



LA JOLLA COVE, CALIFORNIA

BITES

WE DO NOT SERVE APPETIZERS IN THE TRADITIONAL SENSE (BITES ARE SERVED WHEN READY).

JAPANESE OYSTERS

seasonal oysters, ponzu, green onion, masago || \$

GRILLED HAMACHI KAMA

side of house salad with vinaigrette lemon dressing and yuzu ponzu sauce || \$

GRILLED SALMON KAMA

side of house salad with vinaigrette lemon dressing and yuzu ponzu sauce || \$

CALAMARI

side yuzu aioli || \$

CRISPY KRAB WONTONS

imitation crab + cream cheese filling, side sweet chili sauce || \$

FRIED RICE

jasmine rice, egg, butter, green onion, carrots, onion, sesame seeds || \$

ADD CHICKEN OR SPICY GROUND PORK +\$

FRIED PORK POTSTICKERS

pork + vegetable filling, topped with sesame seeds, side dipping sauce || \$

VEGGIE EGG ROLLS

carrot, chestnut, bean sprouts, vermicelli, sweet chili sauce || \$

STEAMED VEGGIE POTSTICKERS

tofu + vegetable filling, set in chili-garlic stock sauce, topped with black sesame seeds, crispy onion || \$

TAKOYAKI

octopus + vegteble topped with sesame seeds, takoyaki sauce, yuzu aioli, and katsuobushi || \$

KARAAGE CHICKEN

deep fried chicken bites || \$

CORN CHEESE

roasted sweet corn, jack cheese, green onion, mayo, fried garlic || \$

CONTEMPORARY SUSHI

BLUEFIN CARPACCIO

bluefin sashimi, ponzu, black truffle oil, jalapeño, black salt, yuzu || \$

SCREAMING YELLOWTAIL

yellowtail sashimi, ponzu, olive oil, crispy garlic, cherry tomato, sweet onion || \$

RICE CRUNCH ALBACORE

rice crunch, albacore, julienne onion, avocado, soy mustard, chili oil || 3pc · \$

RICE CRUNCH SPICY TUNA

rice crunch, spicy tuna, mango marsarpone puree, spicy mayo || 3pc · \$

EXTRAS

ELEVATE YOUR ROLL

SUBSTITUTE BLUE CRAB || \$

FRESH CHOPPED WASABI || \$

EXTRA SAUCES

ADD EXTRA SAUCE || \$

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any food allergies.

SUSHI

NIGIRI + SASHIMI

ALBACORE “tombo”

2pc nigiri · \$

5pc sashimi · \$

BLUEFIN TUNA “hon maguro”

2pc nigiri · \$

5pc sashimi · \$

FATTY TUNA “toro”

2pc nigiri · \$

5pc sashimi · \$

FRESH WATER EEL “unagi”

2pc nigiri · \$

5pc sashimi · \$

KING SALMON “masunosuke”

2pc nigiri · \$

5pc sashimi · \$

SALMON “sake”

2pc nigiri · \$

5pc sashimi · \$

SMELT EGG “masago”

2pc nigiri · \$

SEA URCHIN “uni”

2pc nigiri · \$

4pc sashimi · \$

YELLOWTAIL “hamachi”

2pc nigiri · \$

5pc sashimi · \$

HOKKAIDO SCALLOP “hotate”

2pc nigiri · \$

5pc sashimi · \$

SHRIMP “ebi”

2pc nigiri · \$

5pc sashimi · \$

CHEF'S CHOICE

SUSHI SPECIALS

BLUE OCEAN / HARUMAMA OMAKASE BOX

chef’s tasting of assorted sashimi + salads || \$

SPECIALTY ROLLS

SUBSTITUTIONS AVAILABLE AT EXTRA COST

ALBACORE DELIGHT

in: albacore + krab + miso mix, cucumber, tempura crunch

top: albacore, avocado, green onion, chili oil, ponzu || \$

DRAGON

in: krab, avocado, cucumber

top: eel, eel sauce, bonito || \$

HAWAIIAN

in: blue crab

top: bluefin tuna, garlic mustard dressing || \$

MARINE BOY

in: spicy tuna, cucumber

top: salmon, avocado, spicy mayo || \$

RAINBOW SPIDER

in: soft shell crab, krab, avocado, cucumber

top: bluefin tuna, salmon, albacore, yellowtail, shrimp, wasabi drop, tobiko trio || \$

SUMMER ROLL “no rice”

in: bluefin tuna, salmon, albacore, krab, avocado, masago

out: wrapped in cucumber, ponzu, spicy mayo || \$

YELLOWTAIL JALAPEÑO

in: yellowtail, cucumber, green onion

top: jalapeño, avocado, garlic mustard dressing || \$

CHEF SPECIALTY

in: tempura shrimp, krab, avocado, cucumber

top: spicy tuna, spicy mayo, eel sauce || \$

CRUNCH SALMON

in: tempura salmon, krab, avocado, cream cheese, cucumber, gobo root

top: tempura crunch, eel sauce || \$

CRUNCH SHRIMP

in: tempura shrimp, krab, avocado, cucumber

top: tempura crunch, eel sauce || \$

DYNAMITE “deep-fried”

in: deep-fried california roll

top: baked langoustine, spicy mayo, eel sauce, masago, chef blend || \$

PADRES

in: tempura shrimp, krab, cucumber

top: chopped soft shell crab, avocado, spicy mayo, eel sauce, chef blend || \$

SURF-TURF

in: tempura shrimp, krab, avocado, cucumber

out: filet mignon, spicy seafood dressing, masago, chef blend || \$

SUNSHINE

in: krab, avocado, cucumber

out: assorted fish, green onion, spicy seafood salad dressing || \$

CATERPILLAR

in: eel, krab, avocado, cucumber

out: avocado, masago, eel sauce, bonito || \$

CLASSIC ROLLS

SUBSTITUTIONS AVAILABLE AT EXTRA COST

CALIFORNIA

in: krab, avocado, cucumber || \$

SPICY TUNA

in: spicy tuna, cucumber || \$

VEGETABLE

in: lettuce, avocado, watermelon radish, cucumber, seaweed salad || \$

PHILLY

in: salmon, avocado, cream cheese || \$

BLUE CRAB

in: blue crab

out: soy paper || \$

20% gratuity will automatically be applied to parties of 6 or more.

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MAINS

SUBSTITUTIONS AVAILABLE AT EXTRA COST

ENTREES

CRISPY CHICKEN KATSU

panko breaded chicken cutlet, cabbage salad, furikake, side katsu sauce, white rice || \$

CHICKEN TERIYAKI **SERVED ON A HOT SKILLET*

grilled boneless chicken breast, white rice, wok-tossed veggies / topped with teriyaki sauce || \$

SALMON TERIYAKI **SERVED ON A HOT SKILLET*

grilled salmon, wok-tossed veggies, furikake, white rice / topped with teriyaki sauce|| \$

BEEF TERIYAKI **SERVED ON A HOT SKILLET*

grilled beef, furikake, white rice, wok-tossed veggies || \$

BULGOGI FRIES **SERVED ON A HOT SKILLET*

bulgogi beef, french fries, glass noodle, teriyaki sauce, vegetable mix / topped with green onion, jack cheese, white sesame seeds || \$

MAMA'S NOODLES

DRUNKEN NOODLE 🍲 🍲

****CONTAINS PEANUTS** // pan fried rice noodle, wok tossed veggies, peanuts, chicken bulgogi / drizzled with gochujang sauce || \$

BULGOGI BEEF UDON

fresh udon noodles with beef broth, grilled bulgogi beef, caramelized onion / topped with green onion, sesame seeds || \$

YAKISOBA

yakisoba noodles, vegetable mix, broccoli, tomatoes, / topped with scallions, sesame seeds || \$ *ADD CHICKEN +\$*

RAMEN

ALL BOWLS ARE SPECIALLY DESIGNED BY OUR EXECUTIVE CHEF, JAMES PYO. SUBSTITUTIONS ARE NOT RECOMMENDED BUT ARE AVAILABLE AT EXTRA COST.

RAMEN BOWLS

GARDEN PARTY *vegan*

vegan creamy coconut veggie broth / spinach noodles / topped with steamed tofu, black garlic oil, broccoli, corn, sesame seeds, scallions || \$

CRISPY CHICKIE

creamy tonkotsu broth / topped with panko breaded chicken cutlet, brussels sprouts, bamboo shoots, 1/2 ramen egg, black garlic oil, sesame seeds, scallions || \$

HARU

creamy tonkotsu broth / topped with chicken chashu, steamed tofu, bamboo shoots, mushroom, corn, sesame seeds, scallions, yuzu oil || \$

FLYING PIG 🐷

shoyu sesame tonkotsu broth / topped with pork chashu, brussels sprouts, fried garlic, sesame seeds, scallions || \$

ME SO HOT! 🌶️ 🌶️

spicy peanut tonkotsu broth / topped with spicy ground pork, brussels sprouts, bean sprouts, 1/2 ramen egg, peanuts, sesame seeds, scallions || \$

HIGH NOON 🌻 🌻 🌻

spicy chicken broth / topped with chicken chashu, mushroom, bamboo shoots, 1/2 ramen egg, sesame seeds, scallions || \$

RAMEN TOPPINGS

ADD ADDITIONAL TOPPINGS TO YOUR BOWL OR SUBSTITUTE ITEMS AT EXTRA COST.

TOPPINGS		PROTEIN	
black garlic oil	+\$	chicken chashu	+\$
broccoli	+\$	pork chashu	+\$
brussels sprouts	+\$	ground pork 🐷	+\$
corn	+\$	bulgogi beef	+\$
fried garlic	+\$	panko chicken cutlet	+\$
sauteed kimchi w/ butter	+\$	tofu	+\$
mushroom	+\$	ramen egg	+\$

POKE BOWLS

SUBSTITUTIONS AVAILABLE AT EXTRA COST

POWER PROTEIN POKE

tuna, krab, rice / topped with avocado, corn, cucumber, crispy onion, edamame, furikake, jalapeno, scallions, sweet onion, tempura crunch, garlic mustard sauce || \$

SUPERHERO POKE

salmon, krab, rice / topped with avocado, chia seeds, cucumber cilantro, crispy onion, furikake, scallions, seaweed salad, sweet onion, tempura crunch, hot poke sauce || \$

SALADS

SPICY SASHIMI SALAD 🍣

organic greens, assorted sashimi, massago / spicy seafood salad dressing || \$

SEAWEED SALAD

wakame seaweed, ponzu, sesame seeds || \$

CUCUMBER NOODLE SALAD

cucumber noodles, edamame, tomato, cucumber vinegar, dijon honey mustard dressing, topped with black sesame seeds || \$

MAMA'S FAMOUS BUNS

CHARACTER BUNS

NO MIX AND MATCH || 2PC - \$

<i>savory</i>	<i>sweet</i>
 CHICKEN chicken, onion, mozzarella cheese	 BUNNY nutella
 COW ground BBQ beef, carrot, shiitake	 UNICORN ube
 PIG ground pork, caramelized onion	
<i>*savory buns served with side citrus yuzu soy sauce</i>	
ASK YOUR SERVER ABOUT OUR SEASONAL BUN!	

BAO BAO BUNS

NO MIX AND MATCH

PORK

pork chashu, hoisin BBQ sauce, lettuce with yuzu aioli, pickled cucumbers, cilantro, fried-garlic || 2pc · \$

CRUNCHY SHRIMP

tempura shrimp, sweet & spicy unagi sauce, cabbage slaw with yuzu aioli, pickled cucumber, onion chip || 2pc · \$

SPAM

grilled spam, lettuce with yuzu aioli, pickled cucumbers, tempura crunch || 2pc · \$

KARAAGE CHICKEN

japanese fried chicken, spicy mayo, cabbage slaw with yuzu aioli, pickled cucumbers, onion chip || 2pc · \$

TO-GO BUN BOXES

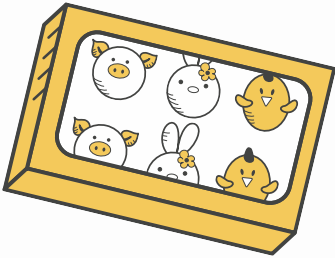
TAKE-OUT & STEAM AT HOME ONLY || NO MIX AND MATCH

SAVORY CHARACTER BUN PARTY BOX

pig, chicken, cow || 2pc each · \$

MIX CHARACTER BUN PARTY BOX

pig, bunny, chicken || 2pc each · \$



SIDES

MISO SOUP || \$

WHITE RICE || \$

STEAMED EDAMAME || \$

SPICY GARLIC EDAMAME || \$



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