

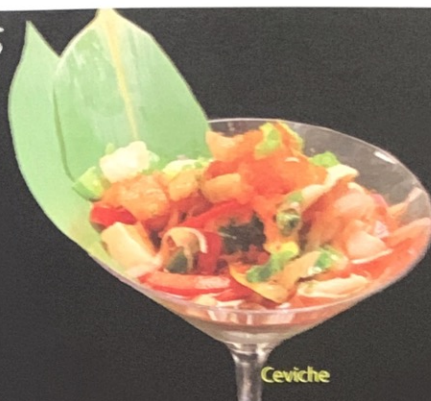
# APPETIZERS

**\*BEEF TATAKI** 7.50  
Seared beef thinly cut with ponzu sauce and scallions

**\*BEEF SASHIMI** 7.50  
Beef tartar with kimchee sauce, sesame oil and seeds

**\*CEVICHE** 9.25  
Fresh fish marinated in tangy sweet vinegar sauce

**\*TUNA TATAKI** 10.00  
Thinly sliced seared tuna with ponzu sauce and scallions



## Our special taste

**ROBBY'S SPICY TUNA APPETIZER** 11.00  
Tuna, scallions, masago, mayo, chili oil & tempura flakes

**CHUKA-IKA** 7.25  
Seasoned squid and asian vegetables

**STUFFED SHISHITO PEPPERS** 7.95  
Japanese peppers with cream cheese & crab stick

**BEEF NEGIMAKI** 7.00  
Scallions wrapped in beef and grilled in teriyaki

**BUTTER YAKI** 8.00  
Shrimp, mussels or scallop sauteed in garlic butter cream sauce

**CALAMARI** 8.00  
Grilled and topped with teriyaki or kara-age (fried)

**GYOZA** 7.00  
Pork and veggie potstickers

**HARUMAKI** 6.50  
Pork and veggie spring rolls or veggie spring rolls

**HAMACHI KAMA** 8.50  
Pacific yellowtail collar, grilled with salt or teriyaki



**EDAMAME** 6.25  
Steamed soy beans lightly salted  
**SPICY EDAMAME** 6.75

**SHISHITO PEPPERS** 6.50  
Japanese peppers fried and lightly salted

**AGE TOFU** 6.50  
Fried tofu served in tempura sauce and scallions

**CHICKEN OR SHRIMP KARA-AGE** 7.95  
Batter fried in ginger, sake, soy and garlic

**CHEESE AGE** 7.50  
Potsticker made with crab stick, cream cheese and green peppers

**SHU MAI** 7.00  
Steamed shrimp dumplings

**YAKITORI** 7.00  
Grilled chicken skewers with teriyaki

**SOFT SHELL CRAB** 10.00  
Lightly fried served with ponzu sauce

**TERIYAKI APPETIZER**  
Chicken 6.75  
Beef 7.50  
Tilapia 7.95  
Salmon 8.50

**TEMPURA APPETIZER** 7.25  
3 shrimp and vegetables

**SPICY TILAPIA TEMPURA** 7.95  
with spicy mayo



## SOUPS

### MISO SOUP

2.00

Miso broth, seaweed, tofu and scallions

### NABE YAKI UDON

11.25

Udon noodles with chicken, shrimp tempura and vegetables in soy broth with egg

### BEEF UDON

11.00

Udon noodles served with beef & vegetables in soy broth with egg

### TEMPURA UDON

11.25

Udon noodles served with shrimp & vegetable tempura in soy broth with scallions

### RAMEN SOUP

9.00

Egg noodles in chicken broth with chicken, shrimp, imitation crab and vegetables

### SEAFOOD RAMEN

13.50

Egg noodles with shrimp, crabstick, cooked fish, mussel, scallop and vegetables

### B.B.Q. PORK RAMEN

13.50

Egg noodles with B.B.Q. pork and vegetables



Nabe Yaki Udon

## SALADS



Seafood salad



### HOUSE SALAD

2.00

Served with ginger dressing

### AVOCADO SALAD

10.00

Large salad with sliced avocado, shrimp and crabstick served with ginger dressing

### \* SEAFOOD SALAD

10.50

Large salad with sashimi tuna, salmon, white fish, shrimp, imitation crab with ginger dressing  
Salmon can be served raw or cooked



### WAKAME SALAD

6.75

Seasoned seaweed with sesame seeds

### HARUSAME SALAD

6.25

Crispy noodle, lettuce, carrots, red cabbage tossed in kimchee sauce

### SUNOMONO SALAD

Cucumber salad served with choice of kimchee or ponzu sauce

SHRIMP OR CRABSTICK

7.50

OCTOPUS, CONCH OR SQUID

9.00

COMBO

10.50



# SUSHI & SASHIMI

TUNA	3.25
SALMON	2.75
HAMACHI	3.25
COBIA	2.50
WAHOO	2.75
TILAPIA	2.50

SABA (MACKEREL)	2.25
UNI (SEA URCHIN)	MP
SCALLOP	3.00

## 9 PIECES DEAL!

TUNA only	22.00
SALMON only	18.50
HAMACHI only	22.00
6 TUNA & 3 WHITE FISH	18.50
6 TUNA & 3 SALMON	19.50
3 TUNA + 3 SALLMON+ 3 WHITE FISH	18.00

CONCH	3.25
UNAGI (Eel)	3.25
MASAGO	2.50
TAKO (OCTOPUS)	3.25
IKURA (Salmon roe)	4.00
IKA (SQUID)	3.25
CRABSTICK (Imitation crab)	2.00
SHRIMP	2.25
TAMAGO	1.75

## OUR COMBINATIONS

**CHIRASHI (served with 1 soup & salad)** 19.50

12 pieces assorted sashimi over sushi rice

**SASHIMI DELUXE (served with 1 soup & salad)** 25.50

An assortment of 15 pieces today's fresh fish chefs choice

**CALIFORNIA COMBO** 13.00

One California roll with two tuna and two salmon sushi

**MATSU (served with 1 soup & salad)** 18.00

One tuna roll with 9 pieces of assorted sushi

**TAKE (served with 1 soup & salad)** 20.00

One tuna roll with 11 pieces of assorted sushi

**TSURU (served with 1 soup & salad)** 27.00

One tuna roll, 7 pieces of assorted sushi & 9 pieces of assorted sashimi

**KAME (served with miso soup and house salad for two)** 45.00

Tuna roll, Cucumber roll, 14 pieces of assorted sushi and 12 pieces of assorted sashimi

**KAEDE (served with miso soup and house salad for three)** 69.00

Tuna roll, Cucumber roll, California roll, 21 pcs of assorted sushi and 15 pieces of assorted sashimi

**ROYAL BOAT (served with miso soup and house salad for two)** 69.00

Kame platter with spring rolls, gyoza and yakitori served on boat

**FAMILY BOAT** 112.00

(served with miso soup and house salad for four)

Kaede platter + Salmon roll and combination teriyaki, shrimp and vegetable tempura







# KITCHEN

## ITAME-MONO

Stir fry vegetables in sake soy and butter with a choice of:

 <b>Vegetables</b>	10.00
<b>Chicken</b>	11.00
<b>Shrimp / Beef/ scallop</b>	12.00
 <b>TO-FU</b>	10.50



## TERIYAKI

Grilled and served on bean sprouts with vegetable fried rice on the side

<b>Chicken</b>	12.50
<b>Beef / Salmon/Shrimp</b>	16.50
<b>Steak and chicken</b>	18.00
<b>Steak and Lobster</b>	33.00
<b>Lobster (2 tails)</b>	33.00




## GARLIC STEAK 16.50

Topped with garlic mushroom teriyaki served with vegetable fried rice



## TEMPURA

Lightly batter fried in 100% vegetable oil

 <b>Vegetable only</b> (14 pc assorted fresh vegetables and kaki-age (carrot & onion tempura))	10.00
<b>Shrimp &amp; vegetables</b> (6 shrimp and assorted veggies)	13.25
<b>Shrimp only</b> (8 shrimps and kaki-age)	13.50
<b>Chicken &amp; Vegetables</b> (6 strips and assorted vegetables)	13.00
<b>Lobster &amp; vegetables</b> (one lobster tail & assorted vegetables)	30.00



## YAKI SOBA

Egg noodles pan fried with vegetables in a sweet brown sauce

 <b>Shrimp or Beef</b>	12.00
<b>Chicken</b>	11.50
<b>Combo</b>	13.50
 <b>Vegetable</b>	9.95



## FRIED RICE (carrots, onions, scallions and zucchini with a choice of

 <b>Beef or Shrimp</b>	10.75
<b>Chicken</b>	10.00
<b>Combo</b>	13.00
 <b>Vegetable</b>	8.75




## SIDES:


<b>Steamed rice</b>	1.75
<b>Brown rice</b>	2.25
<b>Broccoli</b>	4.00
<b>Half avocado</b>	4.00
<b>Assortes steamed vegetables</b>	5.00

## SAUCES AND DRESSINGS:

Ponzu sauce  
Kimchee sauce  
Spicy Mayo  
Teriyaki sauce  
Eel sauce  
Ginger dressing

All sauces are made on premises daily for freshness  
Please take a note we charge 50¢ (1.5 oz) and 3.50 (8 oz) for any sauce to TAKE AWAY

 Vegetarian friendly

 Low carb (no rice or with rice on the side)

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



## BEVERAGES

### COLD SAKE

#### SNOW BEAUTY

Milky sake

#### KARATAMBA (300 ml)

mild and elegant, medium dry

#### CHOKARA (300 ml)

extra dry sake

16.00

16.00

16.00



#### JUNZUKURI (300ml)

full bodied and smooth

#### STRAWBERRY NIGORI

sweet and delicious

#### YATSUSHIKA (720 ml)

18.00

16.00

55.00

### HOT SAKE

small 6.50 large 10.50

### ISSHOSAKE

90.00

(1.8 liter bottle of premium sake)

### WINE

CHOYA PLUM WINE glass 7.00 bottle 27.00

#### White wines

PINOT GRIGIO glass 8.00 bottle 30.00

SAUVIGNON BLANC glass 9.00 bottle 34.00

CHARDONNAY glass 7.00 bottle 26.00

#### Red wines

MERLOT glass 7.00 bottle 26.00

PINOT NOIR glass 9.00 bottle 34.00

CABERNET SAUVIGNON glass 9.00 bottle 34.00

### BEERS

Bud light 3.50

Kirin light 4.25

Kirin ICHIBAN (22 oz) 8.50

Sapporo (16 oz) 7.50

Craft beer from Gunma, Japan

KAWABA snow weizen 7.00

KAWABA Sunrise Ale 7.00



### FOUNTAIN (Coke, Diet Coke, Lemon up, Ginger Ale, Lemonade)

Iced tea (sweetened/ unsweetened) 2.75

RAMUNE (Japanese lemonade strawberry, original, grape) 3.00

Bottled Water 2.00

Perrier sparkling water 3.00

2.75



### HOT TEA

Raspberry, Jasmine, Ginger in the glass with honey lemon on the side

Green tea in Japanese teapot

2.25 (per person) FREE REFILL

2.25



## DESSERTS

Tempura Banana (fried bananas with 3 scoops of ice cream) 6.75

(half banana with 2 scoops ice cream) 5.50

Tempura cheesecake or ice cream 5.50

Ice cream (vanilla, green tea or red bean) 1 scoop 2.00

MOCHI (Japanese rice dough around ice cream) 2.00 for 1 pc or 3 pcs for 6.00!!!





## SIGNATURE ROLLS

### ANDY ROLL 12.00

Cooked salmon, white fish with scallions, masago and eel sauce

### SAND TRAP ROLL 12.00

Eel, cream cheese rolled inside out with sesame seeds and eel sauce

### \* BONITA ROLL 13.50

Tuna, avocado, salmon, cream cheese rolled inside out with masago and sesame seeds

### MEXICAN I ROLL 12.00

Shrimp tempura, lettuce, spicy mayo rolled inside out and topped with masago

### \* MEXICAN II ROLL 14.00

Eel rolled inside out topped with avocado & dynamite

### MIAMI DOLPHIN ROLL 12.00

Cooked white fish and scallions rolled inside out with masago and eel sauce

### SPIDER ROLL 11.75

Soft shell crab, avocado, scallions and masago topped with eel sauce

### EEL DANCING ROLL 13.50

California roll topped with masago and eel

### \* MONICA ROLL 13.00

Avocado, masago topped with tuna, salmon and avocado

### \* LAS OLAS ROLL 13.00

Masago and avocado inside out topped with tuna

### SALMON SKIN ROLL 7.00

Fried salmon skin, masago, avocado and scallions rolled inside out with sesame seeds and eel sauce

### \* DREAM ROLL 13.00

Avocado, masago inside out topped with tuna, salmon and hamachi

### \* KITTY ROLL 13.00

Salmon and cream cheese inside out topped with tuna and avocado

### KIM ROLL 8.50

Tempura sweet potato and broccoli inside out

### TOKYO ROLL 11.00

Shrimp tempura rolled inside out topped with avocado

### \* HOLLY DAY ROLL 14.00

Salmon, asparagus, avocado rolled and topped with tilapia tempura, spicy mayo, eel sauce and aonori

### \* HOLLY DAY II ROLL 21.75

+ Robby's appetizer on top

### \* J.B. TEMPURA ROLL 11.00

Salmon and cream cheese deep fried and topped with eel sauce and spicy mayo

### \* SCOTT ROLL 15.00

California roll topped with avocado and Robby's appetizer

### \* TAMARINDO ROLL 22.50

Salmon, eel, imitation crab, asparagus, avocado, cream cheese topped with crab salad & eel sauce, spicy mayo

### C.C. ROLL 12.00

Chicken tempura, avocado, cream cheese topped with avocado & spicy mayo

### \* SUN SHINE ROLL 12.50

Fried fish (tilapia), masago, avocado topped with salmon, avocado & wasabi sauce

### NIKKI ROLL 12.75

Eel, avocado, cream cheese topped with imitation crab salad & eel sauce

### ROBBY'S ROLL 13.00

Tuna, scallions, masago, tempura flakes, chili oil & mayo



Red Dragon Roll



Bonita Roll  
with basic roll



Kitty Roll



Eel Dancing Roll



## OUR SPECIAL TASTE

• **JAPANESE VILLAGE ROLL** 14.00  
Tuna, salmon, hamachi, avocado inside out topped with masago

**NINA ROLL** 12.00  
Imitation crab salad, masago, scallions wrapped in cucumber and topped with eel sauce and spicy mayo

• **SPICY LOBSTER ROLL** 30.00  
Lobster tempura inside out with masago, scallions and spicy mayo

• **CRAZY ROLL** 14.00  
Tuna, avocado, asparagus, masago rolled and deep fried topped with eel sauce and spicy mayo

• **CRAZY II ROLL** 21.75  
+ topped with Robby's spicy appetizer

• **RED DRAGON ROLL** 17.00  
Shrimp tempura, eel & cream cheese topped with spicy mayo, tuna, scallions, masago and eel sauce

• **SPICY LOVER** 15.00  
Tuna, cucumber and asparagus topped with salmon, masago, mayo, scallions and spicy sauce



Spicy Lobster Roll

## CUCUMBER WRAPPED ROLLS

**KANI-SU ROLL** 10.50  
Imitation crab, scallions, masago, nori and avocado served in ponzu sauce and scallions



Kani-Su Roll

• **K-ROLL** 11.00  
Salmon, imitation crab, cream cheese served in ponzu sauce and scallions

• **TRUDY ROLL** 12.50  
Tuna, avocado, masago served in ponzu sauce and scallions

• **VIRGINIA ROLL** 12.50  
Half K-roll and half Trudy roll

## WRAPPED IN SOY PAPER ROLLS

**UNDER THE BRIDGE ROLL** 10.00  
Imitation crab salad, masago, scallions, mayo and sweet honey miso

**FRENCH ROLL** 9.50  
Shrimp, avocado, cucumber, masago and sweet honey miso

• **CHO-KARA ROLL** 10.00  
Tuna, scallions, masago, tempura flakes, masago chilli oil and mayo

**PLAY DRAGON ROLL** 11.00  
Eel, shrimp tempura wrapped in soy paper with eel sauce

## BASIC ROLLS (small rolls 6-8 pcs)

TUNA 6.75  
CALIFORNIA  
w/ sesame seeds 5.00  
w/ fish eggs 6.75 cb  
NEGI HAMA (yellowtail w/ scallions) 6.75  
KANI (CRABSTICK) 4.00  
SHRIMP TEMPURA 5.00  
VEGETABLE 4.25  
KAPPA (Cucumber) 4.00  
SPICY TUNA (w/ avocado) 6.75  
UNAGI (Eel) 6.75  
DYNAMITE (Raw scallop) 5.00  
JB ROLL (Salmon & cream cheese) 6.75  
SALMON 6.25  
AVOCADO 4.00

Modify any roll like you want!

Add any vegetable 50¢  
Add cream cheese 50¢  
Add masago or soy paper 1.00  
Make roll inside out 1.00  
Add sesame seeds/ tempura flakes 25¢  
Add any fish inside roll equals 1 piece sushi price  
Add any fish on top equals 2 pieces sushi price

## HAND ROLLS (One piece shape like ice cream cone)

TUNA 6.00  
UNAGI (Eel) 6.00  
VEGETABLE 4.00  
SHRIMP 4.50  
SHRIMP TEMPURA 5.00  
NEGI HAMA 6.00  
SALMON SKIN 4.00  
ROBBY'S 6.50  
IKURA (Salmon roe) 6.75  
UNI MP  
CALIFORNIA 5.00  
JB 6.00  
SPIDER (Soft Shell Crab) 6.00  
SPICY TUNA 6.00  
SALMON 5.75



Low carb (no rice)

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