

STARTERS

LETTUCE WRAPS (v/o) 9

Your choice of tofu, chicken or shrimp stir fried with shiitake, water chestnuts and mixed vegetables.

Chicken \$2.50

Shrimp \$3.50

HOT AND SOUR SOUP 5

MISO SOUP (ve, gf) 4

SAMURAI SHRIMP 10.50

Six jumbo tempura fried shrimp with three different dipping sauces-spicy soy, ponzu, and sweet & sour.

EDAMAME (ve, gf) 5

TUNA BITES (gfo)* 10.75

Pan seared tuna bites with wasabi and ginger.

BUCKET OF TOTS (v/o) 8.50

Large Bucket of Tater tots with our world-famous, secret tater tot sauce!!!

STICKY SCALLOPS (gfo) 11

Pan seared scallops in house brown sauce, garnished with cashews.

VEGGIE TEMPURA PLATE (ve) 10

Tempura fried asparagus, mushroom, sweet potato, onion, broccoli, and pineapple with ponzu dipping sauce.

OUR RIBS (gfo) 9.50

5 crispy, tender ribs smothered in a sweet and spicy sauce.

POT STICKERS 9

Steamed or fried chicken dumplings with spicy soy sauce.

TOFU BITES (ve) 6

Crispy chunks of tofu tossed with teriyaki sauce, sesame seeds and scallions.

STICKY WINGS (gfo) 9.75

Fried chicken wings in your choices of sauce. Sweet teriyaki, fiery hot Szechuan, or tangy sweet & sour.

SALADS

TERIYAKI SALAD* (v/o, gf) 9

Large fresh salad of mixed greens with tomatoes, carrots, cucumbers and crispy noodles.

-Want to "Add on" to it?

COLD SOBA SALAD (ve) 9.50

Marinated soba noodles in a cilantro vinaigrette tossed with carrots, spinach and edamame. Topped with sesame seeds and cilantro.

-Want to "Add on" to it?

ASIANGARDEN (gf) 12.50

Sauteed butterflied shrimp over mixed greens, tomatoes, carrots, red peppers, toasted almonds and mandarin oranges with lime wasabi vinaigrette.

SPINACH HOUSE SALAD (ve, gf) 7.50

WAKAME SALAD (ve, gf) 5

ADD TO YOUR MIX

WITH TOFU \$1.00

WITH CHICKEN \$2.50

WITH SHRIMP \$3.50

WITH TUNA \$5.00

DRESSINGS

ORANGE-GINGER VINAIGRETTE, LIME WASABI VINAIGRETTE, RANCH AND BLUE CHEESE.

BOWLS/PLATES

CHICKEN SESAME 11

Tender bites of chicken, onions, peppers, carrots, napa cabbage, tossed in teriyaki sauce garnished with scallions, bean sprouts and toasted sesame seeds

MOCK CHICKEN SZECHUAN (ve) 11.50

Crispy mock chicken stir fried with carrots, onions, broccoli, peppers and pineapple chunks tossed in a spicy sweet sauce. Choice of noodles

DIRTY VEGAN (ve) 11

Tofu and noodles tossed with a peanut coconut sauce onion, carrots, peppers, edamame, broccoli, napa cabbage. Choice of noodles.

SHRIMP COCONUT (gfo) 12

Sauteed shrimp onions, peppers and carrots in a coconut pepper sauce finished with cucumbers, crushed peanuts and toasted coconut. (Slightly spicy) Choice of noodles...

MONGOLIAN BEEF 13

Slices of marinated beef stir fried with broccoli, snow peas, onions, water chestnuts and carrots in a spicy brown sauce with napa cabbage. Choice of noodles...(suggested noodle udon)

SANDWICHES

All sandwiches served with tater tots.
Sub any side for \$1

OSAKA TUNA * 13

6oz Ahi tuna steak grilled to order with pineapple salsa, lettuce, tomato and onion topped with teriyaki sauce.

TERIYAKI CHICKEN (gfo) 10

Teriyaki grilled chicken breast with lettuce, tomato, onion and topped with pineapple salsa.

CURRY FRIED RICE 10.50

Fried rice with onions, peppers, carrots, napa cabbage and egg fried in a sweet and curry spicy sauce and rice.

Chicken \$2.50 Beef \$2.50
Shrimp \$3.50

VEGGIE TOFU MEDLEY (ve, gfo) 11

Sauteed teriyaki Tofu, onions, peppers, carrots, napa cabbage topped with peanuts and fresh cilantro. Choice of noodles.

SZECHUAN SHRIMP 13

Tempura fried shrimp stir fried with carrots, onions, broccoli, and water chestnuts tossed in a spicy Szechuan sauce. Choice of noodles

CHOICE OF NOODLES

Soba-buckwheat (ve)
Rice-thin vermicelli style noodle (ve, gf)
Udon-thick noodle (v)
Sticky Rice-white rice (ve, gf)

TOKYO BURGER (gfo)* 11

Flame broiled teriyaki glazed burger cooked your way and topped with lettuce, tomato, onion and grilled pineapple. Served with wasabi aioli.
Add cheese \$1.00

SIDES

Sticky Rice (gf), Tater Tots, Steamed Broccoli (gf), \$5
Steamed Asparagus (gf), Small House Salad (gf)

LEGEND

GF- Gluten Free, GFO- Gluten Free Options
VE- Vegan, VO- Vegan Options, V-Vegetarian

DISCLAIMER

***No separate checks for 6 or more
**Gratuity will be added to parties of 6 or more

FOOD ALLERGY DISCLAIMER

"Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions" — Section 11051, 2003 DC Food Code

**Customers concerned with food allergies need to be aware of this risk. We will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while eating at any of our establishments, or catered events.

SUSHI

NIGIRI AND SASHIMI

MAGURO (TUNA)	6.75
HAMACHI (YELLOW TAIL)	6.50
SHAKE (SALMON)	5.50
UNAGI (BROILED EEL)**	6.50
IZUMIDAI (TILAPIA)	5
KANI (LUMP CRAB)	6
EBI (SHRIMP)	4.50
IKA (SQUID)	5
TAKO (OCTOPUS)	5
TAMAGO (SWEET EGG)**	3.25
SABA (MACKEREL)	4.50
SMOKED SALMON	5.50
TOBIKO (FLYING-FISH ROE)	5.50
IKURA (SALMON ROE)	5.50

BEST OF...

GODZIRRA** 12.75
Large crunchy shrimp, avocado, cream cheese, spicy sauce and cucumbers w/ tempura crunchies and tobiko.

CHILI ROLL** 13.00
Tuna, cilantro, cucumber, jalapeno & grilled pineapple w/ tempura crunchies and tobiko!!!

DRAWN-N-BUTTERED** 13.00
Crunchy shrimp, lump crab meat, cucumbers and scallions served with garlic butter.

SNAP, CRACKLE, POP** 12.75
Large spicy roll with fresh salmon, cucumbers, jalapenos, tobiko and tempura crunchies.

COMBOS

NIGIRI STARTER COMBO (1PC EACH) 12
Tuna, yellow tail, salmon, tilapia, shrimp and tamago

SASHIMI COMBO A (1PC EACH) 16.50
Tuna, yellow tail, salmon, tilapia, shrimp, tamago and a little seaweed salad.

MAKI

TEKKA (TUNA) ROLL 7

SAKE (SALMON) ROLL 5.50

NEGIHAMA (YELLOW TAIL) ROLL 6.50

CALIFORNIA ROLL - W/ LUMP CRAB MEAT 7

UNAKYU (BROILED EEL) ROLL** 6.50

SPICY TUNA ROLL 7

SPICY SALMON ROLL 6.50

SALMON SKIN ROLL 4.25

PRETTY ROLL - TUNA AND AVOCADO 6.25

CRUNCHY SHRIMP** 7

THE PHILLY ROLL 6.75
An inside-out roll with smoked salmon, cream cheese and scallions

STICKY BALLS** 10.75
Tuna, crab, sriracha rice in an inari pocket deep fried topped w/ scallions, wasabi dressing and eel sauce.

2000 LEAGUES** 7.50
Tempura octopus and cucumbers and wasabi mayo topped with bonito flakes and eel sauce.

G.I. JOE** 7.50
Yellowtail, cream cheese and scallions rolled in crunchy wasabi peas.

GOOCHLAND 7
Smoked salmon, goat cheese and scallions.

BEST OF VEGETARIAN

GARDENBALLS(VE) 7.50**

Shiitake mushrooms, red pepper, cilantro and spicy rice in an inari pocket then tempura fried and drizzled with eel sauce.

THEHOT HIPPY(VE) 6.50**

Spicy marinated tofu with scallions, peanuts, cucumbers and carrots.

GARDENOF EDEN(V) 5.25**

Tempura carrots, cucumbers, avocados rolled with wasabi mayo and umeboshi paste.

THE GARDENSON FIRE(V) 5.25**

*same as above but really spicy!!!

G.I.JANE (V) 5.50**

Cucumbers, cream cheese, scallions and sesame seeds rolled in crushed wasabi peas.

BEST OF SASHIMI

YELLOW BASIL 9.75

Fresh Hamachi chunked with himalayan pink salt and house made yellow basil topped with scallions and sesame seeds.

TAKOSALAD 9.50

Diced Octopus sashimi mixed with cilantro, cucumbers, spicy sam bahl, lemon and lime juice, a hint of ginger and garlic and touch of soy sauce.

POKI(GFO) 9.75

Tender cuts of the best tuna seasoned with sesame oil, ginger garlic, scallions, tohgarashi and soy sauce finished with toasted coconut. Served with wonton chips.

DIRTY SOUTH 5.25**

Tempura fried sweet potato with sam bahl and sesame seeds

SANTEFE(VE) 5.25**

Tempura fried sweet potato with agave jalapeno and sesame seeds

SOUTHROLL(V/O) 5.25**

Tempura fried sweet potato with a splash of honey

KAPPAMAKI-CUCUMBER(VE) 4

MASUMI(VE) 4.25

Cucumbers and umeboshi sprinkled with sesame seeds

AVOCADOROLL 5.50

SPICY AVOCADO(VO) 5.50

TEMPURA MAKI

TUNATEMPURA 7.50**

Tuna, cream cheese, cucumbers, avocado, spicy sauce and tobiko drizzled with ponzu and scallions.

THEYUMYUM 7.50**

Smoked salmon, cream cheese, avocado, tobiko and spicy sauce drizzled with eel sauce and scallions.

THEMILLENIUMROLL 8**

Lump crab meat, smoked salmon, eel, and cream cheese drizzled with sriracha and scallions.

AVOCADOTEMPURA(V/O) 6**

cream cheese or vegan tofutti, cucumbers, avocado, spicy sauce or vegan spicy sauce and drizzled with ponzu and scallions.

*All sushi is gluten free except where noted with **.

**Not gluten free