



*“Our lives are  
not in the lap  
of the gods,  
but in the lap  
of our chefs”*

-Lin Yotang

**Sashimi** - raw fish, shell-fish, or red meat, served with daikon radish, wasabi, and ponzu

**Nigiri Sushi** - made with sliced fish over formed rice balls

**Maki Sushi** - rice rolled with a variety of ingredients inside seaweed paper sliced into bite-sized pieces

**Wasabi** - Japanese horseradish, often mixed with shoyu

**Shoyu** - Japanese soy sauce

**Ponzu** - shoyu, vinegar and citrus dipping sauce

**Gari** - pickled ginger slices, to restore your palate

**O-Hashi** - chopsticks, respectfully

**Okalani** - “Child of heaven” Named for Brooklyn Okalani Williams, our beloved daughter

Please accept the invitation of a steaming cup of O-cha. Sip some soup, straight from the bowl. Select your dipping sauce--shoyu, ginger ponzu, or sweet chili. Perhaps blend a pleasing amount of Wasabi into your Shoyu. Sashimi, typically served first as an appetizer, is usually eaten with O-Hashi. Maki and Nigiri sushi may be eaten, quite politely, with your fingers. To avoid over saturation of the rice, please dip your Nigiri fish upside down.

Your chef or server will be glad to make recommendations when taking your order. Try an assorted Sashimi or Sushi platter to sample a wide variety of flavors. Assortments are the chef’s choice, to ensure a balanced combination of the freshest selections available.

To assemble your own a la carte dinner, select a soup or salad, next a starter, and between two to three Nigiri or one to three Maki per person. Most sushi and appetizers are served family style at the tables.

Please notify your server of any dietary restrictions. We will thoughtfully modify our menu to reflect the body’s innate respect for balance, and the ebb and flow of nature’s tides.

**Dozo, please... enjoy!**



## Soups and Salads

<b>Miso soup</b> w/ tofu.....	2.00
<b>Thom Kha</b> lime-broth soup w/ shrimp.....	2.50
<b>Tsukemono</b> assorted Japanese pickles .....	3.50
<b>House Salad</b> w/ sesame dressing.....	3.00
<b>Sunomono</b> cucumber salad.....	2.00
<b>Seaweed Salad</b> with cucumbers .....	3.50
<b>Squid Salad</b> with knappa cabbage, fresh herbs, thai dressing .....	5.50
<b>Ahi Poke</b> marinated tuna w/ seaweed .....	8.50
<b>Seared Steak Salad</b> with glass noodles and thai garlic soy dressing ..	9.50

## Sashimi

*just fish, no rice, 6 to 8 pieces*

<b>Tako</b> (octopus).....	6.50
<b>Saba</b> (mackerel).....	7.50
<b>Sake</b> (salmon) .....	8.50
<b>Shiro Maguro</b> (albacore).....	8.50
<b>Walu</b> ( escolar).....	8.50
<b>Maguro</b> (red tuna) .....	10.50
<b>Hamachi</b> (yellowtail).....	11.50
<b>Maguro/Hamachi</b> .....	13.50
<b>Chef's Love Assortment</b> (16pc.).....	18.00
<b>Deluxe Love</b> (36 pc.).....	35.00

## Small Plates

<b>Edamame</b> salted soybeans .....	3.00
<b>Steamed Vegetables</b> with choice of sauces .....	4.50
<b>Tempura Vegetables</b> .....	8.50
<b>Tempura Shrimp</b> 5 jumbo prawns .....	10.50
<b>Tempura Combination</b> 3 jumbo prawns & veggies .....	11.50
<b>Crispy Calamari</b> w/ spicy tobikko sauce.....	7.50
<b>Ceviche</b> citrus marinated seafood w/ cilantro, bell pepper, served w/ wonton chips .....	7.50
<b>Teriyaki Chicken</b> marinated chicken breast, served over rice.....	7.50
<b>Seared Scallops</b> w/ ginger cream sauce .....	8.50
<b>Crispy Grilled Trout</b> served whole with teriyaki sauce.....	9.00

## Large Plates

<b>Yakisoba</b> stir-fried thin noodles and vegetables w/ tofu .....	8.50
w/ chicken.....	10.00
<b>Yaki Udon</b> thick stir-fried noodles w/ peanuts in sweet beer sauce	
w/ tofu .....	9.50
w/ chicken.....	11.50
<b>Massamun Curry</b> fiery red Thai curry served over rice w/ tofu .....	10.50
w/ chicken.....	11.50
<b>Encrusted Ahi</b> seared tuna with macadamia breading, served over rice w/ lime ginger butter sauce .....	12.50



## Maki Sushi 6 to 8 pieces

<b>Kappa</b> cucumber w/ sesame seeds .....	3.75
<b>Avocado Maki</b> .....	3.75
<b>Midori</b> seasoned vegetables .....	4.50
<b>Futomaki</b> tamago and traditional vegetables .....	7.50
<b>Tekka</b> red tuna .....	4.50
<b>Vulcan</b> shredded tuna, chili, green onion .....	5.50
<b>Deluxe Vulcan</b> maguro sashimi chunks, chili, green onion .....	8.00
<b>California</b> crab salad mix w/ avocado .....	6.50
<b>Deluxe California</b> rock crab, avocado, masago .....	8.00
<b>Roasted Salmon Skin</b> w/cucumber and gobo .....	6.50
<b>Dragon</b> eel, avocado, cucumber .....	7.00
<b>Tempura Shrimp</b> w/ avocado and cucumber .....	8.50
<b>Spider</b> soft shell crab w/cucumber, avocado .....	9.25
<b>Caterpillar</b> eel, avocado, cucumber, avocado on outside .....	9.50
<b>Rainbow</b> California roll with sashimi on outside .....	13.50

## Specialty Rolls

<b>Firewire</b> spicy tempura asparagus w/ cucumber, avocado .....	6.50
<b>Green Goblin</b> grilled asparagus, tangy miso sauce, soy wrapper .....	6.50
<b>Belly Roll</b> creamy scallop and rock crab mixture .....	7.50
<b>Celilo</b> smoked steelhead w/ sweet hot mustard .....	7.50
<b>Yasui</b> California roll w/ smoked salmon outside .....	8.50
<b>Slingshot</b> tempura walu, avocado, tobikko, chili .....	8.50
<b>Gonzo</b> Vulcan roll w/ unagi on outside .....	9.50
<b>Pinchot</b> hamachi, maguro, avocado and tobikko .....	10.50
<b>Bonjo</b> tempura shrimp, spicy tuna, crunchy toppings .....	10.50

## Te Maki hand roll 1 piece

<b>Vegetable</b> avocado, cucumber, seasoned vegetables .....	3.75
<b>Roasted Salmon Skin</b> w/ gobo, cucumber .....	4.50
<b>Fun Guy</b> albacore, mushroom, cucumber .....	4.50
<b>Thai Salmon</b> spicy w/cilantro, avocado, cucumber .....	4.50
<b>Spicy Scallop</b> w/ cucumber .....	4.50
<b>Spicy Tuna</b> w/ cucumber, green onion .....	4.50
<b>Eel</b> w/ cucumber .....	4.50
<b>Locals Only</b> smoked steelhead, garlic mushrooms .....	4.50
<b>Green Eggs and Ham</b> hamachi, avocado, wasabi tobikko .....	5.50
<b>WAT</b> walu, avocado, tobikko .....	5.50
<b>Poke Te Maki</b> spicy maguro sashimi, greens .....	5.50

## *Nigiri Sushi* 2pc./order

<b>Tamago</b> (egg) .....	2.50
<b>Inari</b> (tofu).....	2.50
<b>Avocado</b> .....	2.50
<b>Ebi</b> (shrimp).....	3.00
<b>Hokkigai</b> (surf clam) .....	3.00
<b>Saba</b> (mackerel).....	3.50
<b>Shiro Maguro</b> (albacore).....	3.50
<b>Maguro</b> (red tuna) .....	3.75
<b>Sake</b> (salmon) .....	3.50
<b>Walu</b> (escolar).....	3.50
<b>Hamachi</b> (yellowtail).....	4.50
<b>Tako</b> (octopus).....	3.50
<b>Smoked Salmon</b> .....	3.75
<b>Hotate</b> (scallop)* .....	3.75
<b>Tobikko</b> (flying fish roe)* .....	3.75
<b>Ikura</b> (salmon roe)* .....	4.50
<b>Kani</b> (crab).....	3.00
<b>Anago</b> (sea eel).....	3.50
<b>Unagi</b> (river eel) .....	4.50
<b>Uni</b> (sea urchin roe)* .....	6.50
<b>Amaebi</b> (sweet shrimp) .....	6.50

\*add Quail Egg...50

## *Sushi Assortments* served with miso soup

<b>Vegetarian</b> 8 pc maki, 6 pc nigiri .....	12.50
<b>Standard</b> 4 pc maki, 6 pc. nigiri .....	14.50
<b>Chirashi</b> sashimi 14 pc over rice .....	16.50
<b>Deluxe</b> 4 pc maki, 10 pc nigiri .....	19.50
<b>Geisha</b> 64 pcs maki.....	35.00
<b>Sumo</b> 24 pc maki, 20 pc nigiri.....	59.50
<b>Sartori</b> 48 pc maki, 42 pc nigiri .....	115.00

## *Deserts* ask your server about selection

Mango Sherbet .....	2.50
Lemon Sorbet .....	2.50
Ice Cream (green tea, red bean).....	3.00
Mochi Bon Bons (green tea, strawberry, mango, red bean).....	2.50
Ginger Crème Brulee .....	3.50

## *Soft Drinks*

RC Cola, Diet Cola, 7-Up .....	1.50
Passion Orange Guava or Mango Orange Juice .....	1.50
Pellegrino's Sparkling Water .....	1.50
Henry's Root Beer.....	2.50
Jasmine Iced Tea.....	2.50
Reed's Ginger Beer.....	2.50
Red Bull Energy Drink.....	4.00
Herbal or Black Tea .....	2.50
Hot Green Tea.....	complimentary

**Our Two Tatami rooms are available for reservations with a group of 6-20 people.**



We will accept up to two separate payments per table.  
 Gratuity of 18% added for groups of 7 or more.  
 Please limit cell phone conversations.  
 We encourage re-usable containers for your take-home sushi.