



Gluten Friendly



Starters

Edamame	7
<i>Steamed or Tossed in Chili Garlic Sauce</i>	
Age "Fried" Tofu	7
<i>Dashi Broth, Green Onions, Ginger, Daikon Oroshi & Bonito Flakes</i>	
Tuna Poke*	10
<i>Cubed Tuna, Tossed in a Hawaiian Poke Sauce & Seaweed Salad</i>	

Chicken Wings	11
<i>5pc. Plain or Tossed in Teriyaki or Tossed in Spicy Pineapple Teriyaki or Tossed in Mango Habanero Sauce</i>	
Grilled Hamachi Kama	13
<i>Grilled & Baked Yellowtail Collar. Served with Ponzu Sauce</i>	

Salads

Seaweed	7
<i>Marinated in a Sesame Dressing</i>	
House Greens	7
<i>Spring Mix, Tomato, Cucumber, Carrot, Onion & Ginger Dressing</i>	

Sunomono	9
<i>Thinly Shaved, & Marinated Cucumbers, Daikon, Onions, Crab, Tako & Shrimp</i>	
Sashimi Salad*	19
<i>Tuna, Yellowtail, Salmon & Shrimp, Served Over Mixed Greens, Topped with Daikon, Kaiware, Cucumber, Carrots, Avocado & Tataki Sauce</i>	

Sushi Rolls

Oshinko	5
<i>Pickled Daikon</i>	
Avocado	5
Kappa	5
<i>Cucumber</i>	
Tekka*	7
<i>Tuna</i>	
Negi Hama*	7
<i>Hamachi & Green Onions</i>	

Philadelphia*	8
<i>Salmon, Cream Cheese & Avocado</i>	
Garden Caterpillar	12
<i>Citrus Marinaded Tofu Mix, Carrots, Topped with Thinly Sliced Avocado & Onion Relish</i>	
Tofu Sashimi Stack	15
<i>Thinly Slice Cucumber, Topped with Tofu, Shiso, Heirloom Tomato, Served with Balsamic Vinaigrette & Dusted with Truffle Salt</i>	

Sashimi

House Sashimi*	20
<i>Tuna, Salmon & Yellowtail</i>	

Sashimi Sampler*	33
<i>Tuna, Salmon, Hamachi, Shiromi & Tako</i>	

Nigiri or Sashimi

Tamago	6/12
<i>Sweet Egg</i>	
Hokkigai*	6/12
<i>Surf Clam</i>	
Ika*	7/13
<i>Squid</i>	
Ebi	6/12
<i>Shrimp</i>	
Saba*	7/13
<i>Mackerel</i>	
Bincho Maguro*	7/13
<i>Albacore</i>	
Tako	7/13
<i>Octopus</i>	
Hirame*	7/13
<i>Fluke</i>	

Kani	8/15
<i>Snow Crab</i>	
Sake*	7/15
<i>Salmon</i>	
Hamachi*	8/15
<i>Yellowtail</i>	
Maguro*	9/18
<i>Tuna</i>	
Garlic Tuna*	9/18
Hotate*	9/18
<i>Scallop</i>	
Amaebi*	10/20
<i>Sweet Shrimp</i>	
Uni*	13/25
<i>Sea Urchin</i>	

Please make your server aware of any food allergies or dietary concerns prior to ordering. Some menu items may contain peanuts, tree nuts, dairy, eggs, shellfish, fish or soy.

*Southern Nevada Health District regulations governing the sanitation of food establishments – 96.03.0800.2: "Thoroughly cooking foods of animal origin, such as eggs, fish, poultry or shellfish, reduces the risk of foodborne illness. Individuals with certain health conditions, may be at higher risk if these foods are consumed raw or undercooked."

18% service charge will be applied to parties of 6 or more



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Specialty Rolls

Sunrise* 12
Spicy Tuna Roll, Topped with Avocado, Green Onions & Spicy Ponzu

Salmon Lover* 14
Spicy Salmon Roll, Topped with Salmon, Avocado & Ponzu

Soups, Noodles, Rice

Miso Soup 3
Enoki Mushrooms, Green Onions & Tofu

Oxtail Soup 16
Tender braised oxtail, Ginger, Green Onion, & Shiitake Mushroom

Fried Rice "Japanese Style" 7
*Add Extra Egg \$1, Chicken \$2, Beef \$3 or Shrimp \$4
Scrambled Egg, Onions, Carrots & Green Onions*

Bowls

Served with Miso Soup

Asian Vegetables 11
*Steamed Bok Choy, Carrots, Tofu, Stir Fried Onions
& Asian Mushrooms*

Teriyaki Chicken 13
Substitute Chicken Breast \$2
Grilled Chicken Thigh, Served with Stir Fried Onions & Teriyaki Sauce

Teriyaki Beef 14
Thinly Sliced Beef, Served with Stir Fried Onions & Teriyaki Sauce

Entrées

Served with Miso Soup, Steamed Rice & Dinner Salad with Ginger Dressing

Chicken Teriyaki 21
Substitute Chicken Breast \$2
Grilled Chicken Thigh & Served with Teriyaki Sauce

Teriyaki Beef 22
Grilled Steak & Served with Teriyaki Sauce

Zenshin Sukiyaki 22
Choice of Beef or Chicken
*Nappa Cabbage, Clear Noodles, Onion, Enoki Mushrooms,
Tofu & Sukiyaki Broth*

Grilled Teriyaki Salmon 24
7oz., Stir Fried Vegetables & Citrus Soy

Broiled Miso Black Cod 30
Stir Fried Vegetables with Garlic Balsamic Reduction

Dessert

Flourless Chocolate Torte 7
Served Plain

Happy Hour

DAILY: 2PM-6PM * SUN-THURS: 9PM-11PM * FRI&SAT: 10PM-1AM

Edamame Steamed 3

Hamachi Kama 7

Chili Garlic Edamame 3

Philadelphia Roll 5

Age Tofu 5

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