

Sushi Ya



Japanese Restaurant

www.sushiya.menufy.com

SUN — THU : 11:30am - 9:30pm
FRI — SAT : 11:30am - 10:00pm



APPETIZERS

Agedashi Tofu	deep-fried tofu ,green onion, cabbage, tempura sauce	[9.50]
Edamame	Steamed and lightly salted soybeans in the pod	[7.50]
Tori Karaage	Bite-sized chicken tossed in flour and fried. Served with a spicy mayosauce	[11.50]
Happy chicken	tori karaage, tossed in sweet chili sauce	[12.50]
Seaweed Salad	A taste of the sea and it's vegetarian	[8.00]
Mokey Ball	Deep-fried Mushroom, stuffed with cream cheese served with special sauce	[8.00]
Sunomono Salad	Pickled cucumber	[7.00]
	*choice of: shrimp, tako, hokkigai, deep-fried tofu [add + 2]	
Pot Stickers	Stuffed with chicken and veggies, fried and served with shoyu sauce	[9.50]
Calamari	Deep-fried calamari served with spicy mayo sauce	[12.00]
Maguro Tataki*	Seared Ahi tuna on a bed of fresh salad, topped with ponzu sauce, green onion and spicy chili sauce.	[19.00]
Fire cracker*	Deep-fried jalapeno,c.cheese,spicy tuna,and unagi/spicymayo sauce,masago	[10.00]
Dragon ball*	Deep-fried mushroom,jalapeno,spicy tuna and unagi/spicy mayo sauce	[9.50]
Poki spicy tuna salad*	Mixed salad ,spicy ponzu sauce,vinegar,sesame oil, tuna	[17.00]
Poki spicy salmon salad*	Mixed salad, spicy ponzu sauce, vinegar, sesame oil, salmon	[17.00]
Hamachi kama	yellowtail collar, green onion, cabbage, ponzu sauce, lemon wedge	[12.50]



DRAGON BALL



FIRE CRACKER



POTSTICKERS



POKI S.TUNA SALAD

TEMPURA

SERVED WITH A SEMI SWEET SHOYU DIPPING SAUCE

Satsumaimo	Sliced sweet potato battered and flash fried 6pc	[10.00]
Vegetable	Mixed seasonal vegetables battered and flash fried 6pc	[10.00]
Shrimp	Black tiger prawn shrimp battered and flash fried 6pc.	[13.00]
Vegetable and Shrimp	Seasonal veggies and black tiger prawn shrimp battered and flash fried. 8pc	[14.00]



SHRIMP TEMPURA



TORI KARAAGE



HAPPY CHICKEN



VEGI AND SHRIMP

SIDE DISHES

Steamed White Rice [3.00]	Miso Soup [3.00]	Homemade Kim-Chi [7.00]
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DON BURI

Tekka Don*	Slices of fresh tuna and cucumbers on a bed of sushi rice (6pc)	[19.00]
Hama Don*	Slices of fresh yellowtail and cucumbers on a bed of sushi rice (6pc)	[19.00]
Salmon Don*	Slices of fresh atlantic salmon and cucumbers, topped with salmon roe served on a bed of sushi rice (6pc)	[19.00]
Una-Ju	Broiled freshwater eel and fresh cucumbers on a bed of sushi rice (6pc)	[20.00]
HeyDep-Bob*	chef's choice of 2 or more unique fish with fresh salad served on a bed of steamed rice	[20.00]
Chirash Don*	Assorted artistic sashimi slices over sushi rice (9pc)	[21.00]
Chicken-katsu Don	[16.50]	
Ton-katsu don	[16.50]	

SALADS

SERVED WITH OUR HOUSE DRESSING

House Salad	A mixture of cabbage, and lettuce topped with seasonal vegetables	[7.00]
Salmon Skin Salad	A green salad topped with crispy salmon skin	[8.50]
Soup and Salad	Our house salad and a bowl of miso soup	[8.50]
Teriyaki Chicken Salad	Mixed greens topped with our teriyaki chicken and fresh veggies	[12.50]
Real Crab Salad	Mixed greens and fresh vegetables with Dungeness crab	[16.50]
Tofu Salad	Deep fried tofu and fresh veggies	[12.00]



SALMON DON



CHIRASH DON



TEKKA DON



UNA-JU

ENTREES

ALL SERVED WITH STEAMED RICE AND A SIDE SALAD

Shioyaki saba	Lightly salted grilled mackerel	[14.50]
Chicken Katsu	A tender chicken cutlet breaded in panko and deep-fried, served with an Asian style barbeque sauce	[14.50]
Ton Katsu	A succulent pork cutlet breaded in panko and deep-fried, served with an Asian style barbeque sauce	[14.50]
Teriyaki Chicken	Bite-sized chicken marinated in teriyaki sauce, grilled and sautéed	[13.50]
Yakisoba	Noodles and veggies with your choice of shrimp, chicken, tempura or beef (no rice)	[15.00]
Bulgogi	Marinated strips of beef, grilled and sautéed in a sweet Korean sauce	[14.50]
Teriyaki salmon	Deep-fried salmon, teriyaki sauce	[14.50]
Spicy pork	bite-sized pork marinated in spicy teriyaki sauce, grilled and sautéed	[14.50]
Teriyaki tofu	deep-fried tofu, teriyaki sauce	[13.00]
Chicken Katsu Yakisoba	Chicken Katsu and fried noodles and veggies (no rice)	[16.00]
Ton Katsu Yakisoba	Ton katsu and fried noodles and veggies (no rice)	[16.00]

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NIGIRI SUSHI

Ebi	Shrimp	[6.00]
Ama Ebi*	Sweet Shrimp	[10.50]
Hamachi*	Yellowtail	[7.00]
Hokkigai*	Surf Clam	[6.50]
Hotategai*	Scallop	[6.75]
Ika*	Squid	[6.50]
Inari	Tofu Pocket	[5.75]
Kani	Real Crab	[9.50]
Ikura*	Salmon Roe	[8.00]
Maguro*	Tuna	[7.00]
Shiro Maguro*	Albacore	[7.00]
Shake*	Salmon	[7.00]
Saba*	Mackerel	[6.00]
Smoked Salmon		[7.00]
Izumidai*	Tilapia	[6.00]
Tamago	Sweet Egg	[5.75]
Tako	Octopus	[8.00]
Tobiko*	Flying Fish Roe	[8.00]
Unagi	Freshwater Eel	[7.25]
Uni*	Sea Urchin	[M/P]
Toro*	Tuna Belly	[M/P]
White Tuna*	Escolar	[7.00]



NIGIRI COMBINATIONS

Take*	4pcs nigiri chef's choice and a california roll	[16.00]
Matsu*	6pcs nigiri chef's choice and a california roll	[20.50]
Ya*	10pcs nigiri chef's choice and a California roll	[32.50]
Misako*	10pcs nigiri chef's choice and 7 slices of sashimi, spicy tuna roll and california roll	[56.50]

SASHIMI

SEVEN SLICES OF FISH AND DAIKON RADISH.

Maguro* ~Tuna [18.50]	Shake* ~Salmon [18.50]	Hamachi* ~Yellowtail [18.50]
Tako ~Octopus [20.50]	Izumudai* ~Tilapia [17.00]	Albacore* [18.50]



JO SASHIMI



SALMON SASHIMI



MATSU SASHIMI



MAGURO SASHIMI

SASHIMI COMBINATIONS

Mio*	chef's selection of the freshest fish of the day. 7 slices	[19.50]
Jo*	chef's selection of the freshest fish of the day. 20 slices	[46.50]
Yokozuna*	Chef's selection of the freshest fish of the day. 33 slices	[68.50]
Sushiya Boat*	Chef's selection of the freshest and most popular items. Includes sashimi, nigiri, sushi rolls, appetizers.	Small [90.00] Large [140.00]

Chef's choice of appetizers: edamame, tempura, pot stickers

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NORIMAKI ROLLS

ROLLS WITH SEAWEED ON THE OUTSIDE

CUT INTO SIX PIECES

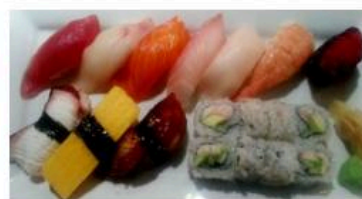
Kappa	Cucumber	[7.00]	Tekka*	Tuna	[7.50]
Yamagobo	Pickled burdock	[7.00]	Negi Shake*	Salmon and green onion	[7.50]
Avocado	Avocado	[7.00]	Negi Hama*	Hamachi and green onion	[7.50]
Veggie	Mixed vegetable	[9.00]	Asparagus	deep-fried asparagus	[7.00]
Shinko	Pickled radish	[7.00]	Mango		[7.00]



MATSU NIGIRI



TAKE NIGIRI



YA NIGIRI



MISAKO NIGIRI COMBO



SUSHIYA BIG BOAT

SUSHI ROLLS (sesame seed)

Unakyu	Freshwater eel and cucumber	[9.00]
Avokyu	Cucumber and avocado	[8.00]
California	Krab, cucumber and avocado	[8.50]
Alaska	Lobster, cucumber and avocado	[9.00]
Golden Cali*	Krab, cucumber, avocado and masago	[9.50]
Philadelphia	Smoke salmon, cucumber and cream cheese,	[9.50]
San Francisco	Shrimp, cucumber and avocado	[8.50]
Spicy Tuna*	Tuna, green onion, spicy sauce and cucumber	[9.00]
Rock'n Roll	Freshwater eel, avocado and cucumber with unagi sauce	[10.00]
B-52*	Tempura shrimp, avocado, cream cheese and masago w/unagi, creamy sauce	[11.00]
Paradise*	Tuna, avocado, macadamia nuts, mango and masago	[10.50]
Vegas	Freshwater eel, krab, cream cheese and avocado with unagi sauce	[11.00]
Texas*	Salmon, yellowtail, tuna, avocado, cucumber, green onion and masago	[12.50]
Kabuki*	T.shrimp, g.onion, cucumber, dungeness crab, masago/unagi, creamy sauce	[12.50]
Hawaiian*	Tuna, green onion, sesame oil and chili peppers	[9.50]
Ebi Metal*	Shrimp, freshwater eel, avocado and masago w/ unagi sauce	[10.50]
Hana*	Tuna, sesame oil, 7 spice, green onion and mango	[10.00]
Trailblazers*	Tuna, avocado, masago and creamy sauce	[9.50]
Oregon	Smoke salmon, shrimp, krab and cucumber	[10.50]
Oishii*	Salmon, yellowtail and avocado	[10.50]
Willamette*	Krab, yellowtail and green onion	[9.50]
Umpqua*	Salmon, sesame oil, 7 spice and green onion	[9.50]
McKenzie	Smoke salmon, cream cheese, cucumber, green onion and spicy sauce	[10.00]
007	Krab, shrimp, cucumber, and avocado	[10.00]
Katana*	Krab, unagi, smoked salmon, masago, cucumber w/unagi, creamy sauce	[11.50]
Shogun	Smoked salmon, tempura shrimp, avocado, cucumber w/ unagi, creamy sauce	[11.50]

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SIGNATURE SUSHI ROLL (sesame seed)

House Roll* Salmon, cream cheese, avocado, crab and fried w/unagi, s.mayo sauce, fried onion	[15.50]
Fire Show* Spicy salmon, cucumber and baked spicy mayo, scallop, crab, masago, grn.onion	[15.00]
Go Duck* California roll topped with albacore, jalapeno, spicy ponzu sauce	[16.50]
Northwest* Crab, spicy tuna, jalapeno topped with seared scallop, masago, G.O, spicy mayo, unagi sau	[17.00]
Island Boy* Real crab, avocado, cucumber, seared salmon, masago w/creamy sauce	[16.50]
Green Hornet Smoked salmon wrapped around sushi rice filled with macadamia nuts and topped with slices of freshwater eel and avocado w/unagi sauce *2 pcs	[14.50]
Climaxxx* Yellowtail wrapped around sushi rice filled with macadamia nuts and topped with slices of freshwater eel and avocado w/unagi sauce *2 pcs	[14.50]
Rising Sun* Crab, avocado, cucumber inside, layered with tuna and topped w/ masago	[14.50]
Rising Moon* Crab, avocado, cucumber inside, layered with salmon and topped w/ masago	[14.50]
Dragon* Tempura shrimp and cucumber inside, layered with avocado and unagi, topped With green onion, masago, and unagi sauce	[18.50]
Black Widow* Deep-fried soft shell crab, cucumber, freshwater eel, green onion, avocado, cream cheese, masago, with unagi sauce, spicy mayo sauce	[16.00]
Sea world* Tuna, yellowtail, salmon, avocado, cucumber w/baked spicy scallop, crab, masago	[18.50]
Caterpillar Freshwater eel and cucumber inside, layered with avocado and unagi sauce	[14.50]
Rainbow* Cali roll, layered with salmon, tuna, yellowtail, shrimp and avocado	[16.00]
Spider* Deep-fried soft shell crab, avocado, cucumber, crab, GO, and masago w/unagi sauce	[14.50]
Bushido* Spicy tuna, green onion and cucumber inside layered with avocado and topped with real crab and masago	[17.00]
Hawaiian Volcano* Crab, avocado, cucumber, Spicy tuna, Salmon, deep-fried w/ masago, green onion, unagi sauce, spicy mayo	[14.50]
8'th Street* Shrimp, Tuna, Salmon, Avocado, Crab, cucumber, and spicy ponzu sauce	[13.50]
Eugene* Cali roll, topped with avocado, 3 shrimp, masago	[16.50]
Sushiya * Cali roll, topped with salmon, tuna, seaweed salad, salmon roe (see picture)	[18.50]
Bahama * California layered w/seared salmon, w/unagi sauce, spicy mayo sauce, fried onion	[16.00]
Eldorado * tempura shrimp, cucumber topped avocado, real crab, masago, w/unagi sauce, spicy mayo	[17.50]
Red dragon * smoked salmon, cucumber topped avocado, unagi with unagi sauce, masago, spicy mayo	[17.50]
Machu picchu* tempura shrimp, cucumber, topped tuna, salmon, crab, masago, green onion, With unagi sauce, spicy mayo sauce and chili sauce	[19.00]
Columbia * spicy tuna, cream cheese, jalapeno and fried with unagi sauce, spicy mayo sauce Topped with fried onion	[15.00]
Aztec* lobster, avocado, cucumber topped with seared scallop, masago, green onion Unagi sauce, spicy mayo sauce	[17.00]



SUSHIYA



BLACK WIDOW



FIRE SHOW



MACHU PICCHU

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BIG SUSHI ROLLS

Kimchi roll	cooked kimchi,avocado,cucumber,shinko,masago,G.O w/spicy mayo,unagi sau	[17.50]
Beef roll	cooked beef,avocado,cucumber,kanpyo,masago,G.O w/creamy,unagi sauce	[19.00]
Spicy pork	cooked spicy pork,avocado,cucumber,shimko,masago,G.O w/s. mayo,unagi sau	[19.00]
Futomaki	cucumber,avocado,tamago,pickled radish, burdock,kanpyo	[17.50]
TITAN*	tempura shrimp,spicy salmon,avocado,cream cheese,/crunch Topped with real crab,masago,green onion, unagi sauce,spicy mayo sauce	[27.00]
Pacific*	tempura shrimp,cream cheese,avocado,cucumber,green onion Topped baked scallops ,krab,masago,spicy mayo/unagi sauce	[26.00]
WidowMaker*	fried calamari, cucumber, avocado,G.O. and masago w/unagi,spicy mayo	[19.00]
Pink Panther*	Tempura shrimp, spicy tuna, green onion, avocado, cucumber and masago wrapped in pink soy paper	[20.50]



WIDOWMAKER



PINK PANTHER

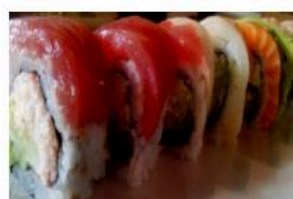
CRUNCH SUSHI ROLLS

Dipped in tempura batter and serve the batter

Red Moon*	Spicy tuna, Krab, avocado, GO,cream cheese w/unagi,spicy mayo sauce	[13.00]
Honduras*	Mango, tuna, salmon, avocado, masago, and w/unagi, creamy sauce	[13.00]
ToKyO	Spicy krab, avocado, shrimp tempura, and w/unagi,spicy mayo sauce	[13.50]
Seoul*	Jalapeno,salmon,Spicy tuna, cream cheese,avocado,G.O w/ unagi,spicy mayo sauce	[13.50]
TNT*	Jalapeno, spicy tuna, Krab, avocado,cream cheese, GO, w/unagi,spicy mayo sauce	[13.50]
Aspen*	Tuna, Salmon, Avocado,cream cheese, w/unagi,creamy sauce	[13.00]
Tiffany*	Asparagus,spicy salmon,cream cheese,G.O, w/ unagi,creamy sauce	[13.00]
Dynamite*	spicy tuna,spicy salmon,spicy yellowtail,cream cheese,jalapeno,G.O and With unagi,spicy mayo sauce,masago	[14.00]
“G6” ROLL*	spicy tuna,unagi,avocado, and with unagi,spicy mayo sauce ,masago	[13.50]
Crunch shrimp	Tempura shrimp,avocado,cucumber w/spicy mayo,unagi sauce	[12.50]
Hungry roll	salmon,krab,avocado,silantro,jalapeno,unagi sauce,spicy mayo sauce	[13.50]

FAMILY COMBO

Geisha*	Potstickers and California roll,spicy tuna roll,philadelphia	[32.50]
Buddha	Vegetable tempura, kappa roll,avocado roll,veggie roll	[28.50]
Samurai*	Shrimp tempura, California roll,spicy tuna roll,red moon crunch roll	[38.50]
Maru*	Shrimp tempura,cali roll,phila roll and your choice of seven sashimi slices	[42.50]
Sakura*	Potstickers and redmoon,tokyo,california roll,spicy tuna roll	[48.50]



RAINBOW



SPIDER



BAHAMA



BUSHIDO

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RAMEN

THIN EGG NOODLES

Chicken Katsu Ramen	Panko breaded chicken cutlet in a shoyu based broth with mixed vegetables, onions and green onion.	[15.00]
Ton Katsu Ramen	Panko breaded pork cutlet in a pork based broth with mixed vegetables, onions and green onion.	[15.00]
Miso Seaweed Age	Seaweed and flash fried tofu in a miso based broth with mixed vegetables , mushrooms, onions and green onion.	[14.00]
Seafood Shin	Mixed seafood, egg, mixed vegetables, onion and green onion in spicy ramen	[14.00]
Chashu ramen	Fully cooked pork belly, Mixed vegi,onions,green onion	[14.50]

UDON

THICK JAPANESE FLOUR NOODLES

Oddeng	Fish cakes in a shoyu broth, mixed vegetables, onions and green onion	[13.50]
Tempura	Shrimp tempura in a shoyu broth,mixed vegetables, onions,green onion	[13.50]
Nabeyaki	Bean sprouts, mixed vegetables, onions, green onion, mushrooms, chicken, and egg alltopped off with shrimp tempura	[16.50]
Sukiyaki	Seasoned tenderloin beef slices, onions, asparagus, tofu, mushrooms ,mixed vegetables and egg all in a savory beef broth	[16.50]



SUKIYAKI UDON

SEAFOOD SHIN

TON KATSU RAMEN

TEMPURA UDON

SUSHI COMBOS AND BENTO

Spicy pork Bento	Spicy pork, potstickers, California roll(4pc), steamed rice ,salad	[15.50]
Chicken Bento	Chicken teriyaki, potstickers, California roll(4pc), steamed rice, salad	[14.50]
Beef Bento	Beef teriyaki, potstickers, California roll(4pc), steamed rice, salad	[15.50]
Chicken/Tempura Bento	Chicken teriyaki, shrimp and vegetable tempura, California roll(4pc), steamed rice,salad	[15.50]
Salmon Bento	deep-fried salmon teriyaki, potstickers, California roll(4pc), steamed rice, salad	[15.50]
Tofu Bento	Teriyaki tofu, edamame, vegetable tempura, steamed rice, salad	[14.50]
Chicken Katsu Bento	Panko bread chicken,potstickers,cali roll(4pc),steamed rice, salad	[16.00]
Ton Katsu Bento*	Panko bread pork,potstickers,cali roll(4pc),steamed rice, salad	[16.00]



SALMON BENTO

TOFU BENTO

CHI/KATSU BENTO

CHI/TEM BENTO

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LUNCH SPECIALS

SERVED MONDAY—SUNDAY (11:00 – 2:30)

COMBOS (Sushi roll + Kitchen) TRAY **\$13.50**

SERVED RICE AND TWO CHOICES FROM BELOW

KITCHEN

TERIYAKI CHICKEN, TERIYAKI TOFU, GYOZA 6 PCS (NO RICE), BBQ SPICY_PORK,
TERIYAKI BEEF (ADD +1) , TERIYAKI SALMON (ADD +2), TON KATSU (ADD +2)
TEMPURA : VEGETABLE 6PCS , CHICKEN KATSU (ADD +2), TERIYAKI SABA
TEMPURA : 3 SHRIMP and 4 VEGGIES (ADD +2, NO RICE, NO SALAD)

SUSHI

CALIFORNIA, SPICY TUNA*, SPICY SALMON*, SPICY YELLOWTAIL*, SANFRANCISCO,
PHILADELPHIA, NEGI SHAKE*, RED MOON* (add +2), CRUNCH SHRIMP ROLL(add +2)
SALMON NIGIRI* (2PCS), TUNA NIGIRI* (2PCS), HAMACHI NIGIRI* (2PCS), EBI NIGIRI (2PCS)

SOUP & NOODLE

Yakisoba (1 choice : Chicken, Shrimp, Tofu, Salmon, Beef) [13.00]

Ton Katsu Ramen (Panko Bread Pork) {13.50} **Chashu Ramen** (fully cooked pork belly) [13.00]

Chicken Katsu Ramen (Panko bread chicken) [13.50] **Tempura Udon** [12.50]

BENTO & DONBURI(Bowl)

Beef Bento Beef teriyaki, potstickers, Cali roll(4pc), steamed rice, salad [14.50]

Chicken Bento Chicken teriyaki, potstickers, Cali roll(4pc), steamed rice, salad [13.50]

Spicy Pork Bento Spicy pork, potstickers, Cali roll(4pc), steamed rice, salad [14.50]

Chicken/Tempura Bento Chicken teriyaki, shrimp and vegetable tempura,
California roll(4pc), steamed rice, salad [14.50]

Salmon Bento Deep-fried salmon, potstickers, Cali roll(4pc), steamed rice, salad [14.50]

Tofu Bento Teriyaki tofu, edamame, vege tempura, steamed rice, salad [13.50]

Chicken Katsu Bento Panko bread chicken, potstickers, cali roll(4pc), steamed rice, salad [15.00]

Ton Katsu Bento* Panko bread pork, potstickers, cali roll(4pc), steamed rice, salad [15.00]

Teriyaki chicken bowl Teriyaki chicken and rice [11.00]

Spicy pork bowl Teriyaki pork and rice [11.00] **BBQ beef bowl** Teriyaki beef and rice [11.00]

SUSHI LUNCH SPECIAL

1. Avocado roll + Cucumber roll [11.00] 2. Cali + crunch shrimp tem.roll [14.50]

3. Cali roll + Spicy tuna roll* [13.50] 4. Phila roll + spicy tuna roll* [13.50]

5. Cali roll + Philadelphia roll [13.50] 6. Cali roll + spicy salmon roll* [13.50]

7. Cali roll + Nigiri 5 pcs* [15.50] 8. Spicy Tuna roll* + Nigiri 5 pcs* [15.50]

9. Philadelphia + Nigiri 5 pcs* [15.50] 10. Sashimi 6 pcs* + Nigiri 5 pcs* [21.00]

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WINE AND BEER

RED WINE

Firesteed Pinot Noir

Glass [9.50] Bottle [35.00]

Charles & Charles Merlot

Glass [9.00] Bottle [32.00]

WHITE WINE

Silvan ridge oregon Pinot Gris

Glass [9.50] Bottle [35.00]

S.T francis Chardonney

Glass [9.00] Bottle [32.00]

King Estate Rose

Glass [9.50] Bottle [35.00]

PLUM WINE

Choya A premium plum wine flavored with plum and black cherry with an elegant aroma

Glass [9.50] Bottle [35.00]

BOTTLED BEER

Large [10.50] Small [7.50]

Sapporo Sapporo

Asahi Bud Light

Kirin Ichiban Kirin Ichiban

DRAFT BREWS

[6.50]

Sapporo

Coldfire cumulus

Ninkasi-IPA

** Corking Fee \$18.00*



SAKE

COLD SAKE

Hakutsuru Junmai	Smooth with a light finish	[17.00]
Ozeki Karatamba	Dry and Smooth	[19.00]
Hana awaka sparkling	Unfiltered sparkling sake	[19.00]
G joy Junmai sake	medium-dry on the palate	[21.00]
Organic nigori (Oregon)	Creamy certified organic	[19.50]
SoJu	Korean Rice Sake	[19.50]
Hakushika Extra Dry	Very smooth with a crisp dry finish	[18.50]
Black raspberry	Full boilded and semi-sweet	[21.00]

HOT SAKE

House Sake

A popular choice to compliment almost any dish.

Small [10.50] Large [14.50]

Karatamba (Honjozu)

A very dry sake that joins the tradition of Japan and the smoothness of American wines

Small [13.00] Large [18.50]

Elko fuji (honkara)

It has delight and silky mouth feel, some marshmallow sweetness, and a crisp dry finish.

Small [13.00] Large [18.50]





BEVERAGE

[4.00]

- Dr. Pepper
- Pepsi
- Diet Pepsi
- Sierra Mist
- Mug Root beer
- Green Tea

JUICE

[5.00]

- Apple
- Orange

HONEY TEA

[5.50]

- Ginger & Ciltron



DESSERT

Mochi Ice Cream

[7.50]

Your choice of
Strawberry,
Green tea,
Mango.

