

Soup

Miso Soup	2.00
Traditional Japanese soy based broth with tofu, seaweed and scallions	
Osumashi Soup	3.50
Shrimp and Vegetable in a clear broth	
Gyoza Soup	3.50
Tasty broth with dumplings	

Salad

Green Salad	2.00
Served with house ginger dressing	
Salmon Skin Salad	4.50
Pan fried salmon skin with sweet sauce	
*Strawberry Escolar (seasonal)	7.95
Diced Kiwi served on a bed of cucumbers with strawberries in a creamy sauce	
*Kiwi Salmon (seasonal)	7.95
Diced escolar served on a bed of cucumbers with salmon in a creamy sauce	
Baby Tako	5.50
Marinated baby octopus	
Ika Salad	5.50
Marinated Squid	

An 18% gratuity charge will be added to your bill for parties of six or more.

***(Indicates Raw Items)**

Appetizers

Tako Sunomo	6.50
Thinly sliced octopus salad in a vinegar dressing	
Kani Sunomono	5.50
Crab stick salad in a vinegar dressing	
Hiyayakko (Tofu)	4.95
Cold soybean tofu served with special sauce	
Age Do Fu	4.95
Deep fried tofu	
Yakitori (Chicken)	4.95
Skewers of teriyaki chicken	
Mushroom Teriyaki	4.95
BBQ mushrooms with teriyaki sauce	
Gyoza	5.50
Fried dumplings filled with ground pork, shrimp and vegetables	
Wasabi Shrimp	6.50
Deep fried jumbo shrimp glazed in our sweet and tangy wasabi sauce	
Chicken Tempura	7.95
Lightly battered deep fried chicken served with vegetables	
Shrimp Tempura	7.95
Lightly battered deep fried shrimp served with vegetables	
*Sake House Cevivhe	9.50
Sakes unique interpretation of ceviche	
Edamame	3.95
Lightly salted boiled soy bean	
Tuna Tataki	11.50
Seared tuna served with ponzu sauce	
Rumaki	6.50
Deep fried bacon wrapped scallops	
Beef Negimaki	6.50
Thinly sliced beef rolled in scallions in teriyaki sauce	