

Appetizers



Edamame (cooked soy beans)	3.50
Goma Ae (steamed spinach with sesame dressing)	3.95
Oshitashi (steamed spinach with tempura sauce)	3.95
Hiya-Yakko (chilled tofu topped with bonito flakes)	3.95
* Fresh oyster (3 pieces with ponzu sauce)	4.95
Gyoza (pot stickers)	4.95
Shumai (seafood dumplings)	4.50
Yakitori (broiled chicken on skewer)	4.95
Baked Mussels (broiled in spicy mayonnaise)	4.95
Short Ribs (barbecued beef short ribs)	5.95
Hamachi Kama (lightly salted broiled yellowtail collar)	S:8.50 L:10.50
Ika Yaki (charbroiled whole calamari)	7.50
Unagi Kabayaki (BBQ fresh water eel)	7.95
Tempura (battered prawns & vegetables)	5.95
Veggie Tempura (battered assorted vegetables)	4.95
Ebi Tempura (battered prawns)	5.95
Ika Fry (deep fried calamari in Japanese style)	5.95
Age-dashi Tofu (battered tofu with tempura sauce)	4.50
Chicken Karaage (chicken nugget in Japanese style)	5.50
Soft Shell Crab (breaded and served with sweet vinegar)	7.50
Fried Oyster (breaded oysters)	5.95
King's Combo (tempura, gyoza, agedashi tofu, yakitori, shumai)	10.95
Sashimi (5 pieces of tuna or yellowtail or other choice)	8.95

Fresh Salads

Wakame Salad (seaweed salad)	4.95
Sunomono (cucumber salad with ebi and kani in sweet vinegar)	6.50
Poki Salad (diced tuna, cucumber, seaweed salad, onion in house spicy dressing)	8.95
King's Seafood Salad (cooked prawns, real crab, crab salad with fresh greens)	10.95
Tuna Tataki Salad (seared tuna with fresh greens in ginger dressing)	9.95
Chicken Salad (broiled chicken with fresh greens)	8.95

* Spicy

Combination Dinner - served with soup, salad and rice

Chicken Teriyaki and Tempura or California roll	12.95
Chicken Teriyaki and Sushi or Sashimi	13.95
Beef Teriyaki and Tempura or California roll	13.95
Beef Teriyaki and Sushi or Sashimi	14.95
Salmon Teriyaki and Tempura or California roll	13.95
Salmon Teriyaki and Sushi or Sashimi	14.95
Saba Shioyaki and Tempura or California roll	12.95
Saba Shioyaki and Sushi or Sashimi	13.95
Short Ribs and Tempura or California roll	13.95
Short Ribs and Sushi or Sashimi	14.95
King's Special (chicken teriyaki, tempura, 4 pcs sushi and California roll)	16.95
Vegetarian Bento (veggie tempura, agedashi tofu and avocado cucumber roll)	11.95

Dinner Entrees - served with soup, salad and rice

Chicken Teriyaki (charbroiled skinless chicken fillet)	9.95
Beef Teriyaki (charbroiled strips of tenderloin beef)	13.95
Salmon Teriyaki (charbroiled fillet of salmon)	12.95
Saba Shioyaki (lightly salted grilled mackerel)	9.95
* Spicy Chicken (chicken and vegetables marinated in spicy oriental sauce)	11.95
Yakiniku (sliced beef with onion simmered in yakiniku sauce)	11.95
Beef Short Ribs (charbroiled in marinated short ribs)	13.95
Ebi Tempura (battered prawns)	11.95
Veggie Tempura (assortment of battered vegetables)	9.95
Combination Tempura (battered prawns and vegetables)	11.95
* Sesame Chicken (battered chicken in house spicy sauce)	10.95
Ton-Katsu or Chicken Katsu (deep fried pork cutlet or chicken in Japanese style)	11.95
Curry Katsu (breaded pork cutlet or chicken in curry sauce)	12.95
Sukiyaki (sliced beef or chicken, tofu, clear noodles, vegetables cooked in sukiyaki sauce)	12.95

Side Order

Steamed Rice - 1.00	Miso Soup - 1.25	House Salad - 2.00
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Kid's Menu - served with tempura, tamago, rice and soup

(for children 12 years of age & under please!)

Chicken Teriyaki	6.50
Beef Teriyaki	6.95
Salmon Teriyaki	6.95
Chicken Karaage (chicken nuggets)	6.50
Chicken or Pork Katsu (breaded chicken or pork loin)	6.95

Donburi – cooked vegetables and eggs over ice, served with soup

Katsu Don (breaded pork cutlet)	7.95
Oyako Don (simmered chicken)	7.50
Chicken Katsu Don (breaded chicken)	7.50
Ten-Don (shrimp and vegetable with tempura sauce without egg)	7.50
Chicken Teriyaki Don (grilled chicken with vegetables)	7.50
Beef Teriyaki Don (grilled beef with vegetables)	7.95

Udon – Japanese thick noodle cooked in broth, served with salad

Beef Udon (thinly sliced beef with vegetable)	7.95
Chicken Udon (chicken with vegetable)	7.95
Tempura Udon (noodle cooked in broth with tempura and vegetable)	8.95
Sansai Udon (assorted vegetable in broth)	7.95
Nabe Udon (shrimp tempura, chicken, egg and vegetable)	8.95
Seafood Udon (assorted seafood and vegetable)	9.95
Yaki Udon (stir-fried udon with assorted seafood)	10.95

Sushi Dinner Special – comes with soup and salad

Sushi Dinner (6 pieces of sushi and California roll)	11.95
Nigiri Mix (10 pieces of chef selection sushi)	13.95
King's Deluxe (6 pcs of sushi, 5 pcs of sashimi and 6 pcs of California roll)	18.95
Chirashi Sushi (assorted raw fish over sushi rice)	15.95
Unagi Don (broiled fresh water eel over steamed rice)	13.95
Tekka Don (sliced tuna over sushi rice)	15.95
Maki Mix (6 pcs of California roll, 6 pcs of tuna roll and 6 pcs of cucumber roll)	10.95
Veggie Mix (6 pcs of cucumber roll, 6 pcs of oshiko roll and 2 pcs of Inari)	10.95

Sashimi Dinner Special – comes with soup, salad and rice

Sashimi Dinner (assortment of raw fish 12pcs)	16.95
Tuna Sashimi (fresh sliced of tuna 11pcs)	16.95
Salmon Sashimi (fresh sliced of salmon 11pcs)	16.95
Hamachi Sashimi (fresh sliced of yellow tail 11pcs)	18.95
Shiro Maguro Sashimi (fresh sliced of seared albacore tuna 11pcs)	16.95

Temaki (hand roll) served one piece of cone style

Tokyo (ebi tempura, crab meat, unagi and avocado)	4.95
Osaka (ebi tempura, lobster salad and cucumber)	4.95
Kyoto (breaded unagi, real crab and spicy tuna)	4.95
Spider (fried soft shell crab and vegetables)	4.95
* Spicy Tuna	3.95
* Spicy Scallop	4.50
Salmon Skin	3.95

Maki (rolls cut 5 to 6 pieces)

Kappa (cucumber roll)	3.50	Philly (smoked salmon, cream cheese & avocado)	4.50
Oshinko (yellow pickle roll)	3.50	Salmon Skin (grilled salmon skin & vegetables)	4.50
Tekka (tuna roll)	3.95	Rock'n Roll (unagi, avocado & tobiko)	4.50
Negihama (yellowtail & scallion)	3.95	* Spicy Tuna (ground tuna with house spicy sauce)	4.50
California (crab meat & avocado)	3.95	* Spicy Scallop (chopped scallop with spicy mayo)	4.95
Alaska (salmon & avocado)	3.95	Futo Maki (vegetables, egg & fish powder)	4.95
Hawaiian (tuna & avocado)	3.95	Tempura Maki (fried prawn and vegetables)	5.50
New York (shrimp & avocado)	3.95	Spider Maki (fried soft shell crab and vegetables)	6.95

Special Rolls (rolls cut 5 to 8 pieces)

Golden Nugget (deep fried California roll with spicy mayo sauce)	5.50
Godzilla (deep fried yellow tail roll in house spicy sauce & tobiko)	5.50
Crispy (deep fried tuna, yellow tail and salmon with spicy mayo sauce & tobiko)	5.95
Pizza (California roll with pepperoni baked in spicy mayo sauce)	5.95
Porcupine (real crab meat and avocado rolled with tempura flakes)	6.95
* Tiger Eye (deep fried smoked salmon, cream cheese and jalapeno rolled in soy bean paper)	6.95
Crunchy (deep fried prawn and spicy crab meat topped with tempura flakes)	6.95
Super California (California roll topped with BBQ unagi)	7.95
Green River (sliced cucumber wrapped with real crab meat, unagi, vegetable & tobiko, no rice!)	7.95
Rainbow (California roll topped with tuna, salmon, yellowtail and snapper)	8.95
* Phoenix (California roll topped with spicy tuna and spicy mayo sauce)	8.95
Caterpillar (unagi and cucumber topped with avocado)	8.95
* Red Devil (spicy tuna topped with tuna and extra spicy sauce. Hot! Hot!)	9.50
Tuna Steak (spicy crab meat, cucumber topped with seared tuna in house sauce & tobiko)	9.50
49 ers (California roll topped with salmon and thinly sliced lemon)	9.50
Dancing Queen (deep fried prawn, crab meat topped with spicy scallop)	9.95
Giants (deep fried prawn, lobster salad topped with tuna and yellow tail and avocado)	9.95
Lion King (California roll topped with baked salmon & tobiko)	9.95
Cherry Blossom (salmon, avocado topped with tuna, cucumber & tobiko)	9.95
* Bay Scallop (California roll topped with baked spicy scallop)	9.95
Dragon (deep fried prawn, crab meat topped with BBQ unagi and avocado)	9.95
Mango Paradise (deep fried prawn, spicy tuna topped with salmon, unagi, avocado in mango sauce)	9.95
Prawn Lover (deep fried prawn, lobster salad topped with cooked shrimp and avocado)	9.95
Bonsai (deep fried prawn, cucumber topped with tuna, salmon, avocado, spicy crab meat & tobiko)	9.95
* Forget Me Not (breaded unagi, crab meat topped with seared tuna, avocado, spicy tuna & tobiko)	10.95

Adding tobiko \$1.00 extra charge
 Adding soybean paper \$1.00 extra charge
 Adding substitution \$2.00 up extra charge

Sushi A-La-Carte

Tamago (cooked egg)	2.95	Ahi Tataki (seared tuna)	3.95
Inari (tofu skin)	2.95	Shiro Maguro (seared albacore tuna)	3.95
Ebi (cooked shrimp)	3.50	Hirame (halibut)	3.95
Tako (octopus)	3.50	Unagi (broiled freshwater eel)	3.95
Ika (squid)	3.50	Smoked Sake (smoked salmon)	3.95
Kani (real crab)	3.50	Hotate (whole scallop)	3.95
Saba (mackerel)	3.50	Hamachi (yellow tail)	3.95
Tobiko (flying fish roe)	3.50	Tobi-Tama (flying fish roe with quail egg)	4.50
Sake (fresh salmon)	3.50	Iku-Tama (salmon roe with quail egg)	4.95
Tai (red snapper)	3.50	Uni (sea urchin)	5.50
Maguro (tuna)	3.95	Mirugai (giant clam)	Market
Ikura (salmon roe)	3.95	Ama Ebi (sweet shrimp)	5.50
Toro (fatty tuna)	Market		

Beverages

Soft Drinks (coke, diet coke, sprite, Dr. pepper, root beer)			1.50
Bottle Water			1.50
Iced Tea			1.95
Lemonade			1.95
Apple Juice			2.25
Ramune (Japanese marble soda)			2.25
Japanese Beer (Sapporo, Asahi, Kirin)	small	3.50	large 5.95
Domestic Beer (Bud, Coors, Miller, O'doul's, Heineken)	small	2.95	
Hot Sake (house hot sake)	small	3.50	large 5.95
Nigori Sake (unfiltered cold sake)			bottle 8.95
Karatamba Sake (brewed finest cold sake)			bottle 9.95
Ozeki Dry (cold sake)			bottle 5.95
Shochiku Bai (cold sake)			bottle 12.00
Chardonnay	glass	4.50	bottle 13.50
White Zinfandel	glass	4.50	bottle 13.50
Merlot	glass	4.50	bottle 13.50
Plum Wine	glass	4.50	

Dessert

Green Tea Ice Cream	2.95
Tempura Ice Cream	4.95
Mochi Ice Cream	1.75

\$5.00 Cork Charge