



Nigiri Sushi

2 pieces per order

Maguro \$11
Red Tuna

Bincho Maguro \$9
Albacore Tuna

Hamachi \$11
Yellowtail Amberjack

Sake \$8
Salmon

Ikura \$12
Salmon Caviar

Saba \$7
Mackerel

Suzuki \$8
Sea Bass

Tobiko \$9
Flying Fish Caviar

Masago \$6
Capelin Caviar

Hotate \$12
Japanese Sea Scallop

Ika \$7
Cuttlefish/Squid

Tako \$9
Poached Octopus

Ebi \$6
Poached Shrimp

Botan Ebi \$14
Whole Sweet Shrimp

Unagi \$9
Grilled Fresh Water Eel

Hokkigai \$8
Arctic Surf Clam

Spicy Scallop \$12
Chopped Sea Scallops with Flying Fish
Caviar & Spicy Mayo

Kanikama \$5
Imitation Crab

Tamago \$5
Japanese Style Sweet Omelette

Inari \$4
Fried and Seasoned Bean Curd Pocket

Tai
Wild Sea Bream
Seasonal, please ask your server for availability

Uni
Sea Urchin
Seasonal, please ask your server for availability

*Please notify your server if you have any allergies or dietary restrictions.
Additional charges may apply to substitutions.*



Maki - Rolls

Kappa Maki (6) \$3

Cucumber | Sesame Seeds

Shibazuke Maki (6) \$4

Red Pickled Cucumber

Takuwan Maki (6) \$4

Yellow Pickled Radish

Kanpyo Maki (6) \$4

Pickled Gourd Shavings

Ume Q Roll (6) \$4

Cucumber | Pickled Plum

Avocado Roll (8) \$7

Avocado

Salmon Roll (6) \$7

Salmon

Smoked Salmon Roll (8) \$8

Smoked Salmon | Cucumber

Spicy Salmon Roll (8) \$9

Salmon | Cucumber | Spicy Mayo

Salmon Avocado Roll (8) \$10

Salmon | Avocado

Hamachi Maki (6) \$9

Yellowtail Amberjack | Green Onion

Suisha Roll (4) \$10

Salmon | Avocado | Imitation Crab | Cucumber

Philadelphia Roll (8) \$9

Smoked Salmon | Cucumber | Cream Cheese

Bincho Kamikaze Roll (8) \$12

Albacore Tuna | Avocado | Spicy Mayo |

Rolled in Tempura Bits

Kamikaze Roll (8) \$14

Red Tuna | Avocado | Spicy Mayo |

Rolled in Tempura Bits

Ebiten Roll (8) \$10

Shrimp Tempura | Avocado | Capelin Caviar

Spider Roll (8) \$18

Deep Fried Whole Soft Shell Crab |

Avocado | Capelin Caviar

Futo Maki (4) \$7

Japanese Style Omelette | Shibazuke Pickle |

Pickled Gourd Shavings | Cucumber

California Roll (8) \$8

Avocado | Capelin Caviar | Imitation Crab

Yam-Ten Roll (8) \$9

Crispy Yam Tempura

Tekka Maki (6) \$10

Red Tuna

Spicy Tuna Roll (8) \$12

Red Tuna | Green Onion | Spicy Mayo

Spicy Bincho Roll (8) \$10

Albacore Tuna | Green Onion | Spicy Mayo

Eel Roll (8) \$12

Grilled Fresh Water Eel | Cucumber

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Sushi Entrées

includes Miso Soup

Kiku \$45

Chef's choice of 8 nigiri and 10 pieces of roll

Fuji \$38

Chef's choice of 8 nigiri and 8 pieces of roll

Ume \$30

Chef's choice of 5 nigiri and 8 pieces of roll

Vegetarian Sushi \$18

Chef's choice of Vegetarian Sushi

Sashimi Combination \$50

Assorted seafood served raw with a bowl of rice
(Chef's choice approx. 18 pieces)

Kaisen Chirashi \$30

Assorted sashimi on a bed of sushi rice
(Add Botan Ebi for \$5)

Tekka Don \$28

Freshly sliced red tuna served raw on a bed of sushi rice

Sake Don \$25

Freshly sliced salmon served raw on a bed of sushi rice



Donburi Mono

includes Miso Soup

Una Don \$30

Broiled fresh water eel on a bed of rice

Ten don \$16

Shrimp and vegetable tempura on a bed of rice

Gyu Don \$18

Thinly sliced sukiyaki beef on a bed of rice garnished with green onion and pickled ginger

Katsu Don \$18

Panko breaded pork tenderloin cooked in egg and onions on a bed of rice garnished with green onions and pickled ginger

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Appetizers

Miso soup \$3

Soy bean paste whisked in a bonito broth

Pork Gyoza (pan fried or deep fried) \$6

Japanese pork and vegetable dumplings

Veggie Gyoza (pan fried or deep fried) \$6

Japanese Vegetable dumplings

Shrimp & Vegetable Tempura \$10

Crispy Shrimp & Vegetable Tempura served with dipping sauce

Vegetable Tempura \$8

Crispy Vegetable Tempura served with dipping sauce

Agedashi Tofu \$6

Deep fried silken tofu in sauce topped with bonito flakes, grated ginger, and green onion

Chicken Kara-age \$8

Seasoned chicken deep fried until crispy

Yakitori \$8

Tender pieces of chicken skewered and grilled in teriyaki sauce

Hotategai \$12

Sushi grade scallops seared in special house sauce

Suisha Salad \$26

Assorted sashimi on a bed of fresh greens served with our famous ginger dressing

House Salad (S/L) \$6/\$10

Fresh greens served with our famous ginger dressing

Hiyashi Wakame \$5.50

Japanese seaweed salad tossed in a sesame marinade

Soft Shell Crab

Seasonal pricing, please ask your server for availability

Recently molted crab deep fried whole and served with ponzu dipping sauce

Edamame \$4.50

Poached soy beans sprinkled with salt

Tsukemono \$5

Assorted Japanese pickles

Saba no Shioyaki \$8

Mackerel simply grilled with salt

Hamachi Kamayaki

Seasonal pricing, please ask your server for availability

Grilled Yellowtail Cheek

Ika yaki \$15

Grilled squid with Japanese BBQ sauce drizzle

Beef Tataki \$15

Raw steak seared just on the outside, thinly sliced and served with ponzu dipping sauce

Sashimi Maguro \$15

3 pieces of sliced red tuna served raw

Sashimi Hamachi \$15

3 pieces of sliced yellowtail served raw

Sashimi Salmon \$14

3 pieces of sliced salmon served raw

Sashimi Appetizer \$28

Chef's choice of assorted seafood served raw

Tako Su

Seasonal pricing, please ask your server for availability

Poached octopus dressed with vinegar

Ebi Su \$7

Poached shrimp dressed with vinegar

Hokkigai Su \$7

Poached surf clam dressed with vinegar

Rice \$3

Sushi Rice \$4

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Dinner Entrées

includes miso soup and a bowl of rice

Suisha Combination \$29

Four of our house favourites in one entrée

Shrimp & Vegetable Tempura | Gyoza dumplings | Chicken Teriyaki | Chef's Choice Sushi

Miyuki Combination \$36

Four of our seafood favourites in one entrée

Shrimp & Vegetable Tempura | Seared scallops | Salmon Teriyaki | Chef's Choice Sushi

Teriyaki Combination \$37

Charbroiled AAA New York Strip Loin and Boneless Chicken smothered in Teriyaki sauce with a small salad

Royal Combination \$37

Charbroiled AAA New York strip loin and crispy Shrimp and Vegetable Tempura with a small salad

Shrimp Dinner \$35

Shrimp served three ways in one entrée

Shrimp maki | Jumbo shrimp sautéed in a chef's special sauce | Shrimp Tempura

Tempura & Sushi Combination \$25

Crispy Shrimp & Vegetable Tempura | Chef's Choice Sushi | Salad

Teriyaki Salmon & Sushi Combination \$26

Grilled Teriyaki Salmon | Chef's Choice Sushi | Salad

Chicken Teriyaki \$20

Grilled Tender Boneless Chicken Served with Rice and Vegetables on a sizzling cast iron plate

Steak Teriyaki \$32

Charbroiled AAA New York sirloin steak with rice and vegetables on a sizzling cast iron plate with small salad

Tempura Dinner \$25

Crispy Shrimp, Fish & Vegetable Tempura

Children's Combination \$15

For children under twelve

Teriyaki Chicken or Sukiyaki Beef or Shrimp Tempura served with french fries, Tamago Nigiri and ice cream

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Dinner for Two

includes 2 miso soups

Shabu Shabu \$60 *(Reservation Required)*

Cooked at your table in a kombu broth served with ponzu sauce (citrus-soy) and hand ground sesame sauce. Served with rice.

Sukiyaki \$60 *(Reservation Required)*

Cooked at your table in a cast iron pan with sukiyaki sauce (similar to teriyaki). Served with rice.

Sushi & Sashimi Combination \$55

Chef's choice of sushi (6 pcs of nigiri, 10 pcs of roll) and sashimi(10 pcs)
Additional fee may apply to substitution

Tempura Deluxe \$35

Crispy Shrimp & Vegetable Tempura, served with rice.



Katsu Dinner

includes miso soup, a bowl of rice and salad

Pork Katsu Dinner \$20

Crispy panko crusted pork tenderloin

Chicken Katsu Dinner \$20

Crispy panko crusted chicken



Noodles

Nabeyaki Udon \$18

Udon, Chicken, shrimp tempura and vegetables in an iron pot

Tempura Udon \$16

Udon in broth with Shrimp and Vegetable Tempura

Tempura Soba \$17

Soba in broth with Shrimp and Vegetable Tempura

Ten Zaru Soba \$18

Chilled soba topped with toasted seaweed slivers served with a dipping sauce and Shrimp & Vegetable Tempura

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