



SAN CLEMENTE, CA

APPETIZERS

EDAMAME 3.50 SOFT SHELL CRAB 10.50
Soy Beans Deep fried crispy crab

YELLOW TAIL CHEEK 12.50 COLD TOFU 5.00

SALMON CHEEK 10.50 AGEDASHI TOFU 6.50

MISO SOUP 2.50 SHRIMP TEMPURA 7.50
Tofu & seaweed Shrimp (3 pc)

SHRIMP DUMPLING 7.50 VEGETABLE TEMPURA 6.50
Homemade pan fried dumpling Vegetable (5 pc)

PORK DUMPLING 6.50 MIXED TEMPURA 8.50
Homemade pan fried dumpling Shrimp (2 pc), Vegetable (3 pc)

FRIED CHICKEN 6.50 BAKED MUSSEL 7.50
Karaage, Japanese style New Zealand green mussel baked with
creamy chavia sauce (3 pc)

FRIED CALAMARI 7.50

SALADS

HOUSE SALAD 3.00

POKI SALAD 12.00

Thin sliced cucumber with tuna, octopus, shrimp & poki dressing

SALMON SKIN SALAD 9.50

Baked salmon skin with greens

CUCUMBER SALAD 5.50

OCTOPUS CUCUMBER SALAD 9.50

KING CRAB CUCUMBER SALAD 10.50

SEAWEED SALAD 7.50

SPINACH SALAD 7.50

SEAFOOD SALAD 13.50

9 STYLE SALAD 18.50

ENTRÉES

Served with salad, miso soup & rice

CHICKEN TERIYAKI 12.50

SPICY CHICKEN TERIYAKI 12.50

BEEF TERIYAKI 13.00

SALMON TERIYAKI 13.50

SPICY SALMON TERIYAKI 13.50

CHICKEN CUTLET 12.50

SHRIMP TEMPURA (5 PC) 14.50

VEGETABLE TEMPURA (7 PC) 12.50

MIXED TEMPURA 13.50

3 pc shrimp, 5 pc vegetable

BOWLS

CHICKEN BOWL 10.50

Teriyaki chicken over rice

EEL BOWL 14.50

Baked eel over rice (5 pc)

CHIRACHI 19.50

Tuna, salmon, albacore, shrimp, white fish & octopus sashimi over rice

CHEF SPECIAL CHIRACHI 25.50

POKI BOWL 15.50

ALBACORE BOWL 14.50

With garlic sauce

COMBINATION DINNERS

Served with salad, miso soup & rice.

Sushi combinations

5 pc sushi (tuna, salmon, albacore, white fish, shrimp) in combination with:

SUSHI & MIXED TEMPURA 15.50

SUSHI & CHICKEN TERIYAKI 15.50

SUSHI & SALMON TERIYAKI 16.50

SUSHI & SASHIMI 20.50

SUSHI PLATE 20.50

Sushi 7 pc (tuna, salmon, yellow tail, albacore, white fish, shrimp, octopus) & California roll 4 pc

SASHIMI PLATE 23.50

3 pc each: Tuna, salmon, albacore, white fish & octopus sashimi

CHEF'S SPECIALS

9 STYLE SALAD 18.50

Chopped greens, shrimp tempura, deep fried soft shell crab, 5 kinds of fresh fish sashimi with sesame dressing

9 STYLE SEAFOOD CASSEROLE 13.50

Oven baked rice gratin with sautéed mushroom, asparagus, scallop and house special sauce

ALBACORE & TOMATO SASHIMI 14.50

Seared albacore tuna & fresh tomato, avocado, mixed greens & garlic chip with 9 style sauce

WHITE FISH MUSHROOM 10.50

White fish wrapped crab meat, shrimp & avocado with black sweet sauce

EGGPLANT TEMPURA 9.50

Spicy tuna with eggplant tempura

PREMIUM SASHIMI PLATE 35.00

Premium assortment sashimi

TRESTLES 14.50

Cajun salmon sashimi, asparagus & sautéed mushroom with ponzu sauce

LOMI LOMI 10.50

Salmon, tomato, onion, lemon juice & rock salt

T-STREET 14.50

Deep fried breaded white fish with stuffed crab meat & avocado

CAJUN TUNA BOMB 13.50

Cajun tuna wrapped shishito (Japanese chili) with ponzu sauce (6 pc)

ALBACORE BOMB 13.50

Albacore wrapped shishito (Japanese chili) with ponzu sauce (6 pc)

BANZAI SPECIAL 10.50

Chopped tempura rock shrimp and vegetables with mayo sauce

CARPACCIO 15.50

Tuna carpaccio
Red snapper carpaccio
Halibut carpaccio
Yellow tail carpaccio
Octopus carpaccio

DESSERTS

ICE CREAM 4.00 MOCHI ICE CREAM 5.50

2 scoops: green tea, red bean, vanilla, plum wine 3 pc (assorted flavors: red bean, mango, green tea, vanilla)

TEMPURA ICE CREAM 6.50 BANANA TEMPURA 4.50

Green tea, red bean, vanilla, plum Tempura fried banana

ICE CREAM BANANA TEMPURA 7.50 MOCHI STICK 7.50

Your choice of ice cream (green tea, red bean or vanilla) with tempura banana Fried spring paper wrapped rice cake, sweet red bean paste & Ice cream

9 style sushi LUNCH MENU

SERVED FROM 12.00 PM – 2:00 PM

LUNCH SPECIAL

Served with salad, rice & miso soup

CHICKEN TERIYAKI 10.50

SALMON TERIYAKI 11.50

BEEF TERIYAKI 11.50

SHRIMP TEMPURA (4 PC) 10.50

MIXED TEMPURA (5 PC) 10.50

Shrimp 2 pc, Vegetable 3pc

VEGETABLE TEMPURA (6 PC) 8.50

BAKED BLACK COD 12.50

SUSHI & SASHIMI

Served with salad, rice & miso soup

SUSHI 12.50

Tuna, salmon, white fish, albacore, shrimp, eel & 4 pc California roll. Does not include rice.

SASHIMI 15.50

2 pc each tuna, salmon, white fish, albacore, shrimp, octopus.

SUSHI & SASHIMI COMBO 14.50

Sushi (1pc) Tuna, salmon, albacore, white fish
Sashimi (2pc) Tuna, salmon, albacore

ADD SUSHI ROLLS

Add sushi rolls to your lunch

CALIFORNIA ROLL (4 PC) \$2

SPICY TUNA ROLL (4 PC) \$3

CRUNCHY ROLL (4 PC) \$3

RAINBOW ROLL (8 PC) \$5

LUNCH BOWLS

Served with miso soup

POKI BOWL 12.50

Chopped tuna, shrimp, salmon, albacore, octopus, cucumber

ALBACORE BOWL 12.50

EEL BOWL 12.50

CHIRASHI BOWL 15.50

Chef's choice of today's fresh fish sashimi

CHEF SPECIAL CHIRASHI BOWL 25.00

Chef's special choice of today's fresh fish sashimi

SUSHI & SASHIMI

English		Japanese		Table:		Server:	
English	Japanese	Sushi	Qty.	Sashimi	Qty.		
TUNA	MAGURO	4.50		12.00			
BLUE FIN TUNA	HONMAGURO	6.50		16.50			
YELLOW TAIL (JAPAN)	HAMACHI	4.50		13.50			
SALMON (SCOTTISH)	SAKE	4.50		12.50			
RED SNAPPER (JAPAN)	TAI	7.50		14.50			
HALIBUT	HIRAME	6.50		14.00			
SPANISH MACKEREL	AJI	7.00		15.00			
SHRIMP	EBI	4.50		12.50			
SWEET SHRIMP	AMAEBI	MP		MP			
ALBACORE	BINCHOU	4.00		12.00			
FRESH WATER EEL	UNAGI	4.00		12.00			
OCTOPUS	TAKO	4.50		12.50			
SQUID	IKA	4.50		12.50			
SNOW CRAB	ZUWAI KANI	4.50		x			
SMELT ROE	MASAGO	4.00		x			
SALMON ROE	IKURA	5.50		x			
SEA URCHIN	UNI	MP		MP			
SCALLOP	KAIBASHIRA	4.00		10.00			
SCALLOP (JAPAN)	KAIBASHIRA	6.50		15.50			
CAJUN TUNA	TATAKI	5.50		14.50			
FATTY TUNA	TORO	MP		MP			

ROLL

		(Soy paper available for \$1)	Price	Cut	Hand
CALIFORNIA ROLL	cucumber, crab meat, avocado		6.50		
CUCUMBER ROLL			4.00		
TUNA ROLL			5.00		
YELLOW TAIL ROLL			5.50		
VEGETABLE ROLL	asparagus, cucumber, carrot, avocado		4.50		
SPICY TUNA ROLL			7.50		
SPICY YELLOW TAIL ROLL			8.50		
RAINBOW ROLL	salmon, tuna, white fish, albacore		12.00		
CRUNCHY ROLL	California roll with crunchy on top		8.50		
SPICY TUNA CRUNCHY ROLL			9.50		
SPICY EEL CRUNCHY ROLL	eel, cucumber, crab meet		10.50		
ROYAL KING CRUNCHY ROLL	deep fried shrimp, crab meat, cucumber, carrot		10.50		
SPICY CALAMARI ROLL	tempura fried calamari, avocado, crab meat		8.00		
SUPER CALIFORNIA ROLL	California roll with eel on top		9.50		
SHRIMP TEMPURA ROLL			8.50		
SOFT SHELL CRAB ROLL			9.50		
PHILADELPHIA ROLL	cream cheese, salmon, avocado		9.50		
SALMON SKIN ROLL			9.50		
KOBA KOBA ROLL	deep fried soft shell crab, crab meet, with tuna on top		13.50		
HAWAIIAN ROLL	spicy tuna roll with tuna and poki dressing on top		12.50		
SALMON LEMON ROLL	vegetables, little crab meet, roll with salmon & lemon on top		12.50		
SEARED YELLOW TAIL ROLL	vegetables, little crab meet, roll seared yellow tail & jalapeño		13.50		
GARLIC 9 ROLL	albacore, onion, with garlic sauce		12.50		
TUNA PEÑO ROLL	jalapeño stuffed with cream cheese and spicy tuna		12.50		

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SPANISH MACKEREL	AJI	7.00		15.00			
SHRIMP	EBI	4.50		12.50			
SWEET SHRIMP	AMAEBI	MP		MP			
ALBACORE	BINCHOU	4.00		12.00			
FRESH WATER EEL	UNAGI	4.00		12.00			
OCTOPUS	TAKO	4.50		12.50			
SQUID	IKA	4.50		12.50			
SNOW CRAB	ZUWAI KANI	4.50		x			
SMELT ROE	MASAGO	4.00		x			
SALMON ROE	IKURA	5.50		x			
SEA URCHIN	UNI	MP		MP			
SCALLOP	KAIBASHIRA	4.00		10.00			
SCALLOP (JAPAN)	KAIBASHIRA	6.50		15.50			
CAJUN TUNA	TATAKI	5.50		14.50			
FATTY TUNA	TORO	MP		MP			

ROLL

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CALIFORNIA ROLL	cucumber, crab meat, avocado		6.50		
CUCUMBER ROLL			4.00		
TUNA ROLL			5.00		
YELLOW TAIL ROLL			5.50		
VEGETABLE ROLL	asparagus, cucumber, carrot, avocado		4.50		
SPICY TUNA ROLL			7.50		
SPICY YELLOW TAIL ROLL			8.50		
RAINBOW ROLL	salmon, tuna, white fish, albacore		12.00		
CRUNCHY ROLL	California roll with crunchy on top		8.50		
SPICY TUNA CRUNCHY ROLL			9.50		
SPICY EEL CRUNCHY ROLL	eel, cucumber, crab meet		10.50		
ROYAL KING CRUNCHY ROLL	deep fried shrimp, crab meat, cucumber, carrot		10.50		
SPICY CALAMARI ROLL	tempura fried calamari, avocado, crab meat		8.00		
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PHILADELPHIA ROLL	cream cheese, salmon, avocado		9.50		
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KOBA KOBA ROLL	deep fried soft shell crab, crab meet, with tuna on top		13.50		
HAWAIIAN ROLL	spicy tuna roll with tuna & poki dressing on top		12.50		
SALMON LEMON ROLL	vegetables, little crab meet, roll with salmon & lemon on top		12.50		
SEARED YELLOW TAIL ROLL	vegetables, little crab meet, roll seared yellow tail & jalapeño		13.50		
GARLIC 9 ROLL	albacore, onion, with garlic sauce		12.50		
TUNA PEÑO ROLL	jalapeño stuffed with cream cheese & spicy tuna		12.50		



soy paper roll

	Price	Cut	Hand
PINK PANTHER ROLL	12.00		
SOY VEGETABLE ROLL	9.00		
M.K.R ROLL (REO)	14.00		

soy paper roll

	Price	Cut	Hand
PINK PANTHER ROLL	12.00		
SOY VEGETABLE ROLL	9.00		
M.K.R ROLL (REO)	14.00		

no rice roll

	Price	Cut	Hand
SHRIMP TEMPURA ROLL	11.50		
VEGETABLE ROLL	10.50		
SEAFOOD LETTUCE WRAPP ROLL	13.50		
O.J.S.N. ROLL (BOB)	14.50		
CUCUMBER SASHIMI ROLL	14.50		

no rice roll

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SHRIMP TEMPURA ROLL	11.50		
VEGETABLE ROLL	10.50		
SEAFOOD LETTUCE WRAPP ROLL	13.50		
O.J.S.N. ROLL (BOB)	14.50		
CUCUMBER SASHIMI ROLL	14.50		

9 style chef's special

- 9 STYLE SALAD 18.50
Chopped green shrimp tempura, deep fried soft shell crab, & 5 kinds of fresh fish sashimi with sesame dressing
- 9 STYLE SEAFOOD CASSEROLE 13.50
Oven baked rice gratin with sautéed mushroom, asparagus, shrimp scallop & house special sauce on top
- 9 STYLE WHITE FISH MUSHROOM 10.50
White fish wrapped crab meat shrimp & avocado with black sweet sauce
- ALBACORE & TOMATO SASHIMI 14.50
Seared albacore tuna, fresh tomato, avocado, mixed greens, garlic chip and 9 style sauce
- CAJUN TUNA or ALBACORE BOMB 13.50
Cajun tuna or albacore wrapped shishito (Japanese chili) with ponzu sauce
- TRESTLES 14.50
Cajun salmon sashimi & shiitake mushroom with sautéed vegetables
- T-STREET 14.50
Deep fried breaded white fish stuffed with crab meat & avocado
- CARPACCIO 15.50
Tuna, octopus, red snapper, or yellow tail special Sashimi
- EGGPLANT TEMPURA 10.50
Spicy tuna with eggplant tempura
- BANZAI SPECIAL 10.50
Chopped tempura rock shrimp with vegetables
- LOMI LOMI 10.50
Salmon, tomato, onion, lemon juice & rock salt

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- ALBACORE & TOMATO SASHIMI 14.50
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- CAJUN TUNA or ALBACORE BOMB 13.50
Cajun tuna or albacore wrapped shishito (Japanese chili) with ponzu sauce
- TRESTLES 14.50
Cajun salmon sashimi & shiitake mushroom with sautéed vegetables
- T-STREET 14.50
Deep fried breaded white fish stuffed with crab meat & avocado
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Tuna, octopus, red snapper, or yellow tail special Sashimi
- EGGPLANT TEMPURA 10.50
Spicy tuna with eggplant tempura
- BANZAI SPECIAL 10.50
Chopped tempura rock shrimp with vegetables
- LOMI LOMI 10.50
Salmon, tomato, onion, lemon juice & rock salt