

# Starter

|   |                         |
|---|-------------------------|
| <b>Edamame SeaSalt/Garlic/Spicy Garlic</b>  | <b>\$3.95/4.95/5.45</b> |
| steamed/sautéed soy beans with choice of flavor   |                         |
| <b>Agedashi Tofu</b>  | <b>\$5.95</b>           |
| fried tofu topped with bonito flakes & 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 fried 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/<br>grilled shrimp and scallop bamboo skewer marinated with togarashi butter<br>served with housemade garlic aioli and plum dipping sauce |                         |
| <b>Crispy Geso</b>  | <b>\$7.95</b>           |
| flash fried calamari legs with sweet chili sauce  |                         |
| <b>Rock Shrimp Tempura</b>  | <b>\$7.95</b>           |
| eight pcs of white shrimp lightly battered & deep fried with a house creamy chili sauce   |                         |
| <b>Chashu Pork Bun</b>  | <b>\$8.95</b>           |
| three pcs marinated pork belly with a hint of garlic and green onion, wrapped in soft pillowy rice buns   |                         |
| <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 pcs of lightly breaded & deep fried prawns , 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>          |
| six pcs korean style Marinated B.B.Q. short ribs  |                         |

# Salad

|  |                           |
|--|---------------------------|
| <b>Garden Salad</b>  | <b>\$2.95</b>             |
| small house mixed green salad with house ginger dressing   |                           |
| <b>Cucumber Salad</b>  | <b>\$4.95</b>             |
| japanese style 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 sticks, 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 and masago with soy mustard dressing  |                           |
| <b>Salmon Skin Salad</b>   | <b>\$11.95</b>            |
| mixed greens with smoky and crispy salmon skin, yamagobo, 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 a bed of mixed greens with avocado, sprouts, masago, wakame and yamagobo topped with house soy mustard dressing |                           |

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## Main Entrée

|  |                                 |
|--|---------------------------------|
| <b>Curry Veggie/Tofu/Chicken/Seafood</b>   | <b>\$9.95/11.95/12.95/13.95</b> |
| japanese style thick and rich curry with seasonal veggies, rice and choice of miso soup or salad   |                                 |
| <b>Chicken Teriyaki</b>  | <b>\$11.95</b>                  |
| grilled and tender marinated chicken on a bed of caramelized onion on a sizzling hot plate served with rice, salad, house made teriyaki sauce and miso soup                      |                                 |
| <b>Eggplant &amp; mushrooms</b>  | <b>\$11.95</b>                  |
| japanese eggplant, shiitake mushroom and seasonal veggies, served w/ rice and choice of miso soup or salad   |                                 |
| <b>Chicken Katsu</b>   | <b>\$12.95</b>                  |
| panko deep fried boneless chicken served with rice, japanese slaw and miso soup  |                                 |
| <b>Mahi Mahi</b>   | <b>\$14.95</b>                  |
| grilled mahi mahi fish with orange creamy garlic sauce on a bed of sautéed caramelized onion on a sizzling hot plate, served with rice and 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 a bed of caramelized onion on a 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 a bed of caramelized onion with sizzling hot plate served with rice, salad and miso soup  |                                 |
| <b>Rib Eye Steak Teriyaki</b>  | <b>\$16.95</b>                  |
| eight oz of grilled ribeye steak to perfection on a bed of steamed zucchini, carrot, onion & broccoli with house made teriyaki sauce. accomadated with rice, miso soup and salad |                                 |
| <b>Short Ribs</b>  | <b>\$17.95</b>                  |
| korean style braised beef short ribs on a bed of caramelized pineapples served with rice, asparagus and orange flavored baby carrot, served 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>Mori Soba/Tempura</b>   | <b>\$8.95/11.95</b>                   |
| cold buckwheat noodles w/ tsuke dipping sauce and garnished with ginger, wasabi and green onion. served w/ house salad. can add two shrimps or five vegetables tempura |                                       |
| <b>Tempura Udon</b>  | <b>\$10.95</b>                        |
| japanese thick noodles with a soy base soup served with green onion, tempura crumbs, fish cakes and two pcs of shrimp tempura  |                                       |
| <b>Nabeyaki Udon</b>   | <b>\$10.95</b>                        |
| japanese thick noodles with chicken, green onion, wakame and poached egg   |                                       |
| <b>Spicy Miso Ramen</b>  | <b>\$11.95</b>                        |
| authentic japanese miso broth and thin noodle with topping of grilled chashu pork belly (three pcs), housemade chili paste, green onion and bean sprouts               |                                       |
| <b>Tonkotsu Ramen</b>  | <b>\$11.95</b>                        |
| our favorite creamy pork broth and thin noodles topped with three pcs grilled chashu pork belly, tempura crumb, sesame seed and bean sprouts (+\$one Housemade Spicy)  |                                       |
| <b>Spicy Seafood Udon Soup</b>   | <b>\$13.95</b>                        |
| Chicken based broth soup with Japanese thick noodles and shrimp, scallops, squid and mussels   |                                       |
| <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 noodles sautéed with seasonal veggies  |                                       |

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## 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 tomatos, spicy cilantro sauce and 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 and garlic aioli        |                |
| <b>Baja Sashimi</b>   | <b>\$17.95</b> |
| two pcs each of tuna, salmon, yellowtail wrapped with avocado and cilantro, with jalapeno and ponzu on top                  |                |
| <b>Citrus Hamachi Sashimi</b>   | <b>\$18.95</b> |
| six pcs of japanese yellowtail with jalapenos, lemon zest, cilantro, ponzu and sea salt on top                              |                |
| <b>Nami Sashimi Combo</b>   | <b>\$16.95</b> |
| two pcs each of tuna, salmon and yellowtail   |                |
| <b>Mori Sashimi Combo</b>   | <b>\$23.95</b> |
| nine pcs total of tuna, salmon, yellowtail, albacore and a choice of shrimp or octopus                                      |                |
| <b>Omakase Sashimi Combo</b>  | <b>\$39.95</b> |
| fifteen pcs of the chef's seasonal freshest fish selection  |                |

## 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 & a shrimp tempura roll served with miso soup   |                |
| <b>Senchou</b>  | <b>\$25.95</b> |
| seven chef's selection nigiri & one 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 and 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 and seafood yakisoba (four-five people, rice not included)  |                |
| <b>The Tug Boat</b>  | <b>\$49.95</b> |
| appetizer of sea salt edamame, mix tempura<br>sashimi of three pcs tuna & three pcs salmon<br>chef's selection of six pcs nigiri<br>two rolls; tekka maki and California roll (two people)                                 |                |
| <b>The Steamboat</b>   | <b>\$75.95</b> |
| appetizer of sea salt edamame, mix tempura<br>sashimi of chef's selection nine pcs<br>chef's selection of nine pcs nigiri<br>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<br>sashimi of twelve pcs chef's selection<br>chef's selection of twelve pcs nigiri<br>four rolls; alaskan, shark bait, lost at sea and holy shishito (four people) |                |

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## Lunch Special (11 AM-3 PM Mon-Sat)

(No substitution)

|   |  |                |
|---|--|----------------|
| <b>Katsu Don</b>  |  | <b>\$9.95</b>  |
| panko breaded chicken with sweet & savory housemade sauce, creamy eggs and 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 noodles and sautéed flavor of shrimp, scallop, mussels, 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 nowkrab Roll and short ribs served with miso soup                               |  |                |
| <b>Ribeye Steak Bento</b>   |  | <b>\$12.45</b> |
| japanese lunch box with mix tempura, salad, rice, four pcs of snowkrab Roll and four oz ribeye served with miso soup                          |  |                |
| <b>Lunch Sushi Sampler</b>  |  | <b>\$12.45</b> |
| one pc nigiri each of tuna, salmon and albacore and a shrimp tempura roll, served with miso soup and salad                                    |  |                |

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

|   |  |                          |
|---|--|--------------------------|
| <b>Chicken/Beef/salmon</b>  |  | <b>\$6.95/7.95/10.95</b> |
| steamed rice, salad, two pcs of gyoza and 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> | <b>(assorted pickled veggies)</b> |               |

## 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> |

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