

LUNCH SPECIALS

Chicken Teriyaki Plate

Tender fire-Grilled chicken in our homemade teriyaki sauce. Served with rice, salad, and miso.

Spicy Chicken Teriyaki Plate

Tender fire-Grilled chicken in our homemade spicy teriyaki sauce. Served with rice, salad, and miso.

Tofu Plate

Tofu served with our homemade teriyaki sauce on the side. Served with rice, salad, and miso.

Deep fried or Steamed

Gyoza Plate

Deep fried Japanese dumplings served with rice, salad, and miso.

Beef Teriyaki Plate

Juicy USDA fire grilled beef in our homemade teriyaki sauce. Served with rice, salad, and miso.

Bulgogi Plate

Sliced rib eye marinated in our homemade Korean BBQ sauce. Served with rice, salad, and miso.

***Lunch Specials and Bento Boxes are only served 11am-2pm Mon-Thurs and 11am-3pm Fri-Sat.**

14 Spicy Tuna Bowl 15

Spicy tuna over rice topped with eel sauce, seaweed flakes, masago and green onions. Served with miso.

14 Udon & Sushi Combo 16

House udon noodle soup served with a California roll.

12 Ramen & Sushi Combo 16

House ramen noodles served with California roll.

13 Sashimi Rice Bowl 16

Assortment of fresh fish over spring mix salad and rice. Served with miso and special spicy sauce on the side.

15 Sushi Combo 16

California roll served with 2 pieces of tuna, 2 pieces of salmon, and 2 pieces of red snapper. Served with miso.



BENTO BOXES

Chicken Teriyaki Bento

Tender fire-Grilled chicken in our homemade teriyaki sauce.

Spicy Chicken Teriyaki Bento

Tender fire-Grilled chicken in our homemade spicy teriyaki sauce.

Beef Teriyaki Bento

Juicy USDA fire grilled beef in our homemade teriyaki sauce.

Bulgogi Bento

Sliced rib eye marinated in our homemade Korean BBQ sauce.

***Bentos are served with salad, rice, miso, assorted tempura, edamame, and 2pc California roll.**

17 Don Katsu Bento 17

Deep fried panko breaded pork. Served with homemade katsu sauce.

17 Salmon Teriyaki Bento 18

Grilled salmon fillet done teriyaki style.



APPETIZER

Edamame

Boiled salted soy beans.

Gyoza

Japanese deep fried dumplings.

Egg Rolls

Deep fried minced veggies wrapped with thin egg dough.

Shrimp Tempura

Deep fried battered shrimp.

Agedashi Tofu

Deep fried tofu served with dashi broth, bonito flakes, and green onions.

Vegetable Tempura

Deep fried battered assorted vegetables.

6

7

7

7

7

7

EDAMAME

AGEDASHI TOFU

GYOZA

JAPANESE FRIES

HAMACHI CRUDO

POKE BOMB

Baked Mussels

Baked green mussels, topped with spicy mayo, eel sauce, green onions, and sesame seeds.

Jalapeno Poppers

Deep fried battered jalapeños stuffed with crab mix and cream cheese topped with spicy mayo, and eel sauce.

Hamachi Crudo

Fresh yellowtail sashimi topped with spicy ponzu, tobiko, jalapeño, and red onions.

Poke Bomb

Sliced avocados with fresh fish cut into cubes mixed with our special house sauce.

Japanese Fries

Crispy French fries loaded with Japanese spicy mayo, eel sauce, K-chilli sauce, crab mix, green onions, and furikake seasoning.

Salmon Kama

Deep fried salmon collar, served with our house dressing.

12

7

14

15

9

7

SALAD

House Salad

Spring mix with carrots and purple cabbage topped with our house dressing.

Cucumber Salad

Cucumber and crab mix, tossed in our house vinaigrette. Topped with seaweed seasoning.

Seaweed Salad

Seasoned fresh seaweed.

Salmon Skin Salad

House salad topped with deep fried salmon skin, crispy onions, and garlic-soy vinaigrette.

5

6

6

7

Chuka Ika (Squid) Salad

Seasoned slices of squid, bamboo shoots, and ginger.

Seared Ahi Salad

House salad topped with seared ahi (tuna), crispy onions, and garlic-soy vinaigrette.

7

8

SIDES

Miso Soup

Kimchi

Steamed Rice

Sushi Rice

2.5

3.5

2.5

3

NIGIRI SUSHI

2 pieces per order (Raw fish over rice)

Tuna (Maguro)	6	Yellowtail (Hamachi)	7
Salmon (Sake)	6	Red Snapper (Tai)	5.5
Smoked Salmon	6.5	Crab (Kani)	5
Mackarel (Saba)	5.5	Scallop (Hotatekai)	5
Shrimp (Ebi)	5	Regular or Spicy	
Octopus (Tako)	7	Eel (Unagi)	7
Seared Tuna	6.5	Masago (Smelt roe)	5
Avocado (2 slices)	5	Tobiko (Flying fish roe)	5
		Inari (Fried tofu skin)	5

Baked Salmon Nigiri (5pcs) 10



HAND ROLLS

Temaki (Cone-shaped sushi)



Tuna Hand Roll Fresh tuna, cucumber, and avocado wrapped in seaweed.	6.5	Spicy Scallop Hand roll Scallop, cucumber, and avocado topped with spicy mayo wrapped in seaweed.	9
Salmon Hand Roll Fresh salmon, cucumber, and avocado wrapped in seaweed.	6.5	Kyoto Hand roll Shrimp tempura, cucumber, spicy tuna mix, sriracha vinaigrette, and eel sauce wrapped in seaweed.	8
Yellowtail Hand Roll Fresh yellowtail, cucumber, and avocado wrapped in seaweed.	9.5	Creamy Crunch Hand roll Shrimp tempura, crab, cream cheese, and lemon aioli, wrapped in seaweed.	8
Octopus Hand Roll Octopus, cucumber, and avocado wrapped in seaweed.	9.5	Salmon Skin Hand roll Fried salmon skin, crab, cucumber, sweet sauce, and tobiko wrapped in seaweed.	8
Spicy Salmon Hand roll Salmon, cucumber, and avocado topped with spicy mayo wrapped in seaweed.	7	Tokyo Hand roll Shrimp tempura, crab, cream cheese, ebi, sweet sauce, and crunch flakes wrapped in seaweed.	8
Spicy Tuna Hand roll Spicy tuna mix, cucumber, and avocado wrapped in seaweed.	7	Osaka Hand roll Shrimp tempura, crab, avocado, eel sauce, spicy mayo, and crunch flakes wrapped in seaweed.	8

SIGNATURE ROLLS

Maki Sushi (Long Rolls)

*Crab = imitation crab.

California

Crab, cucumber, and avocado.

8

Spicy Tuna

Spicy tuna mix, cucumber, and avocado.

9

Philadelphia

Salmon, cream cheese, cucumber, and avocado.

11

Alaska

Crab, cucumber, and avocado topped with salmon.

12

Dragon

Crab, cucumber, avocado topped with eel, and eel sauce.

13

Red Dragon

Crab, cucumber, avocado topped with eel, spicy tuna mix, and eel sauce.

13

White Dragon

Crab, cucumber, avocado topped with eel, red snapper, sweet sauce, and house mayo.

13

Rainbow

Crab, cucumber, avocado topped with tuna, salmon, red snapper avocado, and ponzu.

13



GARLIC SHRIMP



RAINBOW

Crunch

Shrimp tempura, crab, cucumber topped with crunch flakes, and eel sauce.

13

Spicy Crunch

Shrimp tempura, crab, cucumber topped with spicy tuna mix, crunch flakes, eel sauce, and spicy mayo.

14

Pacific

Crab, cucumber, avocado topped with yellowtail, red snapper, avocado, eel sauce, sriracha vinaigrette, masago, and fresh onions.

14

Cherry Blossom

Shrimp tempura, crab, cucumber topped with fresh tuna, eel sauce, sriracha vinaigrette, fresh onions, and tobiko.

14

Creamy Crunch

Shrimp tempura, crab, cream cheese topped with crunch flakes, and lemon aioli.

14

Garlic Shrimp

Shrimp tempura, crab, cucumber topped with ebi shrimp, avocado, garlic mayo, sweet sauce, and crispy onions.

14



SPICY CRUNCH

SIGNATURE ROLLS

Maki Sushi (Long Rolls)

*Crab = imitation crab.

Diablo

Shrimp tempura, crab, cucumber, topped with tuna, spicy mayo, eel sauce, habanero sauce, green onions, and sliced jalapeños.

14

Volcano

Crab, cucumber, avocado topped with spicy tuna mix, eel sauce, spicy mayo, habanero sauce, and green onions.

14

Ichiban

Shrimp tempura, crab, cucumber topped with seared tuna, eel sauce, spicy mayo, and crispy onions.

14

Sun Valley

Shrimp tempura, crab, cucumber then topped with salmon, fried onions, K-chili sauce, and lemon aioli.

14

Salmon Skin

Salmon Skin, cucumber, crab topped with eel sauce, and spicy mayo.

14

Bonita

Shrimp tempura, crab, cream cheese, topped with salmon, thin lemon slices, onion, cilantro, K-chili sauce, and lemon aioli.

14



SAIPAN



Chicken Katsu

Crispy chicken katsu, cucumber, pickle radish, topped with katsu sauce, spicy mayo, and green onions.

14

Thai Peanut

Shrimp tempura, crab, cucumber, topped with ebi shrimp, avocado, peanuts, green onions, crunch flakes, and peanut sauce.

14

Miyako

Shrimp tempura, crab, cream cheese topped with salmon, sweet sauce, garlic mayo, and fresh onions.

14

Ninja

Shrimp tempura, crab, cream cheese topped with spicy tuna mix, eel sauce, spicy mayo, habanero sauce, and crunch flakes.

14

Saipan

Shrimp tempura, crab, cucumber topped with tuna, thin lemon slices, eel sauce, sriracha vinaigrette, spicy mayo, fresh onions, and tobiko.

15

SIGNATURE ROLLS

Maki Sushi (Long Rolls)

*Crab = imitation crab.

Shogun

Shrimp tempura, crab, cream cheese topped with seared tuna, avocado, sweet sauce, garlic mayo, and green onions.

15

Bronco

Shrimp tempura, crab, cream cheese topped with crunch flakes, eel sauce, house mayo, and spicy mayo.

15

Samurai

Shrimp tempura, crab, cream cheese, topped with red snapper, garlic mayo, sweet sauce, and fresh onions.

15

Spider

Deep fried soft shell crab, cucumber, crab, avocado, and pickled radish topped with eel sauce.

15



TERIYAKI ROLL



SHOGUN



BOISE



BRONCO

Cajun Spider

15

Deep fried soft shell crab, cucumber, crab, avocado, pickled radish topped with eel sauce, and Cajun seasoning.

Micron

15

Shrimp tempura, deep fried soft shell crab, cucumber, crab, pickled radish topped with avocado, eel sauce, and garlic mayo.

Teriyaki Roll

16

Cucumber, avocado and pickled radish topped with beef teriyaki, and green onions.

Boise

18

Crab, avocado, cucumber topped with Hawaiian style Poke, eel sauce, spicy mayo, and green onions.

DEEP FRIED ROLLS

- Bogus** 13
Shrimp tempura, crab, cream cheese topped with eel sauce, and spicy mayo.
- Crispy Cali** 13
Crab, cucumber, and avocado deep fried topped with eel sauce.
- Crispy Philadelphia** 13
Salmon, cream cheese, cucumber, and avocado deep fried topped with eel sauce.
- Firecracker** 13
Spicy tuna mix, deep fried topped with eel sauce, and spicy mayo.
- Mount Haku** 14
Shrimp tempura, crab, cream cheese topped with crab mix, house mayo, and sweet sauce.
- Fuji Mountain** 14
Tuna, salmon, eel, cream cheese deep fried topped with eel sauce, spicy mayo, sriracha, tobiko, and green onions.
- Table Rock** 14
Cream cheese, shrimp tempura, crab, deep fried, then topped with green onion, tobiko, K-chili sauce, and lemon aioli.



BAKED ROLLS

- Tiger** 14
Shrimp tempura, crab, cream cheese, topped with salmon, spicy mayo, eel sauce, and sweet sauce then baked.
- Baked Salmon** 14
Crab, avocado, topped with salmon, eel sauce, sweet sauce, and house mayo then baked.
- Baked Scallop** 14
Crab, avocado topped with scallop, eel sauce, and house mayo then baked.
- Baked Lobster** 16
Crab, avocado topped with lobster meat, eel sauce, and house mayo then baked.
- Cajun Baked Lobster** 16
Crab, avocado topped with lobster meat, eel sauce, Cajun seasoning, and spicy mayo then baked.



VEGGIE ROLLS

- Cucumber Maki** 7
Simple cucumber filled roll.
- Avocado Maki** 7
Simple avocado filled roll.



- Cucumber-Avocado Maki** 8
Cucumber and avocado filled roll.
- Veggie Roll** 11
Spring mix, cucumber, avocado, and pickled radish topped with garlic-soy vinaigrette
- Creamy Veggie Roll** 11
Spring mix, cucumber, avocado, pickled radish, and cream cheese topped with house mayo.
- Crispy Veggie Roll** 12
Spring mix, cucumber, avocado, and pickled radish topped with crispy onions and eel sauce.
- Veggie Tempura Roll** 13
Assorted deep fried vegetables, topped with crunch flakes, and eel sauce.

ENTREES

- Chicken Teriyaki Plate** 16
Tender fire-Grilled chicken in our homemade teriyaki sauce. Served with rice, salad, and miso.
- Spicy Chicken Teriyaki Plate** 16
Tender fire-Grilled chicken in our homemade spicy teriyaki sauce. Served with rice, salad, and miso.
- Tofu Plate** 14
tofu served with our homemade teriyaki sauce on the side. Served with rice, salad, and miso.
Deep Fried or Steamed
- Beef Teriyaki Plate** 17
Juicy USDA fire grilled beef in our homemade teriyaki sauce. Served with rice, salad, and miso.
- Bulgogi Plate** 17
Sliced rib eye marinated in our homemade Korean BBQ sauce. Served with rice, salad, and miso.
- Don Katsu Plate** 17
Panko breaded pork deep fried to golden perfection served with homemade katsu sauce, rice, salad, and miso.
- Salmon Teriyaki Plate** 19
Grilled salmon fillet done teriyaki style served with rice, salad, and miso.
- Gyoza Plate** 14
Deep fried gyoza (dumplings) served with rice, salad, miso.

SALMON TERIYAKI



SUSHI COMBO



HAMACHI KAMA

DON KATSU PLATE

CHIRASHI BOWL

- Sushi Combo** 18
8pc California roll served with 2pc tuna, 2pc salmon, 2pcs red snapper, and 2pc ebi shrimp.
- Unagi Don (Eel Bowl)** 18
Fresh water eel, pickled radish, green onions, and masago over bed of rice served with miso.
- Sashimi Rice Salad** 19
Assortment of fresh fish over spring mix salad and rice. Served with miso and special spicy sauce on the side.
- Hawaiian Poke Bowl** 19
Hawaiian style mixed poke over spring mix and rice served with miso.
- Chirashi Bowl** 20
Assorted Chef's Choice Sashimi served on a bed of sushi rice. Served with miso.
- Sashimi Combo** 29
14 pieces of Chef's Choice Sashimi. Served with miso.
- Hamachi Kama** 18
Lightly deep fried yellowtail collar served with house ponzu sauce, rice, and miso.

NOODLES AND SOUPS

Ramen10

House ramen with vegetables and egg.

Veggie Ramen13

House ramen with extra/seasonal vegetables and egg.

Cheese Ramen13

House ramen with cheese, vegetables, and egg.

Grilled Chicken Ramen13

House ramen with grilled chicken, vegetables, and egg.

Kimchi Ramen13

Spicy house ramen with kimchi (Korean spicy fermented cabbage), vegetables, and egg.

Seafood Ramen13

House ramen with seafood mix, vegetables, and egg.

Udon11

Thick Japanese wheat noodles in our homemade soy broth, vegetables soup.

Tempura Udon15

Thick Japanese wheat noodles in our homemade soy broth, vegetables soup. Served with assorted tempura on the side.

KIDS BENTO 9.5

Age 10 and under Add \$1 for juice box

One choice of meat, served with rice, miso soup, 1pc gyoza, and 1pc shrimp tempura.

- Chicken Teriyaki
 - Beef teriyaki
- Bulgogi (Korean marinated beef)
 - Don Katsu (Japanese pork schnitzel)



KIMCHI RAMEN



UDON



KIDS BULGOGI

DESSERT

Ice Cream Scoop5

Oreo Sundae10

Choco Fish9

Mochi Ice Cream6

- Strawberry
- Green Tea

- Mango
- Red Bean



CHOCO FISH

MOCHI ICE CREAM

SAKE SELECTIONS



Ozeki Hot 'Classic'

Junmai | 16% ABV

This well balanced traditional sake is full-bodied with a light melon flavor.

Small \$6.5

Large \$9.5



Ozeki One Cup

Junmai | 14% ABV

Enjoy the most popular cup sake in Japan! This sake is well balanced and fruity

180ml \$7



Yamanadishiki 'The Imperial'

Filtered | 14% ABV

Yamadanishiki is the best sake rice in Japan. This lush, charming sake boasts light fruit and floral flavors with a hint of rice and a dry finish.

300ml \$15



Karatamba 'Dry Wave'

Honjozo (fortified) | 15% ABV

This crisp and dry, medium bodied sake has a light vanilla flavor and slight nuttiness

300ml \$15



Demon Slayer

Onikoroshi | 16% ABV

This is an onikoroshi sake, which means it is very dry. Medium-bodied sake with tantalizing fruit flavors and a pleasant nuttiness on the mid-palate.

300ml \$20



Crane Karakuchi

Junmai | 16% ABV

This elegant sake has citrus and white chocolate aromas with a silky mouthfeel. This is a karakuchi sake which means it is dry.

300ml \$16



Shoin 'Lovers Brew'

Ginjo | 16% ABV

Aroma of white peach and nectarine followed by coconut and yogurt. On the palate, the sake provides mild flavor of marshmallow and a hint of 'ramune' Well-balanced with a touch of sweetness.

500ml \$40



Kaguyahime 'Moon Princess'

Junmai | 14.5% ABV

Aroma of white peach and nectarine followed by coconut and yogurt. On the palate, the sake provides mild flavor of marshmallow and a hint of 'ramune' Well-balanced with a touch of sweetness.

500ml \$30

UNFILTERED (CLOUDY) SAKE



Ozeki flavored Nigori

Unfiltered | 9% ABV

This cloudy sake beautifully combines the tropical sweetness and creamy texture of Nigori sake with a light and refreshing flavor of your choice.

- Strawberry
- Pineapple
- Yuzu

300ml \$17



Ozeki Nigori

Unfiltered | 14.5% ABV

This refreshing sake brings your taste buds alive with a cheerful balance of bright fruit flavors, bursting sweetness, and tangy bubbles.

375ml \$15



Sho Chiku Bai 'Creme de Sake'

Unfiltered | 15% ABV

Nigori emits the fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard.

300ml \$15



Sayuri 'Small Lily'

Unfiltered | 12.5% ABV

A refreshing aroma, natural sweetness and smooth aftertaste.

300ml \$15

SPARKLING & FLAVORED SAKE



Hana Awaka 'Sparkling Flower'

Sparkling | 7% ABV

This refreshing sake brings your taste buds alive with a cheerful balance of bright fruit flavors, bursting sweetness, and tangy bubbles.

250ml

\$14



Hana Awaka 'Peach'

Sparkling | 7% ABV

Bright peach and floral flavors are perfectly balanced by its light sweetness and delicate bubbles.

250ml

\$14



Ozeki Ikezo

Sparkling Jello Shot | 5.5% ABV

Sparkling Jelly sake is the latest trend in Asia and this is the first one available in the US.

180ml

\$8

(Peach, Mixed Berry or Yuzu)



Hana Fuji Apple

Flavored Sake | 8% ABV

The crisp tartness of a delicious Fuji Apple.

375ml

\$15

BEER SELECTIONS



Asahi

\$9.5

Kirin

\$6/\$9.5

Corona

\$5.5

Sapporo

\$6/\$9.5

Bud Light

\$5.5

Bluemoon

\$6

Hefe

\$5.5

10 Barrel IPA

\$6

Coors Light \$5.5

SOJU & SELTZER

Soonhari Soju

(Apple Mango or Peach)

\$15

Sangaria CHU-HI

(Lemon)

\$7

WINE SELECTIONS

Kikkoman Plum Wine

\$6/\$16

Salmon Creek Chardonnay

\$8/\$23

Salmon Creek Pinot Grigio

\$8/\$23

Salmon Creek Cabernet

\$8/\$23

Salmon Creek Merlot

\$8/\$23

NON-ALCOHOLIC BEVERAGES

Soda

(Coke, Diet Coke, Root Beer, Lemonade, Sprite, Gold Peak Tea (unsweetened))

\$3

Hot Tea

(Green Tea, Jasmine Tea)

\$2/\$5 (cup/pot)

Juice

(Apple, Fruit Punch, Grape-Apple)

\$2

Japanese Soda (Ramune)

\$4



SHOGUNS MERCHANDISE

T-SHIRTS

Sizes range from Small to X Large
Other sizes available upon request

\$25

FRONT

BACK

HOODIES

Sizes range from Small to X Large
Other sizes available upon request

\$45

FRONT

BACK



STICKERS

SMALL

LARGE

\$2

\$5

GIFT CARDS AVAILABLE!
PHYSICAL OR E-GIFT CARDS!

