

## APPETIZERS

### Edamame 4

Lightly salted boiled soy beans (add spicy or garlic + \$1)

### Miso Soup 3

Warm red miso soup served with tofu and green onion

### Green Salad 4

Spring mix greens with tomato, cucumber, carrot and served with a sesame soy dressing or fresh herb vinaigrette

### Sunomono Salad 4

Thinly sliced cucumber salad with kanikama and rice vinegar dressing

### Wakame 4

Seaweed salad

### Shishitou Spring Rolls 4pc/9

Steamed shrimp and kanikama with shishitou pepper wrapped and lightly fried and served with spicy mayo and sambal sauce

### Rock Shrimp 12.5

Tempura shrimp fried to perfection, chopped and served with our sweetened japanese mayo sauce

### Tempura 9

5 piece assorted veggie tempura and 3 piece shrimp tempura

### Tempura Sweet Potato 8

8 piece with tempura sauce

### Agedashi Tofu 10

Lightly fried tofu in tempura sauce



EDAMAME

### Tempura Tuna 8

4 piece tempura tuna topped with thinly sliced sweet yellow onion, shichimi powder, green onion and served over daikon sprouts with a sweet sesame soy sauce

### Gyoza 8

Pork and chicken potstickers, lightly fried with gyoza and sambal sauce

### Oysters 1/2 shell 2.75/shooter 6.5

## MAKI SUSHI

Simple Rolls

### Philadelphia Roll 7

Fresh Salmon, avocado, cucumber and cream cheese

### California Roll 6

Snow crab mix and avocado

### Alaskan 6

Fresh salmon, avocado and cucumber

### Unagi & Avocado 6.5

Eel, avocado, and sweet unagi sauce

### Rock N Roll 7

Eel, avocado, cucumber with sweet unagi sauce and spicy mayo

### Negihama 6.5

Hamachi and green onion

### Spicy Tuna 6

Tuna and spicy mayo

### Spicy Salmon 6

Salmon and spicy mayo

### JB Veggie 5.5

Avocado, cucumber, asparagus, daikon sprouts, carrot and green onion

### Special Veggie 5.5

Tempura asparagus, avocado, cucumber and garlic

### Avocado & Cucumber 5

### Steamed Shrimp & Avocado 5.5

### Tempura Shrimp & Avocado 7



PHILADELPHIA ROLL

## LUNCH SPECIALS

Served 11:30-2pm Daily

### Bento Box 13

Choose one roll:

California Roll

Shrimp & Avocado

Tuna Roll

Salmon and Green Onion

Served with tempura, green salad and miso soup



### Roll of the Day Price Varies On Roll

Chef's choice daily specialty roll, served with green salad and miso soup for just the price of the roll.

ROLL OF THE DAY  
CHANGES DAILY

### Light Lunch Special

Create your own lunch special With your choice of sunomono, seaweed salad or green salad with fresh herb vinaigrette or sesame soy dressing.

## DESSERT

### Ice Cream 4

Tillamook Vanilla Bean, Death By Chocolate, Gunther's Green Tea, or Gunther's Taro Root

### Chocolate Lava Cake w/ Ice Cream (GF) 6

### Banana Apple Tempura w/ Vanilla Bean Ice Cream 8

### Homemade Cheesecake (Ask for flavor) 6

### Tempura Ice Cream 6

Vanilla, Chocolate, Green Tea, or Taro Root

### Crème Brûlée (Ask for flavor) 6

### Mochi Ice Cream 2pc/3 or 1pc/2



GUNTHER'S TARO ROOT ICE CREAM

## ENTREES

### Tempura Deluxe 20

7 piece shrimp tempura and 7 piece assorted veggie tempura with a side of rice

### Salmon Teriyaki and Tempura Asparagus 17

6oz salmon filet served with fresh herb vinaigrette slaw, tempura asparagus and a side of steamed rice

### Chicken Katsu 18

Panko bread crumb encrusted chicken breast, lightly fried and served with fresh herb vinaigrette slaw and steamed rice

### Tori Don 13

Stir fried teriyaki chicken and vegetables over steamed rice

### Tori Don (Chicken Only) 16

Stir fried teriyaki chicken over steamed rice

### Ten Don 14

Tempura shrimp and veggies over rice

### Japanese Style Udon Noodle Soup

Plain 10

Veggie or with chicken and vegetables 14

### Tempura 16

Plain udon served with assortment of vegetables and shrimp tempura

### Seafood 16

Udon with scallops, shrimp, salmon and vegetables

### Veggie Teridon 12

Stir fried vegetables with tofu and teriyaki sauce over steamed rice

### Boneless Braised Beef Short Ribs 17

8oz short ribs with house made BBQ sauce served with fresh herb vinaigrette slaw and steamed rice

## BONELESS BEEF SHORT RIBS



## SASHIMI

### Hamachi Carpaccio ½ order 12/Full 20

Thinly sliced hamachi with a touch of garlic, serrano pepper, cilantro and ponzu sauce

### Blossoms Carpaccio 17

Thinly sliced tuna and salmon served with tobiko, green onion and sweet sesame soy

### Ginger Soy Tuna Poke 15

Fresh marinated tuna with ginger soy and thinly sliced onion

### Sesame Salmon Poke 12

Shoyu marinated salmon with sesame

### TunaTini 15.5

Tuna poke with avocado, cucumber, seaweed salad, daikon sprouts and green onion, tossed with a sweet sesame dressing and served in a martini glass

### Pepperfin 5pc/12

Shiro maguro topped with jalapeño, sriracha, green onion, sweet sesame soy and fresh cracked pepper

### Sea Scallop Crudo 15

Sliced hokkaido bay scallops with local olive oil and citrus sauce



## SESAME SALMON POKE

Maguro 5pc/16

Shiro Maguro 5pc/13

Hamachi 5pc/16

Salmon/Salmon Toro 5pc/12

Tako 5pc/14

Saba 5pc/12

Chef's Choice Assorted Sashimi 10pc/30

Sushi and Sashimi 30  
6 piece sashimi, 5 piece nigiri

## NIGIRI

(2pc per order) \*We can season with Wasabi on request

Maguro (Ahi/Big eye/Yellowfin) 6.5

Shiro Maguro (Albacore) 6

Hamachi (Yellowtail) 6.5

Garlic Hamachi (Garlic Seared) 7.5

Hamachi Toro (Fatty Hamachi Belly) 7

Salmon (Sustainably Sourced) 5.5

Salmon Toro (Fatty Salmon Belly) 5.5

Garlic Salmon (Garlic Seared) 6

Tako (Octopus) 6

Saba (Seasoned Mackerel) 5

Ika (Squid) 5

Hotate (Sea Scallop) 6.5

Unagi (Freshwater Eel) 6

Anago (Saltwater Eel) 6

Tobiko (Flying Fish Roe) 5.5

Ikura (Salmon Roe) 6

Add raw quail egg to roe 3.5  
Ask about any seasonal fresh fish

## SALMON TORO



\*We strive to use only sustainably caught or raised fish at all times. We keep a close eye on Monterey Bay Aquarium's Seafood watch to know what countries are producing fish responsibly. Consuming raw or undercooked seafood or eggs may increase your chance of a foodborne illness.