

Early Bird Specials

Available only between 5pm - 6pm Dine In Only

Kosmos Sushi Combo

6 pieces of nigiri sushi with a California roll and served with miso soup

Dinner for Two -Hibachi-

choice of chicken, steak, or shrimp and includes two set-ups of fried rice, clear soup, and salad

Seafood Appetizers

Shumai 5.50

steamed shrimp dumplings

Fried Oysters 5.25

lightly battered and golden fried oysters

Broiled Green Mussels* 6.50

served with smelt roe, mayo, and teriyaki

Sunomono* 6.95

octopus sashimi over cucumber salad

Ika Geso 5.95

deep fried squid tentacles over sliced cucumber

Shrimp Tempura 6.95

battered & fried shrimps

Mixed Tempura 5.75

battered and fried shrimp and veggies

Tuna Tataki* 10.25

lightly seared tuna sashimi served over avocados and onions in vinaigrette

Hamachi Kama 11.95

yellowtail cheek salted and grilled

Baby Octopus 5.95

broiled and served cold over cucumber

Ika Sansai 5.95

marinated squid over sliced cucumber

Soft-shell crab 7.95

golden fried whole crab

Lobster Lover 14.95

6 Sushi Stacks with Lobster Meat, Salmon, Crabstick, Masago, mayo, Tempura Crunchies, scallions, and Kabayaki sweet sauce

Dinner Entrees

served with clear soup, salad, and white rice

Special Features

Kani Salad* 4.95

Shredded crab on a bed of sliced cucumbers, topped with tempura crunches, fish roe, & spicy mayo

Tuna Paradise* 10.95

seaweed salad & sliced cucumbers topped with tuna, fish roe, wasabi sauce, spicy mayo, & teriyaki

Noodle Soups

Kitsune Udon 9.95

sweet tofu, spinach, mushrooms, & scallions in a fish broth with flour noodles

Tempura Udon 11.95

shrimp tempura, spinach, mushrooms, & scallions in a fish broth with flour noodles

Nabeyaki Udon* 12.95

shrimp tempura, spinach, egg, fishcake & scallions in a fish broth with flour noodles

Beef Sukiyaki* 19.95

Thin slices of beef, shirataki noodles, tofu, spinach, scallions and mushrooms cooked in a light broth

Meat Appetizers

Gyoza 4.75

pan fried pork dumplings

Yakitori 4.95

grilled chicken teriyaki and scallions on skewer

Chicken Tempura 5.95

lightly battered and deep fried chicken

Vegetarian Appetizers

Edamame 3.95

Boiled, salted soybeans in the pod (hot or cold)

Seaweed Salad 3.95

Healthy seaweed in a sesame marinade

Age Dashi Tofu 4.50

deep fried tofu topped with daikon & scallions served with tempura sauce

Vegetable Gyoza 4.75

pan-fried vegetable dumplings

Potato Croquette 4.50

golden fried potato cakes

Vegetable Tempura 4.95

Mixed Tempura 18.95

Shrimp & Vegetables lightly battered and golden fried served with tempura sauce

Vegetable Tempura 13.95

Assorted Vegetables lightly battered and golden fried served with tempura sauce.

Shrimp Tempura 19.95

Jumbo Shrimp lightly battered and golden fried served with tempura sauce

Pork Cutlet 15.95

Breaded Pork loin deep fried and served with katsu sauce

Chicken Cutlet 15.95

Breaded white chicken deep fried and served with katsu sauce

Chicken Bulgogi 17.95

marinated & grilled chicken

Pork Bulgogi 17.95

marinated & grilled sliced pork

Beef Bulgogi 18.95

marinated & grilled slices of sirloin beef in a sweet and spicy sauce

Hibachi Dinner Entrees

served with clear soup, salad, fried rice & sautéed vegetables

Hibachi Vegetables 13.95**Hibachi Chicken 15.25****Hibachi Steak* 18.95****Hibachi Shrimp 18.95****Hibachi Salmon 18.95****Hibachi Scallop 20.95****Filet Mignon* 22.95****Filet Mignon* and Lobster 31.75****Sumo 26.95**

filet mignon* and choice of shrimp or chicken

Akai Special 32.50

Filet Mignon*, shrimp, & scallops

Seafood Delight 35.95

lobster, shrimp, and scallops

Shogun 58.95

serves two: twice the amount of lobster, steak*, and chicken (includes share set-up)

Share Plate Set-Up 8.00

lightly battered and fried veggies

Spring Rolls 4.25

deep-fried vegetable spring rolls

Shiitake Mushroom Tempura 6.25

fried mushrooms

Deluxe Appetizer Sampler 9.95

2 vegetable spring rolls, 2 veggie gyoza, 2 potato croquette, and shiitake mushroom tempura

Dinner Combination Bento Boxes

served with clear soup, salad, and white rice - includes sautéed vegetables, tempura, pork gyoza (2pc), and California Roll

Yakitori Combo 16.95

3 skewers of chicken, scallions, bell peppers, and mushroom

Chicken Cutlet Combo 19.95**Pork Cutlet Combo 19.95****Chicken Bulgogi Combo 22.95****Pork Bulgogi Combo 22.95****Beef Bulgogi Combo* 24.95****Kalbi Combo* 28.95****Sushi Dinner Entrees**

served with miso soup

Kosmos* 14.95

6 pieces of nigiri and California Roll

Tsukushi* 19.95

10 pieces of nigiri and California Roll

Chirashi* 19.95

Assortment of fresh sashimi served over a bowl of sushi rice

Ayame* 17.95

9 pieces of sashimi served with a bowl of rice

Fuji* 24.95

15 pieces of sashimi served with a bowl of rice

Sushi/ Sashimi Combo* 29.95

9 pieces of sashimi and 4 pieces of nigiri & California Roll (served with a bowl of rice)

Unagi Don 19.95

broiled eel served over rice with eel sauce

Tekka Don* 24.95

10 pieces of tuna sashimi over sushi rice

includes a set of fried rice, sautéed vegetables, clear soup and salad (no substitutions)

Choice of Two 23.50

steak*, chicken, or shrimp

Beverages

Green Tea 1.95

Iced Tea 1.95

Soft Drinks 1.95

Pepsi, Pepsi Diet, Sunkist Orange, Sierra Mist, Mountain Dew

Juice 1.95

apple or orange

Domestic Beer 2.95

Hot Sake 3.95/7.95

Pellegrino Mineral Water 2.95

Desserts

Mochi Ice Cream 3.95

sweet rice pastry wrapped around flavorful ice cream pick two flavors: green tea, mango, kona coffee, strawberry, red bean

Tempura Ice Cream 5.50

vanilla ice cream wrapped in pound cake and deep fried, with chocolate sauce, whipped cream, and cherry

Sakura Mochi 1.95

sweet red bean enveloped by rice pastry and cherry leaf

Extra Sides

Vegetables 4.50

Chicken 5.95

Steak* 7.50

Shrimp 7.50

Salmon 7.50

Scallop 8.95

Filet Mignon* 8.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food - borne illness