

🌸 Soup | 湯 🌸

**Miso Soup** | 味噌湯

Wakame, green onions and bean curd

\$4

**Lobster Bisque** | 龍蝦牛油濃湯

\$7

**Clam in Sake Soup** | 清酒煮蜆

Bowl \$5 / Pot \$15

🌸 Salad | 沙律 🌸

**Lobster Salad** | 龍蝦沙律

\$9

**Seaweed Salad** | 海藻沙律

\$6

**AKA Green Salad** | 野菜沙律

Mix green vegetable and fruit with house dressing.

\$8

**Suno-mono Seafood Salad** | 海鮮酢物沙律

King crab, tako scallop, botan shrimp served with traditional style of Japanese vinaigrette.

\$15

**Spicy Tuna Salad** | 辣吞拿魚沙律

Seasonal vegetable, avocado and tuna strip,  
served with Korean style gochu-jang spicy salad dressing.

\$18



🌸 Cold Starter | 一品 🌸

<p><b>Uni Shooter</b>   海膽一飲 Sea urchin with sake &amp; ponzu sauce shot</p> <hr/>	\$10
<p><b>Jumbo Ebi Shooter</b>   珍寶虎蝦手卷 King-size tiger shrimp hand roll with soy sheet paper</p> <hr/>	\$11
<p><b>Angus Beef Tataki</b>   安格斯牛肉霜燒 Lightly seared U.S. Angus beef with ponzu sauce</p> <hr/>	\$18
<p><b>Tako wasabi</b>   芥末八爪魚</p> <hr/>	\$6
<p><b>Salmon Tataki</b>   三文魚霜燒 Lightly seared salmon with orange dressing</p> <hr/>	\$12
<p><b>Tuna Tataki</b>   吞拿魚霜燒 Lightly seared tuna with special tataki sauce</p> <hr/>	\$16
<p><b>Angus Beef Sashimi</b>   安格斯牛肉刺身 Thinly sliced U.S. Angus beef with ponzu sauce</p> <hr/>	\$18
<p><b>A5 Wagyu Beef Sashimi</b>   A5和牛刺身 Thinly sliced served raw with ponzu sauce</p> <hr/>	\$68
<p><b>Maguro Yamakake</b>   山藥金倉魚 Tuna with grated Japanese mountain potatoes, quail egg and thin sliced roasted seaweed</p> <hr/>	\$12
<p><b>Ikura Oroshi</b>   三文魚子 Fresh salmon roe with finely grated white radish</p> <hr/>	\$10

Hot Appetizer | 前菜

<b>Marinated miso seabass</b>   銀雪魚西京燒 Grilled marinated miso seabass	\$22
<b>Age-dashi Tofu</b>   木魚炸豆腐 Deep fried bean curd with bonito flake	\$6
<b>Edamame</b>   枝豆 Japanese soy beans seasoned with sea salt	\$6
<b>Veggie Spring Rolls</b>   素春卷 Deep fried veggie spring rolls (3pcs)	\$6
<b>Mushroom Butter Yaki</b>   牛油焗野菌 Assorted mushroom baked in foil with Butter	\$13
<b>Chicken Yaki Tori</b>   串燒雞 Grilled chicken skewer with teriyaki sauce (3pcs)	\$10
<b>Chicken Wing</b>   炸雞翼 Deep fried chicken wing with seasalt (3pcs)	\$10
<b>Soft Shell Crab</b>   炸軟殼蟹 Deep fried soft shell crab with ponzu sauce	\$13
<b>Ox Tongue</b>   燒牛 Grilled ox tongue with sauce	\$13
<b>Lamb Rack</b>   炭燒羊架 Grilled Australia lamb rack	\$24
<b>Mackerel</b>   燒鯖魚 (海鹽 / 味噌) Grilled mackerel with sea salt or miso marinated	\$8


**Hot Appetizer | 前菜**

**Salmon | 燒三文魚 (海鹽 / 味噌)**

Grilled salmon with sea salt or miso marinated

\$8

**Shrimp | 海鹽燒大蝦**

Salted grilled giant shrimp (1pc)

\$16

**Chicken | 海鹽烤雞扒**

Salted grilled chicken

\$8

**Grilled Abalone | 醬燒鮑魚**

Sauced grilled abalone (1pc)

\$18

**King Crab | 鹽烤皇帝蟹腳**

Sea salted grilled king crab

\$75/LB

**Seabream | 鹽烤海銀立**

Grilled seabream

\$38 each

**Hamachi Kama | 鹽烤油甘魚下巴**

Sea salted grilled hamachi kama

\$30 each

**Veggie Tempura | 野菜天婦羅**

Deep fried vegetable in tempura batter

\$7

**Shrimp Tempura | 蝦及菜天婦羅**

Deep fried shrimp and vegetable in tempura batter

\$9

**Lobster Tempura | 龍蝦天婦羅**

\$28

**Chicken Teriyaki | 照燒雞**

Grilled chicken with teriyaki sauce

\$9

**Beef Teriyaki | 照燒牛扒**

Grilled beef with teriyaki sauce

\$12

**Karaage Chicken | 日式炸雞**

Deep fried Japanese style chicken with lemon

\$9

**Grilled Samma | 鹽燒秋刀魚**

Sea salt grilled samma fish

\$12

❁
**Sushi and Sashimi A La Carte**
❁
|
❁
**壽司刺身**
❁

		<b>Nigiri Sushi</b> (2 pieces)	<b>Sashimi</b> (4 pieces)
<b>Maguro</b> 吞拿魚	Blue fin tuna	\$6	\$12
<b>Toro</b> 吞拿魚拖羅	Blue fin tuna belly	Market Price	Market Price
<b>Hamachi</b> 油甘魚	Yellowtail	\$6	\$14
<b>Kanpachi</b> 紅甘魚	Amber jack	\$8	\$15
<b>Sake</b> 蛙魚 (三文魚)	Salmon	\$4	\$10
<b>Ma-Dai</b> 鯛魚	Japanese sea bream	\$7	\$14
<b>Hirame</b> 比目魚	Fluke	\$7	\$7
<b>Shime Saba</b> 鯖魚	Marinated mackerel	\$5	\$10
<b>Ika</b> 魷魚	Squid	\$7.5	\$14
<b>Tako</b> 八爪魚	Octopus	\$5	\$10
<b>Botanebi</b> 牡丹蝦	Botan shrimp	\$12	\$20
<b>Kani</b> 皇帝蟹	King crab	\$12	\$24
<b>Mirugai</b>	Geoduck clam	Market Price	Market Price
<b>Hotategai</b> 黑松露帶子	Scallop	\$5	\$10
<b>Unagi</b> 鰻魚	Grilled fresh water eel	\$7	-
<b>Uni</b> 海膽	Sea urchin	\$8	\$12
	Whole live uni sashimi west coast		\$45 / pc
<b>Ikura</b> 三文魚子	Salmon roe	\$8	
<b>Tobiko</b> 魚子	Flying fish roe	\$5	\$8
<b>Tamago</b> 日式煎蛋	Rolled eggs	\$5	
<b>Inari</b> 腐皮	Seasoned deep fried tofu	\$5	
<b>Uzura Tamago</b> 鵪鶉蛋	Quail egg	75¢ each	
<b>Foie Gras</b> 鵝肝	Torch foie gras	\$18 (2pcs)	
<b>A5 Wagyu</b> A5和牛	Torch wagyu beef	\$18 (2pcs)	



## 🌸 Makimono | 卷物 🌸

		Roll (6 pieces)	Hand Roll (1 piece)
<b>Tekka</b> 吞拿	Tuna	\$6	\$4.5
<b>Negi Toro</b> 吞拿魚腩	Chopped fatty tuna & scallions	Market Price	Market Price
<b>Sake</b> 鮭魚	Salmon	\$5	\$4
<b>Negi Hamachi</b> 油甘魚	Chopped yellowtail & scallions	\$7	\$5
<b>Unagi</b> 鰻魚	BBQ fresh water eel with cucumber	\$8	\$6
<b>California</b> 加州卷	Avocado, cucumber, kanikamaboko, flying fish roe	\$6	\$5
<b>Uni</b> 海膽	Sea urchin		\$9
<b>Kappa</b> 青瓜	Cucumber with sesame seeds	\$4	\$3
<b>Avokyu</b> 牛油果	Avocado with cucumber	\$5	\$4
<b>Oshinko</b> 腌蘿蔔	Japanese pickled radish with sesame seeds	\$5	\$4
<b>Shiitake</b> 蘑菇	Seasoned and cooked shiitake mushroom	\$5	\$3
<b>Kanpyo</b> 葫蘆	Cooked Japanese gourd	\$5	\$4
<b>Ume Shiso</b> 紫蘇	Shiso leaf with plum paste & cucumber, sesame seeds	\$5	\$4
<b>Ume Yamaimo</b> 山藥	Shiso leaf with plum paste & Japanese mountain potato, sesame seeds	\$5.5	\$5
<b>Natto</b> 納豆	Fermented soybean with scallions	\$5	\$4
<b>Futo Maki</b> (Thick Roll)	Pickled radish, cucumber, cooked shiitake mushrooms, kampyo, tamago, kanikamaboko, BBQ fresh water eel	\$7 (4pcs.)	
<b>Yam Yumy</b>	Yam Tempura	\$5	\$4
<b>Maguro Yamakake</b>	Small piece cut fresh sashimi with grated Japanese mountain potatoes quail egg and thin sliced roasted seaweeds		\$12
<b>Ikura Oroshi</b>	Fresh salmon roe with finely grated white radish		\$10

🌸 Specialty Rolls | 新派卷物 🌸

		Roll	Hand Roll
<b>Yam Tempura Roll</b> 炸蕃薯卷	Deep fried yam tempura	\$5	\$4
<b>Avocado Roll</b> 牛油果卷	Avocado	\$5	\$4
<b>Dynamite Roll</b> 天婦羅蝦卷	Shrimp tempura, avocado, Japanese mayo	\$8	\$5
<b>Spider Roll</b> 軟殼蟹卷	Deep fried soft shell crab, Japanese mayo, avocado, scallions, flying fish roe and served with B.B.Q eel sauce (8)	\$14	
<b>Lobster Roll</b> 龍蝦卷	Lobster tempura avocado with homemade sauce	\$28	
<b>Caterpillar Roll</b> 蜈蚣卷	B.B.Q. fresh water eel and cucumber roll, and thinly sliced avocado on topped, served with unagi kabayaki sauce	\$15	
<b>Rainbow Roll</b> 彩虹卷	California base on top of assorted raw fish	\$13	
<b>Crown Royal Roll</b> 皇冠卷	Foie Gras, B.B.Q. eel, caviar, crabmeat	\$18	
<b>Green Dragon Roll</b> 綠龍卷	Tempura shrimp, avocado cucumber, crabmeat, tobiko, mayo sauce	\$13	
<b>Black Dragon Roll</b> 黑龍卷	Tempura shrimp, avocado cucumber, crabmeat, tobiko, mayo sauce, B.B.Q eel	\$16	

🌸 Spicy Rolls | 辣卷物 🌸

		Roll	Hand Roll
<b>Spicy Tuna</b> 辣吞拿魚卷	Chopped tuna, mixed with spicy mayo and scallions	\$8	\$6.5
<b>Spicy Scallop</b> 辣黑松露帶子卷	Chopped scallop, mixed with spicy mayo and scallions	\$8	\$6.5
<b>Spicy Salmon</b> 辣三文魚卷	Chopped salmon, mixed with spicy mayo and scallions	\$7	\$6



## 🌸 Sushi & Sashimi Combination | 精選壽司及刺身組合 🌸

### Sushi Starter | 壽司組合

Blue fin tuna (1), Ma-dai (1), Salmon (1), Hamachi (1), Botan-ebi (1)

\$16

### Torch Sushi | 燒壽司

Salmon, Ika, BC tuna, Mackerel (8 pcs)

\$19

### Veggie Sushi | 素菜壽司

8 pcs veggie roll, 4 pcs sushi (12 pcs)

\$15

### Maki Set | 卷物套餐

Spicy Tuna, Spicy salmon, California, Tempura shrimp (26 pcs)

\$23

### Sushi Dinner | 壽司晚餐

Assorted daily fresh rawfish (10 pcs)

\$29

### Sashimi Starter | 刺身組合

Botan-ebi (1), Tuna (2), Salmon (2), Hamachi (2), Ma-dai (2)

\$28



🌸 Moriawase | 壽司精選 🌸

**Sushi Moriawase | 壽司精選**

Tuna (1), Ma-Dai (1), Hamachi (1), Salmon (1), Amaebi (1), Unagi (1), Ikura (1), Scallop (1) & Negi-Toro handroll (1)

\$35

**Sashimi Moriawase | 刺身套餐精選**

Botan-ebi (2), Tuna (3), Ma-dai (3), Hamachi (3), Salmon (3), Tako (3) & Scallop (3) served with a bowl of steamed rice, miso soup, chawanmushi

\$62

**Chirashi Sushi | 什錦壽司**

Assortment of sashimi on bed of sushi rice (12)

\$35

**Omakase | 無菜單料理**

The chef prepare a personalized selection of sushi and sashimi based on specific tastes & number of guest

Starting from \$100 per person

🌸 **Daily Fresh Omakase Japanese Fish & Special Sashimi** 🌸  
**每日海鮮刺身和日本魚**

**Daily Fresh Japanese Fish & Special Sashimi | 每日海鮮刺身和日本魚**

Ma-Dai, Mejina, Renko, Tachiuo, Kinmedai, Geoduck, Lobster, Sea urchin, Sea bream

*Please ask your server for detail.*

Market Price

**Chef's choice of Sashimi | 廚師精選 AKA 刺身拼盤**

Akasaka Sashimi (Live lobster & selected premium fishes (50 pcs)

\$128



🌸 Teppanyaki A La Carte | 鐵板燒 🌸

<b>A5 Wagyu</b>   A5 Wagyu和牛	4oz \$88
<b>Australian Wagyu</b>   澳洲頂級和牛	4oz \$58
<b>U.S. Rib-Eye</b>   美國肉眼排	8oz \$32
<b>AAA Beef Fillet</b>   AAA牛柳	8oz \$30
<b>Angus Beef</b>   安格斯牛排	8oz \$28
<b>Wagyu Beef Roll</b>   松茸菇和牛卷	2pcs \$18
<b>Sea Salt Beef Tongue</b>   鹽燒牛舌	6oz \$25
<b>Seabass</b>   法式香草銀鱈魚	1pc \$22
<b>Chicken</b>   雞扒	10oz \$22
<b>Foie Gras</b>   赤坂煎鵝肝	2pcs \$28
<b>Lamb Rack</b>   香草羊架	4pcs \$32
<b>Salmon</b>   香煎三文魚	2pcs \$25



🌸 Teppanyaki A La Carte | 鐵板燒 🌸

**Tiger Shrimp** | 老虎蝦

10pcs \$28

**Scallop** | 香草黑松露帶子

8pcs \$28

**Lobster** | 遊水龍蝦

1 pc \$39

**Lobster Tail** | 龍蝦尾

1 pc \$32

**King Crab Legs** | 皇帝蟹腳

per oz \$4.8

**Abalone** | 鮑魚

2 pc \$38

**Jumbo Abalone** | 大鮑魚

1 pc \$32

**Cuttlefish cooked with Sake** | 清酒墨魚

6oz \$18

**加炒飯** Add Fried Rice \$3   **加雜菜** Add Mix Vegetable \$3



🌸 Build Your Own Dinner | 自選套餐 🌸

**Dinner Included | 自選餐包括**

Salad 沙拉

Soup 湯

Appetizer 和食小點

Sashimi or Sushi 刺身/壽司

Mixed Vegetable 鐵板雜菜

Fried Rice 炒飯

Dessert 甜點

**Choose Any 2 from the following | 任選2款**

AAA Beef Fillet AAA牛柳 4oz

U.S. Rib-Eye 美國肉眼排 4oz

Angus Beef Steak 安格斯牛扒 4oz

Chicken Steak 雞扒 6oz

Sea Salt Beef Tongue 鹽燒牛舌 6oz

Tiger Shrimp 老虎蝦 5pcs

Scallop 香草帶子 5pcs

Seabass 法式香草銀鱈魚 1pc

Salmon 香煎三文魚 1pc

Cuttlefish cooked with Sake 清酒墨魚 6oz

**\$48**



🌸 Wagyu Teppanyaki Dinner | 鐵板燒和牛套餐 🌸

**Dinner Set A for 1 | 套餐A (1人)**

Salad 沙拉

Soup 湯

Appetizer 前菜

Sashimi or Tempura 刺身或天婦羅

A5 Wagyu 日本A5和牛 2oz

AAA Beef Fillet 牛柳 4oz

Jumbo Shrimp 頂級有頭大蝦 1pc

Fried Rice 炒飯

Dessert 甜點

\$128

**Dinner Set B for 1 | 套餐B (1人)**

Salad 沙拉

Soup 湯

Appetizer 前菜

Sashimi or Tempura 刺身或天婦羅

Australian Wagyu 澳洲頂級和牛 4oz

Chicken 雞扒 6oz

Scallop 頂級香草黑松露帶子 1pc

Fried Rice 炒飯

Dessert 甜點

\$88



🌸 Lobster Teppanyaki Dinner | 鐵板燒龍蝦套餐 🌸

**Lobster Dinner Set A for 1 | 套餐A (1人)**

Salad 沙拉

Soup 湯

Appetizer 前菜

Sashimi or Tempura 刺身或天婦羅

Lobster Tail 龍蝦尾 1pc

Lamb Rack 香草羊架 2pcs

Fried Rice 炒飯

Dessert 甜點

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\$68

**Lobster Dinner Set B for 1 | 套餐B (1人)**

Salad 沙拉

Soup 湯

Appetizer 前菜

Sashimi or Tempura 刺身或天婦羅

Lobster Tail 龍蝦尾 1pc

U.S. Rib Eye 美國肉眼排 4oz

Fried Rice 炒飯

Dessert 甜點

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\$68



🌸 Wagyu Teppanyaki Dinner | 鐵板燒和牛套餐 🌸

**Dinner Set A for 2 | 套餐A (2人)**

Salad 沙拉

Soup 湯

Appetizer 前菜

Sashimi or Tempura 刺身或天婦羅

A5 Wagyu 日本A5和牛 4oz

Salmon 香煎三文魚 2pcs

Abalone 鮑魚 4pcs

Fried Rice 炒飯

Dessert 甜點

**\$228**

**Dinner Set B for 2 | 套餐B (2人)**

Salad 沙拉

Soup 湯

Appetizer 前菜

Sashimi or Tempura 刺身或天婦羅

Australian Wagyu 澳洲頂級和牛 8oz

Chicken 雞扒 10oz

Jumbo Shrimp 頂級有頭大蝦 2pc

Fried Rice 炒飯

Dessert 甜點

**\$198**

🌸 Lobster Teppanyaki Dinner | 鐵板燒龍蝦套餐 🌸

Lobster Dinner Set A for 2 | 套餐A (2人)

Salad 沙拉

Soup 湯

Appetizer 前菜

Sashimi or Tempura 刺身或天婦羅

Fresh Lobster 新鮮龍蝦 1pc

Scallop 頂級香草黑松露帶子 2pcs

Seabass 法式香草銀鱈魚

Fried Rice 炒飯

Dessert 甜點

\$168

Lobster Dinner Set A for 2 | 套餐A (2人)

Salad 沙拉

Soup 湯

Appetizer 前菜

Sashimi or Tempura 刺身或天婦羅

Fresh Lobster 新鮮龍蝦 1pc

AAA Beef Fillet AAA牛柳 8oz

Chicken 雞扒 8oz

Fried Rice 炒飯

Dessert 甜點

\$168





🌸 Wagyu Teppanyaki Dinner | 鐵板燒和牛套餐 🌸

**Dinner Set A for 4 | 套餐A (4人)**

Salad 沙拉

Soup 湯

Appetizer 前菜

Sashimi or Tempura 刺身或天婦羅

A5 Wagyu 日本A5和牛 8oz

Lamb Rack 香草羊架 4pcs

Seabass 法式銀鱈魚 4pcs

Jumbo Shrimp 頂級有頭大蝦 4pcs

Fried Rice 炒飯

Dessert 甜點

**\$438**

**Dinner Set B for 4 | 套餐B (4人)**

Salad 沙拉

Soup 湯

Appetizer 前菜

Sashimi or Tempura 刺身或天婦羅

Australian Wagyu 澳洲頂級和牛 16oz

Foie Gras 赤坂煎鵝肝 6oz

Salmon 香煎三文魚 4pcs

Abalone 鮑魚 4pcs

Fried Rice 炒飯

Dessert 甜點

**\$398**