

HOUSE SPECIALTY DRINKS

Koto Mojo 8

Bacardi Oakheart, light rum, black raspberry liquor, triple sec, cranberry, orange and pineapple juice

Malibu Dragon 8

Bacardi Dragonberry, Malibu passion fruit, Malibu mango, pineapple juice and blue curacao

Flyin' Hawaiian 8

Skyy Coconut, peach schnapps, pineapple and cranberry juice

Tokyo Iced Tea 8

Vodka, gin, rum, tequila, triple sec, sour mix, Sprite and melon liquor

Mutant Ninja Turtle 8

Bacardi Dragonberry, melon liquor, orange, pineapple juice, blue curacao and topped with Meyers Dark Rum

Godzilla 8

Skyy vodka, Red Bull, Sprite, sour mix and melon liquor

Midori Paradise 8

Skyy Coconut, Midori, pineapple and orange juice

Atomic Kamikaze 8

Skyy Blood Orange, Tyku Citrus, blue curacao, Sprite and Red Bull

Momo Peach 8

Stoli Peach, peach schnapps, sprite, club soda, orange and cranberry juice

DRAUGHT

Asahi Dry, Japan	6
<i>Refreshing barley flavor; crisp and dry</i>	
Kirin Ichiban, Japan	6
<i>Distinctively smooth, rich and full-bodied beer</i>	
Sapporo, Japan	6
<i>Crisp taste; refreshing flavor with use of aroma hops</i>	
Sierra Nevada, USA	5.5
Blue Moon, USA	5
Labatt Blue Light, USA	4.5

MARTINIS

Koto-tini 9

Ketel One, Soho lychee, triple sec, lime and cranberry juice

Watermelon Martini 9

Absolut vodka, watermelon pucker, melon liquor and cranberry juice

Red Berry Cosmo 9

Pinnacle Red Berry, Cointreau, lime and cranberry juice

Lychee Lemon Drop 9

Absolut Citron, Soho Lychee, Cointreau, sugar and sour mix

Akira's Heart 9

Pinnacle Raspberry, black raspberry liquor, lime and cranberry juice

Fuji Appletini 9

Absolut Apple, apple pucker, sour mix, lime juice and apple juice

Pomegranate Martini 9

Pinnacle Pomegranate, black raspberry liquor, lime, cranberry and orange juice

Tyku Drift 9

Tyku Citrus Liquor, Skyy Dragonfruit, pineapple juice, Sprite and blue curacao

Cucumber Saketini 9

Tyku Cucumber and Beefeater gin garnished with fresh cucumber

BOTTLED BEER

Hitachino White Ale, Japan	9
<i>Refreshing mildly hopped Belgian style beer with flavors of coriander, nutmeg, orange peel and orange juice</i>	
Brooklyn Sorachi Ace, USA	5
<i>Japanese-developed hop which has a unique lemon zest, a fine harmony between a pilsner malt and Belgian yeast</i>	
Corona, Mexico	4.5
Heineken, Holland	4.5
Sam Adams, USA	4.5
1911 Hard Cider, USA (gluten free)	4.5
Bud Light, USA	4
Michelob Ultra, USA	4
O'Douls, USA	4

COLD SAKÉ

Gekkeikan Draft Nama (300 mL)	10
<i>Light, clean flavor, with hints of banana and a refreshing finish</i>	
Kizakura Nigori (300 mL)	12
<i>Cloudy sake— unfiltered, mildly sweet</i>	
Sho Chiku Bai Nigori	
Crème de Sake (300 mL)	14
<i>Cloudy sake— unfiltered, sweet smooth flavor</i>	
Hana Lychee Flavor Sake (375 mL)	15
<i>Appealing aroma that fulfills its promise on the palate with rich lychee taste</i>	
Ozeki Hana-Awaka (250 mL)	16
<i>Sweet, crisp, sparkling, bright fruity flavor</i>	
Tyku Silver (330 mL)	20
<i>Fresh & slightly sweet with subtle pear notes, leaving softness on the palate (gluten free)</i>	
Tyku Coconut (330 mL)	20
<i>Silky texture with the refreshingly sweet taste of coconut and hints of vanilla (gluten free)</i>	
Tyku Cucumber (330 mL)	20
<i>Delicate, smooth and refreshing with the crisp flavor of fresh cucumber (gluten free)</i>	

NON-ALCOHOLIC BEVERAGES

Fountain Drinks	3
<i>Coke, Diet Coke, Sprite, Pink Lemonade, Ginger Ale, Iced Tea (unsweetened), Fanta Orange, Root Beer</i>	
Juice	3
<i>Apple, Cranberry, Pineapple, Orange</i>	
Japanese Marble Soda	3
<i>Regular or Strawberry</i>	
Milk	2.5
<i>Regular or Chocolate</i>	
Coffee	2.5
<i>Regular or Decaf</i>	
Red Bull	3.5
Fiji Bottled Water	3
Saratoga Sparkling Water	3

HOUSE SELECTION

Pinot Grigio	6
Chardonnay	6
Merlot	6
Cabernet Sauvignon	6

WHITE

Woodbridge Sauvignon Blanc, CA	7.5	28
Villa Pozi Pinot Grigio, Italy	7.5	28
Covey Run Reisling, WA	7	26
Ménage à Trois Chardonnay, CA	8.5	32

RED

Fetzer Merlot, CA	8	30
10 Span Pinot Noir, CA	7.5	28
Trapiche Malbec, Argentina	8	30
Washington Hill Cabernet Sauvignon, WA	7	26

BLUSH

Sutterhome White Zinfandel, CA	7	26
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DESSERT WINE

Gallo Moscato (187mL bottle), CA	7	
Koshu Plum Wine, Japan	7	26
<i>rich, sweet and refreshing taste with hints of cherry and almond</i>		

OTHER DRINKS

Hot Saké	Small 6	Large 10
Sake Bomb!		5
<i>Beer & sake</i>		
Koto Sake Bomb!		6
<i>Kirin with sake and Tyku Citrus</i>		
Oroko Sake Bomb!		6
<i>Sapporo with sake and Chambord</i>		
Yoshi Sake Bomb!		6
<i>Asahi with sake and Midori</i>		
Martini & Rossi Sparkling (187 mL bottle)		7
Plum Yumm		7
<i>Plum wine and sake</i>		



Appetizers from the Kitchen

Edamame <i>steamed and salted soy bean pods</i>	6	Coconut Shrimp <i>deep fried shrimp in coconut batter</i>	8
Harumaki <i>fried vegetable spring rolls</i>	6	Summer Roll <i>shrimp, crabmeat, cucumber, dikon, & spring mix wrapped with rice paper</i>	8
Shumai <i>six steamed shrimp dumplings</i>	6	Steak & Cheese Harumaki <i>fried steak and mozzarella cheese spring rolls</i>	8
Gyoza (or Vegetable Gyoza) <i>six pan-fried chicken & pork dumplings</i>	6	Kimchee Calamari <i>stir fried squid and mushrooms tossed in spicy kimchee sauce</i>	8
Mussel Moto Yaki <i>six pcs of grilled mussels topped with caviar and spicy aioli</i>	7	Thai Calamari <i>deep fried squid rings served with Thai chili</i>	8
Agedashi Tofu <i>gently fried bean curd</i>	6	Wasabi Calamari <i>deep fried squid tossed in wasabi mayo</i>	8
Chicken Tatsuta Age <i>fried chicken nuggets with katsu sauce</i>	6	Rock Shrimp <i>bite-sized shrimp with sweet & spicy aioli</i>	10
Vegetable Tempura <i>assorted vegetables battered and fried served with tempura sauce</i>	6	Chicken Maki <i>deep fried chicken rolled with cream cheese, scallion, crab stick & asparagus in sweet chili sauce</i>	10
Dinosaur Eggs <i>five pcs of deep fried oysters in sweet chili sauce drizzled with wasabi mayo</i>	7	Seared Tuna Steak <i>seared seasoned tuna over seaweed salad in a wasabi pina colada aioli</i>	11
Grilled Chicken Wrap <i>peppered chicken with avocado, cucumber, cilantro and spring mix wrapped with rice paper; served with sweet chili sauce</i>	7	Scallop & Bacon <i>four pcs of sea scallops wrapped in bacon over mango slices in sweet chili sauce</i>	11
Chicken Tempura <i>two pcs of shrimp tempura and five pcs of assorted vegetables battered and fried; served with tempura sauce on the side</i>	7	Filet Mignon Yakiniku <i>grilled filet mignon with sautéed asparagus in yakiniku sauce</i>	12
Shrimp Tempura <i>two pcs of shrimp tempura and five pcs of assorted vegetables battered and fried; served with tempura sauce on the side</i>	8	Lobster Moto Yaki <i>grilled lobster tail with onion, caviar and mushrooms in spicy aioli, topped with bacon</i>	13

Soup & Salads

Miso Soup <i>miso based broth with tofu, scallion & seaweed</i>	3	Avocado Salad <i>avocado and mixed greens with home-made ginger dressing on the side</i>	6
Hibachi Soup <i>chicken & beef based broth with mushroom, onion & tempura flakes</i>	3	Kani Salad <i>mixed greens topped with crabmeat, cucumber, masago and tempura flakes, drizzled with spicy mayo</i>	8
Tom Yum Seafood Soup <i>scallop and shrimp in spicy broth with golden mushroom, tomato, and shitake mushrooms</i>	8	Citrus Chicken Salad <i>grilled chicken breast and mixed greens</i>	10
Lobster Miso Soup <i>lobster in spicy broth with golden mushroom and shitake mushrooms</i>	10	Calamari Salad <i>fried squid rings, red & green peppers, mixed greens and red onions</i>	11
House Salad <i>mixed greens with home-made ginger dressing on the side</i>	4	Yuzu Steak Salad <i>grilled sirloin steak, mixed greens and red onions with wasabi yuzu vinaigrette on the side</i>	12
Seaweed Salad <i>marinated seaweed with sesame seeds</i>	6		

Appetizers from Sushi Bar

<p>Sushi Sampler 9 <i>four pcs of assorted sushi, chef's selection</i></p> <p>Sashimi Sampler 10 <i>five pcs of assorted sashimi, chef's selection</i></p> <p>Tree Hugger 8.5 <i>four pieces of avocado and microgreens wrapped in seared tuna tataki; served with spicy mayo and ponzu sauce with jalapeño</i></p> <p>Tortilla Tuna Tartare 8.5 <i>six pcs of tuna and mango chunks mixed with spicy aioli, topped with black tobiko served over chips</i></p> <p>Sunomono 9.5 <i>chef's selection of assorted fish with cucumbers in a tangy sweet sauce</i></p>	<p> Tuna Tataki 10 <i>thinly sliced seared tuna rubbed with Japanese chili served in ponzu sauce</i></p> <p>Rainbow Naruto 11 <i>five pieces of tuna, salmon & yellowtail wrapped in fresh cucumber, topped with tobiko, served in ponzu sauce</i></p> <p>Yellowtail Jalapeño 11.5 <i>thinly sliced yellowtail topped with jalapeño in ponzu sauce</i></p> <p> Happy Tuna 15 <i>six pieces of lobster salad wrapped in red tuna, topped with jalapeño and tobiko, served in ponzu sauce</i></p>
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Sushi Entrées

served with miso soup or house salad

*“Sushi” - sliced fish over rice
“Sashimi” - thinly sliced fish; no rice*

<p>Vegetarian Sushi Dinner 18 <i>8 pcs of chef's choice sushi and a Yasai Roll</i></p> <p>Sushi Dinner 22 <i>8 pcs of chef's choice sushi & a California roll</i></p> <p>Sashimi Dinner 24 <i>17 pcs of chef's choice sashimi, served with seasoned rice</i></p> <p>Tuna Lover OR Salmon Lover 20 <i>6 pcs of tuna sushi & spicy tuna roll OR 6 pcs of salmon sushi & spicy salmon roll</i></p> <p>Spicy Trio 20 <i>spicy salmon roll, spicy tuna roll, & spicy yellowtail roll (18 pcs)</i></p> <p>Tri Color Sushi 24 <i>3 pcs of salmon, 3 pcs of tuna, & 3 pcs of yellowtail</i></p>	<p>Chirashi 22 <i>11 pcs of chef's choice sashimi & Japanese pickles served with seasoned rice</i></p> <p>Sushi Sashimi Combo 28 <i>5 pcs of chef's choice sushi, 8 pcs sashimi & a tuna roll</i></p> <p>Sushi for Two 50 <i>chef's choice of 18 pcs sushi, California roll & Dragon roll</i></p> <p>Sashimi for Two 50 <i>chef's choice of 28 pcs sashimi, served with seasoned rice</i></p> <p>Love Boat for Two 55 <i>chef's choice of 8 pcs sushi, 15 pcs sashimi, Hiawatha roll, California roll & eel avocado roll</i></p>
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No Substitutions.

Additional items may be requested for an additional cost.

*Please inform your server of any food allergies or special dietary needs.
Consumer Advisory: Thoroughly cooking meat, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*

Sushi or Sashimi

"Sushi"—sliced fish over rice; one piece per order (with wasabi)


"Sashimi"—thinly sliced fish, no rice; two pieces per order

Tuna (Maguro)	4.5	*Crab Stick (Kani)	3.5
Salmon (Sake)	4.5	*Egg Custard (Tamago)	3.5
White Tuna	4.5	*Tofu Skin (Inari)	4
Fluke (Hirame)	4	*Shrimp (Ebi)	4
Mackerel (Saba)	4	*Octopus (Tako)	4
Squid (Ika)	4	Scallop (Hotate)	5
*Surf Clam (Hokigai)	4	Smoked Salmon	5
Salmon Caviar (Ikura)	4	Yellowtail (Hamachi)	5
Smelt Caviar (Masago)	4	*Eel (Unagi)	5.5
Flying Fish Caviar (Tobiko)	4	Sweet Shrimp (Ama Ebi)	M.P.
Striped Bass (Suzuki)	4	Belly Tuna (Toro)	M.P.

Sushi Rolls

with sesame seeds

Also available in Hand Rolls (large "ice cream cone" shape)

* California Roll (6 pcs) <i>avocado, crabmeat & cucumber</i>	5.5	Alaska Roll (6 pcs) <i>salmon, cucumber & avocado</i>	7
Salmon Roll (6 pcs)	5.5	Boston Roll (6 pcs) <i>shrimp, cucumber, lettuce & masago</i>	7
Smoked Salmon Roll (6 pcs)	6.5	Philadelphia Roll (6 pcs) <i>smoked salmon, cucumber & cream cheese</i>	7.5
Smoked Salmon Skin Roll (6 pcs) <i>with eel sauce</i>	5.5	*Futo Roll (5 pcs) <i>jumbo roll with crab meat, egg & vegetables</i>	7.5
Salmon Cucumber Roll (6 pcs)	6.5	Spicy Roll (6 pcs) <i>choice of tuna, yellowtail, salmon or kani with spicy mayo and tempura flakes (spicy scallop roll \$1 extra)</i>	8
Salmon Avocado Roll (6 pcs)	6.5	Shrimp Tempura Roll (5 pcs) <i>shrimp tempura, cucumber, avocado & lettuce topped with masago, eel sauce & spicy mayo</i>	8
Tuna Roll (6 pcs)	5.5	Spyder Roll (5 pcs) <i>fried soft shell crab, cucumber, avocado & lettuce topped with masago, eel sauce & spicy mayo</i>	12
Tuna Cucumber Roll (6 pcs)	6.5	Lobster Tempura Roll (5 pcs) <i>lobster tail tempura, cucumber, avocado & lettuce topped with masago, eel sauce & spicy mayo</i>	14
Tuna Avocado Roll (6 pcs)	6.5		
Yellowtail Scallion Roll (6 pcs)	7		
Yellowtail Jalapeño Roll (6 pcs)	7		
*Eel Cucumber (6 pcs)	7		
*Eel Avocado Roll (6 pcs)	7		
 South Beach Roll (8 pcs) <i>grilled chicken, asparagus & avocado wrapped in soy paper; served with teriyaki sauce on the side</i>	9.5		

Vegetarian Sushi Rolls

with sesame seeds

*Avocado Roll (6 pcs)	4.5	*Kampyo Roll (6 pcs) <i>sweet squash</i>	4
*Cucumber Roll (6 pcs)	4.5	*Yama Gobo Roll (6 pcs) <i>pickled Japanese root vegetable</i>	4
*Tofu Skin Roll (6 pcs)	4.5	*Umeshiso Roll (6 pcs) <i>mint leaf & cucumber with plum paste</i>	4.5
*Sweet Potato Roll (6 pcs) <i>battered and fried</i>	5.5	*Yasai Roll (5 pcs) <i>avocado, cucumber, lettuce, sweet squash, & oshinko</i>	7
*Oshinko Roll (6 pcs) <i>pickled Japanese radish</i>	4		

*non-raw item

Rolls made with brown rice—\$1 extra

House Specialty Rolls

with sesame seeds

Rolls made with brown rice—\$1 extra

Koto Roll (8 pcs) <i>spicy yellowtail topped with yellowtail & masago</i>	14	 Hot Mama Roll (8 pcs) <i>tuna, salmon, jalapeño and cilantro sauce topped with fresh mango, seared pepper tuna and scallions over mango and wasabi aioli (spicy)</i>	16
Dragon Roll (8 pcs) <i>eel & cucumber topped with avocado & masago</i>	14	Ichi Roll (10 pcs) <i>shrimp tempura, crabmeat, white radish, and lettuce wrapped in soy bean paper topped with cooked shrimp and avocado, then garnished with scallions, masago, sesame seeds and spicy mayo</i>	16
Hiawatha Roll (8 pcs) <i>spicy tuna topped with avocado, eel sauce, spicy mayo & tempura flakes</i>	13	Insanity Roll (8 pcs) <i>spicy lobster and cucumber topped with seared sirloin steak then garnished with fresh garlic, sesame seeds and scallions over a bed of chili ponzu sauce</i>	17
Veggie Nori (8 pcs) <i>fried sweet potato, avocado, asparagus, wrapped in soy paper topped with spicy cucumber and crunchy tempura flakes, garnished with microgreens</i>	13	Amazing Spyder Roll (8 pcs) <i>fried soft shell crab, asparagus and crabmeat, topped with spicy tuna, wasabi tobiko drizzled with spicy mayo and eel sauce</i>	17
Dynamite Roll (6 pcs) <i>deep fried salmon, cream cheese, avocado, and crabmeat topped with spicy mayo, eel sauce and masago</i>	14	Dream Roll (8 pcs) <i>spicy scallop with crunch, topped with yellowtail, salmon, scallion and tobiko in ponzu sauce</i>	17
 Crazy Tuna Roll (8 pcs) <i>spicy tuna and cucumber topped with peppered tuna and sriracha chili then garnished with scallions and masago</i>	14	Empire Roll (8 pcs) <i>seared tuna and avocado topped with spicy salmon, tempura flakes, and wasabi tobiko in jalapeño sauce</i>	17
Rainbow Roll (8 pcs) <i>crab & cucumber topped with tuna, salmon, striped bass, & avocado</i>	14	Fantastic Roll (8 pcs) <i>shrimp tempura & cucumber topped with seared tuna, spicy salmon, and avocado, drizzled with spicy mayo and eel sauce</i>	17
Russian Roulette Roll (8 pcs) <i>spicy tuna & cucumber topped with tuna & spicy mayo — one piece is a mystery</i>	14	Mohawk Roll (8 pcs) <i>peppered tuna, microgreens and cucumber topped with lobster salad and crunch, garnished with masago, eel sauce and spicy mayo</i>	17
*Angel Hair Roll (8 pcs) <i>shrimp tempura, cream cheese & avocado topped with crab meat, eel sauce & spicy mayo</i>	14	* Pink Panther Roll (10 pcs) <i>shrimp tempura, eel tempura and avocado rolled in pink soy paper topped with eel sauce, wasabi aioli & spicy mayo</i>	17
* King Kong Roll (8 pcs) <i>shrimp tempura & cucumber topped with crabmeat & avocado, eel sauce & spicy mayo</i>	14	Rock N' Roll (8 pcs) <i>shrimp tempura & cucumber topped with eel tempura and spicy tuna garnished with kimchi sauce, seafood sauce & eel sauce</i>	17
Carousel Roll (10 pcs) <i>spicy tuna, yellowtail, salmon & tempura flakes rolled in yellow soy paper with eel sauce & kimchi sauce</i>	15	Sashimi Lover's Roll (8 pcs) <i>tuna, salmon, yellowtail, crabmeat, avocado, mango and lobster salad wrapped in soy bean paper (no rice)</i>	19
Cherry Blossom (10 pcs) <i>tuna, white tuna, and salmon wrapped in pink soy paper and tempura flakes, topped with wasabi aioli, citrus sauce and eel sauce</i>	15		
Angry Dragon Roll (8 pcs) <i>shrimp tempura, spicy tuna and mango topped with spicy crab in miso purée</i>	16		

*non-raw item

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Fusion Entrées

served with miso soup and white rice (upgrade to fried rice \$2 extra)

<p>Tofu Steak 15 <i>fried tofu marinated in Asian barbeque sauce with sesame seeds</i></p> <p>BBQ Sizzling Pork OR Chicken 17 <i>thinly sliced pork (or chicken) marinated in barbeque sauce with grilled onions served on a skillet</i></p> <p>Crispy Duck 18 <i>deep fried duck breast in sweet chili sauce</i></p> <p> Cajun Steak 23 <i>grilled sirloin steak rubbed with Cajun spice served with julienne vegetables and yakiniku sauce</i></p> <p> Basil Duck 22 <i>stir fried with basil, onion and green peppers (mild spice)</i></p> <p> Seafood Broil 26 <i>scallop, shrimp, and salmon broiled with tomato, mushroom, zucchini, onion and green peppers in X.O. Asian sauce</i></p>	<p>Thai Mango 13 <i>sautéed vegetables, basil, onion, red and green peppers tossed with mango slices (add beef, chicken or shrimp or tofu \$4 extra)</i></p> <p>New York Steak 21 <i>grilled steak with julienne vegetables; served with mango infused barbeque sauce</i></p> <p>Salmon Moto Yaki 23 <i>grilled salmon topped with spicy aioli; served with asparagus and snap peas</i></p> <p>Bacon Filet Mignon 25 <i>filet mignon with bacon in a red wine reduction; served with julienne vegetables</i></p> <p>Wasabi Filet Mignon 25 <i>grilled filet mignon with julienne vegetables; served with wasabi yuzu sauce</i></p> <p>King of the Sea 32 <i>grilled lobster tail, scallop & shrimp in lemon butter sauce</i></p>
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From the Kitchen

Rice & Noodles

“Udon” (thick white noodles)
“Yaki” (stir fried)

<p>Vegetable Udon Soup OR Vegetable Yaki Udon <i>(add beef, chicken or shrimp \$4 extra)</i></p> <p>Tempura Udon Soup 15 <i>noodles in Japanese clear broth; served with two pcs of shrimp & assorted vegetable tempura</i></p> <p>Seafood Udon Soup OR Seafood Yaki Udon <i>noodles with shrimp, scallops, and calamari</i></p> <p>Japanese Style Egg Noodles OR Japanese Style Fried Rice <i>served with vegetables (add beef, chicken, shrimp or tofu \$4 extra)</i></p> <p>Coconut Fried Rice 10 <i>coconut infused fried rice with vegetables, dried grapes, eggs, onions and pineapple (add beef, chicken, shrimp or tofu \$4 extra)</i></p> <p>Thai Fried Rice 10 <i>stir fried rice with eggs, pineapple and vegetables (add beef, chicken, shrimp or tofu \$4 extra)</i></p> <p>Pad Thai 11 <i>stir fried rice noodles with julienne vegetables, and eggs, topped with peanuts and lime (add beef, chicken, shrimp or tofu \$4 extra)</i></p>	<p>11</p> <p>15</p> <p>22</p> <p>8</p> <p>10</p> <p>10</p> <p>11</p>
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Teriyaki Entrées

served with miso soup and white rice or brown rice (upgrade to fried rice \$2 extra)

<p>Chicken Teriyaki 17</p> <p>Steak Teriyaki 22</p> <p>Salmon Teriyaki 20</p> <p>Tilapia Teriyaki 17</p> <p>Shrimp Teriyaki 21</p> <p>Scallop Teriyaki 23</p> <p>Vegetable Teriyaki 15</p> <p>Filet Mignon Teriyaki 23</p> <p>Teriyaki Combo 26 <i>2 choices of: sirloin steak, shrimp, salmon, tilapia or chicken (upgrade to filet mignon or scallop \$4 extra)</i></p> <p>Lobster Teriyaki Combo 28 <i>with 1 choice of: sirloin steak, shrimp, salmon, tilapia or chicken (upgrade to filet mignon or scallop \$4 extra)</i></p>	<p>17</p> <p>22</p> <p>20</p> <p>17</p> <p>21</p> <p>23</p> <p>15</p> <p>23</p> <p>26</p> <p>28</p>
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Tempura Entrées

“battered and fried”

served with miso soup and white rice or brown rice (upgrade to fried rice \$2 extra)

<p>Vegetable Tempura 12</p> <p>Chicken Tempura 15</p> <p>Shrimp Tempura 17</p>	<p>12</p> <p>15</p> <p>17</p>
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Hibachi Entrées

*served with hibachi soup or house salad, two shrimp, assorted vegetables,
& a choice of fried rice or noodles*

Chicken	18	Hibachi Combo	28
Tilapia	18	<i>2 choices: sirloin steak, shrimp, salmon, tilapia or chicken</i>	
Salmon	21	<i>(upgrade to filet mignon or scallop \$4 extra)</i>	
Shrimp	22	Lobster Combo	30
Sirloin Steak	23	<i>with a choice of: sirloin steak, shrimp, salmon, tilapia or chicken</i>	
Filet Mignon	25	<i>(upgrade to filet mignon or scallop \$4 extra)</i>	
Scallop	25	Seafood	35
Vegetables (no shrimp)	16	<i>shrimp, scallops & lobster tail</i>	
<i>tofu, zucchini, broccoli, mushroom, and onions</i>			

Hibachi Extras

the following extras can be added to your existing hibachi entrée

Hibachi Fried Rice	4
Hibachi Noodles	4
Vegetables	5

Let's Celebrate Together!

*If tonight is a birthday we would like to help you celebrate
by adding our unique Koto touch!*

*Upon your request, we will prepare a special dessert for you
followed by our song and capture your special moment in a photograph.*

\$6

Please inform your server of any food allergies or special dietary needs.

To fully enjoy the Koto experience, hibachi entrées can only be ordered and served at the hibachi tables.

Due to limited seating, we ask those sitting at the hibachi table to order a hibachi entrée.

There is a \$5.00 charge for sharing a hibachi meal.

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LUNCH MENU

Monday - Saturday 11:00 AM – 3:00 PM
(Last seating 2:45 PM)

Hibachi

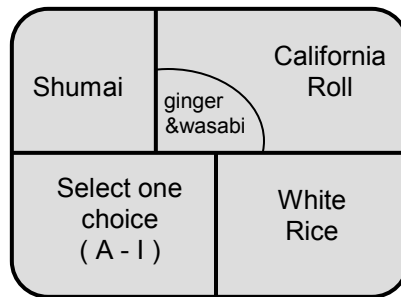
*served with hibachi soup or house salad
& a choice of fried rice or noodles*

Chicken	10	Tilapia	10
Sirloin Steak	13	Shrimp	13
Filet Mignon	15	Salmon	13
Vegetables	8	Scallop	15

Koto Box

*served with miso soup or house salad, shumai,
California roll and white rice (upgrade to fried rice \$2 extra)*

- A. Chicken Katsu 9
- B. Chicken Tempura 9
- C. Tilapia Teriyaki 9
- D. Chicken Teriyaki 9
- E. Salmon Teriyaki 11
- F. Shrimp Teriyaki 12
- G. Steak Teriyaki 12
- H. Shrimp Tempura 12
- I. Vegetable Teriyaki 7
(served w. vegetable gyoza & cucumber roll)
- J. Fried Tofu Teriyaki 7
(served w. vegetable gyoza & cucumber roll)



From the Sushi Bar

served with miso soup

- Sushi Lunch 13
5 pcs of chef's choice sushi, with a California roll
- Sashimi Lunch 15
10 pcs of chef's choice sashimi, with seasoned rice

Maki Combo — 3 rolls for \$13

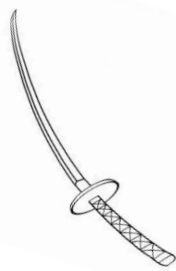
*served with miso soup
rolls made with brown rice \$1 extra (per roll)*

California	Avocado	Alaska
Spicy Tuna	Cucumber	Boston
Salmon Cucumber	Sweet Potato	Philadelphia
Salmon Avocado	Tofu Skin	Yellowtail Jalepeno
Smoked Salmon	Yasai	Yellowtail Scallion

Please inform your server of any food allergies or special dietary needs.

*To fully enjoy the Koto experience, Hibachi entrées can only be ordered and served at the Hibachi tables;
there is a \$5.00 charge for sharing hibachi.*

Consumer Advisory: Thoroughly cooking meat, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.



SAMURAI HOUR



THREE COURSES FOR \$23
Sunday - Thursday, 3:00 - 6:00 p.m.

APPETIZER

Edamame	Gyoza	Mussel Motoyaki
Kimchee Calamari	Thai Calamari	Shrimp Tempura
Steak & Cheese Harumaki	Vegetable Harumaki	Vegetable Tempura

SOUP OR SALAD

HIBACHI ENTRÉE

*served with assorted vegetables,
& a choice of fried rice, noodles, white rice or brown rice*

Chicken
Shrimp
Sirloin Steak
Salmon
Tilapia
Vegetables

*Samurai Hour is a promotion valid only at the hibachi tables.
There is a \$5.00 shared-plate charge for sharing hibachi.
Cannot be combined with other discount or coupons. Dine in only.
Not available on Friday, Saturday or holidays.*