

# SASHIMI

## Hamachi Carpaccio

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

1/2 order \$14

Full \$25

## Blossoms Carpaccio

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

\$20

## Ginger Soy Tuna Poke

Fresh marinated tuna with ginger soy and thinly sliced onion

\$18

## Sesame Salmon Poke

Shoyu marinated salmon with sesame

\$15

## TunaTini

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

\$18

## Pepperfin

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

5pc/\$15

## Sea Scallop Crudo

Sliced hokkaido bay scallops with local olive oil and citrus sauce

\$18



SESAME SALMON POKE

## Maguro

5pc/\$18

## Shiro Maguro

5pc/\$15

## Hamachi

5pc/\$18

## Salmon/Salmon Toro

5pc/\$15

## Tako

5pc/\$16

## Saba

5pc/\$15

## Chef's Choice Assorted Sashimi

10pc/\$35

## Sushi and Sashimi

10pc/\$35

5 piece sashimi, 5 piece nigiri

# NIGIRI

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

Maguro (Ahi/Big eye/Yellowfin) \$7.5

Shiro Maguro (Albacore) \$7

Hamachi (Yellowtail) \$7.5

Garlic Hamachi (Garlic Seared) \$8

Hamachi Toro (Fatty Hamachi Belly) \$8

Salmon (Sustainably Sourced) \$6.5

Salmon Toro (Fatty Salmon Belly) \$6.5

Garlic Salmon (Garlic Seared) \$7

Tako (Octopus) \$7.5

Saba (Seasoned Mackerel) \$6

Ika (Squid) \$6

Hotate (Sea Scallop) \$7.5

Unagi (Freshwater Eel) \$7

Tobiko (Flying Fish Roe) \$6.5

Ikura (Salmon Roe) \$7

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.

# APPETIZERS

<b>Edamame</b> Lightly salted boiled soy beans (add spicy or garlic + \$1)	\$5
<b>Tempura Green Beans</b> Lightly fried, crispy green beans	\$9
<b>Miso Soup</b> Warm red miso soup served with tofu and green onion	\$4
<b>Green Salad</b> Spring mix greens with tomato, cucumber, carrot and served with a sesame soy dressing or fresh herb vinaigrette	\$5
<b>Sunomono Salad</b> Thinly sliced cucumber salad with kanikama and rice vinegar dressing	\$5
<b>Wakame</b> Seaweed salad	\$5
<b>Shishitou Spring Rolls</b> Steamed shrimp and kanikama with shishitou pepper wrapped and lightly fried and served with spicy mayo and sambal sauce	4pc/\$11
<b>Rock Shrimp</b> Tempura shrimp fried to perfection, chopped and served with our sweetened japanese mayo sauce	\$14
<b>Tempura</b> 5 piece assorted veggie tempura and 3 piece shrimp tempura	\$11
<b>Tempura Sweet Potato</b> 8 piece with tempura sauce	\$10



EDAMAME

<b>Agedashi Tofu</b> Lightly fried tofu in tempura sauce	\$12
<b>Tempura Tuna</b> 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	\$8
<b>Gyoza</b> Pork and chicken potstickers, lightly fried with gyoza and sambal sauce	\$8
<b>Oysters</b>	1/2 shell \$3.5 shooter \$7

# MAKI SUSHI

Simple Rolls

<b>Philadelphia Roll</b> Fresh Salmon, avocado, cucumber and cream cheese	\$8	<b>Spicy Tuna</b> Tuna and spicy mayo	\$7
<b>California Roll</b> Snow crab mix and avocado	\$7	<b>Spicy Salmon</b> Salmon and spicy mayo	\$7
<b>Alaskan</b> Fresh salmon, avocado and cucumber	\$7	<b>JB Veggie</b> Avocado, cucumber, asparagus, daikon sprouts, carrot and green onion	\$6.5
<b>Unagi &amp; Avocado</b> Eel, avocado, and sweet unagi sauce	\$7.5	<b>Special Veggie</b> Tempura asparagus, avocado, cucumber and garlic	\$6.5
<b>Rock N Roll</b> Eel, avocado, cucumber with sweet unagi sauce and spicy mayo	\$7.5	<b>Avocado &amp; Cucumber</b>	\$5.5
<b>Negihama</b> Hamachi and green onion	\$8	<b>Steamed Shrimp &amp; Avocado</b>	\$6.5
		<b>Tempura Shrimp &amp; Avocado</b>	\$8

PHILADELPHIA ROLL



# ENTREES

**Tempura Deluxe** \$23

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

**Salmon Teriyaki and Tempura Asparagus** \$20

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

**Tori Don** \$15

Stir fried teriyaki chicken and vegetables over steamed rice

**Tori Don (Chicken Only)** \$17

Stir fried teriyaki chicken over steamed rice

**Ten Don** \$16

Tempura shrimp and veggies over rice

**Veggie Teridon** \$14

Stir fried vegetables with tofu and teriyaki sauce over steamed rice

**Japanese Style Udon Noodle Soup**

Plain \$12

Veggie or with chicken and vegetables \$16

**Tempura** \$18

Plain udon served with assortment of vegetables and shrimp tempura

**Seafood** \$18

Udon with scallops, shrimp, salmon and vegetables

**Boneless Braised Beef Short Ribs** \$20

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

**BONELESS BEEF SHORT RIBS**



# LUNCH SPECIALS

Served 11am-2pm Daily

## Bento Box

\$16

Choose one roll:

- California Roll
- Shrimp & Avocado
- Tempura Shrimp & Avocado
- Tuna Roll

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 or miso soup for just the price of the roll

## Light Lunch Special

\$5 + Price Of Roll

Create your own lunch special

With miso soup and your choice of sunomono, seaweed salad or green salad with fresh herb vinaigrette or sesame soy dressing



ROLL OF THE DAY • CHANGES DAILY

# DESSERT

## Ice Cream

\$5

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

## Banana Apple Tempura

\$8

w/ Vanilla Bean Ice Cream

## Joker's Cheesecake

\$7

(Ask for flavors)

## Tempura Ice Cream

\$7

Vanilla, Chocolate, Green Tea, or Taro Root

## Crème Brûlée

\$7

(Ask for flavor)

## Mochi Ice Cream

1pc/\$2.5

2pc/\$4



GUNTHER'S TARO ROOT ICE CREAM