

DINNER



COLD APPETIZER

- Sesame Spinach** - boiled spinach in black sesame paste
- Hijiki** - simmered hijiki seaweed with carrot and bean curd
- Sesame Chicken** - shredded steamed chicken breast and sliced cucumbers in sesame vinaigrette
- Spicy Kani Salad** - kanikama, cucumber, tempura crunch with spicy mayo
- Tuna & Shrimp Avocado Boat** - chopped tuna and shrimp in avocado salad
- Tuna or Salmon Tartar** - chopped salmon or tuna in original spicy sauce with avocado and tempura crunch
- Peppered Tuna Tataki** - grilled peppered thin slice tuna with Ponzu sauce
- Rainbow Cucumber Wrap** - variety of sashimi wrapped in thin sliced cucumber
- Carpaccio Tuna or Salmon** - thin sliced sashimi in citrus Ponzu wasabi sauce
- T.Y.S. Sashimi** - tuna, yellowtail, and salmon sashimi 16
- Usuzukuri** - finely sliced fluke in citrus ponzu sauce 16

HOT APPETIZER

- Edamame** - lightly salted steamed baby soybean
- Shumai** - steamed shrimp dumpling
- Eggplant with Yuzu Miso** - grilled eggplant and citrus yuzu miso sauce
- Gyoza** - pan fried pork and vegetable dumpling
- Crispy Spring Roll** - deep fried vegetable spring roll
- Tatsuta Age** - fried chicken thigh with citrus dipping sauce
- Shrimp Agedashi Tofu** - fried tofu in broth with shrimp and scallions
- Grilled Whole Squid** - Japanese surume ika with ginger sauce 14
- Wasabi Shumai** - strong wasabi flavor pork dumpling
- Spicy Chicken Tempura** - chicken breast tempura with garlic spicy sauce 12
- Shrimp and Vegetable Tempura** // **Shrimp Tempura** - 3 piece shrimp tempura 12
- Popcorn Shrimp** - bite-sized breaded shrimp with spicy sauce 14
- Grilled Duck** - grilled duck with fresh wasabi
- Negimaki** - scallions rolled with thin sliced beef grilled with teriyaki sauce
- Tontoro** - grilled berkshire pork cheek

SOUP

- Miso Soup** 3
- Red Miso Soup with Top Neck Clam** 5 // **Clear Soup with Clam** 5
- Spicy Seafood Broth in Pot (for 2)**
- Nabeyaki Udon** - noodle in pot with shrimp tempura, chicken, vegetables, top neck clam, and egg
- White Rice** // **Brown Rice or Sushi Rice**

SALAD

- Field Greens** - field greens salad with ginger dressing 6
- Seaweed Salad** - marinated various seaweeds
- Avocado Salad** - slice avocado in field green salad with ginger dressing
- Asian Grilled Chicken Salad** - marinated spicy Asian style chicken breast over house greens
- Calamari Salad** - seasoned fried calamari with field greens in house dressing
- Grilled Peppered Tuna Salad** - grilled tuna and in-house greens with Ponzu dressing

ENTREES

- *served with rice and choice of miso soup or salad
- Vegetable Tempura** - assorted vegetable tempura
- Mixed Tempura** - 4 black tiger shrimp and vegetable tempura
- Shrimp Tempura** - 7 black tiger shrimp tempura
- Negimaki** - scallion rolled with thin sliced beef with teriyaki sauce
- Tonkatsu** - pork or chicken cutlet served with fine sliced Japanese cabbage
- Una Don** - grilled eel over rice 26
- Chicken Teriyaki** - grilled chicken house blended teriyaki with vegetables
- Grilled Lamb Chop** - marinated New Zealand lamb chop with ginger sauce 3
- Salmon Teriyaki** - grilled Atlantic salmon in house blended teriyaki sauce
- Beef Teriyaki** - grilled rib eye steak teriyaki with vegetables 32
- Black Cod Misozuke** - marinated black cod in miso 32

SUSHI



SUSHI AND SASHIMI

*served with rice for sashimi, and choice of miso soup or salad

- Sushi Regular** - 8 pc sushi and tuna or california roll 26
- Sushi Deluxe** - 10 pc sushi and tuna or california roll 30
- Sushi For Two** - 20 pc sushi and spicy tuna and california roll 56
- Sushi and Sashimi Combo** - assorted sashimi and 5 pc sushi and tuna roll 32
- Sashimi Regular** - assorted sashimi 30
- TYS Sashimi or Sushi** - tuna, yellowtail, salmon sashimi or sushi 30
- Roll Combo** - california, spicy tuna, and rainbow 26
- Bara Chirashi** - assorted diced sashimi over sushi rice 26
- Chirashi** - variety sashimi over sushi rice 30
- Tuna or Salmon Donburi** - fresh tuna or salmon sashimi over sushi rice bowl 30

Omakase - leave it to the chef // **sushi** 60 and up // **sashimi** 70 and up // **both sushi and sashimi** 80 and up
Omakase Course - soup, salad, appetizer, sashimi & sushi, and dessert (2 days advance notice needed) 100 and up

FAVORITE ROLLS

- Oshinko** - pickled radish 6
- Umeshiso** - mint leaves with plum paste 6
- Kappa Maki** - cucumber 6
- California Roll** - crab stick, avocado, cucumbers 7
- Tekka Maki** - tuna 8
- Philadelphia** - cream cheese, smoked salmon, avocado 9
- Spicy Tuna Roll** - tuna, scallions, original spicy sauce 9
- Spicy Salmon Roll** - salmon, scallions, original spicy sauce 9
- Boston** - shrimp, cucumber, lettuce with mayo 9
- Alaskan Roll** - salmon, avocado, cucumber 9
- Salmon Skin** - salmon skin, cucumber, scallions 9
- Mexican Roll** - tuna, avocado, tempura crunch, and Japanese spice 9
- Negihama** - yellowtail with scallion 9
- Eel Avocado or Eel Cucumber** - grilled eel with sweet eel sauce 10
- Futomaki** - big roll with egg, crab fish cake, and vegetables 12
- Shrimp Tempura** - shrimp tempura, avocado, cucumber, tobiko 14
- Spider Roll** - softshell crab, avocado, cucumber, tobiko 15
- Dragon Roll** - eel and cucumber, wrapped in avocado 15
- Rainbow Roll** - california roll wrapped with a variety of fish 15
- Negitoro** - fatty tuna with scallion m/p

ORIGINAL ROLLS

- 81 Allendale** - salmon, crab, avocado, cream cheese, asparagus, and katsu crunch 16
- Cajun** - spicy tuna, yellowtail, tobiko, and scallion topped with cajun shrimp 18
- Ocean Eleven** - shrimp tempura, avocado, tuna and tobiko roll wrapped with soy paper 18
- Lucky Strike** - spicy tuna, tempura crunch, and avocado topped with eel and salmon 18
- Crazy** - tuna, yellowtail, tempura crunch, top chopped tuna, scallion, spicy sauce, and tobiko 20
- Masa Rainbow** - tuna, salmon, shrimp, yellowtail, eel, crab, avocado, tobiko, egg custard, and cucumber 20

SUSHI-SASHIMI A LA CARTE

- Tuna** - Maguro 4
- Salmon** - Sake 4
- Fluke** - Hirame 4
- Shrimp** - Ebi 4
- Eel** - Unagi 5
- Squid** - Ika 3.5
- Scallop** - Hotate 5
- Sea Urchin** - Uni m/p
- Salmon Roe** - Ikura 8
- Smelt Roe** - Tobiko 3.5
- Octopus** - Tako 4
- Crab Fish Cake** - Kanikama 3
- Fatty Tuna** - Toro m/p
- Albacore Tuna** - Binchomaguro 3.5
- Egg** - Tamago 3.5
- Spanish Mackerel** - Sawara 3.5
- Sweet Shrimp** - Botan Ebi 8
- Live Scallop / Live Abalone / Live Orange Clam** m/p

FRESHLY IMPORTED FROM JAPAN

- Horse Mackerel** - Aji 5
- Yellowtail** - Hamachi 4
- Japanese Herring** - Kohada 4
- Japanese Mackerel** - Masaba 5
- Sea Eel** - Anago 5
- Sardine** - Iwashi 5
- Red Snapper** - Madai 5
- Amber Jack** - Kanpachi 5
- Flying Fish** - Tobiuo 5