

HOT APPETIZERS

SPRING ROLLS CRISPY JAPANESE EGG ROLLS FILLED WITH ASIAN VEGETABLES	5	EDAMAME BOILED JAPANESE SOY BEANS WITH SEA SALT	4
AGEDASHI TOFU CRISPY TOFU IN WARM TEMPURA SAUCE	6	SPICY MARINATED SPICY MARINATED AND MINTED GARLIC	4.5 5
CRAB PUFFS CRISPY CRAB AND CREAM CHEESE PUFFS	6	GYOZA PAN FRIED PORK DUMPLINGS	5.5
JALAPENO POPPERS CRISPY JALAPENO STUFFED WITH CREAM CHEESE IN AND TOPPED WITH EEL SAUCE AND SPICY MAYO	6	VEGETABLE TEMPURA FRIED VEGETABLES IN DELICATE BATTER	6
GRILLED EGGPLANT GRILLED ASIAN EGGPLANT SLICED IN HOMEMADE MISO SAUCE	6.5	TSUKIJI WRAP SAUTÉED CHICKEN BREAST STRIPS SERVED WITH LETTUCE CUPS AND SWEET & SPICY SAUCE	8
SOFT SHELL CRAB CRISPY WHOLE SOFT SHELL CRAB ON CREAMY KANI-CORN SALAD	7.5	SHRIMP STICKS SHRIMP, CREAM CHEESE AND JALAPENO WRAPPED IN EGG ROLL SKIN, DEEP FRIED. SERVED WITH COCKTAIL SAUCE	7
SHRIMP TEMPURA FRIED PACIFIC TIGER SHRIMPS IN DELICATE BATTER	8	CRISPY SOFT SHELL CRAB CRISPY PANKO WHOLE SOFT SHELL CRAB SERVED WITH PONZU SAUCE	9
CRISPY CALAMARI RINGS CRISPY TENDER CALAMARI SERVED WITH SWEET CHILI SAUCE	8	IKAPOPO SIGNATURE GRILLED WHOLE SQUID	10
CHICKEN YAKITORI TENDER AND JUICY GRILLED CHICKEN SKEWERS TERIYAKI SAUCE	9	BACON SCALLOPS GRILLED BACON WRAPPED SCALLOPS	10
SEA SALT HAMACHI KAMA GRILLED YELLOWTAIL COLLAR WITH SEA SALT	12	SAUTÉED BLACK MUSSELS SAUTÉED FRESH BLACK MUSSELS IN THAI CURRY SAUCE, SERVED WITH TOASTED BAGUETTES	12

COLD APPETIZERS

SPICY TUNA SASHIMI FRESH TUNA SLICES ON TOP OF CRUNCHY SPICY TUNA IN SWEET SRIRACHE SAUCE	10	FUJI TUNA TUNA SASHIMI WITH FUJI APPLE, GOAT CHEESE AND PONZU SAUCE	11
HAMACHI CAPACCIO THINLY SLICED YELLOWTAIL WITH CILANTRO, JALAPENO, GRAPE TOMATOES AND PONZU SAUCE	12	TUNA TATAKI SEARED FRESH TUNA SLICES IN HOUSE SPECIAL SAUCE	12
GARLIC PEPPER TUNA THINLY SLICED PEPPER TUNA BATHS IN SPICY PONZU SAUCE WITH CRISPY GARLIC	12	BEEF TATAKI SEARED CAB BEEF SLICES IN SHICHIMI PONZU SAUCE	12
SIGNATURE TUNA TAR TAR CHOPPED FRESH TUNA PIECES MIXED CILANTRO, AVOCADO, TOMATO AND CUCUMBER ON CRISPY WONTON SKINS	12	TUNA TIRAMISU CHOPPED TUNA MIXED WITH FRESH MANGO, AVOCADO AND HOMEMADE SPECIAL SAUCE WITH SPICY MAYO, SRIRACHE SAUCE AND HONEY WASABE	12
WATERWAY NARRATOR TUNA, SALMON, YELLOWTAIL, AVOCADO AND FISH EGG ROLLED IN THINLY PEELED CUCUMBER ON PONZU SAUCE	16	BEEF CARPACCIO SHAVED CAB TENDERLOIN WITH MIXED GREENS, PARMESAN CHEESE, PONZU SAUCE AND CAPERS & TRUFFLE OIL	16

We honor Visa, Master, American Express and Discover Card.
No personal checks please.

An 18% gratuity will be added on to a party of 6 guests or more.

All menu items and prices are subjected to change and availability.

SOUPS & SALADS

<p>Miso Soup 2.5 TRADITIONAL JAPANESE SOY PASTE SOUP WITH SEAWEED, TOFU AND GREEN ONION</p> <p>Onion Soup 2.5 A CLEAR BROTH WITH MUSHROOM, GREEN ONION AND FRIED ONION</p> <p>DOBIN MUSHI 9 JAPANESE STYLE SEAFOOD SOUP SERVED IN A TEA POT</p> <p>Miso Lobster Soup 10 A BOWL OF MISO SOUP COOKED WITH FRESH LOBSTER MEAT</p>		<p>SEAWEED SALAD 4.5 MARINATED SEAWEED WITH SESAME SEEDS</p> <p>SUNOMONO 7 TRADITIONAL JAPANESE CUCUMBER AND SEAWEED SALAD TOPPED WITH YOUR CHOICE OF KANI, SHRIMP, OCTOPUS OR SQUID</p> <p>DINNER SALAD 6 MIXED GREEN SALAD WITH GINGER OR MISO DRESSINGS</p> <p>WITH GRILLED CHICKEN 12</p> <p>WITH GRILLED SALMON 14</p> <p>WITH GRILLED SHRIMPS 16</p>
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BENTO BOXES

served with miso soup, onion soup or green salad, spring roll, crab puff, 4 pieces of California roll, and steamed rice.
extra \$1 for fried rice and \$2 for brown rice

<p>CHICKEN YAKITOI 14 GRILLED CHICKEN SKEWERS</p> <p>CHICKEN TERIYAKI 14 GRILLED CHICKEN BREAST</p> <p>SALMON TERIYAKI 16 GRILLED SALMON FILET</p> <p>BEEF TERIYAKI 17 GRILLED ANGUS BEEF</p> <p>TSUKIJI BBQ BEEF 16 STIR FRIED BEEF SLICES IN HOMEMADE BBQ SAUCE</p>		<p>TONKATSU 13 CRISPY PORK LOIN DEEP FRIED IN JAPANESE BREAD CRUMBS</p> <p>CHICKEN KATSU 14 CRISPY CHICKEN BREAST DEEP FRIED IN JAPANESE BREAD CRUMBS</p> <p>SHRIMP TEMPURA 14 FRIED PACIFIC TIGER SHRIMPS IN JAPANESE BATTER</p> <p>BEEF NEGIMA 17 SCALLION, CARROT AND ASPARAGUS ROLLED IN THINLY SLICED BEEF</p>
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NOODLES AND RICE

<p>TEMPURA ZARU SOBA 12 COLD SOBA NOODLES WITH SHRIMP AND VEGETABLE TEMPURA, SIDED WITH SOY DIPPING SAUCE</p> <p>NABIYAKI UDON 13 THICK JAPANESE NOODLE SOUP WITH BEEF, CHICKEN, EGG, VEGETABLES AND A SHRIMP TEMPURA ON THE SIDE</p> <p>UNAJU DON 16 BBQ FRESH WATER EEL ON A BED OF STEAMED RICE</p>		<p>YAKI UDON 13 STIR FRIED JAPANESE THICK NOODLE WITH BEEF, CHICKEN, SHRIMPS AND VEGETABLES</p> <p>CHIRASHI DON 18 ASSORTED SASHIMI ON A BED OF SUSHI RICE</p> <p>FRIED RICE IN A BARREL OUR SIGNATURE HIBACHI STYLE FRIED RICE</p> <p>WITH VEGETABLE 9</p> <p>WITH CHICKEN 9</p> <p>WITH SHRIMP 11</p> <p>WITH BEEF 12</p> <p>COMBINATION 13</p>
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ENTREES

served with miso soup, onion soup or green salad,
and steamed rice

TSUKIJI SEAFOOD PLATTER 35

TRADITIONAL JAPANESE STYLE COOKING WITH LOBSTER, SCALLOPS AND SHRIMPS

MISO SEA BASS 28

SWEET MISO MARINATED CHILEAN SEA BASS, GRILLED TO PERFECTION
SIDED WITH YUZU MISO SAUCE

BRAISED GINGER LAMB SHANK 22

SLOW COOKED LAMB SHANK UNTIL FORK TENDER SERVED WITH
WASABI & TRUFFLE SAUCE

BLACKENED SHRIMP RISOTTO 20

BLACKENED SHRIMPS SERVED WITH STEAMED ASPARAGUS, CHEESE RISOTTO,
AND SQUID INK BLACK RICE

THAI SEAFOOD CURRY 18

SHRIMPS, SCALLOPS, MUSSELS AND VEGETABLES SAUTÉED IN THAI RED CURRY SAUCE

GROUPEL LOVER 17

PANKO BREADED GROUPEL FILET DELICATELY FRIED AND SERVED
WITH SWEET CHILI SAUCE

KAMINABE 16

JAPANESE PAPER HOT POT WITH YOUR CHOICE OF BEEF OR CHICKEN
IN A SIMMERING IRON KONRO

HOT ROCK NEW YORK STRIP 16

COOK YOUR OWN THINLY SLICE NEW YORK STRIP STEAK ON YOUR TABLE
WITH A HOT ROCK

TERIYAKI DINNER

JAPANESE CHARCOAL GRILLED DISH, SERVED WITH SAUTÉED VEGETABLES
AND HOMEMADE TERIYAKI SAUCE

CHICKEN	15
SALMON FILET	18
NEW YORK STRIP STEAK	19

HIBACHI DINNER

IRON FLAT TOP COOKING, SERVED WITH SAUTÉED VEGETABLES

CHICKEN AND SHRIMPS	19
STEAK AND SHRIMPS	22
SCALLOPS AND CALAMARI	23
STEAK AND SCALLOPS	24

KID'S MEALS

for children under the age of 12
served with fried rice

CHICKEN KATSU & YAM FRIES 7

CHICKEN TERIYAKI & SAUTEE VEGGIES 7

BEEF TERIYAKI & SAUTEE VEGGIES 8

SHRIMP & VEGETABLES TEMPURA 8

SIDES

STEAMED RICE	2	SWEET POTATO FRIES	3
BROWN RICE	3	TOASTED BAGUETTES (3 PIECES)	3
VEGETABLE FRIED RICE	3	SAUTÉED VEGETABLES	5
VEGETABLE FRIED RICE (SHRIMP, CHICKEN OR BEEF CAN BE ADDED FOR \$2 EXTRA)		CHEESE RISOTTO	5
		HOMEMADE SAUCES (EACH)	1

SUSHI

1 PIECE PER ORDER

SURF CLAM	1.8
SMELT ROE	1.9
MACKEREL	1.9
SQUID	1.9
CRAB	1.9
SHRIMP	2
SALMON	2.1
SMOKED SALMON	2.1
RED SNAPPER	2.1
ALBACORE TUNA	2.1
SEA BASS	2.1
OCTOPUS	2.1
SCALLOP	2.15
FLOUNDER	2.15
FRESH WATER EEL	2.15
SUPER WHITE TUNA	2.15
YELLOW TAIL	2.25
TUNA	2.5

2 PIECES PER ORDER

To FU SKIN (2)	3.3
ASPARAGUS (2)	3.3
CUCUMBER (2)	3.3
AVOCADO (2)	3.3
SCRAMBLED EGG (2)	3.3
SEAWEED (2)	3.3
CHOPPED SPICY SCALLOP (2)	5.5
PEPPER TUNA (2)	5.5
SALMON EGG (2)	5.5
TOBIKO (2)	5.5
SWEET SHRIMP (2)	10
SEA URCHIN (2)	12.5
FATTY TUNA (2)	MARKET PRICE
KING CRAB (2)	MARKET PRICE
GIANT CLAM (2)	MARKET PRICE

SASHIMI

3PCS/5PCS

SALMON	7/11
SMOKED SALMON	7/11
RED SNAPPER	7/11
OCTOPUS	7/11
ALBACORE TUNA	7/11
PEPPER TUNA	8/13
TUNA	8/13
YELLOW TAIL	8/13
FLOUNDER	8/13
SEA BASS	8/13
SUPER WHITE TUNA	8/13
SEA URCHIN	15/25
FATTY TUNA	MARKET PRICE

SASHIMI DINNER A	19
3 PIECES EACH OF TUNA, SALMON AND WHITE FISH	
SASHIMI DINNER B	30
3 PIECES EACH OF TUNA, SALMON, OCTOPUS, YELLOW TAIL AND WHITE FISH	
TSUKIJI SASHIMI BOAT A	130
45 PIECES OF ASSORTED SASHIMI	
TSUKIJI SASHIMI BOAT B	195
65 PIECES OF ASSORTED SASHIMI	

ROLLS & HAND ROLLS

ROLL/HAND ROLL

CALIFORNIA	5/3
(SPICY) SALMON ROLL ©	6/5
(SPICY) TUNA ROLL ©	7/5
(SPICY) YELLOW TAIL ROLL ©	7/5
PHILADELPHIA ©	7/5

ROLL/HAND ROLL

VEGETABLE ROLL ©	6/4
SPICY SCALLOP ROLL ©	7/6
SHRIMP TEMPURA ROLL ©	8/5
SPIDER ROLL ©	9/6
CRISPY SOFT SHELL CRAB	

roll contains: © all cooked seafood, ☉ spicy

EXTRAS

add on to sushi or rolls

OBA LEAF (EACH)	0.5	JALAPENO SLICES	1
CREAM CHEESE	1	AVOCADO SLICES	1
TEMPURA FLAKE	1	SOY PAPER	1
SHREDDED CUCUMBER	1	(FOR SEAWEED SUBSTITUTION)	
QUAIL EGG (EACH)	1	BROWN RICE	2
		(FOR SUSHI RICE SUBSTITUTION)	

SPECIALTY ROLLS

SPIT FIRE ROLL ©	7
TEMPURA WHITE FISH ROLL TOPPED WITH SESAME SEEDS AND EEL SAUCE	
CRUNCH ROLL	9
SHRIMP TEMPURA AND CRAB MEAT ROLL TOPPED WITH TEMPURA FLAKE AND EEL SAUCE	
ALASKA ROLL	11
CRAB MEAT AND AVOCADO ROLL TOPPED WITH BLACK SESAME SEEDS AND TOBIKO	
PHOENIX ROLL ☉	10
BAKED SPICY FISH ROLL TOPPED WITH SHRIMP TEMPURA, CRAB MEAT SPICY MAYO AND EEL SAUCE	
TEX-MEX ROLL © ☉	10
SHRIMP TEMPURA, TOMATO, ONION, AVOCADO, CREAM CHEESE, JALAPENO AND SRIRACHA SAUCE ROLLED IN SOY PAPER	
VOLCANO ROLL ☉	10
BAKED CALIFORNIA ROLL TOPPED WITH CRAWFISH TAILS, SPICY MAYO, TEMPURA FLAKE AND EEL SAUCE	
NEW YORK ROLL © ☉	11
TEMPURA SHRIMP AND CUCUMBER ROLL TOPPED WITH CRAB MAYO, SRIRACHA SAUCE AND CHILI POWDER	
SCORPION ROLL © ☉	11
SHRIMP TEMPURA, CREAM CHEESE AND JALAPENO ROLL TOPPED WITH CRAB MEAT, MASAGO AND GREEN ONION	
CAJUN ROLL © ☉	12
FRIED CRAWFISH TAILS, CUCUMBER, AND AVOCADO ROLL TOPPED WITH TEMPURA FLAKE, SPICY MAYO AND EEL SAUCE	
CATERPILLAR ROLL ©	12
BBQ EEL AND CUCUMBER ROLL TOPPED WITH SHRIMP, AVOCADO AND EEL SAUCE	
CHAMPAGNE ROLL © ☉	12
TEMPURA CRAB MEAT ROLL TOPPED WITH GUACAMOLE, PAMAJON CHEESE, SRIRACHA SAUCE, SPICY MAYO AND EEL SAUCE	
MANGO ROLL	12
ESCOLOR, MANGO, AND CUCUMBER ROLL TOPPED WITH CRUNCHY MANGO AND MANGO SAUCE	
CSI ROLL ☉	12
PEPPER TUNA AND JALAPENO ROLL TOPPED WITH SPICY TUNA, SNOW CRAB AND HONEY WASABI MAYO	
MONSTER ROLL ☉	12
FRIED CALAMARI ROLL TOPPED WITH TUNA, CRAB MEAT, GREEN ONION AND SPICY MAYO	
GREEN DRAGON ©	13
TEMPURA FRIED SALMON TOPPED WITH AVOCADO, TEMPURA FLAKE AND EEL SAUCE	
SUMO ROLL	13
SHRIMP TEMPURA AND CHICKEN KATSU ROLL TOPPED WITH CRAB MEAT, AVOCADO, TEMPURA FLAKE MASAGO, EEL SAUCE AND GREEN ONION	
TORNADO ROLL ©	13
SHRIMP TEMPURA, AVOCADO AND CRAB MEAT ROLLED IN SOY PAPER AND SEAWEED AND WRAPPED WITH FRIED STRING POTATO	
NEMO ROLL ☉	13
SPICY TUNA ROLL TOPPED WITH SALMON, GREEN ONION AND SPICY MAYO	
RED DRAGON ☉	13
SPICY SALMON ROLL TOPPED WITH TUNA, AVOCADO AND SHRIMP	

roll contains: © all cooked seafood, ☉ spicy

SPECIALTY ROLLS

ORANGE DRAGON ㊦ 13

SPICY TUNA ROLL TOPPED WITH SALMON, AVOCADO AND SHRIMP

SAMURAI ROLL ㊦ 13

ESCOLAR AND CILANTRO ROLL TOPPED WITH PEPPER TUNA, GREEN ONION AND SWEET SRIRACHA SAUCE

TEXAS ROLL ㊦ 13

SPICY MIXED FISH AND JALAPENO CREAM CHEESE ROLL IN TEMPURA STYLE WITH PEPPER TUNA, AVOCADO, SPICY MAYO AND EEL SAUCE ON TOP

BEEF TATAKI ROLL ㊦ 14

SHRIMP, ASPARAGUS AND AVOCADO ROLL TOPPED WITH LIGHTLY SEARED BEEF SLICES, GREEN ONION AND PONZU SAUCE

GEMINI ROLL ㊦ 15

SPICY TUNA AND SNOW CRAB ROLL TOPPED WITH TUNA, ESCOLAR, AVOCADO, CILANTRO, TOMATO AND HONEY WASABI MAYO

TSUNAMI ROLL 15

TUNA, SALMON, YELLOW TAIL, CRAB MEAT, AVOCADO ROLLED IN SOY PAPER AND LIGHTLY BATTER DEEP FRIED

OSCAR ROLL ㊦ 15

FRIED OYSTER, CREAM CHEESE AND JALAPENO ROLL TOPPED WITH PEPPER TUNA, TOBIKO, GREEN ONION AND PONZU SAUCE

CHUPACABRA ROLL ㊦ 15

SPICY TUNA, SHRIMP AND AVOCADO ROLL TOPPED WITH MIXED FISH AND JALAPENO, MASAGO, SPICY MAYO AND EEL SAUCE

HOT MAMA ROLL ㊦ 15

SHRIMP, CRAB MEAT, SOFT SHELL CRAB, CREAM CHEESE, IN SOY PAPER FRIED IN JAPANESE BATTER, TOPPED WITH SPICY SALMON, TEMPURA FLAKE, GREEN ONION, MASAGO, SPICY MAYO AND EEL SAUCE

TIGER ROLL 16

TUNA AND SALMON ROLL TOPPED WITH EEL, SALMON, TUNA, MASAGO, AVOCADO, TEMPURA FLAKE, GREEN ONION AND EEL SAUCE

BOSTON ROLL 20

WHOLE LOBSTER TAIL, CRABMEAT AND ASPARAGUS ROLL TOPPED WITH ASSORTED TOBIKO, TEMPURA FLAKE, SPICY MAYO AND EEL SAUCE

There is a risk with consuming any raw animal protein. If you have any chronic illness of fever, stomach, blood or immune disorders, you are great risk from raw protein ingredients; you should eat them fully cooked. If you are not sure, please consult your physician.

TSUKIJI

友達と出会う場

THE PLACE WHERE FRIENDS MEET