school sushi

Otsumami おつまみ



Edamame 枝豆 5.5

Edamame Pepperoncino 枝豆ペペロンチーノ 6.5
Edamame sautéed in garlic and chilies



Shio Cabbage 塩キャベツ 6

Seaweed Salad 冷しわかめサラダ 5

Avocado Tempura アボカド天ぷら 6.5
Tempura battered avocado dressed with crab salad, eel sauce, and sriracha

*Tako Wasabizuke たこわさび漬け 5
Preserved octopus with wasabi

Ikageso Karaage イカゲソから揚げ 8

Dashimaki Tamago 出汁巻き卵 8.5
Rolled omelette with dashi, topped with Mentaiko mayo and cheese 明太マヨ チーズ炙り

*Maguro Yukke まぐろユッケ 9
Tuna Tartar Korean-style with egg yolk and green onion on top

*Katsuo Tataki カツオたたき ゆず酢味噌 / ポン酢 13
Lightly seared Bonito sashimi served with choice of ponzu or sweet and tangy Yuzu miso sauce

*Aburi Shimesaba 炙りしめ鯖 9.5
Seared vinegared mackerel

Pickles Platter お漬物盛合せ 8





Salad サラダ

Choregi Chicken Salad チョレギチキンサラダ 14
Lettuce carrots, and purple cabbage mix topped with chicken, tomato, and nori seaweed, drizzled in a Korean style dressing.



*Poke Salad 刺身サラダ 24
Lettuce, carrots, and purple cabbage mix topped with fresh tuna, salmon, seaweed salad, avocado, and tomatoes drizzled in a homemade sesame sauce

Volcano Salad ボルケーノサラダ 18
Crisp lettuce based salad topped with a fried spring roll wrapper, cucumber, crab stick salad, and homemade fried garlic chili oil



Avocado Salad アボカドサラダ 14
Lettuce, carrots, and purple cabbage mix topped with fresh avocado, tomatoes, dried cranberries, cashew nuts, and Parmesan cheese, creamy sesame dressing

Chef's Choice おまかせ

Let our wonderful chef choose an array of fresh and seasonal fish!



*Small 小 6-7 pieces 26
*Medium 中 12-14 pieces 52
*Large 大 20-22 pieces 95

Sashimi + Sushi Upgrade 盛り合わせ 刺身+寿司 +$3

*Party Sushi Tray パーティー寿司盛 100

tuna, salmon, yellow tail, shrimp, egg omelet / 4 pcs
spicy tuna, California, honey bee / 1 roll

Sushi will vary depending on seasonal availability and size

+$3 Carpaccio 刺身 *

Choose any 5 pcs of sashimi and one of the following flavors:

Lemon Citrus Vinaigrette
Grapefruit infused vinaigrette with greens & thinly sliced radish

Truffle Ponzu
Bright ponzu sauce with shredded daikon and jalapeno



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Appetizers 前菜



Gyoza 餃子 9.5
Homemade pork dumplings with a vinegar dipping sauce



Takoyaki たこ焼き 10
Popular Japanese street food! Breaded, ball-shaped octopus with delicious toppings Regular・Spicy Caviar Mayo

Spiced Fries Crinkle-cut fries with your choice of seasoning スパイスポテト 7.5
Salt・Spicy・Consomme Punch

Yakitori 焼き鳥 5 salt or teriyaki
Japanese skewered chicken seasoned and grilled to perfection

Fried Tofu with Yuzu Sumiso 揚げ豆腐 ゆず酢味噌がけ 8

Agedashi Tofu 揚げだし豆腐 7
Deep fried tofu served with grated daikon, bonito flakes, and a light sauce

Nasu Agebidashi 茄子の揚げ浸し 7
Fried eggplant in a light dashi broth

Nasu Miso なす味噌 8
Fried eggplant in a miso sauce



Tempura Appetizer 天ぷら盛合せ 13

Tempura Vegetables 野菜天ぷら 9

Chikuwa Isobe Age ちくわ磯辺揚げ 8.5
Japanese tube-shaped fishcake seasoned and deep fried

Anago (conger eel) Tempura 穴子の天ぷら 14



Chashu Miso Aburi チャーシュー味噌炙り 24
A chashu pork delicacy dressed with miso mayo・Charred at your table!

Yakizakana 焼き魚 Varies
Today's seasonal grilled fish
Please ask your server

Spicy Tebasaki ピリ辛手羽先 11.5
Hand-tossed Japanese spicy chicken wings

Japanese Fried Chicken 鳥唐揚げ 9.5
+$1 Negi Shio ・Teriyaki ・Tartar Sauce ・Garlic Chili

Yurinchi 油淋鶏 Crispy fried chicken with spicy soy-vinegar scallion sauce 13

Chicken Nanban チキン南蛮 12
Japanese fried chicken topped with a delicious soy vinegar dressing and homemade tartar sauce



Miso Pork Katsu 味噌カツ 14

Pork Katsu w/brown sauce とんかつ 13

Rare Tuna Katsu マグロレアカツ ポン酢だれ 18
Lightly breaded tuna, quickly fried to achieve a crispy golden crust while keeping the center rare and tender. Served with a house made ponzu dipping sauce







Omu Soba オムそば 17

Yakisoba noodle wrapped in a thin layer of egg, topped with okonomiyaki sauce mayo, pickled ginger. Choose pork, chicken or vegetables

Tonpeiyaki とん平焼き 15

Stuffed Japanese omelet with pork and cabbage dressed with okomoniyaki sauce, mayo, seaweed, and pickled red ginger

Okonomiyaki お好み焼き 24

Japan's famous savory pancake topped with okonomiyaki sauce, mayo, seaweed, pickled red ginger, and dancing bonito flakes 1) Choose Base : Pork, chicken or Vegetables 2) Add-ons: +$2 Cheese +$5 Noodles ・



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お食事



ご飯
Rice Dishes

Onigiri　おにぎり　4

Salmon サーモン　Ume 梅干し　Konbu 昆布
Mentaiko 明太子　Okaka おかか

Ocha Zuke お茶漬け
A comforting Japanese rice bowl served with savory broth poured over steam rice, topped with sesame and following choices;

Ume 梅茶漬け　8
Salmon & Ikura 鮭いくら茶漬け　12
Snapper　鯛茶漬け　16

Fried Rice チャーハン　20
Fried rice seasoned with garlic butter and soy sauce with your choice of meat　Vegetables ・ Pork ・ Chicken

Chirashi*ちらし
Mini　18
Dinner 35
Assorted sashimi and vegetables garnished over fluffy sushi rice

Negi Maguro Don*　ねぎマグロ丼
Mini　12
Dinner 20
finely chopped tuna (maguro) mixed with fresh green onion (negi), served over sushi rice.

Chicken Karaage Don チキン唐揚げ丼
Mini　10
Dinner 16
Japanese -style fried chicken (karaage), served over rice. Drizzled with teriyaki sauce and house made tartar for rich, flavorful combination

Negi Chashu Don　ネギチャーシュー丼
Mini　10
Dinner 16
tender, slow-braised pork (chashu) and house made salted green onion sauce, served over rice

Salmon Ikura Don* サーモンいくら丼　35
A classic Japanese rice dish topped with fresh slice of salmon sashimi and salmon roe (ikura). Served over sushi rice.

Katsu Jyu かつ重　20
A breaded pork cutlet cooked with eggs, onions, and sliced scallions simmered in a delicious soy sauce broth served over a bed of rice

Ten Jyu 天重　20
Assorted tempura shrimp and vegetables delicately arranged over rice - served with a teriyaki sauce

Una Jyu　うな重　35
A Shizuoka specialty dish consisting of seasoned grilled eel over a bed of fluffy rice

Hitsumabushi ひつまぶし　32
A Nagoya specialty dish consisting of grilled eel, shredded omelet, shredded seaweed, and fresh green onions on top of rice - served with wasabi and dashi broth



バーガー & ピザ
Burger & Pizza

Softshell Crab Burger ソフトシェルクラブバーガー
Tempura battered softshell crab burger with teriyaki mayo, garlic chili oil, onion, and kale　15
served with fries

Aburi Chashu Pizza　炙りチャーシューピザ　24
A Japanese-inspired pizza on a crispy tortilla base, topped with tender braised pork (chashu) thats lightly torched, eggplant, tomato, green onion, melted cheese, and savory miso mayo for a rich, umami-packed bite.

Jaga corn Teriyaki Pizza
じゃがコーン照り焼きピザ　12
A crispy tortilla-base pizza topped with golden hash browns, sweet corn, and tomatoes. Finished with melted cheese and drizzle of mayo and house made teriyaki sauce



麺
noodle dishes

Curry Udon カレーうどん　15
A delicious combo of our house-made Japanese curry and bouncy udon noodles

TanTan Noodles 担々麺　20
A rich, miso-based broth containing pork, ramen noodles, bean sprouts, garlic chives, and fried chili garlic oil

Maze Soba* まぜそば　18
A brothless ramen dish with seasoned pork, sesame oil, garlic chives, garlic chili oil, and an egg yolk

Yaki Udon 焼きうどん　17
Stir-fried noodle dish with bouncy udon, a delicious savory sauce, vegetables, and your choice of meat
Vegetables ・ Pork ・ Chicken

Yaki Soba 焼きそば　17
Stir-fried noodle dish with a delicious savory sauce, vegetables, and your choice of meat
Vegetables ・ Pork ・ Chicken

Carbonara Udon　カルボナーラうどん　16
An amazing Japanese-American fusion dish joining the comforts of egg yolk-based, creamy Parmesan sauce and bacon tossed with bouncy udon noodles



鍋物 Hotpot

Kamo Nabe 鴨 Duck　32

Buri Shabu ぶりしゃぶ　42
Thinly Sliced Yellowtail

White Bear Mille-Feuille　40
白くまミルフィーユ
Layers of tender pork belly and napa cabbage, arrange in a mille-feuille style and crowned with a charming "white bear"made from freshly grated daikon. Simmered in a light Japanese dashi broth and served with ponzu for a refreshing citrus finish.

Shabu Shabu しゃぶしゃぶ　40
Beef or Pork with Vegetables

Sukiyaki すき焼き　40
Beef or Pork with Vegetables

Seafood Hotpot 石狩　45

Minimum of 2 orders
Please call ahead to order/ask server
ご注文は 2 名様分より　事前にご予約下さい

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Ramen ラーメン 13

Each ramen includes bamboo, spinach, seaweed, and 1 piece of chashu pork.

基本ラーメンには、チャーシュー１枚・メンマ・ほうれん草・のりが含まれております。

1) Select Soup

Shio 塩 Light and salty shrimp flavor
Shoyu 醤油 Rich soy sauce base
E.A.K. 家系風 Tonkotsu (fatty pork base) with soy sauce

2) Select Noodles

Soft やわらかめ
Regular 普通
Firm かため

3) Add Toppings+$5

Chashu Pork チャーシュー３枚
+$4 Double Noodle 麺特盛

+$2 Shrimp Tempura 海老天１本
+$1.5 Soft Boiled Egg 煮卵
+$1 Fried Chili Garlic 自家製食べるラー油
+$.50 Tempura Crunch 天かす
+$.75 Pickled Red Ginger 紅生姜

+$.50 Butter バター
+$1 Corn コーン
+$1 Seaweed のり
+$1 Bamboo メンマ
+$1 Spinach ほうれん草
+$.50 Green Onion 刻みネギ
+$1 Bean Sprouts もやし



Curry カレー 14

Homemade Japanese beef curry served with fluffy white rice

美味しい自家製カレー



1) Spice Level 辛さ

Regular 普通
Mild 中辛
Very Spicy 辛
Super Spicy 激辛

2) Bulk Up ご飯

+$5 Large 大盛
+$8 Extra Large 特盛

3) Add Toppings

+$1.5 Soft Boiled Egg 煮卵
+$8 Fried Pork Cutlet とんかつ
+$8 Fried Chicken Cutlet チキンかつ
+$3.25 Japanese Fried Chicken (2pc) 唐揚

+$1 Corn コーン
+$1 Cheese チーズ
+$1 Spinach ほうれん草
+$.50 Butter バター

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寿司 Sushi

刺身 Sashimi

1 (pc) / 5 (pcs) Sushi or Sashimi 寿司 or 刺身	9.5 / 42 Fatty Tuna* とろ	7.5 / 32 Bluefin Tuna* 本まぐろ	4 / 18.5 Tuna* まぐろ	4 / 18.50 White Tuna* 白まぐろ	4.25 / 19 Fluke* ひらめ
5.5 / 26 Fatty Yellowtail* はまちとろ	4.75 / 22 Yellowtail* はまち	4.75 / 22 Fatty Salmon* さけとろ	4 / 18.5 Salmon* さけ	5.75 / 27 Fatty Amberjack* かんぱちとろ	5 / 24 Amberjack* かんぱち
4 / 18.5 Bonito* かつお	3.50 / 16 Shrimp* えび	4.25 / 20 Mackerel* さば	4.5 / 21 Octopus* たこ	4 / 18.50 Squid* いか	4 / 18.50 Surf Clam* ほっき貝
5.75 / 27 Scallop* ほたて	5 / 24 Snapper* たい	6 / 28 Eel うなぎ	5.5 / 26 Conger Eel あなご	4 / 19 Gizzard Shad* こはだ	4 / 19 Chashu Pork Belly チャーシュー炙り
3 / - Crab Stick かにかま	3 / 14 Omelet たまご	6 / 28 Salmon Roe* いくら	5.50 / 26 Flying Fish Roe* とびこ	10 / - Sea Urchin* うに	3 / 14 Inari Sushi いなり

Basic Rolls 基本巻き寿司

California Crab stick, avocado, and cucumber roll 8.5

Spicy California 9
Crab stick, avocado, and cucumber roll drizzled with spicy mayo

Spicy Crunch California 9.5
Spicy California topped with tempura crunch

Spicy Salmon* 10.5
Salmon and avocado drizzled with spicy mayo

Spicy Tuna* 10.5
A tuna roll drizzled with spicy mayo

Spicy Yellowtail 10.5
* Yellowtail, green onion, and avocado roll drizzled with spicy mayo

Sweet Potato 8.5
Tempura fried sweet potato roll drizzled with sweet eel sauce

Philly* 11
Salmon, avocado, and cream cheese roll

AAC 9
Avocado, asparagus, and cucumber roll

Salmon Avocado* 9.5

Eel Avocado 13.5

Eel Cucumber 13

Natto 8

Kanpyo 7
sweet and savory simmered dried gourd strips

Shrimp Tempura 9.5
Tempura fried shrimp and avocado roll drizzled with sweet eel sauce

Spider 17
Tempura fried softshell crab, avocado, and cucumber roll topped with sweet eel sauce

Battera* 17
Mackerel and konbu boxed sushi

Futomaki * 12.5
Kanpyo, omelet, crab stick, and cucumber sushi with sweet pink sakura denpu

寿司ピザ

*Sushi Pizza 17



A Japanese-American fusion pizza with marinara sauce, mayo, crab stick, salmon, avocado, tomatoes, and cheese on a panko-crusted, fried rice patty topped with chili powder

寿司ケーキ

*Sushi Cake 22

A delicate beauty showcasing a salmon rose and a tuna rose! Dressed with avocado, tomato, and an orchid atop layered sushi rice with shredded crab stick
-served with sweet eel sauce, mayo, and spicy mayo



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天ぷら巻き寿司
Fried Rolls



Fried California 10.5
Deep-fried California roll topped with tempura crunch drizzled with sweet eel sauce

Fried Spicy California 11
Spicy California roll topped with tempura crunch, jalapeño, sweet eel sauce, and spicy mayo

Fried Spicy Tuna* 12.5
Deep-fried Spicy Tuna roll topped with tempura crunch, sweet eel sauce, and spicy mayo



Lazy Tuna* 18.5
Panko crusted fried tuna and cheese roll, topped with tonkatsu sauce, mayo, and red ginger - served with garlic aioli

Porcupine 18.5
Teriyaki chicken roll encrusted with fried shredded potatoes, topped with sweet eel sauce and chili garlic oil

Salmon Fire* 16.5
Deep-fried salmon and cream cheese roll topped with torched crab and covered in 3 different sauces

Add-ons

Eel Sauceうなぎのたれ ..... .50	Sriracha ホットソース ..... .50	Gingerガリ 1.00
Spicy Mayoスパイシーマヨネ ..... .50	Wasabiわさび ..... .50	Ponzuポン酢 1.00
Sweet Chili Mayoスイートチリマヨ ..... .50	Chili Garlic Oil 自家製食べるラー油 1.00	Tempura Crunch天かす 1.00



スペシャル巻き寿司
House Specialty Rolls



Super Rainbow* スーパーレインボー 18.5
California roll topped with assorted sashimi, avocado, and sweet chili mayo

Dragon ドラゴン 19
California roll topped with eel, avocado, and sweet eel sauce

Ahi *アヒ 18.5
Tuna roll topped with tuna, white tuna, avocado, tobiko, sriracha, and spicy mayo

Spicy Crunch* スパイシークランチ 19
Shrimp tempura and crab roll topped with tuna, tempura crunch, jalapeño, spicy mayo, and sweet eel sauce



Salad Roll　サラダロール 9
mix greens, cucumber, avocado, mayo roll, dressed with honey mayo and tomato

Honey Bee* ハニービー 17
Shrimp and tempura crunch roll topped with tuna and salmon dressed with honey mayo

Honey Bear* ハニーベアー 16.5
Cream Cheese and tempura crunch roll topped with salmon and white tuna dressed with honey mayo



Canadian*カナディアン 16.5
Salmon and avocado roll topped with salmon, white tuna, sweet eel sauce, and spicy mayo

Dynamite*ダイナマイト 17
Tuna, crab stick, and avocado roll topped with tobiko, jalapeño, sriracha, and spicy mayo

Crunch & Munch* クランチ＆マンチー 14.5
Crab stick roll topped with shrimp, tempura crunch, and spicy mayo

***Treasure Box　トレジャーボックス** 25
(Sou Paper) A beautifully layered sushi box with fresh salmon, cucumber, and shrimp, topped with kanikama, tobiko, tempura crunches. Served with spicy mayo for perfect balance of freshness and crunch.



Lobster Fashion* ロブスターファッション 28.5
(Soy Paper) Tempura fried lobster, cream cheese, avocado, and seaweed salad roll topped with tobiko, sweet chili mayo, and sriracha

School Beauty* スクールビューティー 21.5
(Soy Paper) Tuna, salmon, white tuna, avocado, and cream cheese roll topped with tobiko and 3 kinds of sauce

Volcano*ボルケーノ 21.5
(Soy Paper) Scallop, shrimp, and cucumber roll topped with fish roe, jalapeño, shredded crab stick, tempura crunch, and 3 kinds of sauce

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