Appetizers

Mixed Tempura **$7**
Mixture of fried zucchini, broccoli, sweet potatoes, and shrimps or shrimps only (3). Served with tempura sauce.

Edamame ♥ **$6**
Young soybeans in the shell tossed with sea salt or chili spices.

Gyoza (6) **$6**
Pork dumplings. Served fried, sautéed, or steamed. Served with Gyoza sauce.

Fried Vegetable Spring Rolls ♥ (4) **$5**
Vegetables, vermicelli, and tofu bean curd wrapped in a wonton skin then deep fried. Served with orange marmalade.

Fried Calamari **$7**
Premium calamari sticks rolled in bread crumbs then fried. Served with spicy sauce and tonkatsu sauce.

Crab Cakes (4) **$7**
Snow crab salad, smoked salmon, mozzarella cheese, and pickled jalapeno rolled in bread crumbs then fried. Served with spicy sauce and tonkatsu sauce.

Fried Oysters **$8**
Fresh oysters rolled in bread crumbs then fried. Served with spicy sauce and tonkatsu sauce.

Baked Mussels **$8**
Half shell mussels baked in dynamite sauce and spicy sauce, topped with masago and scallions.

Pork Steam Bun (3) **$7**
Asian-inspired "sliders." Warm, pillowy buns filled with chili-marinated pork. Served with sweet soy sauce.

Jalapeno Blossom **$7**
Fresh jalapeno stuffed with crab salad, mayonnaise, and cream cheese, rolled in bread crumbs then fried.
Drizzled eel sauce and spicy sauce on top.

Crab Rangoon (5) **$7**
Homemade wontons filled with crab salad, fried onions, and cream cheese then fried. Served with orange marmalade.

Sampler Platter (6) **$11**
Pick any three: Crab cakes, gyoza, fried oysters, fried calamari, jalapeno blossom, crab rangoon, or vegetable spring rolls.

Salads

House Salad ♥ **$3**
Fresh green salad, red cabbage, tomatoes, and crispy noodles. Dressing choices: house sesame, citrus, or ranch.

Cucumber Salad **$6**
Cucumber with crab sticks, sesame seeds, scallions and lemon. Served with ponzu sauce.

Sunomono Salad **$7**
Cucumber, seaweed, octopus, steamed shrimp, crab sticks, sesame seeds, scallions and lemon. Served with ponzu sauce.

Spicy Tako Salad **$8**
Marinated octopus layered over a bed of cucumber with ponzu sauce, chili paste, scallions, sesame seeds, and lemon.

Seaweed Salad ♥ **$5**
Seaweed marinated in sesame oil.

Seafood Salad **$10**
Spring mix tossed with crab stick, steamed shrimp, and tempura crunches. Served with citrus dressing.

Akira Salad ♦ Half order available **$12/$17**
Fresh salmon, yellowtail, tuna, super white tuna, tempura crunches, and masago on a bed of spring mix.
Served with citrus dressing.

Seared Pepper Tuna Salad ♦ Half order available **$12/$17**
Seared tuna coated with seven spices on a bed of organic spring mix. Served with citrus dressing.

Akira Summer Roll **$10**
Spring mix, cucumber, avocado, carrots, crab stick, and steamed shrimp wrapped in rice paper. Served with ginger peanut sauce.

Poke Bowl ♦ **$16**
Choice of cubed fresh tuna or salmon marinated in Poke sauce mix with seaweed salad, pineapples, cucumbers, avocados, masago, and sesame seeds. With your choice of steam white rice, brown rice, or spring mix salad.

Soups

Miso Soup ♥ **Cup $2** **Bowl $6**
Tofu, seaweed, soy bean paste, and scallions.

Seafood Miso Soup **Cup $3** **Bowl $8**
Tofu, seaweed, soy bean paste, shrimp, crab stick, touch of lemon juice, and scallions.

Udon Noodles Soup Bowl **Chicken/Tofu $11** **Seafood $16**
Your choice: Tofu♥, Chicken or Seafood (prawns, scallops, and clams)
Thick wheat noodles with boiled egg, shitake mushrooms, carrots, broccoli, and crab sticks in chicken broth.
Served with tempura shrimp, scallions, and seven spices.

(♦) Consuming raw or undercooked fish, shellfish, poultry, eggs, or beef may increase your risk of food borne illness. (♥) Vegetarian.
All items are made fresh to order to ensure the best quality for our customers. Your patience is appreciated.
An 18% gratuity will be added to parties of five or more. Please feel free to adjust the amount at your discretion.

Entrées

Lunch: 11am - 3 pm
All Entrées served with:
Steamed white or brown rice, steamed or fried vegetables, and a cup of miso soup or house salad.
Substitute fried rice for $1. Add three fried shrimp or any traditional roll for $4.

	Lunch	Dinner
Chicken: *Teriyaki (sweet glaze) or Shioyaki (lemon-pepper seasoning)* Tender char-broiled chicken.	**$11**	**$15**
Steak ♦:*Teriyaki (sweet glaze) or Shioyaki (steak seasoning)* Certified Angus New York Strip. Lunch: 8 oz Dinner: 12 oz	**$13**	**$19**
Salmon: *Teriyaki (sweet glaze) or Shioyaki (lemon-pepper seasoning)* Fresh Scottish Salmon. Substitute creamy sesame seed sauce for an additional $1.	**$12**	**$18**
Sesame Chicken(or Sesame Tofu♥) Fried tender chicken breast or Tofu with teriyaki sauce, sesame seeds, and scallions. *Make it spicy for an additional $1.*	**$10**	**$14**
Tori Katsu Breadcrumb battered chicken breast. Served with tonkatsu sauce and spicy sauce.	**$10**	**$14**
Combo Tempura Lightly fried shrimp, sweet potatoes, broccoli, and zucchini squash.	**$10**	**$14**
Japanese Curry **Chicken / Tofu♥** Homemade curry sauce sautéed with vegetables. **Steak** **Your choice of sautéed steak, chicken (fried or sautéed), or sautéed tofu ♥** *Make it spicy for an additional $1.*	**$10** **$12**	**$14** **$18**

Stir-fried Noodles

Served with cup of miso soup or house salad.
Add three fried shrimp or any traditional roll for $4. Make it spicy for an extra $1. Add Japanese Curry Sauce for $2.

Chicken or Tofu♥: $12 **Shrimp: $16** **Salmon: $18** **Steak: $19**

Yaki-Udon: Thick wheat noodles sautéed with vegetables and your choice of meat.

Yaki-Soba: Thin wheat noodles sautéed with vegetables and your choice of meat.

Small Dishes

Negi-ma ♦ **$10**
Sliced steak wrapped around asparagus topped with teriyaki sauce. Served with steamed white or brown rice.

Samurai Combo **$12**
Crab stick, mussels, scallops, crawfish and squid baked in spicy sauce served with steamed white rice, topped with seaweed salad, scallions and sesame seeds.

Kushiyaki: Chicken or Steak **$8/$10**
Two skewers of protein with vegetables topped with teriyaki sauce, scallions, and sesame seeds. Served with steamed white or brown rice.

Sesame Salmon **$11**
6 oz of grilled Scottish salmon topped with a tangy, creamy sesame seeds sauce. Served with steamed white or brown rice.

Grilled Chicken Salad **$10**
Lemon pepper chicken served over a bowl of spring mix, broccoli, and carrots. Served with our house sesame dressing.

Sushi Combinations

Served with cup of miso soup or house salad. No substitutions, please.

Sushi for Beginners **$15**
California Roll, Philadelphia Roll, and Ebi Nigiri.

Ichiban Platter ♦ Five or Seven pieces of Nigiri. **$18/ $22**
Chef's choice Nigiri and California Roll or Philadelphia Roll.

Deluxe Sashimi ♦ (15pcs) *Served with sushi rice* **$30**
Fillet of fresh Tuna, Yellowtail, Salmon, Octopus, and Super white tuna.

Royal Sashimi ♦ (15pcs) *Served with sushi rice* **$40**
Fillet of fresh Big Eye, Blue-fin, Amberjack, Albacore, and Yellowtail.

Omakase ♦ *Served with a cup of miso soup and house salad* **$45/$60/$75**
Japanese's tradition to respectfully letting the chefs decide what is best with beautiful presentation. *Fish and quantities vary on price chosen.*

Chirashi Sushi ♦ **$22**
Chef's choice of assorted fresh sashimi fillets and Japanese pickles on a bed of sushi rice.

(♦) Consuming raw or undercooked fish, shellfish, poultry, eggs, or beef may increase your risk of food borne illness. (♥) Vegetarian.
All items are made fresh to order to ensure the best quality for our customers. Your patience is appreciated.
An 18% gratuity will be added to parties of five or more. Please feel free to adjust the amount at your discretion.

Nigiri/Sashimi

Nigiri: 2 pieces of sliced fish on top of a ball of rice. Sashimi: 4 fillets of fish per order.

	Nigiri	Sashimi		Nigiri	Sashimi
Albacore ♦ (White Tuna)	$5	$10	Toro ♦ (Fatty Tuna) **Optional Seared*	$11	$18
Amberjack ♦ (Kampachi)	$7	$13	Unagi ♦ (Fresh Water Eel)	$6	$12
Big Eye ♦ (Ahi Tuna)	$7	$14	Ama Ebi ♦ (Raw Sweet Prawn) **Jumbo Size*	$12	n/a
Escolar ♦ (Super White Tuna)	$6	$12	Ebi (Steamed Shrimp)	$4	n/a
Hamachi ♦ (Fresh Yellowtail)	$6	$12	Ikura ♦ (Salmon Roe)	$5	n/a
Hotate ♦ (Sea Scallop)	$6	$12	Kani (Snow crab mixed w/mayonnaise)	$5	n/a
Ika ♦ (Squid)	$5	$9	Kani Kama (Crab Stick)	$3	n/a
Kuro Maguro ♦ (Blue-fin Tuna)	$9	$16	Masago ♦ (Caplin Roe)	$6	n/a
Shime Saba ♦ (Pickled Mackerel)	$5	$10	Tamago ♥ (Sweet Egg)	$3	n/a
Sake ♦ (Fresh or Smoked Salmon)	$6	$12	Uni ♦ (Sea Urchin)	$12	n/a
Tai ♦ (Red Snapper)	$6	$11	Uni Shooter ♦ (Uni, quail egg, ponzu sauce, evil sauce, masago, and black tobiko.) (1 shot per order)	$11	n/a
Tako ♦ (Octopus)	$5	$9			

Sushi Rolls

Add-ons available for an additional charge. Substitution: Soy bean paper ($1 per roll).

Makimono: These rolls are also known as Traditional Rolls.

California Roll (10pc) — **$6**
Inside: Crab sticks, cucumber, and avocado / Outside: Sesame seeds or masago.

Old Fashioned Maki ♦ (8pc) — **$6**
Choice of tuna, yellowtail, salmon, or escolar.

Philadelphia Roll ♦ (6pc) — **$6**
Smoked salmon, avocado, and cream cheese.

Yasai Maki ♥ (6pc) — **$4**
Choice of cucumber, avocado, asparagus, pickled daikon, or pickled sweet squash.

Kani Roll (6pc) — **$6**
Snow crab salad, cucumber, and sprouts.

Vegetarian Roll♥ (6pc) — **$7**
Avocado, asparagus, cucumber, spring mix, carrots, and pickled daikon.

Sweet Makimono: These rolls are topped with eel sauce and sesame seeds.

Eel Roll (6pc) — **$7**
Fresh water eel, cucumber, and sprouts.

Kazu Roll ♦ (10pc) — **$14**
Inside: Fried shrimp, Snow crab salad, asparagus, and avocado / Outside: Masago and eel.

Caterpillar Roll ♦ (10pc) — **$13**
Inside: Eel, Snow crab salad, cucumber, and tempura crunches / Outside: Avocado and masago.

Kassidy Roll (10pc) — **$17**
Inside: Fried soft shell crab, Snow crab salad, avocado, and asparagus / Outside: Tempura crunches, eel, spicy sauce, and scallions.

Panda-monium Roll ♦ (10pc) — **$16**
Inside: Fried calamari, asparagus, Snow crab salad, and avocado/ Outside: Eel, escolar, dynamite sauce, tempura crunches, and black tobiko.

Big Daddy Roll ♦ (10pc) — **$13**
Inside: Tuna, tempura crunches, and avocado / Outside: Masago and eel.

Obsidian Roll ♦ (6pc) — **$11**
Inside: Fresh salmon, cream cheese, fresh jalapeno, scallions then flash fried.
Outside: top with habanero masago and eel sauce.

Jessica Roll ♦ (6pc) — **$11**
Yellowtail, eel, crab cakes, cream cheese, and pickled jalapeno inside. Topped with tempura crunches, dynamite sauce and eel sauce.

Spicy Makimono: These rolls are made with our spicy sauce.

Spicy Roll ♦ (6pc) — **$7**
Cucumber, sprouts, and your choice of tuna, yellowtail, salmon, or escolar.

Hanson Roll (10pc) — **$9**
Inside: Fried shrimp, cream cheese, and avocado / Outside: Crab stick.

(♦) Consuming raw or undercooked fish, shellfish, poultry, eggs, or beef may increase your risk of food borne illness. (♥) Vegetarian.
All items are made fresh to order to ensure the best quality for our customers. Your patience is appreciated.
An 18% gratuity will be added to parties of five or more. Please feel free to adjust the amount at your discretion.

Spicy Makimono (Continued):

Owasso Roll ♦ (6pc) **$13**
Tuna, salmon, yellowtail, Snow crab salad, avocado, asparagus, cucumber, masago, and fried shrimp.

Volcano Roll ♦ (10pc) **$16**
Inside: Snow crab salad, fried asparagus, and tempura crunches.
Outside: Masago, topped with crawfish, mussels, and scallops baked in spicy sauce, scallions, habanero masago, and sesame seeds.

Disco Roll ♦ (10pc) **$16**
Inside: Fried shrimp, avocado, and Snow crab salad.
Outside: Masago, topped with shrimp and scallops baked in spicy garlic butter sauce, scallions, and sesame seeds.

Dead Head Roll (6pc) **$8**
Inside: deep fried smoked salmon, jalapeno, and mozzarella cheese.

Rainbow Roll ♦ (10pc) **$16**
Inside: Snow crab salad, fried shrimp, and asparagus / Outside: Tuna, salmon, yellowtail, escolar, and avocado.

Jackson Roll ♦ (10pc) **$10**
Inside: Snow crab salad, fried shrimp, avocado, cucumber, cream cheese, and pickled jalapeno / Outside: Sesame seeds or masago.

Ninja Roll ♦ (10pc) **$10**
Inside: Crab cakes, fresh salmon, cucumber, and cream cheese / Outside: Sesame seeds or masago.

Lobster Roll ♦ (10pc) **$10**
Inside: Lobster salad, fried shrimp, avocado, and cucumber / Outside: Sesame seeds or masago.

Spicy Huy Roll ♦ (6pc) **$11**
Salmon, fried shrimp, Snow crab salad, cucumber, cream cheese, evil sauce, pickled ginger, and scallions.

Love Roll ♦ (6pc) **$12**
Lobster salad, tuna, fried shrimp, cucumber, asparagus, cream cheese, evil sauce, and topped with fresh strawberries.

Spider Roll (6pc) **$12**
Inside: Fried soft-shell crab, snow crab salad, avocado, and steamed shrimp.

Crazy Tom Roll ♦ (10pc) **$12**
Inside: Salmon, tuna, crab stick, steamed shrimp, avocado, and cucumber/ Outside: Masago.

10/7 Roll ♦ (6pc) **$9**
Inside: Snow crab salad, salmon, tuna, masago, cucumber, and scallions.

Crunchy Roll (10pc) **$7**
Inside: Fried shrimp, cream cheese, and avocado/ Outside: Tempura crunches.

Ram Roll (6pc) **$7**
Inside: Fried shrimp, jalapeno, and cream cheese.

Vu Roll ♦ (8pc) **$17**
Inside: Snow crab salad and avocado/ Outside: Tuna, yellowtail, salmon, avocado, masago, and sesame seeds.

Huy Roll ♦ (10pc) **$14**
Inside: Lobster salad, fried shrimp, cream cheese, and cucumber/ Outside: Fresh salmon and squeeze of lemon juice.

Steven Roll ♦ (10pc) **$17**
Inside: Snow crab salad, fried shrimp, fresh salmon, crab cakes, and avocado.
Outside: Tempura crunches, topped with crab sticks baked in spicy sauce, seven spices, evil sauce, and scallions.

Special Makimono: These rolls are special creations by our chefs or customers.

DC Roll ♦ (10pc) **$16**
Inside: Salmon, tuna, crab cake, asparagus, and avocado.
Outside: Tempura crunches, topped with seaweed salad, masago, black tobiko, habanero masago, eel sauce, and spicy sauce.

Mye Roll ♦ (10pc) **$13**
Inside: Eel, crab cake, tuna and cream cheese / Outside: Tempura crunches, masago, scallion, eel sauce, and dynamite sauce.

Anna Roll ♦ (10pc) **$14**
Inside: Salmon, fried soft shell crab, cucumber, avocado, and cream cheese.
Outside: Tempura crunches, masago, seven spices, and spicy sauce.

Southside Roll ♦ (10pc) **$17**
Inside: Snow crab salad, avocado, fried shrimp, cucumber, asparagus, and spicy sauce.
Outside: Tuna, salmon, eel, eel sauce, evil sauce, scallions, and sesame seeds.

Tulsa Roll ♦ (6pc) **$9**
Tuna, yellowtail, avocado, and fried shrimp.

Tiger Eye Roll (8pc) **$9**
Smoked salmon and squid then deep fried. Served with dynamite sauce.

U-F-O Roll ♦ (10pc) **$19**
Inside: Yellowtail, crab cakes, cucumber, cream cheese, ginger, and steam asparagus.
Outside: Avocado, habanero masago, eel sauce, dynamite sauce, spicy sauce, fried soft shell crab, and scallions.

(♦) Consuming raw or undercooked fish, shellfish, poultry, eggs, or beef may increase your risk of food borne illness. (♥) Vegetarian.
All items are made fresh to order to ensure the best quality for our customers. Your patience is appreciated.
An 18% gratuity will be added to parties of five or more. Please feel free to adjust the amount at your discretion.

Special Makimono (Continued):

Ring of Fire Roll ♦ (10pc) **$19**
Inside: Tuna, salmon, cream cheese, fried shrimp, and avocado.
Outside: Black tobiko, habanero masago, topped with lobster salad, fresh jalapeno, cilantro, evil sauce, spicy sauce, and eel sauce.

Molly Roll ♦ (10pc) **$16**
Inside: Snow crab salad, fried shrimp, cream cheese, and asparagus.
Outside: Seven spices, tempura crunches, tuna, avocado, evil sauce, and ponzu sauce.

Commander Roll ♦ (10pc) **$18**
Inside: Spicy tuna, cucumber, crunches.
Outside: Eel, steamed shrimp, smoked salmon, avocado, eel sauce, and sesame seeds

Tyann Roll ♦ (10pc) **$14**
Inside: Salmon, crab cakes, and cream cheese / Outside: Seared tuna, tempura crunches, dynamite sauce, spicy sauce, and scallions.

Eruption Roll ♦ (10pc) **$17**
Inside: Snow crab salad, eel, asparagus, and fried shrimp/ Outside: Tempura crunches, topped with crawfish, mussels, scallops, baked in spicy sauce, masago, scallions, eel sauce, and dynamite sauce.

Sooner Roll ♦ (10pc) **$17**
Inside: Fried soft-shell crab, smoked salmon, cream cheese, avocado, and jalapeno.
Outside: Eel, eel sauce, spicy sauce, sesame seeds, habanero masago, and scallions.

Thunder Roll ♦ (10pc) **$18**
Inside: Lobster salad, fried shrimp, tuna, cucumber, asparagus, and spicy sauce.
Outside: Hamachi, fresh jalapeno, evil sauce, citrus dressing, black and habanero masago, tempura crunches, and cilantro.

Haylie Roll ♦ (10pc) **$17**
Inside: Snow crab salad, avocado, asparagus, and salmon.
Outside: Rolled in crunches, topped with eel, dynamite sauce, eel sauce, black tobiko, sesame seeds, and more crunches.

Chuck Roll ♦ (10pc) **$11**
Tuna, avocado, and evil sauce then deep fried, topped with eel sauce, dynamite sauce, spicy sauce, scallions, sesame seeds, and habanero masago.

KT Roll (10pc) **$14**
Inside: Snow crab salad, fried shrimp, and steam asparagus.
Outside: topped with steamed shrimp, dynamite sauce, tempura crunches and scallions

Fireball Roll ♦ (10pc) **$17**
Inside: Snow crab salad, fried shrimp, cucumber, and asparagus.
Outside: Tuna tartare mix with poke sauce, 7 spices, scallions, and crunches.

Campfire Roll ♦ (8pc) **$12**
Tuna, cucumber, cream cheese, pickled jalapeno, deep fried and topped with spicy crab stick, habanero masago, evil sauce and eel sauce.

Leo Roll ♦ (10pc) **$17**
Inside: Snow crab salad, avocado, asparagus, and fried shrimp
Outside: Chopped salmon mixed with evil sauce, spicy sauce, and dynamite sauce. Torched dynamite sauce with fried onions and masago.

Bedlam Roll ♦ (10pc) **$16**
Inside: Snow crab salad, fried shrimp, cream cheese, cucumbers, cilantros, fresh jalapenos, and spicy sauce.
Outside: Half roll in habanero masago, and top with escolar, salmon, poke sauce, crunchies, and 7 spices.

Mr. T Roll ♦ (6pc) **$13**
Inside: Lobster salad, fried shrimp, yellowtail, and fried asparagus.
Outside: Top with masago, cilantro, spicy sauce, and evil sauce.

Create your own sushi roll:

Base (rice and seaweed): **$3 /** Fish: **$2** (Big Eye Tuna: **$3**) **/** Shrimp or crab cakes: **$2/** Soft Shell Crab: **$5/**
Sauce or any vegetables: **$ .75/** Fish on top: **$6** / Sesame Seeds, Masago, or Crunches: **$.75**

Sushi Party Trays

No substitutions, please

Sakura Tray ♦ (40pc)
Southside, Ninja, Kazu, and Hanson Rolls.
$46

Shogun Tray ♦ (up to 46 pc)
Panda, Rainbow, Lobster, Hanson, and 10/7 Rolls.
$56

Royal Tray ♦ (up to 37 pc)
Seven pieces of chef's choice Nigiri plus any three different "specials rolls" of your choice.
$66

(♦) Consuming raw or undercooked fish, shellfish, poultry, eggs, or beef may increase your risk of food borne illness. (♥) Vegetarian.
All items are made fresh to order to ensure the best quality for our customers. Your patience is appreciated.
An 18% gratuity will be added to parties of five or more. Please feel free to adjust the amount at your discretion.

Children's Menu

Little bites for your little ones, 12 and under only, please.

Served with soft drink; steamed white or brown rice, fried or steamed vegetables.
Substitute fried rice for an extra $1.

Kid's Tempura **$8**
Lightly fried zucchini, broccoli, sweet potatoes, and shrimp. Served with tempura sauce.

Kid's Chicken **$8**
Grilled (Teriyaki or Shioyaki), fried, or sesame style.

Kid's Steak **$10**
Teriyaki (sweet-glazed) or Shioyaki (lemon- pepper seasoning.)

Kid's Udon Noodles (not served with rice): Chicken, Shrimp, or Steak **$8/$9/$10**
Thick wheat noodles sautéed with bite-sized pieces of protein and vegetables.

Desserts

Dessert comes with whip cream, strawberries, cherry, and chocolate syrup *(excluding Ice Cream)*

Molten Lava Cake **$7**
Chocolate cake with melted hot fudge inside: topped with vanilla ice cream.

Triple Chocolate Mousse Cake **$6**
Creamy mousse filled with layers of chocolate cake, dark chocolate mousse, and white chocolate mousse.

Tempura Cheesecake **$6**
Crunchy on the outside and melted sweetness inside.

Tempura Ice Cream
Breaded scoop of ice cream that is quickly deep-fried creating a warm, crispy shell around the still-cold ice cream. **$5**
***Choice of**: Vanilla, Chocolate, or Green Tea*

Tempura Bananas **$4**
Japanese version of a banana split. Add one scoop of ice cream for an additional $1.

Ice Cream **$3**
***Choice of**: Vanilla, Chocolate, or, Green Tea*

Beverages

Regular Drinks: (Refills are complimentary)

Soda Water **$2**
Soft Drinks **$2.75**
Coke, Diet Coke, Sprite, Lemonade and Dr. Pepper
Iced Tea (Sweet or Unsweet) **$2.75**
Japanese Green Tea **$3**
Shirley Temple **$3**
Coffee (Regular) **$3**

Specialty Drinks: (No refill)

Thai Tea **$4**
Sweet Flavored Ice Tea:Glass: $3 / Carafe: $7
Available Flavors: Mango, Peach, or Raspberry
Juices: Apple, Orange, or Cranberry **$3**
Red Bull (8.4oz): Regular **$4**

Side Orders

Steamed White or Brown Rice **$1.5**
Fried Rice/Sushi Rice **$2**
Side Vegetables (Steamed or Fried) **$3**

"Like" us on Facebook for Daily Specials and Happy Hours.
Gift Cards are Available.
We welcome your comments and suggestions.
Please call 918-376-6115 to speak to the manager or email: sushi@akirasushibars.com
www.akirasushibars.com

(♦) Consuming raw or undercooked fish, shellfish, poultry, eggs, or beef may increase your risk of food borne illness. (♥) Vegetarian.
All items are made fresh to order to ensure the best quality for our customers. Your patience is appreciated.
An 18% gratuity will be added to parties of five or more. Please feel free to adjust the amount at your discretion.