

ASK ABOUT WASABI GIFT CARDS



EACH PLATE COLOR REPRESENTS A PRICE CATEGORY

KAITEN DINING

Pick your dishes from the conveyor belt — they are color-coded by price. We'll add up the number at the end of the meal. Check out the menu for drinks and more food — just place your order with your server. Enjoy!

Here is a sampling of some of our signature dishes often found on our kaiten;
 IF YOU DON'T SEE A PARTICULAR DISH, ASK YOUR SERVER IF IT'S AVAILABLE:

MAKI (6 pc rolls)

TEKKA	\$2.50 *
strips of raw tuna	
SPICY TUNA	\$3.00 *
with spicy mayo & scallions	
SALMON, AVOCADO & CAVIAR	\$3.00 *
EEL CUCUMBER	\$3.00
BAJA TUNA	\$3.50 *
spicy tuna, jalapeno, avocado, red pepper & cilantro	
CRUNCHY SALMON	\$3.50 *
salmon, cream cheese, masago, spicy mayo	
CALIFORNIA ROLL	\$3.50
crabstick, avocado, cucumber & masago	

VEGETARIAN MAKI (6pc)

CUCUMBER	\$2.50
AVOCADO	\$2.50
RED PEPPER	\$2.50
OSHINKO	\$2.50
ASPARAGUS	\$2.50
KANPYO (SQUASH)	\$2.50
VEGETARIAN ROLL	\$3.50
soy wrapper, rice, cucumber, avocado, red pepper, kanpyo, carrot & oshinko	

SPECIALTY MAKI

PHILADELPHIA	\$3.50 *
smoked salmon, cream cheese, avocado & scallion	
SMOKED SALMON	\$3.50 *
smoked salmon, cream cheese & cucumber	
CALIFORNIA VOLCANO	\$4.00
crabstick, avocado, cucumber, masago, eel sauce, spicy mayo	
KANIKAMA SALAD ROLL	\$4.00
crabstick, masago, spicy mayo & mesclun	
CATERPILLAR	\$4.00 *
california roll wrapped in avocado	
RAINBOW ROLL	\$5.00 *
cucumber & avocado maki, wrapped in salmon, flounder & tuna	
DRAGON ROLL	\$5.00
cucumber maki wrapped in eel & avocado	
RED DRAGON ROLL	\$5.00 *
spicy tuna, cucumber & masago roll wrapped in tuna with spicy mayo	
SHRIMP TEMPURA ROLL	\$5.00
fried shrimp with cucumber, masago & eel sauce	

NIGIRI/SASHIMI (2pc order)

TUNA	\$4.00 *
SALMON	\$3.00 *
SEARED SALMON	\$4.00 *
with red pepper coulis	
SHRIMP	\$4.00
with cilantro pesto	
YELLOWTAIL	\$4.00 *
FLOUNDER	\$4.00 *
EEL	\$4.00
INARI (fried tofu skin)	\$3.00
CHUKA SEAWEEED	\$3.00
HOKKIGAI (surf clam)	\$3.00
TAKO (octopus)	\$3.00

Maki, Nigiri, Tiradito's, and Sashimi are served raw or partially cooked.
 * Consuming raw or undercooked seafood may increase your risk of food borne illness.

TIRADITO

(select fish in a light marinade)

SALMON \$5.00
lightly seared with citrus soy, sesame seeds & chives

YELLOWTAIL \$5.00
with citrus soy, jalapeno & cilantro

SEARED SESAME TUNA \$5.00
with mustard-miso vinaigrette

SALADS & SIDES

EDAMAME \$2.50

MISO \$2.50

WASABI MISO \$2.50
with cilantro & jalapeno

SUNOMONO \$3.00
wakame seaweed, cucumber, sesame seed & bonito flake with toso dressing
add shrimp \$4.00

JO SUNOMONO \$5.00
with crabstick, shrimp & avocado

SEAWEED SALAD \$4.00

MIXED GREEN SALAD \$3.50
mesclun, sprouts, tomato & carrot
with ginger dressing

APPETIZERS

SHRIMP DUMPLINGS \$3.50

CHICKEN POTSTICKERS \$3.50

VEGETABLE SPRING ROLLS \$3.00

CHICKEN ANTICUCHO \$4.00
citrus-chili marinated & roasted
chicken breast over rice

CHICKEN TERIYAKI \$4.00
roasted chicken breast in teriyaki over rice

SALMON ANTICUCHO \$5.00
citrus-chili marinated filet over rice

SALMON TERIYAKI \$5.00
roasted filet in teriyaki over rice

ENTRÉES

CHICKEN ANTICUCHO \$8.00
citrus-chili marinated & roasted
chicken breast over rice

CHICKEN TERIYAKI \$8.00
roasted chicken breast in teriyaki over rice

SALMON ANTICUCHO \$10.00
citrus-chili marinated filet over rice

SALMON TERIYAKI \$10.00
roasted filet in teriyaki over rice

DESSERTS

FRESH SEASONAL FRUIT \$4.00

DESSERT SPECIAL \$3.00

GREEN TEA MOUSSE \$3.00

CHOCOLATE MOUSSE \$3.00

BENTO FOR KIDS \$5.00

(keep the bento box) \$12.00

all boxes contain: rice, fresh fruit,
cucumber, carrot & kids drink

with choice of 1 of the following:
vegetarian roll, sushi roll, peanut
butter & jelly, chicken teriyaki,
or shrimp tempura

DRINKS

COKE	\$2.00
DIET COKE	\$2.00
SPRITE	\$2.00
CLUB SODA	\$2.00
ICED TEA	\$2.00
GREEN TEA	\$2.00
ORANGE JUICE	\$2.00
APPLE JUICE	\$2.00
CRANBERRY JUICE	\$2.00
BOTTLED WATER	\$2.50
SAN BENEDETTO (sparkling)	\$2.50

BEER

BUDWEISER	\$3.00
BUDLITE	\$3.00
KIRIN LITE	\$3.00
KIRIN ICHIBAN 22oz	\$6.50

SPARKLING WINE

MASCHIO BRUT PROSECCO 187 ml Italy	\$7.00
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SAKE

HAKUSHIKA NAMACHOZOU 180ml fresh & light	\$7.00
ONIKOROSHI "DEMON SLAYER" 180ml full & dry, classic sake	\$8.00
SNOW BEAUTY NIGORI 300ml unfiltered, rich & creamy	\$12.00
RYO 300ml rich with citrus notes	\$16.00

WHITE WINE

2008 GRAFFIGNA PINOT GRIGIO Argentina	\$7.00
2007 MORGAN METALICO CHARDONNAY Monterey, California	\$8.00

RED WINE

ST. HALLET GAMEKEEPERS SHIRAZ-GRENACHE Barossa, Australia	\$7.00
2007 CARMEL ROAD PINOT NOIR Monterey, California	\$8.00

SIGNATURE COCKTAILS

SAKE SPRITZER blend of sake, grapefruit, ginger & lime	\$6
GINGER BEER with kirin ichiban & ginger infusion	\$6
KAITEN COCKTAIL prosecco with lychee	\$8
GREEN TEA SAKETINI	\$8
GINGER COSMO classic cosmo with fresh ginger	\$8
LEMONGRASS COCKTAIL blend of vodka & sake with lemongrass	\$8