

Soup

Miso Soup	2.00
Traditional Japanese soy bean broth with tofu, seaweed, and scallions	
Osumashi Soup	3.50
Shrimp and vegetables in a soy based broth	
Gyoza Soup	3.50
Pork and shrimp filled dumplings in a soy based broth with scallions	

Salad

House Salad	2.00
Served with our freshly made ginger dressing	
Salmon Skin Salad	4.50
Fried salmon skin on top of a fresh bed of iceberg lettuce drizzled with our sweet unagi sauce	
Seaweed Salad	4.95
Marinated seaweed on a bed of iceberg lettuce sprinkled with freshly toasted sesame seeds	
Baby Tako Salad	5.50
Marinated baby octopus sprinkled with freshly toasted sesame seeds	
Ika Salad	5.50
Marinated squid sprinkled with freshly toasted sesame seeds	
Sunomono	6.50
Sliced tako (octopus) or kani (crab sticks) on a bed of thinly sliced cucumbers with ponzu sauce drizzled on top sprinkled with freshly toasted sesame seeds	

* Indicates Raw Items

An 18% gratuity charge will be added to parties of six or more

Appetizers

Hiyayakko	4.95
Cold tofu served with bonito fish flakes and a ginger soy sauce drizzled on top	
Age Do Fu	4.95
Deep fried tofu with ground radish with a marinated soy sauce drizzled on top	
Yakitori	4.95
Chicken on skewers with teriyaki sauce	
Mushroom Teriyaki	4.95
BBQ mushrooms with teriyaki sauce	
Gyoza	5.50
Six pork and shrimp filled dumplings fried to a golden brown	
Wasabi Shrimp	6.50
Deep fried shrimp glazed in our sweet and tangy wasabi mayo sauce	
Tempura	7.95
Lightly battered shrimp or chicken served with vegetables	
*Sake House Ceviche	9.50
Our unique interpretation of ceviche	
Edamame	3.95
Boiled soy beans lightly salted	
*Tuna Tataki	11.50
Seared tuna served on a bed of thinly sliced cucumbers with ponzu sauce drizzled on top sprinkled with freshly toasted sesame seeds, also served with a unique dipping sauce on the side	
Rumaki	6.50
Four large scallops wrapped with bacon deep fried	
Beef Negimaki	6.50
Scallions rolled inside thinly sliced sheets of beef drizzled with teriyaki sauce	
*Spicy Tuna Sashimi	9.50

****There may be a risk in consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, blood, or have other immune disorders, you should eat these products fully cooked****

The Kitchen

Entrees are served with a bowl of miso soup and our house salad

Tempura

Hand battered and lightly fried, served with an assortment of tempura vegetables with a bowl of white rice & dipping sauce

Vegetable 12.95

Chicken 14.95

Shrimp 16.95

Seafood 19.95

(Shrimp, Scallops, Crab Sticks & Salmon)

Teriyaki

Grilled to perfection and glazed in our sweet teriyaki sauce, served with freshly steamed vegetables with a bowl of white rice

Vegetable 12.95

Chicken 14.95

Beef 15.95

Yakimeshi 11.45

Fried rice prepared with shrimp, chicken, and vegetables

Yakiudon 11.45

Japanese style udon noodles sautéed with shrimp, chicken, and vegetables

Nabeyakiudon 11.45

Japanese style udon noodles with shrimp, chicken, and vegetables in a soup

Additional charge will be added for substitutions

The Sushi Bar

Entrees are served with a bowl of miso soup and our house salad

*Ichiban Combination 38.95

A combination of maki, sushi, and sashimi also served with two bowls of steamed white rice

*Sushi Deluxe 18.95

Four pieces of California maki, six pieces of Fish maki, and six pieces of Nigiri sushi all chef's choice

*Sashimi Deluxe 18.95

A variety of sashimi served with a side of steamed white rice

*Genki Deluxe 18.95

Six pieces of Nigiri sushi and a variety of sashimi served with a side of steamed white rice

Unagi Don 17.95

Grilled eel steak on a bed of steamed white rice drizzled with our sweet unagi sauce and sprinkled with freshly toasted sesame seeds

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Nigiri/Sashimi

(2 pieces per order)

Avocado	3.75
*Saba (Mackeral)	3.75
Kani (Crab Sticks)	3.75
Tamago (Egg Omelet)	3.75
Inari (Fried Tofu)	3.75
Tako (Octopus)	4.00
*Ika (Squid)	3.75
*Maguro (Tuna)	3.75
*Negi Maguro (Tuna w/ Scallions)	3.75
*Hamachi (Yellowtail)	4.50
*Negi Hamachi (Yellowtail w/ Scallions)	4.50
*Sake (Salmon)	3.75
*Escolar (White Tuna)	4.50
Ebi (Shrimp)	3.75
*Tai (Tilapia)	3.75
Unagi (Eel)	4.25
Hokigai (Surf Clam)	3.75
Smoked Salmon	3.75
*Ikura (Salmon Roe)	5.00
*Tobiko (Flying Fish Roe)	4.75
*Wasabi Tobiko	6.50
(Wasabi Infused Flying Fish Roe)	
*Amaebi (Sweet Shrimp w/ Head)	6.50
*Spicy Tuna Nigiri	5.50
Blue Crab	Market Price
*Uni (Sea Urchin)	Market Price

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Maki

Avocado Maki	3.75
Kappa Maki (Cucumber)	3.75
Oshinko Maki (Japanese Pickle)	3.75
*Tekka Maki (Tuna)	4.75
*Negi Tekka Maki (Tuna w/ Scallions)	4.75
*Hamachi Maki (Yellowtail)	5.50
*Negi Hamachi Maki (Yellowtail w/ Scallions)	5.50
*Escolar Maki (White Tuna)	5.50
*Sake Maki (Salmon)	4.75
Unagi Maki (Eel w/ Avocado)	5.75
Salmon Skin Maki	5.50
*California Maki (Crab Meat, Avocado, and Cucumber)	5.50
Tempura Ebi Maki (Fried Shrimp w/ Unagi Sauce)	6.00
Tempura Chicken Maki (Fried Chicken w/ Unagi Sauce)	6.00
*Spicy Tuna Maki	6.50
Scallop Katsu Maki (Fried Breaded Scallops w/ Unagi Sauce)	7.50
Soft Shell Crab Maki (Fried Soft Shell Crab w/ Unagi Sauce)	9.00
Futo Maki (Crab Meat, Egg, Cucumber, Mushrooms & Dried Pork)	6.00
Crunch Roll (Crab Sticks & Tempura Crumbs w/ Unagi Sauce)	5.50
Philadelphia Maki (Smoked Salmon & Cream Cheese)	6.50
Blacksburg Maki (Crab Sticks, Cucumber & Cream Cheese)	6.50
*Sapporo Maki (Salmon, Tuna & Avocado)	8.50
*Alaska Maki (Salmon, Avocado & Cucumber)	7.50
*Rainbow Maki (California Maki Topped w/ Sliced Fish)	12.00

Additional charge will be added for substitutions

Special Maki

- *Crab Naruto** 9.50
Crab meat, avocado & flying fish roe rolled in our finely hand-sliced cucumber drizzled with our home-made sauce
- *Salmon Naruto** 10.50
Fresh thinly sliced salmon with crab stick, avocado & flying fish roe rolled in our finely hand-sliced cucumber drizzled with our home-made sauce
- *Tuna Naruto** 10.50
Fresh thinly sliced tuna with crab stick, avocado & flying fish roe rolled in our finely hand-sliced cucumber drizzled with our home-made sauce
- *Spicy Tuna Naruto** 11.50
Spicy tuna, avocado & flying fish roe rolled in our finely hand-sliced cucumber drizzled with our home-made sauce
- *Phoenix Tail** 10.50
Trio of fresh salmon, tuna & white fish along with crab stick, avocado & flying fish roe rolled together & tempura fried for a crispy outer layer, drizzled with our sweet unagi sauce
- *Fire Cracker** 10.50
Fresh white fish along with avocado, crab stick & crab meat rolled together & tempura fried for a crispy outer coating, drizzled with our home-made spicy mayo sauce
- *Dynamite** 10.50
A variety of freshly diced fish tossed in our special spicy sauce rolled together into a crispy tempura fried shell
- Cowboy** 9.95
Grilled rib-eye rolled with avocado & cream cheese topped with our home-made spicy mayo sauce
- *Gold Point** 10.95
Tempura salmon rolled with a layer of crab meat outside sprinkled with flying fish roe & drizzled with our sweet unagi sauce
- Green Dragon** 12.50
Delectable BBQ eel & fresh cucumber wrapped with thinly sliced ripe avocado drizzled with our sweet unagi sauce
- *Four Seasons** 13.50
Combination of salmon, tuna & yellowtail topped with four colorful & flavorful flying fish roe
- *Marble Rock & Roll** 12.95
Tempura shrimp with crab meat, avocado, cucumber & flying fish roe rolled in a imported marble seaweed, drizzled with our sweet unagi sauce
- Hawaiian** 12.50
Tropical flavored coconut shrimp & cream cheese topped with a layer of mango & avocado, accompanied by our sweet home-made sauce
- *Big Easy** 11.95
A trio of tuna, salmon, & yellowtail rolled in freshly chopped scallions & sprinkled with wasabi infused flying fish roe
- Motor City** 12.95
Crab meat, avocado & cucumber rolled together & topped with a layer of freshly cooked BBQ eel
- *The Bomb** 13.50
A blend of spicy crawfish & avocado inside & topped with spicy tuna & crab meat, sprinkled with wasabi infused flying fish roe & drizzled with our sweet unagi sauce
- *Christina** 13.50
Our unique spicy tuna rolled with a layer of thinly sliced ripe avocado drizzled with our sweet unagi sauce
- *Hokie** 12.50
Crab meat, avocado & cucumber rolled together & topped off with a layer of freshly sliced tuna & salmon drizzled with our home-made wasabi mayo sauce
- *Wildcat** 13.95
Grilled tuna in a tempura roll dressed in our unique home-made sauces garnished with scallions, toasted sesames & flying fish roe
- *Greensboro** 16.95
Freshly diced yellowtail tossed with scallions wrapped with a layer of BBQ eel & drizzled with our special sauces, garnished with more scallions, toasted sesame seeds & flying fish roe

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Beverages

Iced Tea (Unsweet)	2.50
Green Tea (Hot/Cold)	2.50
Coffee	2.50
Soft Drink (Coke, Diet Coke, Ginger Ale, Sprite, Mr. Pibb, Barq's Root Beer)	2.50
Bottled Water	2.50

Desserts

Ice-Cream Tempura A scoop of vanilla ice-cream covered with pound cake & flash fried	3.95
Fried Bananas Six pieces of flash fried bananas drizzled with a peanut crumble topping	3.95
Sesame Balls Six sweet rice balls filled with sesame sauce deep fried with a peanut crumble topping	3.95
Japanese Ice-Cream Choice of one scoop of Green Tea, Red Bean, Ginger or Lychee (tropical fruit)	3.95

Gift Certificates Available!!

Lunch

Monday- Friday: 11:30 a.m.-3:00 p.m.

Dinner

Monday- Thursday: 3:00 p.m.-10:00 p.m.

Friday: 3:00 p.m.-10:30 p.m.

Saturday: 11:30 a.m.-10:30 p.m.

Sunday: 11:30 a.m.-10:00 p.m.