

TOMODACHI SUSHI
NEW!

OMAKASE

A 60-MINUTE DINING EXPERIENCE

\$120 PER PERSON
12-COURSES

AVAILABLE
5 - 7PM ON
TUE, WED, & THURS

OMAKASE MEANS
"I LEAVE IT UP TO YOU"
IN JAPANESE.

YOUR CHEF WILL CURATE
A MULTI-COURSE DINNER
USING OUR FRESH &
SEASONAL OFFERINGS!

RESERVATION ONLY



DON'T
MISS IT

TRY OUR NEW

OMAKASE PLATTER

\$90

2 APPETIZERS &
7 PIECES OF CHEF'S CHOICE NIGIRI
(FEATURING TODAY'S FRESH SPECIAL FISH)

BEVERAGES

All of our sauces and dressings are fresh and homemade from scratch

SODA

COKE, DIET COKE, 7-UP, DR. PEPPER, ROOT BEER	3.5
PERRIER, APPLE JUICE, SNAPPLE Kiwi Strawberry, Pink Lemonade, or Mango	5
HOT TEA 3.5 ICED TEA 3.5 ICED GREEN TEA 4	
ARNOLD PALMER, SHIRLEY TEMPLE	5
RAMUNE Original or Strawberry	5

BEER

★ DRAUGHT: SAPPORO SCHOONER	10
BOTTLED: SAPPORO, ASAHI, KIRIN ICHIBAN, KIRIN LIGHT	(S) 6 (L) 11

SAKE

★ JAPANESE HIGH BALL Japanese Whiskey, soda water	12
HOT SAKE	(S) 6 (L) 11
★ PLUM SAKE (COLD OR HOT)	(S) 8 (L) 12
★ JUJUBE OR GINSENG SAKE house-made, served in wooden Masu box	16
KIKUSUI COLD SAKE	19.5
NIGORI SAKE unfiltered	16
WHITE PEACH HANA PREMIUM SAKE	17
KUROSAWA Junmai Kimoto Sake	19.5
ONIGOROSHI Junmai Dai Ginjo Sake	(S) 35 (L) 50
KUBOTA MANJU Junmai Dai Ginjo Sake	(S) 50 (L) 90
SOJU	13, (COCKTAIL) 15

WINE

PLUM WINE	8
CHARDONNAY, WHITE ZINFANDEL	8
CABERNET SAUVIGNON, PINOT GRIGIO	8

SALADS

★ ORGANIC HOUSE GREEN SALAD organic mixed greens, served with a light house-made ginger dressing	VG 10
CUCUMBER SALAD sweet and tart marinated cucumber	VG 10
SEAWEED SALAD marinated seaweed on a bed of shaved daikon radish, served with a light sesame dressing	VG 11
SALMON SKIN SALAD on a bed of organic mixed greens, served with ponzu sauce	12.5
TAKO SALAD marinated octopus on a bed of shaved daikon radish, served with a light sesame dressing	15
ALBACORE SALAD on a bed of organic mixed greens, served with garlic ponzu sauce	18
★ SASHIMI SALAD tuna, salmon, & today's fresh white fish, with a light house-made ginger dressing	30
HAWAIIAN POKE SALAD tuna, seaweed salad, marinated cucumbers, served with a light sesame dressing	18

Extra Charges Brown Rice: Sushi \$1, Roll \$2; Soy Paper & Smelt Egg \$1; Add Avocado (Inside Roll) \$1 (On Top) \$3; Corkage Fee \$20 per bottle

APPETIZERS

All of our sauces and dressings are fresh and homemade from scratch

EDAMAME soybeans (VG)	6	★ GARLIC EDAMAME sautéed with garlic & garlic oil (VG)	10
SHUMAI steamed or fried; sweet shrimp dumplings			10
GYOZA steamed or fried; ground beef, chicken, and vegetable dumplings wrapped in wonton skin			10
★ MIXED TEMPURA 2pcs shrimp, 5 pcs vegetable	18	SHRIMP TEMPURA 4pcs shrimp	18
SHISHITO PEPPERS (VG)	12	TEMPURA SHISHITO PEPPERS (VG)	12
★ NEW BAKED OYSTER 3 pcs; with ponzu sauce			16
★ NEW PINK SCALLOP 3 pcs; on shell, with citrus sauce			10.95
★ BAKED GREEN MUSSELS savory baked green mussels topped with creamy dynamite sauce			12
SOFT SHELL CRAB lightly fried, whole soft shell crab; served with ponzu sauce			12
BROILED YELLOWTAIL COLLAR smoky and savory broiled yellowtail collar; served with ponzu sauce			12
★ BLACK COD tender and moist black cod in a light house-made sweet miso marinade			18
DYNAMITE mixture of baked scallops, mushrooms, & onions in our creamy dynamite sauce			13
KOREAN B.B.Q. BEEF RIBS in a sweet and smoky marinade, grilled to perfection			19
CHILEAN SEA BASS melt-in-your-mouth grilled Chilean Sea Bass in a light house-made sweet miso marinade			28
OYSTER 1/2 SHELL 3 pcs; medium-sized oysters with masago, green onions, sesame seeds; served with ponzu sauce			12
KUMAMOTO OYSTER 1/2 SHELL 3 pcs; small oysters with masago, green onions, sesame seeds, served with ponzu sauce			15
OYSTER SHOOTER oysters, green onions, sesame seeds, & masago; serve din chili oil, ponzu sauce, & cold sake			12
UNI SHOOTER sea urchin, green onions, sesame seeds, & masago; served in chili oil, ponzu sauce, & cold sake			18
HEART ATTACK jalapeños stuffed w/ cream cheese & spicy tuna, fried; eel sauce & spicy mayo drizzle			15
MONKEY BALLS mushrooms stuffed w/ spicy tuna, deep fried; eel sauce & spicy mayo drizzle			13
★ CRISPY RICE CAKES w/ SPICY TUNA 6 pcs; fried rice cakes topped w/ spicy tuna; eel sauce & spicy mayo drizzle			22
YUZU YELLOWTAIL SASHIMI w/ SALSA 4 pcs; fresh yellowtail sashimi, topped with onions, tomato, & cilantro; served with a light citrus yuzu dressing			18
MUSTARD SALMON SASHIMI w/ SALSA 4 pcs; fresh salmon sashimi, topped with onions, tomato, & cilantro; served with a light mustard dressing			18

Extra Charges Brown Rice: Sushi \$1, Roll \$2; Soy Paper & Smelt Egg \$1; Add Avocado (Inside Roll) \$1 (On Top) \$3; Corkage Fee \$20 per bottle

★ House Favorite (VG) Vegetarian

LUNCH

All of our sauces and dressings are fresh and homemade from scratch

served Monday - Friday from 11:30-2PM

LUNCH HOT KITCHEN

CHICKEN TERIYAKI BOWL	15
BEEF TERIYAKI BOWL	17
SALMON TERIYAKI BOWL	18
TEMPURA UDON Japanese noodles with vegetables in light broth; 1pc. shrimp tempura	15
KOREAN SEAFOOD RAMEN with shrimp, green mussel, calamari, & veggies	12

LUNCH BENTO SPECIALS

served with rice and house salad (no substitutions)

	w/ VEG TEMPURA	w/ CA OR SPICY TUNA ROLL 4 pcs total	w/ SUSHI 4 pcs total: tuna, salmon, albacore
CHICKEN TERIYAKI	17	20	22
BEEF TERIYAKI	19	22	24
SALMON TERIYAKI	20	23	25
SHRIMP TEMPURA 3 pcs.	19	22	24
CHICKEN CUTLET	19	22	24

Extra Charges Brown Rice: Sushi \$1, Roll \$2; Soy Paper & Smelt Egg \$1; Add Avocado (Inside Roll) \$1 (On Top) \$3; Corkage Fee \$20 per bottle

SPECIALTIES

All of our sauces and dressings are fresh and homemade from scratch

★ **NEW OMAKASE PLATTER 90**2 appetizers, 7 pcs chef's choice nigiri
(featuring today's fresh special fish)**DELUXE SASHIMI 49**

18 pcs: tuna, salmon, albacore, & today's fresh white fish

DELUXE SUSHI 42

10 pcs: tuna, salmon, albacore, & today's fresh white fish

PREMIUM SASHIMI 6918 pcs: chef's choice of today's best selection of fresh,
seasonal fish**UNAGI DONBURI BOWL 35**baked freshwater eel,
served over sushi rice**CHIRASHI BOWL 35**tuna, salmon, albacore, & today's fresh white fish sashimi,
served over sushi rice**TOMODACHI BOAT 99**~20 pcs sashimi, ~10 pcs sushi,
1 CA roll, & 1 Andy roll★ **LOVE BOAT SASHIMI 85**~40 pcs: tuna, salmon, albacore, & today's fresh white
fish sashimi★ **BLUEFIN TUNA LOVER'S SPECIAL 69.95**3 pcs fatty tuna sashimi, 3 pcs bluefin tuna sashimi,
2 pcs fatty tuna sushi, 2 pcs bluefin tuna sushi,
& fatty tuna roll

HOT KITCHEN

TERIYAKI BOWL

with chicken	20
with beef	22
with salmon	24

TERIYAKI PLATE with rice & house salad

with chicken	22
with beef	24
with salmon	26

CURRY RICE

with vegetables	20
with chicken	22
with beef	24

CURRY UDON NOODLES

with vegetables	21
with chicken	24
with beef	26

SPICY CHICKEN PLATE 25sautéed with onions & peppers, served with rice and
house salad**TONKATSU PLATE 26**breaded & deep-fried pork with tonkatsu sauce, served
with rice and house salad**TEMPURA UDON 18**Japanese noodles with vegetables in light broth; 1 pc.
shrimp tempura★ **NEW KOREAN SEAFOOD RAMEN 15**

with shrimp, green mussel, calamari, & veggies

Extra Charges Brown Rice: Sushi \$1, Roll \$2; Soy Paper & Smelt Egg \$1; Add Avocado (Inside Roll) \$1 (On Top) \$3; Corkage Fee \$20 per bottle

★ House Favorite (VG) Vegetarian

DINNER BENTO ENTREES

All of our sauces and dressings are fresh and homemade from scratch

served with rice and house salad (no substitutions)

	w/ VEG TEMPURA	w/ CA OR SPICY TUNA ROLL	w/ SUSHI 4 pcs total: tuna, salmon, albacore	w/ SASHIMI 6 pcs total: tuna, salmon, white fish
CHICKEN TERIYAKI	24	28	29	30
BEEF TERIYAKI	26	30	33	34
SALMON TERIYAKI	28	32	33	34
SHRIMP TEMPURA 4 pcs.	25	29	30	31
SPICY CHICKEN	28	32	33	34
BLACK COD	29	33	34	35
KOREAN B.B.Q. BEEF RIBS	30	34	35	36
CHILEAN SEA BASS	35	39	40	41

SIDE ORDERS

MISO SOUP	4	ORGANIC STEAMED TOFU	4
WHITE RICE	5	SHRIMP TEMPURA 1 pc.	4.5
ORGANIC BROWN RICE	6	CHICKEN TERIYAKI	14
FRIED RICE w/ chopped vegetables	9	SALMON TERIYAKI	17
AVOCADO	3	BEEF TERIYAKI	16
GOBO marinated burdock root vegetable	5		

DESSERT

GREEN TEA ICE CREAM 6

all-natural, creamy & decadent

★ TEMPURA ICE CREAM 10

green tea ice cream wrapped w/ buttery cake, flash-fried
in tempura batter

MOCHI ICE CREAM 6

all-natural ice cream wrapped with a soft & chewy
Japanese rice cake
flavors: vanilla, strawberry, chocolate, cappuccino,
mango, or green tea

Extra Charges Brown Rice: Sushi \$1, Roll \$2; Soy Paper & Smelt Egg \$1; Add Avocado (Inside Roll) \$1 (On Top) \$3; Corkage Fee \$20 per bottle

★ House Favorite (V) Vegetarian

NIGIRI (SUSHI) 2 pcs. per order

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TORO fatty tuna	26.95	FRESHWATER EEL unagi	8.95
CHU TORO medium fatty tuna	19.95	SNOW CRAB kani	8.95
TUNA blue fin	10.95	SURF CLAM hokigai	7.95
YELLOWTAIL o-buri hamachi	8.95	SQUID ika	7.95
SALMON sake	8.95	SEA URCHIN uni	24.95
JAPANESE RED SNAPPER madai	9.95	SCALLOP hotategai Japan	10.95
ESCOLAR ono	8.95	HALIBUT hirame	8.95
ALBACORE shiromaguro	7.95	OCTOPUS tako	7.95
SHRIMP ebi	7.95	TAMAGO egg	5.95
SWEET SHRIMP amaebi	14.95	SALMON EGG ikura	9.95
MACKERAL saba	7.95	SMELT EGG masago	6.95
SEA EEL anago	8.95	INARI fried soybean curd	5.95
QUAIL EGG uzura, combine with roe	3.5		

SASHIMI 7 pcs. per order

TORO fatty tuna	65.95	JAPANESE RED SNAPPER madai	21.95
TUNA blue fin	26.95	HALIBUT hirame	21.95
YELLOWTAIL o-buri hamachi	21.95	OCTOPUS tako	19.95
SALMON sake	20.95	ESCOLAR ono	20.95
ALBACORE shiro maguro	20.95	SPICY TUNA	19.95
MONKFISH PATÉ ankimo	22.95		

CLASSIC ROLLS (inside) cucumber; (outside) seaweed

	HAND / CUT		HAND / CUT
CALIFORNIA	7 / 7.95	SHRIMP TEMPURA	7.95 / 8.95
SPICY TUNA	7 / 7.95	TUNA	6.5 / 7.5
SALMON SKIN	7 / 7.95	CUCUMBER	4.5 / 5.5
SCALLOP	7 / 7.95	ALBACORE	7.95 / 8.95
SPICY SHRIMP	7.95 / 8.95	BAKED LANGUSTINO	9.95 / N/A
YELLOWTAIL	7.95 / 8.95	BAKED LOBSTER TAIL	14.95 / N/A
SNOW CRAB	7.95 / 8.95	BLUE CRAB	10.95 / N/A
VEGETABLE	6.5 / 7.5	SPICY SALMON	8.95 / 9.95
SALMON	7.95 / 8.95	SPICY ALBACORE	8.5 / 9.5

Extra Charges Brown Rice: Sushi \$1, Roll \$2; Soy Paper & Smelt Egg \$1; Add Avocado (Inside Roll) \$1 (On Top) \$3; Corkage Fee \$20 per bottle

PREMIUM ROLLS

★ TOMODACHI 19.95

(inside) shrimp tempura, crab, cucumber, avocado;
 (outside) tuna; (on side) baked scallop w/ spicy crab &
 crunch; (sauce) eel sauce, spicy mayo, sriracha

★ GARLIC ALBACORE 17.95

(inside) spicy tuna, cucumber, avocado; (outside)
 albacore w/ crispy onion & garlic; (sauce) garlic ponzu,
 sriracha

AMAZING 17.95

(inside & outside) chopped salmon mixed w/ spicy tuna &
 spicy crab, cucumber, avocado w/ crunch & soy paper;
 (sauce) spicy mayo, sriracha

HAWAIIAN 17.95

(inside) crab, cucumber, avocado;
 (outside) tuna; (sauce) goma

ANDY 17.95

(inside) crab, cucumber; (outside) spicy tuna, avocado;
 (sauce) goma

WASHINGTON 17.95

(inside) crab, cucumber, avocado;
 (outside) salmon; (sauce) eel sauce

PHILADELPHIA 17.95

(inside) cream cheese, cucumber, avocado;
 (outside) salmon; (sauce) none

★ BIG BOY 17.95

(inside) shrimp, spicy crab, cucumber, avocado; (outside)
 cajun tuna w/ crispy onion; (sauce) ponzu, spicy mayo,
 sriracha

★ CHILEAN SEA BASS 19.95

(inside) spicy tuna, crab, cucumber;
 (outside) cooked Chilean sea bass, avocado;
 (sauce) eel sauce, creamy sesame sauce, sriracha

★ SALMON CRUNCH 19.95

(inside) spicy tuna, shrimp tempura, crab, cucumber,
 avocado; (outside) salmon & crunch w/ soy paper;
 (sauce) eel sauce, creamy yuzu sauce

ALBACORE DELIGHT 17.95

(inside) crab, cucumber, avocado;
 (outside) albacore; (sauce) garlic ponzu

MANGO SALMON 18.95

(inside) spicy tuna, cucumber, avocado;
 (outside) salmon, mango;
 (sauce) creamy sesame sauce

FANTASTIC ALBACORE 18.95

(inside) spicy albacore, cucumber,
 avocado, shrimp tempura;
 (outside) spicy albacore, fried kani strings
 (sauce) eel sauce, spicy mayo

ALASKAN 18.95

(inside) spicy tuna, cucumber, avocado;
 (outside) salmon; (sauce) goma

SIMI 18.95

(inside) shrimp tempura, crab, cucumber;
 (outside) spicy tuna, avocado; (sauce) goma

★ YELLOWTAIL FEVER ROLL 19.95

(inside) cucumber, avocado, gobo, radish sprout;
 (outside) yellowtail, sliced jalapeño;
 (sauce) ponzu, mustard sauce, sriracha

TUNA TENDER 17.95

(inside) shrimp tempura, spicy crab, cucumber, avocado;
 (outside) tuna w/ soy paper; (sauce) mustard dressing

FIRE SALMON ROLL 19.95

(inside) spicy tuna, cucumber, avocado; (outside) salmon
 w/ cubed orange tossed w/ goma dressing and chili oil

PREMIUM ROLLS (continued)

★ **NEW SIZZLING ONO ROLL 19.95**

(inside) spicy tuna, cucumber, avocado, gobo;
 (outside) seared Ono, sautéed onion & jalapeño;
 (sauce) ponzu, mustard, sriracha

★ **NEW MONSTER ROLL 19.95**

(inside) spicy albacore;
 (outside) baked Langustino, Crab, deep fried onion;
 (sauce) eel sauce, mustard sauce

ROLLS WITHOUT RICE

★ **SEXY 17.95**

(inside) tuna OR salmon, spicy crab, smelt egg, avocado
 & gobo; (outside) cucumber wrap; (sauce) goma

★ **RED 17.95**

(inside) spicy crab, smelt egg, onion, cucumber, avocado,
 gobo; (outside) tuna wrap w/ soy paper; (sauce) goma,
 chili oil, sriracha

SALMON RADISH 17.95

(inside) salmon, smelt egg, cucumber, avocado, sprouts;
 (outside) pickled radish wrap; (sauce) no sauce

BAKED / COOKED ROLLS

DYNAMITE 17.95

(inside) crab, cucumber, avocado; (on top) baked creamy
 scallops; (sauce) no sauce

★ **POPCORN LOBSTER 17.95**

(inside) crab, cucumber, avocado; (on top) fried baby
 lobster tail; (sauce) eel sauce, spicy mayo

★ **EEL SPECIAL 19.95**

(inside) crab, cucumber, avocado; (outside) baked eel,
 avocado; (sauce) eel sauce

911 ROLL 17.95

deep fried (inside) spicy crab, shrimp, cucumber,
 avocado; (sauce) goma, sriracha, chili oil

LAS VEGAS 17.95

deep fried (inside) freshwater eel, crab, cucumber,
 avocado; (sauce) eel sauce, spicy mayo

BAKED SALMON 18.95

(inside) crab, cucumber, avocado; (outside) baked
 salmon; (sauce) eel sauce, spicy mayo

SPIDER 17.95

(inside) deep fried soft shell crab, crab, cucumber,
 avocado, gobo; (outside) smelt egg; (sauce) ponzu

HEART ATTACK APPETIZER 15

deep fried (inside) jalapeños stuffed w/ cream cheese &
 spicy tuna; (sauce) eel sauce, spicy mayo, sriracha

MONKEY BALL APPETIZER 13

deep fried (inside) mushrooms stuffed w/ spicy tuna;
 (sauce) eel sauce, spicy mayo, sriracha

ROLLS WITHOUT RAW FISH

BLUE CRAB HAND ROLL 10.95

LANGUSTINO HAND ROLL 9.95

★ **LOBSTER TAIL HAND ROLL 14.95**

CRUNCH 17.95

(inside) shrimp tempura, crab, cucumber, avocado;
(outside) crunch; (sauce) eel sauce

ICHI 17.95

(inside) crab, cucumber, avocado; (outside) cooked
shrimp; (sauce) eel sauce

CATERPILLAR 18.95

(inside) freshwater eel, crab, cucumber; (outside)
avocado wrap; (sauce) eel sauce

★ **PIANO 18.95**

(inside) shrimp tempura, spicy crab, cucumber; (outside)
avocado w/ soy paper; (sauce) eel sauce, spicy mayo,
sriracha

MEXICAN 18.95

(inside) spicy crab, shrimp, cucumber, avocado; (outside)
smelt egg; (sauce) spicy mayo, sriracha

SPECIAL SASHIMI PLATES

★ **YELLOWTAIL JALAPENO 22.95**

yellowtail sashimi w/ sliced serrano peppers & cilantro;
(sauce) yuzu sauce

CAJUN TUNA WITH GARLIC SPINACH 22.95

Cajun tuna sashimi w. sautéed garlic spinach; (sauce)
special ponzu sauce

SUNKISSED SALMON 22.95

salmon sashimi w/ orange, pickled cucumbers, & furikake;
(sauce) ponzu

HALIBUT CARPACCIO 22.95

halibut sashimi; (sauce) special citrus sauce

SEARED AHI TUNA WITH SALSA 21.95

seared ahi tuna sashimi w/ fresh, home-made salsa

SPICY SEARED ALBACORE 22.95

spicy, seared albacore sashimi w/ crispy onion; (sauce)
goma, sriracha

SEARED ONO (ESCOLAR) 22.95

seared ono sashimi; (sauce) ono sauce

★ **YUZU YELLOWTAIL SASHIMI 18**

4 pcs. yellowtail sashimi w/ onions, tomato, & cilantro;
(sauce) yuzu dressing

★ **NEW AMBERJACK TRUFFLE CARPACCIO 23.95**

amberjack sashimi with truffle oil, yuzu dressing,
jalapeño, & micro-mix

★ **NEW MIXED SASHIMI TARTAR 25.95**

mixed sashimi, avocado, onion, jalapeño, green onion,
& smelt egg; (side) deep-fried tortilla chips

MUSTARD SALMON SASHIMI 18

4 pcs. salmon sashimi w/ onions, tomato, & cilantro;
(sauce) mustard dressing