



汁物 SOUP	Miso Soup	3.25
	Piri Piri Ebi Osumashi - Shrimp, wakame seaweed, green onion, chili sauce in a clear broth	4.50
	Moon Chowder - Rich and creamy with clams, smoked bacon, potato, onion and celery	5.50
サラダ SALAD	House Salad - Mixed greens tossed with our house dressing	4.50
	Smoked Octopus Salad - Smoked baby octopus and Japanese mountain vegetables over greens	5.95
	Seaweed Salad - Seaweed and tofu mixed in a vinegar sauce	5.50
	Japanese Spring Salad - Mixed baby spring greens topped with chef's vinaigrette & smoked salmon skin	6.50
	Moro - Q - Nori wrapped cucumbers, chives and moro-miso topped with tuna itogaki	5.50
冷菜 COLD DISHES	Hamachi Carpaccio - Thinly sliced yellowtail topped with ceviche sauce, cilantro with citrus obha sauce	11.50
	Gyu Tataki - Sliced beef tataki with daikon and carrot with chives, radish and kaiware	8.95
	Oyster Shooter & Shot - Fresh oyster with ponzu shooter served with a shot of Ginjyo sake	5.25
	Uni Shooter & Shot - Fresh Uni with ponzu shooter served with a shot of Ginjyo sake	6.50
	Sunomono Moriawase - Shrimp, octopus, whitefish, and chef's choice of scallop or crab with dashi vinaigrette sauce	8.95
	Maguro Nuta - Fresh tuna, asparagus, cucumber skewers with miso mayo sauce	7.95
	Goma Ae - Spinach with black and white sesame	5.50
温菜 HOT DISHES	Edamame	4.25
	Ebi Shumai - Steamed shrimp dumplings	4.50
	Steamed Gyoza - Steamed pork dumplings	4.50
	Yaki-Tori - Grilled chicken skewers (shio or tare)	4.50
	Hotate Kushi - Grilled scallop skewers (shio or tare)	5.50
	Enoki - Sautéed enoki mushrooms with butter, soy sauce, and lemon	5.50
	Chawan Mushi - Steamed egg and scallop custard topped with seasonal offering	6.50
	Pari Pari Pizza - Three pieces of Chef Hemmi's Japanese style pizza topped with shrimp, tuna, and chicken	5.50
	Oyster Motoyaki - Two oysters baked with a traditional Japanese mayonnaise and ponzu sauce	6.50
	Vegetable Cartoccio - Baked asparagus, shimeji, enoki, shiitake mushroom, broccoli and lemon butter in pepper	8.50
	Sea bass Cartoccio - California Sea bass baked in lemon butter with asparagus, shimeji and enoki mushrooms	14.95
	Chaliapin Steak - NY strip steak with ground onion and togarashi vinegar and ponzu sauce	12.50
	Honey Miso Steak - NY strip steak with our house honey miso sauce served with a green salad	12.50
	Toban Yaki - Beef tenderloin grilled at the table on a Toban plate served w/ shiitake & shimeji mushrooms and a tangy garlic soy sauce	14.95
	Pistachio Salmon Teriyaki - Pistachio encrusted salmon teriyaki with grilled tomato	9.95
Chicken Teriyaki - Sliced chicken breast and stoplight peppers sautéed in teriyaki sauce	8.50	
Hamachi Kama - Grilled yellowtail cheek "Shio" or "Tare"	11.50	
揚げ物 FRIED DISHES	Mozzarella Cheese Age Dashi - Tempura mozzarella cheese, red snapper, egg plant with dashi sauce	7.25
	Fried Calamari - Lightly fried calamari topped with togarashi and ponzu sauce	7.25
	Crab and Shrimp Cakes - Panko breaded crab and shrimp cakes served with Japanese tartar sauce	8.95
	Tempura Moriawase - Shrimp, shiitake, satsumaimo, pumpkin, asparagus & obha, served with konbu tempura sauce	8.25
	Fried Satsumaimo Sticks - Japanese sweet potato fries with crispy, seasoned pasta sticks	4.50
	Agedashi Tofu - Fried tofu topped with shimeji, enoki, shiitake mushroom, nori strips in a konbu tempura sauce	6.75
麺類 SOBA & UDON	Cha Soba - Green tea buck wheat noodle with dipping sauce (served cold)	7.95
	Niku Soba or Udon - Green tea buck wheat or flour noodle served with sliced beef	9.95
	Ebi Tempura or Vegetable Tempura with Soba or Udon	10.75
	Nabeyaki Soba or Udon - Green tea buckwheat noodles or flour noodles served with sliced beef and ebi tempura	11.25
盛り合わせ COMBINATIONS No substitutions	Sushi Moriawase - served with miso soup	22.50
	Sushi Sashimi Combo - served with miso soup	25.50

月特製 握り鮓
Tsuki Signatures

Beni Toro : Torched fatty salmon nigiri	3.50	Tsuki Shrimp Tempura Sushi (4 pcs) : Shrimp tempura and asparagus maki crowned with eel, avocado, & spicy mayo	14.95
Smoked Duck : Cherrywood smoked duck breast nigiri brushed with house sauce	3.50	Chef Hemmi's Spicy Tuna Sushi (4 pcs) : Spicy tuna maki crowned with 4 different toppings	12.95
Tuna Avocado : Tuna & avocado nigiri tied with a nori belt and topped with wasabi mayo	3.50	Hotate Volcano Sushi (2 pcs) : Smoked salmon & cucumber maki crowned with spicy scallop & spicy mayo then torched to a golden brown	6.95
Spicy Tako (gunkan style) : Spicy octopus nigiri wrapped with seaweed	3.50	Hamachi Atama Sushi (2 pcs): Asparagus maki crowned with yellowtail & torched Japanese spicy mayonnaise	6.95
Uni Ika (gunkan style) : Sea urchin and squid nigiri wrapped with seaweed	3.50	Tatsu (Tsuki Dragon): Tamago, avocado, & masago maki topped with unagi	13.95
Spicy Hotate (gunkan style) : Spicy scallop nigiri topped with avocado & wrapped with seaweed	3.50	Tako Spicy Tuna : Marinated octopus maki topped with crunchy spicy tuna, & drizzled with wasabi mayonnaise	12.95
Ikura Salmon : Salmon nigiri topped with ikura, ginger paste, & chives	3.50	Spicy Pinenut Tuna : Spicy tuna maki with pinenuts, pistachios & rosemary, topped with white tuna and ginger paste	12.95
Unagi Sansho : Grilled fresh water eel nigiri topped with Japanese pepper	3.50	Orange : Shrimp tempura & scallion maki topped with salmon, momiji oroshi, black tobiko & chives	12.95
Spicy Toro Hamachi : Fatty yellowtail nigiri topped with yuzu pepper	4.25	Spicy Hotate : Cucumber, avocado, spicy mayo & shrimp maki topped w/ cucumber, seaweed paste, hotate & green onion	13.95
Golden Salmon Toro : Masago, jalapeno, and tomato maki topped with Beni toro, sliced almond, a golden flake, & drizzled with asparagus sauce	13.95	Tropical Mango : Salmon, tuna & mango maki topped with avocado, and finished with cranberry sauce	12.95

にぎり鮓/刺身
NIGIRI / SASHIMI
1 pc. per order

Salmon	2.50	Ikura – Salmon Roe	3.50
Zuke Salmon – <i>Marinated Salmon</i>	3.25	Tobiko Wasabi	2.25
Smoked Salmon	3.25	Tobiko Black	2.25
Maguro Akami – <i>Lean Tuna</i>	2.50	Tobiko Red	2.25
Super White Tuna	3.50	Kani – <i>Snow Crab</i>	3.50
Chu-Toro – <i>Medium Fatty Tuna</i>	5.50	O-Ebi – <i>Boiled Shrimp</i>	4.00
O -Toro – <i>Premium Fatty Tuna</i>	7.50	Botan Ebi – <i>Sweet shrimp with fried head</i>	3.75
Hamachi – <i>Yellowtail</i>	2.50	Hotate – <i>Scallop from Hokkaido, Japan</i>	3.50
Hamachi Toro – <i>Fatty Yellowtail</i>	3.50	Uni – <i>Sea urchin</i>	4.50
Madai – <i>Japanese Red Snapper</i>	3.50	Yari Ika – <i>Squid</i>	2.50
Shima Aji – <i>Yellowjack</i>	3.95	Tako – <i>Octopus</i>	2.25
Unagi – <i>Freshwater Eel</i>	3.25	Tamago – <i>Egg omelet</i>	2.25

巻物一般
STANDARD
ROLLS

Negi Toro – <i>Fatty tuna & scallions</i>	6.95	Spider – <i>Soft shell crab, cucumber, avocado, and scallions topped with tuna flakes</i>	9.75
Unagi Cucumber – <i>BBQ Eel</i>	6.95	Ebi Crunch – <i>Fried shrimp & spicy mayo, topped with wasabi tobiko</i>	8.75
Spicy Tempura Veggie – <i>Asparagus, yamagobo, kampyo & scallion tempura maki</i>	10.95	Negi Hama – <i>Yellowtail & scallions</i>	6.50
Scorpion – <i>Fried calamari, kaiware, cucumber, masago, & chili sauce</i>	8.75	Futo (half roll)- <i>Shrimp, eel, tamago, masago, spinach, kampyo, & shiitake</i>	7.50
Garden – <i>4 veggies</i>	5.50	Hawaiian – <i>Tuna & avocado</i>	6.50
Philadelphia – <i>Smoked salmon, cucumber, and cream cheese</i>	5.50	Spicy Tuna	6.50
California – <i>Snow crab, cucumber, & avocado</i>	6.95	Crazy Tuna – <i>Tuna, albacore, and super white, topped with red tobiko & mayo</i>	9.50
Rainbow – <i>California topped with 4 fish</i>	9.95		

Add vegetable .5 ~ 2 / Extra sauce 1 ~ 2 / Inside out 1 / Fresh wasabi 2.5 / Uzura (Quail egg) .5

Omakase Available
Reservation Required

Our Sushi rice is made with a mixture of brown rice and premium short grain rice

Chef's Choice Available
No Reservation Required

20% gratuity included for parties of 6 or more & Omakase.
Prices are subject to change