



"CASUAL-FINE-DINING ATMOSPHERE."

"AUTHENTIC-JAPANESE CUISINE."

"FRESH SUSHI."

LOCATED AT:

7731 Colony Rd. #F3

Charlotte, NC 28226

Tel: (704) 542-4222

Fax: (704) 542-4224

HOURS OF OPERATION:

Tues - Sat Lunch 11:30am-2pm

Mon - Thurs Dinner 5pm-9:30pm

Fri & Sat Dinner 5pm-10:30pm

Sun Dinner 5pm-9pm

APPETIZERS

COLD

Hiyayako (Tofu, soybean curd, scallion & ginger sauce) \$4

Hijiki (Seaweed, carrot, chicken cooked with soy sauce) \$4

Kiriboshi (Dried radish, carrot, fried bean curd cooked with soy sauce) \$4

Tuna Tataki (Seared tuna w/ginger sauce) \$7.5

Kimpira (Gobo root with carrot, cooked with sesame oil) \$4

Tuna Carpaccio (Tuna, lightly pounded, layered in ponzu sauce) \$8

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HOT

Edamame (Boiled soybean, salted) \$3.95

Negi Maki (Scallion wrapped beef) \$7.5

Agedashi (4pc Deep fried tofu with mushroom sauce) \$6.5

Gyoza (5pc pork dumpling, served w/a side of our special sauce) \$5.5

Shumai (4pc jumbo shrimp dumpling, served w/a side of our special sauce) \$6.5

Tempura (3pc shrimp, 5pc vegetable) \$6.5

Tatsutaage (Cubed chicken dipped in cornstarch, deep fried) \$5.5

Yakizakana (Broiled salted fish) \$8.5

Soft Shell Crab (Fried, served w/spicy, sweet and sour sauce) \$8

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SIDES

Miso Soup \$2

House Salad (ginger dressing) \$3

White Rice \$2

Fried Rice \$2.75

Mixed Vegetable \$3.5

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FRIED RICE

Chicken \$5.5

Beef \$6.75

Shrimp \$6.75

SALADS

Sashimi Salad \$10.5

Vegetable & fresh seafood, soy sauce dressing.

Squid Salad \$5.5

Marinade in sesame oil dressing.

Seaweed Salad \$5

Spicy oil marinade.

Sunomono Salad \$7.5

Fresh seafood, cucumber, seaweed with Japanese vinaigrette.

Shumai Salad \$8.5

4pc jumbo shumai, mixed greens with Sapporo chili sauce.

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NOODLES

Ten Udon \$9.5

White Noodle with fish broth based clear soup.

Ten Soba \$9.5

Buckwheat Noodle with a soy sauce and fish broth based soup.

Ramen \$10.5

Egg Noodle with chicken broth based Miso soup.

Su Udon \$6.5

Robert's favorite plain Udon soup.

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DONBURI

Rice bowl/bottom, choose topping with Miso soup.

Ten Don \$12

Shrimp & vegetable tempura over rice.

KaTsuDon \$9

Fried, breaded pork with onion and soy sauce, over egg drop and dried seaweed.

O Ya Ko Don \$8

Cubed chicken with onion and soy sauce, over egg drop and dried seaweed.

Yasai Don \$8

Pan fried vegetables with soy sauce and dried seaweed.

Gyu Don \$12

Thin slice beef stew with onion.

DINNERS

HIBACHI

Served with Miso soup, Salad, White Rice. (Fried Rice 75¢ extra)

** Teriyaki style available upon request.*

Adult	Kids (12 & under)
Chicken (Chicken Breast) \$14	Chicken (Chicken Breast) \$8.5
Beef (N.Y. Strip) \$18	Beef (N.Y. Strip) \$9.5
Shrimp (Jumbo) \$18	Shrimp (Jumbo) \$9.5
Salmon (Scottish) \$18	Salmon (Scottish) \$9.5
Vegetable \$12	Vegetable \$8

WA HOO STEAK (Japanese Style) \$19

Cooked with our Sake Soy Sauce & Ground Daikon Radish.

Served with Miso soup, Salad, White Rice.

TEI SHOKU

Japanese style dinner, includes: white rice, Miso soup, salad.

Yaki za kana (Lightly salted fresh fish, cooked then grilled) \$18

Yaki ni ku (Stir fry beef and vegetable) \$16

Tempura (Deep fried tempura batter with shrimp and vegetable) \$18

BENTO BOX

Served with Miso soup, Salad, White Rice.

**Teriyaki-style available upon request.*

Box A. (Hibachi Beef, Shrimp & Vegetable Tempura,
Seaweed Salad, Gyoza (pork dumpling) \$25

Box B. (Hibachi Chicken, Shrimp & Vegetable Tempura,
Squid Salad, Shumai (shrimp dumpling) \$23

Box C. (Hibachi Salmon, Shrimp & Vegetable Tempura,
Seaweed Salad, Gyoza (pork dumpling) \$25

Hibachi Beef (NY Strip) | Hibachi Chicken (Breast) | Hibachi Salmon (Scottish Salmon)

SPECIALS

Fried Squid Leg \$5

Served with spicy aioli.

Wasabi Shumai \$5

Pork dumpling with wasabi flavored skin.

Gindara Miso Yaki \$8.5

Black Cod marinated with sweet Miso paste.

Hamachi Kama \$6.5

Broiled Yellowtail cheek

Salmon Kama \$5

Broiled Salmon cheek

Kaki Furai \$7.5

Fried fresh oysters

SUSHI

New Orleans Roll \$9.5

Shrimp tempura roll topped with spicy tuna and avocado.

Miami Roll \$8.5

Tuna tempura topped with wasabi tobikko.

Arizona Roll \$5

Avocado and spicy tuna inside with sesame seeds on the outside.

Nagoya Roll \$6.5

Fried, breaded shrimp with pistachio and spicy aioli sauce.

Sapporo Roll \$10.5

California roll, wrapped w/Eel, chunky Tuna & Salmon w/sweet chili sauce & chips.

Chirashi \$19

Served w/Miso Soup.

Sushi rice on bottom, topped with Chef selected sashimi.

Tekkadon \$18

Served w/Miso Soup.

Sushi rice on bottom, topped with Tuna sashimi.

Unadon \$15

Served w/Miso Soup.

Sushi rice on bottom, topped with Eel and juicy Eel sauce.

DESSERTS

Fried Lemon Pie \$5.75

Lemon filling and meringue fried in tempura batter.

Mochi Ice Cream \$4.75

Ice cream with rice curd.

Ice Cream \$3.75

Green Tea, Red Bean, Vanilla, Mango.

Trio \$6.5

Choice of any 3 of our selected ice creams.

Fried Banana Split \$6.5

Tempura battered whole banana w/vanilla ice cream, whipped cream, & chocolate syrup.

BEVERAGES

Imported Beer	Domestic Beer	Soda, Tea, Juice	Hot Sake
Sapporo 12oz \$4.5	Budweiser \$3	Coke \$2	Small \$5
Sapporo 16oz \$5.5	Bud Light \$3	Diet Coke \$2	Large \$9
Sapporo 22oz \$7	Michelob Light \$3.5	Sprite \$2	
Kirin Ichiban 12oz \$4.5	Michelob Ultra \$3.5	Ramune Drink \$2.5	Cold Sake
Kirin Ichiban 22oz \$7		Orange Juice \$2	<i>(please ask server)</i>
Kirin Light \$4.5		Iced Tea \$2	
Asahi Dry 12oz \$4.5		Hot Green Tea \$2	White Wine
Asahi Dry 22oz \$7		Perrier \$2.5	Red Wine
		Bottled Water \$2	<i>(please ask server)</i>

*** Please note: 18.5% gratuity is added to parties of 5 or more. ***