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*Chef Jack - Founder*

At “Mama M Sushi”, we aim to spread our love for food and create amazing memories with the community. That’s why being as a family is the main reason, we created these wonderful dishes with unique flavors. Every technique is passed down to us from generations to generations.

It is important that the ingredients we use must go through series of quality checks to satisfy our customer’s taste buds.

Every dish has its own origin and in every bite there is a taste of the past.

Through these recipes, we are able to express our love and passion we have for food.

It is what’s keeping the past alive.



# Appetizer

Crab Cheese Wonton



Spicy Edamame



BBQ Short Ribs

## Edamame

Lightly salted steamed Japanese soybeans (with sea salt)  
7

## Spicy Edamame

Sauteed Japanese soybeans with garlic butter, soy sauce and chili powder  
9

## Gyoza (6 pcs)

Golden fried of Ground pork, chicken and vegetable wrapped in wonton skin  
10

## Egg Roll (4 pcs)

Golden fried Rolls stuffed with vegetable  
8

## Shrimp Tempura

Lightly battered deep fried 5 pieces of shrimp  
14

## Vegetable Tempura

A variety of vegetables lightly battered deep fried to golden brown  
10

## Crab Cheese Wonton

Cream cheese and mixed crab wrapped with wonton skin, deep fried to golden brown served with sweet and sour homemade sauce  
12

## Calamari Tempura

Deep fried calamari with sweet and sour homemade sauce  
13

## Mixed Tempura

Lightly battered deep fried shrimp (2pcs) and vegetables  
16

## Chicken Teriyaki

Grilled chicken with homemade teriyaki sauce  
12

## BBQ Short Ribs

Grilled sliced marinated short ribs  
17

## Agedashi Tofu

Delicately fried tofu topped with bonito flakes (dried fish flakes) and green onion served with tempura sauce  
9

## Soft Shell Crab

Fried soft shell crab served with ponzu sauce and sliced cucumber marinated with sweet vinegar  
13

## Baked Green Mussel

(4pcs) (15 mins)  
Green mussels baked in mayo sauce, masago (Smelt roe) and green onion served with eel sauce  
15

## Dynamite (20 mins)

Baked scallop with mushroom, topped with masago(Smelt roe), green onion and avocado served with eel sauce  
16

## Shishito (seasonal)

Salty Japanese peppers with bonito flakes (dried fish flakes)  
11



Agedashi Tofu



Tofu Salad



Spicy Tuna Salad

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Sashimi Salad

# Salad

## House Salad

Fresh mixed greens with homemade miso(fermented Japanese soybeans seasoning) sesame dressing  
8

## Seaweed Salad

Japanese-style Wakame seaweed salad over sliced cucumber marinated with sweet vinegar  
8

## Cucumber Salad (sunomono)

Sliced cucumber marinated with sweet vinegar  
7

## Tofu Salad

Cold tofu over green salad served with homemade miso (fermented Japanese soybeans seasoning) sesame dressing  
15

## Salmon Skin Salad

Baked salmon skin on top of spring mix with MAMA M Yuzu sashimi dressing  
18

## Sashimi Salad

Chunk of variety of fish over green salad with MAMA M Yuzu sashimi dressing  
26

## Spicy Tuna Salad

Sliced diced tuna over green salad, served with MAMA M Yuzu sashimi dressing  
21

## Octopus Salad (Ikasansai)

Marinated Octopus and bamboo shoots over sliced cucumber marinated with sweet vinegar  
10



Salmon Skin Salad



Beach's Nude



Ocean Wrap



Dress Me Up! Sushi



Salmon Carpaccio

# Special from Sushi Bar

## Dress Me Up! Sushi

Choice of Salmon or Tuna sushi topped with avocado, masago (Smelt roe) and green onion served with spicy karashi sauce

12

## Albacore's Shirtless

Seared Albacore with fried onion served with ponzu karashi sauce

24

## Beach's Nude

Sliced Albacore, jalapeno and red onion served with ponzu karashi sauce

23

## Octopus Carpaccio

Sliced Octopus, jalapeno, cilantro and fresh garlic served with salty yuzu sauce

23

## Hamachi Carpaccio

Sliced Yellowtail, jalapeno, cilantro and fresh garlic served with salty yuzu sauce

26

## Salmon Carpaccio

Sliced Bakka salmon over with red onion, black pepper and green onion served with ponzu sauce & grape seed oil

23

## Crispy Tuna

Spicy tuna and avocado over the deep fried sushi rice served with eel sauce and chili oil

9

## Tuna Nachos with Truffle Oil

Spicy tuna & Avocado over crispy tortilla chips, served with house poke sauce, spicy mayo & sprinkle of Truffle oil, topped with green onions, furikake (Japanese seasoning) & shredded nori

24

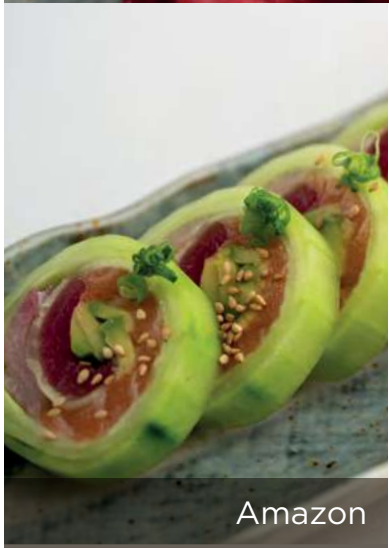
## Baked Crab Hand Roll (2 pcs)

Baked mixed blue crab with mayo, wrapped with soy paper served with green onion, spicy mayo and Sriracha hot sauce

19



Hamachi  
Carpaccio



Amazon



Rainbow Tempura

# Something Without Rice

## Ocean Wrap

Spicy tuna and cucumber wrapped with Albacore, masago (Smelt Roe) served with karashi sauce

25

## Tuna On Earth

Spicy tuna, avocado and green onion over tempura eggplant served with homemade eel sauce and chili oil

10

## Rainbow Tempura

Salmon, Albacore, Tuna, cream cheese, avocado and crab wrapped with seaweed then tempura served with homemade eel sauce and chili oil

20

## Amazon

Salmon, Tuna, Albacore and avocado wrapped with cucumber served with karashi sauce (Japanese mustard seasoning) and green onion

19

## Firework

Spicy tuna, crab salad, pickled radish and avocado wrapped with cucumber served with spicy karashi sauce (Japanese mustard seasoning & Chili oil) and green onion

18

## Crispy Jalapeno

Tempura fresh jalapeno stuffed with fresh water eel and cream cheese served with eel sauce and chili oil

13

## Shishito Lover (Seasonal)

Tempura Japanese pepper, masago (Smelt roe) and shrimp sushi served with eel sauce and spicy goma sauce

15

## Hot Night Roll

Crab salad, cream cheese, cooked shrimp and fresh jalapeno wrapped with seaweed then tempura served with house eel sauce

16

## Bang Bang

Stuffed jalapeno with spicy tuna and cream cheese topped with masago (Capelin fish roe) and green onion served with eel sauce and chili oil

12



Tuna  
On Earth

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OMAKASE  
Deluxe Sushi

OMAKASE Sushi A



OMAKASE Sushi B



# OMAKASE Sushi Set

Served with miso soup, small house salad and small edamame

**OMAKASE Sushi A**  
Chef's choice 8 pieces of sushi  
35

**OMAKASE Sushi B**  
Chef's choice 6 pieces of sushi  
with California or Spicy tuna  
cut roll  
37

**OMAKASE Deluxe Sushi**  
Chef's choice 12 pieces of  
Premium sushi  
74

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Rice

Premium Chirashi

Bowl

DONBURI

Served with miso soup, small house salad and small edamame



Tekka Don



Salmon Donburi



Uni Hotate Ikura Don



Unaju

#### Unaju

Baked fresh water eel over the bowl of sushi rice served with eel sauce  
27

#### Chirashi

Assorted sashimi over the bowl of sushi rice served with ponzu sauce  
39

#### Premium Chirashi

Assorted Premium sashimi included Toro, Uni, Ikura (Salmon Roe) etc. over the bowl of sushi rice served with ponzu sauce  
85

#### Salmon Donburi

Fresh Bakka Salmon over the bowl of sushi rice topped with Ikura (Salmon roe)  
26

#### Spicy Tuna Bowl

Spicy tuna over the bowl of sushi rice  
21

#### Tekka Don (Seasonal)

Fresh Bluefin Tuna over the bowl of sushi rice  
33

#### Uni.Hotate.Ikura Don (U.H.I. Don) (Seasonal)

Sea Urchin, Jumbo Scallop and Salmon Roe over the bowl of sushi rice served with ponzu sauce  
65

#### Mama M Poke

Chunks of Tuna & Salmon, Spicy Tuna, seaweed salad, Masago (Smelt Roe) and fried onion over sushi rice, served with Mama Poke sauce  
29

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# SPECIAL ROLL

"M" in Holly St.



Albacore Blossom



B.A.D. Angel

## "M" in Holly St.

Bakka Salmon, Hamachi (Yellowtail) and cucumber topped with Toro & Uni served with truffle ponzu sauce  
69

## 911

Spicy tuna and cucumber inside topped with avocado and green onion served with eel sauce and chili oil  
18

## Albacore Blossom

Shrimp tempura, jalapeno and pickled cucumber topped with Albacore served with sweet ponzu sauce (eel & ponzu sauce), chili oil, fried onion and green onion  
21

## Albacore Fever

Shrimp tempura and crab salad inside wrapped with soy paper topped with Albacore, masago (Smelt Roe), green onion and avocado served with karashi sauce (Japanese mustard seasoning)  
20

## Albacore Lover

Spicy tuna and cucumber inside, topped with Albacore served with spicy karashi sauce (Japanese mustard seasoning & Chili oil), green onion and fried garlic  
19

## B.A.D. Angel

Salmon, Tuna, Yellowtail and avocado over California roll (Crab salad, cucumber & avocado inside) served with bad angle sauce (eel sauce, spicy mayo, Sriracha & chili oil) and green onion  
21

## B.A.D. Salmon

Crab salad and avocado inside, topped with Salmon, masago (Smelt Roe) and green onion, baked and served with karashi sauce (Japanese mustard seasoning)  
19

## Big Pack

Shrimp tempura and spicy tuna inside, topped with fresh water eel and avocado served eel sauce  
20

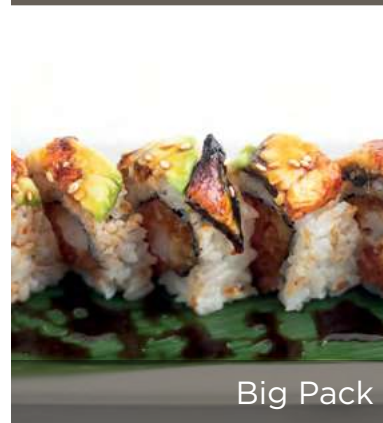
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Eel Garlic



Fire Snow



Big Pack



Cute Devil

## Bloody Friend

Shrimp tempura and avocado inside, topped with tuna, masago (Smelt Roe) and green onion, served with eel sauce and chili oil  
20

## BSCR

Baked scallop with mayo over California roll (Crab salad, cucumber & avocado inside) served with eel sauce topped with green onion  
20

## C&C (Crunchy and Creamy)

Shrimp tempura, cream cheese, crab salad and avocado wrapped with soy paper, topped with tempura flakes, served with eel sauce  
18

## Chicago

Shrimp tempura and cucumber, topped with Albacore, avocado, served with butter karashi sauce (Japanese mustard seasoning & garlic butter)  
20

## Crazy Albacore

Shrimp tempura and spicy tuna inside, topped with Albacore, masago (Smelt Roe), green onion and avocado served with angle sauce  
22

## Crying Tuna

Shrimp tempura and cucumber, topped with spicy tuna and green onion, served with fire sauce  
18

## Cute Devil

Shrimp tempura and spicy crab salad wrapped with soy paper, topped with Salmon, Tuna, avocado, green onion and spicy crab salad, served with eel sauce and chili oil  
24

## Dragon

California roll (Crab salad, cucumber & avocado inside) topped with baked eel and avocado served with eel sauce  
20

## Eel Garlic Roll

Eel and shrimp tempura inside, topped with avocado, served with garlic butter ponzu sauce topped green onion  
20

## Fire snow

Shrimp tempura and spicy crab salad, topped with seared Albacore, jalapeno and cilantro served with fire sauce  
22

## Hamachi Uramaki

Shishito pepper and cucumber topped with fresh Yellowtail served with salty yuzu sauce and green onion  
22

Hamachi Uramaki



# Special Roll

## Krispy Cream

Shrimp tempura, avocado and cream cheese wrapped with soy paper topped with tempura flakes served with spicy mayo and eel sauce  
18

## Love At First Bite

Shrimp tempura and crab salad inside, topped with avocado, served with eel sauce, spicy and sweet mayo  
18

## Naughty Girls

Spicy crab salad shrimp sushi and avocado, topped with tuna, masago, and green onion served with eel sauce, chili oil and goma sauce  
20

## New York New York

Shrimp tempura and crab salad inside, topped with seared tuna, green onion and fried onion, served with spicy karashi sauce (Japanese mustard seasoning & Chili oil)  
20

## Playboy

Salmon, tuna, albacore and avocado wrapped with soy paper, topped with sliced lemon and jalapeno served with fire sauce  
22

## Rock Over

Baked langostino with spicy mayo over with California roll, served with eel sauce, topped with masago, green onion  
22

## Salmon Attack

Shrimp tempura and crab salad inside, topped with salmon, green onion and fried garlic  
19

## Salmon Lover

Spicy tuna and cucumber, topped with sliced lemon, green onion and seared salmon, served with spicy mayo and eel sauce  
20

## Say Fish

Spicy tuna and cucumber inside, topped with choice of Salmon, Tuna, Albacore and avocado (Yellowtail Added \$1)  
20

## SCS (Spicy Crunchy Shrimp)

Shrimp tempura, cucumber and avocado, topped with spicy crab salad and tempura flakes served with eel sauce and chili oil  
18

## Shrimp Village

Shrimp tempura and crab salad topped with seared butterfly shrimp served with spicy mayo and eel sauce, topped with masago and green onion  
20

## Spicy Tuna Crunch

Spicy tuna and cucumber inside, topped with tempura flakes, served with eel sauce  
18

## Tiger

Crab salad, eel and avocado, topped with butterfly shrimp served with eel sauce  
20

## Tropicana

Spicy tuna and cucumber inside, topped with salmon, green onion, served with spicy sesame dressing  
20

## White Fish Warrior

Baked white fish with spicy mayo, crunch, pickle radish, topped with avocado, masago, green onion, served with eel and spicy ponzu sauce  
19

## White Tiger

Freshwater eel, crab salad and avocado, topped with seared albacore, tempura flakes, masago, green onion, served with spicy mayo & eel sauce  
22

White Tiger



Salmon Teriyaki Bowl

# Entree's

Served with miso soup and rice



Gyo Don (Beef Bowl) with Poached Egg



Salmon Kama (Sake Collar) Set

## Shrimp Tempura Udon

Japanese noodle soup topped with sliced fish ball, mushroom, green onion, Nori (seaweed paper) and side of shrimp tempura  
19

## Kake Udon with Kamaboko

Japanese noodle soup topped with sliced fish ball, mushroom, green onion and Nori (seaweed paper)  
15

## Chicken Teriyaki Bowl

Grilled chicken with homemade teriyaki sauce  
16

## Salmon Teriyaki Bowl

Grilled salmon with homemade teriyaki sauce  
19

## Gyu Don (Beef Bowl) with Poached Egg

Stewed sliced beef & brown onions with homemade teriyaki Sauce over white rice served with steamed vegetables and Poached Egg  
19

## B.B.Q. Short Ribs Bowl

Grilled sliced marinated short ribs over white rice  
25

## Hamachi Kama (Yellowtail Collar) Set (15 mins)

Baked yellowtail collar, come with salad, served with ponzu sauce  
22

## Salmon Kama (Sake Collar) Set (15 mins)

2 pcs of Baked salmon collar, come with salad, served ponzu sauce  
22



Shrimp Tempura Udon

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White Fish Warrior



Playboy



Rock Over

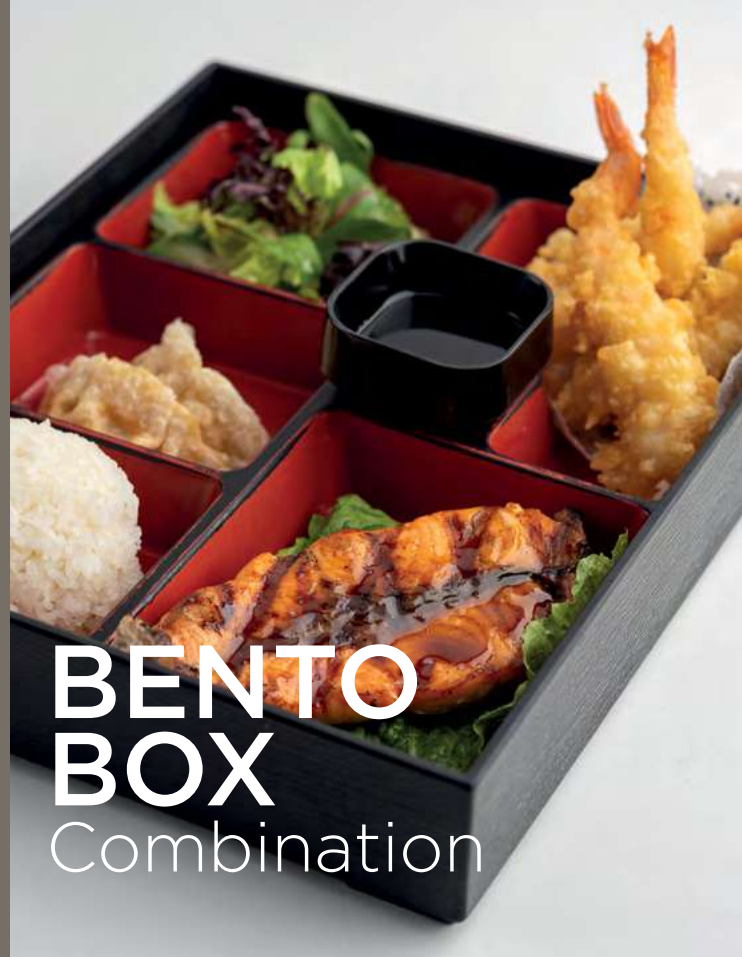
Dine-In Only

**Lunch (Open - 3.00 pm)**  
19

**Dinner (3.00 pm - Closed)**  
27

*Choice of 2 below, served with  
steamed rice, miso, and salad)  
(2 pcs Gyoza for Dinner)*

1. Chicken Teriyaki
2. B.B.Q. Short Rib
3. Shrimp Tempura
4. Vegetable Tempura
5. Cucumber & Avocado Roll
6. California Roll
7. Salmon Roll
8. Spicy Tuna Roll
9. Salmon Teriyaki
10. Gyoza
11. Egg Roll



## BENTO BOX Combination



Baby Back Ribs  
(Tonkotsu) Ramen

## The M Signature Ramen

### Baby Back Ribs Tonkotsu Ramen

4 hours Stewed Baby back ribs, Roasted pork belly, Bamboo shoots, Sweet corn, Flavored egg, Green onion and Nori with umami black garlic Tonkotsu (pork bones) broth and Ramen noodle  
28

### Black Garlic Tonkotsu Ramen with Chashu & Flavored Egg

*(Choice with grilled Chicken)*

Roasted pork belly or Grilled chicken, Bamboo shoots, Sweet corn, Flavored egg, Green onion and Nori with umami black garlic Tonkotsu (pork bones) broth and Ramen noodle  
18

### Gyu (Beef) Black Garlic Shoyu Ramen

*(Choice with grilled Chicken)*

Sukiyaki Beef with brown onion, Bamboo shoots, Sweet corn, Green onion and Nori with Shoyu (soy sauce) umami black garlic clear broth and Ramen noodle  
19

### Umami Yuzu Ramen with Chachu & Flavored Egg

*(Choice with grilled Chicken)*

Roasted pork belly or Grilled chicken, Bamboo shoots, Sweet corn, Green onion and Nori with clear umami Yuzu (Japanese citrus fruit) broth and Ramen noodle  
19

## Side Orders

Miso Soup  
2

Sushi Rice  
4

Pickled Wasabi  
3

Pickled Radish  
3

Flavored Egg  
4

Chashu (Pork Belly)  
4

Steamed Rice  
2

Steamed Broccoli  
6

Udon Noodle  
5

Corn  
2

Bamboo Shoot  
4

Soft Tofu  
2

Extra Sauce  
1

Ramen Noodle  
5

Green Onion  
2

Seaweed Paper (Nori)  
1

Lemon  
1

Crispy Rice (only)  
5

Nori  
1

## Dessert

### Ice Cream

Vanilla, Green Tea  
5

### Tempura Ice Cream

Vanilla, Green Tea  
8

### Mochi Ice Cream (2 pcs)

Green Tea, Mango,  
Strawberry, Chocolate  
(Choose 1 or 2 flavors)  
5

## Beverages

Thai Iced Tea  
6

Tropical Iced Tea  
(free refill)  
3

Iced Green Tea  
(free refill)  
3

Hot Green Tea  
(free refill)  
3

Soda  
Coke, Diet Coke, 7 Up  
2

Shirley Temple  
or Cherry Coke  
3

Lemonade  
3

Arnold Palmer Tea  
4

Apple juice  
3

S. Pellegrino  
Sparkling Water  
750 ml  
6



## Beer

Sapporo  
Small / 7  
Large / 10

Sapporo Draft  
Pitcher / 25  
Jumbo Mug / 18  
Mug / 7

Kirin Light  
Small / 7  
Large / 10

Asahi  
Large / 10

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*\*\*Refill for Dine-In Only\*\**

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# Sake

## House Hot Sake

Small / 8  
Large / 12

## Plum Sake

Small / 9  
Large / 13

## Plum Wine

Glass / 9

## Cold Sake

### JUNMAI DAIGINJO

*Super Premium Sake*

#### Born Tokusen Junmai Daiginjo

ABV 16%, Semi-Dry, Fruity/Grapefruit  
Pairing - Delicate Japanese Dishes, Cheese  
300 ml (Bottle) / 50

#### Yumetsukiyo “Dreamy Moon”

ABV 16%, Semi-Sweet, Aroma, Refreshing  
Pairing - White Fish, Sashimi Salad  
300 ml (Bottle) / 35

#### Kikusui Junmai Daiginjo

ABV 15%, Smooth, Dry, Elegant Aroma  
& Rich Flavor  
Pairing - Mixed Sashimi Dishes  
720 ml (Bottle) / 95

#### Kubota “Manjyu”

ABV 15%, Floral, Aroma, Clean, Silky & Smooth  
Pairing - Mixed Sashimi, Shrimp Tempura, Sushi  
720 ml (Bottle) / 149

#### Dassai 45

ABV 16%, Smooth, Semi-Dry & Sweet Aroma  
Pairing - Sushi, Sashimi, Meat  
300 ml (Bottle) / 27  
720 ml (Bottle) / 65

### JUNMAI

*Special Sake*

#### Tanrei Junmai

ABV 13.5%, Semi-Dry & Smooth  
Pairing - Tonkutsu Ramen, Gyoza  
180 ml (Bottle) / 10

### GINJO

*Premium Sake*

#### Sho Chiku Bai

ABV 15%, Dry & Silky Smooth, Fruity/Apple, Floral,  
Anise, Melon-Honeydew  
Pairing - Sushi, White Fish, Shellfish  
300 ml (Bottle) / 20

### NAMACHOZO

*Draft Sake/Unpasteurized*

#### Hakutsuru Draft

ABV 14%, Light & Smooth, Rich & Dry, Fruity/  
Melon, Coconut  
Pairing - Seafood, Meat  
180 ml (Bottle) / 10

#### Funguchi Gold

ABV 19%, Unpasteurized, Fruity, Aromatic  
Pairing - Tempura Dishes, Ramen, Short Ribs  
200 ml (Bottle) / 12

### JUNMAI GINJO

*Premium Sake*

#### Hakutsuru Junmai Ginjo

ABV 14.5%, Dry, Light, Fruity/Melon, Floral & Clean  
Pairing - Seafood, Meat  
300 ml (Bottle) / 19

#### Hakurosuishu Fairy 55 Genshu

ABV 17%, Fruity/Orange, Neroli & Asian Pear,  
Refreshing, Clear Finish  
Pairing - Tonkutsu Ramen, Scallop, Buttery/Rich  
300 ml (Bottle) / 30

#### Kikusui Junmai Ginjo

ABV 15%, Sweet Aroma Of Cantaloupe and  
Banana, Mild With Mandarin Orange Note  
Pairing - White Fish, Vegetable  
300 ml (Bottle) / 25  
720 ml (Bottle) / 59

#### Senjyu Junmai Ginjo

ABV 15%, Refreshing & Gentle Aroma,  
Smooth, Dry  
Pairing - Tempura Dishes, Ramen, Sashimi  
720 ml (Bottle) / 70

### OTHERS

*Special Sake*

#### Nigori

ABV 15%, Non-Filtered, Silky Mild, Sweet, Very Dry,  
Fruity/Coconut  
Pairing - Spicy & Flavorful Dishes, Teriyaki  
375 ml (Bottle) / 19  
750 ml (Bottle) / 34

#### Percect Snow Nigori

ABV 21%, Non-Filtered, Bold & Robust,  
Dynamic Flavor  
Pairing - Spicy & Flavorful Dishes  
300 ml (Bottle) / 20

*Sparkling*

#### Mio

ABV 5%, Refreshing, Fruity & Unique Rice  
Sweet Aroma  
Pairing - Tonkotsu Ramen, Baked/Rich Dishes  
300 ml (Bottle) / 22

#### Choya Umeshu

ABV 15%, Plum Wine, Aromatic With Plum Fruit  
Pairing - Any Teriyaki Dishes, BBQ  
750 ml (Bottle) / 36

#### Shimeharotsura Umeshu

ABV 12%, Plum Wine. Natural Aroma, Sour Plum  
Flavor  
Pairing - Any Teriyaki Dishes, BBQ  
500 ml (Bottle) / 59

#### Kunizakari Wa No Kokoro Yuzu Sake

ABV 7%, Refreshing Yuzu Flavor, Rich,  
Clean Your Palate  
Pairing - Tempura, Sashimi, Sushi  
500 ml (Bottle) / 45

# Wine

\* Corkage fee \$20

### ROSÉ & RIESLING

#### Château de Miraval Rosé, Côtes de Provence

Fresh fruit, currants and floral notes with a zest of lemon,  
minerality and a touch of salt  
Pairing - Any dishes (greens to grilled Teriyaki)  
750 ml (Bottle) / 65 (Glass) / 18

#### August Kessler “R” Kabinett Riesling, Rheingau

Ripe fruits, aromatic apples and peaches with minerality  
Pairing - Any grilled Teriyaki, sashimi, sushi (especially eel)  
and sweet/spicy flavored dishes  
750 ml (Bottle) / 55 (Glass) / 15

### RED

#### Patient Cottat Pinot Noir, Loire Valley

Cranberry and red currant flavors with hints of pepper  
Pairing - Any grilled Teriyaki, fuller flavored sushi (especially salmon)  
and sweet/salty dishes  
750 ml (Bottle) / 45 (Glass) / 12

#### Collier Creek Cabernet Sauvignon, Lodi

Gapey, blackberry flavors with mouth-filling tannins  
Pairing - Any grilled Teriyaki dishes  
750 ml (Bottle) / 30 (Glass) / 8



### WHITE

#### Collier Creek Pinot Grigio, Lodi

Refreshing tropical fruit and crisp apple with a mineral finish  
Pairing - Any sushi (especially salmon), sashimi & other raw fish dishes  
750 ml (Bottle) / 30 (Glass) / 8

#### Domaine de Bernier Sauvignon Blanc, Loire Valley

Crisp, with some herbaceousness over grapefruit flavors  
Pairing - Any sushi (especially mackerel), rich/fried (tempura) or grilled dishes  
750 ml (Bottle) / 45 (Glass) / 12

#### Château de la Ragotière Muscadet, Loire Valley

Lemon, green apples, kumquat, and honeydew melon flavors  
Pairing - Any sashimi, sushi (especially squid), other raw fish dishes,  
seafood & veggie tempura  
750 ml (Bottle) / 49 (Glass) / 14

#### Collier Creek Chardonnay, Lodi

Bright, with papaya, guava and fresh lime  
Pairing - Sashimi, raw white fish & ponzu sauce  
750 ml (Bottle) / 30 (Glass) / 8

### SPARKLING

#### Grandial Blanc de Blancs Sparkling Brut, France

Fruity and dry with fine bubbles and a crisp finish  
Pairing - Any sushi (especially sweet shrimp, yellowtail & tuna), sashimi,  
other raw fish dishes, gyoza & tempura  
750 ml (Bottle) / 35



Born Tokusen Junmai  
Daiginjo



Kubota “Manjyu”

\* Warning: Drinking distilled spirits, beer, coolers, wine  
and other alcohol beverages may increase cancer risk, and  
during pregnancy, can cause birth defects.

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# LUNCH SPECIAL



Served with Miso Soup, Salad

## Chicken Teriyaki Bowl \$14

Perfectly grilled chicken with teriyaki sauce over white rice

## Salmon Teriyaki Bowl \$17

Perfectly grilled salmon with teriyaki sauce over white rice

## Sashimi Lunch \$27

5 varieties of fish and 9 pcs sashimi, served with side of sushi rice

## Chicken Teriyaki + Sashimi \$25

Chicken teriyaki rice bowl and 6 pcs of mixed fresh sashimi

## Salmon Teriyaki + Sashimi \$27

Salmon teriyaki rice bowl and 6 pcs of mixed fresh sashimi

## Unaju + Sashimi \$35

Unagi (eel) bowl and 6 pcs of mixed fresh sashimi

## Tempura + Sashimi \$26

Mixed tempura, served with tempura sauce, side of white rice and 6 pcs of mixed fresh sashimi

## Hamachi Kama + Sashimi (20 Mins) \$32

Baked yellowtail collar, side of white rice and 6 pcs of mixed fresh sashimi

## Salmon Kama + Sashimi (20 Mins) \$22

Baked salmon collar, side of white rice and 6 pcs of mixed fresh sashimi

Note: No substitution, Chef's Choice, Dine-in Only. Seafood may contain scales, shells or bones.





# LUNCH SPECIAL



Served with Miso Soup, Salad

## Omakase nigiri Lunch

Chef's choice of 8 pcs sushi

\$25

## Unaju (Eel)

Baked freshwater eel over sushi rice, served with eel sauce

\$25

## Chirashi

Varieties of sashimi over sushi rice

\$34

## Tekka Don

Fresh blue fin tuna sashimi over sushi rice

\$29

## Salmon Donburi

Fresh salmon sashimi & ikura over sushi rice

\$24

## Spicy Tuna Donburi

Spicy tuna over sushi rice

\$19

## OTHERS LUNCH MENU

### Sashimi Plus+

5 varieties of fish and 9 pcs premium sashimi

\$35

### Sashimi Salad

Varieties of fresh fish over green salad served with yuzu sashimi dressing

\$23

### House Salad

Fresh mixed green salad served with homemade miso sesame dressing

\$6

### White Fish Crudo

White fish served with ponzu sauce, momejioroshi and negi

\$20

Note: No substitution, Chef's Choice, Dine-in Only. Seafood may contain scales, shells or bones.





Premium sushi	Price
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Amber Jack sushi	(kanpachi)	10
Baby yellowtail sushi		12
Blue Fin Tuna sushi	(akami)	13
Engawa sushi	(halibut fin)	13
Halibut sushi	(hirame)	10
Jumbo scallop sushi	(hotate)	12
Black snapper sushi	(kurodai)	10
Red Snapper sushi	(tai)	10
Salmon belly sushi	(sake toro)	10
Sweet shrimp sushi	(amaebi)	12
Toro sushi	(fatty tuna)	18
Toro + Uni sushi		28
Japanese Uni sushi	(sea urchin)	22
A5 Wagyu Beef sushi		25

Sashimi	Price
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Premium 18 mixed sashimi	99
15 mixed sashimi	59
Albacore sashimi	20
Blue Fin Tuna sashimi	29
Eel sashimi	24
Halibut Sashimi	25
Kanpachi Sashimi	25
Saba sashimi	20
Octopus sashimi	20
Red Snapper sashimi	25
Salmon sashimi	20
Seared tuna sashimi	24
Toro Sashimi	38
Tuna sashimi	23
Yellowtail sashimi	23



Sushi (nigiri)		Price		
Albacore sushi	(shiro maguro)	8		
Bean curd sushi	(inari)	6		
Eel sushi	(unagi)	10		
Egg sushi	(tamago)	6		
Mackerel sushi	(saba)	8		
Octopus sushi	(tako)	9		
Salmon roe sushi	(ikura)	12		
Salmon sushi	(sake)	8		
Scallop sushi	(kobashira)	9		
Shrimp sushi	(ebi)	7		
Smelt egg sushi	(masago)	8		
Squid sushi	(ika)	8		
Tuna sushi	(maguro)	9		
Yellowtail sushi	(hamachi)	9		
Regular Roll (maki/temaki)		Cut roll / Hand roll Price		
Caterpillar roll		17		
Crunch roll		17		
Rainbow roll		20		
Shrimp tempura roll		16		
Soft shell crab roll	(Spider roll)	19		
Vegetable tempura roll		16		
Albacore roll		12	/	11
Avocado roll		9	/	8
California roll		10	/	9
Cucumber & avocado roll		9	/	8
Cucumber roll	(kappa)	7	/	6
Eel avocado roll		12	/	11
Philadelphia roll		12	/	11
Salmon roll		12	/	11
Salmon skin roll		11	/	10
Scallop roll		12	/	11
Spicy tuna roll		11	/	10
Tuna roll	(tekka)	12	/	11
Vegetable roll		10	/	9
Yellowtail roll		12	/	11
Toro roll	(negitoro)	19	/	18