

# STARTERS

## KITCHEN

- **EDAMAME** 4.95  
Boiled & salted fresh soybeans
- **AGEDASHI TOFU** 5.95  
Deep-fried tofu in seasoned soy broth w/ bonito flakes & scallions
- **CALAMARI TEMPURA** 9.95  
Lightly battered, deep-fried tender strips of calamari w/ teriyaki sauce
- **SHRIMP TEMPURA** 8.95  
Lightly battered, deep-fried shrimps & fresh vegetables w/ sweet dipping sauce
- **ASPARAGUS BEEF ROLLS** 9.95  
Thinly sliced beef rolled w/ asparagus in teriyaki sauce
- **POTATO KOROKKE** 3.95  
Breaded & deep-fried Japanese mashed-potatoes mixed w/ vegetables, served w/ teriyaki sauce
- **GYOZA** 5.95  
Deep-fried dumplings, served w/ sesame vinaigrette
- **SHUMAI (STEAMED OR FRIED)** 5.50  
Japanese shrimp dumplings
- **SEARED AHI TUNA \*VERY RARE\*** 14.95  
Seared rare ahi tuna topped w/ wakame seaweed, served w/ creamy lemon garlic sauce, teriyaki sauce & domo spicy sauce
- **SHRIMP COCKTAIL** 7.95  
Seasoned shrimp w/ cocktail dip sauce
- **GOMA-AE W/ JUMBO SHRIMP** 8.95  
Crispy jumbo shrimps on a bed of steamed spinach, served w/ black sesame sauce
- **BREADED SHRIMP (5PC)** 7.95  
Deep-fried panko breaded shrimps w/ sweet dipping sauce

# STARTERS

## SUSHI BAR

- **SASHIMI CEVICHE** 13.95  
A medley of chopped sashimi mixed w/ pico de gallo, garlic olive oil & lime juice, served w/ tortilla chips
- **PICANTE TUNA CEVICHE** 14.95  
Spicy tuna stacked on pico de gallo, topped w/ black caviar & wasabi tobiko, served w/ tortilla chips
- **DOMO KRUNCH** 9.95  
Tempura rice topped w/ spicy tuna & flying fish roe, drizzled w/ teriyaki sauce
- **UNIKA UZURA** 14.95  
Shredded ika mixed w/ uni & smelt roe, garnished w/ salmon roe & quail egg
- **TUNA WRAP** 9.95  
Fuji apple, cucumber, avocado & white radish wrapped w/ tuna sashimi, served w/ sweet spicy sauce
- **SASHIMI CARPACCIO** 13.95  
Thinly sliced tuna, salmon & white fish w/ watercress & onions in soy vinaigrette sauce
- **SPICY TUNA COCKTAIL** 14.95  
Spicy cocktail sauce infused tuna, stacked on avocado & tempura flake mix, garnished w/ carrot chips
- **CHUKA IDAKO** 9.95  
Spicy baby octopus mixed w/ wakame seaweed

## SIDES

- **MISO SOUP** 1.50
- **STEAMED RICE** 2.00
- **SUSHI RICE** 2.50
- **SEASONED SUSHI RICE** 5.95
- **MIXED JAPANESE PICKLES** 4.95
- **STEAMED BROCCOLI** 3.95
- **STEAMED ASPARAGUS** 3.95
- **MASHED POTATOES** 3.95

# ENTRÉE

Served w/ house salad, miso soup & a choice of rice or red skin mashed potatoes.

- **TERIYAKI**  
Served w/ steamed broccoli & teriyaki sauce
  - N.Y. STRIP STEAK 18.95
  - CHICKEN 14.95
  - SALMON 15.95
  - SHRIMP 19.95
- **SPICY PEPPERCORN AHI TUNA** 24.95  
Breaded ahi tuna w/ a dash of peppercorn & steamed broccoli, served w/ creamy lemon garlic sauce & teriyaki sauce
- **SHRIMP & SCALLOP** 19.95  
Sautéed shrimps & scallops, & steamed broccoli, served w/ creamy lemon garlic sauce
- **TOFU STEAK** 14.95  
Pan-fried tofu w/ seasoned soy sauce, served w/ steamed broccoli & rice
- **BI BIM BAP (Hot Stone or Bowl)** 14.95  
Seasoned vegetables, sweet marinated beef & sunny side up egg, served w/ spicy chili sauce

## UDON

Served w/ house salad & miso soup.

- **NABEYAKI UDON** 13.95  
Noodle soup w/ chicken, egg, tempura shrimp & vegetables in hot pot
- **SHRIMP TEMPURA UDON** 12.95  
Noodle soup, served w/ shrimp tempura & vegetable tempura on the side
- **VEGETABLE UDON** 10.95  
Noodle soup w/ vegetables, served w/ vegetable tempura

# SUSHI ENTRÉE

Served w/ house salad & miso soup.

- **MAKI SUMO** 17.95  
Spicy shrimp tempura, spider & california roll
- **MAKI KARAI** 16.95  
Spicy tuna, spicy salmon & sapporo roll
- **MAKI YASAI** 13.95  
Grasshopper, cucumber & avocado, & breaded potato roll
- **U.S. COLLECTION** 20.95  
Alaskan, boston, california & philadelphia roll
- **DOMO SPICY BOWL** 19.95  
A variety of fish mixed in spicy mayo on a bed of sushi rice, topped w/ white radish, cucumber & flying fish roe
- **UNA JU** 19.95  
Broiled eel on a bed of sushi rice w/ mixed oshinko & teriyaki sauce
- **KOREAN SPICY CHIRASHI** 19.95  
Fresh cut sashimi & vegetables topped w/ caviar served w/ domo spicy sauce & rice
- **BENTO BOX** 19.95  
Sashimi, nigiri sushi, temp shrimp roll, potato korokke & gyoza
- **EDO CHIRASHI** 23.95  
Assortment of fresh cut sashimi served on a bed of sushi rice
- **SUSHI CHOBO (no raw seafood!)** 15.95  
6 pcs of Chef's choice sushi & california roll
- **SUSHI EXPERT** 23.95  
9 pcs of Chef's choice sushi & california roll
- **SASHIMI** 24.95  
15 pcs of Chef's choice fresh cut sashimi
- **SUSHI & SASHIMI (for 2-3 ppl)** 99.95  
Assortment of sushi, sashimi & rolls

# SALAD

- **HOUSE SALAD** 3.95  
Iceberg lettuce, carrots & cucumbers served w/ domo ginger dressing
- **IKA SAN SAI** 6.95  
Smoked squid mixed w/ vegetables
- **KANI SU** 8.95  
Crab, avocado & smelt roe wrapped in cucumber served w/ light soy vinaigrette
- **SASHIMI SALAD** 13.95  
Assortment of fresh cut sashimi tossed in a mixture of vegetables & soy vinaigrette sauce
- **SPICY TUNA SALAD** 12.95  
A mixture of tuna, cucumber & spicy mayo on a bed of white radish topped w/ daikon sprouts
- **SEAWEED SALAD** 4.95  
Wakame seaweed, cucumber & white radish in light soy vinaigrette
- **TAKO SALAD** 9.95  
Shredded octopus & baby octopus on a bed of white radish & wakame seaweed, drizzled w/ light soy vinaigrette
- **KING CRAB SALAD** 14.95  
Alaskan king crab & crab sticks on a bed of white radish & wakame seaweed, drizzled w/ light soy vinaigrette
- **OTAKU SALAD** 12.95  
Spicy tuna & smoked squid salad on a bed of white radish, avocado & cucumber topped w/ shredded seaweed & daikon sprouts

# DESSERTS

- **CHOCOLATE TOFFEE MOUSSE W/ KAHLUA**
- **CARROT CAKE**
- **VANILLA BEAN CHEESECAKE**
- **TUXEDO MOUSSE CHEESECAKE**
- **MOCHI (2 PCS)**
- MANGO RED BEAN**
- GREEN TEA STRAWBERRY**