






## HOT APPETIZERS

<b>Assorted Appetizers (for two)</b>	<b>15</b>	<b>Shrimp Siu Mai</b>	<b>5.95</b>
Shrimp Tempura, Ribs, Fried Gyoza Dumpling, Spring Roll, and Vegetable Tempura		Steamed ground shrimp dumplings	
<b>Crispy Soft Shell Crab</b> 	<b>12</b>	<b>Lettuce Wrap</b>	<b>10</b>
Crispy molting crab fried with seasoned salt		Ground chicken w. ginger hoisin sauce	
<b>Crab Rangoon</b> (Real Crab Meat)	<b>7.95</b>	<b>Golden Fried Calamari</b> 	<b>12</b>
Crab meat, cream cheese in fried wonton wrap		Fried squid rings, tossed in seasoned salt	
<b>Dumplings</b> (Gyoza) - Steamed or Pan-Fried 	<b>5.95</b>	<b>Tempura Appetizer</b>	<b>9.50</b>
Ground pork dumplings		Choice of Shrimp Only or Mixed Shrimp and Vegetables	
<b>Edamame</b> (Salted, Garlic/Lime, or Spicy)	<b>4.95</b>	<b>Baby Back Ribs</b> <b>GF</b> 	<b>12</b>
Steamed soybean in the pod		Choice of Fried and Tossed in Seasoned Salt or Grilled with teriyaki sauce	
<b>Crispy Spring Rolls</b> (Harumaki)	<b>5.25</b>		
Japanese-style pork spring roll			

## COLD APPETIZERS

<b>* Seared Tuna Tataki</b> 	<b>14.45</b>	<b>* Spicy Tuna Wakame</b> <b>GF</b> 	<b>11.50</b>
Seared tuna, Ponzu sauce, masago, scallion		Spicy tuna, masago served over Seaweed Salad	
<b>* Tuna Kobachi</b>  4oz. <b>12.50</b> 7oz. <b>18.25</b>		<b>* Spicy Conch &amp; Octopus Salad</b>	<b>12.50</b>
Fresh tuna tossed in sesame oil, shichimi, Togarashi, masago, scallions		Conch, octopus, cucumber served over a bed of greens with a sweet chili sauce <b>GF</b> 	
<b>* Yellow Tail Carpaccio</b>  <b>NEW</b>	<b>16</b>	<b>* Firecracker</b> <b>NEW</b>	<b>14</b>
Sliced Yellow Tail, Ponzu sauce, Crispy garlic		Deep cracker, spicy tuna, spring mix with sweet chili sauce	

## SOUP

<b>Clear Broth Soup</b>	<b>3</b>
<b>Miso Soup</b>	<b>3</b>
<b>Dumpling Soup</b> <b>GF</b> 	<b>5</b>

## SALAD

<b>Ginger House Salad</b>	<b>3.50</b>
<b>Seaweed Salad (Wakame)</b>	<b>5.75</b>
<b>Kani Salad</b>	<b>7</b>

**GF**  = GLUTEN FREE  = OPTIONAL GLUTEN FREE

Parties over 6 people – automatic 18% Service charge


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# VEGETARIAN ENTREES

SERVED WITH STEAMED RICE AND CHOICE OF GINGER SALAD, CLEAR BROTH SOUP, OR MISO SOUP

**Woked Tofu**  
w. Shiitake, Zucchini,  
Snow Peas **13.75**

**Crispy Tofu w. Seasoned Salt** **13.25**  
**Vegetable Tempura** **11.75**  
**Hibachi Vegetables**  **14.25**

## RICE

**Steamed Rice** **3**  
**Vegetable Fried Rice**  **9.99**  
**Chicken Fried Rice**  **11.99**

**Beef Fried Rice**  **14**  
**Shrimp Fried Rice**  **13**  
**Special Fried Rice**  **15**

## NOODLES

**Singapore Noodle** **15**  
Stir-fry rice noodle with shrimp, chicken, and vegetables in curry-flavored sauce with sesame seeds

**Tempura Shrimp Udon Soup** **13**  
Udon Noodles with Vegetables, Tempura Shrimp

**Vegetable Yakisoba Noodles** **12**

**Chicken Yakisoba Noodles** **14**

**Beef Yakisoba Noodles** **15**

**Shrimp Yakisoba Noodles** **16**  
Japanese-style stir-fry egg noodles w. choice of shrimp, chicken, beef, or vegetables in a ginger soy sauce

**Spicy Seafood Noodle Soup** **14.95**  
Salmon, calamari rings, shrimp, fish and vegetables with Korean spices

**Tonkotsu Ramen**  **13.95**  
Tonkotsu soup, thin straight style noodles served in the broth, topped with chashu, thin scallions green, red pickled ginger, marinate egg, nori

**Shoyu Ramen**  **13.95**  
Clear broth with seasoned soy sauce, thin curly noodles, topped chashu, scallions, marinate egg, naruto, nori

## CHILDREN'S MENU

SERVED W. CHOICE OF FRENCH FRIES, RICE, OR STEAMED BROCCOLI

**Chicken Tenders** **8**

**Chicken Teriyaki**  **8**

**Shrimp Tempura** **8**

**Steak Teriyaki**  **14**  
(Med. Well or Well Only)

## DESSERT

**Crème Brulee** **8**

**Tempura Banana w. Ice Cream** **6.50**

**Tempura Cheesecake**  
w. Ice Cream **8**

**Green Tea Mochi** **5**

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# ENTREES

SERVED WITH STEAMED RICE AND CHOICE OF MISO SOUP, CLEAR BROTH SOUP, OR GINGER SALAD  
 \*\*SUBSTITUTE DUMPLING SOUP FOR \$2 OR SEAWEED SALAD FOR \$3

**Walnut Shrimp 24.75**  
 Jumbo shrimp w. mayo-flavored sauce,  
 candied walnuts

**Shrimp with Seasoned Salt 23.75**  
 Fried shrimp, tossed w. garlic, scallion,  
 and seasoned salt

**Chilean Sea Bass (Steamed) GF ← 32.00**  
 Served with fresh Ginger & Scallion soy sauce or  
 Black Bean sauce, side of steamed vegetables

**Teriyaki Chicken/Salmon 17.95/18.95**  
 Grilled chicken or salmon served with steamed  
 vegetables and teriyaki sauce **GF ←**

**Shrimp or Scallops 23.95**  
 w. Woked Shiitake, Vegetables  
 Stir-Fry shrimp or scallops w. shiitake mushrooms  
 and vegetable

**Baby Back Ribs GF ← 25**  
 Choice of Marinated Baby Backs grilled w. teriyaki  
 sauce OR fried with seasoned salt. Served with  
 steamed vegetables

**Steak Teriyaki (Filet) GF ← 32**  
 Petite Tenderloin grilled to perfection, served with  
 steamed vegetables and teriyaki sauce

**Hibachi**  
**Chicken GF 17.25**  
**Beef GF 18.50**  
**Shrimp GF 17.50**

Cooked with onion, zucchini, broccoli, and shiitake  
 mushrooms

**Curry Chicken 14.75**  
**Curry Beef 16.75**  
 Sliced chicken or beef, onions simmered in ginger  
 curry sauce

**Bulgogi 24**  
 Thinly-sliced Ribeye marinated in sweet ginger  
 sesame soy with sautéed onions. Served on a sizzling hot plate.

**Nona Grill Trio GF ← 27.95**  
 4 oz. Tenderloin, Grilled Chicken, Baby Back Ribs  
 Served with Teriyaki Sauce and steamed vegetables

**Nona Seafood Trio 31.95**  
 Grilled Salmon with Teriyaki Sauce, Jumbo Shrimp  
 with Seasoned Salt and a Steamed Lobster Tail with Garlic  
 Butter Sauce, served with steamed vegetables

**Surf and Turf 27.95**  
 Petite Tenderloin with Teriyaki Sauce,  
 paired with a Steamed Lobster Tail topped  
 with Garlic Butter Sauce

## SPECIAL BENTO BOX (served with Miso Soup, Ginger Salad and Rice) 24.75

Choice of Tempura Shrimp, Grilled Chicken Teriyaki, or Grilled Salmon Teriyaki w. Half Kalifornia Roll,  
 Vegetable Tempura, Fried Gyoza Dumplings

## NIGIRI

2 PIECES PER ORDER, SASHIMI WILL BE \$1 UP AND 3 PCS PER ORDER

* Tuna	7.50	Krab Stick	5.50
* Escolar	6.50	Conch	7.50
* Salmon	7.50	Octopus	6.50
* Smoked Salmon	6.50	* Squid	6.50
* Yellow Tail	7.50	Surf Clam	7.50
* White Fish	7.00	* Scallop	7.50
Eel	7.50	* Masago	5.50
* Mackerel	5.50	* Red Tobiko	6.50
Egg	4.50	* Wasabi Tobiko	6.50
Shrimp	5.50	* Salmon Roe (Ikura)	7.50
* Sweet Shrimp	7.50		

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## VEGETARIAN ROLLS

Asparagus Tempura Roll  6.5

Cucumber Roll **GF** ← 5.5

Futomaki Roll 8

Egg, krab stick, shitake mushroom, cucumber, asparagus & avo, denbu

Nona Sweet Potato Roll 7.5

Sweet potato tempura, cream C & cashew

Shitake Mushroom Roll 5.5

Sweet Potato  5.5

Sweet Potato tempura

Vegetable Roll **GF** ← 8.0

Cucumber, avocado, asparagus

## TROPICAL ROLLS

### Rolled with Rice Paper

**Popeye** 14

Shrimp, S salmon, cucumber, avo, greens, romain, sushi rice, CC, spicy mayo, eel sauce

\* **Fiji** 14

Escolar, tuna, salmon, avo, krab, & green and romain w/sauce

**Moon** 13

Shrimp, krab, CC, avo & green and romain, w/eel sauce

\* **Ocean** 13

Seaweed salad, salmon, krab, avo, green and romain

### Rolled with Cucumber

\* **Hokkai Roll** 11

Salmon, Krab, CC, Salmon w/ ponzu sauce

**Magma Roll** 11

Spicy tuna, krab, & masago

**Naruto Roll** 11

Krab, avo & masago

### Rolled with Soy Paper, Whole Roll Deep Fried

**Shrimp Crabker Roll** 12

Shrimp tempura, avo, CC & deep fried, eel sauce on top

**California Cracker Roll** 12

Krab salad, cu, avo, mayo & deep fried, eel sauce

**Vegetable Cracker Roll** 12

Cu, avo, asparagus, & deep fried, eel sauce

### SUSHI AND SASHIMI COMBO

Chef's Choice, No Substitutions, Please.

Served w. Ginger Salad or Miso Soup

Substitute for Dumpling Soup, Add \$2. Seaweed Salad, Add \$3.

\* **Chirashi Bowl** 29

Assorted Fish served over sushi rice

**8 Pieces Nigiri, Spicy Tuna Roll** 29

\* **15 Pieces Sashimi** 35

\* **5 Pieces Nigiri Sushi,  
9 Pieces Sashimi, Kalifornia Roll** 35

\* **12 Pieces Nigiri,  
15 Pieces Sashimi, Spicy Tuna Roll,  
Rainbow Roll** 72

\* **20 Pieces Nigiri Sushi,  
24 Pices Sashimi, Shrimp Tempura  
Roll, Spicy Tuna Roll, Volcano Roll** 135

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# HOUSE SPECIALTIES

<b>Add Cream Cheese-CC</b>	<b>1 up</b>		
<b>Add Cu,Avo,Aspara Masago</b>	<b>1 up</b>		
<b>* Sunrise</b> 	<b>14</b>		
(Spicy tuna, cucum) tuna sweet chili sauce, masago, scallion			
<b>* Sunset</b>	<b>13</b>		
(Krab, cucumber) salmon, lemon, with spicy ponzu sauce on top			
<b>* Sweet Salmon</b>	<b>12.95</b>		
(Shrimp, tempura, cream C avo topped w/ smoked salmon, honey glaze on top)			
<b>Under the Sea</b>	<b>18</b>		
(Lobster tempura, cucumber, cream cheese) w. snow crab mayo, scallion, masago on top			
<b>* Volcano</b>	<b>13.95</b>		
(Salmon, CC, Avocado) w. baked scallop and krab, masago, scallion, eel sauce on top			
<b>Frankie Sports Roll</b>	<b>16</b>		
Shrimp tempura, romaine, crab salad, topped w. avocado, scallop, sweet chili, black tobiko			
<b>Desirae</b>	<b>18</b>		
Caesar salad snow crab salad avocado on the inside salmon on top Cajun seasoning blackened seasoning torched crunchy garlic lemon juice eel sauce			
<b>Nona Bomb (eel sauce)</b>	<b>14</b>		
<b>Bubble</b>	<b>12.50</b>		
(Shrimp, tempura, cucumber, cream cheese) shrimp, avo, crunch, spicy mayo eel sauce on top			
<b>California Deluxe Roll</b> 	<b>12</b>		
Real Crab, mayo, avo, lettuce & cucumber			
<b>* Candy Cane</b>	<b>12.50</b>		
(Krab, cucumber) escolar, tuna, spicy sesame oil, scallion on top			
<b>Dancing Eel</b>	<b>12.50</b>		
(Kalifornia Roll) eel, eel sauce on top			
<b>* Dynamite Roll</b>	<b>12.50</b>		
(Salmon, krab, cucumber) deep fried, with mayo, sriracha on top			
<b>* Fire Ball</b>	<b>13.5</b>		
(Spicy tuna, cucumber, tempura crunch) escolar, spicy mayo, srirach on top			
<b>Godzilla Roll</b>	<b>14</b>		
(Shrimp temp, soft shell crab, romain, aspara, & mayo w/ tobiko)			
<b>* Inferno</b> 	<b>14.95</b>		
(Spicy salmon, aspara, avo) yellowtail, spicy mayo, fresh jalapeno on top			
<b>Jade Dragon</b>	<b>12</b>		
(Eel, cream cheese, cucumber) avocado, eel sauce on top			
<b>* Lolo Roll</b> 	<b>13</b>		
(Tuna, CC, avo topped w/ eel)			
<b>Mango Tango</b>	<b>14</b>		
(crab salad, avo, romaine) top with mango, tobiko, lemon juice			
<b>Mexican Roll</b>	<b>11.50</b>		
(2pcs shrimp tempura, cream cheese, pickled jalapeno) avo, eel sauce on top			
<b>* Nona Dynamite Harmachi</b> 	<b>9.50</b>		
(Tuna, yellowtail, masago & spicy mayo)			
<b>* Nona Volcano Rol</b>	<b>18</b>		
(Tuna, aspa, CC topped w/ avo & spicy conch, mayo, masago, eel sauce on top)			
<b>* Paradise</b>	<b>17</b>		
(Tuna, tomago, avo, aspara) topped with yellowtail, wasabi-citrus, aioli, ikura, scallion			
<b>Philly Smoke Salmon Roll</b> 	<b>9</b>		
(Smoked salmon, avo & CC)			
<b>* Pina Colada</b>	<b>13.95</b>		
(Shrimp tempura, CC, crab salad, pineapple) shrimp, tuna, coconut shavings on top			
<b>* Pirate</b>	<b>11.50</b>		
(Spicy assorted fish, tempura crunch) avocado, sweet chili on top			
<b>* Rainbow Roll</b>	<b>12</b>		
(Kalifornia Roll, topped/ tuna, salmon, white fish) escolar & avo)			
<b>* Red Dragon</b>	<b>11.95</b>		
(Shrimp temp, cucumber) spicy tuna on top			
<b>Savory Scallop</b>	<b>13.95</b>		
(Fried scallop, avo, masago) crab salad on top			
<b>* Special Crunch</b>	<b>12</b>		
(Tuna, salmon, escolar, krab, CC, aspa, deep fried w. masago, eel sauce, G onion S mayo)			

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# TRADITIONAL ROLLS

<b>California Roll</b> Cucumber, krab, avo, crab salad, & mayo	<b>8.5</b>	<b>* Spicy Escolar GF</b> Escolar, Spicy Mayo, Shichimi	<b>7.5</b>
<b>Chicken Tempura Roll</b> Tempura chicken, avocado w. teriyaki sauce	<b>6.5</b>	<b>* Spicy Tuna Roll GF</b> Spicy seasonal tuna & cucumber	<b>8.5</b>
<b>Crunch Munch Roll</b> Krab, avocado, and mayo, crunch on top	<b>6.5</b>	<b>* Spicy Salmon Roll GF</b>	<b>8.5</b>
<b>Eel Roll</b> Eel, cucumber, eel sauce on top	<b>7.5</b>	<b>* Spider Roll</b> Crispy fried soft-shell crab, masago, asparagus, avocado, mayo, eel sauce	<b>10</b>
<b>Kalifornia Roll</b> Krab Stick, Avo & Cucumber	<b>7.5</b>	<b>Tempura Roll</b> Kalifornia roll with cream cheese, tempura-fried, topped with spicy mayo	<b>9</b>
<b>* Philly Roll GF</b> Salmon, cream cheese and cucumber	<b>7.5</b>	<b>Teppan Beef Roll</b> Beef & avocado	<b>6.5</b>
<b>* Rock n Roll</b> Tempura shrimp, cream cheese, masago, cucumber, krab, eel sauce on top	<b>7.5</b>	<b>* Tuna / Salmon Roll GF</b>	<b>6.5</b>
<b>Salmon Katsu Roll</b> Salmon Bread Crumb Fried, Avo, CC, eel sauce	<b>7.5</b>	<b>Wakame Roll GF</b> Seaweed salad & salmon	<b>8.5</b>
<b>Salmon Skin Roll</b> Fried salmon skin, cucumber, scallion, eel sauce on top	<b>6.5</b>	<b>* Yellowtail Roll GF</b>	<b>7.5</b>
<b>* Shrimp Tempura Roll</b> Shrimp tempura, cucumber, avo, masago & mayo with eel sauce	<b>7.5</b>		

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