

STARTER

- Edamame** 4
Deliciously boiled fresh soya beans
- Agedashi Tofu** 4
Lightly fried tofu with house sauce, radish and ginger
- Negimaki** (15-minute wait) 7
Thin slices of tender rib-eye steak wrapped around your choice of scallion or asparagus and grilled. Served with our house teriyaki sauce
- Yakitori** 6
Tender chicken grilled on skewers with onion, peppers and mushroom and brushed with house teriyaki sauce
- Tempura Appetizer** 7
Assortment of vegetable and shrimp tempura
- BBQ Cuttlefish** (15-minute wait) 7
Marinated cuttlefish grilled and served with house soya sauce
- Chicken Kara Age** 5
Deep fried chicken marinated with soya and ginger sauce
- Pizza Sushi** 7
Tempura rice, chopped scallops, tobiko, wild salmon, sesame seeds and sauce
- Calamari** 7
Lightly battered and deep-fried cuttlefish with spicy seasoning salt
- Gyoza** 5
Your choice of pan fried or crispy deep-fried (beef, pork or vegetable) dumplings served with a slightly tart lemony soya sauce

- Soft Shell Crab** 9
Lightly battered, deep-fried softshell crab served with house ponzu sauce
- Oyster Motoyaki** 4
Half-shelled oyster grilled in creamy miso sauce
- Kaki-Fry** 8
Lightly battered, deep-fried oysters served with house tempura sauce
- Tuna Tataki** 12
Fresh tuna seared on the outside with ponzu house sauce
- Beef Tataki** 9
Premium beef seared on the outside served with house sauce
- Sashimi Sampler** 11.5
Assortment of 9 pieces of fresh fish
- Sushi Trio** 9
6 pieces of sushi
- Unagi Kabayaki** 8
B.B.Q. Eel cooked in house teriyaki sauce served with slices of cucumber
- Harumaki—Spring Roll** 4
Chicken, carrot, bamboo shoots deep-fried to a crispy
- Salmon Nachos** 8
Atlantic salmon, house sauce, avocado and pickle ginger
- Tuna Nachos** 9
Yellow-fin tuna, house sauce, tobiko, jalapeño pepper
- Ebi Shumai** 7
Delicious shrimp dumplings steamed and served with house sauce



SALAD

- House Salad** 2
Lettuce, carrot and purple cabbage
- Goma ae** 4
Steamed fresh spinach flavored with soy sauce, sesame oil and sesame seeds
- Wakame** 4
Minced seaweed salad with special dressing
- Tuna Goma ae** 8
Fresh yellow-fin tuna diced with spinach and avocado in sesame sauce
- Sunomono** 5
Shrimp or octopus with noodles and sliced cucumber in a house dressing
- House Tako Salad** 6
Octopus, pickled radish, cucumber mixed with spicy house dressing

SOUP

- Miso** 2
Miso base, tofu, seaweed and green onions
- Kimchee, Satoimo Potato** 4
Kimchee, satoimo potato, kabu and chives in miso stock
- Seafood Miso** 5
Assorted seafood, tofu, seaweed and green onions in a miso broth
- Jaozi - Wonton** 3
Dumplings (chicken with shrimp and pepper), chives in miso soup

KITCHEN ENTRÉE

TEMPURA

Tempura are dipped in a light batter and crispy deep-fried. Served with a delicate tempura sauce



- Assorted** 12
- Ika (squid)** 11
- Chicken Tempura** 12
- Shrimp** 13
- Assorted vegetables** 9
- Yams** 8

TEPPAN YAKI DINNER

All dinner orders are served with mixed vegetables, miso soup, house salad and Japanese rice

- | | |
|----------------------------|---------------------------|
| Chicken Katsu 14 | Salmon Teriyaki 15 |
| Chicken Teriyaki 14 | Beef Teriyaki 14 |
| Hibachi Scallops 19 | Hibachi Shrimp 16 |



PAN ASIAN

All dinners served with rice and your choice of miso soup or house salad

- Spicy Shrimp, Scallop and Calamari** 18
- Lemon Chicken** 12
- Chicken or Beef with Vegetables** 13
- Chicken or Beef with Black Bean Sauce** 12
- Sweet and Sour Chicken with Pineapple** 13
- General Tao's Chicken** 12
- Cantonese Chow Mein** 14



BBQ Beef Short Ribs, Gyu-Niku 16

House special B.B.Q beef short ribs marinated in our delicious house sauce, lemon grass, miso paste and red wine served on hot plate with mixed vegetables and rice

House fried rice will be an additional \$2

UDON / SOBA NOODLES / NOODLES

Served with your choice of miso soup or house salad

- Kake Udon or Soba** 6
Plain noodle in soup
- Zaru Soba** 7
Buckwheat noodles, served with chilled dipping sauce
- Nabeyaki Udon or Soba** 12
Noodles, fish cake, shrimp tempura, chicken, crabstick, egg and vegetables in soup
- Beef (Gyu) Udon or Soba** 9
Noodles, vegetables, crabstick, thinly-sliced beef, mushroom with egg in soup
- Seafood Udon or Soba** 11
Noodles, vegetables, crabstick, shrimps, scallops, fish cake, in soup
- Tempura Udon or Soba** 9
Noodles, with tempura shrimps and vegetables in soup

STIR-FRIED NOODLES

Stir-fried rice noodle with tamarind, tofu, bean-sprouts, shredded carrots, green onion, and eggs (Please indicate spicy level from 0 to 5)

- Chicken** 12
- Mixed Seafood** 15
- Shrimp Vegetable** 14 9

SUSHI BAR SPECIALTIES

SUSHI DINNER SPECIAL

Served with miso soup and house salad

- Sushi Dinner** 15
8 pieces nigari sushi, California roll
- Sushi Premium Dinner** 18
10 pieces of nigari sushi, California roll
- Sashimi Dinner** 19
16 Slices of fresh sashimi
- Sushi/Sashimi for One** 20
10 assorted sashimi, 6 pieces of nigari sushi and a California roll
- Vegetarian Dinner** 13
Garden roll, shitake mushroom roll, yam tempura roll, 2 inari & 2 avocado sushi

- Maki Dinner** 11
California roll, Spicy Salmon roll and Dynamite roll
- Maki Deluxe Dinner** 12
Alaskan roll, Tuna roll, and Hamachi roll
- Maki Premium Dinner** 19
Half Godzilla roll, Bakudon roll, and White Dynamite roll
- Hikari Crunch Dinner** 20
Tee-san roll, Kamikaze roll, and Ba-

SASHIMI / SUSHI / MAKI PLATTER

Chef's choice of fresh sashimi/nigari/maki sushi

- Hikari-Style Sashimi** 16
Slices of fish topped with fresh ginger, garlic, sesame seeds and seared with hot virgin olive oil
- Sashimi for Two** 38
30 pieces of fresh assorted sashimi
- Sashimi for Three** 48
40 pieces of fresh assorted sashimi
- Nigari and Maki** 24
12 pieces of nigari sushi and 2 rolls
- Nigari and Maki for Two** 35
18 pieces of nigari sushi and 3 rolls
- Sushi Platter, Large** 46
24 pieces of nigari sushi and 4 rolls
- Sushi Platter, X-Large** 57
30 pieces of nigari sushi and 5 rolls

- Maki Party Platter** 60
60 pieces of sushi roll
- The Wild Maki Party** 95
105 pieces of sushi roll



COMPLETE DINNERS

Japanese green tea, House salad, Miso soup, Appetizer, Rice and Chef's choice of Ice-cream dessert

- Ume Dinner** 19
Combination of Sushi, Tempura Shrimp and Gyoza
- Sakura Dinner** 22
Combination of Sushi & Sashimi, Teriyaki Chicken or Beef, with Tempura Shrimp and Gyoza
- Matsu Dinner** 37
Combination of Habachi Lobster Tail & Shrimp, Tempura Shrimp, and Ebi Shumai
- Hikari Bento** 29
Perfect combination of Sushi and Sashimi, Teriyaki Chicken or Beef, Shrimp Tempura, and Unagi Kabayaki (B.B.Q. Eel) on Rice.
- Czen Bento (Vegetarian Box)** 15
Tempura tofu, Vegetable tempura, vegetarian sushi and vegetable gyoza

DONBURI DINNER

All donburi dinner are served with slices of English cucumber, marinated daikon and seaweed, with miso soup and house salad

- Chirashi Don** 16
Served with an assortment of fresh slices of fish
- Tekka Don** 17
Served with fresh slices of yellow-fin tuna
- Unagi Don** 14
BBQ eels served with a thick reduction of house teriyaki sauce
- Ten Don** 11
Shrimp and vegetable tempura on rice

FREE CUSTOMER VALIDATED PARKING

PLEASE INFORM US OF ANY ALLERGIES

DINE-IN | TAKE-OUT | CATERING

A LA CARTE (NIGARI - SUSHI)

Avocado	0.75	Amaebi Jumbo	2.95
Amaebi (Sweet shrimp)	1.95	Jumbo shrimp with head deep fried	
Bell Red Pepper (grilled)	0.75	Ebi (Steamed shrimp)	1.75
Hamachi (Yellow tail)	2.75	Hokkigai (Surf clam)	1.50
Hotategai (Scallop)	2.25	Hotategai Karai	2.75
Ika (Squid)	1.75	(Spicy chopped scallop)	
Ikura (Salmon roe)	2.25	Inari (Sweet tofu)	1.00
Kani (Crabstick)	1.85	Masago (Smelt roe)	1.75
Quail Egg (Add)	1.00	Saba (Mackerel)	1.85
Salmon (Atlantic)	1.85	Salmon Toro	2.50
Wild Salmon	2.25	Shitaki Mushroom	1.00
(Wild sockeye salmon)		Smoked Salmon	1.95
Tai (Red snapper)	1.80	Tako (Octopus)	1.95
Tomago (Egg omelet)	1.50	Tobiko (Flying-fish roe)	2.00
Toro (Fatty tuna)	2.75	Tuna (Blue fin)	m/p
Tuna (Albacore)	2.25	Tuna (White tuna)	2.25
Tuna (Yellow fin)	2.25	Tuna Karai	2.50
Unagi (BBQ eel)	2.00	Uni (Sea Urchin)	2.95
Vegetarian Nigari	<i>Please ask your server</i>		



SUSHI ROLL (MAKI SUSHI)

Hikari California	8
Shrimp, avocado, tobiko, masago and mayo wrapped with cucumber crepe	
White Dynamite	7
Tempura shrimp, avocado, spicy mayo, tobiko, sesame seeds, radish sprouts, wrapped in radish crepe	
BBQ Salmon Skin	7
Seasoned salmon skin, avocado, bonito flakes, green onions, yamagobo, cucumber, wrapped in radish crepe	
Green Spider	9
Deep-fried soft-shell crab, spicy mayo, avocado, radish sprouts, wrapped in cucumber crepe	
Kamikaze	8
Spicy mayo, chopped scallops, tobiko, tempura crumbs inside and outside	
Tee-san	9
Spicy mayo, tobiko, avocado, cucumber, Atlantic salmon, tempura crumbs inside and outside	
Prairie Fire	7
Spicy tuna, grilled vegetables and tempura crumbs	
Rainbow	10
Pollock, tobiko, mayo, avocado, sesame seeds and assorted colorful selection of fish on the outside	

Volcano	12
Hot spicy chopped scallops, calamari, tobiko, in a rich sauce crowning an avocado roll flamed to perfection	
E. Carriere	12
Chopped scallop, tobiko, mayo, wrapped with salmon and tuna on the outside	
Caterpillar	10
Unagi, cucumber, avocado, sesame seeds wrapped with avocado on the outside and topped with a sweet sauce	
Tiger	8
Cucumber, avocado, sesame seeds with marinated shrimps on the outside served with a sweet sauce	
Dynamite	4
Shrimp tempura, mayo, tobiko, cucumber and sesame seeds	
Spider	8
Deep-fried soft-shell crab, mayo, tobiko, cucumber, avocado and sesame seeds	
Bakudan	6
Spicy tuna with tempura crumbs	
Godzilla	9 (half) 13 (full)
Tempura shrimp, soft-shell crab, scallops, mayo, avocado, tobiko, cucumber, sesame seeds and masago	



Philadelphia	8	Deep Ocean Spice	12
Smoked salmon, cream cheese, cucumber and sesame seeds		Scallops, wild salmon, tobiko, mayo, hot sauce, avocado and tempura crumbs	
Salmon Sheet	12	House Special	14
Cucumber, avocado, crabstick, and masago wrapped in a fresh sheet of Atlantic salmon (<i>Salmon lover's roll</i>)		Tuna, smoked salmon, white fish, hamachi, crab meat, chives, masago, avocado and daikon	
House Hikari	12	Negi-Hamachi	6
Pollock, hot sauce, cream cheese, house spice, masago and BBQ Eel topped with a house sauce		Yellow-tail toro with green onion	
Unagi-Kapa	6.5	Negi-Hamachi, Original	8
BBQ Eel and cucumber		Chopped Yellow-tail, house herbs with green onion	
Unagi & Avocado	6.5	Dragon	13
BBQ Eel and avocado		Tempura shrimp, cream cheese, cucumber, avocado, crabstick and BBQ Eel and house sauce	

California Roll	4
Avocado, cucumber, mayo and crab meat with masago	
California, Original	5
Avocado, crab meat, mayo, tobiko and masago	
California Crunch	6
Avocado, cucumber and spicy crab meat with tempura flakes inside and outside	

Salmon Kaze	6.5	Hamachi	5
Spicy salmon, cucumber, masago with tempura flakes inside and outside		Yellow tail	
Tuna Kaze	7	Tuna - Albacore	3.5
Spicy tuna, cucumber, masago with tempura flakes inside and outside		Albacore tuna	
Tuna Karai	5	Tuna - Yellow Fin	4
Tuna mixed with masago in spicy mayo		Yellow-fin tuna	
Salmon Karai	5	Salmon	3.5
Salmon mixed with masago in spicy mayo		Atlantic salmon	
Alaskan	7	Ebi Roll	4
Salmon, avocado and cucumber		Marinated shrimp with chopped lettuce and house sauce	
Mushroom	7	Golden Salmon Crunch	6.5
A mushroom roll deep-fried to a crisp and served with house sauce		Grilled salmon skin, green onions, batter ed and tempura deep-fried to a golden crisp	



FUSION INDUCED ROLL

911 Roll	9	Master	12
Spicy crabstick, avocado, cucumber topped with spicy tuna		Spicy chopped scallops, cucumber topped with baked scallop, masago, sesame seeds and house sauce	
Maui	12	TNT	10
Spicy crabstick, avocado topped with tuna, deep-fried salmon and masago		California roll topped with deep-fried shrimp, masago, three house sauce	
Crunch	5	Hawaiian	11
Deep-fried shrimp, topped with tempura batter and house sauce		Avocado, cucumber topped with aka maguro, avocado	
Golden Crunch	9	Snow Corn	14
Salmon, avocado, masago, tempura batter, mayo topped with tempura batter and house sauce		Crabstick, avocado, cucumber, pickled radish topped with shrimp, house sauce	
Calamari	8	Empire	14
Deep-fried squid, crabmeat, cucumber, avocado, sesame seeds		Crabstick, avocado, cucumber, topped with masago, spicy tuna, house sauce and tempura crumbs	
Las Vegas	8	Love Love	14
Chopped scallop, cucumber, avocado, masago and tempura batter		Avocado, cucumber, crabstick, topped with salmon, spicy tuna, tempura crumbs, masago house sauce	
Double Double	9	Grand Canyon	14
Deep-fried shrimp topped with cooked shrimp, avocado and house sauce		Crabstick, avocado, cucumber topped with deep fried salmon, chopped eel, tempura crumbs, masago, house sauce	
Rock N Roll	11		
Deep-fried shrimp, cucumber topped with spicy tuna, cream cheese, tempura batter, with special house sauce			



VEGETARIAN ROLL

Cucumber	3.5	Spinach	4
Cucumber and sesame seeds		Spinach and sesame seeds topped with a sweet house sauce	
Kavo	4.5	Asparagus	4
Avocado, cucumber and sesame seeds		Asparagus and sesame seeds	
Avocado	3.5	Shitaki	4
Avocado and sesame seeds		Shitaki mushroom and sesame seeds	
Oshinko	3.5	Futo Maki (full roll)	9
Pickled radish and sesame seeds		(half Roll) 6	
Garden	5	Crabstick, egg omelet, pickled radish, yamagobo, shitaki mushroom and avocado, house seasoning	
Cucumber, avocado, red pepper, carrots and sesame seeds		Tomago	3.5
Grilled Vegetable	5	Egg omelet roll	
Grilled red pepper and zucchini with yamagobo and radish sprouts		Yam Tempura	4
Wakame	4	Yam tempura, cucumber and sesame seeds	
Minced seaweed and sesame seed with house dressing			

BEVERAGES

Coffee	2.00
Pop	2.25
Iced Tea	2.50
Water (Natural spring bottled water)	1.50
Perrier (Carbonated natural spring water)	2.75