Soups & Salads

MISO SOUP $2.95
Delicate broth with tofu and scallions

FISH SOUP $6.95
Soy bean broth with fish and vegetables

VEGETABLES SOUP $5.95
Soy bean broth with vegetables

GREEN SALAD $3.50
Small garden salad with Miso or Ginger dressing

WAKAME SALAD $5.50
Traditional Seaweed salad. (Add Krab $4)

Appetizers from our Sushi Bar

TUNA TATAKI* $13.95
Seared on outside, rare inside served special chef sauce

HAMACHI JALAPENO* $13.95
Thin sliced Yellow Tail topped with jalapeno and ponzu sauce

TUNA OR SALMON TARTAR* $14.95
Fine tuna chopped mixed with masago, scallions, sesame oil and house spicy sauce

new! CRUNCHY KANIKAMA $10.95
Krab salad with tempura flakes, masago and special sauce

KANI SU $8.95
Krab, masago and avocado wrapped in paper thin cucumber with tangy rice vinegar

CONCH AND OCTOPUS SUNOMONO $9.95
Conch, octopus and cucumber in tangy rice vinegar

NARUTO SALMON OR TUNA* $11.95
Krab, avocado, masago, scallions wrapped in cucumber

TIRADITO OCTOPUS OR HAMACHI* $15.95
Thin sliced octopus or yellow tail marinate in lime juice and aji amarillo reduction sauce

CEVICHE* $14.95
Fresh raw diced seafood marinated in lime juice tossed with sliced onions and cilantro

TORCHED SALMON BELLY* $13.95
Avocado and asparragues wrapped in thinly sliced torched salmon belly drizzled with special sauce

CAUSA ROLL* $11.95
Peruvian yellow mashed potato, aji amarillo and lime juice, stuffed with tuna tartar, topped with avocado and rocoto sauce

new! TRIO ACEVICHADO* $16.95
Our famous ceviche on top of a tuna tartar and causa napoleon (Nelson's favorite)

SASHIMI APPETIZER* $16.95
9 pieces of the finest sashimi cuts

new! APPETIZER SAMPLER* $26.95
Our famous Tuna Tartar, Tuna Tataki and 6 pieces of fresh Sashimi

Deluxe Salads

new! NEPTUNE SALAD* $14.95
Fresh Conch, octopus, shrimp, kani and masago mixed with wakame salad and rice vinager.

SASHIMI SALAD* $13.95
Fresh tuna, salmon and avocado combine with ginger dressing

SEAFOOD SALAD $11.95
Large green salad, avocado, cucumber, shrimp and krab

SPICY TUNA SALAD* $13.95
Fresh tuna, lettuce and cucumber with house spicy dressing

new! MIYAKO SALAD* $18.95
With tuna, salmon, octopus, conch, white fish and spicy dressing

Appetizers from our Kitchen

GYOZA $5.95
Deep fried or steamed beef dumpling with special sauce

SHRIMP AND VEGETABLE TEMPURA $10.95
Shrimp and mixed vegetables in tempura batter and sauce

FRIED CALAMARI $9.95
Fried squid breaded to perfection served with wasabi aioli

new! BEEF TATAKI $14.95
Thin slices of NY Strip seared on the outside, raw inside served with special sauce

HAMACHI KAMA $10.95
Grilled yellow tail collar-bone served with ponzu sauce

SHRIMP SHUMAI $5.95
Deep fried or steamed dumpling with special sauce

HAEMUL PAJUN $12.95
Seafood Korean pancake with carrots, onion and scallions

ROCOTO SHRIMP $14.95
Lightly fried shrimp tossed with home made rocoto sauce. Owners favorite

Vegetarian Options

EDAMAME $5.95
Steamed soy beans

YASAI ITAME $7.95
Stir fry vegetables

GRILLED ASPARRAGUS $7.95
Seasoned with salt and pepper, and a touch of garlic butter

YASAI TEMPURA $7.95
Mixed vegetables tempura

KAKIAGE $7.95
Shredded sweet potatoes tempura

HARUMAKI $6.95
Spring roll with vegetables

OSHITASHI $6.95
Steamed spinach drizzle with ponzu sauce and sesame seeds

AGE TOFU $6.95
Fried tofu in special sauce

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.