

Drinks

DD. 20 oz. Aquafina - \$1.50

DD. Soda - \$1.25 + Served at ambient temperature.

DD. Mix and Match 6 Pack Soda - \$4.99

Soups and Noodles

Miso Soup - \$3.50 Scallions, mushrooms, fueru, wakame and tofu in a miso broth.

Miso Ramen - \$13.00 Braised short ribs, bean sprouts, corn, cabbage, poached egg, mayu, menma and nori in a miso pork broth.

New York Strip Yakisoba - \$9.00 Green cabbage, bean sprouts, beni shoga, aonori and negi.

Pork Ramen - \$13.00 Pork belly, bok choy, bean sprouts, poached egg, mayu, negi, beni shoga, menma, nori and tonkotsu broth.

Salads and Vegetables

Agedashi Tofu - \$7.00 Served with tetsuyu broth, scallions, nori, ginger, daikon oroshi and bonito flakes.

Crispy Tofu - \$8.00 Served with red miso, bok choy and carrots.

Pine Nut Butter Wakame - \$8.00

Sunomono - \$7.00 Your choice of Alaskan king crab; octopus, conch, shrimp and kani kama; octopus or kani kama (crab). Served with cucumbers, fueru wakame and tosa zu.

Baby Spinach and Shiitake Mushroom Salad - \$9.00 Baby spinach and shiitake mushroom salad topped with toasted macadamia nuts and dressed with warm miso dressing.

Ginger Salad - \$5.00 Artisan blend, heirloom cherry tomatoes, cucumbers, carrots and ginger dressing.

Seasonal Vegetable Tempura - \$8.00 Served with togarashi salt and tentsuyu.

Traditional Wakame Salad - \$6.00

Grilled Selections (Skewers)

Bacon-Wrapped Asparagus Skewers - \$7.00 2 skewers.

Bacon-Wrapped Enoki Mushroom Skewers - \$7.00 2 skewers.

Chicken Breast Skewers - \$6.00 2 skewers. With tare.

N.Y. Strip Skewers - \$9.00 2 skewers. With tare.

Chicken Thigh Skewers - \$6.00 2 skewers. With tare.

Dragonfly Short Ribs Skewers - \$17.00 2 skewers. Served with kimchi.

Wagyu Tenderloin Skewers - \$23.00 2 skewers. With tare.

Alaskan King Crab Skewers - \$27.00 2 skewers. Prepared with togarashi and butter.

Hamachi Kama Skewers - \$15.00 2 skewers. With tare.

Himotsuki Hotate Skewers - \$13.00 2 skewers.

Scallop.Salmon Skewers - \$12.00 2 skewers. Salmon in a miso vinaigrette.

Tiger Shrimp Skewers - \$8.00 2 skewers.

Asparagus Skewers - \$5.00 2 skewers. With butter.

Corn Skewers - \$6.00 2 skewers. With yuzu, shiso, butter, togarashi and Parmesan.

Shishito Pepper Skewers - \$5.00 2 skewers. Prepared with butter.

Seafood and Meats

Beef Tataki - \$12.00 Seared N.Y. strip, thinly sliced, with ponzu and scallions.

Braised Short Ribs - \$10.00 Pickled vegetables and sweet soy dashi.

Chicken Thigh Karage - \$8.00 Served with baby spinach and miso.

Crispy Ebi - \$12.00 Tempura fried tiger shrimp, peanuts, togarashi and honey-lemon soy.

Miso Black Cod - \$21.00 Bean sprouts, shiitake mushrooms, seasoned rice ball and miso beurre blanc.

Pork Dumplings - \$7.00 Fried or pan-seared dumplings. Served with gyoza sauce.

Pork Spring Rolls - \$5.75 Stuffed with cabbage, carrots and scallions. Served with gyoza sauce.

Shiso Pretty - \$14.00 Spicy tuna tartare wrapped in shiso, tempura fried and served with sweet-spicy eel sauce.

Soft Shell Crab Tempura - \$10.00 Whole soft shell crab with ponzu.

Steamed Buns - \$12.00 Kurobuta pork belly or braised ribs, pickled vegetables and red chili paste.

Tiger Shrimp Tempura - \$12.00 Matcha salt and tentsuyu.

Tuna Flatbread - \$14.00 Crispy wheat pita, tomatoes, red onions, jalapenos, shiso and honey-wasabi aioli.

Sushi a la Carte

Ama Ebi - \$7.00 Sweet shrimp, fried shrimp head and ponzu.

Avocado\$5.00Ebi - \$5.50 2 pieces.

Shrimp.Hamachi - \$6.00

Yellowtail.Hokigai - \$5.50 2 pieces. Surf clam.

Hotate - \$7.00 Japanese scallop.

Ika - \$6.00 Squid.

Ikura\$6.00 Salmon roe.

Inari - \$5.00 Tofu stuffed with rice.

Izumi Dai - \$5.50 White fish.

Kampyo - \$5.00 Squash.

Kapa - \$5.00 Cucumber.

Maguro\$6.00

Spicy tuna.Masago - \$5.00 Capelin roe.

Ono - \$5.50 Seared wahoo.

Sake - \$6.00

SalmonSazae - \$5.50

Conch.Shiitake Mushroom - \$5.00

Shime Saba - \$5.50 Norwegian mackerel.

Smoked Sake - \$5.50 Smoked salmon.

Spicy Sazae - \$5.50 Spicy conch.

Tako - \$6.00 Octopus.

Tamago - \$5.75 Egg.

Unagi - \$7.00 2 pieces. Smoked eel.

Uni - \$7.00 Sea urchin.

Wagyu Beef - \$12.00

Maki Sushi

California Roll - \$8.00 Crab, roe, cucumber and avocado.

Crunch Roll - \$10.00 Tempura shrimp, avocado, mayonnaise, roe, tempura flakes and eel sauce.

Fresh Garden Roll - \$9.00 Red bell peppers, green bell peppers, cucumber, carrots, tofu, celery, scallions, mango, avocado, cilantro and berry balsamic.

Gator Roll\$9.00Tuna, salmon, cream cheese and avocado.Kamacrazy Roll\$12.00Tuna, yellowtail, scallions, shrimp and spicy sauce.

Karage Chicken Roll - \$9.00 Fried marinated chicken thigh, cucumber, avocado, scallions, cream cheese and eel sauce.

King Crab Cali Roll - \$14.00 King crab, roe, cucumber and avocado.Salmon Skin Roll\$8.00Grilled salmon skin, kaiware and scallions.

Spicy Roll - \$9.00 Your choice of salmon, conch, tuna, yellowtail or wahoo.

Techno Roll - \$12.00 California roll with a selection of sashimi slices on top.

Ultimate California Roll - \$12.00 Your choice of tuna or salmon on top.

Veggie Roll - \$7.00 Avocado, cucumber, scallions, kaiware, carrots and asparagus.

Specialty Rolls

Black n' Bleu Roll - \$14.00 New York strip, spinach, sauteed red onions, bleu cheese, jalapenos, honey and wasabi mayonnaise.

Black Dragon Roll - \$17.00 Tempura soft shell crab, crab delight, cream cheese, cucumber, scallions, avocado, smoked eel, spicy sauce and eel sauce.

Cobra Kai Roll - \$14.00 Red onions, tomato, crab delight, tempura flakes, lemon slices, salmon, garlic-shiso pesto and berry balsamic.

Dragonfly Roll - \$16.00 Baked tuna, albacore, seasonal white fish, scallions, spicy sauce and eel sauce.

Euro Trance Roll - \$10.00 Tuna, salmon, crab, izumi dai and kaiware, wrapped in cucumber with ponzu.

Fire Me Up Wasabi Roll - \$13.00 Tuna, salmon, crab delight, cream cheese, asparagus, fried wonton skin and wasabi aioli.

Godzilla Roll - \$13.00 Smoked eel, crab, cream cheese, cucumber, scallions, avocado, strawberry and eel sauce.

Krispy Krunch Roll - \$10.50 Tuna, crab, avocado and cream cheese, fried in panko.

Mango Tango Roll - \$12.00 Smoked salmon, cream cheese, mango, avocado, tempura flakes, sweet potato curls and peach-apricot reduction.

Slammin' Salmon Roll - \$12.00 Crab delight, avocado, asparagus, cucumber, scallions, salmon, spicy sauce and eel sauce.

Baked Spider Roll - \$11.50 Tempura-fried soft shell crab, asparagus, kaiware, carrots, roe, avocado, cucumber and mayonnaise.

Surf n' Turf - \$17.00 Grilled shrimp, bacon, cucumber, crab delight, asparagus, cream cheese, scallions, beef tataki, avocado and teriyaki-apple cream sauce.

The Big Boss Roll - \$16.00 Tuna, salmon, yellowtail, avocado, scallions and spicy sauce.

The Bomb Roll - \$14.00 Tuna, tempura shrimp, crab delight, avocado, tempura flakes, spicy sauce and eel sauce.

Volcano Roll - \$14.00 Salmon, bacon, pickled jalapeno, scallop delight, avocado, crab delight, spicy sauce and eel sauce.

Signature Sashimi

Big Eye Tuna Kobachi - \$17.00 Spicy sesame oil, avocado and puffed rice.

Big Eye Tuna Tataki - \$16.00 Seared with togarashi, ponzu and scallions.

Ono Sashimi Passion - \$16.00 Seared wahoo, fresh jalapeno, red onion, green olive relish and Italian-soy dressing.

Uni Shooters - \$13.00 With wasabi aioli, quail egg and roe .Japanese

Scallop Shooters - \$13.00 With wasabi aioli, quail egg and roe.

Wagyu Carpaccio - \$22.00 American wagyu, ginger, garlic, scallions, yuzu vinaigrette and shiso.

Yellowtail Pesto - \$14.00 Ginger-scallion and berry balsamic.

Special Platters

Chirashi Bowl Platter - \$31.00 Fresh selection of sashimi and seasoned rice.

Nigiri Special Platter - \$24.507 pieces. Chef's choice.

7 Piece Sashimi Passion Platter - \$15.40 Chef's choice.

21 Piece Sashimi Passion Platter - \$40.70Chef's choice. Served with miso soup, house salad and rice.

Tonbo Special Platter - \$87.0010 pieces nigiri, 21 pieces sashimi, 2 hand rolls and 2 sushi rolls. Accompanied by miso soup, house salad and rice.

Side Items

Brussels Sprouts - \$9.00 Marinated with balsamic vinegar, Parmesan cheese and bonito flakes.

House Salad - \$5.00 Served with ginger dressing.

Side of Sauce - \$1.00

Side of Dressing - \$1.00

Sushi Rice - \$2.50

Sauteed Butter Edamame - \$7.00 Flavored with togarashi salt and bonito flakes.

Traditional-Style Edamame - \$6.00

Wontons - \$7.00 Crab, cream cheese and peach-apricot reduction.