

## APPETIZERS

### **Agedashi Tofu, \$6**

lightly batter-fried soft tofu served with tempura sauce

### **Breaded Oysters, \$8**

battered fried oysters drizzled with sweet chili sauce and green onions

### **Calamari Tempura, \$8**

panko batter-fried calamari served with sweet chili sauce and green onions

### **Chicken Karaage, \$8**

lightly batter-fried marinated chicken thigh

### **Edamame, \$5**

lightly salted soybeans

### **Gyoza, \$8**

pan or deep fried pork dumplings served with house sauce (5pcs)

### **Jalapeno Bomb\*, \$8**

tempura fried jalapenos stuffed with cream cheese, spicy tuna, unagi sauce and spicy mayo (4pcs)

### **Mini Oishi\*, \$7**

panko-fried spicy tuna rolled in seaweed with jalapeno mayo, spicy mayo and unagi sauce

### **Monkey Brain\*, \$9**

tempura fried mushroom stuffed with cream cheese, krab, spicy tuna topped with spicy mayo and unagi sauce (4pcs)

### **Panko Shrimp, \$8**

panko batter-fried shrimp with house tempura sauce (4pcs)

### **Shiso a-ge\*, \$8**

batter-fried spicy tuna wrapped in shiso leaves topped unagi sauce

### **Shrimp Poppers, \$7**

panko fried ebi, cream cheese, krab topped with spicy mayo and unagi sauce (2pcs)

### **Soft shell crab, \$16**

batter-fried softshell crab served with ponzu sauce

### **Veggie Croquette, \$6**

japanese style potato croquette served with tempura sauce

## SALADS/SOUP

### **Avocado Delight\*, \$10**

assorted sashimi cubes drizzled with jalapeno mayo served on top of avocado

### **Grilled Salmon, \$12**

grilled salmon, mixed green salad, cucumber & tomato with house sesame dressing

### **Hawaiian Tuna Poki\*, \$13**

tuna sashimi cubes, mixed green salad, tomato, cucumber, avocado, potato crumbs and poki sauce

### **Ika Salad, \$5**

squid salad mixed with japanese mountain vegetables

### **Konami Salad, \$5**

mixed green salad, cucumber, tomato with house sesame dressing

### **Lake Tapps Salad, \$12**

seared assorted fish cubes mixed with green salad, tomato and cucumber topped with citrus-jalapeno dressing and potato crumbs

### **Seaweed Salad, \$5**

seasoned hiyashi seaweed salad

### **Sunomono, \$5**

sliced cucumber with sunomono dressing

- **Ebi Sunomono, \$10**
- **Tako Sunomono, \$10**

### **Miso, \$2**

mild soybean paste soup with tofu, seaweed and green onions

## RAW BAR

### Carpaccio\*

(7pc) thinly slices of sashimi served with tobiko in ponzu sauce

- Salmon\*, \$15
- Tuna\*, \$15
- Hamachi (Yellowtail)\*, \$15

### Ensemble\*, \$10

tuna, salmon, krab rolled in cucumber, served with ponzu, sriracha and masago

### Fisherman's Snack\*, \$10

sashimi cubes mixed with jalapeno mayo served over cucumber

### Sashimi Cocktail\*, \$12

sashimi cubes mixed in poki sauce, served with cucumber and julienned japanese radish

## NIGIRI (2pcs) / SASHIMI (3pcs)

Amaebi/Sweet Shrimp*	(\$10 / \$15)
Ebi/Cooked Shrimp	(\$7 / \$10)
Escolar/White Tuna*	(\$7 / \$10)
Hamachi/Yellowtail*	(\$7 / \$10)
Hokkigai/Surf Clam*	(\$7 / \$10)
Hotate/Scallop*	(\$8 / \$12)
Inari/Bean Curd	(\$6 / \$9)
Ika/Squid*	(\$7 / \$10)
Ikura/Salmon Roe*	(Market Price)
• add \$1 for each Quail Egg	
Kraihotate/Spicy Scallop	(\$7 / \$10)

Kraimagura/Spicy Tuna*	(\$7 / \$10)
Kunsei Sake/Smoked Salmon*	(\$7 / \$10)
Maguro/Tuna*	(\$7 / \$10)
Sake/Salmon*	(\$7 / \$10)
Saba/Mackerel	(\$7 / \$10)
Shiromaguro/Albacore Tuna*	(\$7 / \$10)
Tako/Cooked Octopus	(\$7 / \$10)
Tamago/Egg Omelet	(\$6 / \$9)
Tobiko/Flying Fish Roe*	(\$6 / \$9)
• add \$1 for each Quail Egg	
Unagi/Cooked Eel	(\$7 / \$10)

*\*indicates raw fish*

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## KONAMI ROLLS

### Konami Set, \$35

your choice of any 3 **different** konami rolls  
(excludes specialty rolls)

### Alaskan\*, \$ 9 (GF)

salmon, cream cheese & avocado

### Albacore Delight\*, \$13

albacore tuna & green onions topped w/ avocado, seared with ponzu masago sauce

### Aloha\*, \$15

veggie roll topped w/ tuna sashimi, mixed w/ poki sauce & potato crumbs

### Amazing Cali, \$12

panko fried california roll w/ unagi & spicy mayo sauce

### Avocado, \$6 (GF)

### Avocado & Cucumber, \$7 (GF)

### Bestfriend\*, \$14

spicy tuna roll topped w/ deep fried salmon, krab, green onion & masago drizzled w/ unagi sauce & spicy mayo

### Big Crunch\*, \$13

veggies, tempura shrimp, cream cheese, masago & smoked salmon rolled in tempura crumbs w/ jalapeno mayo & unagi sauce

### California\*, \$8

avocado, krab, cucumber & masago

### Camouflaged Tuna\*, \$12

spicy tuna, cucumber & masago inside topped w/ avocado & unagi sauce

### Crazy Shrimp, \$12

krab, tempura shrimp, cucumber w/ cilantro garlic paste topped w/ poki & unagi sauce

### Crunchy Tuna\*, \$13

panko-fried spicy tuna, cream cheese, jalapeno w/ spicy mayo & unagi sauce

### Crunchy Salmon, \$12

deep fried salmon, krab & avocado rolled in tempura crumbs w/ unagi sauce

### Crunchy Shrimp, \$12

shrimp tempura, krab & avocado rolled in tempura crumbs w/ unagi sauce

### Dragon\*, \$16

tempura shrimp roll topped w/ cooked eel & unagi sauce

### F.B.I., \$13

avocado & shrimp tempura inside, krab sticks on top w/ spicy mayo and sriracha

### FutoMaki, \$10

japanese pickled vegetables, spring mix, cucumber & tamago

### Golden Cali, \$13

california roll w/ salmon on top, deep fried w/ spicy mayo & unagi sauce

### Heaven of Tuna\*, \$13

tempura shrimp roll topped w/ spicy tuna, unagi sauce & potato crumbs

### His Favorite\*, \$13

veggie roll topped w/ grilled mackerel, green onions & sriracha

### Hypnotic, \$18

baked, creamy lobster, shrimp, mozzarella on california roll w/ unagi sauce

### Kappa Roll, \$5 (GF)

cucumber

### LOL, \$15

california roll topped w/ eel & tomato drizzled w/ unagi sauce

### Lollipop\*, \$14

california roll topped w/ white tuna, jalapeno mayo & tobiko

### Mariners\*, \$13

tempura fried spicy tuna, krab, unagi, avocado, cream cheese & green onions drizzled w/ spicy mayo, unagi sauce & potato crumbs

### Onigiri Bomb\*, \$11

your choice of salmon OR tuna, seaweed salad & furikake w/ ponzu sauce

**Parmesan Salmon, \$14**

baked california roll topped w/ salmon, parmesan, spicy mayo & unagi sauce

**Pearls on the Beach\*, \$13**

tempura shrimp roll w/ spicy bay scallops & krab drizzled w/ unagi sauce

**Plain Jane, \$10**

shrimp tempura, krab drizzled w/ spicy mayo

**Philadelphia\*, \$13**

avocado, cucumber, cream cheese inside topped w/ smoke salmon, unagi sauce & potato crumbs

**Rainbow\*, \$15**

california roll w/ 4 kinds of fish & avocado on top

**Ruby\*, \$15**

spicy krab & cucumber inside topped w/ tuna sashimi drizzled w/ unagi sauce, spicy mayo, masago, potato crumbs & green onions

**Salmon\*, \$9 (GF)**

salmon & avocado

**Salmon Poki Dome\*, \$11**

cubed salmon & cucumber in poki sauce on top of rice w/ potato crumbs

**Salmon Run\*, \$13**

slices of salmon on top of california roll, garnished w/ lemon & masago ponzu sauce

**Salmon Skin Roll\*, \$10**

grilled salmon skin w/ cucumber & masago drizzled w/ unagi sauce

**Seahawks, \$13**

deep fried shrimp tempura, cream cheese & avocado topped w/ spicy krab sticks on top drizzled w/ unagi sauce

**Seattle Roll\*, \$11**

salmon, avocado & spicy tuna drizzle w/ spicy mayo

**Snowflake\*, \$13**

salmon roll w/ spicy tuna, topped w/ tempura crumbs & unagi sauce

**Spicy California\*, \$8**

avocado, spicy krab, cucumber & masago

**Shrimp Tempura\*, \$9**

tempura shrimp, cucumber & masago w/ unagi sauce

**Spicy Scallop, \$9**

spicy scallop, krab, cucumber & spicy mayo

**Spicy Tuna\*, \$9**

spicy tuna, cucumber & masago

**Spider\*, \$13**

battered soft shell crab, krab, avocado, veggies, & masago

**Tekka (Tuna)\*, \$7 (GF)****Tiger\*, \$13**

california roll topped w/ cooked shrimp & masago ponzu sauce

**Torpedo\*, \$12**

spicy tuna, deep fried unagi, green onions, cucumber inside drizzled w/ unagi sauce on top

**Tokyo Roll\*, \$11**

shrimp tempura & spicy tuna inside w/ unagi sauce

**Tunado\*, \$13**

spicy tuna & avocado mixed w/ tempura crumbs on top of a california roll w/ unagi sauce

**Unagi Roll\*, \$10**

cooked eel, cucumber & masago w/ unagi sauce

**Vegas\*, \$13**

salmon, krab, cream cheese, green onions & avocado, panko-fried w/ spicy mayo

**Veggie, \$8**

japanese pickled veggies, cucumber & avocado

**Volcano, \$17**

baked, assorted spicy fish cubes & veggies baked on a california roll w/ jalapeno mayo & unagi sauce

**Yellow Tail\*, \$10 (GF)**

chopped yellow tail & green onions

**3 of a Kind\*, \$14**

yellowtail, salmon, krab, avocado & green onion inside w/ three different kinds of tobiko on top

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## KONAMI SPECIALTY ROLLS

### **Boyfriend Roll\*, \$15**

spicy tuna, cucumber inside topped w/ spicy tuna, garlic, tempura crumbs drizzled w/ unagi sauce

### **Caterpillar Roll\*, \$17**

eel, cucumber & gobo inside topped w/ avocado, tobiko, jalapeno mayo & unagi sauce

### **Dancing Eel\*, \$18**

shrimp tempura, spicy tuna inside topped w/ cooked eel, avocado, unagi sauce, sriracha, green onions & tempura crumbs

### **Dynamite, \$15**

baked, california roll w/ spicy tuna, spicy mayo, unagi sauce & potato crumbs

### **Firecracker\*, \$16**

shrimp tempura, cucumber, avocado inside torched w/ krab sticks, sriracha, spicy mayo, green onions, masago & potato crumbs

### **Furious Dragon\*, \$15**

spicy tuna roll topped w/ tuna sashimi & thinly sliced cucumbers

### **Green River\*, \$16**

yellowtail, tuna, jalapeno inside topped w/ avocado, green onion, masago & ponzu sauce

### **Hamachi Hako Roll\*, \$17**

boxed yellowtail roll w/ krab, avocado, lemon slices & masago ponzu sauce

### **How Much Roll\*, \$15**

Veggie roll topped w/ yellowtail, jalapenos, sriracha & ponzu

### **Knockout\*, \$16**

spicy tuna roll topped w/ tuna sashimi, jalapenos, wasabi tobiko & sriracha

### **How Much? \*, \$14**

veggie roll topped w/ hamachi, jalapenos, sriracha & ponzu sauce

### **Leaping Lizard\*, \$17**

tempura shrimp roll w/ spicy tuna inside topped w/ white tuna, shiso leaves & tobiko

### **Lion King\*, \$16**

shrimp tempura, avocado & cucumber inside topped w/ krab torched w/ spicy mayo, unagi sauce, masago & green onions

### **Mt. Rainer\*, \$16**

spicy tuna roll topped w/ cooked eel, krab, green onions, jalapeno mayo & unagi sauce

### **Pacific Wave\*, \$17**

salmon, ebi, avocado inside topped w/ albacore tuna, ponzu sauce, green onions & masago

### **Pink Panther\*, \$16**

shrimp tempura & krab inside torched w/ salmon & avocado, unagi sauce & masago on top

### **Phoenix\*, \$17**

spicy tuna roll & shrimp tempura inside w/ tuna & mushrooms drizzled on top w/ spicy mayo & unagi sauce (torched in foil)

### **Red Head\*, \$17**

spicy tuna roll w/ salmon, tuna, avocado on top w/ masago, jalapenos, jalapeno mayo & korean spicy sauce

### **Samurai\*, \$15**

spicy california roll topped w/ spicy tuna, inari drizzled w/ unagi sauce

### **Salmonalisa\*, \$15**

for salmon lovers, salmon and avocado roll topped w/ salmon & deep fried onions

### **Salmon Hako\*, \$17**

boxed salmon roll w/ krab, avocado, lemon slices and masago ponzu on top

### **Smoking Dragon Roll\*, \$16**

tempura shrimp & krab inside topped w/ smoked salmon deep fried unagi, green onions, unagi & jalapeno mayo sauce on top

### **Super Sonic\*, \$16**

deep fried krab sticks w/ avocado & cucumber inside topped w/ spicy salmon, spicy tuna, tempura crumbs, green onions drizzled w/ unagi sauce

### **Tuna Tataki\*, \$17**

shrimp tempura, avocado & cucumber inside w/ seared tuna, black pepper topped w/ ponzu sauce, spicy mayo, green onions & masago

### **White Lava\*, \$16**

seared salmon on top of california roll w/ onion mayo

### **12th Man\*, \$16**

salmon, krab, cucumber inside w/ deep fried jalapeno on top stuffed w/ spicy tuna & cream cheese drizzled w/ spicy mayo, unagi sauce, green onions and tobiko

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## KITCHEN

*served with miso soup, bowl of rice*

### **Beef Teriyaki, \$17**

USDA sirloin steak with teriyaki sauce

### **Chicken Teriyaki, \$16**

broiled chicken breast with teriyaki sauce

### **Gyoza Platter, \$14**

pan or deep fried pork dumplings served with house sauce (10 pcs)

### **COMBO BENTO, \$25**

choice of 2 entrees below. served with california roll, konami salad, miso and bowl of rice

- **Agedashi Tofu**
- **Beef Teriyaki**
- **Chicken Kara-ge**
- **Chicken Teriyaki**
- **Gyoza (5 pcs)**
- **Panko Shrimp (4 pcs)**
- **Saba Shio**
- **Salmon Teriyaki**
- **Veggie Croquette**

### **Salmon Teriyaki, \$16**

broiled salmon with teriyaki sauce

### **Saba Shio, \$16**

salted and broiled boneless mackerel

## CHEF'S SPECIALS

*served with miso soup*

### **Chirashi\*, \$30**

assorted sashimi served on bed of rice (18 pcs)

### **Sashimi Solo\*, \$30**

chef's selection of 6 different kinds of sashimi (12 pcs)

### **Sashimi Duo\*, \$40**

chef's selection of 6 different kinds of sashimi (18 pcs)

### **Sushi Solo\*, \$25**

chef's selection of 7 piece nigiri with california roll

### **Sushi Duo\*, \$32**

chef's selection of 10 piece nigiri with spicy tuna roll

### **Tekka Don\*, \$20**

tuna sashimi served on bed of rice

### **Unagi Don, \$20**

cooked fresh water eel served on bed of rice

### **Veggie Maki, \$22**

avocado & cucumber roll, veggie roll, 1pc inari, 1pc seaweed salad and 1pc tofu nigiris

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*(prices are subjected to customizations)*

## DRINKS

### Beverages (Free Refills), \$3

- Apple Juice
- Lemonade
- Coke Cola
- Diet Coke
- Sprite

### Ramune: Japanese Carbonated Sodas, \$4

- Melon
- Strawberry

### Beers, \$ 7 (12oz) / \$10 (21oz)

- Asahi
- Kirin
- Sapporo
- Fat Tire (12 oz only)
- Heineken (12 oz only)

### Wines (glass/bottle)

- Plum Wine (\$8)

#### Whites

- Chardonnay (\$8/\$25)
- Pinot Gris (\$8/\$27)
- Riesling (\$8/\$25)
- Sauvignon Blanc (\$7/\$22)

#### Reds

- Cabernet Sauvignon (\$8/\$25)
- Merlot (\$8/\$25)
- Pinot Noir (\$8/\$25)

### Sake

	Cup	Small Bottle \$7 (5oz)	Large Bottle \$10 (8oz)
● <b>Hot Sake</b> traditional warm, dry sake			
● <b>Moonstone Asian Pear</b> well-crafted and balanced fruity	\$7	-	\$29
● <b>Murai Nigori</b> creamy, smooth w/ hints of vanilla	\$10	-	\$55
● <b>Murai Sugidama</b> medium dry w/ hints of melon	\$9	-	\$44
● <b>Sayuri Nigori</b> creamy and smooth aftertaste	\$7	\$16	\$29
● <b>Shiro Sasa</b> unfiltered, sweet and creamy	-	\$18	-
● <b>Tyku Coconut Nigori</b> sweet w/ strong coconut flavor	\$8	-	\$20