### SOUP & SALAD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miso Soup</td>
<td>$2.75</td>
</tr>
<tr>
<td>Miso Soup with Nameko Mushroom</td>
<td>$3.75</td>
</tr>
<tr>
<td>Seaweed Salad</td>
<td>$4.95</td>
</tr>
<tr>
<td>Avocado Seafood Salad (Spicy or Not Spicy)</td>
<td>$7.75</td>
</tr>
<tr>
<td>Crab stick &amp; shrimp, mixed with avocado, cucumber &amp; mango dressed up w/mayo.</td>
<td></td>
</tr>
<tr>
<td>Smoke Salmon Bomb</td>
<td>$9.25</td>
</tr>
<tr>
<td>Japanese potato and egg salad wrapped around with torched smoke salmon.</td>
<td></td>
</tr>
<tr>
<td>Fresh Lobster and Fruit Salad with Mayo</td>
<td>$12.95</td>
</tr>
</tbody>
</table>

### Salad with Fresh Mesclun

*Dressing: Soy Ginger, Ginger Mayo or Sesame*

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Green Salad</td>
<td>$5.95</td>
</tr>
<tr>
<td>Tofu Green Salad</td>
<td>$6.95</td>
</tr>
<tr>
<td>Avocado Green Salad</td>
<td>$6.95</td>
</tr>
<tr>
<td>Sashimi Green Salad</td>
<td>$9.95</td>
</tr>
<tr>
<td>Smoke Salmon &amp; Avocado Green Salad</td>
<td>$9.25</td>
</tr>
</tbody>
</table>

### APPETIZER

**From the Kitchen**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Edamame</td>
<td>$4.50</td>
</tr>
<tr>
<td>Fried Spring Rolls (Vegetarian, 3 pieces)</td>
<td>$5.50</td>
</tr>
<tr>
<td>Steamed or Fried Shrimp Shumai</td>
<td>$5.50</td>
</tr>
<tr>
<td>Fried Pork or Vegetable Gyoza</td>
<td>$5.50</td>
</tr>
<tr>
<td>Fried Baby Octopus (Great with beer)</td>
<td>$8.25</td>
</tr>
<tr>
<td>Fried Octopus Balls (Takoyaki)</td>
<td>$5.50</td>
</tr>
<tr>
<td>Fried Oyster (From Hiroshima)</td>
<td>$8.50</td>
</tr>
<tr>
<td>Sweet Potato Tempura</td>
<td>$5.95</td>
</tr>
<tr>
<td>Shrimp or Vegetable Tempura</td>
<td>$7.95</td>
</tr>
<tr>
<td>Shrimp and Vegetable Tempura</td>
<td>$11.50</td>
</tr>
<tr>
<td>Fried Boneless Chicken</td>
<td>$8.50</td>
</tr>
<tr>
<td>Agedashi Tofu</td>
<td>$5.95</td>
</tr>
</tbody>
</table>

*Deep fried light batter tofu dipped in dashi broth*

**From the Sushi Bar**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna, Tofu &amp; Avocado</td>
<td>$9.50</td>
</tr>
<tr>
<td>Mixed with ginger sesame sauce</td>
<td></td>
</tr>
<tr>
<td>Tuna or Salmon Tartare</td>
<td>$9.50</td>
</tr>
<tr>
<td>Sashimi Cucumber Roll</td>
<td>$9.25</td>
</tr>
<tr>
<td>Assorted sashimi wrapped around with paper thin English cucumber.</td>
<td></td>
</tr>
<tr>
<td>Tuna Tataki</td>
<td>$9.50</td>
</tr>
<tr>
<td>Seared tuna sashimi, served with ponzu sauce.</td>
<td></td>
</tr>
<tr>
<td>Sashimi Poke</td>
<td>$9.95</td>
</tr>
<tr>
<td>Tuna, salmon, squid and avocado, served with our house special Poke dressing. Choose rice or green salad for the base.</td>
<td></td>
</tr>
<tr>
<td>Raw Octopus in Fresh Wasabi</td>
<td>$6.50</td>
</tr>
<tr>
<td>Sweet Soy Baby Octopus</td>
<td>$6.50</td>
</tr>
<tr>
<td>Sushi Rice (White or Brown Rice)</td>
<td>$2.75</td>
</tr>
<tr>
<td>Extra Sauce, Dressing, Ginger or Wasabi</td>
<td>$0.75</td>
</tr>
</tbody>
</table>

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Minimum $8.00 food and beverage order per person.

Subject to 7% Massachusetts Meal Tax

- 18% of gratuity will be added to the parties of six or more. Maximum 4 credit card payments per party.
- Before placing your order, please inform your server if a person in your party has a food allergy.
- These items are served raw. The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone.
**Nigiri Sushi** (2 pcs) / **Sashimi** (3 pcs)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Tofu</td>
<td>Avocado</td>
<td>$3.95</td>
</tr>
<tr>
<td>Tuna</td>
<td>Salmon</td>
<td>Smoked Salmon</td>
</tr>
<tr>
<td>Mackerel</td>
<td>Squid</td>
<td>Flying Fish Roe</td>
</tr>
<tr>
<td>Octopus</td>
<td>$4.95</td>
<td>$5.95</td>
</tr>
<tr>
<td>Shrimp</td>
<td>Crab Stck</td>
<td>$4.50</td>
</tr>
<tr>
<td>Sweet Egg</td>
<td>$4.25</td>
<td>$5.25</td>
</tr>
<tr>
<td>Broiled Eel</td>
<td>Salt-Water Eel</td>
<td>$5.50</td>
</tr>
<tr>
<td>Sea Urchin</td>
<td>$5.75</td>
<td>$6.95</td>
</tr>
<tr>
<td>Scallop</td>
<td>$5.75</td>
<td>$6.95</td>
</tr>
<tr>
<td>Surf Clam</td>
<td>$5.75</td>
<td>$6.95</td>
</tr>
<tr>
<td>Red Prawn (Aka Ebi)</td>
<td>$6.95</td>
<td>$8.95</td>
</tr>
<tr>
<td>Lobster (Cooked)</td>
<td>$6.95</td>
<td>N.A.</td>
</tr>
<tr>
<td>Toro</td>
<td>M. P.</td>
<td></td>
</tr>
<tr>
<td>Chu Toro</td>
<td>M. P.</td>
<td></td>
</tr>
<tr>
<td>Raw Quail Egg</td>
<td>$1.50 each</td>
<td></td>
</tr>
</tbody>
</table>

**Sushi & Sashimi Combo**

- **Sushi – Regular** $19.95
  - 8 Pieces Chef choices Sushi with Spicy Tuna Roll or California Roll
- **Sushi – Deluxe** $26.95
  - 12 Pieces Chef choices Sushi with Spicy Tuna Roll or California Roll
- **Sashimi – Regular** $26.95
  - 15 Pieces Chef choices Sashimi
- **Sashimi – Deluxe** $40.95
  - 25 Pieces Chef choices Sashimi
- **Sushi and Sashimi Combo** $30.95
  - 8 Pieces Chef choices Sashimi and 8 Pieces Chef Choices Sushi
- **Rainbow Combo** $28.95
  - Rainbow Roll, Scorpion Roll and Spicy Tuna Roll
- **Tuna Lover Combo** $28.95
  - Umai Maki, Spicy Tuna Roll and 4 pieces of Tuna Nigiri
- **Salmon Lover Combo** $28.95
  - Baked Alaska Maki, Spicy Salmon Roll, Mango Roll
- **Cooked Maki Combo** $23.95
  - Caterpillar Roll, California Roll and Teriyaki Chicken Roll
- **Vegetarian Maki Combo** $15.95
  - Idaho Maki, Vegetarian Roll and Asparagus Roll
- **Platinum Sushi Combo** $75.00
  - 20 pieces of Nigiri, 10 pieces of Sashimi, Spicy Tuna Roll and Caterpillar Roll
- **Diamond Sushi Combo** $115.00
  - 30 pieces of Nigiri, 15 pieces of Sashimi, Tuna Roll, California Roll, Umai Maki and Spicy Shrimp Tempura Roll

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**Omakase (Chef’s Choice)**

“Omakase’ means ‘leave it up to us’. It is a commonly used serving style especially in sushi restaurants in Japan as it fully shows the chef’s years experience unique techniques. Please feel free to ask any questions of our knowledgeable chefs and staff members. Our chef’s innovative and surprise section of dishes will surely satisfy any sushi aficionado.

Omakase  O.P.

Our sushi chef will specially serve you his best selection of sushi and sashimi of the evening

**Nigiri Omakase**  O.P.

You can choose from 8, 10 or 12 pieces
CHEF SPECIAL MAKI

Mango Roll  $8.75
Mango, salmon, cream cheese and avocado. (6 pcs)

Salmon Skin Roll  $7.95
Broiled salmon skin roll wrapped with our special bonito flakes. (6 pcs)

Teriyaki Chicken Roll  $7.95
Broiled chicken, lettuce and mayo with teriyaki sauce. (6 pcs)

Spicy Shrimp Tempura Roll  $8.95
Shrimp Tempura, tobiko, cucumber with spicy sauce (6 pcs)

Spider Maki  $8.95
Deep fried soft shell crab roll with tobiko & cucumber. (5 pcs)

Butterfly Maki  $9.50
Shrimp tempura, mango, avocado & mayo with fresh mango sauce. (6 pcs)

Filet Mignon Roll  $12.95
Seared Filet Mignon, baby green, cucumber & avocado, topped with scallion, served with ponze sauce. (8 pcs)

Caterpillar Roll  $11.95
Eel with cucumber roll wrapped with avocado. (8 pcs)

Scorpion Roll  $12.95
Eel with avocado roll wrapped with shrimp. (8 pcs)

Rainbow Roll  $12.95
California roll wrapped w/tuna, salmon, yellowtail & sea bass. (8 pcs)

Sunflower Maki  $12.50
Light wasabi crawfish mango salad, topped w/salmon, avocado & tobiko. (8 pcs)

Baked Alaska Maki  $13.95
Eel, cream cheese, tempura flakes, avocado, tobiko with spicy sauce, topped with a layer of salmon melt. (8 pcs)

Boston Maki  $12.95
Tuna, avocado and cucumber, topped with crawfish mango salad, mixed with light wasabi mayo sauce. (8 pcs)

Dragon Roll  $12.95
Shrimp tempura roll wrapped w/ eel and avocado. (8 pcs)

Volcano Maki  $12.95
Shrimp, tobiko, cucumber topped with a layer of seared tuna, finished with a touch of sesame garlic sauce and spicy mayo. (8 pcs)

Umai Maki  $12.95
Shrimp, tobiko, avocado, cucumber topped with a layer of crunchy spicy tuna. (8 pcs)

Newbury Maki  $12.95
Salmon, avocado, tobiko and tempura flakes topped with a layer of spicy crab stick and squid, grilled to the perfection. (8 pcs)

Prudential Maki  $13.95
Shrimp, avocado and tobiko, topped with seared spicy whole scallop. (8 pcs)

New England Maki  $14.95
Chunks of fresh lobster & cucumber, topped with a layer of avocado & tobiko, and a touch of spicy sauce and eel sauce. (8 pcs)

Back Bay Maki  $16.75
Avocado, cucumber and asparagus, topped with fresh Lobster meat, salmon roe and scallion, finished with a touch of wasabi mayo. (8 pcs)
**SASHIMI ENTREES**
Served with miso soup and sushi rice

- Tuna Don $17.25
- Salmon Don $17.25
- Tricolor Don (Tuna, Salmon & Yellowtail) $17.25
- Oyako Don (Salmon and Salmon Roe) $17.95
- Chirashi Don (Assorted Fresh Sashimi) $20.95
- Red Prawn and Seafood Don $21.95
  *Red prawn, salmon, tuna, scallop, squid and salmon roe*
- Chef’s Special Anago Don $19.95
  *A 3 layered don with salmon, shrimp and egg on the bottom, sushi rice in the middle, and salt-water eel, tuna, and a quail egg on top.*

**HOT ENTREES**
Served with miso soup and white rice. Dinner plate also serves with green salad.

- Add a Soft-Boiled Egg on top of the Rice $1.50
- Gyu Don (Beef with Onion) $13.50
- Una-Ju (Broiled Eel) $17.95
- Filet Mignon and Sea Scallop Dinner Plate $21.95
  *Japanese BBQ Filet Mignon and Seared Sea Scallop*
- Pan Seared Sea Scallop Dinner Plate $19.50
- Pan Seared Salmon Steak Dinner Plate $17.95
  *Teriyaki or lemon herb marinated*
- Pan Seared Tuna Tips Dinner Plate $17.95
- Boneless Fried Chicken Dinner Plate $15.95
- Teriyaki Chicken Dinner Plate $15.95
- Chicken or Pork Katsu Dinner Plate $15.95
  *Japanese deep-fried breaded meat cutlet*

**UDON NOODLE SOUP**

- Beef Udon $13.25
- Tempura Udon *(Shrimp and Vegetables)* $14.95

**DINNER SET FOR ONE**
Choose one of the following hot entrees $18.95

1. Gyu Don with miso soup
2. Beef Udon
3. Tempura Udon *(Shrimp & vegetable)*

Come with
- 1 Maki Roll *(California, tuna or salmon roll)*
- 4 Pieces Chef’s Choice Nigiri Sushi

Minimum $8.00 food and beverage order per person.
**DINNER BENTO**
Served with miso soup, white rice, shrimp & vegetables tempura.

- **Poke Dinner Bento** $23.95
  - Tuna, Salmon, and White Fish with our house special Poke dressing, daily special appetizer and seaweed salad.

- **Teriyaki Chicken Dinner Bento** $21.95
  - Served with daily special appetizer and sushi maki

- **Chicken or Pork Katsu Dinner Bento** $21.95
  - Served with daily special appetizer and sushi maki

- **Boneless Fried Chicken Dinner Bento** $21.95
  - Served with daily special appetizer and sushi maki

**MAKIMONO (6 pieces)**

- **Tamago (Sweet Egg Omelet) Roll** $4.25
- **Tuna, Salmon or Yellowtail Roll** $5.50
- **Spicy Tuna, Salmon or Yellowtail Roll** $6.95
- **Yellowtail with Scallion Roll** $5.95
- **Broiled Eel Roll** $5.50
- **Eel and Avocado Roll** $6.95
- **Philly Roll (Smoke Salmon & Cream Cheese)** $6.95
- **Crab Stick and Cream Cheese Roll** $5.50
- **Salmon or Tuna with Avocado Roll** $6.95
- **California Roll** $6.50
- **Spicy California Roll** $6.95
- **Ika Shiso (Squid with Perilla)** $5.50
- **Tako Shiso (Octopus with Perilla)** $5.50

**VEGETARIAN MAKI**

- **Avocado Roll** $4.25
- **Kappa (Cucumber) Roll** $4.25
- **Avocado and Cucumber Roll** $4.95
- **Asparagus Roll** $4.25
- **Oshinko (Pickles) Roll** $4.25
- **Idaho Maki (Sweet Potato Tempura)** $5.95
- **Vegetarian Roll (4 Pieces)** $6.95
  - Lettuce, Avocado, Tufo Skin, Pickles and Cucumber

♦ All rolls can be made into handroll style

* Add avocado or cucumber for $1.25.
* Add tempura flakes, cream cheese, scallion, or spicy sauce for $0.75. Add tobiko for $1.50.
* Inside out for $0.75.

**DESSERTS**

- **Fried Ice-Cream (Vanilla)** $5.75
- **Crème Burlee Cheese Cake** $5.25
- **Molten Chocolate Cake** $5.25
- **Tiramisu** $5.25
- **Mango Mousse Cake** $4.75
- **Ice Cream Mochi** $1.50
  - Green Tea, Red Bean, Mango, Strawberry, Vanilla or Black Sesame

Minimum $8.00 food and beverage order per person.
**LUNCH MENU**
MONDAY – FRIDAY 11:30AM TO 5:00PM
SATURDAY, SUNDAY AND HOLIDAYS 11:30AM – 3:00PM

**LUNCH COMBO**
Served with miso soup and house salad

<table>
<thead>
<tr>
<th>Lunch Combo</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular Sushi Lunch Combo</td>
<td>$12.25</td>
</tr>
<tr>
<td>Deluxe Sushi Lunch Combo</td>
<td>$14.95</td>
</tr>
<tr>
<td>Sashimi Lunch Combo</td>
<td>$14.95</td>
</tr>
<tr>
<td>Vegetarian Lunch Combo</td>
<td>$11.25</td>
</tr>
<tr>
<td>Makimono Lunch Combo</td>
<td>$12.25</td>
</tr>
</tbody>
</table>

**Spicy Tuna Roll**  
**Philly Roll**  
**Spicy Salmon Roll**  
**California Roll**  
**Spicy Yellowtail Roll**  
**Eel & Avocado Roll**  
**Tuna and Avocado Roll**  
**Eel & Cucumber Roll**  
**Salmon and Avocado Roll**  
**Idaho Maki**  
**Crab Stick & Cream Cheese Roll**  
**Add an extra roll for $5.50**

**LUNCH BENTO**
Served w/rice, miso soup, house salad, chef's choice of maki & appetizer

<table>
<thead>
<tr>
<th>Lunch Bento</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Mignon Lunch Bento</td>
<td>$15.95</td>
</tr>
<tr>
<td>Seaweed Udon</td>
<td>$9.75</td>
</tr>
<tr>
<td>Beef Udon</td>
<td>$11.75</td>
</tr>
<tr>
<td>Tempura (Shrimp &amp; Vegetable) Udon</td>
<td>$12.75</td>
</tr>
</tbody>
</table>

**Filet Mignon Lunch Bento**
Japanese BBQ Filet Mignon, Seared Jumbo Shrimp and Salmon

**Seaweed Udon**

**Beef Udon**

**Tempura (Shrimp & Vegetable) Udon**

**UDON SOUP FOR LUNCH**

<table>
<thead>
<tr>
<th>Soup</th>
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</tr>
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<tbody>
<tr>
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<td>$9.75</td>
</tr>
<tr>
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