

Cold Appetizers

Seaweed Salad Freshly sliced English Cucumber and sesame seaweed salad. \$8

Tropical Avocado salad Fresh ,diced avocado mixed with high quality crab stick, flying fish roe and baby green salad , served with tropical salad dressing. \$14

Sashimi Appetizer Chef's choice assorted Sashimi \$15

Tuna Tataki Thinly sliced seared tuna with ponzu sauce and freshly sliced onion. \$14

Tako Su Thinly sliced octopus served with wakame seaweed, sliced onion, radish sprout and special seasoning vinegar. \$13

Hamachi with Sliced Jalapeño Thinly sliced fresh yellow tail with jalapeño on top. Served with house special ponzu sauce. \$14

Tartare with Caviar (*your choice of Hamachi, Tuna, or Salmon*) High quality sashimi lightly tossed in sea salt olive oil and balsamic ponzu vinegarette . Served with fresh cucumber and flying fish roe . \$17

Edamame Lightly salted, boiled green soybeans. \$5

Maguro Poke Fresh tuna marinated in sesame oil, sea salt, scallions and a touch of lemon with soy sauce. Serve with sliced onion. \$16

Hot Appetizers

Salt & Pepper Calamari \$15

Gyoza Pan-fried dumplings filled with chicken, pork and vegetable stuffing. \$8

Vegetable Tempura Battered and deep fried vegetables. \$10

Shrimp Tempura Battered and deep fried Shrimp. \$11

Since all our dishes are prepared fresh to order, please inform your server if a person in your party has a food allergy before placing your order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

Sushi or Sashimi
(2 pcs per Order) For \$2 more and 3 pcs per order

Maguro (tuna) \$8

Hamachi (yellowtail) \$6

Sake (salmon) \$6

Spicy tuna (tuna with tobiko on top) \$17

Ebi (shrimp) \$5

Waru (escalar) \$5

Hotate (sea scallop) \$6

Unagi (fresh eel) \$6

Ika (squid) \$5

Tako (octopus) \$5

Tamago (Japanese omelet) \$3.5

Ikura (salmon roe) \$6

Tobiko (flying fish roe) \$5

Inari (sweet tofu) \$3

Entree

Chirashi Assorted fresh seafood over a bed of seasoned sushi rice. Come with miso soup. \$26

Sashimi Combo Fresh tuna , salmon , yellow tail , escalar and stripe bass on thinly sliced daikon radish. \$27

Maki Deluxe Spicy tuna, shrimp tempura and rainbow roll. \$28

Akamon Platter Chef's Choice of 10 pieces of Sushi and a Shrimp Tempura Roll. \$32

New York strip steak CBA New York strip steak serve with mixed seasonal vegetable & Japanese style steak sauce. \$25

Grilled Scottish Salmon Grilled sashimi Scottish salmon serve with baby bok choy and house teriyaki sauce. \$17

Sashimi & Maki Sampler Maguro, Hamachi, Sake, and Waru Spicy Tuna Maki, Orange Blossom, and California Roll. \$55

Akamon Party Platter 18 pieces of Sashimi, 16 pieces of Sushi, Tuna Maki, California Roll, Akamon, and Red Dragon (60 pcs. total). \$125

Specialty Maki

Akamon Maki (House Special) Spicy tuna rolled with tempura crunch, topped with tuna and torched with spicy aioli sauce. \$14

Hamachi Tartare Roll Fresh Hamachi Tartare on top of cucumber, avocado roll, sliced grape tomato, flying fish roe and tempura crispy flakes. \$15

Crunchy Giant size roll. Tuna, salmon, escolar, cucumber, avocado, and flying fish roe, rolled, flash fried, and topped with spicy aioli and sweet soy sauce. \$17

Dragon California roll topped with eel and avocado. \$14

Red Sox California roll topped with tuna and escolar. Served with spicy aioli sauce and sweet soy sauce. \$13

Hella Hot Spicy tuna roll topped with sliced yellowtail, thin slices of jalapeño and spicy sauce on top. \$14

Caterpillar Roll Crab stick, cucumber, avocado, cream cheese and tempura crispy flake. Covered with sliced avocado. \$13

Rainbow Maki California roll topped with tuna, salmon, stripe bass, Escolar and avocado. \$14

Orange Blossom Spicy salmon roll topped with salmon, flying fish caviar, radish sprout and spicy aioli. \$14

Red Dragon Shrimp tempura cucumber roll topped with spicy tuna. \$14

Spider Maki Tempura soft shell crab, cucumber, avocado, and flying fish roe top with sweet soy sauce. \$13

Super Prawn Shrimp tempura maki topped with sushi shrimp, sliced avocado and mango sauce. \$13

Volcano Spicy salmon, cream cheese, and avocado, topped with crab salad, tobiko, tempura crunch, and spicy aioli sauce. \$13

Firecraker Roll Shrimp tempura and asparagus roll. Top with sliced fresh tuna and spicy salsa sauce and sweet soy sauce. \$15

Vegetable Maki

Midori roll Seaweed salad avocado & cucumber, rolled in shiso leaf (Perilla Mint Family) \$7

Avocado \$5

Avocado & Cucumber \$6

Cucumber Roll \$5

Oshinko roll (Japanese Pickle) \$5

Sweet Potato Maki (sweet potato tempura roll) \$6

Colossal Vegetable Roll (sweet potato tempura, inari, asparagus, Japanese pickle radish, zucchini, and mixed greens) \$12

Makimono

Tuna roll \$6

Salmon roll \$6

Spicy Tuna roll \$7

Spicy Salmon roll \$7

Tuna & Avocado roll \$7

Futomaki (crab stick, cucumber, avocado, Japanese pickle radish, Tamago and inari) \$8

California roll (crab stick, English cucumber, avocado and flying fish roe) \$7

Spicy sea scallops (fresh sea scallop mixed with spicy flying fish roe and tempura crispy flakes) \$9

Philly roll (smoked salmon, cream cheese and cucumber) \$7

Alaskan Roll (smoked salmon, cucumber and avocado) \$7

Eel & Avocado roll (fresh water eel with avocado) \$10

Shrimp Tempura (shrimp tempura rolled with english cucumber, avocado and flying fish roe and sweet soy sauce) \$9