce</i>	10.95
Tuna Tartar <i>Chopped tuna, pepper & tobiko with spicy sauce</i>	10.95
Eel A La Mode <i>Layers of snow crab, avocado, spicy tuna, & grilled eel with eel sauce</i>	11.25
Snow White <i>Citrus flavored white tuna, avocado, spring mix, tangerine, lime & orange vinegar</i>	10.95
Avocado Boat <i>Slices of Tuna, Salmon & Yellowtail Served on half avocado with spicy sauce and Flying fish roe</i>	10.95
Perfect Naruto <i>Tuna, salmon, yellowtail, crab stick, flying fish roe & avocado rolled in thinly sliced cucumber w. ponzu sauce</i>	11.95



APPETIZER

Edamame <i>Steamed young green soy beans tossed with sea salt</i>	5.75
Shumai <i>Steamed ball-shape shrimp dumpling</i>	6.25
Gyoza <i>Pan-fried or steam pork or vegetable dumpling</i>	5.75
Beef Negimaki <i>Beef rolled with scallion, grilled, and served with teriyaki sauce</i>	9.95
Tempura Appetizer <i>Lightly buttered vegetable or shrimp deep fried, served with tempura sauce</i>	8.95
Soft-Shell Crab <i>Lightly buttered and deep fried, served with tempura sauce</i>	9.50
Rocky Shrimp <i>Fried shrimp mixed with spicy creamy dressing</i>	8.95
Sushi Appetizer <i>4pcs. assorted pared fish on flavored rice</i>	7.95
Sashimi Appetizer <i>9pcs. assorted filets of raw fish</i>	10.50