

SOUP & SALAD

KING CRABMEAT ASPARAGUS SOUP (For Two)	9.00
SPICY SEAFOOD SOUP <i>Shrimp, bay scallop, white fish, straw mushroom, cilantro and hot & sour broth.</i>	4.00
MISO SOUP <i>Seaweed, bean curd, scallions and soybean paste.</i>	2.00
JAPANESE ONION SOUP <i>Onions, mushrooms, tempura flakes in clear soup.</i>	2.00
HOUSE SALAD <i>Served with house ginger dressing</i>	2.50
CUCUMBER SALAD	3.00
KIMCHEE SALAD	3.00
SPICY CRABMEAT SALAD	6.50
SEAWEED SALAD	4.00
AVOCADO SALAD	5.00
OSHINKO <i>Assortment of Japanese pickles.</i>	5.50
CALAMARI VEGETABLE SALAD	6.50
JELLY FISH SALAD (CHUKKA KURAGE)	6.50
BABY OCTOPUS SALAD (ITAKO)	6.50
KIMCHEE CONCH SALAD	8.00

APPETIZERS

VEGETABLE TEMPURA <i>Deep fried fresh vegetable.</i>	5.00
CHICKEN TEMPURA <i>Deep fried chicken and fresh vegetable.</i>	5.00
ASSORTED TEMPURA <i>Deep fried shrimps and vegetable.</i>	6.00
JAPANESE CRAB RANGOON <i>w/ honey wasabi sauce.</i>	5.00
HARUMAKI JAPANESE SPRING ROLL	4.00
FRIED CALAMARI <i>w/ sweet rice wine sauce.</i>	5.00
SOFT SHELL CRAB <i>Deep fried with house ponzu sauce.</i>	8.00
GYOZA <i>Pan fried or deep fried pork dumpling.</i>	5.00
BEEF ASPARAGUS <i>Top prime beef rolled w. asparagus in house sauce.</i>	9.00
YAKI TORI <i>BBQ chicken on skewer.</i>	5.00
SHI MAI <i>Steamed or fried shrimp dumpling.</i>	5.00
STEAMED SOYBEAN <i>Salt and pepper or spicy</i>	4.00
GARLIC BUTTERY EDAMAME	4.50
MISO EGGPLANT <i>w/ sweet miso sauce.</i>	5.00
STEAMED GREEN YASAI <i>Steamed mixed vegetables.</i>	5.50
AGEDASHI TOFU <i>Gently fried bean curd served w/ dipping sauce.</i>	5.00
YASAI GYOZA <i>Steamed or deep fried vegetable dumpling.</i>	5.00
HAMACHI KAMA <i>Grilled salted yellowtail fish jaw.</i>	9.50
MISO YAKI <i>Grilled Chilean seabass.</i>	10.00
SPICY SALMON PA'TE	8.00

SUSHI BAR APPETIZERS

JAPANESE NACHO <i>(Crabmeat, guacamole, cucumber, onion, cilantro, w/ citrus sauce rest on crispy seaweed crackers)</i>	4.50
SPICY GREEN MUSSELS <i>(Baked w/ c. c. cavi.)</i>	5.00
KANI SU <i>(Crabmeat, cu. w/ sweet vinegar)</i>	6.50
SUNOMONO <i>(Seafood, cu. w/ sweet vinegar)</i>	7.00
SPICY CRABMEAT <i>(Cu. w/ spicy sauce)</i>	6.50
SPICY OCTOPUS <i>(Cu. w/ chef's spicy sauce)</i>	6.50
TUNA KOBACHI <i>(Raw tuna or white tuna cut in cubes, mix w/ spicy sauce)</i>	7.50
TUNA TATAKI <i>(Seared tuna w/ ponzu sauce)</i>	11.00
SALMON TATAKI	11.00
USUZU KURI <i>(Thinly slice of raw white fish on ice w/ house ponzu sauce)</i>	11.00
TSUNAMI <i>(Assorted of thin cut sashimi rest on cucumber salad w/ spicy tasty sauce on top)</i>	11.00
ROYAL TUNA KOBACHI <i>(Tuna kobachi on top of seaweed salad & avo)</i>	12.00
KING & QUEEN <i>(Tuna, white tuna, salmon, scallions, cu, caviar, w/spicy mayo)</i>	13.00
SPICY HAMACHI USUZU KURI <i>(Thinly sliced raw yellowtail & jalapeno on ice w/house ponzu sauce)</i>	14.00

SUSHI & SASHIMI ENTREES

(Served with Soup & Soda)

SUSHI REGULAR <i>(6 pcs of sushi & 1 California roll)</i>	16.00
SUSHI DELUXE <i>(10 pcs of sushi & 1 spicy tuna roll)</i>	22.00
SASHIMI REGULAR <i>(14 pcs of fresh raw fish, shellfish)</i>	20.00
SASHIMI DELUXE <i>(20 pcs of fresh raw fish, shellfish)</i>	26.00
CHIRASHI <i>(15 pcs of raw fish, shell fish over seasoned rice)</i>	20.00
VEGETARIAN SUSHI <i>(7 pcs of vegetable sushi & 1 garden roll)</i>	17.00

SUSHI (1 pc) OR SASHIMI (2 pcs)

BEAN CURD <i>(Inari)</i>	2.00	BABY OCTOPUS <i>(Itako)</i>	2.25
JAPANESE EGG <i>(Tamago)</i>	2.00	SMOKED SALMON <i>(Shake)</i>	2.50
CRAB MEAT <i>(Kani Kama)</i>	2.00	F. F. ROE <i>(Red, Yellow, Black, Green)</i>	2.50
SHRIMP <i>(Ebi)</i>	2.00	SALMON ROE <i>(Ikura)</i>	2.50
SQUID (IKA)	2.00	SCALLOP <i>(Hotategai)</i>	2.50
SURF CLAM <i>(Hokkigai)</i>	2.00	EEL <i>(Unagi)</i>	2.50
MACKEREL (SABA)	2.00	YELLOW TAIL <i>(Hamachi)</i>	2.50
OCTOPUS(TAKO)	2.25	SWEET SHRIMP <i>(Ama Ebi)</i>	3.50
SALMON (SAKE)	2.25	KING CRAB <i>(Kani)</i>	4.50
SMELT ROE <i>(Masago)</i>	2.25	SEA URCHIN <i>(Uni)</i>	P/A
CONCH (HORAGAI)	2.25	GRILLED LOBSTER <i>(Ise Ebi)</i>	P/A
WHITE FISH (TAI)	2.25	BELLY TUNA <i>(Toro)</i>	P/A
TUNA(MAGURO)	2.25	ABALONE <i>(Awabi)</i>	P/A
WHITE TUNA <i>(Escalor)</i>	2.25		

COOKED MAKI / ROLL

* CHICKEN TEMPURA ROLL <i>(Avo. mayo)</i>	4.50
* CALIFORNIA ROLL <i>(crab, avo. cu. caviar)</i>	4.50
* SALMON SKIN ROLL <i>(Cu. dried bonito)</i>	4.50
* PHILADELPHIA ROLL <i>(Smoked salmon, avo. c. c.)</i>	4.50
* SHRIMP TEMPURA ROLL <i>(Avo. cu. mayo, cavi.)</i>	5.00
* BEEF TERIYAKI ROLL <i>(Cu. scallion)</i>	5.00
* FISH KATSU ROLL <i>(Fried with fish, mayo, avo.)</i>	5.00
* FRIED SCALLOP ROLL <i>(Avo. c. c.)</i>	5.00
* EEL ROLL <i>(Cu.)</i>	5.00
* SPIDER ROLL <i>(s.s. crab, avo. cu. cavi. mayo)</i>	6.50
* CALIFORNIA KING CRAB ROLL	8.50
GRILLED LOBSTER ROLL <i>(Avo. cu. c. c. cavia)</i>	8.50
* SUMMER ROLL <i>(Shrimp, crabmeat, cu. rice wrapper, w/ sesame sauce on top)</i>	8.50

MAKI / ROLL

SALMON ROLL	4.50
TEKKA ROLL <i>(Tuna)</i>	4.50
ALASKA ROLL <i>(Salmon, avo. cu.)</i>	4.50
NEGI HAMACHI ROLL <i>(Yellow tail, scallion)</i>	5.00
HONEY MOON ROLL <i>(Scallop, mayo, cu. caviar)</i>	5.50

VEGETABLE ROLL

CUCUMBER ROLL	3.50
AVOCADO ROLL	3.50
ASPARAGUS ROLL <i>(Asparagus, mayo)</i>	3.50
NATTO ROLL <i>(Fermented soy bean, scallion)</i>	3.50
KIMCHI ROLL	3.50
KANPYO ROLL <i>(Pickled gourd)</i>	3.50
A. A. C. ROLL <i>(Asparagus, avo. cu.)</i>	3.50
GARDEN ROLL	4.50
FUTO MAKI	5.50

SPICY ROLL

TIGER ROLL <i>(Chicken temp. avo. scallion)</i>	5.00
SALMON HOT ROLL <i>(Cu. scallion)</i>	5.00
SPICY TUNA ROLL <i>(Cu. scallion)</i>	5.00
* SCORPION ROLL <i>(Fish temp. avo. scallion)</i>	5.50
* HOTATE KATSU <i>(Fried scallop, cu. mayo, cavi.)</i>	5.50
KEY WEST ROLL VERY HOT!!! <i>(Conch, cu.)</i>	5.50
DYNAMITE ROLL <i>(Grilled wh. fish, avo. cavi)</i>	6.00
HAMACHI HOT ROLL <i>(Cu. Scallion)</i>	6.00
BANZAI SUPER HOT!!! <i>(Conch, tuna, cu. pepper)</i>	7.50
VOLCANO ROLL <i>(Spicy tuna, asp. tempura, flakes, w/ hot sauce)</i>	8.00
GOLD DIGGER <i>(Spicy tuna, asp, w/ citrus caviar)</i>	8.50
SPICY CRISPY ROLL <i>(Salmon, white tuna, cu, and house spicy sauce w/ crispy rice dots outside)</i>	8.50

CHEF'S ARTISTIC MASTERPIECE

(Served with Soup & Salad)

LOVE BOAT (FOR TWO) <i>6 pcs Sushi, 14 pcs sashimi & 1 Roll of lover.</i>	42.00
ROYAL LOVE BOAT (FOR FOUR) <i>12 pcs Sushi, 24 pcs sashimi & 1 Roll of lover, 1 Roll of lady.</i>	85.00

TARU SPECIAL ROLL

POPEYE'S ROLL <i>(Cold smoked salmon, baby spinach, cream cheese, rice wrapper w/ spicy sc.)</i>	9.00
WASABI HOT ROLL <i>(Salmon, tuna asp. avo. wasabi, caviar)</i>	10.00
NEW YORK ROLL <i>(Yellow tail, tuna, salmon, avo, asp. c. c. cavi)</i>	11.00
DRAGON ROLL <i>(Eel, cu. c. c. avo. cavi. w/ house eel sauce)</i>	11.00
SUNRISE ROLL <i>(Smoked salmon, eel, crab meat, avo. asp. c. c.)</i>	11.00
SPICY TUNA TWIN ROLL <i>(Red and white tuna, crabmeat, cu, scallion, w/ hot sesame oil.)</i>	11.00
BANG BANG ROLL <i>(Tuna, crabmeat, tempura flakes, avo w/ spicy eel sauce.)</i>	11.00
FAMOUS ROLL <i>(Chicken tempura, crabmeat, asparagus w/ honey wasabi sauce on top)</i>	11.00
INCHARGE'S ROLL <i>(Shrimp, tempura flakes, spicy sauce inside, crabmeat, cc, caviar, on top)</i>	11.00
SPICY SPIDER ROLL <i>(Spicy tuna, soft shell crab, masago cu/ out)</i>	12.00
MEXICAN BUBBLE ROLL <i>(Shrimp tempura, shrimp, avocado, c.c.w/ spicy sauce on top.)</i>	12.00
LOVER ROLL <i>(Tuna, crabmeat, tempura flakes, scallops w/ spicy mayo)</i>	12.00
FISH KETTLE <i>(Spicy tuna, white tuna, y.t. Salmon, grouper, in & out)</i>	12.00
MANGO TANGO <i>(2pc of shrimp tempura, crabmeat, mango, ricewrap w/mango sauce on top)</i>	12.00
XOXO ROLL <i>(S.S crab, crabmeat jalapeno scallion, c.c. deep fried w/seafood sauce on top)</i>	12.00
LADY ROLL <i>(House cold smoked salmon, avo, cc, inside, crabmeat smoked salmon on top and cilantro garnish)</i>	12.00
SUICIDE ROLL <i>(Cooked spicy salmon, jalapeno, c.c. w/ sesame hot oil and eel sauce on top.)</i>	12.00
CORAL REEF <i>(Tuna, white tuna, salmon, crabmeat toll in cucumber w/ ponzu sauce (no rice)</i>	13.00
HOT NIGHT ROLL <i>(Spicy tuna, shrimp tempura, tempura flakes avo, use soybean warp in to a heart shape.)</i>	13.00
ORGASM ROLL <i>(Shrimp tempura, crabmeat, avo, salmon baked w/ spicy mayo, and sprinkled seasoning powder on top.)</i>	14.00
FIVE TYPES OF INNOVATIVE SUSHI <i>(Five different kinds of fish with five different arrangements w/ full array of unique flavors.)</i>	15.00
FIRE MOUNTAIN <i>(Spicy raw tuna, white tuna, salmon, on top a calf roll w/five kinds of caviar)</i>	16.00
RAINBOW PRESS SUSHI <i>(Seasoned tuna, salmon, rice, seaweed, scallions, layered, w/ avo, sesame seeds, caviar and gold flakes on top.)</i>	16.00
GOLDEN DANCING DRAGON <i>(Crabmeat, cu. whole eel w/gold leaf on top)</i>	18.00
ERUPTION ROLL <i>(Baked spicy scallop on top of Keywest roll and garnished with caviar)</i>	18.00
KING TRITON ROLL <i>(Lobster tempura, scallion, tuna, salmon, shrimp, black caviar, w/eel sauce and wasabi cream on top)</i>	20.00

Additional items are extra.

For other items of Special Request, please inquire with the Chef.
Order are freshly prepared, please allow extra time to prepared our best for you.

