



## DINNER MENU

### APPETIZERS

<b>EDAMAME</b> salted, steamed soybeans -add garlic \$2	<b>\$6</b>	<b>PORTOBELLO MUSHROOM TACO</b> two crisp wontons filled with vegetables and a thick slice of portobello drizzled with homemade sauces	<b>\$8</b>
<b>GYOZA</b> pan seared pork dumplings	<b>\$8</b>	<b>CRAB CAKE</b> blue crab with a Japanese twist	<b>\$15</b>
<b>KAKI FRY</b> fried oysters	<b>\$7</b>	<b>PAN SEARED SCALLOPS</b> seared scallops with spicy basil sauce	<b>\$16</b>
<b>CHICKEN KARAAGE</b> Japanese style fried chicken	<b>\$8</b>	<b>SHRIMP YUZUVICHE</b> jumbo shrimp ceviche Japanese style	<b>\$15</b>
<b>CRISPY BUTA BARA</b> deep fried pork belly	<b>\$10</b>	<b>TAKO SU</b> octopus sashimi with vinegar	<b>\$13</b>
<b>YAKITORI</b> Japanese grilled chicken skewers, 2pc.	<b>\$8</b>	<b>HOTATE TIRADITO</b> Hokkaido scallops with aji amarillo sauce	<b>\$15</b>
<b>IKA GESO</b> fried squid legs	<b>\$10</b>	<b>HAMACHI YUZU*</b> yuzu flavored yellowtail	<b>\$17</b>
<b>EBI TEMPURA</b> shrimp tempura	<b>\$10</b>	<b>MAGURO TATAKI*</b> seared bluefin tuna	<b>\$17</b>
<b>TAKOYAKI</b> Japanese octopus dumplings	<b>\$10</b>	<b>MAGURO NUTA*</b> tuna with miso tare	<b>\$15</b>
<b>SHRIMP SHUMAI</b> fried shrimp dumplings	<b>\$7</b>	<b>HAMACHI KAMA</b> grilled yellowtail collar (cook time: 18 min)	<b>MP</b>

### SALADS

<b>SEAWEED SALAD</b>	<b>\$6</b>	<b>WAKAME SUNOMONO</b> seaweed and cucumber	<b>\$11</b>
<b>IIDAKO SALAD</b> spicy baby octopus	<b>\$11</b>	<b>CHUKA KURAGE</b> seasoned jellyfish	<b>\$11</b>
<b>IKA SALAD</b> vinegared squid	<b>\$11</b>	<b>SIDE SALAD</b> organic mixed greens, tomatoes, and carrots tossed with orange ginger dressing	<b>\$5</b>
<b>TUNA* &amp; AVOCADO SALAD</b> tuna and avocado with olive oil dressing	<b>\$12</b>		

### SOUP

<b>MISO</b> seaweed, tofu, and green onion	<b>\$5</b>
<b>RAMEN</b> choices vary daily (chashu, tan tan, shoyu, and miso)	<b>\$18</b>

### DINNER ENTREE

<b>BEEF TENDERLOIN</b> 8 oz. tenderloin marinated in Japanese whisky & soy sauce served with miso soup or a side salad, and rice	<b>\$35</b>
<b>VEGETABLE YAKISOBA</b> stir fried soba noodles and seasonal vegetables with yakisoba sauce. - add shrimp \$10, chicken \$6, fried tofu \$5	<b>\$16</b>
<b>MISO SALMON</b> Faroe Island salmon in a savory marinade (cook time: 17 min)	<b>\$25</b>
<b>CHICKEN TERIYAKI</b> grilled chicken thigh with teriyaki sauce; served with steamed vegetables	<b>\$20</b>
<b>PORK KATSU</b> breaded, fried pork tenderloin topped with katsu sauce	<b>\$20</b>

### CLASSIC ROLLS

<b>CALIFORNIA</b> surimi crab, avocado, and cucumber	<b>\$12</b>
<b>RAINBOW*</b> california roll topped with assorted fish	<b>\$16</b>
<b>NEGI-HAMACHI ROLL*</b> yellowtail and green onion	<b>\$11</b>
<b>SPIDER*</b> fried soft-shell crab, asparagus, masago, and avocado	<b>\$18</b>
<b>KAPPA MAKI</b> cucumber	<b>\$9</b>
<b>UME-KYU MAKI</b> plum and cucumber	<b>\$9</b>
<b>TUNA ROLL*</b>	<b>\$10</b>
<b>SALMON ROLL*</b>	<b>\$10</b>
<b>SPICY TUNA*</b>	<b>\$13</b>
<b>SPICY SALMON*</b>	<b>\$13</b>
<b>SPICY YELLOWTAIL*</b>	<b>\$13</b>
<b>VEGGIE ROLL</b>	<b>\$12</b>

*NOTE: Our sushi is handmade to order. In some cases wait times may vary and can be lengthy. Thank you for your patience.*

*\*Sashimi, nigiri, and sushi are served raw. Rolls with raw ingredients are marked with an \*. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please let your server know about any medical/allergy concerns.*

**20% gratuity will be added for parties of 6 or more with one check. (22% if checks are separate) All sales are final.**

## SENSU SPECIALTY ROLLS

<b>TRUST ME ROLL*</b>	<b>\$23</b>	<b>AHI CRUNCH ROLL*</b>	<b>\$18</b>
<i>chef's creation</i>		<i>snow crab and crunch topped with ahi tuna</i>	
<b>SENSU*</b>	<b>\$20</b>	<b>KAMIKAZE*</b>	<b>\$21</b>
<i>salmon, jalapeño, avocado, and snow crab topped with hamachi</i>		<i>spicy tuna, cucumber, and snow crab topped with bbq eel</i>	
<b>HOLLYWOOD</b>	<b>\$19</b>	<b>HURRICANE*</b>	<b>\$20</b>
<i>shrimp tempura, surimi crab, and avocado topped with boiled shrimp</i>		<i>spicy yellowtail, asparagus, tempura crunch, and surimi crab topped with salmon</i>	
<b>SUNRISE*</b>	<b>\$19</b>	<b>KANZAKI*</b>	<b>\$19</b>
<i>tempura oyster, spicy surimi, cucumber, and avocado topped with seared salmon</i>		<i>bbq eel, avocado, cucumber, and surimi crab topped with salmon</i>	
<b>ZAPPIEN* (SPICY)</b>	<b>\$20</b>	<b>TSUNAMI</b>	<b>\$19</b>
<i>soft shell crab, asparagus, avocado, and habanero peppers topped with tuna</i>		<i>shrimp tempura, asparagus, avocado, and daikon topped with spicy crab</i>	
<b>911*</b>	<b>\$18</b>	<b>WTF (LIMITED)</b>	<b>\$22</b>
<i>spicy tuna and cucumber topped with avocado</i>		<i>tempura oyster, asparagus, and avocado topped with spicy tuna</i>	

## ASSORTED SASHIMI\*

<b>SANSHU MORI</b>	<b>\$24</b>	<b>GO SHURUI</b>	<b>\$32</b>
<i>3 varieties of fresh sashimi, 3pc each</i>		<i>5 varieties of fresh sashimi, 3pc each</i>	

## NIGIRI 2PC & SASHIMI\* 3PC

<b>EBI</b>	<b>\$8</b>	<b>ALBACORE</b>	<b>\$9/10</b>
<i>boiled shrimp</i>		<b>HAMACHI</b>	<b>\$11/13</b>
<b>TAMAGO</b>	<b>\$8/10</b>	<i>Japanese yellowtail</i>	
<i>omelete</i>		<b>UNAGI</b>	<b>\$11/13</b>
<b>TOBIKO</b>	<b>\$10</b>	<i>bbq eel</i>	
<i>flying fish roe</i>		<b>BLUEFIN TUNA</b>	<b>MP</b>
<b>SALMON</b>	<b>\$10/12</b>	<b>CHU-TORO</b>	<b>MP</b>
<i>faroe island salmon</i>		<i>medium fatty tuna</i>	
<b>IKURA</b>	<b>\$10</b>	<b>MADAI</b>	<b>MP</b>
<i>salmon roe</i>		<i>Japanese red snapper</i>	
<b>TAKO</b>	<b>\$10/12</b>	<b>AMA-EBI (seasonal)</b>	<b>MP</b>
<i>octopus</i>		<i>sweet raw shrimp</i>	
<b>MAGURO</b>	<b>\$11/13</b>	<b>UNI</b>	<b>MP</b>
<i>yellowfin or bigeye</i>		<i>sea urchin</i>	
<b>HOTATE</b>	<b>\$11/13</b>	<b>KANPACHI</b>	<b>MP</b>
<i>hokkaido scallops</i>		<i>pacific amberjack</i>	

## ABURI NIGIRI\*

*slightly seared with surprise toppings*

<b>HAMACHI</b>	<b>\$12</b>
<b>HOTATE</b>	<b>\$12</b>
<b>SALMON</b>	<b>\$12</b>
<b>MAGURO</b>	<b>\$12</b>

## MORI-AWASE\*

<b>UCHIWA</b>	<b>\$25</b>
<i>7 types of fresh nigiri (chef choice)</i>	
<b>O-GI</b>	<b>\$30</b>
<i>7 types nigiri (chef choice); choice of tuna or salmon roll</i>	
<b>TAKUMI</b>	<b>\$35</b>
<i>3 varieties sashimi (9pc) and 5 types of nigiri (chef choice); choice of tuna or salmon roll</i>	

## DONBURI\*

<b>TEKKA DON</b>	<b>\$25</b>	<b>SENSU DON</b>	<b>\$30</b>
<i>fresh tuna sashimi over sushi rice</i>		<i>tuna, salmon, and eel over sushi rice</i>	
<b>SAKE &amp; IKURA DON</b>	<b>\$28</b>	<b>CHIRASHI DON</b>	<b>\$33</b>
<i>fresh salmon sashimi and salmon roe over sushi rice</i>		<i>varieties of sashimi over sushi rice</i>	

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