# Appetizers

ADDCL	
Edamame	4.95
steamed green soybeans	
Garlic Edamame	7.95
Steamed green soybean with gar	lic and japanese hot
pepper	
The Bomb	14.95
deep fried jalapeno, stuffed with	spicy tuna, snow crab and
cream cheese	
A godoshi Tofu	705
Agedashi Tofu	7.95
	deep fried tofu with tempura
	sauce and green onion
	sauce and green official
BBQ Ribs	19.95
korean style bbq ribs	
Gyoza	8.95
crispy fried pot stickers served wit	th sweet spicy
vinaigrette	
Grilled Squid	16.95
grilled squid with spicy mayo	$\bigvee_{-}\bigvee_{-}\bigvee_{-}\bigvee_{-}\bigvee_{-}$
Monkey Brain	10.95
deep fried mushroom, stuffed wit	th spicy tuna
Kaki Fried	12.95
5 pcs, fried oysters	12.93
San Francisco Fire	18.95
	spicy tuna roll tempura,
	served with chili-cilantro
	sauce on a bed of green
	salad, topped with seaweed salad
	Salad
Hamachi Kama	18.95
grilled hamachi collar served wit	
(call to reserve-as this item is limi	ted)
Chickon Kara Ago	14.95
Chicken Kara Age japanes style chicken nugget	14.93
Ankimo	14.95
monkfish liver with ponzu sauce	14.53
Fresh Oysters	M.P
4 half-shell fresh oysters with por	nzu sauce
	1 / 1 / 1 / 1

Maguro Tataki\*
seared tuna with garlic sauce

#### **Tempura**

#### **Assorted Tempura**

10.95



1 pcs. of shrimp and 6 pcs. of seasonal vegetables

Vegetables Tempura 7 pcs. of seasonal vegetables	9.95
Shrimp Tempura 4 pcs. of shrimps	10.95
Fried Calamari crispy fried calamari	16.95
Soft Shell Crab	12.95



breaded soft shell crab

Pepper Fin*	14.95
thin slices of white tuna with jalapeno, ponzu souce	

Sashimi Sampler*	18	.95
8 pcs. chef's selection of fresh sashimi		1

Japanese Beef Tataki		16	.95
seared washuayu heef with garlic squce			

BBQ Albarcore*	13.	95
seared white tuna with special mayo sauce		

#### Melting Albarcore\* 14,95



15.95

albarcore tuna with snow crab served with special sauce

1	BBQ Mussel	10	.95
	bbq green mussel with house sauce		

Seafood Salad (or sp	icy)* 19.95		
	assortment of sliced raw fish mixed with seaweed salad	Sunomono Salad cucumber in vinegar sauce (choice of prawn, or octopus) Seaweed Salad	7,9
Green Salad	4.95		
ka Sansai	6.95		
steamed squid salad		Hawaiian Poki*	16.9
Cucumber Salad cucumber in vinegar sauce	5.95		picy seaweed salad with hoice of tuna or salmon
Japanese Pickle	6.95		
<b>Sashimi</b> <i>Ingred</i> Satomi Deluxe Sashi		ue the seasonal veriances, some items m Bonito Sashimi*	ay not be available.
chef's choice of special sashimi		6pcs of bonito	
Maguro Sashimi (6pcs	18.95	Sake Sashimi* 6pcs of fresh salmon	18.9.
		Hamachi Sashimi*	18.9
		6	pcs of fresh yellowtail
Aji Sashimi* opcs of spanish mackerel	Seasonal		
Nishin Sashimi* Spcs of herring sashimi	16.95	Shiro Maguro Sashimi* 6pcs of albarcore	17.9.
Ama Ebi Sashimi*	Seasonal	Hirame Sashimi* 6pcs of halibut	21.9
	5pcs. sweet shrimp with fried head	Suzuki Sashimi* 6pcs of striped bass	16.9
		Mirugai Sashimi*	Seasona
Uni Sashimi* sea urchin	Seasonal	6pcs of long neck clam	Seasona

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

sea urchin

# Kitchen

Chicken Teriyaki	18.95		
Beef Teriyaki	22.95	Tempura Combination	17.95
		Shrimp Tempura	17.95
		Vegetable Tempura	16.95
Salmon Teriyaki	22.95	Udon	
BBQ Ribs	26.95	Nabeyaki Udon	17.95
korean bbq style-9pcs		chicken, shrimp tempura, vegetables in broth	
Katsu Plate breaded cutlet (choice of chicken or pork+\$1)	21.95	Tempura Udon	17.95
Caba Chiyayaki	10.05	vegetables in brot	
Saba Shiyoyaki	18.95	tempura served o	n the side
grilled mackerel			
		Seafood Udon	19.95
		shrimp, scallop, red snapper, salmon, calamari in bro	oth
Unagi Kabayaki barbequed fresh water eel platter - whole piece	26.95		

### Bento (served with salad and rice)



1. Chicken Teriyaki, Gyoza, CA Roll	19.95
2. Chicken Teriyaki, Tempura, CA Roll	19.95
3. Chicken Teriyaki, Tempura, Sashimi*	20.95
4. Beef Teriyaki, Gyoza, CA Roll	20.95
5. Beef Teriyaki, Tempura, CA Roll	20.95
6. Beef Teriyaki, Tempura, Sashimi*	21.95
7. Salmon Teriyaki, Gyoza, CA Roll	20.95
8. Salmon Teriyaki, Tempura, CA Roll	20.95
9. Salmon Teriyaki, Tempura, Sashimi*	21.95
10. BBQ Ribs, Gyoza, CA Roll	22.95
11. BBQ Ribs, Tempura, CA Roll	22.95
12. BBQ Ribs, Tempura, Sashimi*	23.95

### Sushi bar

26.95

Sushi Combination\*

, itigin	- slice of fish over rice	e 2pcs		
Anago	sea eel	7.95	chef's choice of fre	sh sushi
Ama Ebi*	raw prawn	Seasonal	and calfornia roll	
Bonito*	skipjack tuna	7.95		~ \ \
Ebi	cooked prawn	6.50	Sushi and Sashimi*	29
Hamachi*	yellowtail	8.95	chef's choice of fresh sushi & sashimi	723
Hirame*	halibut	Seasonal	Assorted Sashimi*	28
Hotate*	scallop	9.95	/Issolited susmith	
lka*	squid	6.95	chef's selection of	fresh
Ikura*	salmon roe	8.95	sashimi	
Inari	fried tofu	4.95		
Kani	real crab	9.95		700
Maguro*	red tuna	8.95	Roll Combination*	26
Nishin*	herrling	6.95	california roll, spicy tuna roll and unagi roll	
Shiro Maguro*	albacore	7.95	Satomi Signature Set* (for 2~3)	95
Saba*	mackerel	7.95	chef's choice of fresh sushi, sashimi and special rolls	
Sake*	salmon	8.50	Chirashi*	32
Sake (smoked)*	smoked salmon	8.95	chef's selection of	fresh
Suzuki*	striped bass	7.95	sashimi, served ov	er sushi
Tako	octopus	7.95		
Tamago	egg	5.95		
Tobiko*	flying fish roe	7.95	Tekka(Sake) Don*	32
Unagi	fresh water eel	8.95	slices of tuna(salmon), served over sushi rice	
Uni*	sea urchin	Seasonal	Unagi Don	32
California Roll		7.95	bbq fresh water eel served over rice	
New York Roll shrimp & avocado		8.95	Philadelphia Roll* salmon, cream cheese and avocado	9
Spicy Tuna Roll*	with cucumber	8.95	Salmon Skin Roll cucumber, sprouts, burdock root	8
Yellow Tail Roll* v	with green onion	7.95	Tekka Maki* red tuna	6
Spider Roll		10.95	Sake Maki* fresh salmon	6
deep fried soft shell crab, t			Vegetable Tempura Roll	7
Unagi Roll eel, avoc		8.95	Avocado Roll	5
Spicy Scallop Ro	Ⅱ* with cucumber	10.95		
Shrimp Tempura	Roll with cucumber	8.95	Kappa Maki cucumber	5
Alaska Roll* salmon and avocado		8.95	Oshinko Maki Japanese pickles	5

### Satomi Rolls

	16.95 deep fried shrimp, crab meat covered with fresh water eel	Giants* deep fried shrimp, crab meat covered with white tund Two Timer*	15.95 17.95
	and avocado	deep fried shrimp, cucumber covered unagi, avocado, tu	with
Satomi Roll deep fried california roll	12.95		
Super California Roll california roll covered with fresh w	14.95	Caterpillar fresh water eel & cucumber covered with avocado	16.95
Rainbow* california roll covered by a colorful	array of raw fish	Power of Love deep fried roll- fresh water eel, shrimp, mango, crean cheese with unagi and mango sauce	14.95
49'er*	16.95	Lion King	16.95
	salmon, avocado wrapped salmon and sliced lemon	california roll cove baked salmon	ered with
Crunch Roll shrimp tempura, crab meat with sp	14.95 prinkled crunch powder	Raiders deep fried shrimp, crab meat covered with avocado	16.95
Crazy Roll* tuna, salmon, yellowtail, avocado	13.95	and shrimp	16.95
Delicious Roll* soft shell crab, avocado wrapped w	17.95	Bay Scallop california roll with baked scallop on top	
Mango Paradise* depp fried shrimp, crab meat corve	16.95	Rock & Roll deep fried soft shell crab, avocado, cucumber, crab meat with eel and shrimp	21.95
mango with mango sauce  California lover california roll wrapped with shrim	14.95	Unagi Lover a unagi loin on california roll	19.95
M.T Fuji* deep fried shrimp, crab meat with	16.95	Veggie Lover cucumber, avocado, japanese pickle, fried tofu wrapped with soy paper	17.95
Ultimate Spider	18.95	Finding Nemo chicken teriyaki and cream cheese	12.95
	fresh water eel, cucumber, topped with deep fried soft shell crab	Gangsta*  yellowtail and cuc covered with salm fresh water eel	
Golden Gate*	14.95		

12.95

Tempura Roll shrimp and vegetable tempura

Salmon Lover\*

deep fried salmon roll covered with salmon

14,95

18.95 Japanese Cowboy spicy tuna, mango and jalapeno cover with seared washugyu beef with garlic ponzu 19.95 Lobster Crossing california roll topped with baked langostino with special sauce Cherry Blossom\* 16.95 salmon and avocado covered with tuna 16.95 Orange Blossom\* tuna and avocado covered with fresh salmon 21.95 3655\* spicy soft shell crab, crab meat, cucumber and avocado covered with tuna 18.95 Andy's\* spicy tuna, jalapeno covered with seard salmon and crunch powder Flaming Dragon\* 21.95 deep fried shrimp, crab meat avocado and spicy tuna covered with salmon, yellowtail, tuna and tobiko with fire 19.95 Spicy Orange\* spicy crab meat, shrimp tempura covered with tuna, avocado with slice of orange Spicy Rainbow\* 17.95 spicy tuna and cucumber covered by a colorful array of raw fish Victoria Secret\* spicy tuna, cucumber and deep fried sea bass with spicy scallop 16.95 Sex and the City\* spicy deep fried shrimp, cucumber covered with tuna Inferno Scallop\* 18.95 spicy tuna, cucumber and

jalapeno covered with seared scallop on top 12.95

Fremont\* fresh salmon, cream cheese, jalapeno with spicy sauce (deep fried whole roll)

Crazy Spicy\* 14.95 spicy tuna, salmon, yellowtail, tobiko and cucumber 21.95 Lucky 7\* crab meat, deep fried shrimp,



avocado and spicy tuna with special seared mix tuna

16.95 Out of Control\* crab meat, shrimp tempura, spicy tuna and avocado covered with yellowtail, izumidai and tuna

Spicy Crunch\*



spicy tuna, deep fried shrimp with crunch mix

15.95

18.95 91/1\* spicy tuna, jalapeno covered with white tuna with unagi and spicy sauce

16.95 Spicy Country\* spicy tuna, cucumber and tobiko with seaweed salad

18.95 Spicy Spider\* deep fried soft shell crab, avocado topped with spicy tuna

15.95 Volcano\*



breaded deep fried spicy tuna with jalapeno

Dancing Spicy Tuna\* 16.95 deep fried shrimp and cucumber covered with spicy tund

18.95 Spicy Juno\* deep fried shrimp, spicy tuna, cucumber covered with tuna, salmon, crab meat and jalapeno with special sauce

Red Dragon\* 17.95



fresh water eel with cucumber covered with spicy tuna

17.95 White Drangon\* white tuna and cucumber covered with unagi and avocado

Our crab meat is shredded imitaion crab meat. We also serve real crab meat upon request with extra charge.

# Beverage & Dessert

	Sake		Kids Bear	8.95
Hot Sake	(S) 5.95	(L) 8.95	an all chocolate gelato dome sweetly decorated with a cute bear face	
Nigori Sake (unfiltered		16.00	Mango Panna Cotta	8.95
Draft Sake (fresh & smooth)		9.95	sweetened cooked o	
Hakutsuru Junmai Ginjo 24.00		topped with a refreshing mango sauce		
Kamotsuru Namakakoi 24		24.00	mango suuce	
Hana Awaka (sparkling sake)		16.00		
Karatanba (dry)		18.00		9.95
Kubota "SenJyu" (720ml)		46.00	vanilla & amarena cherry gelato swirled together, topped with real amarena cherries	
Premium Sake		Chocolate Gelato	9.95	
Tedorigawa Kinka (720ml)		62.00	chocolate syrup, chocolate chip gelato topped with cocoa powder & hazelnuts	
Dewazakura Mini Daiginjo (300ml)		29.00	Hazelnut Tartufo 9.9	
Dasai 23 Junmai Daiginjo (720ml) 98.00		a core of dark chocolate embraced by our velvety hazelnut gelato covered with praline hazelnut & meringue		
Wine			Flute Guava Mango creamy tropical guava gelato swirled with sweet mango sauce 9.95	
Plum Wine (G) 8.95				
White Wine	(G) 8.95	(B) 26.00	Coconut Ripieno	9.95
Red Wine	(G) 8.95	(B) 26.00	creamy coconut sor	
			served in the nature	al fruit shell
	Beer			
Asahi, Sapporo	(S) 5.95	(L) 8.95		
Orion		(L) 9.95	Coppa Mascarpone chocolate cream layer follwed by a smooth mascarpor	9.95
Sapporo Black		9.95	cream, topped with amaretto cookie crumbs	
Kirin	(S) 5.95	(L) 8.95	Greentea Cheesecake 7.9	
Sapporo Light		5.95	a delicious trandition made with the finest ingredients -greentea flover	
			Green Tea Ice Cream	5.95
Sof	t Drinks			
Soft Drinks (refill \$0.85) 2.95		Mochi Ice Cream	6.95	
(coke, diet coke, sprite, orange	e, lemonade)	150	strawberry, mango,	
		4.50 4.50	greentea, chocolate coffee flavor	and
Apple Juice		3.95		
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