



SOUPS AND SALADS

MISO SOUP	3.5
Scallions, enoki, seaweed, and tofu in a light fish broth	
CLEAR SOUP	3.5
Fishcakes, enoki mushrooms, and mitsuba leaves in a fish broth	
HOUSE SALAD	6
Mixed green salad in our ginger-tofu dressing	
SHIITAKE SALAD	10
Mixed greens with grilled shiitake mushrooms in a ginger-soy vinaigrette	
TUNA TATAKI SALAD	16
Mixed greens with seared tuna thinly sliced in our ponzu vinaigrette	
CALAMARI SPINACH SALAD	11
Baby spinach with fried calamari in a citrus-soy vinaigrette	
SUSHI DEN DUCK SALAD	14
Mixed greens with seared duck breast, carrots, and daikon with yuzu dressing	
ROTISSERIE ASIAN CHICKEN SALAD	11.5
Rotisserie Chicken with mixed greens and fried wontons in a tofu-hoisin dressing	
SUSHI DEN CAESAR SALAD	10.5
Traditional Caesar with a choice of seared tuna, calamari, or shrimp	

All substitutions are subject to price increase

Prices subject to change without notice

For party of 6 or larger, 18% gratuity will be added to the bill.



APPETIZERS

TASTE OF SASHIMI	14
Tuna, Yellowtail and Salmon Sashimi	
BEEF CARPACCIO	14
Raw or Seared, with Ponzu	
SOFT SHELL CRAB	12
With daikon salad and a Japanese chili-ponzu sauce	
CALAMARI	11
Sautéed in a Korean hot sauce or garlic butter	
JAPANESE EGGPLANT	7
Sautéed eggplant and seasonal vegetables in a honey-miso	
YAKITORI	7
Grilled chicken skewers with green onion and teriyaki sauce	
SPICY CHICKEN	7.5
Sautéed with Shichimi Pepper	
SHUMAI	8.5
Steamed pork and shrimp dumplings with hot mustard for dipping	
EGG ROLLS	7
Seasoned pork and Napa cabbage rolled in rice paper	
KAMA	9
Grilled yellowtail or salmon collar in a lemon-garlic sauce or teriyaki	
DIVER SCALLOPS	14
Seared jumbo scallops with white truffle and mashed potatoes sautéed spinach	

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