

APPETIZER & ROBATA

Lobster Shooter	\$12	Tuna & Scallion	\$7
Lobster meat balls, deep fried and served with a tomato-based coconut curry sauce		Sirloin w/ lime BBQ	\$6
Kobe Tataki	\$28.50	Salmon & Scallion	\$6
Kobe beef seared and thinly sliced, served with garlic butter sauce		Scallop Bacon	\$6
Coconut Shrimp	\$8	Asparagus Bacon	\$6
Panko fried jumbo shrimp with miso aioli		Yakitori Chicken	\$5
Shrimp Gyoza	\$7	Asian Sausage	\$5
Pan fried shrimp, pork and vegetable dumplings, served with gyoza sauce		Mushroom-Pepper-Scallion	\$5
Edamame	\$4	Calamari "Chef Minh Style"	\$9
Boiled soy bean pods lightly salted			

ENTRÉE

(All entrées are served with clear soup or small house salad and steamed rice. Fried rice for additional \$1.50)

Kobe Style Beef	\$53
Famous for its tremendous marbling (rare to mid-rare recommended)	
Tenno's Delight	\$38
Kobe beef and shrimp	
Family Style Dinner (for two)	\$46
Combination of NY steak, Shrimp, Chicken, Fried Rice and Green Tea Ice Cream	
Musashi's Special	\$38
Sake Lobster and filet mignon	
Tsunami Special	\$38
King crab leg and filet mignon	
Samurai Special	\$33
Shrimp and filet mignon	
Seafood Special	\$37
Sake Lobster, shrimp and scallops	
Geisha Special	\$25
New York Steak and shrimp	
Steak Special	\$23
Teriyaki Steak and Goma Chicken	
Sake Lobster	\$40
Sake marinated lobster tails	
Filet Mignon	\$25
New York Steak	\$22
Savory Shrimp	\$18
Succulent Scallops	\$19
Grilled Salmon	\$20
Teriyaki Steak	\$19
Goma (sesame) Chicken	\$18

DESSERT

Double Chocolate Fudge Cake	\$8
Apples Tempura	\$7
Bananas Tempura	\$7
White Chocolate Raspberry Cheese Cake	\$7
Ice Cream Tempura	\$6
Green Tea Ice Cream	\$3
Vanilla Ice Cream	\$3
Musashi's Petit Four	\$3.5

(18% gratuity for parties of 6 or more)

"PERCEIVE THAT WHICH CANNOT BE SEEN WITH THE EYE."

-MIYAMOTO MUSASHI



Sushi Menu

Sushi Boat	\$35
California roll, NY roll, Spicy Tuna roll, Tootsie roll, Shrimp Nigiri, Salmon Nigiri, Freshwater Eel Nigiri	
Lucky Lobster	\$14
Tempura lobster on wakame su roll, wasabi mayo	
Red Canyon	\$14
Baked crawfish on calamari roll, sweet and spicy sauce, Japanese mayo, green onion and masago	
Volcano	\$12
Baked scallop on California roll, spicy sauce, green onion, masago	
Crabby Creole	\$11
Crawfish, crab sticks, green onion, masago, spicy sauce	
Crazy Cajun	\$10
Crawfish, fresh salmon, masago, spicy sauce, eel sauce, green onion	
Spicy Calamari	\$8
Fried calamari, spicy sauce, lemon, cucumber, avocado	
East LA	\$8
Bacon, shrimp, red pepper, jalapeno	
Smoked 3 Way	\$8
Bacon, smoked salmon, freshwater eel, jalapeno	
Shrimp Tempura Roll	\$8
Shrimp tempura, avocado, cucumber, masago	
Rock' n Roll	\$7
Freshwater eel, cucumber, avocado	
Shrimp-eel	\$7
Shrimp, freshwater eel, red pepper, lemon, green onion	
Tootsie Roll	\$7
Tempura salmon, cream cheese, spicy sauce	
Spider Roll	\$7
Tempura softshell crab, cucumber, masago	
New York Roll	\$6
Shrimp, cucumber, avocado, masago	
Baja California Roll	\$6
Spicy crab salad, avocado, cucumber, masago	
California Roll	\$5
Crab salad, avocado, cucumber, sesame seeds	
Spicy Smoked Salmon Roll	\$5
Smoked salmon, cream cheese, cucumber, masago, spicy sauce	
Sassy Shrimp	\$5
Shrimp, masago, cream cheese, cucumber	
Alaska Roll	\$5
Salmon, avocado, spicy sauce	
Philadelphia Roll	\$5
Salmon, asparagus, cream cheese	
Spicy Salmon Roll	\$5
Salmon, cream cheese, cucumber, masago, spicy sauce	
Spicy Yellowtail Roll	\$5
Yellowtail, green onion, spicy sauce, cucumber	
Spicy Tuna Roll	\$5
Tuna, green onion, spicy sauce, cucumber	

Cajun Roll	\$5
Crawfish, masago, spicy sauce	
Lady Love	\$5
Salmon, lemon, masago, spicy sauce	
Tuna Roll	\$4.50
Avocado Roll	\$4.50
Cucumber Roll	\$4.50
House Special #1	\$14
Inside: Tempura shrimp, avocado, cucumber & spicy sauce	
Outside: Crab stick, spicy sauce, masago, wasabi mayo, eel sauce, green onion & lemon	
House Special #2	\$16
Inside: Yellowtail & green onion mixed with gyoza sauce	
Outside: Tuna, salmon, masago, jalapeno, spicy sauce, sriracha & lemon	
Dragon Roll	\$14
Inside: Cucumber, tempura shrimp & crab salad	
Outside: Freshwater eel, avocado, spicy sauce, eel sauce & sesame seeds	
Baby Gecko	\$14
Inside: Cucumber, cream cheese, salmon, & shrimp tempura	
Outside: Spicy Sauce, masago, wasabi mayo & sesame seeds	
Rainbow Roll	\$14
Inside: Crab salad, avocado & cucumber	
Outside: Assorted fish (chef's selection) & sesame seeds	
Lifesaver	\$14
Inside: Crab Salad, tempura bacon & cucumber	
Outside: Salmon, tuna, lemon, spicy sauce, eel sauce, avocado, green onion & sesame seeds	
Neko's Cowboy	\$14
Inside: Tempura Shrimp, Cream cheese, & spicy sauce	
Outside: Crab Salad, Tempura Flakes, eel sauce & masago	

Nigiri (2 pieces per order)

Yellowtail Hamachi	\$6
Freshwater Eel Unagi	\$5
Tuna Maguro	\$5
Shrimp Ebi	\$5
Smoked Salmon Shake kumisei	\$5
Salmon Shake	\$5
Super White	\$6
Sushi Dinner	\$16
8 pieces of nigiri sushi (chef's selection), 6 pieces of California roll, soup or salad	

Sashimi

Super White	\$14
Yellowtail Hamachi	\$14
Tuna Maguro	\$12
Salmon Shake	\$10
Smoked Salmon Shake kumisei	\$12
Sashimi Dinner	\$20
11 pieces of sashimi (chef's selection), soup or salad, and steamed rice	

*Consumption of raw or undercooked food may increase your chance of contracting food-borne illness.

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