



Virginia Style Japanese Cuisine

Business Hours

Tuesday - Friday
Lunch 11:30 - 2:00 pm
Dinner 5:00 pm - 9:30 pm

Monday and Saturday Dinner Only

207 N. Washington Highway
Ashland, Virginia 23005

(804) 496-6960

Fax: (804) 496-6961

Appetizers

- Heart Attack\$5.50
Jalapeno pepper filled with cream cheese and wrapped by crabmeat and deep fried, served with ponzu and eel sauce.
- Shumai\$4.95
Steamed Japanese shrimp dumpling with sauce.
- Edamame\$4.50
Young soybean steamed, then lightly salted.
- Spring Roll\$5.50
Cooked spicy shrimp, avocado, cucumber and crabmeat wrapped with rice paper, served with eel sauce.
- Tempura\$7.95
Shrimp, onion, yam, zucchini, asparagus and mushroom. Tempura sauce.
- Mussel Miso Soup\$5.25
Cooked mussels, boiled with miso soup again.
- Miso Soup\$2.50
- Deep Fried Onion Ball\$6.95
Deep fried sliced onion with tempura sauce.
- Yami Fish\$5.95
Chopped fish with dynamite sauce and cheese, baked.
- Salmon Strip\$7.95
Deep fried salmon with sauce.

Combinations

- * Sashimi
Regular (12 pieces)\$19.50
Deluxe (24 pieces)\$32.50
- * Sushi
Regular
6 Pieces Nigiri and California Roll\$17.95
9 Pieces Nigiri and Spicy Tuna Roll\$22.50
Sushi Sashimi Combination
8 Pieces Nigiri and 12 pieces of Sashimi and Spicy Tuna Roll\$39.50

Bowl Special

- Chirashi\$21.25
Assorted sashimi over sushi rice and vegetables and fish egg.
- Katsu Dong\$14.95
Marinated, deep fried pork with rice and vegetables with special sauce.
- Tempura Dong\$15.95
Deep fried shrimps, vegetables with rice with tempura sauce.

Boat

- *Ozeki
12 Piece Nigiri, 12 Pieces Sashimi and California Roll\$56.50
- *Yokozuna
18 pieces Nigiri, 18 pieces Sashimi and California Roll and Spicy Tuna Roll\$73.50

Ala Carte

- | No | Fish | Sushi | Sashimi |
|------|-----------------------------|----------|----------|
| *1. | Albacore | \$5.50 | \$11.50 |
| 2. | Seared Albacore | \$5.50 | \$12.50 |
| 3. | Fresh Water Eel (Unagi) | \$6.00 | |
| *4. | Flying Fish Roe (Tobiko) | \$6.75 | |
| 5. | Fried Soy Bean Curd (Inari) | \$4.25 | |
| 6. | Egg (Tamago) | \$4.25 | |
| 7. | Giant Clam (Mirugai) | Seasonal | Seasonal |
| *8. | Halibut (Hirame) | \$5.75 | \$12.00 |
| 9. | Quail Egg (Uzura) | \$4.00 | |
| *10. | Escalau (Shiro Maguro) | \$5.00 | \$11.95 |
| 11. | Octopus (Tako) | \$6.25 | \$12.95 |
| *12. | Mackerel (Saba) | \$5.25 | |
| 13. | Salmon (Sake) | \$5.75 | \$11.95 |
| 14. | Seared Salmon | \$5.95 | \$12.95 |
| 15. | Smoked Salmon | \$5.95 | |
| *16. | Salmon Roe (Ikura) | \$6.05 | |
| *17. | Scallop (Hokigai) | \$6.25 | |
| *18. | Sea Urchin (Uni) | \$7.95 | |
| 19. | Shrimp (Ebi) | \$5.25 | |
| *20. | Smelt Roe (Masago) | \$5.25 | |
| *21 | Snapper (Tai) | \$5.25 | \$10.75 |
| *22 | Spicy Tuna | | \$12.95 |
| 23. | Squid (Ika) | \$5.25 | |
| *24. | Surf Clam (Hokigai) | \$5.25 | |
| *25. | Sweet Shrimp | \$6.95 | |
| *26. | Tuna (Maguro) | \$5.95 | \$12.50 |
| 27. | Seared Tuna | \$6.00 | \$13.50 |
| 28. | Pepper Tuna | \$6.00 | \$13.50 |
| *29 | Toro (Fatty Tuna) | Seasonal | Seasonal |
| *30. | Yellowtail (Hamachi) | \$5.95 | \$12.95 |

*Consuming raw or undercooked seafood, shellfish may increase your risk of food born illness.

Salad

- House Salad\$2.50
Spring mix salad with a creamy, fresh house special dressing.
- Tako Salad\$7.95
Sliced octopus mixed with Japanese vegetables.
- Seaweed Salad\$4.95
Marinated seaweed, sprinkled with toasted sesame seeds.
- Calamari Salad\$4.95
Sliced calamari mixed with Japanese vegetables.
- Soft Shelled Crab Salad\$8.95
Deep fried soft shell crab with ponzu sauce.
- Salmon Skin Salad\$8.95
Pan fried salmon skin with salad.
- Sashimi Salad\$12.95
Assorted sashimi with salad.
- Spicy Tuna Salad\$12.95
Sliced and seasoned tuna mixed with cucumber.

Teriyaki

- Chicken
Chicken, rice, salad, cooked with teriyaki sauce
Lunch\$9.95
Dinner\$11.95
- Beef
Beef, rice, salad, cooked with teriyaki sauce
Lunch\$10.95
Dinner\$12.95
- Salmon
Salmon, rice, salad, cooked with teriyaki sauce
Lunch\$11.95
Dinner\$13.95

All including miso soup and Half of California Roll for lunch

- Soybean paper\$1.00
- Extra Cream Cheese\$1.00

Rolls

- | | Hand |
|--|--------|
| 1. California Roll\$5.75 | \$4.95 |
| *2. Crab Roll (Crabmeat, avocado)\$5.95 | \$5.25 |
| 3. Cucumber Roll\$4.75 | |
| 4. Avocado Roll\$4.95 | |
| 5. Eel Roll (Cooked Eel and cucumber)\$6.25 | \$5.75 |
| 6. California Dream Roll
Deep fried California roll served with eel sauce.\$8.95 | |
| 7. Lobster Hand Roll
Crabmeat, avocado, and cooked lobster with special sauce wrapped with soy bean paper.\$8.50 | |
| 8. Salmon Skin Roll
Cooked salmon skin, avocado and cucumber.\$6.95 | \$5.95 |
| *9. Scallop Roll
Cooked and seasoned scallop, avocado, cucumber and smelt eggs.\$6.95 | \$5.95 |
| 10. Shrimp Lettuce Roll
A deep fried shrimp, avocado, crabmeat, and lettuce roll served with eel sauce.\$7.50 | |
| 11. Shrimp Tempura Roll
A deep fried shrimp, crabmeat, avocado roll served eel sauce.\$6.95 | \$6.50 |
| *12. Spicy Tuna Roll\$5.95 | \$5.25 |
| *13. Tuna Roll\$5.25 | |
| *14. Big Tuna Roll\$5.95 | |
| 15. Vegetable Roll\$5.75 | \$5.00 |
| 16. Philly Roll\$7.25 | |
| 17. Salmon Roll\$5.25 | |

Fresh Rolls

- Rainbow Roll\$12.95
California roll inside, tuna, salmon, tilapia, yellowtail, shrimp on the top, served with creamy Gomashoyu sauce.
- Hawaiian Roll\$12.95
Crab, avocado, and cucumber inside and tuna on the top, served with creamy Gomashoyu sauce.
- Albacore Delight\$12.95
Cucumber, avocado inside spicy tuna. Albacore on top, and hot sauce, served with ponzu sauce.
- Little Saigon\$13.95
Tuna and salmon, white fish, avocado, cucumber, and radish sprout, wrapped with rice paper and soy bean paper served with ponzu sauce.
- Ninja vs. Samurai\$12.95
California roll inside, tuna and salmon on the top, served with creamy Gomashoyu sauce.
- Tiger Roll\$12.95
California roll inside, cooked shrimp and fish roe on the top, served with creamy Gomashoyu sauce.
- Mexican Roll\$12.95
Spicy California roll inside with smelt eggs and cooked shrimp on the top.
- Kamikaze Roll\$12.95
Spicy tuna, cucumber, cream cheese, avocado, deep fried shrimp, with hot sauce, eel sauce and Japanese chili pepper.
- Rock'n'Roll\$13.95
Tuna, salmon, avocado and radish sprout inside wrapped with slightly curved cucumber, served with ponzu sauce.

Tempura Rolls

- Salmon Strip Roll\$12.95
Deep fried shrimp, with crabmeat, avocado and cucumber inside, and deep fried salmon side. Served with eel sauce.
- Spider Roll\$12.95
Deep fried soft shell crab, crabmeat, avocado, cucumber, soft shell crab side, served with eel sauce.
- Tempura Gyoza\$12.95
Deep fried asparagus, avocado, cucumber, crabmeat inside, and deep fried asparagus side, served with eel sauce.
- Crusty Philly Salmon\$12.95
Fresh salmon, avocado, cream cheese inside. Deep fried with house special sauce, served with eel sauce.
- Sweetie Roll\$12.95
Crabmeat, with eel and avocado inside and deep fried.
- Crunchy Roll\$12.95
Deep fried shrimp, avocado, crabmeat, and crunch on the top, served with eel sauce.

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Baked Rolls

- Orange Ring Roll\$12.95
California roll and fresh salmon, dynamite sauce and cheese on the top, and baked, served with eel sauce.
- In and Out Salmon\$13.95
Fresh salmon with crab meat and avocado inside and fresh salmon on the top baked with cheese and served with eel sauce.
- Eel and Avocado Roll\$12.95
California roll and cooked eel and avocado on the top, served with eel sauce.
- Snow White\$12.95
California roll and tilapia on the top, with dynamite sauce and cheese, baked, served with Gomashoyu sauce.
- Little Chicken\$12.95
Teriyaki chicken, crab meat, avocado, onion, inside, and a teriyaki chicken side, served with eel sauce.

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Premium Roll

- Red Blossom\$13.95
Deep fried shrimp, crab meat, cucumber avocado inside. Spicy tuna and eel sauce.
- Shrimp Lover's Roll\$13.95
Deep fried shrimp with avocado and crabmeat inside, deep fried again and spicy shrimp on the top served with eel sauce.
- Mountain Roll\$13.95
California roll inside, with spicy tuna, dynamite sauce, and cheese on the top, baked and fish flakes on the top, served with eel sauce.
- Maine Yokozuna\$13.95
Crabmeat, avocado, cucumber, and cooked lobster inside, served with cooked lobster on the top.
- Alaskan Roll\$13.95
Crabmeat, cucumber, cream cheese, avocado, fresh salmon inside. Fresh salmon on the top served with creamy Gomashoyu.
- Yellow Tanning\$13.95
Spicy tuna, avocado, asparagus inside with fresh yellowtail with dynamite sauce with cheese on the top, baked, served with ponzu sauce.
- Dynamite Roll\$13.95
California roll and cooked scallop and dynamite sauce on top, and baked, served with eel sauce.
- Scallop Volcano\$13.95
California roll and cooked scallop with dynamite sauce and hot sauce, and baked, served with eel sauce and fish flakes.
- Fire Dragon\$13.95
Avocado, crabmeat, and smoked eel inside. Cooked shrimp on the top served with dynamite sauce, eel sauce and spicy sauce with fire.

Desserts

- Green Tea Ice Cream\$3.95
- Red Bean Ice Cream\$3.95
- Deep Fried Cheesecake\$6.95
- Deep Fried Oreo\$5.50

Beverages

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|---------------------------------------|--|
| Fiji Water\$2.50 | Sake |
| Soda\$2.00 | Hot Sake (Ozeki)\$7.50 |
| Coke | Cold Sake |
| Diet Coke | Ozeki Ginko (375 ml)\$11.95 |
| Sprite | Sho Chiku Bai Nama Organic (300 ml)\$13.50 |
| Iced Tea\$2.00 | Sho Chiku Bai Nama (180 ml)\$6.95 |
| Beers | Ozeki Nigori (375 ml)\$12.95 |
| Import Small \$3.95Large \$6.95 | Hana-Awaka (250 ml)\$12.95 |
| Sapporo (Large) | Katana Japanese Sword (180 ml)\$6.95 |
| Ashahi | Wine |
| Heineken | House \$5.95/glass\$17.95/bottle |
| Kirin Ichiban (Small, Large) | Pinot Grigio |
| Ed Hardy (Light, Premium) | Chardonnay |
| Domestic\$2.95 | Merlot |
| Budweiser | Cabernet |
| Bud Light | Plum Wine \$6.95/glass ..\$21.95/bottle |
| Miller Lite | |
| Center of the Universe\$3.95 | |
| Maine St.\$3.95 | |
| Ray Ray's Pale Ale\$3.95 | |

Happy Hour

5:00 - 6:30 everyday!

