Sushi Combos & Bentos

Spicy Pork Bento $16.50
Spicy pork, pot stickers, california roll, steamed rice, salad.

Chicken Bento $15.50
Chicken teriyaki, pot stickers, california roll, steamed rice, salad.

Beef Bento $16.50
Beef teriyaki, pot stickers, california roll, steamed rice, salad.

Chicken Tempura Bento $16.50
Chicken teriyaki, shrimp and vegetable tempura, california roll, steamed rice, salad.

Salmon Bento $16.50
Salmon teriyaki, potstickers, california roll, steamed rice, salad.

Tofu Bento $15.50
Teriyaki tofu, edamame, vegetable tempura, steamed rice, salad.

Chicken Katsu Bento $17.00
Panko bread chicken, potstickers, california roll, steamed rice, salad.

Ton Katsu Bento $17.00
Panko bread pork, potstickers, spicy tuna roll, steamed rice, salad.

Appetizers

Age Dashi Tofu $10.00
Crunchy tofu in special broth.

Edamame $8.00
Steamed and lightly salted soybeans in the pod.

Seaweed Salad $8.50
A taste of the sea. Vegetarian.

Mokey Ball $8.50
Deep fried mushroom and cream cheese with special sauce.

Sunomono Salad $7.50
Pickled cucumber salad.

Pot Stickers $10.00
Stuffed with pork and veggies, fried and served with a ponzu dipping sauce.

Calamari $13.00
Deep-fried calamari served with a house dipping sauce.

Firecracker $10.50
Deep fried jalapeno, cream cheese, spicy tuna, unagi, mayo sauce and masago.

Dragon Ball $10.00
Deep-fried mushroom, jalapeno, spicy tuna and unagi, spicy mayo sauce.

Tempura

Satsuimo Tempura $11.00
Sliced sweet potato battered and flash fried. 5 pieces.

Vegetable Tempura $11.00
Mixed seasonal vegetables battered and flash fried.

Shrimp Tempura $13.50
Black tiger prawn shrimp battered and flash fried.

Veggie and Shrimp Tempura $14.50
Seasonal veggies and black tiger prawn battered and flash fried.

Don Buri

Tekka Don $19.50
Slices of fresh tuna and cucumbers on a bed of sushi rice.

Salmon Don $19.50
Slices of Atlantic salmon and cucumbers topped with salmon roe served on a bed of sushi rice.

Una-Ju $20.50
Broiled freshwater eel and fresh cucumbers on a bed of sushi rice.

Chirash Don $21.50
Assorted artistic sashimi slices over sushi rice.

hama don $19.50
Slices of fresh yellowtail and cucumbers on a bed of sushi rice.

Salads

House Salad $7.50
Cabbage, lettuce and spinach topped with seasonal veggies.

Soup & Salad $9.00
Our house salad and a bowl of miso soup.

Teriyaki Chicken Salad $13.00
Mixed greens topped with our teriyaki chicken and fresh veggies.

Real Crab Salad $17.00
Mixed greens and fresh vegetables with dungeness crab.

Tofu Salad $12.50
Deep fried tofu and fresh veggies.

Entrees

Shioyaki Saba $15.00
Grilled mackerel with light salt.

Chicken Katsu $15.00
A tender chicken cutlet breaded in panko and deep-fried. Served with an Asian style BBQsauce.

Ton Katsu $15.00
A succulent pork cutlet breaded in panko and deep-fried. Served with an Asian-style BBQ sauce.

Teriyaki Chicken $14.00
Bite-sized chicken marinated in teriyaki sauce, grilled and sauteed.

Spicy Chicken Yakisoba $15.50
Grilled chicken, yakisoba noodles, broccoli, carrots, cabbage and bell peppers tossed in a special sauce and pan fried.

Yakisoba $15.50
Noodles and veggies with your choice of shrimp, chicken, tempura or beef. (chicken pictured)

Bulgogi $15.00
Marinated strips of beef, grilled and sauteed in a sweet korean sauce

Teriyaki Salmon $15.00

Teriyaki Tofu $13.50

Spicy Pork $15.00

Chicken katsu yakisoba $16.50

Ton katsu yakisoba $16.50

Nigiri Sushi

Ebi Nigiri $6.25
Shrimp.

Ika Nigiri $6.75
Squid.

Inari Nigiri $6.00
Tofu pocket.

Maguro Nigiri $7.25
Tuna.

Shiro Maguro Nigiri $7.25
Albacore tuna.

Shake Nigiri $7.25
Salmon.

Saba Nigiri $6.25
Mackerel.

Smoked Salmon Nigiri $7.25

Tamago Nigiri $6.00
Sweet egg.

Tako Nigiri $8.25
Octopus.

Unagi Nigiri $7.50
Freshwater eel.

White Tuna Nigiri $7.25

hamachi $7.25
yellowtail.

Nigiri Combos

Take Nigiri Combination $16.50
4 piece chef's choice and a California roll.

Matsu Nigiri Combination $21.00
6 piece chef's choice and a California roll.

Ya Nigiri Combination $33.50
10 piece chef's choice and a California roll.

Misako Nigiri Combination $59.50
10 piece nigiri chef's choice and a mio sashimi, spicy tuna and California roll.

Sashimi

Maguro Sashimi $19.00
7 slices of tuna on a bed of daikon radish.

Shake Sashimi $19.00
7 slices of salmon on a bed of daikon radish.

Tako Sashimi $20.50
7 slices of octopus on a bed of daikon radish.

Albacore Sashimi $19.00
7 slices of albacore tuna on a bed of daikon radish.

hamachi sashimi $19.00
7 slices of yellow tail on a bed of daikon radish.

Sashimi Combos

Mio Sashimi Combination $20.50
Chef's selection of the freshest fish of the day, 7 slices.

Jo Sashimi Combination $48.50
Chef's selection of the freshest fish of the day, 20 slices.

Yokozuna Sashimi Combination $71.50
Chef's selection of the freshest fish of the day, 33 slices.

Sushi Ya Big Boat $145.00
Chef's selection of the freshest and most popular items. Includes sashimi, nigiri, sushi rolls, appetizers.

Norimaki Rolls

Kappa Norimaki $7.50
Cucumber.

Avocado Norimaki $7.50

Veggie Norimaki $9.50

Shinko Norimaki $7.50
Pickled radish.

Tekka Norimaki $8.00
Tuna.

Negi Sake Norimaki $8.00
Salmon and green onion.

Mango Norimaki $7.50

negi shake $8.00
salmon, green onion

Sushi Rolls

Unakyu Roll $9.50
Unagi and cucumber.

Avokyu Roll $8.50
Cucumber and avocado.

California Roll $9.00
Krab, cucumber and avocado.

Golden Cali Roll $11.00
Krab, cucumber, avocado and masago.

Philadelphia Roll $10.00
Smoked salmon, cucumber and cream cheese.

San Francisco Roll $9.00
Shrimp, cucumber and avocado.

Spicy Tuna Roll $9.50
Tuna, green onion, spicy sauce and cucumber.

Rock'n Roll $10.50
Freshwater eel, avocado and cucumber with unagi sauce.

B-52 Roll (kiska) $11.50
Tempura shrimp, avocado, cream cheese and masago with unagi, creamy sauce.

Paradise Roll $11.00
Tuna, avocado, macadamia nuts, mango and masago.

Vegas Roll $11.50
Freshwater eel, krab, cream cheese and avocado with unagi sauce.

Kabuki Roll (kiska) $13.00
Shrimp, green onion, cucumber, Dungeness crab, masago, unagi and creamy sauce.

Hawaiian Roll $10.00
Tuna, green onion, sesame oil, chili peppers.

Ebi Metal Roll $11.00
Shrimp, freshwater eel, avocado and masago, unagi sauce.

Hana Roll $10.50
Tuna, sesame oil, 7 spice, green onion and mango.

Trailblazers Roll $10.00
Tuna, avocado, masago and creamy sauce.

Oregon Roll $11.00
Smoked salmon, shrimp, krab and cucumber.

Umpqua Roll $10.00
Salmon, sesame oil, 7 spice and green onion.

McKenzie Roll $10.50
Smoked salmon, cream cheese, cucumber, green onion and spicy sauce.

007 Roll $10.50
Krab, shrimp, cucumber, avocado.

Katana Roll $12.00
Krab, unagi, smoked salmon, masago, cucumber and unagi and creamy sauce.

Shogun Roll (kiska) $12.00
Smoked salmon, tempura shrimp, avocado, cucumber, unagi, creamy sauce.

Alaska $9.50
Imitation lobster, Avocado, Cucumber

oishii $11.00
salmon,yellowtail,avocado

Texas $13.00
Salmon, yellowtail, tuna, avocado, cucumber topped with green onion and masago

Signature Sushi Rolls

House Roll (f. onion) $16.00
Salmon, cream cheese, avocado, crab and fried with unagi, spicy mayo, fried onions.

Fire Show $15.50
Spicy salmon, cucumber and baked spicy mayo, scallop, crab, masago.

GO Duck Roll $17.00
Cali roll, on top albacore, jalapeno, spicy ponzu sauce.

Northwest $17.50
Spicy tuna,Krab, jalapeno, topped with seared scallops, masago, green onion,unagi sauce, spicy mayo sauce.

Rising Sun $15.00
Crab, avocado, cucumber inside, layered with tuna and masago.

Rising Moon $15.00
Crab, avocado, cucumber inside, layered with salmon and masago.

Dragon (kiska) $19.00
Tempura shrimp and cucumber inside, layered with avocado and unagi. Topped with green onion, masago and unagi sauce.

Black Widow (spider) $16.50
Deep fried soft shell crab, cucumber, freshwater eel, green onion, avocado, cream cheese, masago and unagi sauce.

Caterpillar $15.00
Freshwater eel and cucumber inside, layered with avocado and unagi sauce.

Rainbow $16.50
Cali roll, layered with salmon, tuna, yellowtail, shrimp and avocado.

Spider (spider) $15.00
Deep-fried soft shell crab, avocado, cucumber, crab, GO and masago with unagi sauce.

Hawaiian Volcano $15.00
Cali roll, spicy tuna, salmon, masago, GO, crunch w/unagi and spicy mayo.

8th Street $14.00
Shrimp, tuna, salmon, avocado, krab, cucumber, and spicy ponzu sauce.

Eugene Roll $17.00
Cali roll, topped with avocado, 3 shrimp and masago.

Sushi Ya $19.00
Cali roll topped with salmon, seaweed, salmon roe and tuna.

Bahama (f. onion) $16.50
California layered seared salmon w/unagi, spicy mayo sauce, fried onion.

Red Dragon $18.00
Smoked salmon, cucumber, topped with avocado, unagi with unagi sauce, spicy mayo, masago.

Machu Picchu (kiska) $19.50
Big tempura shrimp, cucumber topped with tuna, salmon, crab, masago, green onion, with unagi, spicy mayo and chili sauce.

Columbia (f. onion) $15.50
Spicy tuna, cream cheese, jalapeno and fried w/spicy mayo, unagi sauce, topped with fried onion.

Aztec $17.50
Lobster,avocado,cucumber,topped with seared scallops, masago,green onion,unagi sauce,spicy mayo sauce.

Big Sushi Rolls

Futomaki Roll $18.00
Cucumber, avocado, tamago, marinated tofu, pickled radish and burdock.

TITAN (kiska) $28.00
Tempura shrimp, spicy salmon, avocado, cream cheese, crunch topped with real crab, masago, green onion, unagi sauce and spicy mayo.

Pacific (kiska) $27.00
Tempura shrimp, cream cheese, avocado, cucumber, green onion, topped with baked scallops, crab, masago, spicy mayo and unagi sauce.

Crunch Sushi Rolls

Red Moon Roll $13.50
Spicy tuna, krab, avocado, GO, cream cheese with unagi, spicy mayo sauce.

Honduras Roll $13.50
Mango, tuna, salmon, avocado, masago and unagi sauce with cream cheese.

Tokyo Roll (kiska) $14.00
Spicy krab, avocado, shrimp tempura and unagi sauce with spicy mayo.

Seoul Roll $14.00
Jalapeno, salmon, spicy tuna, cream cheese, avocado, GO, unagi sauce and spicy mayo.

TNT Roll $14.00
Jalapeno, spicy tuna, krab, avocado, cream cheese, GO, unagi sauce, spicy mayo.

Aspen Roll $13.50
Tuna, salmon, avocado, cream cheese, unagi sauce, creamy sauce.

Dynamite Roll $14.50
Spicy tuna, spicy salmon, spicy yellowtail, cream cheese, jalapeno, GO and unagi, spicy mayo sauce, masago.

G6 Roll $14.00
Spicy tuna, unagi, avocado with unagi sauce, spicy mayo and masago.

Crunch Shrimp Roll (kiska) $13.00
Tempura shrimp, avocado, cucumber with spicy mayo and unagi sauce.

Family Combos

Geisha (potsticker) $33.50
Potstickers and California roll, spicy tuna roll, Philadelphia roll.

Buddha (vegi temp) $28.50
Vegetable tempura, kappa roll, avocado roll, veggie roll.

Samurai (shrimp temp) $39.50
Shrimp tempura, California roll, spicy tuna roll, red moon crunch roll.

maru (shrimp temp) $43.50
Shrimp tempura, California roll, Philadelphia roll and mio sashimi.

Sakura (potsticker) $49.50
Potstickers and red moon, Tokyo, California roll, spicy tuna roll.

Ramen

chicken katsu ramen $15.50
Panko breaded chicken cutlet in a shoyu, mixed vegetables, onions and green onion.

ton katsu ramen $15.50
Panko breaded pork cutlet in a pork based broth with mixed vegetables, onions and green onion.

miso seaweed age $14.50
Seaweed and flash fried tofu in a miso based broth with mixed vegetables , mushrooms, onions and green onion.

chashu ramen $15.00
Fully cooked pork belly, Mixed vegi, onions, and green onion.

seafood shin ramen $14.50
Mixed seafood and egg, mixed vegetables, onions and green onion in spicy ramen.

Udon

oddeng $13.50
Fish cakes in a shoyu broth, mixed vegetables, onions and green onion.

tempura udon $13.50
Tempura (1 shrimp, 1 veggie) in a shoyu broth, mixed vegetables, onions and green onion.

nabeyaki $17.00
mixed vegetables, onions, green onion, mushrooms, chicken and egg alltopped off with shrimp tempura.

sukiyaki udon $17.00
Seasoned tenderloin beef slices, onions, asparagus, tofu, mushrooms, mixed vegetables and egg all in a savory beef broth.

Side Dishes

Steamed White Rice $3.50

Miso Soup $3.50

Homemade kimchi $6.50

Drinks

dr. pepper $5.00

pepsi $5.00

diet pepsi $5.00

sierra mist $5.00

mug root beer $5.00

Place Settings And Utensils

Utensils Napkin Plate (Biodegradable) $0.40
Includes plate, napkin, fork, spoon, knife, salt and pepper (all Eco-Friendly).

Plates Only (Biodegradable) $0.25
Only need plates? Add on our fully biodegradable plates to your order today

Utensils & Napkin Only (Biodegradable) $0.25
Utensil set includes fork, knife, spoon, napkin, and salt & pepper packet. Eco friendly biodegradable materials.

Serving Spoons $0.25

Serving Forks $0.25

Bag of Ice - 24 Hours Notice Required $3.50

10 oz. Plastic Drinking Cups - 24 Hours Notice Required $0.15

Disposable tablecloth--Advanced Orders Only $2.50
White

Chafing Dish with Fuel (Disposable) $14.00

Serving Platters $8.00
Large round plastic serving trays with lids.

Discounts And Credits

Custom Discount

House Discount (Emp, DRV)

MISC

Sauces

Please use this to order extra sauces. Ones left under comments will not be fulfilled from this point on

Spicy Mayo $1.00

Unagi Sauce $1.00

Teriyaki sauce $1.00

Creamy sauce $1.00

Sriracha $1.00

ponzu sauce $1.00

honey mustard $1.00

tamari sauce $1.00