

## Starter

<b>Edamame SeaSalt/Garlic/Spicy Garlic</b>	<b>\$3.95/4.95/5.45</b>
steamed/sautéed soy beans with flavor	
<b>Agedashi Tofu</b>	<b>\$5.95</b>
fried tofu topped with bonito flake & green onion & served with side tempura sauce	
<b>Shishito Peppers</b>	<b>\$6.95</b>
sautéed and seasoned with togarashi seasoning served with garlic aioli	
<b>Gyoza</b>	<b>\$6.95</b>
six pcs of pan fried pork dumplings with house sauce	
<b>Shumai</b>	<b>\$6.95</b>
four pcs of steamed shrimp dumplings with house sauce	
<b>Chicken Karrage</b>	<b>\$6.95</b>
marinated chicken deep fried to crispy perfection served with house dipping sauce	
<b>Tempura Veggie/Shrimp/Mix</b>	<b>\$5.95/6.95/7.95</b>
japanese style of crispy deep fry veggie and shrimp	
<b>Seoul Chicken</b>	<b>\$7.95</b>
twice fried chicken with gochujang glaze and cilantro ranch dip	
<b>Yakitori Chicken/Seafood</b>	<b>\$6.95/7.95</b>
grilled chicken bamboo skewer with housemade teriyaki sauce/ grilled shrimp and scallop bamboo skewer marinated with togarashi butter served housemade garlic aioli and plum dipping sauce	
<b>Chashu Pork Bun</b>	<b>\$8.95</b>
marinated pork belly with hint of garlic and green onion, wrapped in soft pillowy rice buns three pcs	
<b>Soft Shell Crab Appetizer</b>	<b>\$8.95</b>
lightly deep fried soft shell crab with ponzu sauce	
<b>Salmon/Hamachi Kama</b>	<b>\$7.95/12.95</b>
grilled salmon/yellowtail (allow to bake 15-20mins minimum) collar to soft and crispy perfection served with ponzu sauce	
<b>Citrus Prawn</b>	<b>\$9.95</b>
six pieces of prawns lightly breaded & deep fried, mixed with citrus aioli, lime zest	
<b>Daily Ceviche</b>	<b>\$10.95</b>
chef's choice selection of fresh fish with avocado, cucumber, salt, lime, and cilantro served with six wonton crackers	
<b>B.B.Q. Short Ribs Appetizer</b>	<b>\$12.95</b>
korean style Marinated B.B.Q. short ribs (six pcs)	

## Salad

<b>Garden Salad</b>	<b>\$2.95</b>
small house mix green salad with house ginger dressing	
<b>Cucumber Salad</b>	<b>\$4.95</b>
japanese style of sweet vinegar pickled cucumber salad	
<b>Seaweed Salad</b>	<b>\$5.95</b>
seasoned seaweed salad with yamagobo	
<b>Krab Salad</b>	<b>\$9.95</b>
mixed green salad with snowkrab, krab stick, avocado, sprouts and dressing of soy mustard	
<b>Pokie Salad Salmon/Tuna/Mix</b>	<b>\$9.95/10.95/11.95</b>
boto style pokie, avocado, mango, wakame, cucumber, masago with soy mustard dressing	
<b>Salmon Skin Salad</b>	<b>\$11.95</b>
mixed greens with smoky and crispy salmon skin, yama gobo, sprout, and citrus dressing	
<b>Boto Beef Salad</b>	<b>\$12.95</b>
marinated ribeye beef, tomato, mixed greens, house citrus vinaigrette & garlic aioli	
<b>Sashimi Salad</b>	<b>\$16.95</b>
chef's choice selection of fresh fish on bed of mixed greens with avocado, sprouts, masago, wakame, yama gobo topped with house soy mustard dressing	

The above ingredients & prices may be subject to change without notice.  
Please inform your server of any known allergies. Extra charges may apply to desired modification.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## Main Entrée

<b>Curry Veggie/Tofu/Chicken/Seafood</b>	<b>\$9.95/11.95/12.95/13.95</b>
japanese style of thick and rich curry with seasonal veggies, rice, choice of miso soup or salad	
<b>Chicken Teriyaki</b>	<b>\$11.95</b>
grilled to juicy and tender marinated chicken on bed of caramelized onion with sizzling hot plate served with rice, salad, house made teriyaki sauce w/miso soup	
<b>Eggplant &amp; mushrooms</b>	<b>\$11.95</b>
japanese eggplant, shitake mushroom and seasonal veggies, rice, choice of miso soup or salad	
<b>Chicken Katsu</b>	<b>\$12.95</b>
boneless panko deep fried chicken served with rice & japanese slaw w/miso soup	
<b>Mahi Mahi</b>	<b>\$14.95</b>
grilled mahi mahi fish with orange flavor of creamy garlic sauce on bed of sautéed caramelized onion with sizzling hot plate served with rice, salad	
<b>Grilled Salmon</b>	<b>\$15.95</b>
grilled salmon and lime served with rice, croquette, asparagus and orange flavored baby carrot	
<b>Boto Bulgogi</b>	<b>\$16.95</b>
marinated and sautéed thinly sliced rib eyes served on bed of caramelized onion with sizzling hot plate served with rice, salad, baby gem lettuce, gochujang sauce, miso soup	
<b>Boto Spicy Pork</b>	<b>\$16.95</b>
marinated and sautéed spicy pork served on bed of caramelized onion with sizzling Hot plate served with rice, salad w/miso soup	
<b>Short Ribs</b>	<b>\$17.95</b>
korean style braised beef short ribs on bed of caramelized pineapple served wotj rice, Asparagus, orange flavored baby carrot w/miso soup	
<b>Lobster &amp; Scallop</b>	<b>\$20.95</b>
maine lobster and diver scallop sautéed in japanese beurre blanc sauce served with rice, asparagus, croquette and orange flavored baby carrot	

## Soup & Noodle

<b>Miso Soup</b>	<b>\$2.95</b>
housemade miso soup	
<b>Tempura Udon</b>	<b>\$10.95</b>
japanese thick noodle with soy base soup served with green onion, tempura crumb, fish cake and two pcs of shrimp tempura	
<b>Nabeyaki Udon</b>	<b>\$10.95</b>
japanese thick noodle with chicken, green onion, wakame and poached egg	
<b>Spicy Miso Ramen</b>	<b>\$11.95</b>
japanese authentic miso broth and thin noodle with topping of grilled chashu pork belly (3pcs), housemade chili paste, green onion and bean sprouts	
<b>Tonkotsu Ramen</b>	<b>\$11.95</b>
our favorite creamy pork broth and thin noodle with topping of grilled chashu pork Belly (three pcs), tempura crumb, sesame seed and bean sprouts (+\$1Housemade Spicy)	
<b>Spicy Seafood Udon Soup</b>	<b>\$13.95</b>
based on chicken broth soup with Japanese thick noodle and shrimp, scallop, squid, mussel	
<b>Yakisoba Veggie/Tofu/Chicken/Beef/Seafood</b>	<b>\$9.95/10.95/11.95/12.95/13.95</b>
japanese black sauce with egg noodle sautéed with seasonal veggies	

The above ingredients & prices may be subject to change without notice.  
 Please inform your server of any known allergies. Extra charges may apply to desired modification.  
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## Sashimi Special & Combo

<b>Tuna Tataki Sashimi</b>	<b>\$15.95</b>
Six pcs of seared tuna wrapped with deep fried shishito peppers and heirloom tomato, spicy cilantro sauce, ponzu on top	
<b>Three-Way Salmon Sashimi</b>	<b>\$14.95</b>
Six pcs of salmon belly, salmon skin, and salmon roe perfectly balanced with lemon, sea salt, ponzu, garlic aioli	
<b>Baja Sashimi</b>	<b>\$17.95</b>
two pcs each of tuna, salmon, yellowtail wrapped with avocado and cilantro, jalapeno, ponzu on top	
<b>Citrus Hamachi Sashimi</b>	<b>\$18.95</b>
six pcs of japanese yellowtail with jalapeno, lemon zest, cilantro, ponzu and sea salt on top	
<b>Nami Sashimi Combo</b>	<b>\$16.95</b>
two pcs each of tuna, salmon, yellowtail	
<b>Mori Sashimi Combo</b>	<b>\$23.95</b>
nine pcs total of tuna, salmon, yellowtail, albacore and choice of shrimp or octopus	
<b>Omakase Sashimi Combo</b>	<b>\$39.95</b>
chef's seasonal freshest fish selection of fifteen pcs	

## Sushi Combo

<b>Seas the Moment</b>	<b>\$17.95</b>
five basic nigiri & spicy tuna roll served with miso soup	
<b>Current Affair</b>	<b>\$21.95</b>
six chef's selection nigiri & shrimp tempura roll served with miso soup	
<b>Senchou</b>	<b>\$25.95</b>
seven chef's selection nigiri & 1 taste worthy roll of your choice, served with miso soup (excluding: row sham bow)	

## Fresh off the Boat

<b>Atzui Land</b>	<b>\$49.95</b>
salad, sea salt edamame, gyoza, short ribs, veggie tempura, veggie yakisoba, chicken teriyaki (two-three people, rice not included)	
<b>Atzui Ocean</b>	<b>\$79.95</b>
salad, sea salt edamame, gyoza, mix tempura, citrus prawn, grilled salmon, mahi mahi, hamachi kama, seafood yakisoba (four-five people, rice not included)	
<b>The Tug Boat</b>	<b>\$49.95</b>
appetizer of sea salt edamame, mix tempura sashimi of three pcs tuna & three pcs salmon chef's selection of six pcs nigiri two rolls; teka maki, California roll (two people)	
<b>The Steamboat</b>	<b>\$75.95</b>
appetizer of sea salt edamame, mix tempura sashimi of chef's selection nine pcs chef's selection of nine pcs nigiri three rolls; crunchy shrimp, lost at sea, holy shishito (three people)	
<b>The Cargo Ship</b>	<b>\$99.95</b>
appetizer of sea salt edamame, mix tempura, pokie salad sashimi of twelve pcs chef's selection chef's selection of twelve pcs nigiri four rolls; alaskan, shark bait, lost at sea, holy shishito (four people)	

The above ingredients & prices may be subject to change without notice.  
Please inform your server of any known allergies. Extra charges may apply to desired modification.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## Lunch Special (11 AM-3 PM)

(No substitution)

<b>Katsu Don</b>		<b>\$9.95</b>
panko breaded chicken with sweet & savory housemade sauce and creamy eggs, sautéed onions over a bed of rice served with miso soup and salad		
<b>Seafood Yakisoba</b>		<b>\$11.95</b>
japanese black sauce with thin egg noodle sautéed flavor of shrimp, scallop, mussel, calamari and vegetable		
<b>Chicken Teriyaki Bento</b>		<b>\$9.95</b>
japanese lunch box with mix tempura, salad, rice, four pcs of Snowkrab Roll and chicken teriyaki served with miso soup		
<b>Sesame Chicken Bento</b>		<b>\$9.95</b>
japanese lunch box with mix tempura, salad, rice, four pcs of Snowkrab Roll and sesame chicken served with miso soup		
<b>Bulgogi Bento</b>		<b>\$10.95</b>
japanese lunch box with mix tempura, salad, rice, four pcs of Snowkrab Roll and marinated thinly sliced rib eye beef served with miso soup		
<b>Spicy Pork Bento</b>		<b>\$10.95</b>
japanese lunch box with mix tempura, salad, rice, four pcs of Snowkrab Roll and spicy pork served with miso soup		
<b>Salmon Teriyaki Bento</b>		<b>\$10.95</b>
japanese lunch box with mix tempura, salad, rice, four pcs of Snowkrab Roll and salmon served with miso soup		
<b>Short Ribs Bento</b>		<b>\$12.45</b>
japanese lunch box with mix tempura, salad, rice, four pcs of Snowkrab Roll and short ribs served with miso soup		
<b>Lunch Sushi Sampler</b>		<b>\$12.45</b>
one pc nigiri each of tuna, salmon, albacore and shrimp tempura roll, served with miso soup and salad		

## Kids Meal (ages 12 & under only, dine-in only)

<b>Chicken/Beef</b>		<b>\$6.95/7.95</b>
steamed rice, salad, two pcs of gyoza, two pcs of snowkrab rolls		

## Side

<b>Steamed White Rice</b>	<b>\$2.95</b>	<b>Premium Real Wasabi</b>	<b>\$2.95</b>
<b>Brown Rice</b>	<b>\$3.95</b>	<b>Oshinko</b>	<b>\$3.95</b>
<b>Croquette</b>	<b>\$4.95</b>	<i>(assorted pickled veggies)</i>	

## Dessert

<b>Ice Cream</b> (Green Tea or Vanilla)	<b>\$3.95</b>
<b>Mochi Ice Cream</b> (Green Tea, Strawberry, Chocolate, Vanilla or Mango)	<b>\$4.45</b>
<b>Tempura Ice Cream Green Tea</b>	<b>\$5.95</b>
<b>Chocolate Mousse Cake</b>	<b>\$5.95</b>
<b>Tiramisu Cake</b>	<b>\$6.95</b>
<b>Banana Tempura with Vanilla Ice Cream</b>	<b>\$7.95</b>

The above ingredients & prices may be subject to change without notice.  
Please inform your server of any known allergies. Extra charges may apply to desired modification.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness