



Beef Negimaki Bento



**ALWAYS
FRESH**



Top: Sweet Potato Tempura Roll
Middle: Tuna Roll
Bottom: Salmon Avocado Roll



Top: California Roll
Bottom: Salmon Skin Roll



Steak Hibachi Lunch



Salmon Teriyaki Bento Box

LUNCH SPECIALS

AVAILABLE
7 DAYS A WEEK
UNTIL 2:30PM

LUNCH BENTO BOX

Includes miso soup or salad, California roll, rice, & 2pcs fried dumplings.

Tofu Teriyaki	10
Chicken or Shrimp Teriyaki	12
Steak or Salmon Teriyaki	14
Shrimp & Veggie Tempura	12
Beef Negimaki	14
Chicken or Pork Katsu	12
BBQ Eel	12
Sushi, 5pcs	14
Sashimi, 7pcs	16
Calamari Teriyaki	12

ROLL LUNCH SPECIAL

Includes miso soup or garden salad.

TWO ROLLS	13	COOKED
THREE ROLLS	16	Shrimp Avocado Roll
		Shrimp Asparagus Roll
		Spicy Crab Roll
		Spicy Crispy Salmon Skin Roll
RAW		VEGETARIAN
Tuna Roll		California Roll
Tuna Cucumber Roll		Seaweed Crunch Roll
Tuna Avocado Roll		Veggie Roll
Salmon Cucumber Roll		Shiitake Mushroom Roll
Salmon Avocado Roll		Avocado Cucumber Roll
Yellowtail Scallion Roll		Tempura Asparagus Roll
Spicy Salmon Roll		Sweet Potato Tempura Roll
Spicy Yellowtail Roll		
Spicy Tuna Roll		

HIBACHI LUNCH SERVED IN UNDER 30 MIN.

Includes all the flavor without the fanfare. Served with soup or salad, vegetable, and your choice of steamed rice, fried rice, or noodles.

Chicken	12
Calamari	12
Salmon	12
Shrimp	12
New York Steak	15
Filet Mignon	18
Scallops	18

ASK ABOUT
GLUTEN-FREE
LOW-CARB
VEGETARIAN
VEGAN
ALLERGY-FREE
OPTIONS

CONSUMER ADVISORY: All food prepared at the sushi bar has the potential to come into contact with raw seafood. Thoroughly cooking food of animal origin such as fish or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. [Iowa Code, Section 137F .2(10)]

Gratuuity will be added for parties of 5 or more.



HIBACHI

All Hibachi dinners are served with soup or salad, Hibachi appetizer shrimp, vegetable, and choice of steamed rice, fried rice, or noodles.

CLASSIC HIBACHI

Hibachi Vegetable with Tofu	15
Hibachi Calamari, 8oz	20
Hibachi Chicken, 10oz	20
Hibachi New York Steak, 8oz	26
Hibachi Swordfish, 8oz, wild-caught.....	26
Hibachi Scallops, 8oz	30
Hibachi Shrimp, 14pc.....	22
Hibachi Filet Mignon, 8oz	32
Hibachi Seabass, 8oz, wild-caught.....	32
Hibachi Salmon, 8oz	28
Hibachi Twin Lobster Tails, 6oz each.....	50

COMBINATION HIBACHI

Steak with Chicken or Shrimp	28
Shrimp with Chicken or Salmon	26
Steak with Salmon or Scallops	30
Shrimp with Scallops.....	28
Shrimp with Salmon or Chicken	26
Lobster with Chicken or Shrimp.....	38
Lobster with Steak or Scallops.....	40
Filet Mignon & Lobster	46
Filet Mignon with Chicken or Shrimp	34
Filet Mignon with Salmon or Scallops	36

*Can do any combination except Seabass and/or Swordfish.

SPECIAL HIBACHI FOR 2

A. Sea and Land Combo.....	56
New York Steak, chicken, shrimp, scallop & salmon	
B. Seafood Combo.....	60
Lobster Tail, shrimp, scallops, salmon & squid	

KID'S HIBACHI 12 AND UNDER

Includes soup or salad, vegetable, & steamed rice, fried rice, or noodles.

Chicken.....	12
Calamari	12
Shrimp	12
New York Steak.....	15
Filet Mignon.....	18
Salmon.....	12
Scallops.....	18

HIBACHI SIDE ORDER

Chicken, 5oz	8
Shrimp	8
Steak, 4oz	12
Lobster, 6oz	22
Filet Mignon, 4oz	15
Calamari, 4oz.....	10
Salmon, 4oz	10
Scallops, 4oz	15
Fried Rice.....	3
Vegetable	3
White Rice	2
Noodles	3

Gratuuity will be added for parties of 5 or more.



Gyoza



Octopus Salad



Beef Negimaki



Dragon Ball



Sushi Cake



Poke Bowl



Seafood Soup



Crab Rangoon

APPETIZERS

FROM THE KITCHEN

SPRING ROLL (4ct)	6	BUTTERFLY SHRIMP	9
CRAB RANGOON (4ct)	6	FRIED CALAMARI	8
AGED TOFU	6	TEMPURA SOFT SHELL CRAB	8
Lightly fried bean curd with special sauce.		GRILLED CALAMARI TERIYAKI ..	8
EDAMAME	6	BEEF NEGIMAKI	12
SPICY EDAMAME	8	Scallions wrapped in sliced steak with cream cheese, crab meat, & teriyaki sauce.	
GYOZA (6ct)	6	CHICKEN YAKITORI	5
Pan-fried pork & vegetable dumplings.		Broiled chicken & vegetables on a skewer.	
SHUMAI (6ct)	6	SHRIMP TEMPURA	8
Steamed shrimp & vegetable dumplings.		Fried shrimp & vegetables with tempura sauce.	
CHICKEN NUGGETS WITH FRIES	6		

FROM THE SUSHI BAR RAW UNLESS NOTED

DRAGON BALL	10	HAMACHI KAMA (YELLOWTAIL CHEEK)	15
A scoop of spicy tuna covered in sliced avocado with tobiko on top. Served over eel sauce & spicy mayo.		OYSTER SASHIMI	12
SUSHI (5PC.)	12	PEPPER TUNA TATAKI	12
SASHIMI (7PC.)	15	SUSHI CAKE	15
YUZU HAMACHI	15	POKE BOWL	18
BAKED GREEN MUSSELS	10	Tuna, salmon, & mayo with masago & lettuce, served with poke sauce.	

SOUP

MISO SOUP	3	SEAFOOD SOUP	8
Soybean with bean curd, scallions, & seaweed.		Shrimp, crab meat, scallops, & vegetables.	
CLEAR SOUP	3	GYOZA SOUP	6
Beef flavored soup with mushroom & fried onion.		Pork dumplings & vegetables.	

SALAD

GARDEN FRESH SALAD	3	SQUID SALAD	8
AVOCADO SALAD	6	OCTOPUS SALAD	12
KANI SALAD	6	SPICY CRUNCHY SEAFOOD SALAD	10
SEAWEED SALAD	6		

CONSUMER ADVISORY: All food prepared at the sushi bar has the potential to come into contact with raw seafood. Thoroughly cooking food of animal origin such as fish or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. [Iowa Code, Section 137F .2(10)]

Gratuity will be added for parties of 5 or more.



FAVORITES

All favorites are served with miso soup or salad, except noodle soup.

CLASSIC ENTREES

CHICKEN OR SHRIMP TEMPURA 16

Japanese classic deep fried dish with a light & delicious tempura batter, accompanied by sweet tempura sauce. Served with white rice.

PORK OR CHICKEN KATSU 16

Deep fried pork or chicken with sweet & sour sauce. Served with white rice.

STIR-FRIED RICE & NOODLES

CHICKEN, STEAK, OR SHRIMP FRIED RICE 16

Fried rice with your choice of chicken, steak, or shrimp.

COMBINATION FRIED RICE OR SOBA 18

Fried rice or soba noodles, with chicken, steak, & shrimp.

CHICKEN, STEAK, OR SHRIMP YAKI SOBA 16

Your choice of chicken, steak or shrimp, stir-fried with vegetables & wholesome whole wheat noodles.

SEAFOOD UDON OR SOBA 18

Udon or soba noodles, pan-fried with shrimp, crab sticks, scallops, fish cake, & seasonal vegetables.

NOODLE SOUP

KATSU PORK OR CHICKEN WITH UDON OR RAMEN 16

Your choice of chicken or pork Katsu with your choice of udon or ramen noodles, simmered in a stock with vegetables.

CHICKEN OR STEAK UDON OR RAMEN 16

Your choice of chicken or steak, in your choice of udon or ramen noodles, simmered in a stock with fish cake & egg.

SEAFOOD UDON OR RAMEN 18

Your choice of udon or ramen noodles, cooked stew style with shrimp, salmon, scallops, crab meat, fish cakes, & vegetables.

SUSHI PLATTERS RAW UNLESS NOTED

ROLL A 16

Tuna roll, yellowtail roll, & California roll.

ROLL B 18

Spicy tuna roll, spicy California roll, & spicy salmon avocado roll.

SUSHI A 20

7pc with a tuna roll.

SUSHI B 22

9pc with a tuna roll.

SUSHI C 25

11pc with a spicy tuna roll.

CHIRASHI 25

Assorted sliced raw fish on a bed of seasoned rice served with a Japanese pickle.

TUNA DON 20

9pc sliced raw tuna on a bed of seasoned rice.

SALMON DON 20

Sliced raw salmon on a bed of seasoned rice.

UNA DON (cooked) 20

BBQ Eel with special tangy sauce over rice.

HOUSE SASHIMI (15pc) 25

IMPERIAL SASHIMI (20pc) 30

PLATTER A (serves one) 30

9pc sashimi, 4pc sushi, & a spicy crab roll.

PLATTER B (serves two) 50

12pc sashimi, 6pc sushi, one spicy tuna roll & one chef's special roll.

Gratuity will be added for parties of 5 or more.

SPECIAL ROLLS

RAW

AMAZING ROLL.....16

Spicy salmon crunch & fresh mango, topped with pepper tuna, avocado, & shrimp.

ANGEL ROLL.....16

Pepper tuna & asparagus, topped with yellowtail, salmon, & salmon roe.

DELUXE RAINBOW ROLL.....15

Tuna, yellowtail, & asparagus, topped with assorted fish.

DYNAMITE ROLL.....15

Spicy tuna & avocado, topped with spicy crunchy crab meat.

CRAZY TUNA ROLL.....15

Spicy tuna with fresh mango inside, pepper tuna & avocado outside.

FIRE STONE ROLL.....15

Shrimp tempura & cucumber, topped with spicy tuna, spicy mayo & eel sauce.

MT. FUJI ROLL.....15

Spicy tuna with crunch & avocado, topped with spicy scallops.

PHOENIX ROLL.....15

Spicy tuna, avocado, pepper tuna, & asparagus, wrapped in soy paper with spicy mayo.

RAINBOW NARUTO ROLL.....15

Tuna, salmon, white fish, crab meat, & avocado, rolled with cucumber. No rice or seaweed.

MOUTH WATERING ROLL.....15

Spicy yellowtail crunch inside. Topped with super white tuna, avocado, serrano, & sriracha.

COOKED

GREEN DRAGON ROLL.....15

Eel & cucumber, topped with avocado, tobiko, & eel sauce.

BLACK DRAGON ROLL.....15

Shrimp tempura & cucumber, topped with eel & avocado. Served with eel sauce.

GODZILLA ROLL.....15

Spicy crunchy crab, topped with eel & avocado. Served with eel sauce.

IOWA ROLL.....15

White fish tempura, cream cheese, crab meat & avocado, rolled & served tempura style with masago, eel sauce and spicy mayo on top.

ICHIBAN ROLL.....15

Spicy lobster salad, avocado, cream cheese, & crab meat, rolled with soy paper. Entire roll is then deep-fried & served with spicy mayo and eel sauce.

CHRISTMAS ROLL.....15

Shrimp tempura & cucumber, topped with spicy lobster salad & fish egg. Served with eel sauce.

UFC ROLL.....15

New York Steak, cream cheese, avocado & crab, rolled with soy paper. Served with eel sauce & spicy mayo.

LAS VEGAS ROLL.....15

Shrimp tempura, cream cheese, & avocado, with spicy crab on top. Served with spicy mayo & eel sauce.

FANTASTIC ROLL.....15

Shrimp tempura, crab, avocado, & fresh mango, wrapped in soy paper & topped with fish egg, eel sauce & mango sauce.

SUPER STAR ROLL.....20

Lobster tempura, asparagus, lettuce, & spicy blue crab, with chef's special sauce.

CONSUMER ADVISORY: All food prepared at the sushi bar has the potential to come into contact with raw seafood. Thoroughly cooking food of animal origin such as fish or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. [Iowa Code, Section 137F .2(10)]

Gratuuity will be added for parties of 5 or more.



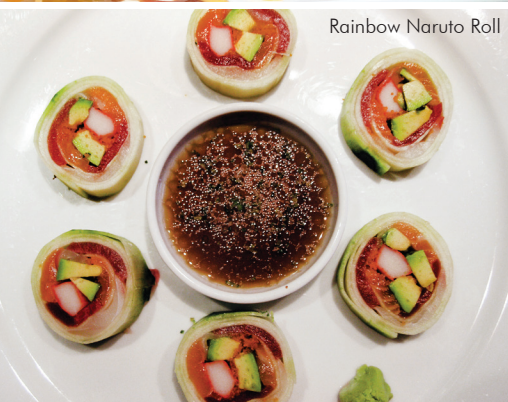
Amazing Roll



Iowa Roll



Las Vegas Roll



Rainbow Naruto Roll

ASK ABOUT
GLUTEN-FREE
LOW-CARB
VEGETARIAN
VEGAN
ALLERGY-FREE
OPTIONS



Fire Stone Roll



Fantastic Roll



Hand Rolls:
Eel Avocado; Spicy Tuna; Spider Roll



Spicy Tuna;
Tuna Avocado;
Spicy Crab



Platter B



CLASSIC & HAND ROLLS

RAW

TUNA ROLL.....	6	SALMON w/ CUCUMBER OR AVOCADO.....	7
WHITE TUNA ROLL	6	SPICY SALMON ROLL.....	8
TUNA w/ CUCUMBER OR AVOCADO	7	SPICY SCALLOP ROLL	8
SPICY TUNA ROLL	8	OMEGA ROLL.....	8
BLACKENED TUNA ROLL	8	Spicy salmon, mango & avocado.	
YELLOWTAIL ROLL.....	6	OYEESHY ROLL	10
SPICY YELLOWTAIL ROLL	8	Tuna, yellowtail, cilantro & lime juice.	
SALMON ROLL	6		

COOKED

CALIFORNIA ROLL	6	SHRIMP TEMPURA ROLL.....	8
SPICY CRISPY SALMON SKIN ROLL	6	HONEY BOSTON ROLL	8
SMOKED SALMON ROLL	6	Shrimp, lettuce, & tobiko, with spicy mayo.	
EEL w/ CUCUMBER OR AVOCADO	8	SPICY CRUNCHY CRAB ROLL	9
SPIDER ROLL	9	SHRIMP ASPARAGUS ROLL	6
Fried soft shell crab.		SPICY LOBSTER SALAD ROLL.....	8
PHILADELPHIA ROLL	8	SHRIMP w/ AVOCADO OR CUCUMBER..	6
SPICY CRAB ROLL.....	6		
FUTO MAKE ROLL.....	7		

VEGETARIAN

SHIITAKE MUSHROOM ROLL	5	CUCUMBER ROLL	4
TEMPURA ASPARAGUS ROLL.....	6	SWEET POTATO TEMPURA ROLL	6
VEGETABLE ROLL.....	5		

SUSHI & SASHIMI

2 PIECES
PER ORDER

RAW

TUNA	7	SWEET SHRIMP	10	SALMON ROE.....	10
WHITE TUNA.....	6	SEA URCHIN	12	MACKEREL.....	6
YELLOWTAIL	7	SPICY SCALLOP.....	6	FATTY TUNA.....	MKT PRICE
SALMON.....	6	FLYING FISH ROE	6		

COOKED

SPICY BLUE CRAB.....	7	EEL	7	EGG	5
SMOKED SALMON	6	OCTOPUS.....	7	CRAB STICK	5
SHRIMP.....	5	RED CLAM	6	TOFU SKIN.....	5

CONSUMER ADVISORY: All food prepared at the sushi bar has the potential to come into contact with raw seafood. Thoroughly cooking food of animal origin such as fish or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. [Iowa Code, Section 137F .2(10)]

Gratuuity will be added for parties of 5 or more.



DRINKS & DESSERT

