

Appetizers

Favorites

- Oyster with Mint + Cucumber Salsa**
The freshness of mint in the salsa makes a surprisingly good foil for the oysters
- Special Edamame**
Pan fried edamame in soy sauce and minced garlic
- Yellowtail Kama**
Charbroiled yellowtail kama seasoned with our famous sauce
- Rock shrimp Kakiage with Parmesan**
The Japanese term for a mixed tempura
- Shrimp Tempura**
Shrimp tempura
- Vegetable Tempura**
Mixed assortment vegetable tempura

Soup

- Miso Soup**
Miso paste with tofu and seaweed
- Miso Mushroom Soup**
Miso soup with Japanese mushrooms
- Miso Clam Soup**
Miso soup with fresh clam

Salad

- House Salad**
Spring mix and romaine lettuce with house ginger dressing
- Seaweed Salad**
Fresh seaweed served over ponzu marinated cucumber
- Avocado Salad**
*Fresh garden salad with avocado and vegetables with ginger dressing)
Sushi bar salad*

Sushi Bar Salad

- Tuna Mango Salad**
Diced cut tuna with mango on fresh garden salad served with special dressing
- Sashimi Salad**
Garden salad with variety of raw fish served in unique Tamashi style
- Pepper Tuna Salad**
Seared tuna with vegetables on fresh garden salad served with special dressing
- Salmon Tataki Salad**
Seared salmon and fresh garden salad with assorted fresh vegetables and special dressing

Tamashi Kitchen

Served with soup and white rice

- 9 Teriyaki**
- 6 Chicken Teriyaki** 16
Charbroiled chicken seasoned with our famous teriyaki sauce
- 10 Rib Eye Steak Teriyaki** 19
Charbroiled rib eye seasoned with our famous teriyaki sauce
- 8 Seafood/Choice of Shrimp, Scallop, or Combo** 18
Pan fried fresh seafood seasoned with our famous teriyaki sauce to perfection
- 7 Salmon Teriyaki** 17
Charbroiled salmon seasoned with our famous teriyaki sauce
- 6 Vegetable Teriyaki** 13
Stir fried vegetables seasoned with our famous teriyaki sauce
- Katsu**
- 3 Chicken Katsu** 16
Panko breaded chicken breast cutlets served with our famous curry katsu sauce
- 5 Ton Katsu** 18
Panko breaded Pork cutlets served with our famous curry katsu sauce
- 5 Salmon Katsu** 17
*Panko breaded fresh salmon fillet served with our famous curry katsu sauce
Noodle /served with salad instead of soup*

Soup

- 5**
- 6 Tempura Udon** 14
Japanese noodle soup served with shrimp and vegetable tempura
- 8 Seafood Udon** 15
Spicy Japanese noodle soup with shrimp, scallop, and clams

Stir Fried

- 11**
- 13 Chicken Yakisoba** 13
Pan fried egg noodles with chicken and assorted vegetables seasoned with special sauce
- 10 Fillet Mignon Yakisoba** 21
Pan fried egg noodles with fillet mignon and assorted vegetables seasoned with special sauce
- 9 Seafood/Shrimp & Scallop** 16
Pan fried egg noodles with jumbo shrimp & scallop and vegetables seasoned with special sauce
- Sides2: white rice, brown rice, edamame

Tamashi Specialty

Very unique flavor and style

Spicy Tuna Tar Tar	10
<i>Spicy tuna with cucumber, avocado and quail egg on top</i>	
Avocado Bomb	12
<i>Spicy salmon wrapped by thinly sliced avocado with special sauce</i>	
Hamachi Carpaccio	13
<i>Thinly sliced yellowtail served with jalapeno, scallion, and wasabi tobiko</i>	
Hirame Maki	11
<i>Thinly sliced fluke with spicy tuna and cucumber in Tamashi style</i>	
Tuna Carpaccio	13
<i>Thinly sliced tuna with chopped tomatoes, scallion, lemon tobiko on top</i>	
Sashimi Tar Tar	14
<i>Diced cut sashimi mixed with mango, cucumber, tomatoes in Yuzu and wasabi mayo</i>	
Dynamite Cocktail	11
<i>Spicy tuna and spicy salmon mixed with seaweed salad in martini glass</i>	

Sushi Bar Menu

Sashimi combination	19
<i>15 pieces of assorted fish</i>	
Sashimi combination (omakaze) Market	17
<i>Chef's choice of sashimi of the day</i>	
Sushi combination	18
<i>7 pieces of sushi and California roll</i>	
Sushi combination (omakaze) Market	18
<i>9 pieces of chef's choice sushi and a roll</i>	
Chirashi	18
<i>Assortment of raw fish and vegetables over sushi rice</i>	

Design Roll

Tamashi on fire /signature	14
<i>Shrimp tempura, spicy tuna, and asparagus with lobster salad on top served in very unique style</i>	
Rainbow	11
<i>California with 4 different fish on top</i>	
Tamashibow	12
<i>Lobster salad, avocado, 4 different fish, 3 different sauces</i>	
Bamboo	10
<i>Spicy salmon over avocado, crunch, scallion, and soy tobiko with special sauce</i>	
Crystal	11
<i>Salmon tempura with eel and avocado topped with spicy tuna and thinly sliced lettuce on top</i>	
Dragon	10
<i>California with eel and avocado on top</i>	
Double Shrimp	9
<i>Shrimp tempura, cucumber and tiger shrimp and avocado on top with spicy mayo</i>	
King Salmon	11
<i>Salmon tempura, mango, and cream cheese topped with smoked salmon and avocado</i>	
Red hot chili pepper	12
<i>spicy tuna, asparagus, and jalapeno with tuna, hot peppers and lemon tobiko on top</i>	
Golden pillow	9
<i>Inari with spicy tuna, avocado, cucumber and crunch</i>	

Spider	10
<i>Soft shell crab with avocado, cucumber and eel sauce</i>	
Samurai	12
<i>Eel and salmon skin, avocado topped with salmon and soy tobiko</i>	
White angel	11
<i>Spicy tuna, asparagus topped with white tuna and special sauce</i>	
Yellow Tail love	12
<i>Spicy yellowtail and asparagus with yellow tail, white tuna and wasabi tobiko on top</i>	
1849	11
<i>Shrimp tempura, cream cheese and cucumber with eel and avocado on top</i>	
Tiger	10
<i>Lobster salad and avocado topped with tiger shrimp, avocado and spicy mayo</i>	
Tobiko Island	12
<i>Spicy salmon and avocado with white tuna and 4 kinds of tobiko on top</i>	
Tuna love	11
<i>Spicy tuna with tuna, crunch, scallion, and spicy tobiko with special sauce</i>	

Classic Rolls

Alaska/California/Philadelphia/spicy tuna/shrimp tempura/ Boston/tuna/salmon/cucumber/yellowtail/rock'n roll/salmon skin/futomaki/vegetable/sweet potato/eel	7
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Sushi/Sashimi Nigiri (2 pcs) Sashimi (5 pcs)

Tuna (MAGURO) 6/13
Salmon (SAKE) 7/13
Salmon belly (BENITORO)
Yellowtail (HAMACHI) 6/13
Albacore (BINCHO) 6/13
Fluke (HIRAME) 6/13
White tuna (SHIROMAGURO) 6/13
Shrimp (EBI) 5/11
Crab (KANI) 4/9
Mackerel (SABA) 5/11
Sweet shrimp (AMAEBI) 7/14
Octopus (TAKO) 5/12
Eel (UNAGI) 6/13
Bean curd (INARI) 4/na
Egg omelet (TAMAGO) 4/9
Snow crab (ZUWAIGANI) 6/13
Tuna belly (TORO) Market
Monkfish foie (ANKIMO) 7/14
Abalone (awabi) Market
Long neck clam (MIRUGAI) Market
Sea urchin (UNI) 8/17
Red snapper (TAI) 7/15
Squid (IKA) 4/9
Salmon roe (IKURA) 5/12
Scallop (HOTATE) 6/13
Flying fish roe (TOBIKO) 5/12

Lunch special

Appetizer

Shumai	5
<i>Choice of steam or fried shrimp dumpling</i>	
Gyoza	5
<i>Choice of steam or pan fried beef dumpling</i>	
Cucumber maki	9
<i>Crab, avocado, and tobiko wrapped in seaweed and cucumber with ponzu sauce</i>	
Special edamame	6
<i>Pan fried edamame in soy sauce and minced garlic</i>	
Bang bang shrimp	7
<i>Panko breaded lightly fried shrimp with special sauce</i>	
Vegetable tempura	6
<i>Mixed assortment vegetable tempura</i>	

Salad

House salad	5
<i>Spring mix and romaine lettuce with house ginger dressing</i>	
Seaweed Salad	6
<i>Fresh seaweed served over ponzu cucumber</i>	
Avocado Salad	7
<i>Fresh garden salad with avocado and vegetables with ginger dressing</i>	

Sushi Bar Salad

Tuna Mango Salad	9
<i>Diced cut tuna with mango on fresh garden salad served with special dressing</i>	
Sashimi Salad	12
<i>Garden salad with variety of raw fish served in unique Tamashi style</i>	
Pepper Tuna Salad	9
<i>Seared tuna with vegetables on fresh garden salad served with special dressing</i>	
Salmon skin Salad	7
<i>Crispy salmon skin and bonito flakes on avocado salad with special dressing</i>	

Tamashi kitchen

Served with soup and white rice / brown rice / edamame

Teriyaki Bento Box

Chicken bento	13
<i>Charbroiled chicken seasoned with our famous teriyaki sauce</i>	
Rib eye steak bento	14
<i>Charbroiled rib eye seasoned with our famous teriyaki sauce</i>	
Shrimp bento	13
<i>Pan fried fresh shrimp seasoned with our famous teriyaki sauce</i>	
Vegetable bento	11
<i>Stir fried vegetables seasoned with our famous teriyaki sauce</i>	

Katsu bento box

Chicken Katsu bento	13
<i>Panko breaded chicken breast cutlets served with our famous curry katsu sauce</i>	
Ton katsu bento	14
<i>Panko breaded Pork cutlets served with our famous curry katsu sauce</i>	

Noodle served with house salad

Soup	
Tempura Udon	11
<i>Japanese noodle soup served with shrimp and vegetable tempura</i>	
Seafood Udon	13
<i>Spicy Japanese noodle soup with shrimp, scallop, and clams</i>	
Stir fried	
Chicken yakisoba	12
<i>pan fried egg noodles w/chicken and assorted vegetables seasoned with special sauce</i>	
Rib eye yakisoba	13
<i>Pan fried egg noodles w/ fillet mignon & assorted vegetables seasoned w/ special sauce</i>	
Shrimp yakisoba	12
<i>Pan fried egg noodles with jumbo shrimp and vegetables seasoned with special sauce</i>	

Sushi bar Menu

served with miso soup

Sashimi combination	16
<i>12 pieces of assorted fish with white rice</i>	
Sushi combination	14
<i>7 pieces of sushi and California roll</i>	
Limited time only***	
Classic combination	13
<i>Your choice of any 3 classic rolls</i>	
Regular combination	15
<i>Your choice of design roll and classic roll</i>	
Super combination	17
<i>Your choice of any 2 design rolls</i>	

Design Roll

Tamashi on fire (signature) exclude combination	14
<i>shrimp tempura, spicy tuna & asparagus w/lobster salad on top served in very unique style</i>	
Rainbow	11
<i>California with 4 different fish on top</i>	
Tamashibow	12
<i>Lobster salad, avocado, 4 different fish, 3 different sauces</i>	
Bamboo	10
<i>Spicy salmon over avocado, crunch, scallion, and soy tobiko with special sauce</i>	
Crystal	11
<i>salmon tempura w/ eel & avocado topped w/ spicy tuna and thinly sliced lettuce on top</i>	
Dragon	10
<i>California with eel and avocado on top</i>	
Double Shrimp	9
<i>Shrimp tempura, cucumber and tiger shrimp and avocado on top with spicy mayo</i>	
King Salmon	11
<i>Salmon tempura, mango, and cream cheese topped with smoked salmon and avocado</i>	
Red hot chili pepper	12
<i>spicy tuna, asparagus, and jalapeno with tuna ,hot peppers and lemon tobiko on top</i>	
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Spider	10
<i>Soft shell crab with avocado, cucumber and eel sauce</i>	
Samurai	12
<i>Eel and salmon skin, avocado topped with salmon and soy tobiko</i>	
White angel	11
<i>Spicy tuna, asparagus topped with white tuna and special sauce</i>	
Yellow Tail love	12
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<i>Lobster salad and avocado topped with tiger shrimp, avocado and spicy mayo</i>	
Tobiko Island	12
<i>Spicy salmon and avocado with white tuna and 4 kinds of tobiko on top</i>	
Tuna love	11
<i>Spicy tuna with tuna, crunch, scallion, and spicy tobiko with special sauce</i>	
Classic Rolls	7
<i>Alaska, California, Philadelphia, spicy tuna, shrimp tempura, Boston, tuna, salmon, cucumber, yellowtail, rock'n roll, salmon skin, futomaki, vegetable, sweet potato, eel</i>	

Drinks

Soft Drinks *coke, diet coke, sprite, ginger ale*

Juices *cranberry, orange, pineapple, apple*

Green Tea

Beer Bottle

Ashahi Kuronama	4
Stout Dark Beer 330ml	5
Orion Beer	4
Ipa Oze 330ml	8
Sapporo	4
Kirin Ichiban	4
Kirin Light	4
Draft Beer	4/8

(Ask Servers For Selections)

Japanese Sho Chu

Glass/Small/Large

Kuro Shiranami (24%)	4/7/13
Tomino Houzan (24%)	5/9/15
Ichiko Serin (20%)	3/6/10
Kakushigura (25%)	3/6/10
Koi Shisou (7%)	4/7/12

Sake GLASS/300ML/720ML
House Sake 2/4/7

Junmai Ginjyo Sho

Hakkaisan	7/37/160
Kikusui	5/20/55
Amabuki Gin No Kuremai 720ml	60

Junmai Dai Ginjyo Sho

KUBOTA MANJYU	12/NA/150
YAMAGUCHI (720ML)	65
DASSAI 50	6/20/55
KANCHIKU	8/35/75
KOTEN SHARAKU	NA/25/60

Nigori

DASSAI NIGORI	NA/22/55
KAMOTSURU NIGORI	4/NA/28

Tokubetsu Junmai Sho

SUIGEI	7/20/35
KAMOTSURU	7/NA/45

Honjyozo Sho

ONIKOROSHI	6/17/35
KIKUSUI NAMASAKE (200ML)	9
HAKKAISAN	7/22/55
SENJYU	9/NA/45

Sho Chiku Bai

Nigori (375ML)	14
ORGANIC (300ML)	12
SHO CHIKU BAI GINJO (300ML)	12

Wine (BOTTLE/GLASS)

Terrazas Cabernet Sauvignon	45/12
BV 2009 Merlot	45/12
Chandon Pinot Noir	45/12
Chandon Chardonnay	45/12
Sterling sauvignon Blanc	45/12

Tamashi Cocktail

Jing-Seng	9	<i>A spicy yet refreshing blend of Shochu, serrano chile, and ginger with a citrus twist with ginger beer, an experience that everybody should have.</i>
Shibuya Shuffle	8	<i>A dry yet sweet cocktail made w/ fresh lemon juice, muddled strawberries & Thai basil.</i>
Koi Krusher	9	<i>This citrus and ginger beer blend with Peychaud Bitters and ginger beer represented the end of DOMA during PRIDE 2013.</i>
Suikatini	9	<i>A refreshing sweet martini made with fresh watermelon.</i>
Khaosantini	8	<i>A sweet drink made from soju and the exotic lychee fruit.</i>
Kabuki-Cho	9	<i>A famous San Francisco soju cocktail made with pineapple and orange juice with coconut and grenadine.</i>
Sora Ryu	8	<i>Winner of the 2010 Cocktail Carnival in LA, this Nigori sake martini blended with edamame is the perfect companion to any meal.</i>
White Tiger	8	<i>A classy twist on the old mojito recipe, made w/ fresh lemon juice, muddled mint&soju.</i>
Sakura	9	<i>A delicious and fresh mojito style blend of mint, strawberry, and Nigori sake.</i>
Ginza Line	8	<i>A sake martini with fresh muddled pear and mint.</i>
Tamashi Classic	7	<i>A tall cocktail made with sake, ginger and cucumber.</i>
Skytree	8	<i>A refreshing sake and orange sunrise with a splash of sparkling wine.</i>