



1088 Morton Blvd
Kingston, NY 12401
located next to TCBY
(845) 853-8078

Restaurant Hours
Tuesday-Thursday 4-9
Friday & Saturday 4-10
CLOSED SUNDAY AND MONDAY

HOT FOOD AND APPS

MISO SOUP <i>dashi broth, miso, tofu, scallion, seaweed</i>	3	SUGAR SNAP PEAS <i>garlic, sesame oil, sake</i>	10
SUNOMONO <i>surf clam, shrimp, octopus, kani kama, amazu</i>	15	WASABI SHUMAI <i>pork & shrimp, wasabi skin, sriracha teriyaki</i>	10
HIJIKI SALAD <i>cooked black seaweed, shredded carrots, tofu skin</i>	9	BEEF GYOZA <i>pan seared beef pot stickers, soy-vinegar sauce</i>	10
WAKAME SALAD <i>green & red seaweeds, sesame seeds, chili flakes</i>	9	VEGETABLE GYOZA <i>pan seared veggie pot stickers, soy-vinegar sauce</i>	10
STEAMED EDAMAME <i>steamed soybean pods with sea salt</i>	8	ASARI CLAM <i>manilla clams, garlic, sake, scallions</i>	14
HOUSE SALAD <i>mixed greens, endive, cherry tomatoes, sesame ginger dressing</i>	8	FRIED OYSTERS <i>jumbo oysters, panko breaded, tonkatsu sauce</i>	12
SPICY TUNA TOWER <i>spicy tuna, avocado, mango chutney, sweet potato strings</i>	18	VEGETABLE YAKI UDON <i>bell peppers, sugar snaps, carrot, cabbage, tonkatsu sauce</i>	17

SUSHI AND SASHIMI

2 pieces per order

WHITEFISH

TORO <i>tuna belly</i>	MP	HAMACHI <i>yellowtail</i>	12
MAGURO <i>tuna</i>	10	KANPACHI <i>amberjack</i>	12
KATSUO <i>bonito</i>	9	HIRAME <i>fluke</i>	10
SHAKÉ <i>salmon</i>	9	DORADE <i>sea bream</i>	10
SMOKED SALMON	10	BRONZINI <i>sea bass</i>	10
ANAGO <i>sea eel</i>	14		
UNAGI <i>freshwater eel</i>	10		
TAMAGO <i>layered egg</i>	7		
TAKO <i>octopus</i>	10		
IKA <i>squid</i>	10		

BLUESKIN

SABA <i>mackerel</i>	10
AJI <i>horse mackerel</i>	10
旬 IWASHI <i>fatty sardine</i>	12
SANMA <i>pike mackerel</i>	10

SHELLFISH

HOKKICAI <i>red clam</i>	9
HOTATEGAI <i>scallop</i>	12
EBI <i>shrimp</i>	10
旬 AOYAGI <i>yellow clam</i>	MP

GUNKAN

1 piece per order

旬 UNI <i>sea urchin</i>	MP
IKURA <i>salmon roe</i>	8
TOBIKO <i>flying fish roe</i>	8
MASAGO <i>smelt roe</i>	8
MENTAIKO <i>cod roe</i>	8

Add Quail Egg +2

旬 = periodically available by season or source

SUSHI BAR COMBINATIONS

all combos include miso soup

SUSHI DINNER <i>9 pieces of nigiri & a tuna roll</i>	32
SASHIMI DINNER <i>15 pieces of assorted sashimi and a side of steamed rice</i>	36
SUSHI AND SASHIMI DINNER <i>7 pieces of nigiri, 7 pieces of sashimi, crunchy roll</i>	42
SUSHI AND SASHIMI DINNER FOR 2 <i>14 pieces of nigiri, 12 pieces of sashimi, crunchy roll, tuna roll</i>	80
CHIRASHI DONBURI <i>assorted fish over a deep bowl of sushi rice</i>	32
TEKKA DONBURI <i>sliced tuna over a deep bowl of sushi rice</i>	32
SHAKÉ DONBURI <i>sliced salmon over a deep bowl of sushi rice</i>	32
HAMACHI DONBURI <i>sliced yellowtail over a deep bowl of sushi rice</i>	34



SUSHI MAKIO
AUTHENTIC JAPANESE SUSHI
SIGNATURE ROLLS

XMAS	<i>tuna, avocado, cucumber & masago on the outside</i>	12
ALASKAN	<i>smoked salmon, avocado, cucumber & masago on the outside</i>	12
PHILADELPHIA	<i>smoked salmon, cream cheese, & scallion</i>	12
CRUNCHY	<i>shrimp tempura, avocado & topped with eel sauce</i>	12
FUSION	<i>tuna, salmon, yellowtail, avocado & masago on the outside</i>	12
VEGETARIAN DELIGHT	<i>shiso, cucumber, avocado, asparagus, kanpyo, & oshinko</i>	14
FUTOMAKI	<i>cucumber, avocado, tamago, cod flakes, kani kama, oshinko, & kanpyo</i>	15
SPIDER ROLL	<i>jumbo soft-shell crab tempura, avocado, & masago on the outside, topped with eel sauce</i>	20
WICKED TUNA	<i>california roll topped with tuna, seven spice powder, & scallion</i>	20
OLD CAPITAL	<i>spicy tuna & cucumber topped with salmon, spicy mayo, & tempura flakes</i>	20
DRAGON ROLL	<i>california roll topped with eel, avocado, eel sauce, & sesame seeds</i>	20
DEADLIEST CATCH	<i>snow crab salad topped with avocado, wasabi mayo, & almond flakes</i>	20
RICH AND FAMOUS	<i>snow crab salad topped with yellow tail, wasabi mayo, spicy mayo, & almond flakes</i>	24
GRAFITTI ROLL	<i>california roll topped with shrimp, tuna, avocado, salmon, yellowtail, fluke, and tobiko</i>	22
MILLION DOLLAR	<i>crunchy roll topped with snow crab salad, eel sauce, & spicy mayo</i>	22
T.N.T.	<i>spicy tuna & cucumber topped with eel, avocado, eel sauce, spicy mayo, & sesame seeds</i>	22
OUT OF CONTROL	<i>snow crab salad topped with toro, wasabi mayo, & almond flakes</i>	30

CLASSIC ROLLS

Add Spicy +1

CALIFORNIA	8	ASPARAGUS	8
<i>kani kama, avocado, cucumber</i>		<i>asparagus & sesame seeds</i>	
TUNA	10	CUCUMBER	8
<i>tekka maki</i>		<i>cucumber & sesame seeds</i>	
SALMON	10	A.A.C.	10
<i>shaké maki</i>		<i>asparagus, avocado, cucumber, & sesame seeds</i>	
YELLOWTAIL SCALLION	11	OSHINKO	8
<i>negi-hama maki</i>		<i>pickled daikon & pickled burdock root</i>	
EEL AVOCADO	11	UMESHISO	10
<i>una-abo maki</i>		<i>pickled plums, shiso, cucumber & sesame seeds</i>	
EEL CUCUMBER	11	KANPYO	10
<i>una-kyu maki</i>		<i>sweet, braised Japanese gourd</i>	
AVOCADO	8	NATTO	10
<i>avocado and sesame seeds</i>		<i>fermented soy bean, scallion, & sesame seeds</i>	

DESSERTS

GINGER CRÉME BRÛLÉE	10
MATCHA CREPE CAKE	10
GREEN TEA ICE CREAM WITH HOUSE MADE RED BEAN SAUCE	10
MOCHI ICE CREAM (3 PIECES/ GREEN TEA OR RED BEAN)	10

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
PLEASE INFORM US OF ANY DIETARY RESTRICTIONS