

Small Plates

GYOZA 11 made fresh daily by hand. pan-seared. pork, nira, napa, ginger	SHUMAI 8 steamed shrimp dumpling
EDAMAME 6 diamond crystal kosher salt, soybean pods	DYNAMITE 11 baked kani, scallop, daikon, masago, bonito, creamy carrot pepper chili
HARUMAKI 6 vegetable spring roll	BROILED SPICY GREEN MUSSELS 12 New Zealand mussels, kani, creamy carrot pepper chili, scallion
HAMACHI JALAPEÑO 15 yellowtail, thinly sliced jalapeño, scallion, ponzu	USUZUKURI 24 thinly sliced red sea bream, sunomono



MISO SOUP 4 dashi stock, shiro miso, wakame, tofu, scallion	GINGER SALAD 4 housemade ginger dressing, iceburg lettuce, grape tomato, english cucumber, red cabbage, carrot
RICE 3 Nishiki California medium grain white rice	



SEAWEED SALAD 6
wakame, daikon, cucumber, carrot, sesame, ponzu

EBI +3 marinated shrimp	SQUID SALAD +4 tangy ginger soy brine
KANI +2 imitation crab	BABY OCTOPUS +4.5 marinated in sweet soy sesame dressing
TAKO +4 poached octopus	SPICY CONCH +4 spicy gochujang pepper sauce

Tataki

seared, thinly sliced, daikon purée,
scallion, sesame, ponzu

BEEF 13 ribeye filet	
TUNA 16 Bluefin tuna loin	

Tempura

lightly battered,
delicately fried

SHRIMP STARTER 11 2 pieces shrimp, seasonal vegetable	
SOFT-SHELL CRAB STARTER 11 blue crab with seasonal vegetable	
VEGETABLE STARTER 9 seasonal vegetable	

Nigiri / Sashimi

四季

Nigiri



hand-pressed sushi

—
2 pieces per order

Sashimi



sliced seafood

—
5 pieces per order

FRESHLY GRATED WASABI
MKT

ABURI STYLE



flame torched

+1

				NIGIRI 2 PCS	SASHIMI 5 PCS
MADAI	true red sea bream	Japan		11	25
MAGURO	akami bluefin tuna	Japan/Baja California		MKT	MKT
TORO	fatty bluefin tuna belly	Japan/Baja California		MKT	MKT
UNI	sea urchin	Hokkaido/Santa Barbara		MKT	MKT
	Quail Egg +3				
AMAEBI	sweet shrimp	Alaska		12.5	25
BINNAGA	albacore tuna	Hawaii		8	16
CHUKA IIDAKO	baby octopus	Japan		8	16
EBI	poached shrimp	Canada		6	13
ESCOLAR	white tuna/walu	Hawaii		7	16
HAMACHI	yellowtail	Japan/Korea		9	20
HAMACHI TORO	yellowtail belly	Japan/Korea		10	22
HIRAME	halibut	Japan		16	32
HOKKIGAI	surf clam	Canada		8	16
HOTATEGAI	scallop	Hokkaido		10	22
KANPACHI	amberjack	Japan/Hawaii		14	28
TSURAI	spicy scallop	Hokkaido		11	23
	HOTATEGAI				
IKA	squid	Japan		8	16
IKURA	salmon roe	USA Pacific		9	18
	Quail Egg +3				
INARI	fried tofu pocket	Japan		5	—
KANI KAMA	imitation crab	Japan		5	10
KURAGE	jellyfish	Japan		7	14
MASAGO	smelt roe	Iceland		7	14
	Quail Egg +3				
SAKE	salmon	Faroe Islands/Scotland		8	18
SAKE TORO	salmon belly	Faroe Islands/Scotland		9	20
SHIME SABA	cured mackerel	Norway		8	18
TAKO	octopus	Japan		7	16
TAMAGO	sweet egg custard	Crafted In-House		6	12
TSUBUGAI	queen conch	Turks and Caicos		7	16
UNAGI	charcoaled freshwater eel	Japan		8	18

Chef Park's Specialties

四季

SUSHI & SASHIMI COMBO

chef's choice: 8 pieces sashimi,
5 pieces nigiri and chef's choice roll
45

Add miso soup
& ginger salad
to entrée +5

CHIRASHI 37
chef's choice
sashimi on
sushi rice

UNADON 32
oak charcoaled
eel on white rice

TEKKADON 42
tuna sashimi
on sushi rice

SAKEDON 35
salmon sashimi
on sushi rice

NIGIRI OMAKASE

chef's choice roll
5 pieces 20
10 pieces 39
15 pieces 57

SASHIMI OMAKASE

with white rice
10 pieces 32
15 pieces 45
20 pieces 55

Sushi Rolls

100

SHIKI SC (SUPER CRUNCH) 12 Korean pear, layered shrimp, creamy masago tempura flakes, eel sauce	RAINBOW 14 California roll, layered tuna, salmon, avocado	LEMON SALMON 15 layered salmon, lemon, jalapeño, kani, avocado
CUCUMBER SPECIAL 16 wrapped with English cucumber, tuna, salmon, kani, masago, avocado, scallion, sunomono vinaigrette	ALASKA 9 salmon, avocado, cucumber, scallion	HOUSE SPECIAL 16 tempura shrimp, avocado, cucumber, layered barbecue eel, masago, eel sauce
CRUNCH 8 Korean pear, creamy masago, tempura flakes	TUNA AVOCADO 9.5 tuna, avocado, scallion	SHRIMP TEMPURA ROLL 11 tempura shrimp, avocado, cucumber, masago, eel sauce
SPECIAL CRUNCH 9 Korean pear, creamy masago, tempura flakes, avocado, cucumber	TUNA ROLL 7.5 tuna, scallion, wasabi	GREEN RIVER 15 barbecue eel, kani, masago, cucumber, layered avocado, eel sauce
FUTOMAKI 10 kani, masago, tamago, yamagobo-pickled burdock root, kanpyo-calabash gourd, takuan-pickled daikon radish, cucumber	SALMON ROLL 7 salmon, scallion, wasabi	SMOKED SALMON SKIN 8 crispy salmon skin, masago, avocado, cucumber, scallion, eel sauce
SPICY TUNA 9 tuna, spicy kewpie, cucumber, scallion	YELLOWTAIL ROLL 9 yellowtail, avocado, scallion, wasabi	SPIDER 11 soft-shell blue crab, masago, avocado, cucumber, eel sauce
SPICY SALMON 9 salmon, spicy kewpie, cucumber, scallion	RED SEA BREAM ROLL 10 red sea bream, scallion, wasabi	SHIKI SPECIAL 12 California roll, layered barbecue eel
SPICY YELLOWTAIL 10 yellowtail, spicy kewpie, avocado, scallion	BAGEL 9 salmon, cream cheese, avocado, scallion	ISOMAKI 11 panko-coated and lightly-fried, yellowtail, red sea bream, ginger, scallion, ponzu
SEAFOOD SALAD 10 sea scallop, spicy kewpie, kani, cucumber, scallion	CALIFORNIA 7 kani, avocado, cucumber, masago	EEL ROLL 9 barbecue eel, avocado, cucumber, eel sauce
SPICY RED SEA BREAM 11 red sea bream, spicy kewpie, cucumber, scallion	CUCUMBER BREEZE 5 wrapped with English cucumber, kani, Korean pear, ponzu	SWEET POTATO ROLL 8 sweet potato tempura, avocado, cucumber, sweet soy glaze
VOLCANO 9 baked California roll, spicy creamy carrot chili, katsubushi	CUCUMBER ROLL 4	UME SHISO 6 tart umeboshi pickled plum, shiso-perilla mint leaf
	VEGETABLE ROLL 8 yamagobo-pickled burdock root, kanpyo-calabash gourd, takuan-pickled daikon radish, avocado, cucumber	
	AVOCADO ROLL 6	

GREAT VOLCANO +5
kani & scallops

ADD FISH +MKT



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

From the Kitchen

Sizzling Plates

cabbage, carrot, onion and broccoli medley with white rice

Add miso soup
& ginger salad
to entrée +5

TERIYAKI

*grilled/broiled and brushed with
teriyaki reduction*

BEEF 6 oz	20
USDA Certified Angus ribeye filet	
CHICKEN	17
USDA All Natural, antibiotic and steroid free breast	
SEAFOOD	20
sea scallop, shrimp, kani, white fish	
SALMON	20
Faroe Islands or Scottish skin-on filet	
SHRIMP	19
Alaskan butterfly shrimp	
SEASONAL VEGETABLES	16

KATSU

*panko coated and lightly fried with
Japanese worcestershire sauce*

TORIKATSU	19
chicken breast	
TONKATSU	19
pork cutlet	
FISH KATSU	20
white fish	

ADD-ONS

BEEF 3 oz	7
SHRIMP SKEWER	6
SCALLOP	7
CHICKEN	6
SAUTEÉD SEASONAL MUSHROOMS	7

Tempura

lightly battered, delicately fried; served with tentsuyu sauce and white rice

SEAFOOD	24	SHRIMP	21
two pieces each of: shrimp, scallop, kani, whitefish; with seasonal vegetables		four pieces shrimp with seasonal vegetables	
		VEGETABLE	19
		seasonal vegetables	

Stir-Fry Noodles

chicken breast, cabbage, onion, shiitake, carrot and broccoli with
savory Japanese worcestershire sauce

YAKISOBA	17	YAKI UDON	17
wheat flour ramen noodles		wheat flour sanuki noodles	

Noodle Soup

wheat sanuki udon, dashi kaeshi broth, light vegetables
(cabbage, onion, shiitake, carrot, scallion), tempura onion straws

TEMPURA UDON	17	NABEYAKI UDON	19
tempura shrimp, red kamaboko		sea scallop, kani, shrimp, red kamaboko, poached egg	

Lunch Special

SERVED MONDAY THROUGH FRIDAY

11:30 am – 2:00 pm

Add to any lunch special

Miso soup +2

Ginger salad +2

Bento Box

cabbage, carrot, onion, shiitake, and broccoli medley with white rice, ginger salad, spring roll and orange

TERIYAKI

grilled/broiled and brushed with teriyaki reduction

BEEF 12.5

USDA Certified Angus ribeye filet

CHICKEN 11.5

USDA All Natural, antibiotic and steroid free breast

SALMON 13

Faroe Islands or Scottish skin-on filet

SHRIMP 11.5

Alaskan butterfly shrimp

SEASONAL 10

VEGETABLES

KATSU

panko coated and lightly fried with Japanese worcestershire sauce

TORIKATSU 12

chicken breast

TONKATSU 12

pork cutlet

FISH KATSU 13

white fish

Noodle Soup

wheat sanuki udon, dashi kaeshi broth, light vegetables (cabbage, onion, shiitake, carrot, scallion) and tempura onion straws

TEMPURA UDON 12

tempura shrimp, red kamaboko

NABEYAKI UDON 13

sea scallop, kani, shrimp, red kamaboko, poached egg

Sushi Bar

SUSHI SPECIAL 17

chef's choice:
1 roll and 5 piece nigiri

SASHIMI SPECIAL 19

chef's choice 8 piece sashimi with white rice

SUSHI & SASHIMI SPECIAL 23

chef's choice: 6 piece sashimi, 3 piece nigiri and chef's choice roll