

MENU

APPETIZERS

SUSHI BAR APPETIZERS

TUNA TATAKI Thin sliced seared tuna, scallion with ponzu.	15
TUNA TARTARE Chopped tuna, avocado, masago, mayo, chili oil, spicy tuna tower style.	18
ROBBIE APPETIZER Chopped fresh tuna, crunchy flakes, chili oil, mayo, masago.	16
SPICY BEEF OR TUNA YUKHWE Asian style tartare with mixed spices and a touch of sesame oil.	16
HOUSE COMBO SUNOMONO Crab, shrimp, conch, octopus with Japanese-style sweet vinegar sauce and thin sliced cucumber.	13
SPICY CONCH OR OCTOPUS Chopped cucumber and scallion, marinated with spicy kimchi sauce.	16
SUSHI APP Tuna, salmon, escolar, shrimp, crab.	14
SASHIMI APP 2 tuna, 2 salmon, 2 escolar.	14

SALAD

HOUSE SALAD Lettuce, cucumber, carrots, tomato with ginger dressing.	5.50
AVOCADO SALAD House salad with avocado on top.	9.50
HARUSAME SALAD Clear rice noodle with spicy sauce.	7.50
SASHIMI SALAD Double-size house salad with sliced fish on top.	16
WAKAME SALAD Seaweed salad.	7
CHUKA IKA Squid salad with mountain vegetables.	8
SPICY TUNA SALAD Spring mix with sliced tuna and tomato, spicy pepper, house special dressing.	15

CUCUMBER WRAPS

KANISU imitation crab, avocado, masago, wrapped with shaved cucumber; served with ponzu sauce.	13
K-ROLL Shrimp and crab stick, avocado, masago, wrapped with shaved cucumber; served with ponzu sauce.	14
TRUDY ROLL Tuna, avocado, masago wrapped in cucumber with ponzu sauce.	15
RAINBOW NARUTO MAKI Tuna, salmon, hamachi, avocado, masago wrapped in cucumber with ponzu sauce.	16

SOUP

MISO SOUP Soybean soup with tofu, scallion, and a little wakame.	5.50
WAKAME SOUP Seaweed soup with tofu.	5.50

KITCHEN APPETIZERS

SHISHITO PEPPER Fried Japanese pepper with salt.	10
EDAMAME Steamed soy bean with sea salt.	7
KIMCHI OR JAPANESE PICKLES	5
SHUMAI Steamed shrimp dumpling.	10
SHRIMP TEMPURA Lightly battered shrimp, deep fried.	15
HARUMAKI 2 crispy vegetable spring rolls.	8
GYOZA 6 fried dumplings: vegetable, spicy beef, or pork.	10
YASAI ITAME Stir fried mixed vegetables with bean sprouts. Add Protein: (beef, chicken, pork, shrimp) +4	13
FRIED CALAMARI Served with brown sauce.	13
TAKO YAKI Fried octopus balls with mayo.	13

OTSUMAMI

CRISPY BOK CHOY Fresh fried baby bok choy with garlic soy sauce.	10
SCALLOP BUTTER YAKI Stir fried scallop with soy butter.	MK
CHEESE AGE Crab and cream cheese dumpling, deep fried.	10
CORN CHEESE Creamed corn with melted cheese.	10
HAMACHI KAMA Grilled yellowtail collars.	17
SHRIMP KARAGE	15
CHICKEN KARAGE	12
VEGETABLE TEMPURA Sweet potato, broccoli, onion, zucchini.	12
EGGPLANT Marinated eggplant / grilled eggplant.	8 / 11

TOFU

COLD TOFU Plain cold tofu with spicy Korean sauce or Japanese plain tofu.	5.50
KIMCHEE COLD TOFU Cold tofu with chopped kimchi and spicy sauce.	9
AGE TOFU Fried tofu with hot spiced house broth.	8
YANG NYEOM TOFU Steamed tofu with Korean-style spicy sauce on top.	12
KIMCHI TOFU BOKEUM Steamed tofu with stir fried kimchi.	15
ADD PROTEIN beef, chicken, or pork.	4 up

MENU

SUSHI / SASHIMI DINNER & ROLLS

DINNER SET — COMES WITH SOUP

SASHIMI A 9 pieces.	17
SASHIMI B 14 pieces.	29
SASHIMI C 21 pieces of fish.	40
SUSHI REGULAR 6 pieces of sushi and one California Roll.	18
SUSHI DINNER 9 pieces of sushi with tuna roll.	23
SUSHI DELUXE 12 pieces of sushi with tuna roll and JB Roll.	40

MAKI / BASIC ROLL

TUNA ROLL Fresh tuna.	7.50
SALMON ROLL Fresh salmon.	7.50
HAMACHI ROLL Yellowtail snapper.	8.50
AVOCADO ROLL California avocado.	5
UNAGI ROLL Freshwater eel.	7.50
KANPYO ROLL Marinated dried gourd strips.	6

ROLL SET — COMES WITH SOUP

RAINBOW SET Rainbow Roll; 2 tuna and 2 salmon.	23
SHRIMP SET Shrimp tempura roll with 4 pieces shrimp.	19
CRAB SET California Roll with 4 pieces crab sushi.	19
CALIFORNIA SET California Roll with 2 tuna and 2 salmon.	19
JB SET JB Roll with 4 pieces salmon.	20

VEGETABLE ROLLS

VEGGIE ROLL Avocado, cucumber, carrots.	8
SALAD ROLL Lettuce, cucumber, avocado, carrots, tomato w/ ginger dressing.	9
JAPANESE VEG ROLL Kanpyo, gobo, shiitake mushroom, cucumber, avocado.	10
CUCUMBER ROLL Fresh cucumber.	5

SUSHI & SASHIMI COMBINATION

COMBO ONE 5 pieces sushi, 6 pieces sashimi, California Roll.	35
COMBO TWO 10 pieces sushi, 12 pieces sashimi, California Roll, and tuna or spicy tuna Roll.	70
COMBO THREE 15 sushi, 15 sashimi with tuna roll, California Roll, and JB Roll.	105

DONBURI / RICE BOWLS

CHIRASHI Assorted sashimi over rice.	28
UNAGI DON Broiled eel on top of rice.	28
SAKE DON Salmon on top of sushi rice.	28
TEKKA DON Tuna on top of sushi rice.	28

MENU

NOODLES & KOREAN FAVORITES

RAMEN

Fresh ramen with bamboo shoots, bean sprouts, scallion, egg, and yakibuta (braised pork).

SHOYU RAMEN Shoyu broth.	17
MISO RAMEN Miso broth.	17
KENTO RAMEN Veg broth with seafood; no yakibuta.	18
TOKYO TONKATSU RAMEN Tonkatsu broth.	17
KIMCHI RAMEN Spicy Korean kimchee ramen.	16

ADD TOPPINGS

ADD PROTEIN beef, chicken, shrimp	4
EGG	1
EXTRA YAKIBUTA	5
CHEESE	2
MENMA	2
BEANSPROUTS	1
CORN	1

NOODLES & MORE

HOUSE SPECIAL NOODLES Stir-fried seafood and vegetables in savory white sauce over noodles.	21
JAJANG MYUN Stir-fried pork and vegetables in savory and sweet black bean sauce over noodles.	17
CHAMPBONG Spicy Stir-fried seafood and vegetable soup over noodles.	19

KOREAN SOUP / JJIGAE

Served with rice and banchan (assorted side dishes).

DWENJANG JJIGAE Traditional soybean stew with tofu, beef, and vegetables.	17
KIMCHI JJIGAE Kimchi stew with tofu and pork.	17
YUKAE JANG Spicy beef and scallion soup with traditional Korean vegetables.	19
GOMTANG Beef bone broth with beef and scallion.	19
DAEGU JJIGAE Cod fish with vegetables in spicy soup.	19
MANDU GUK Dumpling soup.	17
TTEOK GUK Traditional rice cake soup with beef in clear broth.	18

KOREAN BBQ

Served with rice and banchan (assorted side dishes).

KALBI Korean short ribs marinated in sweet and savory barbeque soy sauce.	29
BULGOGI Thinly sliced ribeye marinated in sweet and savory barbeque soy sauce.	25
PORK BULGOGI Spicy marinated pork.	25
CHICKEN BULGOGI Chicken marinated with bulgogi sauce.	24
SAMGYUPSAL Grilled crispy fresh pork belly with salt & pepper. (comes with dipping sauce)	25
BULGOGI JUNGOL Bulgogi with assorted vegetables and vermicelli noodles served inside broth.	34

KOREAN BBQ ADD-ONS

SIDE SAMJANG SET Traditional Korean BBQ lettuce wraps: Samjang (bean paste), Romaine Lettuce, and sliced garlic.	5
SIDE PAJEORI Thinly sliced scallion and lettuce salad for grilled meat.	5

MENU

HOUSE SPECIAL ROLLS

ANDY ROLL Cooked salmon, white fish, scallions, masago, eel sauce, and tempura flakes.	17	NINA ROLL Shrimp tempura, crab, masago, scallions, mayo, and sweet honey miso sauce.	18
ROCKY ROLL Tuna, scallion, masago, tempura flakes, chili oil, and mayo.	19	SPICY LOBSTER Lobster tempura inside out with jalapeño, masago, scallions, and spicy mayo.	33
MONICA ROLL Avocado, masago, cucumber; topped with tuna and salmon.	19	HOLIDAY ROLL Salmon, asparagus, and avocado rolled and topped with tilapia tempura, spicy mayo, eel sauce, and ao nori.	19
JAPANESE VILLAGE Tuna, salmon, hamachi, avocado, inside out with masago.	19	HOLIDAY ROLL II Holiday Roll I with Robby appetizer on top.	31
DYNAMITE ROLL Shrimp tempura, lettuce, spicy mayo, rolled inside out and topped with masago.	16	SCOTT ROLL California roll with Rob App on top.	24
DYNAMITE ROLL II Eel roll, inside out, topped with avocado and dynamite.	26	JB TEMPURA ROLL Salmon and cream cheese, deep fried, with spicy mayo and eel sauce.	15
SPIDER ROLL Fried soft shell crab, avocado, asparagus, scallion, and masago; topped with eel sauce.	17	FRENCH ROLL Shrimp, avocado, cucumber, masago, wrapped in soy paper with honey miso sauce.	16
BONITA ROLL Tuna, salmon, avocado inside out; masago on top.	18	UNDER THE BRIDGE ROLL Shrimp, crab salad, masago, scallion, and spicy mayo; no rice, wrapped in soy paper.	16
DANCING EEL ROLL California roll with eel on top.	16	ROBBIE ROLL Robbie roll wrapped in soy paper.	16
LAS OLAS ROLL Avocado, masago, cucumber inside out; tuna on top.	16	DRAGONFLY ROLL Eel and shrimp tempura wrapped in soy paper with eel sauce.	16
DREAM ROLL Avocado and masago inside out, topped with tuna, hamachi, and salmon.	18	RED DRAGON ROLL Shrimp tempura roll with masago and tuna on top.	20
KITTY ROLL Salmon and cream cheese inside out, topped with avocado and tuna.	18	CRAZY ROLL Tuna, asparagus, masago, and avocado roll; deep fried with spicy mayo and eel sauce.	18
KIM ROLL Tempura sweet potato and broccoli rolled inside out, topped with tuna and avocado.	13	CRAZY ROLL II Crazy Roll topped with Robby appetizer, eel sauce, and spicy mayo.	29
TOKYO ROLL Shrimp tempura with avocado on top.	16	SPICY LOVER Spicy tuna and tuna tempura flakes, topped with fresh tuna, jalapeño, mayo, and spicy sauce.	20
		C.C ROLL Cooked salmon JB roll.	15
		NIKKI ROLL Eel, avocado, cucumber, tempura flakes, and masago on top with eel sauce.	18

LUNCH MENU

MON - FRI | 11:45 AM - 3:00 PM

lunch appetizers

EDAMAME	6.5
Steamed soybeans with salt. Add spicy for 1.	
HOUSE SALAD	5.5
Lettuce, carrots, cucumber, and cabbage with ginger dressing.	
WAKAME SALAD	6.5
Seaweed tossed in sesame oil and soy vinaigrette.	
SQUID SALAD	8
Tender squid and vegetables in soy vinaigrette dressing.	
MISO SOUP	5
Tofu, seaweed, and scallion in savory soy broth.	
WAKAME SOUP	5
Seaweed, tofu, scallion in dashi stock.	
PAJUN	15
Crispy Korean pancake. Add pork, shrimp, or seafood for 4.	
KIMCHEE PANCAKE	17
CRAB JUN	12
Pan-fried crabmeat and vegetables.	
SHUMAI	12
Shrimp dumplings.	
GYOZA	12
Korean crispy dumplings. Choice of pork, shrimp, chicken, or beef.	
SHRIMP TEMPURA	12
Three shrimp and two pieces of vegetable tempura.	
HARUMAKI	10
Vegetable spring roll.	
CRISPY KOREAN KIMBUGAK	8
Crispy Korean seaweed with rice paper and special sauce.	

noodles & rice

BIBIM NOODLE	16
Noodles, beef bulgogi, and assorted vegetables in gochujang sauce.	
YAKI UDON OR SOBA	17
Stir-fried egg noodles with vegetables. Add beef, chicken, pork, or shrimp for 4.	
CRISPY SEAFOOD NOODLE	20
Stir-fried seafood in savory gravy over thin crispy noodles.	
BIBIMBAP	15
Rice with marinated vegetables and beef bulgogi. Includes two Korean side dishes.	
DOLSOT BIBIMBAP	15
Bibimbap in a hot stone bowl. Includes two Korean side dishes.	

sushi & sashimi

SUSHI LUNCH	15
Tuna, salmon, white fish, escolar, and shrimp. Comes with soup or salad.	
SASHIMI LUNCH	16
Three tuna, three salmon, and three chef's-choice pieces, including white fish. Comes with soup or salad and rice.	

korean plates

Served with rice and three Korean side dishes.

CHAPCHAE	15
Stir-fried clear noodles with Korean mushrooms and vegetables.	
BULGOGI	23
Thin-sliced beef marinated in Korean sweet sauce.	
LA KALBI	29
Korean BBQ short ribs marinated in sweet soy marinade.	
CHICKEN BULGOGI	21
Small-cut chicken marinated in Korean BBQ sauce.	
PORK BULGOGI	21
Spicy pork marinated in Korean sauce.	

teriyaki & tempura

Served with rice and your choice of soup or salad.

CHICKEN TERIYAKI	20
Grilled chicken with teriyaki sauce.	
SHRIMP TERIYAKI	22
Grilled shrimp with teriyaki sauce.	
SHRIMP TEMPURA	20
Five large tempura shrimp with tempura sauce.	

soups

Add beef, pork, or seafood for 4

KOREAN RAMEN	16
Spicy Korean noodle soup with vegetables.	
MANDU GUK	16
Pork and vegetable dumpling soup.	
SUN DU BU	15
Spicy soft tofu soup with onion, zucchini, cabbage, mushrooms, and scallions.	
TEMPURA UDON	16
Udon noodle soup with three pieces of shrimp tempura.	

Please inform your server of any food allergies.