



Appetizers

Gyoza	House made pan-fried Japanese-style pork and vegetable potstickers (6 pcs)	6.75
Chawan-Mushi	Steamed egg custard w/organic chicken, fish & fish cake	9.25
Edamame V	Boiled soybeans	3.50
Seaweed Salad V	Six kinds of seaweed mixed w/light sesame dressing	6.50
Kinpira Gobo V	Sautéed Burdock root	5.25
Natto V	Fermented soybeans	5.50
Goma-ae V	Boiled spinach in sesame paste	5.95
Ohitashi V*	Boiled spinach in savory sauce with bonito flakes	5.95
Garden Roll V	Asparagus, daikon sprout, shiso, avocado & red onion wrapped in cucumber	9.00
Sunomono	Cucumber and seaweed in vinegar sauce	5.95
Kani Sunomono	Crab meat w/cucumber and seaweed in vinegar sauce	7.25
Tako Sunomono	Octopus w/cucumber and seaweed in vinegar sauce	7.25
Hiyayakko V	Chilled fresh tofu	6.50
Yu-Dofu V*	Konbu dashi boiled tofu with special sauce	6.95
Agedashi Dofu V*	Deep fried fresh tofu with bonito & ginger sauce	6.75
Korokke	Potato croquette with ground beef	5.50
Nasu-Agedashi V*	Deep fried eggplant with bonito & ginger sauce	6.95
Nasu-Dengaku V	Deep fried eggplant with sweet miso paste	6.95
Assorted Tempura	Batter fried shrimp (2pcs) & vegetables (4pcs) (additional \$1.50 per extra shrimp)	7.25
Vegetable Tempura V*	Batter fried assorted vegetables (7pcs)	6.95
Spicy Tuna Tempura*	Batter fried spicy tuna wrapped in shiso (Japanese basil leaves)	6.50
Tori Karaage	Japanese traditional deep-fried organic chicken	9.00
Kaki Furai	Fried oyster (4 pcs)	6.75
Sashimi Appetizer	Five pieces chef's choice of fresh raw fish	11.50
Tako Poke	Octopus, red onion & cucumber in special spicy sauce	10.25
Tuna Poke	Maguro, albacore, red onion, cucumber, cilantro in special spicy sauce	10.50
Spicy Seared Tuna*	Tuna seared w/ seven spices and spicy sauce	11.50

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Robata (Grill)

Miso Gindara	Grilled black cod marinated with sake and miso	11.50
Miso Hamachi	Grilled yellowtail marinated with sake and miso	9.50
Miso Salmon	Grilled salmon marinated w/ sake and miso	10.00
Miso Chicken	Grilled chicken marinated w/ sake and miso	9.75
Ika-Sugata	Grilled whole squid w/ house made white sauce	12.00
Saba Shioyaki	Grilled mackerel w/ salt	9.50
Kinoko-Saka Mushi	Grilled assorted mushrooms in sake & butter	9.50

Salad

Small Green Salad V	Avocado, cucumber, carrots, and walnuts w/ green mix in house ginger dressing	7.50
Green Salad V	Avocado, cucumber, carrots, and walnuts w/ green mix in house ginger dressing	11.00
Tuna Salad	Sliced seared tuna w/ green mix in house dressing	11.00

V-Vegetarian * - Spicy V*-Vegetarian without sauce

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Sushi Nigiri & Sashimi (2 pcs nigiri | 5 pcs sashimi)

Albacore	White Tuna	6.25 12.50	Maguro	Red Tuna	6.25 12.50
Anago	Sea Eel	6.50 13.00	Ocean Trout	Steelhead Salmon	6.75 13.50
Aji	Spanish Mackerel	7.25 14.50	Saba	Mackerel	5.50 11.00
Amaebi	sweet shrimp (4pcs sashimi)	8.00 16.00	Sake	Salmon	6.50 13.00
Ebi	shrimp (cooked)	5.25 10.50	Smoked Sake	Smoked Salmon	6.75 13.50
Hamachi	Yellowtail	6.25 12.50	Spicy Hotate*	Spicy Scallop	6.50
Hirame	Halibut	6.00 12.00	Tako	Octopus	5.50 11.00
Hotate	Scallop	6.50 13.00	Tamago	egg	4.50 9.00
Ika	Squid	5.00 10.00	Tobiko	Flying Fish roe	6.00 12.00
Ikura	Salmon roe	6.00 12.00	Tobiko	Flying fish roe w/ quail egg	7.00
Ikura	Salmon roe w/ quail egg	7.00	Unagi	fresh water eel	6.75 13.50
Inari V	fried bean curd	4.50	Uni	sea urchin	MP
			Toro	fatty tuna	MP

Sushi Rolls

Hosomaki Option to order as a handroll. Add avocado +25¢

Avocado V		5.25	Spicy Tuna*		5.75
Cal	crab, avocado	6.95	Spicy Salmon*		6.50
Kappa V	cucumber	4.75	Spicy Scallop*		6.50
Negihama	Yellowtail, green onion	6.25	Tekka	tuna	6.25
Natto V	fermented soybean	5.00	Una-Kyu	eel, cucumber	6.25
Oshinko V	pickled radish	4.50	Unagi-Avocado	eel, avocado	6.25
Salmon Skin	w/ tobiko	5.75	Ume-Shiso V	plum, shiso	4.50
Shiitake V	Shiitake Mushroom	5.50	Gobo Maki V	Burdock root	5.00

Specialty Rolls

California Roll		8.95	Rikyū Roll*		12.95
Crab, avocado, cucumber w/ tobiko outside			Batter fried roll w/ spicy tuna, shiso, avocado, hirame. Drizzled in sauce		
Alaska Roll		9.50	Rainbow Roll		15.75
Salmon, avocado, cucumber w/ tobiko outside			Sake, maguro, hamachi, albacore, & avocado over a crab & tobiko roll		
Caterpillar Roll		15.25	Tempura Roll		10.75
Eel & avocado laid over a crab, cucumber, & tobiko roll			Shrimp tempura, avocado, cucumber w/ tobiko outside		
Dragon Roll		15.25	Vegetable Tempura Roll V		10.50
Eel and avocado over a shrimp tempura roll			Tempura-fried asparagus, sweet potato, and carrot w/ sesame sprinkled outside		
Rock'n Roll		9.50	Futomaki		17.50
Yellowtail, eel, avocado w/ tobiko outside			Traditional big roll with pickled vegetables, spinach, eel & egg		
Spider Roll		10.95	Raiders Roll* (option to order without jalapeno)		15.50
Softshell crab lightly fried, avocado, cucumber, oshinko, w/ tobiko outside			Crab, shrimp tempura, jalapeno, avocado, cucumber w/ tobiko outside		
Spicy Crab Asparagus Tempura Roll*		11.25	49ers Roll (Option to order without lemon)		15.75
spicy crab, asparagus tempura w/ tobiko			Salmon & thinly sliced lemon over a crab, avocado,		

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Entrée served with miso soup and steamed white rice

Salmon Teriyaki	Grilled salmon with light teriyaki sauce	23.00
Hamachi Teriyaki	Grilled yellowtail with light teriyaki sauce	23.00
Saba Shioyaki	Grilled salted mackerel	21.00
Chicken Teriyaki	Pan fried organic chicken in Rikyu's teriyaki sauce	24.00
Chicken Breast Teriyaki	Pan-fried organic chicken breast in Rikyu's teriyaki sauce	26.00
Beef Teriyaki	Angus beef NY steak with house teriyaki sauce	26.00
Tonkatsu	Juicy deep fried pork loin	23.00
Chicken Katsu	Breaded deep fried organic chicken	23.00
Tempura Dinner	Batter fried shrimp and assorted vegetables	23.00
Vegetable Tempura Dinner V*	Batter fried assorted vegetables	21.00
Sashimi Dinner	Maguro, Albacore, Sake (10 pcs)	23.00
Deluxe Sashimi Dinner	Hamachi, Ocean Trout, Maguro, Albacore, & Sake (15 pcs)	28.00

Entrée served with miso soup

Sushi Dinner	One pc nigiri each of: Maguro, Albacore, Sake, Saba, Tamago, Ika, & Hirame, with one Spicy Tuna roll	23.00
Deluxe Sushi Dinner	One pc nigiri each of: Hamachi, Maguro, Albacore, Sake, Ocean Trout, Hirame, Ikura & Ebi, with one Tekka roll	27.00
Sushi Roll Set	California Roll, Negihama Roll, and Spicy Tuna Roll	23.00
Tekka Don	Sliced tuna over sushi rice	24.00
Chirashi	Sliced Maguro, Albacore, Saba, Ebi, Tamago, Hirame, Sake, Ika, Ikura, & Tobiko over sushi rice	23.00
Una-Jyu	Grilled barbequed eel over rice	23.00



Noodles (Choice of: Udon-thick flour noodles/Soba- thin buckwheat noodles)

Nabeyaki	Noodles in soup w/organic chicken, whole shrimp, salmon, mushrooms, fishcake & a poached egg	19.00
Tempura	Noodles in soup w/ 2 pcs batter fried shrimp and assorted vegetable tempura	17.00
Chicken	Noodles in soup w/ organic chicken and mushrooms	17.00
Sansai	Noodles in soup w/ Japanese mountain veggies & mushrooms	17.00

À La Carte

Miso Soup	2.50	Steamed Rice	2.50
House Salad Green spring mix	4.00	Mixed Barley and Brown Rice	4.00

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Drinks Menu

SAKE Japanese Rice Wine

Nigori	Unfiltered, Sweet Sake	
Sayuri		\$9
<i>Coarse-filtered sake from Hakutsuru Brewing Co. Subtly sweet and creamy ~ 300ml 12.5%ABV</i>		
Ozeki Nigori		\$9
<i>Unfiltered sake with smooth, velvety texture. Tropical flavor ~ 375ml 14.5% ABV</i>		
Kurosawa Nigori	(most sweet)	\$11
<i>Unfiltered sweet sake with a fruity fragrance and creamy texture ~ 300ml 8% ABV</i>		

Medium Sake

House Sake (S L)		\$5 \$9
<i>Served hot or chilled in a carafe. From Ozeki Sake Brewing Co.</i>		
Kuromatsu		\$16
<i>Medium dry body and characteristic flavors of Kenbishi Sake Brewing Co ~ 180ml 17.0% ABV</i>		
Sho-un		\$17
<i>A very smooth sake with fruity aroma from Hakutsuru Sake Brewing Co. ~ 300ml 15.5% ABV</i>		
Naraman		\$18
<i>Flavor-forward palate. Balanced and structured for a Junmai. From Yumegokoro Sake Brewing Co. ~ 300ml 16% ABV</i>		

Dry Sake

Otokoyama (S L)		\$8 \$15
<i>Dry sake with sharp, rich and full-bodied taste. Served hot or chilled in a carafe</i>		
Gen-shu		\$6
<i>A strong, dry sake from Sawanotsuru Brewing Co. ~ 150ml 18.5% ABV</i>		
Karatanba		\$12
<i>Sharp taste and refined cleanness from Ozeki Brewing Co. ~ 300ml 15.5% ABV</i>		
Zuiyo		\$15
<i>Nice acidity and dryness with mild hint of rice from Zuiyo Brewing Co. ~ 300ml 15% ABV</i>		
Suijin		\$16
<i>Flavorful sake from Asabiraki Co. Presents powerful taste of rice ~ 300ml 17% ABV</i>		

SHOCHU Distilled Japanese Spirits 1oz | 6oz

Kan-noko		\$2.50 \$12
<i>Deep yet mellow taste with fruity and refreshing aroma. Barley-based 24% ABV</i>		
Kinmiya		\$2 \$10
<i>Light and smooth. Sugarcane-based 24% ABV</i>		
Kuro-kirishima		\$2 \$10
<i>Deep sweetness and delightful aftertaste. Sweet potato-based</i>		
Sho-chu Flight		\$6

BEER

Asahi Draft Pint		\$5.50
Asahi Draft Pitcher		\$18.00
Asahi Bottled Beer (12oz 20oz)		\$4.50 \$8
Kirin Bottled Beer (12oz 20oz)		\$4.50 \$8
Sapporo Bottled Beer (12oz 20oz)		\$4.50 \$8
Sapporo Black 22oz		\$8.50
Lagunitas IPA 12oz		\$5.00
Kyoto Brewery Yuzu Ale		\$7.00
Kawaba Brewery Japanese Pale Ale		\$7.00
Karuizawa Brewery Premium Dark Ale		\$7.50

WINE

	Glass Bottle
Coastal Vines Chardonnay Sonoma	\$7 \$24
The Monterey Vineyard Chardonnay Monterey	\$8 \$28
Rancho Siquoc Sauvignon Blanc Santa Barbara	\$9 \$32
Rancho Siquoc Riesling Santa Barbara	\$9 \$32
Robert Hall Merlot Santa Barbara	\$8 \$28
Rancho Sisquoc Cabernet Sauvignon Santa Barbara	\$9 \$32
Beaulieu Vineyard Pinot Noir Napa Valley	\$9 \$32
Choya Plum Wine Japan	\$8

Corkage Fee \$20/Bottle

SOFT DRINKS

Sparkling Water	\$2.50
Hot Tea Genmaicha	\$1.00
Hot Herbal Tea Caffeine-free	\$1.00
Oi Ocha (Iced Green Tea)	\$2.50
Iced Oolong Tea	\$2.50
Soda Coke, Diet Coke, Sprite	\$2.50
Ramune Japanese Soda	\$2.50
Apple Juice	\$2.50
Orange Juice	\$2.50

