



TEN YEN

FOOD MENU

IZAKAYA SELECTIONS

Medium sized plates for sharing

Edo Tuna Poke \$19

Soy-rayu tuna, avocado, red onion, wakame, sushi rice

Cabbage and Edamame Dumplings \$11

Scallion, sweet soy, Japanese seven-spice

Sesame Pork Dumplings \$12

Kimchi mayo, ponzu dipping sauce

Shrimp Shumai \$13

Ginger, scallion, ponzu dipping sauce

Ora King Bowl \$18

Salmon sashimi, shiso, daikon, wasabi relish, microgreens, steamed rice

Lobster Poke Bowl \$28

Local claw, knuckle, tail, citrus vinaigrette, avocado, red onion, pickled fresno peppers, sushi rice

Japanese Seaweed Salad \$9

Spicy Seaweed Salad \$9

10 YEN TEMAKI (HANDROLLS)

We recommend you eat these as soon as they arrive.

Kenedi Handroll \$9

Fatty tuna, scallion, spicy mayo, sweet soy, avocado

Negihama Handroll \$9

Chopped yellowtail, scallion, smoked sea salt

Kaibashira Handroll \$9

Local scallop, spicy mayo, sesame, masago

Tenzin Handroll \$8

Leaf lettuce, avocado, cucumber, asparagus, spicy mayo

Sumo Combo \$23

Three handrolls of your choice

ROBATAYAKI-STYLE SASHIMI

Four decadent cuts garnished and served over a small tableside flame.

Citrus-Cured Hamachi \$20

Yuzu sauce, shiso, chopped scallion

Ora King Salmon Yakiniku \$21

Garlic-chili sauce, yuzu sauce, thinly-sliced jalapeño

Otoro Aburi \$MKT

Bluefin tuna belly, sweet soy, spicy mayo, scallion

NIGIRI SUSHI (2 PIECES)

Akami (lean, red tuna) \$10

Chutoro (medium fatty tuna) \$11

Otoro (fatty tuna belly) \$MKT

Aged Tuna \$MKT

Sake (salmon) \$8

Ora King Salmon \$11

Escolar \$9

Hamachi (baby yellowtail) \$9

Hotate (scallop) \$9

Unagi (bbq freshwater eel) \$9

Aged Shiromi (whitefish) \$MKT

Baby Omakase \$36

Six pieces of chef's choice nigiri, one tuna temaki, Japanese wasabi, pickled ginger, nikiri sauce with brush
– Substitute sashimi for no charge –

HOUSE MAKI (8 PIECES)

Tuna Deluxe \$11

Tuna, avocado, tobiko, wasabi

Spicy Tuna Deluxe \$11

Negitoro, avocado, wasabi tobiko, spicy mayo

Salmon Deluxe \$10

Cured salmon, avocado, toasted sesame seeds

E40 Roll \$14

Lump crab, avocado, cucumber, masago, toasted sesame seeds

Hot to Trot Roll \$16

Spicy crab, green apple, tempura flakes, jalapeño, sriracha

Baja Pearl Roll \$20

Salmon avocado roll topped with seared salmon sashimi, mango salsa, micro wasabi

Naruto Roll \$22

E40 roll topped with tuna, salmon, yellowtail, shiromi, shiso, ponzu sauce

Blacksmith Roll \$25

Shrimp tempura roll topped with seared tuna, jalapeño, kimchi mayo, tempura flakes, masago

Double Dragon Roll \$26

Spicy tuna avocado roll topped with salmon and tuna sashimi, tobiko, scallion, spicy mayo, shallot-miso sauce

Serpent Roll \$18

Spicy salmon cucumber roll topped with torched salmon tartare, scallions, spicy mayo, crispy shallots

Always Sunny Roll \$22

Salmon, Philadelphia cream cheese, cucumber, roll tempura fried. Topped with sweet soy and scallions

Double-Chin Roll \$32

Tuna, cucumber roll topped with seared fatty tuna, caviar, negitoro. Served with a shot of cold sake

The Sea Holly Roll \$36

Yuzu-tarragon lobster and avocado roll topped with wafered avocado, tobiko, crispy shallots, scallion sauce

HOUSE FUTOMAKI (5 BIG PIECES)

Pad Thai Roll \$15

Inari tofu, leaf lettuce, cucumber, egg, asparagus, avocado, sweet chili sauce, crushed peanuts

Scorpion Roll \$18

Tempura broccoli, avocado, cucumber, daikon sprouts, masago, scallion, spicy mayo

Unakyu Roll \$14

Barbecue eel, cucumber, daikon sprout, sesame, tamago, sweet soy

Tails in the Air Roll \$16

Shrimp tempura, cucumber, daikon sprout, avocado roll with masago, scallion, sesame, spicy mayo, sweet soy

Tidal Wave Roll \$17

Shrimp tempura, spicy tuna, and cucumber roll in soy paper

EXTRAS

spicy kewpie mayo \$2

4 pc cucumber roll \$6

4 pc avocado roll \$7

sushi rice \$7

freshly grated wasabi \$14

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness