

Sushi Plus

Appetizers

Miso soup	
Edamame	\$5.00
<i>Lightly salted or spicy.</i>	
Kimchi	\$5.00
<i>Traditional Korean spicy cabbage.</i>	
Gyoza	\$8.00
<i>Your choice of steamed or fried.</i>	
Shrimp Tempura	\$10.00
<i>Perfectly battered deep fried shrimp.</i>	
Jabchae	\$10.00
<i>Sweet and savory stir-fried glass noodles.</i>	
Jalapeno Bomb	\$10.00
<i>Jalapenos stuffed with cream cheese and spicy tuna, deep fried.</i>	
Bang Bang Shrimp	\$12.00
<i>Jumbo shrimp wrapped with potato string, deep fried.</i>	
Soft Shell Crab	\$14.00
<i>Whole crab deep fried to perfection.</i>	

Salads

Garden Salad	\$5.00
<i>A classic house salad.</i>	
Cucumber Salad	\$5.00
<i>A bright mixture of cucumbers and greens.</i>	
Seaweed Salad	\$5.00
<i>An exciting mixture of Japanese seaweed varieties.</i>	
Tako Salad	\$10.00
<i>Sushi grade octopus, with a sweet and spicy glaze.</i>	
Avocado Salad	\$10.00
<i>A fresh and healthy salad.</i>	
Chicken Salad	\$10.00
<i>A fresh and healthy salad, with fried chicken.</i>	
Shrimp Salad	\$12.00
<i>Shrimp, cabbage, lettuce, and sauce.</i>	

California Roll

California Roll	\$8.00
<i>Crab meat, avocado, and cucumber.</i>	
New California Roll	\$10.00
<i>Crab meat, avocado, and fried shrimp.</i>	
Sweet California Roll	\$10.00
<i>California roll topped with a sweet sauce.</i>	
Golden California Roll	\$12.00
<i>Deep fried California roll with eel sauce.</i>	
Orange Roll	\$12.00
<i>California roll topped with masego - fish eggs.</i>	
Fresh Roll	\$13.00
<i>California roll topped with avocado.</i>	

Vegan Starters

Tofu Musubi	\$8.00
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Specialty Rolls

Philly Roll	\$13.00
<i>Salmon, cream cheese, and avocado.</i>	
Alaskan Roll	\$14.00
<i>Crab meat, cucumber, and avocado. topped with salmon.</i>	
Hawaiian Roll	\$14.00
<i>Crab meat, cucumber, and avocado, topped with tuna.</i>	
Tiger Roll	\$14.00
<i>Crab meat, cucumber, fried shrimp, and avocado, topped with shrimp.</i>	
Crunch Roll	\$14.00
<i>Fried shrimp, crab meat, cucumber, topped with panko flakes.</i>	
Smoked Salmon Roll	\$15.00
<i>Smoked salmon, cream cheese and avocado.</i>	
Hamachi Roll	\$16.00
<i>Crab meat, cucumber, and avocado, topped with yellow tail.</i>	
Rainbow Roll	\$16.00
<i>Crab meat, cucumber, and avocado, topped with a variety of fish.</i>	
Dragon Roll	\$16.00
<i>California roll with cooked eel on top.</i>	
Baked Salmon Roll	\$16.00
<i>Crab meat, avocado and cream cheese, topped with baked salmon.</i>	
Popcorn Scallop Roll	\$16.00
<i>California roll with fried shrimp, topped with fried scallops.</i>	
Popcorn Shrimp Roll	\$16.00
<i>California roll with fried shrimp, topped with popcorn shrimp.</i>	
Spider Roll	\$16.00
<i>Soft shell crab, avocado, and crab meat.</i>	
Volcano Roll	\$16.00
<i>Fried shrimp and crab meat, topped with spicy tuna.</i>	
Russian Roll	\$16.00
<i>Salmon and cream cheese, topped with spicy tuna.</i>	

Spicy Roll

Spicy California Roll	\$10.00
<i>California roll topped with a spicy sauce.</i>	
Spicy Tuna Roll	\$14.00
<i>Spicy tuna and cucumber.</i>	
Spicy Salmon Roll	\$14.00
<i>Spicy salmon and cucumber.</i>	
Spanish Roll	\$14.00
<i>Spicy tuna with cilantro, and jalapeno.</i>	

Deep Fried Rolls

Chef John's Roll	\$16.00
<i>Fried shrimp, avocado, jalapenos, deep fried then topped with spicy tuna.</i>	
American Roll	\$16.00
<i>Salmon, avocado and cream</i>	

Bowls

Each dish has been expertly curated by our head Chef. The goal of this is to share his life experiences with you through culinary creations.

Ramen	\$13.00
<i>Experience the iconic noodle dish of Japan, with your choice of mild or spicy broth.</i>	
Miso Ramen	\$14.00
<i>Experience this unique spin on traditional ramen, cooked in a miso broth.</i>	
Pho	\$15.00
<i>Enjoy the national dish of Vietnam, with your choice of beef, pork, chicken, or shrimp.</i>	
Udon	\$16.00
<i>Savor this Japanese wide noodle soup topped with crispy shrimp.</i>	
Bulgogi	\$18.00
<i>Share this Korean dish of marinated, barbecued beef in a sizzling bowl with a side of rice.</i>	
Tofu Jjigae	\$18.00
<i>Satisfy your taste buds with this traditional Korean spicy stew, with your choice of seafood, pork, or beef.</i>	
Unadon	\$18.00
<i>Indulge in classic Japanese tradition with this dish of grilled and glazed eel on a bed of rice.</i>	
Bokkeum-Bap	\$18.00
<i>Taste a dish that has been refined over generations, a Korean-style fried rice in a sizzling bowl, with your choice of beef, chicken, or shrimp.</i>	

Korean Fried Chicken

Learning from American soldiers in the 1900's, Koreans took the idea of fried chicken and modified it to their liking. The result is a twice fried chicken with a thin, crackling crust, hand painted with spices and sauces. Great for sharing. Pick your choice of chicken and sauce. Each dish comes with fries.

Chicken Wings (5 Pieces)	\$10.00
Chicken Nuggets (6 Pieces)	\$10.00
Chicken Strips (Four Pieces)	\$10.00
Chicken Legs (2 Pieces)	\$10.00

Specialty Entrees

Yakisoba	\$12.00
<i>Try this Japanese stir fried noodle dish, with assorted vegetables.</i>	
Poke Tuna	\$15.00
<i>Enjoy this traditional Hawaiian dish of spicy, saucy raw tuna on rice.</i>	
Poke Salmon	\$15.00
<i>Enjoy this traditional Hawaiian dish of spicy, saucy raw salmon on rice.</i>	
Bento Box	\$18.00
<i>Trust the chefs pick of the best nigiri, tempura, specialties, salad and</i>	

Deep fried tofu, cucumber, and rice wrapped in seaweed.
Tofu Bites \$10.00
Deep fried tofu with your choice of almond, pineapple, or sweet and sour sauce.

Vegan Specialty Rolls

The K-POP Roll \$13.00
Kimchi, cucumber, daikon, with a sweet and spicy sauce.
The Danger Zone Roll \$14.00
Spicy marinates tofu, cucumber, avocado, vegan cheese.
Karaoke Roll \$15.00
Avocado, deep fried asparagus and sweet potato, topped with panko.
Magic Mushroom Roll \$16.00
Mushroom, cucumber, vegan cheese, deep fried.
Party Time Roll \$16.00
Deep fried sweet potato, tofu, and carrots, deep fried and topped with avocado.
Umami Roll \$16.00
Cooked beets, avocado, cooked spinach, deep fried and topped with mushroom.

Vegan Entrees

Spicy Poke \$14.00
Enjoy this classic Hawaiian dish of marinated and deep fried spicy tofu, on a bed of rice.
Kimchi Jjigae \$16.00
Experience this Vegan spin on a classic Korean stew with a spicy tofu base.
Tofu Katsu \$16.00
Savor this Japanese dish of panko fried tofu glazed with Tonkatsu sauce on rice, and a side salad.
Bento Box \$18.00
Trust the Chefs picks of vegan nigiri, tempura, salad, and a maki.

cheese, deep fried.
Las Vegas Roll \$16.00
Eel, avocado, and cream cheese, deep fried.
Rock n' Roll \$16.00
Spicy tuna roll, deep fried.
Shrimp Tempura Roll \$16.00
Fried shrimp and avocado, deep fried.

Classic Maki

A traditional hand roll where the seaweed is on the outside of the roll.

Salmon Maki \$10.00
Smoked Salmon Maki \$10.00
Yellowtail Maki \$10.00
Fried Shrimp Maki \$10.00
Tuna Maki \$10.00
Eel Maki \$10.00
White Tuna Maki \$10.00
Avocado Maki \$10.00
Cucumber Maki \$10.00
Kimchi Maki \$10.00
Kimbap Maki \$10.00

Sashimi

Each dish is three pieces. A delicacy of thinly cut fresh, raw fish.

Sake Sashimi \$8.00
Salmon.
Maguro Sashimi \$8.00
Tuna.
Hamachi Sashimi \$8.00
Yellowtail.
Escolla Sashimi \$8.00
White tuna.
Taco Sashimi \$8.00
Octopus.
Albacore Sashimi \$8.00
Tuna.
Izumi Sashimi \$8.00
Red snapper.
Saba Sashimi \$8.00
Mackerel.

a maki.
Kimchi Jjigae \$18.00
Experience Korean culture with this spicy stew, your choice of pork, beef, or chicken.
Chicken Katsu \$18.00
Savor this Japanese dish of panko fried chicken glazed with Tonkatsu sauce on rice, and a side salad.
Don Katsu \$18.00
Savor this Japanese dish of panko fried pork glazed with Tonkatsu sauce on rice, and a side salad.
Chirassi \$18.00
Dare to taste this spicy combination of sashimi and vegetables.
Galbi \$20.00
Venture into the world of Korean barbecue with this short rib in a sizzling bowl, with a side of rice.
Pork Belly \$20.00
Indulge in this Korean style pork belly cooked to perfection with a side of rice and kimchi.
Special Birthday Maki \$22.00
The perfect gift of a baked salmon roll... on fire!

Nigiri

A perfect slice of fish, delicately placed on rice.

Sake Nigiri \$6.00
Salmon.
Maguro Nigiri \$6.00
Tuna.
Hamachi Nigiri \$6.00
Yellow tail.
Unagi Nigiri \$6.00
Eel.
Ebi Nigiri \$6.00
Shrimp.
Masago Nigiri \$6.00
Chapelin fish Eggs.
Tobiko Nigiri \$6.00
Flying fish eggs.
Ikura Nigiri \$6.00
Salmon fish eggs.
Tamako Nigiri \$6.00
Sweet egg.
Izumi Nigiri \$6.00
Red snapper.
Tako Nigiri \$6.00
Octopus.
Albacore Nigiri \$6.00
Tuna.
Uni Nigiri \$12.00
Sea urchin.