

## SOUP & SALAD

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- GF** **Miso Soup** seaweed, scallions, tofu 3
- Wonton Soup** Shanton broth, shrimp wontons, shimeji mushrooms, fried ginger 6
- Imperial Hot & Sour Soup** shrimp, crabmeat, scallops, eggs, tofu, black truffle 8
- Wild Mushroom Hot & Sour Soup** shimeji, shiitake, eggs, tofu, scallions 6
- GF** **Green by Ginger Salad** (vegan) mixed greens, cucumber, radish, house ginger dressing 6
- Seaweed Salad** (vegan) marinated seaweed with mixed greens 7
- NEW** **Waka Waka Salad\*** Japanese wakame seaweed, crab stick, shrimp, tobiko, spring mix, cucumber, radish, garlic mayo dressing 9

## APPETIZERS

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- GF** **Edamame** (vegan) steamed soy beans, sprinkled salt 5
- GF** **Genki's Kani** grilled Alaskan king crab leg with buttery ni sauce 24
- Cherry Blossom\*** spicy tuna tartar, jalapeño, cilantro, wrapped in an avocado case, red tobiko, plum sauce 12
- Dynamite** baked scallop shell filled with bay scallops, crab meat, celery, Thai basil, spicy mayo 8
- Sea Bass Appetizer** miso broiled Chilean sea bass, black shiitake mushrooms 12
- Fried Vegetarian Spring Rolls** cabbage, edamame, carrots, mushroom, sweet chili sauce 8
- Gyoza** pan-fried or steamed dumplings, chicken or vegetarian 7
- Takoyaki** 6 crispy puffs filled with diced octopus, drizzled with mayo, takoyaki sauce, bonito flakes, dry nori 8
- Calamari** lightly fried calamari with sweet soy glaze, coriander 10
- Soft Shell Crab Appetizer** lightly fried soft shell crab, avocado, edamame beans 12
- GF** **Crispy Rock Shrimp** lightly fried rock shrimp, citrus spicy sauce 10
- Popcorn Chicken** crispy fried chicken with five spice, fried Thai basil, garlic salt 9
- Steamed Shrimp Shu-Mai** 4 pcs shrimp shu-mai dumplings with sriracha sauce 8
- Hamachi Crudo\*** 4 pcs yellowtail sashimi, jalapeño, cilantro, red tobiko, citrus yuzu dressing 12
- Uni Shooter\*** uni sea urchin and ponzu vinaigrette 7

\* These menu items may contain raw or undercooked seafood (fresh salmon, raw tuna, shellfish), meat, cheese or fish eggs that may increase your risk of foodborne illness

Please inform your server of any food allergies or aversions, as not every ingredient is listed on the menu and may change seasonally. **18% service charge** will be added to parties of 6 or more

**NIGIRI / SASHIMI by the piece** \* these raw items are cut and prepared to order. Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness

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<b>Maguro</b>	big eye tuna	3
<b>Ono</b>	super-white escolar	4
<b>Sake</b>	fresh Norwegian salmon	3
<b>Pepper Salmon</b>	lemon pepper spiced salmon	4
<b>Sake Toro</b>	fatty salmon	4
<b>Smoked</b>	smoked salmon	3
<b>Hamachi</b>	yellowtail	4
<b>Madai</b>	red snapper	3
<b>Hirame</b>	flake	3
<b>Add Uzura</b>	quail egg	1

<b>Amaebi</b>	raw sweet shrimp	4
<b>Ebi</b>	cooked shrimp	3
<b>Hotategai</b>	scallop	4
<b>Kani</b>	Alaskan king crab	5
<b>Tako</b>	octopus	3
<b>Unagi</b>	broiled fresh water eel	4
<b>Saba</b>	Japanese mackerel	3
<b>Tamago</b>	egg omelet	2
<b>Ikura</b>	salmon roe	4
<b>Uni</b>	sea urchin	5
<b>Tobiko</b>	red / black	3
<b>Masago</b>	fish eggs	3

**CLASSIC MAKI** 8 pcs, hand roll also available, +\$1 with brown rice

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**California\*** Alaskan shredded crab, avocado, cucumber **6**

**GF Spicy Maki\*** (pick one below) **7**  
salmon + cucumber /  
scallop + cucumber / octopus + cucumber

**Spicy Crunchy\*** spicy maki with tempura crunch  
crunchy spicy tuna **7** crunchy spicy yellowtail **7**

**GF Shake\*** fresh Norwegian salmon with cucumber **6**

**Crunchy** shrimp tempura, shredded crab, cucumber, radish sprouts, gobo, tempura crunch, eel sauce **9**

**Spider\*** soft-shell crab, shredded crab, cucumber, radish, gobo, tobiko, eel sauce **10**

**SUSHI / SASHIMI SET**

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**Niu Sushi Set\*** 6 pieces of chef's choice nigiri + 1 California roll **22**

**Sushi Supreme\*** 9 pieces of chef's choice nigiri + one choice of Classic Maki above **30**

**GF Sashimi Supreme\***  
salmon (9 pc) **22** / tuna (9 pc) **24** / yellowtail (9 pc) **24** /  
combination (12 pc) **30**

**GF Sashimi Platinum\*** 20 pcs assorted sashimi platter **48**

**GF Bagel\*** smoked salmon, cream cheese, avocado **8**

**GF Tuna Avocado Maki\*** **7**

**Una** broiled fresh water eel with avocado **8**

**GF Tuna Hama\*** tuna, yellowtail, avocado, masago **8**

**GF Hamachi Avocado\*** **7**

**GF Vegetarian** (vegan - pick one below) **5**  
avocado / asparagus / cucumber

**Sweet Potato Tempura** **7**

**GF Zen** (vegan) cucumber, avocado, gobo, radish sprouts, daikon, poached asparagus **6**

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**GF Chirashi\*** assorted sashimi over sushi rice **25**

**Hawaiian Poke Rice Bowl\*** cucumber, avocado, tamago, seaweed, masago, dry nori on sushi rice

**Choice of Sauce:**

creamy spicy sauce / classic poke sauce / unagi garlic mayo  
tuna **16** / salmon **15**

**Pepper Salmon Sashimi\*** 6 pcs of lemon-pepper seared salmon sashimi, chives, garlic ponzu sauce **18**

**Moriawase\*** 4 pieces of sushi and 6 pieces of sashimi + one choice of Classic Maki above **30**

**SIGNATURE MAKI** cut in 10 pieces, brown rice available, \$1 up-charge per roll

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**Sexy Mexican\*** shrimp, spicy Alaskan shredded crab, jalapeño, topped with avocado, sriracha **13**

**Salmon Delight\*** fresh scallop, Alaskan shredded crab, cucumber, radish sprouts, topped with fresh Norwegian salmon, avocado, and thinly sliced lemon **15**

**The Flamer\*** shrimp tempura, cream cheese, spicy crabmeat & shrimp, jalapeño, topped with salmon, escolar, tobiko, baked in oven with spicy mayo, unagi sauce, scallions **15**

**Spice Girl\*** spicy shrimp & crabmeat, avocado, mango, topped with lightly seared salmon, toasted spicy mayo, unagi sauce **13**

**GF Mango Tango\*** salmon, mango, topped with ebi shrimp, tuna, salmon, avocado, mango sauce **14**

**new King Kong Maki\*** shrimp tempura, avocado, cilantro, jalapeño, topped with spicy yellowtail, spicy sauce, tobiko **14**

**Red Dragon\*** spicy tuna, avocado, tempura crunch, topped with big eye tuna, spicy mayo **15**

**Tuna Poke Roll\*** spicy hamachi, jalapeño, scallions, avocado, topped with big eye tuna, super-white tuna, Hawaiian poke sauce, dry nori flakes **15**

**Dragon** shrimp tempura, Alaskan shredded crab, cream cheese, topped with eel and avocado **14**

**Rock'n Roll** Alaskan shredded crab, shrimp, octopus, avocado, spicy mayo and crispy tempura coating, topped with eel sauce **13**

**Rainbow\*** broiled eel and avocado, topped with yellowtail, tuna, salmon, avocado **15**

**Mellow Yellow\*** fresh Norwegian salmon, tempura crunch, avocado, spicy mayo, topped with mango, ginger sauce, dried red pepper flakes **14**

**new Niu Futo** seaweed outside, shrimp tempura, unagi, avocado, cucumber, cream cheese, kanikama, wrapped in nori, topped with unagi sauce, garlic mayo, Japanese wakame **15**

**Godzilla Roll** scallop, avocado, cream cheese, crabstick, lightly fried in panko, topped with unagi sauce, garlic mayo **13**

**new Crazy Crab\*** crispy soft-shell crab, spicy tuna, avocado, topped with salmon, unagi, tuna, avocado, unagi sauce, garlic mayo **15**

**Big Philly\*** smoked salmon, avocado, cream cheese, topped with spicy shrimp & crab mix **14**

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## FROM THE WOK served with white or brown rice

**Honey Sesame Chicken** lightly fried and wok tossed with honey sesame sauce, steamed broccoli and peapod **14**

**Mongolian Beef** wok fried with onion, scallions, ginger **15**

### Spicy Kung Pao

mixed bell peppers, onion, leeks, dry red chili, peanuts\*  
**chicken / beef / tofu 14 shrimp 16**

**General Tsao** mixed bell peppers, dry red chili, spicy soy glaze  
**chicken / beef / tofu 14 shrimp 16**

**Red Chili Chicken** lightly fried and dry wok tossed with dry red peppers, shallots, chili oil **14**

### Sautéed String Beans (vegan)

wok fried string beans with chinese pickles **12**

new

### Sichuan Mapo Tofu (vegan)

silken tofu, black bean, leeks, Sichuan pepper, garlic **12**

## RAMEN & NOODLE \* These menu items may contain undercooked eggs that may increase your risk of foodborne illness

**Tokyo Tonkotsu Ramen** silky pork broth, slow-cooked pork belly, marinated bamboo, naruto, soft boiled egg\*, wood ear mushrooms, scallions **13.50**

**Spicy Miso Ramen** spicy garlic miso broth, slow-cooked pork belly, marinated bamboo, naruto, soft boiled egg\*, wood ear mushrooms, sesame, scallions **13.50**

**Shoyu Ramen** light soy broth, slow-cooked pork belly, corn, marinated bamboo, naruto, soft boiled egg\*, bok choy **13**

new

### Karaage Chicken Ramen

fried chicken karaage, light chicken broth, bamboo, naruto, soft boiled egg\*, wood ear mushroom, scallions **14**

**Kimchi Ramen** spicy tonkotsu broth, Korean kimchi cabbage, wood ear mushroom, soft-boiled egg\*, pork belly, bamboo, naruto, scallions, fried shallots **14**

**Wild Mushroom Ramen** vegetarian broth, marinated bamboo, shimeji mushroom, wood ear mushroom, corn, soft boiled egg\* **12**

### Extra Ajitsuke Tamago\*

marinated soft boiled egg for ramen **1**

**Ramen Noodle Refill 2.5**

## JAPANESE PLATE

**Gyu-don** Japanese rice bowl topped with thinly sliced beef, onion, marinated egg, scallions, pickled ginger, sweet soy **12**

**Teriyaki** with simmered garlic butter vegetable  
**chicken 18 steak 22 salmon 20**

### Tempura

**shrimp 16 seasonal vegetable 12**

**Korean Kalbi** marinated beef short ribs grilled with onion, scallions, topped with Korean chili sauce **17**

### GF Japanese Fried Rice

with edamame, carrots, onion, lettuce, scallions, eggs  
**vegetable / chicken / beef 12**

**shrimp 14 king crab 18**

**Pad Thai** with crushed peanuts\*, lime, shredded cabbage  
**chicken / beef / tofu 12 shrimp 14**

### Sichuan Dan Dan Noodle

dry noodle with chili soy, ginger, Sichuan pepper, shredded cucumber, crushed peanuts\*  
choice of minced pork or vegetarian **12**

### Tempura Udon

tempura shrimp, vegetables with udon noodle soup **14**

## SIDE ORDERS

GF **Taro Fries** served with black garlic mayo **6**

GF **Chinese Long Beans** (vegan)  
chopped long beans wok tossed with black bean, bell peppers, jalapeño **8**

### Steamed Wontons

jumbo shrimp wontons, served with garlic, chili oil and scallions **8**