

- ❁ **EDAMAME 5.**
Boiled soybeans with roasted garlic; sprinkled with salt. Available spicy.
- ❁ **BRAISED GREEN BEANS 7.**
With garlic, ginger, lemongrass, soy sauce and mirin reduction or peanut sauce.
- ❁ **PICKLE PLATE 8.**
Assorted pickled vegetables.
- OKONOMIYAKI 12.**
Savory pancake with octopus, cabbage, green onion, topped with Kewpie mayo and okonomiyaki sauce.
- BEEF TIP 20.**
Beef tenderloin pieces sautéed with green beans in a spicy soy reduction.
HAVE IT OVER RICE ADD \$3
- ❁ **SHISHITO PEPPERS 7.**
Lightly burnt with ginger, garlic, onion, soy sauce and mirin reduction.
- 7 SPICE DUCK TATAKI 18.**
Togarashi dusted Muscovy duck breast; pan seared and served on top of an onion salad with a garlic-soy reduction.
- BRUSSEL SPROUTS 8.**
Roasted brussels sprouts, honey miso dressing, bonito flakes.
- KAKI FRY 10.**
Five panko breaded and deep-fried oysters, tonkatsu sauce.
- SCALLOPS 18.**
Pan seared Alaskan scallops served with swiss chard and vanilla teriyaki.
- JALAPEÑO POPPERS 8.**
Jalapeño stuffed with cream cheese and spicy tuna mix; tempura battered and deep-fried. With unagi sauce, spicy mayo, and Sriracha.
- ❁ **GYOZA 12.**
Seven Japanese style potsticker: PORK, TOFU or CRAB(with cream cheese & jalapeño) Pan Seared and Steamed or Deep-Fried.
- BUCKET OF CLAMS 16./1b**
Manila clams steamed with butter, roasted garlic, onion, ginger and sake.
- KARAAGE 14.**
Marinated chicken wings lightly floured and fried; tossed in a sweet spicy sauce.
- HAMACHI KAMA 20.**
Hamachi shoulder oven roasted; served with ponzu dipping sauce.
- ❁ **WASABI POTATO CROQUETTES 6.**
Wasabi seasoned mashed potatoes; breaded and deep-fried with tonkatsu sauce.
- YAKITORI 3. each**
Skewered chicken thigh meat; oven roasted with teriyaki sauce.
- ❁ **AGADASHI DOFU 8.**
Tofu cubes floured and deep-fried, served in tempura sauce with daikon radish, green onions and bonito flakes.

Tempura LIGHTLY BATTERED AND DEEP FRIED SEAFOOD AND/OR VEGETABLES; SERVED WITH TEMPURA SAUCE.

- SIDE TEMPURA 6 .**
2 pieces of shrimp and 4-6 vegetables.
- TEMPURA ENTREE 15 .**
Choice of Soup. Side of Rice.
- ❁ **VEGETABLE TEMPURA 8.**
Assorted vegetables.
- TEMPURA APPETIZER 10.**
3 pieces shrimp tempura and assorted vegetables.
- TEMPURA SHRIMP 2.**

Ramen

- SYRINGA RAMEN 18.**
Shoyu broth, ramen noodles, teriyaki chicken thigh meat, carrots, green onion, bean sprouts, egg, nori, naruto.
- MONARCH RAMEN 18.**
Miso broth, ramen noodles, fried pork gyoza (3), green onion, carrots, egg.

Rice & Noodles SERVED WITH YOUR CHOICE OF SOUP

- SALMON, CHICKEN, SHRIMP, BEEF or ❁ TOFU DONBURI 14.**
Sautéed with mixed vegetables and basted with teriyaki sauce served over a bowl of rice.
- KATSU DON 13.**
Breaded and deep-fried pork cutlet with onion, green onion, bean sprouts and egg simmered in tempura sauce.
- OYAKO DON 13.**
Chicken, onion, green onion, bean sprouts and egg simmered in tempura sauce.
- ❁ **YAKIUDON 18.**
Your choice of SEAFOOD, CHICKEN, BEEF or TOFU sautéed with mixed vegetables and yakiudon noodles.
- ❁ **YAKISOBA 18.**
Your choice of SEAFOOD, CHICKEN, BEEF or TOFU sautéed with mixed vegetables and yakisoba noodles and a tangy sauce.
- ❁ **FRIED RICE Small 12. Large 15.**
Your choice of SHRIMP, CHICKEN, BEEF, PORK or TOFU with egg and mixed vegetables.

- ❁ **MIXED GREEN SALAD SIDE 5. ENTREE 8.**
Mixed greens with onion, tomatoes, carrots, deep fried gyoza crunchies, choice of dressing.
Tofu, Salmon or Chicken \$6 extra.
Duck Breast \$14

ORANGE GINGER SOY VINAIGRETTE CREAMY MISO CREAMY GARLIC WASABI RANCH

- MISO SOUP 3.**
- ❁ **SEASONAL SOUP 4.**
- SEAWEED SALAD 5.**
- SQUID SALAD 5.**
- RICE 2.**
- SUSHI RICE 3.**
- BUTTERED NOODLES 5.**
YakiSoba | YakiUdon | Buckwheat

- SPICY SASHIMI 16.**
Your choice of TUNA, HAMACHI, ALBACORE sashimi with house made spicy love sauce.
- SAKE RAAKA 16.**
Blackened salmon, pickled red onion, tomato, kaiware and chili oil.
- HAMACHI CARPACCIO 16.**
Thin sliced yellowtail served with G-love sauce (cilantro, lime, tomatoes, peppers, sugar and love)
- CEVICHE 16.**
Ask you server for current flavors.
- PERFECT BITES 16.**
Maguro, daikon, shiso leaf, ponzu sauce.
- POKE 16.**
Diced tuna with seaweed, soy sauce, green onion, sesame seeds and togarashi spice; placed in a ring of avocado and topped with a tangy soy sauce.
❁ *Vegetarian option available*

Sushi Entrees SERVED WITH YOUR CHOICE OF SOUP

- SMALL SUSHI ASSORTMENT 18.**
Chef's selection of 6 pieces nigiri and one traditional roll.
- LARGE SUSHI ASSORTMENT 25.**
Chef's selection of 8 pieces nigiri and one traditional roll.
PRO VERSION - 28.
- SASHIMI ASSORTMENT SMALL 20. LARGE 30.**
Chef's selection of raw fish served with a bowl of rice.
- CHIRASHIZUSHI 25.**
Chef's selection of fish served over a bed of sushi rice.

Kitchen Entrees SERVED WITH YOUR CHOICE OF SOUP

- ❁ **TOFU TERIYAKI 12. CHICKEN TERIYAKI 14. SALMON TERIYAKI 16. BEEF TERIYAKI 25.**
Served over sautéed mixed vegetables.
- TONKATSU 15.**
Breaded and deep-fried pork loin served on a bed of napa cabbage; with stone ground mustard and tonkatsu sauce.
- WAFU STEAK 30.**
8oz. Salt and peppered New York , caramelized onion, shiitake mushrooms, tempura onion; ponzu sauce on the side.

- ❁ **VEGETARIAN BENTO 16.**
Ginger marinated grilled tofu served over vegetable stir fry; with inari (marinated tofu pouch)



Things to ponder: *Soy sauce is not a soup.
*Ginger is not a salad. *Chopsticks are not drumsticks.
*The wasabi you love has no real wasabi in it.
*Try it...you might just like it.

PLEASE BE AWARE THAT CONSUMING RAW OR PARTIALLY RAW FOOD. ALTHOUGH DELICIOUS, MAY INCREASE YOUR CHANCE OF CONTRACTING A FOOD BORN ILLNESS.
18% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE.

❁ **VEGETARIAN OPTION**

- PORK SHOGAYAKI 18.**
Pan seared pork tenderloin marinated in ginger, garlic, soy sauce and mirin; served over rice on a bed of caramelized onions, shiitake mushrooms, green onions and bean sprouts.
- CHILEAN SEABASS 25.**
6oz. Chilean marinated for 3 days in white miso paste, oven roasted and served with eggplant ratatouille.
- CURRY 14.**
Japanese style Surry with carrots, onions, potatoes, roasted garlic over a bowl of rice. Your choice of breaded and deep-fried CHICKEN or PORK cutlet, or ❁ TOFU. *Add fried egg 1.50 extra.*

ALL BENTOS SERVED WITH TEMPURA, SALAD AND CHOICE OF SOUP. NO SUBSTITUTIONS

- TERIYAKI BENTO 23.**
Your choice of CHICKEN, BEEF or SALMON teriyaki and tonkatsu (deep-fried pork cutlet).

- SYRINGA BENTO 25.**
Chef's choice two piece nigiri, a traditional roll and a roll of the day.

	NIGIRI 2 PIECES	SASHIMI SML/LRG
❁ <i>Tamago</i>	3.	3./5.
<i>Unagi</i>	5.	10./12.
<i>Saba</i>	4.	5./8.
<i>Sake</i>	6.	11./13.
<i>Uni</i>	M/P	M/P
<i>Ama Ebi</i>	6.	
<i>Ika</i>	4.	5./8.
<i>Hamachi</i>	6.	11./13.
<i>Maguro</i>	6.	11./13.
<i>Shiro Maguro</i>	5.	10./12.
<i>Tataki Maguro</i>	6.	11./13.
<i>Hokkigai</i>	3.	
<i>Tako</i>	5.	10./12.
<i>Hotategai</i>	6.	11./13.
	4.	5./8.
<i>Ebi</i>	4.	
<i>Masago</i>	3.	
<i>Ikura</i>	8.	
<i>Tobiko</i>	4.	