

Entrees from the Kitchen

Teriyaki	22
flash sauteed market vegetables, mashed potato. choice of: organic chicken breast/scottish salmon/wild sea shrimp (\$24)/ rib eye steak (\$28)	
Parmesan Crusted Chicken Breast	24
caramelized cauliflower, fingerling potato. lemon butter sauce	
Roasted Organic Chicken (Moe's Country Farm)	24
oven roasted with pearl onion, tomato, fennel. mashed potato. spicy teriyaki sauce	
Scottish Salmon	26
ricotta & parmesan cheese gyoza, crispy risotto balls truffle mashed potato with aromatic tomato sauce	
Chilean Sea Bass XO	32
oven roasted with sugar snap peas, grilled zucchini. XO seafood sauce	
Lobster Medallion & Shrimp	30
lemon butter poached shrimp & broiled lobster with sweet corn, fingerling potato, tricolor cauliflower & sugar snap peas	
Surf & Turf	34
duo of char grilled filet mignon & half lobster grilled aspaagus crispy mashed potato, marinated vegetables. truffled teriyaki sauce	
Filet Mignon with Thai Basil	29/8oz 36/12oz
garlic, market vegetables & Thai basil leaves. pommes pailles (potato straws)	
The King of Steak	31/8oz 39/12oz
filet mignon. grilled asparagus. crispy mashed potato, marinated vegetables. port wine reduction	

Entrees from the Sushi Bar

choice of healthy brown rice or sushi rice

Four Ways	34
Tuna: 6 sashimi, 4 sushi and spicy tuna roll. tuna tartar	
Salmon: 6 sashimi, 4 sushi & spicy salmon roll. salmon tartar	
Yellowtail: 6 sashimi, 4 sushi & spicy yellowtail roll. yellowtail jalapeno	
Aquarium Sushi	30
12 pieces assorted sushi	
Aquarium Sashimi	38
18 pieces assorted sashimi	
Sushi & Sashimi for One	42
12 pieces sashimi, 6 pieces sushi, and spicy tuna roll	
Sushi & Sashimi for Two	60
18 pieces sashimi, 10 pieces sushi and dancing dragon roll	

Classic Rolls/Hand Rolls

choice of healthy brown rice or sushi rice

California	6	Spicy Kani	6.5
Tuna	6.5	Alaskan	6.5
Salmon	6.5	Boston	6.5
Salmon Avocado	6.5	Eel Avocado	6.5
Smoked Salmon	6.5	Eel Cucumber	6.5
Tuna Avocado	6.5	Shrimp Avocado	6.5
Yellowtail Scallion	6.5	Philadelphia	6.5
Spicy Sea Scallop	6.5	Chicken Tempura	8
Spicy Yellowtail	6.5	Shrimp Tempura	10
Spicy Tuna	6.5	Spider	10
Spicy Salmon	6.5		
Rainbow "Fushimi Style"	11		
California roll, topped with tuna, salmon, white fish & avocado			
Dragon	13		
eel & cucumber roll, topped with avocado, tobiko. eel sauce			

Vegetarian Rolls 6

choice of healthy brown rice or sushi rice

Avocado	Peanut Avocado
Cucumber	Sweet Potato
Mixed Veg. Tempura	AAC
	asparagus, avocado & cucumber
Super Vegetarian Roll (No Rice)	9
organic baby lettuce, asparagus, mango, avocado, fennel & carrot, wrapped in English cucumber	

Sharing For the Table

Crispy Mashed Potato	6
port wine reduction	
Classic Mashed Potato	6
Crispy Risotto Balls	8
Fushimi Fried Rice	10
choice of chicken, beef, shrimp, * vegetable or seafood pineapple (\$3)	
Mushroom Black Rice Risotto	10
Stir Fried Yaki Udon	13
choice of chicken, beef, shrimp, * vegetable or seafood (\$3)	

* Indicates Vegetarian

Please advise us if you have any food allergies

Lunch Menu

Monday - Friday from 11:30am to 4:00pm Except Holidays

Sushi Box \$15

served with soup and salad

Entree	Daily Appetizer
Choice of One:	Sushi or Sashimi Appetizer
1. American Dream	Choice of One:
2. Angry Dragon	1. Yellowtail
3. Sunset Boulevard	2. Salmon
4. Paradise	3. Tuna
	4. White Tuna
	5. Eel

Kitchen Box \$15

served with soup and salad

Entree	Daily Appetizer
Choice of One:	Hot Appetizer
Chicken	Choice of One:
grilled teriyaki sauce, or parmesan crusted lemon butter sauce	
Salmon	1. Crispy Calamari
slow baked teriyaki sauce, or sweet soy glazed maui onion & peach salsa	
Shrimp	2. Crab Cake
oven roasted teriyaki sauce, or coconut & macadamia crusted tartar sauce	
Rib Eye	3. Rock Shrimp Tempura
char-grilled teriyaki sauce, or saute with market vegetables & Thai basil	
	4. Crispy Shrimp

Lunch Special Rolls

served with soup and salad

Any Two Rolls \$9 or Any Three Rolls \$11
Choice of Healthy Brown Rice or Sushi Rice

* AAC	* Peanut Avocado
* Avocado	* Cucumber
California	Spicy Tuna
Tuna	Boston
Eel Avocado	Shrimp Avocado
Yellowtail	Spicy Crunchy Salmon
Salmon	Salmon Avocado
Philadelphia	Eel Cucumber

Sushi or Sashimi Lunch

served with soup and salad

Sushi 8 pcs. with California roll	15
Sashimi 10 pcs. assorted fish	15
Sushi & Sashimi	17
6 pcs. of sashimi, 3 pcs. of sushi & 1 California roll	

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Last order delivery 15 mins before closing

Monday to Thursday	11:30AM - 10:30PM
Friday & Saturday	11:30AM - 12:00MID
Sunday	12:00PM - 10:00PM


We Deliver 7 Days a Week (Within 3 miles)

Soup

Miso Soup organic silken tofu, enoki mushroom, carrot & scallion	4
Lobster Miso Soup seasonal market vegetable & shimeji mushroom with steamed lobster meat	10
Seafood Hot & Sour Soup scallop, shrimp, lobster & crab meat. seasonal market vegetable	10
Seafood Bisque lobster bisque with shrimp & scallop. toasted mozzarella bread	10

Hot Appetizers

Edamame or Spicy Edamame steamed. maldon sea salt spicy: chili sauce. togarashi pepper with katsuo mirin & rice pearl	6 / 7
Gyoza or Shrimp Shumai gyoza: pan-fried or steamed. pork or vegetable shumai: steamed or lightly fried. sweet soy vinaigrette	7
Crispy Spring Rolls yuzu apricot and peach sauce. pork or vegetable	7
Organic Shishito Peppers togarashi crunch & sea salt	8
Crispy Calamari lightly fried calamari. sweet Thai dressing with mango & sesame seeds	12
Beef Negimaki broiled thin slices of NY strip wrapped with scallion. teriyaki sauce	12
Rock Shrimp Tempura spicy aioli	12
Goat Cheese erved crispy with plum sauce & toasted garlic bread	12
Crab Cake sweet chili aioli, Myer lemon pineapple jam. frisee & baby lettuce. wasabi soy vinaigrette	14
Roasted Duck mango, cucumber, herbs & greens, lime mint hoisin reduction. wrapped with crepe	14
Petit Filet Mignon truffle wasabi butter, asparagus, truffled mashed potato	15
Short Rib 24 hours braised black angus short rib with Korean galbi sauce. crispy mashed potato. sautéed julienne of red pepper & red onion	15

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
Salad

Seaweed Salad	6
Kani Salad kani kama, cucumber, tobiko & lettuce. spicy aioli	8
Fushimi Garden Salad organic baby & iceberg lettuce, heirloom cherry tomato, carrot & fennel shavings. pineapple ginger dressing. add avocado or spicy tuna (2.00)	8
Aromatic Duck Salad candied pecan, sugar snap peas, mango, organic baby lettuce. lime hoisin reduction	14

Crab Meat Avocado Salad jumbo lump crab meat on avocado cup. yuzu soy vinaigrette	16
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Cold Appetizers

Salmon Tartar ikura, shallot, chives, ginger miso. quail egg. sweet onion crème fraiche & saikyo miso. toasted garlic bread	14
Spicy Tuna Gyoza lightly fried with sweet chili emulsion & jalapeno guacamole	14
Yellowtail Jalapeno yuzu truffle soy vinaigrette	14
Tuna Tartar ponzu sauce, katsuo mirin, guacamole. seaweed paste, aonori aioli, crème fraiche. rice pearl. frisee & fine herbs. toasted garlic bread	15
Alaskan King Crab & Coconut Macadamia Shrimp kani with sweet aioli & shrimp wrapped with cucumber. topped with guacamole, fried coconut macadamia shrimp & Alaskan king crab tartar	16
Fresh Sashimi Pizza choice of tuna, salmon or yellowtail jalapeno guacamole, grilled fajita, spicy aioli & balsamic glaze	16

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Signature Special Rolls 16

choice of healthy brown rice or sushi rice

Miso Chilean Sea Bass saikyo miso marinated and baked Chilean sea bass with asparagus, pickled ginger roll. topped with spicy sea scallop. saikyo miso sauce, sweet aioli	
American Dream rock shrimp tempura inside, topped with spicy kani. spicy creamy sauce	
Lobster lobster tempura, mango, cucumber roll. topped with spicy lobster & shrimp meat. sweet aioli, eel sauce	
Out of Control yellowtail, tuna, salmon & asparagus roll, topped with seared yellowtail salmon & tuna. spicy miso, saikyo miso, eel sauce. crispy rice pearl	
Mummy shrimp tempura, cucumber inside, topped with lobster meat seared pepper tuna & avocado. yuzu mango sauce	
Sunset Blvd spicy tuna, salmon, yellowtail, avocado & crunch inside, wrapped with soy paper. plum sauce	
Angry Dragon shrimp tempura, avocado, topped with spicy king crab. citrus sweet miso	
Sex on the Beach shrimp tempura & spicy tuna inside, topped with tuna, salmon & avocado. creamy wasabi, spicy momiji	
Fire and Ice spicy tuna, cream cheese, white tuna, avocado, jalapeno & kani, wrapped with rice paper, then lightly fried. topped with crispy beet, spicy aioli, wasabi aioli, eel sauce & Thai chili sauce	
Paradise spicy lobster, shrimp tempura & fried banana, wrapped with soy paper. yuzu mango sauce	

Ask for any special of the day

Please advise us if you have any food allergies

Nigiri Sushi / Sashimi (A La Carte)

choice of healthy brown rice or sushi rice

(3 pieces per order)	Piece / Order
Tuna Belly - Toro	MP MP
Tuna - Maguro	4 11
King Salmon	4.5 12
Salmon - Sake	3.5 10
Smoked Salmon	3.5 10
Yellowtail - Hamachi	3.5 10
White Tuna - Shiro Maguro	3.5 10
Eel-Unagi	3.5 10
Red Snapper - Madai	4 11
Crab Stick - Kani	3.25 9
Octopus - Tako	3.25 9
Shrimp - Ebi	3.25 9
Flying Fish Roe - Tobiko	3.25 9
Salmon Roe - Ikura	3.25 9
Striped Bass - Suzuki	3.25 9
Scallop - Hotate	3.75 10
Spot Shrimp - Botan Ebi	4.5 12
Sea Urchin - Uni	6 16



* Please ask our servers about "special fish of the day"

Bento Box \$23

Entree Choice of One: 1. Chicken Teriyaki 2. Salmon Teriyaki 3. Shrimp & Scallop Teriyaki 4. Rib-Eye Steak Teriyaki	Daily Appetizer Extra Appetizer Choice of One: 1. Crispy Shrimp 2. Crispy Calamari 3. Rock Shrimp Tempura 4. Crab Cake
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