

IZAKAYA SPIRIT 一品料理

Sakanaya

Folded Gold 7.95 🍡
pan-seared pork dumplings,
crispy skirt, citrus ponzu

Miso Soup 3.95
scallion, tofu, wakame

Tempura Shrimp 9.95
4 pcs jumbo shrimp, light
crispy batter

Tako Wasabi* 8.95
raw octopus marinated in
wasabi stem (heavy wasabi kick)

Seaweed Salad 5.95 ✓
marinated wakame & toasted
sesame


Hokkaido Korokke 9.95 ✓
panko- fried creamy Hokkaido
potato cakes with sweet corn &
carrots

Edamame 5.95 ✓
steamed with sea salt;
spicy +\$1


House Salad 4.95 ✓
fresh greens, house carrot
ginger dressing

Takoyaki 9.95 🍡
octopus balls, savory sauce, mayo,
bonito flakes

SIGNATURE PLATES 創作料理 Chef's Unique Creations & Locally Exclusive Sharable Bites

VERVE Special* 11.95 🍡 
flame-seared salmon nigiri (4pc)
with a decadent cheesy & spicy
mayo glaze that is smoky,
buttery, and finished with
scallions

Popcorn Chicken 10.95 🍡
deep-fried savory chicken
bites, Thai basil, shichimi
togarashi seasoning

Bell Tower* 14.95 
signature tuna tartare stack: spicy
tuna, crabmeat, avocado & rice,
finished with chef's trio sauces

RAMEN 拉麵

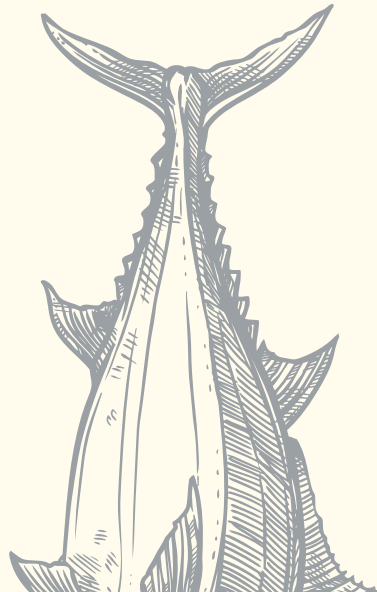
混ぜ蕎麦 MAZESOBA

Tonkotsu 15.95
pork chashu, soy egg, bamboo shoots,
seared corn, green onions, tonkotsu broth

Spicy Tonkotsu 16.50
house-made seasoned minced pork, pork
chashu, deep-fried tempura crabmeat, soy egg,
bamboo shoots, corn, green onions, house-
made spicy tonkotsu broth

Black & Gold Katsu 17.95 🍡
chicken katsu, soy egg, bamboo shoots,
corn, wood ear, green onions, tempura
crabmeat, black garlic, tonkotsu broth

Sapporo Miso 16.95 
rich Hokkaido-style white miso broth, finished
with a knob of butter and sweet corn, pork
chashu, bamboo shoots, wok-fired bean
sprouts, green onions; contains sesame seeds



🍡 **Original Mazesoba 15.95**
Nagoya-style mazesoba, pork chashu, soft
poached egg, bamboo shoots, seaweed,
corn, green onions

 **Nagoya Spicy Mazesoba 15.95**
savory spicy minced pork, garlic chives,
scallions, seaweed, egg yolk over thick
noodles, mix well!

Tempura Mazesoba 16.95
tempura ube, Kyoto style shrimp-fried,
tempura crabmeat, Nagoya-style
mazesoba, green onions

Curry Mazesoba 16.95
house-made curry served with crispy
katsu chicken, Nagoya-style mazesoba,
green onions

KITCHEN DONBURI

丼物

Gyudon 16.95
braised thin cut beef brisket with onion,
sesame seeds, soft poached egg

Lava Steak Don 17.95 🍡
thin sliced beef brisket, savory tomato glaze,
melted cheese blend

🍡 **Katsu Chicken Don 16.95**
crispy katsu chicken, Japanese style house
made curry

Yaki Tori Don 15.95
grilled teriyaki chicken, Japanese scallions,
avocado, sesame seeds

く
わ
せ
屋

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions.

SIGNATURE ROLLS 創作巻き

SEAFOOD DONBURI

海鮮丼

Salmon Don* 19.95
salmon sashimi, seasoned sushi rice, masago

Tuna Don* 24.95 NEW
tuna sashimi, seasoned sushi rice, daikon, cucumber

Unagi Don 20.95
barbecue freshwater eel, seasoned sushi rice, daikon, tamago (may contain small pin bones)

Chirashi Don* 25.95
a variety of chef's choice sashimi, shrimp & tamago over seasoned sushi rice, furikake

NIGIRI^{2PC} SASHIMI^{3PC}

握り・刺身

Sake 7/9	scottish salmon
Maguro 9/12	yellowfin tuna
Hamachi 8/11	yellowtail
Tamago 5	sweetened omelette
Ebi 6/8	shrimp
Unagi 9	barbecued freshwater eel <small>(may contain small pin bone)</small>
Hotategai 11/15	scallop
Escolar 7/9	super white tuna
Saba 6/8	mackeral
Hokkigai 8/10	surf clam
Ika 7/9	squid
Ikura 9/12	marinated salmon roe
Beni Toro 8/12	salmon belly

Tiger Roll* 13.95
spicy shrimp, tuna, crabmeat, unagi sauce, spicy mayo, crunch; sesame seeds

Ever Roll* 13.95
salmon tempura, avocado, crabmeat, torched with cheese, spicy mayo, unagi sauce, tempura crunch; sesame seeds

Godzilla Roll 14.95 NEW
deep-fried roll; tempura shrimp, crabmeat, cream cheese, avocado, sweet Thai chili sauce, unagi sauce, spicy mayo; sesame seeds

Leo Roll* 13.95
spicy crab, avocado, mango, salmon, tobiko, spicy mayo, unagi sauce; sesame seeds

Dynamite* 15.95 NEW
spicy salmon, cucumber, seared spicy tuna, scallions, crunchy flakes, sriracha; sesame seeds

Volcano 13.95 NEW
deep-fried roll; spicy tuna, cream cheese, & avocado; topped with spicy crabmeat, sweet chili sauce, unagi sauce, spicy mayo, crunch; sesame seeds

Shoto Roll* 13.95 NEW
yellowtail, salmon, oshinko, avocado, topped with jalapeño mayo; sesame seeds

Spider 14.95
soft shell crab, tempura shrimp, cucumber, avocado, masago, unagi sauce; sesame seeds

Lobster Roll 16.95
deep-fried scallop tempura, avocado, cream cheese, lobster salad, unagi sauce, jalapeño mayo, tobiko; sesame seeds

OMG 14.95 NEW
shrimp tempura, cucumber/Ebi shrimp, avocado, unagi sauce and onion aioli; sesame seeds

Twin City Roll 13.95
deep-fried roll; spicy tuna, cream cheese, avocado, spicy crabmeat, spicy mayo, sweet Thai chili sauce, unagi sauce, crunch; sesame seeds

Playboy Roll* 14.95 NEW
set on fire roll; spicy tuna, avocado, topped with shrimp, masago, unagi sauce, & spicy mayo; sesame seeds

CLASSIC ROLLS 定番巻き

California 6.95
crabmeat, cucumber, avocado

Alaska* 7.95
salmon, avocado, cucumber

Philadelphia 8.95
smoked salmon, cream cheese, avocado

Negi Buri* 7.95
yellowtail, green onion

Midori Maki 7.95 NEW
avocado, asparagus, cucumber

Mono Maki 6.95
choices of salmon or tuna+\$1

Una-Kyu 8.95
bbq freshwater eel, cucumber, unagi sauce (may contain small pin bones)

Boston 6.95
tempura shrimp, cucumber, avocado, lettuce, unagi sauce

Spicy Maki* 7.95
crunch, choice of spicy salmon, tuna, shrimp, or crabmeat

CHEF'S CHOICE PLATTERS 特選寿司

Chef's Choice Nigiri (8pcs) * 25
assorted fresh fish over sushi rice

Celebration Sashimi (15pcs) * 38
thick-cut seasonal fish assortment, plus one chef's choice of classic roll

Sushi & Sashimi Combo * 39
9 pcs sashimi & 5 pcs sushi, plus one chef's choice of classic roll

Salmon Tasting Flight *
standard: 3pcs sashimi, 2pcs nigiri, salmon roll & spicy salmon roll **29**
supreme: 6pcs sashimi, 4pcs nigiri, & Leo Roll **39**