

# APPETIZERS

\*Please inform server before ordering if you're allergic to certain ingredients. \*Items may or may not have every ingredient listed on descriptions.  
\*Many items contain raw ingredients, sesame, soy, gluten, wheat/ flour/ batter. \*No refund/ exchange/ return if items are modified by customers.

Edamame \$4.95

 **Spicy Edamame** \$7.95  
Sautéed soy beans with garlic & special hot spices

**Light Organic Tofu** \$6.95  
Lightly batter & deep fried tofu cubes. Served with tsuyu sauce


**Fried Calamari Rings** \$13.95

**Mixed Tempura** \$11.95  
Deep fried 2 pcs of shrimp & 6 pcs of vegetables

**White Fish Nuggets** \$12.95  
Served with our signature creamy sauce

**Deep Fried Soft Shell Crab** \$11.95

**Salmon Collar** \$11.95  
**Yellowtail Collar** \$15.95  
Collar grilled to perfection served with ponzu sauce  
(Upon availability)

 **Jalapeno Bomb** \$13.95  
Deep fried jalapeno stuffed with chopped salmon, kanikama & cream cheese. Served with sweet & spicy sauces

 **Fire Cracker** \$12.95  
Spicy tuna with slices of jalapeno on top of deep fried rice cubes

**Sesame Chicken** \$11.95  
Deep fried white meat chicken in oriental style with creamy sauce

## Chef's Recommendations

**CoCo Poke (In fresh coconut shell)** \$20.95  
Fresh tuna, onion, sunomono, seaweed mixed with truffle oil.  
Served in fresh coconut shell with original sea salt or spicy wasabi sauces

## Popular Carpaccio Dishes

**Seared Salmon Toro Carpaccio** \$18.95  
Seared salmon belly, yuzu mayo, light chili oil & ponzu sauces

 **Baby Yellowtail with Jalapeno** \$18.95

**Albacore with Citrus & Onion** \$17.95

# SOUP & SALADS

**Miso Soup** \$2.95

**Garden Salad** \$6.95

**Japanese Cucumber Salad** \$5.95  
Marinated with sweet vinegar rice wine (Sunomono)

**Seaweed Salad** \$6.95

**Organic Tofu Salad** \$14.95  
Fresh tofu, spring mix, light sweet sesame oil & tangy dressing

**Salmon Skin Salad** \$14.95  
Broiled salmon skin, bonito flakes, spring mix, unagi sauce, hint of light chili oil & citrus ponzu dressing

**Hibachi Chicken Salad** \$16.95  
Grilled white meat chicken, spring mix & creamy ginger dressing

**Ocean Salad** \$19.95  
Cooked scallop, shrimp, crab, goma & vinaigrette soy dressing

 **Hot Tuna Salad** \$17.95  
Minced spicy tuna, spring mix, chili oil & sweet citrus dressing

## Chef's Recommendations

 **Crispy Onion Albacore Salad** \$18.95  
Albacore, fried onion, spring mix, chili oil & tangy dressing

**Fresh Mixed Sashimi Salad** \$19.95  
Diced sashimi, spring mix, Japanese mustard & soy dressing

**Healthy Herbs Seared Tuna Steak Salad** \$22.95  
Herbs, spices, black pepper, spring mix & sesame ponzu dressing

 = Spicy    = Mild spicy

\*We use lean WHITE MEAT chicken only

# SPECIAL ROLLS

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🔥 = Spicy  
🌶️ = Mild spicy

\* = Lightly deep fried  
🍳 = Masago (fish eggs)  
🍳 = Cooked (No raw meat)

## 🌶️ \* Pornado \$17.95

Lightly fried roll wrapped with soy paper & shredded potato. Stuff with spicy tuna, kanikama, avocado, onion. Served with sweet & spicy sauces

## 🔥 100 Degree \$15.95

Spicy tuna, fresh jalapeno & cucumber topped with avocado, hot chili oil, spicy creamy & sweet unagi sauces

## 🌶️ Meat Up! \$18.95

Tender grilled beef with onion stuffed with kanikama, spicy tuna, shrimp tempura, avocado, cucumber, jalapeno & fresh salad. Wrapped with soy paper. Served with special oriental sauce. NO RICE

## 🌶️ Mega Omega 3 \$17.95

Fresh salmon stuffed with spicy tuna, salmon tempura & avocado. Served with tangy yuzu & sweet creamy sauces

## 🌶️ 🍳 Absolutely Amazing \$18.95

Real crab, avocado & cucumber topped with fresh salmon, tuna, shrimp, onion & crunchy crumbs. Served with sweet creamy & spicy sauces

## 🔥 Madness Medusa \$18.95

Fresh albacore stuffed with white fish tempura, pickle jalapeno & cucumber. Garnished with crispy onion, spicy sauce & chili oil. Served with citrus ponzu & sweet unagi sauces

## Real Deal \$19.95

Healthy spring mix salad with tuna, albacore, salmon, white fish, avocado & cucumber topped with mango. Sprinkled with ginger sauce. NO RICE

## 🌶️ 🍳 Sunset in South Bay \$17.95

Tuna & green onion stuffed with shrimp, spicy kanikama & avocado. Served with our signature creamy sauce

## 🌶️ \* Jaw Drop \$15.95

Salmon, grilled unagi, kanikama, cream cheese, avocado, onion & jalapeno. Deep fried & topped with our secret hot fiery sauce

## 🍳 King Cobra \$18.95

Grilled unagi & avocado stuffed with shrimp tempura, kanikama & cucumber. Sprinkled with crunchy crumbs, sweet & sesame sauces

## 🌶️ 🍳 Geisha Gone Wild \$14.95

Shrimp tempura, cucumber, pickled jalapeno & avocado topped with fresh mango & original unagi sauce

## 🍳 The Baker \$16.95

Scallop, white fish baked to perfection with kanikama, avocado, cucumber & onion. Served with our signature creamy sauce

## 🍳 Oh Crab! \$17.95

Deep fried soft shell crab, kanikama, gobo & cucumber topped with avocado. Served with sweet & spicy creamy sauces

## 🍳 Munchy Crunchy \$13.95

Shrimp tempura, kanikama, avocado & cucumber. Sprinkled with crunchy crumbs & original unagi sauce

## 🌶️ 🍳 The Flyin Fin \$19.95

Fresh white fish stuffed with real crab, spicy tuna, shrimp tempura, cucumber, avocado & jalapeno. Served with our signature sauces

## Top Secret \$19.95

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# BASIC ROLLS

California Roll \$7.95

Shrimp Roll \$7.95

Salmon Roll \$8.95

Yellowtail Roll \$9.95

Tekka Maki (Tuna Roll) \$7.95

Negi Toro Roll \$12.95  
Chopped fatty tuna with green onion

Philadelphia Roll \$10.95  
Salmon with cream cheese and avocado

🔥 Spicy Tuna Roll \$8.95

Shrimp Tempura Roll \$9.95

Salmon Skin Roll \$7.95

Unagi Roll (Fresh Water Eel Roll) \$9.95

Kappa Maki (Cucumber Roll) \$5.95

Avocado Roll \$7.95

Veggie Roll \$7.95

# SUSHI & SASHIMI

\*We use hand selected **FRESH FISH** only \*Some items may not be available due to off seasons/ limited availability

\*Please ask chef/server for special seasonal sushi & sashimi items or **OMAKASE Course**

	<b>Sushi (2pc)</b>	<b>Sashimi (5pc)</b>		<b>Sushi (2pc)</b>	<b>Sashimi (5pc)</b>
Blue Fin Tuna	MP	MP	<b>Negi Toro</b>	\$12.95	
Blue Fin Toro	MP	MP	<small>Chopped fatty tuna &amp; onion</small>		
Big Eye Tuna	MP	MP	<b>Shrimp</b>	\$6.95	\$16.95
Scottish Salmon	\$7.95	\$17.95	<b>Jumbo Scallop</b>	\$10.95	\$21.95
Salmon Toro	\$8.59	\$18.95	<b>Scallop</b>	\$7.59	
Yellowtail	\$8.59	\$18.95	<b>Crab Meat</b>	\$7.95	
Amber Jack	\$8.59	\$18.95	<b>Octopus</b>	\$6.95	\$16.95
Fresh Albacore	\$7.59	\$17.95	<b>Masago</b>	\$6.59	
Halibut	\$8.95	\$19.95	<b>Salmon Eggs</b>	\$8.59	
Snapper	\$8.95	\$19.95	<b>Tamago Omelet</b>	\$5.59	
Japanese Mackerel	\$7.59	\$17.95	<b>Carpaccio Dishes (6pc)</b>		
Fresh Water Eel	\$8.59	\$18.95	<b>Tuna Tataki with Yuzu Sauce</b>		MP
Sea Urchin	MP	MP	<b>Seared Salmon Toro Carpaccio</b>		\$18.95
<b>Specials</b>			<b>Baby Yellowtail with Jalapeno</b>		\$18.95
Oyster Half Shells (3pc)	\$11.95		<b>Albacore with Citrus &amp; Onion</b>		\$17.95
Oyster Shooter	\$10.95		<b>Halibut with Miso Sauce</b>		\$19.95
Uni Shooter	\$16.95		<b>Snapper with Sea Salt &amp; Lemon</b>		\$19.95
			<b>Octopus with Tangy Vinaigrette Sauce</b>		\$16.95

# SWEET

**Mochi Ball Ice Cream (Green Tea) \$6.95 (2pc)**

Ice cream made from pounded Japanese dough with an ice cream filling

# SIDES

<b>Steamed Rice</b>	<b>\$2.95</b>	<b>Shrimp Tempura 1pc</b>	<b>\$2.59</b>
<b>Sushi Rice</b>	<b>\$3.95</b>	<b>Creamy Ginger Dressing 8oz</b>	<b>\$4.95</b>
<b>Ginger 1.5oz/ 8oz</b>	<b>\$0.59/ \$2.95</b>	<b>Gluten Free Soy Sauce (2 packs) 0.4oz</b>	<b>\$0.95</b>
<b>Wasabi 1.5oz/ 8oz</b>	<b>\$0.59/ \$2.95</b>	<b>Ponzu Sauce 1.5oz/ 8oz</b>	<b>\$0.59/ \$2.95</b>
<b>Marinated Fresh Wasabi 1.5oz/ 3.5oz</b>	<b>\$4.95/ \$9.95</b>	<b>Unagi Sauce 1.5oz/ 8oz</b>	<b>\$0.75/ \$3.95</b>
		<b>Spicy Mayo 1.5oz/ 8oz</b>	<b>\$0.75/ \$3.95</b>

# GOURMET ENTRÉES

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Served with miso soup, salad and steamed rice

**Buttery Black Cod Fillet \$23.95**  
Over 3 days marinated with flavorful Japanese miso paste & special recipe sauce. Grilled to perfection

**Thrill On The Grilled Cajun Salmon \$22.95**  
An exciting blend of cajun spices with a hint of lemon & mango salsa on heart-friendly salmon fillet

 **Super Stuffed Crab \$26.95**  
Fried premium size soft shell crab. Curry coated, stuffed with real crab meat. Served with mild spicy & sweet creamy sauces

# COMBINATION SPECIALS

Served with miso soup, salad and steamed rice (Choose 1 or 2 items) \*We use lean WHITE MEAT chicken only

1st item		2nd item
Chicken Teriyaki	\$16.95	Chicken Teriyaki \$6
Sesame Chicken	\$16.95	Sesame Chicken \$6
Mixed Tempura	\$16.95	Mixed Tempura \$6
White Fish Nuggets	\$17.95	White Fish Nuggets \$7
Beef Teriyaki	\$17.95	Beef Teriyaki \$7
Salmon Teriyaki	\$17.95	Salmon Teriyaki \$7

# PLATTERS FROM SUSHI BAR

Served with miso soup and salad \*We use hand selected FRESH FISH only \*No Substitutions Allowed

**Sushi Platter \$31.95**  
6 pcs of sushi ( Chef's choice) and a roll of california roll or spicy tuna roll or shrimp tempura roll or veggie roll

**Sashimi Platter Petite \$32.95**  
8 pcs of sashimi (Chef's choice) Served with steamed rice

**Sashimi Platter Grand \$44.95**  
12 pcs of sashimi (Chef's choice) Served with steamed rice

**Premium Chirashi Bowl \$39.95**  
Variety of top grade sashimi (Chef's choice) Served with sushi rice

# DRINKS

Hot Green Tea (Loose leaf)*	\$2.95	Orange Juice, Cranberry Juice	\$3.95
Coke, Diet Coke, Sprite (Can)	\$2.95	Ramune Japanese Soda	\$4.95
Fresh Iced Tea, Iced Green Tea*	\$3.95	Natural Spring Water	\$5.95
Lemonade, Arnold Palmer*	\$3.95	Sparkling Natural Mineral Water	\$5.95

\*Refillable

## BEER

Asahi (Lager)	Large	\$8.95
Orion (Imported Draft Lager)	Large	\$10.95
Sapporo Black (Lager)	Large	\$10.95
Kirin (Malt Lager)	Large	\$8.95
Kirin Light (Light Malt Lager)	Small/ Large	\$6.95/ \$8.95
Matcha IPA (Green Tea Infused)	Small	\$9.95

## DRAFT

Sapporo (Lager)	Pint/ Pitcher	\$7.95/ \$27.95
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## WHITE WINE

	Glass	Bottle
CA Momi Chardonnay (Napa Valley)	\$10.95	\$39.95
Barra Chardonnay (Mendocino Reserve)	\$14.95	\$55.95
Lobster Reef Sauvignon Blanc (NZ)	\$13.95	\$52.95
Rusack Chardonnay (Santa Maria Valley)		\$124.95
Pasqua Pinot Grigio (Italy)		\$54.95
Salmon Creek Brut Sparkling Wine		\$12.95

## RED WINE

	Glass	Bottle
Fellow Cabernet Sauvignon (Clarksburg)	\$11.95	\$43.95
Falcone Cabernet Sauvignon (Paso Robles)		\$159.95
Red Car Pinot Noir (Sonoma Coast)		\$98.95

\*Corkage Fee \$20

## HOT SAKE

Small/ Large	\$7.95/ \$10.95
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## Premium Cold Sake

Please ask server for special collection

## COLD SAKE

	300ml	720ml
Hakutsuru Drafted sake, easy to drink. Light body +4	\$12.95	
Kikusui Tasteful aroma with clean & smooth finish. Medium body +1	\$19.95	\$44.95
Onikoroshi Dry, brisk flavor, crisp taste. Medium body +10	\$22.95	\$49.95
Kirakucho Extra dry, clean taste with refreshing aroma. Light body +14	\$25.95	
Kizakura "S" Smooth & tasty touch of fruity flavor. Light body +1	\$29.95 (500ml)	
Kinokuniya Rich, slightly sharp taste with savory flavor. Full body -6		\$59.95
Tatenokawa 50 Semi-sweet, great flavor with balanced acidity. Light body -2		\$67.95
Dassai 39 Semi-dry, rich & flavorful with wine-like acidity. Light body +3	\$36.95	\$78.95
Aizu Yamadanishiki International Champion Sake Winner. Round & soft +1		\$109.95
Kubota Manjyu The best sake in Japan! Sophisticated flavor. Light body +2		\$125.95
Yuzu Sake Sweet & refreshing with citrus flavor -72	\$24.95	
Nigori Sake Unfiltered milky sake, mildly sweet flavor	\$17.95	

## SHOCHU (Japanese distilled liquor similar to vodka) Straight or With Ice

Boushi Barley shochu, semi-sweet, light, smooth, fresh & dry finish	Glass \$7.95	Bottle (750ml) \$39.95
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## COCKTAILS

Mama-san in Red: Shochu, Cranberry Juice on the rocks	\$7.95
Ginza Driver: Shochu, Orange Juice on the rocks	\$7.95
Sake On The Beach: Shochu, Orange Juice, Cranberry Juice on the rocks	\$7.95
Osaka Mimosa: Sparkling Wine, Orange Juice	\$13.95

# HAPPY HOUR

Mon - Fri 4.30pm - 6pm Sat - Sun 3pm - 5pm

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\*(Dine In Only & Except Public Holidays)

## APPETIZERS

Edamame \$4

 **Spicy Edamame** \$7  
Sauteed soy beans with garlic & special hot spices

**Light Organic Tofu** \$6  
Lightly batter & deep fried tofu cubes. Served with tsuyu sauce

**Fried Calamari Rings** \$10

**Mixed Tempura** \$8  
Deep fried 2 pcs of shrimp & 6 pcs of vegetables

**White Fish Nuggets** \$9  
Served with our signature creamy sauce

**Salmon Collar** \$9  
Collar grilled to perfection served with ponzu sauce  
(Upon availability)

**Sesame Chicken** \$8  
Deep fried white meat chicken in oriental style with creamy sauce

 **Jalapeno Bomb** \$10  
Deep fried jalapeno stuffed with chopped spicy salmon,  
kanikama & cream cheese

 **Fire Cracker** \$10  
Spicy tuna with slices of jalapeno on top of deep fried rice cubes

## SALADS

**Garden Salad** \$5

**Japanese Cucumber Salad** \$4  
Marinated with sweet vinegar rice wine (Sunomono)

**Seaweed Salad** \$5

 **Hot Tuna Salad** \$14

**Organic Tofu Salad** \$11  
Fresh tofu, spring mix, light sweet sesame oil & tangy dressing

**Salmon Skin Salad** \$11  
Broiled salmon skin, bonito flakes, light chili oil & ponzu dressing

**Ocean Salad** \$17  
Cooked scallop, shrimp, crab, goma & vinaigrette soy dressing

## BASIC ROLLS

**California Roll** \$6

**Shrimp Roll** \$7

**Salmon Roll** \$8

**Yellowtail Roll** \$8

**Tekka Maki** (Tuna Roll) \$7

**Negi Toro Roll** \$10  
Chopped fatty tuna with green onion

**Philadelphia Roll** \$9  
Salmon with cream cheese

 **Spicy Tuna Roll** \$7

**Shrimp Tempura Roll** \$8

**Salmon Skin Roll** \$7

**Unagi Roll** (Fresh Water Eel Roll) \$8

**Kappa Maki** (Cucumber Roll) \$5

**Avocado Roll** \$6

**Veggie Roll** \$6

\*\$20 minimum purchase on credit/ debit cards  
\*Maximum number of split checks per party is 3  
\*18% gratuity may apply to parties of 6 or more

# HAPPY HOUR

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**BUY ONE GET ONE 50% OFF Special Rolls** (Discount applies to equal or lesser value item) \*(Dine In Only & Except Public Holidays)

## SPECIAL ROLLS

🔥 = Spicy

\* = Lightly deep fried

🌿 = Mild spicy

🍡 = Masago (fish eggs)

🍳 = Cooked (No raw meat)

🌿 \* **Pornado \$17.95**

Lightly fried roll wrapped with soy paper & shredded potato. Stuff with spicy tuna, kanikama, avocado, onion. Served with sweet & spicy sauces

🌿 **Meat Up! \$18.95**

Tender grilled beef with onion stuffed with kanikama, spicy tuna, shrimp tempura, avocado, cucumber, jalapeno & fresh salad. Wrapped with soy paper. Served with special oriental sauce. NO RICE

🌿 🍡 **Absolutely Amazing \$18.95**

Real crab, avocado & cucumber topped with fresh salmon, tuna, shrimp, onion & crunchy crumbs. Served with sweet creamy & spicy sauces

**Real Deal \$19.95**

Healthy spring mix salad with tuna, albacore, salmon, white fish, avocado & cucumber topped with mango. Sprinkled with ginger sauce. NO RICE

🔥 \* **Jaw Drop \$15.95**

Salmon, grilled unagi, kanikama, cream cheese, avocado, onion & jalapeno. Deep fried & topped with our secret hot fiery sauce

🌿 🍳 **Geisha Gone Wild \$14.95**

Shrimp tempura, cucumber, pickled jalapeno & avocado topped with fresh mango & original unagi sauce

🍳 **Oh Crab! \$17.95**

Deep fried soft shell crab, kanikama, gobo & cucumber topped with avocado. Served with sweet & spicy creamy sauces

🌿 🍡 **The Flyin Fin \$19.95**

Fresh white fish stuffed with real crab, spicy tuna, shrimp tempura, cucumber, avocado & jalapeno. Served with our signature sauces

🔥 **100 Degree \$15.95**

Spicy tuna, fresh jalapeno & cucumber topped with avocado, hot chili oil, spicy creamy & sweet unagi sauces

🌿 **Mega Omega 3 \$17.95**

Fresh salmon stuffed with spicy tuna, salmon tempura & avocado. Served with tangy yuzu & sweet creamy sauces

🔥 **Madness Medusa \$18.95**

Fresh albacore stuffed with white fish tempura, pickle jalapeno & cucumber. Garnished with crispy onion, spicy sauce & chili oil. Served with citrus ponzu & sweet unagi sauces

🌿 🍡 **Sunset in South Bay \$17.95**

Tuna & green onion stuffed with shrimp, spicy kanikama & avocado. Served with our signature creamy sauce

🍳 **King Cobra \$18.95**

Grilled unagi & avocado stuffed with shrimp tempura, kanikama & cucumber. Sprinkled with crunchy crumbs, sweet & sesame sauces

🍳 **The Baker \$16.95**

Scallop, white fish baked to perfection with kanikama, avocado, cucumber & onion. Served with our signature creamy sauce

🍳 **Munchy Crunchy \$13.95**

Shrimp tempura, kanikama, avocado & cucumber. Sprinkled with crunchy crumbs & original unagi sauce

**Top Secret \$19.95**

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**50% OFF Hot Sake, Shochu by glass & Cocktails**

**15% OFF Wine by glass & bottle, Cold Sake & Shochu by bottle** (Please ask server for a list of Cold Sakes)

**\$4 OFF Draft beer (Pitcher) \$3 OFF Bottled beer (L) \$2 OFF Bottled beer (S), Draft beer (Pint)**

### BEER

Asahi (Lager)	Large	\$8.95
Orion (Draft Lager)	Large	\$10.95
Sapporo Black (Lager)	Large	\$10.95
Kirin (Malt Lager)	Large	\$8.95
Kirin Light (Malt Lager)	Small/ Large	\$6.95/ \$8.95
Matcha IPA (Green Tea)	Small	\$9.95

### DRAFT

Sapporo (Lager)	Pint/ Pitcher	\$7.95/ \$27.95
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### COCKTAILS

Mama-san in Red: Shochu, Cranberry Juice on the rocks	\$7.95
Ginza Driver: Shochu, Orange Juice on the rocks	\$7.95
Sake On The Beach: Shochu, Orange Juice, Cranberry Juice on the rocks	\$7.95
Osaka Mimosa: Sparkling Wine, Orange Juice	\$13.95

### WHITE WINE

	Glass	Bottle
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Pasqua Pinot Grigio (Italy)		\$54.95
Salmon Creek Brut Sparkling Wine		\$12.95

### RED WINE

Fellow Cabernet Sauvignon (Clarksburg)	\$11.95	\$43.95
Falcone Cabernet Sauvignon (Paso Robles)		\$159.95
Red Car Pinot Noir (Sonoma Coast)		\$98.95

### HOT SAKE

Hot Sake	Small/ Large	\$7.95/ \$10.95
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### SHOCHU

	Glass	Bottle
Boushi (Straight or With Ice)	\$7.95	\$39.95

# LUNCH SPECIALS Mon - Fri 11.30am - 2.30pm

Except Public Holidays

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Served with miso soup, salad & steamed rice (Choose 1 or 2 items) \*We use lean WHITE MEAT chicken only

1st item		2nd item	
Chicken Teriyaki	\$13.95	Chicken Teriyaki	\$6
Sesame Chicken	\$13.95	Sesame Chicken	\$6
Mixed Tempura	\$13.95	Mixed Tempura	\$6
Salmon Collar Shioyaki	\$13.95	<b>+</b> Salmon Collar Shioyaki	\$6
White Fish Nuggets	\$14.95	White Fish Nuggets	\$7
Beef Teriyaki	\$14.95	Beef Teriyaki	\$7
Salmon Teriyaki	\$14.95	Salmon Teriyaki	\$7

# LUNCH FROM SUSHI BAR

Served with miso soup & salad \*We use hand selected **FRESH FISH** only \*No Substitutions Allowed

## Hand Roll Set \$19.95

(Choose any 3 hand rolls from the list below)

California Tuna	Albacore Salmon	Salmon Skin Shrimp Tempura Unagi	Spicy Kanikama Spicy Tuna Veggie
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## Sushi Set \$22.95

6 pcs of sushi ( Chef's choice) and 4 pcs of california roll or spicy tuna roll or shrimp tempura roll or veggie roll

## Sashimi Set A \$25.95



7 pcs of sashimi (Chef's choice) Served with steamed rice

## Sashimi Set B \$33.95

10 pcs of sashimi (Chef's choice) Served with steamed rice

# LUNCH SALAD PLATES

Served with miso soup & 4 pcs of california roll or spicy tuna roll or shrimp tempura roll or veggie roll

Organic Tofu Salad \$16.95	 Hot Tuna Salad \$19.95
Salmon Skin Salad \$16.95	 Crispy Onion Albacore Salad \$20.95
Ocean Salad \$21.95 Cooked Scallop, shrimp, crab & vinaigrette soy dressing	Healthy Herbs Seared Tuna Steak Salad \$24.95 Herbs, spices, black pepper, spring mix & sesame ponzu dressing
Fresh Mixed Sashimi Salad \$21.95	Hibachi Chicken Salad \$18.95 Grilled white meat chicken, spring mix & creamy ginger dressing

\*\$20 minimum purchase on credit/ debit cards  
 \*Maximum number of split checks per party is 3  
 \*18% gratuity may apply to parties of 6 or more



# LUNCH SPECIAL ROLLS Mon - Fri 11.30am - 2.30pm

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\*(Dine In Only & Except Public Holidays)

🔥 = Spicy

✳ = Lightly deep fried

🌿 = Mild spicy

🍱 = Masago (fish eggs)

🍳 = Cooked (No raw meat)

### 🌿 ✳ Pornado \$17.95

Lightly fried roll wrapped with soy paper & shredded potato. Stuff with spicy tuna, kanikama, avocado, onion. Served with sweet & spicy sauces

### 🌿 Meat Up! \$18.95

Tender grilled beef with onion stuffed with kanikama, spicy tuna, shrimp tempura, avocado, cucumber, jalapeno & fresh salad. Wrapped with soy paper. Served with special oriental sauce. NO RICE

### 🌿 🍱 Absolutely Amazing \$18.95

Real crab, avocado & cucumber topped with fresh salmon, tuna, shrimp, onion & crunchy crumbs. Served with sweet creamy & spicy sauces

### Real Deal \$19.95

Healthy spring mix salad with tuna, albacore, salmon, white fish, avocado & cucumber topped with mango. Sprinkled with ginger sauce. NO RICE

### 🔥 ✳ Jaw Drop \$15.95

Salmon, grilled unagi, kanikama, cream cheese, avocado, onion & jalapeno. Deep fried & topped with our secret hot fiery sauce

### 🌿 🍱 Geisha Gone Wild \$14.95

Shrimp tempura, cucumber, pickled jalapeno & avocado topped with fresh mango & original unagi sauce

### 🍱 Oh Crab! \$17.95

Deep fried soft shell crab, kanikama, gobo & cucumber topped with avocado. Served with sweet & spicy creamy sauces

### 🌿 🍱 The Flyin Fin \$19.95

Fresh white fish stuffed with real crab, spicy tuna, shrimp tempura, cucumber, avocado & jalapeno. Served with our signature sauces

### 🔥 100 Degree \$15.95

Spicy tuna, fresh jalapeno & cucumber topped with avocado, hot chili oil, spicy creamy & sweet unagi sauces

### 🌿 Mega Omega 3 \$17.95

Fresh salmon stuffed with spicy tuna, salmon tempura & avocado. Served with tangy yuzu & sweet creamy sauces

### 🔥 Madness Medusa \$18.95

Fresh albacore stuffed with white fish tempura, pickle jalapeno & cucumber. Garnished with crispy onion, spicy sauce & chili oil. Served with citrus ponzu & sweet unagi sauces

### 🌿 🍱 Sunset in South Bay \$17.95

Tuna & green onion stuffed with shrimp, spicy kanikama & avocado. Served with our signature creamy sauce

### 🍱 King Cobra \$18.95

Grilled unagi & avocado stuffed with shrimp tempura, kanikama & cucumber. Sprinkled with crunchy crumbs, sweet & sesame sauces

### 🍱 The Baker \$16.95

Scallop, white fish baked to perfection with kanikama, avocado, cucumber & onion. Served with our signature creamy sauce

### 🍱 Munchy Crunchy \$13.95

Shrimp tempura, kanikama, avocado & cucumber. Sprinkled with crunchy crumbs & original unagi sauce

### Top Secret \$19.95

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## 50% OFF Hot Sake, Shochu by glass & Cocktails

15% OFF Wine by glass & bottle, Cold Sake & Shochu by bottle (Please ask server for a list of Cold Sakes)

\$4 OFF Draft beer (Pitcher) \$3 OFF Bottled beer (L) \$2 OFF Bottled beer (S), Draft beer (Pint)

### BEER

Asahi (Lager)	Large	\$8.95
Orion (Draft Lager)	Large	\$10.95
Sapporo Black (Lager)	Large	\$10.95
Kirin (Malt Lager)	Large	\$8.95
Kirin Light (Malt Lager)	Small/ Large	\$6.95/ \$8.95
Matcha IPA (Green Tea)	Small	\$9.95

### DRAFT

Sapporo (Lager)	Pint/ Pitcher	\$7.95/ \$27.95
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### COCKTAILS

Mama-san in Red: Shochu, Cranberry Juice on the rocks	\$7.95
Ginza Driver: Shochu, Orange Juice on the rocks	\$7.95
Sake On The Beach: Shochu, Orange Juice, Cranberry Juice on the rocks	\$7.95
Osaka Mimosa: Sparkling Wine, Orange Juice	\$13.95

### WHITE WINE

	Glass	Bottle
CA Momi Chardonnay (Napa Valley)	\$10.95	\$39.95
Barra Chardonnay (Mendocino Reserve)	\$14.95	\$55.95
Lobster Reef Sauvignon Blanc (NZ)	\$13.95	\$52.95
Rusack Chardonnay (Santa Maria Valley)		\$124.95
Pasqua Pinot Grigio (Italy)		\$54.95
Salmon Creek Brut Sparkling Wine		\$12.95

### RED WINE

Fellow Cabernet Sauvignon (Clarksburg)	\$11.95	\$43.95
Falcone Cabernet Sauvignon (Paso Robles)		\$159.95
Red Car Pinot Noir (Sonoma Coast)		\$98.95

### HOT SAKE

Hot Sake	Small/ Large	\$7.95/ \$10.95
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### SHOCHU

	Glass	Bottle
Boushi (Straight or With Ice)	\$7.95	\$39.95



**Flyin Fin Sushi**

1727 S.Catalina Ave Redondo Beach CA 90277  
Tel: 310-373-3718  
flyinfin.com



**Dash Dashi Sushi**

1127 Manhattan Ave Manhattan Beach CA 90266  
Tel: 310-939-1000  
dashdashi.com



**Flyin FIN**

SUSHI AND SEAFOOD



**HAPPY HOUR**

Mon - Fri 4.30 pm - 6 pm    Sat - Sun 3 pm - 5 pm

(Dine In Only & Except Public Holidays)

**DISCOUNT** Selected Appetizers, Salads & Basic Rolls

**BUY 1 GET 1 HALF OFF** Special Rolls (Discount applies to equal or lesser value item)

**50% OFF** Hot Sake, Shochu by glass & Cocktails

**15% OFF** Wine by glass & bottle, Cold Sake & Shochu by bottle

**\$4 OFF** Draft beer (Pitcher) **\$3 OFF** Bottled beer (L) **\$2 OFF** Bottled beer (S), Draft beer (Pint)

\*Please inform server before ordering if you're allergic to certain ingredients.

\*Items may or may not have every ingredient listed on descriptions.

\*Many items contain raw ingredients, sesame, soy, gluten, wheat/ flour/ batter.

\*No refund/ exchange/ return if items are modified by customers.

\*\$20 minimum purchase on credit/ debit cards

\*Maximum number of split checks per party is 3

\*18% gratuity may apply to parties of 6 or more