

Chaya Downtown  
uses the freshest  
market ingredients.  
Because of this,  
our menu changes  
frequently. This is a  
sample of our menu.  
Prices and ingredients  
are subject to change  
without notice.

## Lunch Menu

EXECUTIVE CHEF SHIGEFUMI TACHIBE | CHEF DE CUISINE KAZUYA MATSUOKA

### SPECIAL LUNCH TIME LIBATIONS

---

- EverPure Triple-Filtered Water (1 Liter) 5  
Abita Bottled Root Beer 5  
Housemade Lemonade 4  
Organic Passion Fruit Iced Tea 4

### SUSHI

---

- Omakase 24  
Chef's choice of 9 pieces of sushi & 6 pieces of rolls
- Chirashi 16.50  
Tuna, Salmon, Shrimp, eel, Albacore, Crab Meat, Spicy Tuna, Spicy Shrimp, Egg
- Flash-Seared Kobe Beef Roll 18  
Spicy Shrimp, Asparagus & Avocado, Thinly Sliced Kobe Beef, Sweet Soy & Balsamic Reduction,  
Mixed Greens & Ginger Dressing
- Dragon Roll 17  
Spicy Tuna, Cucumber, Eel & Avocado, Sweet Eel Sauce, Mixed Green Salad, Ginger Dressing
- Crunchy Spicy Shrimp Roll 17  
Spicy Shrimp Roll, Crunchy Shrimp, Sweet Soy, Mixed Green Salad, Ginger Dressing
- Tuna Tuna Tuna 18  
Spicy Tuna Roll, Tuna Sashimi, Seared Tuna, Mixed Green Salad, Ginger Dressing

### APPETIZERS

---

- Fresh Farmer's Market Blood Oranges 7.50  
Blood Orange Olive Oil, Nicoise Olives, Shaved Fennel & Pine Nuts
- Mortadella Bruschetta 8.50  
Caponata, Petit Basque Cheese
- Slow Roasted Organic Beets & Creamy Chèvre 10  
Dried Figs, Dates, Candied Pecans, Pistachios & White Balsamic Modena
- Crispy Monterey Calamari 10  
Spicy Marinara Sauce
- Classic Tuna Tartare 13  
Herbed Garlic Crouton, Avocado Mousse
- Marinated Spanish White Anchovy 9  
Shaved Parmigiano-Reggiano, Sun-dried Tomato, Celery & Fennel Salad

## Chaya Value Lunch

- Chef's Daily Sandwich Special with a Soft Beverage 13  
Chaya Bistro Burger & French Fries with a Featured Glass of Wine 20

Chaya Downtown  
uses the freshest  
market ingredients.  
Because of this,  
our menu changes  
frequently. This is a  
sample of our menu.  
Prices and ingredients  
are subject to change  
without notice.

## ENTRÉE SALADS

---

- Grilled Tasmanian Salmon with Scarborough Farms' Hearts of Romaine Salad 16  
Parmigiano-Reggiano, Avocado, Fuji Apple, Crouton & Meyer Lemon Herb Vinaigrette
- Grilled Angus Rib Eye Steak Salad 18  
Wild Arugula, Mixed Greens, Candied Pecans, Meyer Lemon Confit with Maytag Blue Cheese & Red Wine Vinaigrette
- Free Range Chicken Breast & Grilled Asparagus Salad 15  
Artichoke, Broccolini, Baby Frisée with Oriental Balsamic Vinaigrette
- Chaya Chopped Cajun Shrimp Salad 17  
Asparagus, Cucumber, Tomato, Avocado, White Corn, Asiago Cheese, Lemon Vinaigrette & Jalapeño Aioli

## PASTAS

---

- Maine Lobster & Shrimp Ravioli 18  
Basil Pesto Alfredo
- Pappardelle, Kobe Beef-Wild Mushroom Bolognese 16.5  
White Truffle Olive Oil
- Fettuccini, Fresh Tomato Garlic Olive Oil 15.5  
Housemade Chicken Chorizo, Roasted Fennel

## SANDWICHES

---

- 8 oz. Black Angus Cheese Burger & Organic Baby Mixed Greens 14  
Mango Chutney, Spicy Aioli, White Cheddar Cheese

## ENTRÉES

---

- Moroccan Spiced Vegetable Ragu 14  
Couscous, Roasted Vine-Ripened Tomatoes, Zucchini & Braised Kale 14
- Pan Roasted Tasmanian Salmon 19  
Pinot Noir Sauce, Fennel, Golden Beet-Goat Cheese Purée, Escarole, Haricot Verts
- Herb Grilled Free Range Chicken Dijon 17.5  
Seasonal Farmer's Market Vegetables
- Cast Iron Roasted New Zealand Orange Roughy 18  
Italian Parsley, Quinoa Sprouts, Tabbouleh, Greek Yogurt
- Pan Roasted Canadian White Fish 18  
Fresh Herb Broth, Dijon Mustard, Broccoli Rabe, Salted Cod Brandade
- Soy Glazed Alaskan Black Cod 19.5  
Hijiki Brown Rice, Eggplant, Bok Choy, Shiitake Mushroom
- Braised Kobe Beef Short Rib 19  
Mashed Potatoes, Sweet Organic Carrots
- Grilled Prime Beef Rib Eye Steak (8 oz.) 24  
Three Peppercorn Veal Jus, Rosemary Roasted Potatoes & Garlic

## ADDITIONALS

---

- French Fries 5
- Braised Tuscan Kale 5

Chaya Downtown  
 uses the freshest  
 market ingredients.  
 Because of this,  
 our menu changes  
 frequently. This is a  
 sample of our menu.  
 Prices and ingredients  
 are subject to change  
 without notice.

## Wines by the Glass

<b>SPARKLING BY THE GLASS</b>	<b>3 OZ TASTE</b>	<b>GLASS</b>
Mumm, Cordon Rouge, Champagne, France, NV	11	22
<b>WHITE WINE BY THE GLASS</b>		
Kim Crawford, Sauvignon Blanc,v Marlborough, New Zealand 2008	5	10
Nobilo, Sauvignon Blanc, Marlborough, New Zealand 2008	4	8
The Crusher, Wilson Vineyard, Viognier, Clarksburg, California 2007	4	8
Wolfgang, Gru-Vee, Gruner Veltliner, Burgenland, Austria 2006	5	10
Au Bon Climat, Chardonnay, Santa Barbara, California 2007	6	12
Davis Bynum, Chardonnay, Russian River Valley, California 2006	7	14
Franciscan, Chardonnay, Napa Valley, California 2007	5	10
Beringer, Private Reserve, Chardonnay, Napa Valley, California 2007	9	18
Chateau Ste. Michelle / Dr. Loosen, Eroica, Riesling, Columbia Valley, Washington 2007	7	14
<b>ROSÉ BY THE GLASS</b>		
Chateau d'Esclans, Whispering Angel, Provence, France 2007	7	14
Alma Rosa, Vin Gris, Pinot Noir, El Jabalí Vineyard, Sta. Rita Hills, California 2006	7	14

Chaya Downtown  
uses the freshest  
market ingredients.  
Because of this,  
our menu changes  
frequently. This is a  
sample of our menu.  
Prices and ingredients  
are subject to change  
without notice.

## Wines by the Glass

### RED WINE BY THE GLASS

---

Erath, Pinot Noir, Willamette Valley, Oregon 2006	6.5	13
Greg Norman, Pinot Noir, Santa Barbara, California 2006	4.5	9
Palmina, Dolcetto, Santa Barbara, California 2007	6	12
Icardi, Tabaren, Barbera d'Asti, Piedmont, Italy 2006	6	12
Tommasi, Valpolicella, Corvina, Veneto, Italy 2006	5.5	11
Monte Antico, 'Super Tuscan', Sangiovese Blend, Tuscany, Italy 2004	5.5	11
Fleur du Cap, Pinotage, Cape Coastal Region, South Africa 2007	4.5	9
Sonoma Vineyards, Merlot, Sonoma Valley, California 2004	4	8
Stella Maris, Merlot / Cabernet Sauvignon, Columbia Valley, Washington 2004	7.5	15
B-Side, Cabernet Sauvignon, Napa Valley, California 2005	8.5	17
Villa Mt. Eden, Cabernet Sauvignon, Napa Valley, California 2005	5	10
Mia's Playground, Old Vine Zinfandel, Dry Creek Valley, California 2005	6	12

Chaya Downtown  
uses the freshest  
market ingredients.  
Because of this,  
our menu changes  
frequently. This is a  
sample of our menu.  
Prices and ingredients  
are subject to change  
without notice.

## Lunch Dessert

- Fallen Chocolate Cake 8  
Tahitian Vanilla Ice Cream & Raspberry Sauce
- Baked Banana Cake with Caramelized Banana 7  
Cream cheese ice cream
- Warm Milk Chocolate Croissant Bread Pudding 9  
Caramel Ice Cream
- Sorbet or Ice Cream 8  
Daily Selection of Market Fresh Sorbet or Ice Cream
- Pistachio Chocolate Chip Cookies 7  
Frangelico Whipped Cream
- Fuji Apple Tart 7  
Green Apple Sorbet
- Chocolate Chip Cookie Ice Cream Sandwich 4.50
- Green Tea 'M Lato' 5  
Crunchy Sesame Nori  
No refined sugar, eggs or dairy
- Market Fresh Mix Berries 9  
Daily Selection
- Cheese Plate 13  
St. Andre | triple cream, soft & lush  
Danish Blue | rich, creamy & pungent  
Petit Basque | firm, smooth & sweet

### COFFEE

---

We proudly serve Peerless Certified Organic, Fair Trade and Shade Grown Coffee

- Brewed Drip 3
- Macchiato 4
- Espresso 4
- Cappuccino 5
- Latte 5

### LIMITED RESERVE FRENCH PRESS (12.7 OZ.)

- 
- Grand New Guinea Reserve (medium roast) 8
- Panama La Esmeralda Especial Geisha, Lot 10 16

*Chaya Downtown uses the freshest market ingredients. Because of this, our menu changes frequently. This is a sample of our menu. Prices and ingredients are subject to change without notice.*

## **ARTISANAL TEAS 5**

---

### Organic Earl Grey

Blended organic black teas from Assam and south India with natural oil of bergamot. This tea maintains the full body this blend is famous for.

### Peach White

China Bai Mu White tea with Peach flavor.

### Organic Apple Green Tea

China Chun Mee Green Tea with apple pieces and flavoring.

### Organic Jasmine

Light and floral without the complex tea flavors being overpowered by jasmine elements.

### Organic English Breakfast

Malty and rich with a brisk finish.

### Organic Decaffeinated Black

Unlike many decaffeinated teas, this tea from a famous Nilgiri estate has a high-grown character and full body.

### Organic Chamomile

Organically grown in Egypt, this herb has pronounced sweetness and depth of flavor characteristic of the best chamomile flowers.

### Organic Jasmine

Light and floral without the complex tea flavors being overpowered by jasmine elements.

### Japanese Green Tea

Chaya Farmer's Market Fresh Mint Tea

Chaya Downtown  
uses the freshest  
market ingredients.  
Because of this,  
our menu changes  
frequently. This is a  
sample of our menu.  
Prices and ingredients  
are subject to change  
without notice.

# Dinner Menu

EXECUTIVE CHEF SHIGEFUMI TACHIBE | CHEF DE CUISINE KAZUYA MATSUOKA

## CRUDO

---

Oyster 1/2 Dozen 14  
Hama Hama Fanny Bay

Shrimp Cocktail 14

Tai Snapper 16  
Kumquates, Chili Relish

Seared Albacore 15  
Garlic-Yuzu Pepper Soy

Scottish Salmon 14  
Pickled Fennel, Citrus Soy

Hawaiian Big Eye Tuna 18  
Avocado-Wasabi Salsa

Crunchy Yellowtail 16  
Garlic Jalapeño Ponzu

## APPETIZER

---

Soup of the Day 9

Scarborough Farm Hearts of Romaine 12  
Parmigiano-Reggiano, Avocado, Crouton & Meyer Lemon Herb Vinaigrette

Seasonal Vegetable Medley & Baby Field Greens 11  
Red Wine Vinaigrette, Kalamata Olive Tapenade

Classic Tuna Tartare 14  
Herbed Garlic Crouton and Avocado

House Cured Maple Leaf Duck Prosciutto & Petit Basque Cheese 12  
Shaved Fennel, Sundried Tomato, Nicoise Olives

Roasted Organic Beets, Blood Orange & Creamy Chèvre 12  
Dried Figs, Dates, Candied Pecans & White Balsamic Modena

Kobe Beef Carpaccio with Petit Gruyere Panini 13  
Portobello, Baby Frisee, Shallot Confit, Parmigiano Zest & Extra Virgin Olive Oil

Burrata Cheese with Roasted Vine Ripened Tomatoes 13  
Basil Pesto, Aged Balsamic, Tuscan Small-Batch Olive Oil

Escargot & Chopped Mushroom Cocotte 13

Cast Iron Pan Roasted Mediterranean Mussels 13  
Housemade Chicken Chorizo, Garlic Herb Butter

Fresh Herb Grilled Canadian Sardine 12  
Organic Pearl Barley, Spring Vegetables, Shaved Fennel & Meyer Lemon Confit

Pan-Seared Hokkaido Scallops 14  
Warm Leek, Crème Fraîche—Yukon Gold Potato Puree, Truffle Sherry Vinaigrette

Chaya Downtown  
uses the freshest  
market ingredients.  
Because of this,  
our menu changes  
frequently. This is a  
sample of our menu.  
Prices and ingredients  
are subject to change  
without notice.

## PASTAS

---

- Squid Ink Orecchiette with East Coast Calamari 17  
Chopped Scallops and Shrimp, Fresh Tomato Olive Oil
- Pappardelle, Kobe Beef-Mushroom Bolognese 19  
Parmigiano-Reggiano, White Truffle Oil
- Maine Lobster & Shrimp Ravioli 21  
Basil-Pesto Alfredo
- Tagliatelle, Santa Barbara Sea Urchin & Avocado 18  
Garlic Chili Olive Oil

## ENTRÉE

---

- Saffron Paella, Fresh Herb Grilled NZ Orange Roughy 27  
Jumbo Prawn, Piquillo Peppers, Zucchini
- Pan Roasted Tasmanian Salmon with Pinot Noir Sauce 28  
Short Rib—Goat Cheese Ravioli, Bloomdale Spinach
- Treviso Wrapped Orata 28  
Sea Beans, Baked Fingerling Potatoes, Grilled Lemon, Balsamic Modena
- Pan Roasted Mediterranean Sea Bream 28  
Himalayan Truffle Jus, Basil Mustard, Pecorino Gnocchi, Escarole, Brioche
- Miso Marinated White Sea Bass 29.5  
Wasabi Soy Broth, Bok Choy, Eggplant, Rice Galette
- Angus Beef Cheese Burger & Mixed Greens 18  
8 oz, Mango Chutney, Spicy Aioli, Choice of Blue, Fontina or White Cheddar Cheeses
- Herb Grilled Free Range Chicken Dijon 24  
Seasonal Farmer's Market Vegetables
- Pinot Noir Braised Kobe Beef Short Ribs 26  
Grilled Onion, Fontina Mashed Potatoes, Tuscan Kale
- Grilled Prime Beef Rib Eye, Three Peppercorn Veal Jus 29.5  
10 oz, Rosemary Roasted Potatoes, Garlic Cloves
- Grilled Center Cut Filet Mignon, Black Truffle Sauce 36  
8 oz, Creamed Spinach, Roasted Salsify
- Cast Iron Roasted Colorado Lamb Chops & Lamb Kefta 35  
Moroccan Vegetable Couscous, Natural Lamb Jus
- Polpet (Italian Vegan Seitan Balls) 23  
Broccolini, Orangetti Spaghetti Squash and Soy Mozzarella

## ADDITIONALS

---

- |                                         |                                |
|-----------------------------------------|--------------------------------|
| French Fries 5                          | Creamy Spinach 7               |
| Roasted Fingerling Potatoes 6           | Braised Tuscan Kale 6          |
| Mashed Yukon Gold Potatoes 6            | Moroccan Vegetable Cous Cous 7 |
| Akitakomachi Risotto with Truffle Oil 8 |                                |

Chaya Downtown  
uses the freshest  
market ingredients.  
Because of this,  
our menu changes  
frequently. This is a  
sample of our menu.  
Prices and ingredients  
are subject to change  
without notice.

## Dinner Dessert Menu 9

### DESSERTS

---

- Fallen Chocolate Cake 9  
Tahitian Vanilla Ice Cream & Raspberry Sauce
- Baked Banana Cake with Caramelized Banana 8  
Cream cheese ice cream
- Warm Milk Chocolate Croissant Bread Pudding 9  
Caramel Ice Cream
- Sorbet or Ice Cream 8  
Daily Selection of Market Fresh Sorbet or Ice Cream
- Pistachio Chocolate Chip Cookies 7.50  
Frangelico Whipped Cream
- Fuji Apple Tart 9  
Green Apple Sorbet
- Chocolate Chip Cookie Ice Cream Sandwich 4.50
- Green Tea 'M Lato' 5  
Crunchy Sesame Nori  
No refined sugar, eggs or dairy
- Market Fresh Mixed Berries 9  
Daily Selection
- Cheese Plate 14  
St. André | triple cream, soft & lush  
Danish Blue | rich, creamy & pungent  
Petit Basque | firm, smooth & sweet

### COFFEE

---

We proudly serve Peerless Certified Organic, Fair Trade and Shade Grown Coffee

- Brewed Drip 3
- Macchiato 4
- Espresso 4
- Cappuccino 5
- Latte 5

### LIMITED RESERVE FRENCH PRESS (12.7 OZ.)

---

- Grand New Guinea Reserve (medium roast) 8
- Panama La Esmeralda Especial Geisha, Lot 10 16

Chaya Downtown uses the freshest market ingredients. Because of this, our menu changes frequently. This is a sample of our menu. Prices and ingredients are subject to change without notice.

**ARTISANAL TEAS 5**

---

**Organic Earl Grey**

Blended organic black teas from Assam and south India with natural oil of bergamot. This tea maintains the full body this blend is famous for.

**Peach White**

China Bai Mu White tea with Peach flavor.

**Organic Apple Green Tea**

China Chun Mee Green Tea with apple pieces and flavoring.

**Organic Jasmine**

Light and floral without the complex tea flavors being overpowered by jasmine elements.

**Organic English Breakfast**

Malty and rich with a brisk finish.

**Organic Decaffeinated Black**

Unlike many decaffeinated teas, this tea from a famous Nilgiri estate has a high-grown character and full body.

**Organic Chamomile**

Organically grown in Egypt, this herb has pronounced sweetness and depth of flavor characteristic of the best chamomile flowers.

**Japanese Green Tea**

Chaya Farmer's Market Fresh Mint Tea

After Dinner Drinks

**COGNAC**

---

Remy Martin XO 40

Hennessy V.S.O.P. 14

Remy Martin V.S.O.P. 16

Courvoisier V.S.O.P. 14

Hennessy V.S. 12

**SCOTCH**

---

Highland Park, 30 yr 80

Lagavulin, 16 yr 22

Oban, 14 yr 25

The Macallan, 18 yr 40

Johnnie Walker Blue Label 45

The Balvenie, 12 yr 14

Talisker, 10 yr 16

The Macallan, 12 yr 15

The Glenlivet, 12 yr 13

Johnnie Walker Black 11

**PORT**

---

Graham's 6 Grape 6

Cockburns 7  
10 Year Tawny

Sandemans 9  
20 Year Tawny

Graham's Vintage, 1994 10

**DESSERT WINE**

---

Ben Rye, Donna Fugata,  
*Passito di Pantelleria*, Zibbibo 84  
Sicily, Italy 2006 (375mL)

Castelnau de Suduiraut, Sauternes 91  
Bordeaux, France 2003 (375mL)  
Domaine de la Pigeade,

Muscat Beaumes de Venise 33  
Rhône Valley, France 2007 (375mL)

Chaya Downtown  
uses the freshest  
market ingredients.  
Because of this,  
our menu changes  
frequently. This is a  
sample of our menu.  
Prices and ingredients  
are subject to change  
without notice.

# Happy Hour Menu

Applies in the Bar Area Only | Weekdays 3–7pm | Saturday 5–7pm

## APPETIZERS

---

Edamame 3

Steamed salt

Crispy Calamari 5

Jalepeño Aioli

Hummus 4

Grilled Pita Bread & Feta Cheese

Marinated Spanish White Anchovy 5

Parmigiano-Reggiano, Celery, Shaved Fennel

Mortadella Bruschetta 5

Caponata

## COCKTAILS 5

---

Seeing Red

Blood Orange & Lavender Infused Milagro Tequila / Lime Juice / Blood Orange Juice

Russian Blues

Citrus Vodka / Muddled Blueberries / Lemon Juice

Cosmo

Margarita

## WINES BY THE GLASS 5

---

Erath, Pinot Blanc

Willamette Valley, Oregon 2005

Cycles 'Gladiator'

Cabernet Sauvignon, California 2007

## BEERS 5

---

BOTTLE

Abita, Amber, Munich Style Lager

New Orleans, Louisiana

DRAFT

Sapporo

Sapporo, Japan

## SUSHI

---

California Roll 4

Snow Crab, Cucumber, Avocado

Spicy Tuna Roll 4

Spicy Tuna & Cucumber

Spicy Shrimp Roll 4

Spicy Shrimp & Cucumber

Shrimp Tempura Roll 4

Shrimp Tempura, Cucumber, Avocado,

Wasabi Mayo, Eel Sauce

Chaya Downtown  
uses the freshest  
market ingredients.  
Because of this,  
our menu changes  
frequently. This is a  
sample of our menu.  
Prices and ingredients  
are subject to change  
without notice.

## Bar & Late Night Menu

Late Night 10–11pm

### Chaya Downtown Signature Cocktails

Kool as a Kucumber 12

Hendrick's Gin / St. Germaine / Splash Tonic / Sliced Cucumber

Chaya Downtown Silver Shaker 12

Milagro Silver Tequila / Fresh Orange Juice / Squeezed Orange, Lemon & Lime

The Red Line 13

Sailor Jerry Spiced Rum / Cointreau / Sweet & Sour

Tickled Pink Mint Condition 13

Skyy Citrus / Fresh Pink Grapefruit Juice / Mint

First Crush 12

Grey Goose / St. Germaine / Apple Juice / Topped with Chardonnay

Seeing Red 12

Blood Orange & Lavender Infused Milagro Tequila / Lime Juice / Blood Orange Juice

Russian Blues 12

Citrus Vodka / Muddled Blueberries / Lemon Juice

Canton-ease if you Please 13

Grey Goose Poivre / Canton Ginger Cognac / Fresh Apple Juice

Blackberry Smash 12

Ketel One Citrus / Blackberry Brizzard / Fresh Black Berries / Mint / Soda

#### APPETIZERS

---

Edamame 6

Steamed salt

Crispy Calamari 8

Jalepeño Aioli

Hummus 7

Grilled Pita Bread & Feta Cheese

Marinated Spanish White Anchovy 8

Parmigiano-Reggiano, Celery, Shaved Fennel

Mortadella Bruschetta 7

Caponata

#### DAILY BAR SPECIALS

---

Veal & Pork Sausage 9

Mashed Potatoes

Salt Cod Brandade 9

Cast Iron Pan Roasted

Mediterranean Mussels 12

House-Made Chicken Chorizo

Charcuterie Misto 9

Mortadella, Molinari Toscano, Prosciutto di Parma

#### SUSHI

---

California Roll 8

Snow Crab, Cucumber, Avocado

Spicy Tuna Roll 8 Spicy Tuna & Cucumber

Spicy Shrimp Roll 7

Spicy Shrimp & Cucumber

Shrimp Tempura Roll 15

Shrimp Tempura, Cucumber, Avocado,

Wasabi Mayo, Eel Sauce

#### LATE NIGHT

---

Available from 10–11pm

Steak Salad 16

Aged Balsamic, Maytag Blue Cheese

Short Rib 12

Grilled Sandwiches

Chaya Downtown  
uses the freshest  
market ingredients.  
Because of this,  
our menu changes  
frequently. This is a  
sample of our menu.  
Prices and ingredients  
are subject to change  
without notice.

Ama Ebi (Sweet Raw Shrimp)	MP
Aji (Spanish Mackerel)	7
Ebi (Shrimp)	6
Hirame (Fluke)	6
Hamachi (Yellowtail)	7
Hotate (Scallop)	6
Ika (Squid)	6
Ikura (Salmon Roe)	6
Kampachi (Amber Jack)	8
Kani (Snow Crab)	7
Maguro (Tuna)	8
Mirugai (Giant Clam)	10

## Sushi

Saba (Japanese Mackerel)	7
Sake (Salmon)	6
Shiromaguro (Albacore)	6
Smoked Salmon	6
Tai (Snapper)	8
Smoked Salmon	6
Tamago (Egg Omelet)	4
Tobiko (Flying Fish Roe)	5
Toro (Fatty Tuna)	MP
Unagi (Fresh Water Eel)	6
Uni (Sea Urchin)	9

## Sushi Rolls

### VEGETARIAN ROLLS

California Roll	8
Snow Crab, Cucumber, Avocado	
Baked Salmon Skin Roll	7
Salmon Skin, Smelt Egg, Avocado, Kaiware, Burdock, Cucumber	
Seafood Tartare Roll	9
Tuna, Yellowtail, Salmon, Avocado, Cucumber, Arare	
Spicy Tuna Roll	8
Spicy Tuna, Cucumber	
Spicy Shrimp Roll	7
Cooked Bay Shrimp, Cucumber	

Garden Roll	7
Asparagus, Cucumber, Avocado, Taro Potato, Kaiware, Burdock, Shiso, Mushroom	
Ume Shiso Maki	5
Plum, Cucumber, Shiso	
Tuna Roll	7
Tuna, Wasabi	
Yellowtail Roll	7
Yellowtail, Green Onion	
Big Roll	9
Egg Omelet, Shrimp, Eel, Spinach, Kanpho, Fish Flakes	

### HOUSE SPECIAL ROLLS

Red Dragon Roll	18
Spicy Tuna, Chopped Pickles, Radish, Shiso, Asparagus, Cucumber, Tuna & Avocado Outside	
Dragon Roll	13
Spicy Tuna, Cucumber, Eel & Avocado Outside, Eel Sauce	
Caterpillar Roll	11
Eel, Cucumber, Avocado Outside, Eel Sauce	
Spider Roll	16
Soft-shell Crab, Avocado, Cucumber, Kaiware, Radish, Smelt Egg Outside, Ponzu Sauce	
Kobe Beef Roll	15
Spicy Shrimp, Asparagus, Cucumber, Kobe Beef Outside, Balsamic & Eel Sauce	
Toro Salmon Roll	15
Vegetable Roll, Fatty Salmon on Top, Yuzu Pepper	

Rainbow Roll	16
California Roll, Tuna, Yellowtail, Salmon, White Fish, Shrimp, Avocado Outside	
Shrimp Tempura Roll	15
Shrimp Tempura, Cucumber, Avocado, Asparagus, Kaiware, Smelt Egg Outside, Spicy Mayo	
Flower Roll	16
Crab, Avocado, Tuna, Yellowtail, Salmon, White Fish, Asparagus, Shrimp, Mixed Green Salad Tobiko Ponzu	
Seafood Spring Roll	13
Salmon, Albacore, White Fish, Mango, Lettuce, Avocado, Chives, Shiso, Yuzu-Ginger Sauce	
Smoked Salmon & Vegetable Roll	10
Smoked Salmon, Asparagus, Tomato, Kaiware, Lettuce, Cucumber, Avocado, Soy Pepper Wrapped	