



## Appetizers

**Miso soup** \$3

Soy bean paste whisked in a bonito broth

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

Pork and vegetable dumplings

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

Vegetable dumplings

**Shrimp & Vegetable Tempura** \$10

Crispy Shrimp & Vegetable Tempura served with dipping sauce

**Calamari (Geso) Tempura** \$7

Crispy Calamari 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

**Calamari** \$7

Panko breaded calamari rings

**Hotategai** \$12

Sushi grade scallops seared in special house sauce

**Suisha Salad** \$29

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

**Edamame** \$4.50

Poached soy beans sprinkled with salt

**Saba no Shioyaki** \$8

Mackerel simply grilled with salt

**Beef Tataki** \$15

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

**Hamachi Kamayaki**

*Seasonal pricing, please ask your server for availability*  
Grilled Yellowtail Cheek

**Soft Shell Crab**

*Seasonal pricing, please ask your server for availability*  
Recently molted crab deep fried whole 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

**Rice** \$3**Sushi Rice** \$4

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



## Sushi Entrées

includes Miso Soup

### **Botan** \$50

Chef's choice of 8 varieties of nigiri and 12 pieces of roll

### **Sake Don** \$28

Freshly sliced salmon served raw on a bed of sushi rice

### **Kaisen Chirashi** \$35

Assorted sashimi on a bed of sushi rice

### **Sake Ikura Don** \$33

Freshly sliced salmon served raw and salmon caviar on a bed of sushi rice

### **Ayame** \$45

Chef's choice of 4 kinds (8pcs) of nigiri and 16 pieces of roll

### **Sashimi Combination** \$60

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

### **Sushi & Sashimi Combination** \$70

Serves 2 people, comes with 2 miso soups  
Chef's choice of sushi (6 pcs of nigiri, 10 pcs of roll) and sashimi (10 pcs)  
*Additional fee may apply to substitution*

### **Vegetarian Sushi** \$20

Chef's choice of Vegetarian Sushi



## Nigiri Sushi

2 pieces per order

### **Maguro** \$11

Red Tuna

### **Ikura** \$12

Salmon Caviar

### **Ika** \$7

Cuttlefish/Squid

### **Bincho Maguro** \$9

Albacore Tuna

### **Saba** \$7

Mackerel

### **Ebi** \$6

Poached Shrimp

### **Hamachi** \$11

Yellowtail Amberjack

### **Tobiko** \$9

Flying Fish Caviar

### **Unagi** \$9

Grilled Fresh Water Eel

### **Sake** \$8

Salmon

### **Hotate** \$12

Japanese Sea Scallop

### **Tamago** \$5

Japanese Style Sweet Omelette

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## Maki - Rolls



*Hosotate Maki: single ingredient roll with seaweed on the outside*



*Chu Maki: multi-ingredient roll with rice on the outside*



**Kappa Maki (6)** \$4

Cucumber | Sesame Seeds



**Avocado Roll (8)** \$7

Avocado



**Salmon Roll (6)** \$9

Salmon



**Smoked Salmon Roll (8)** \$9

Smoked Salmon | Cucumber



**Spicy Salmon Roll (8)** \$10

Salmon | Cucumber | Spicy Mayo



**Salmon Avocado Roll (8)** \$10

Salmon | Avocado



**Philadelphia Roll (8)** \$9

Smoked Salmon | Cucumber |  
Cream Cheese



**Hamachi Maki (6)** \$9

Yellowtail Amberjack | Green Onion



**California Roll (8)** \$9

Avocado | Capelin Caviar | Imitation Crab



**Kamikaze Roll (8)** \$16

Red Tuna | Avocado | Spicy Mayo |  
Rolled in Tempura Bits



**Bincho Kamikaze Roll (8)** \$14

Albacore Tuna | Avocado | Spicy Mayo |  
Rolled in Tempura Bits



**Ebiten Roll (8)** \$12

Shrimp Tempura | Avocado | Capelin Caviar



**Spider Roll (8)** \$20

Deep Fried Whole Soft Shell Crab |  
Avocado | Capelin Caviar



**Yam-Ten Roll (8)** \$9

Crispy Yam Tempura



**Tekka Maki (6)** \$10

Red Tuna



**Spicy Tuna Roll (8)** \$14

Red Tuna | Green Onion | Spicy Mayo



**Spicy Bincho Roll (8)** \$12

Albacore Tuna | Green Onion | Spicy Mayo



**Eel Roll (8)** \$12

Grilled Fresh Water Eel | Cucumber

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## Dinner Entrées

*Includes miso soup and 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

### **Tempura Dinner** \$25

Crispy Shrimp, Fish & Vegetable Tempura (\$2 per additional shrimp)

*Includes miso soup salad and rice*

### **Royal Combination** \$40

Charbroiled AAA New York strip loin (8oz) and crispy Shrimp and Vegetable Tempura

### **Steak Teriyaki** \$32

Charbroiled AAA New York sirloin steak (8oz) with vegetables on a sizzling cast iron plate

### **Pork Katsu Dinner** \$20

Crispy panko crusted pork tenderloin

### **Chicken Katsu Dinner** \$20

Crispy panko crusted chicken



## Noodles

### **Tempura Udon** \$16

Udon 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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## Bento Box

*Includes miso soup, chef's choice sushi, salad and rice*

**Shrimp & Vegetable Tempura & Sushi Bento Box** \$25

**Grilled Teriyaki Salmon & Sushi Bento Box** \$26

**Chicken Teriyaki & Sushi Bento Box** \$25

**Sashimi & Sushi Bento Box** \$30

*Includes vegetarian miso soup & salad*

**Yasai & Sushi Bento Box** \$25

Sautéed Vegetables with Udon Noodles | Avocado Roll



## Donburi Mono

*includes Miso Soup*

**Oyako Don** \$17

Seasoned chicken cooked in egg and onion on a bed of rice

**Una Don** \$30

Broiled fresh water eel on a bed of rice

**Gyu Don** \$18

Thinly sliced beef with onions on a bed of rice

**Katsu Don** \$18

Panko breaded pork tenderloin cooked in egg and onions on a bed of rice

## Children's Combination \$15

*For children under Twelve*

Chicken Kara-age or Panko Breaded Shrimp served with Frech Fries, Ebi Nigiri, Carrots & Broccoli and Ice Cream for dessert

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