

# JAPANGO STARTERS

QTY		PRICE
	<b>Edamame</b> <span>V</span> <span>GFO</span> Steamed & lightly salted green soybeans	6.5
	<b>Crispy Brussel Sprouts</b> <span>V</span> <span>GFO</span> With soy & shichimi togarashi	7.5
	<b>Green Lip Mussels</b> <span>GFO</span> New Zealand mussels broiled with dynamite sauce	12
	<b>Miso Black Cod</b> <span>GFO</span> Marinated in Shiro miso & broiled, served with mixed seaweed salad	19
	<b>Lobster Potstickers</b> Steamed homemade lobster dumplings with wasabi dressing	14
	<b>Lobster Tail Napalm</b> Tempura fried & tossed in spicy scallion chile sauce	19
	<b>Magic Mushrooms</b> <span>GFO</span> Avocado wrapped in salmon broiled with dynamite sauce*	12
	<b>Spicy Calamari</b> <span>GFO</span> Sautéed w/mushrooms in spicy chili sauce	14
	<b>Seared Tuna Tempura</b> Lightly battered & fried tuna with garlic soy vinegar*	16
<b>S</b> <b>L</b>	<b>Dynamite</b> <b>Shrimp 13 / Lobster 17</b> With mushrooms & green onions broiled with dynamite sauce	

# TRADITIONAL STARTERS

QTY		PRICE
	<b>Homemade Shumai</b> Steamed shrimp & pork dumplings with spicy mustard	15
	<b>Homemade Gyoza</b> Pan-fried pork & chicken potstickers	15
	<b>Kama</b> <span>GFO</span> Yellowtail collar (your choice of teriyaki or salt)	14
	<b>Beef Tataki</b> <span>GFO</span> Thinly sliced & lightly seared with garlic soy vinegar*	18
	<b>Agedashi</b> <span>V</span> Lightly battered tofu with mushrooms in tempura sauce	12
	<b>Tatsutaage</b> Japanese-style boneless fried chicken	11
	<b>Nikumaki</b> <span>GFO</span> Asparagus wrapped in sliced beef with teriyaki sauce	12
<b>V</b> <b>C</b> <b>S</b>	<b>Japango Tempura</b> <b>Vegetable 12 / Chicken 14 / Shrimp 15</b> Lightly battered & fried, served with dipping sauce	

# SALADS & SOUP

QTY		PRICE
	<b>Miso Soup</b> <span>V</span> <span>GFO</span> With tofu, green onion & wakame	4.5
	<b>Mixed Green Salad</b> <span>V</span> <span>GFO</span> Field greens w/creamy citrus dressing or ginger sesame vinaigrette	4.5
	<b>Seaweed Salad</b> <span>V</span> <span>GFO</span> Wakame & hiyashi with soy vinaigrette	8.5
	<b>Sunomono Salad</b> <span>GFO</span> Octopus, shrimp, crab, cucumber & wakame seaweed with sesame vinaigrette	12.5
	<b>Seared Tuna Salad</b> <span>GFO</span> Hawaiian tuna, tomatoes & avocado over field greens with garlic soy vinaigrette*	16.5
	<b>Squid Salad</b> Seasoned squid served over field greens with soy vinaigrette	13.5
	<b>Shiitake Mushroom Salad</b> <span>V</span> <span>GFO</span> Sautéed mushrooms served on field greens with soy vinaigrette	12.5

# SASHIMI

QTY	6-12 PIECES	PRICE
	<b>Hamachi Jalapeño</b> <span>GFO</span> Yellowtail sashimi topped with cilantro, jalapeno & yuzu soy (6 pcs)	21
	<b>Hamachi Carpaccio</b> <span>GFO</span> Yellowtail sashimi topped with ponzu, plum & scallion (6 pcs)	22
	<b>Tuna Tataki</b> <span>GFO</span> Seared tuna topped with scallions & ponzu (6 pcs)	22
	<b>Chef's Choice New Style Sashimi</b> <span>GFO</span> Chef's selection of fish seared with sesame oil & topped with yuzu soy, garlic & chives (12 pcs)	34
	<b>Tuna Poke</b> <span>GFO</span> Chunks of Tuna with onion, avocado & house poke sauce	17
	<b>Oyster Shooter</b> Oyster, Quail Egg, House Bloody Mary Mix, Smelt Fish Roe, Ponzu, Harushika Sake & Scallion (when available, 21+)	12

# SUSHI ENTREES

QTY		PRICE
	<b>Sashimi Delight</b> <span>GFO</span> 4 pc tuna, 3 pc salmon, 2 pc yellowtail & 2 pc albacore tuna* + miso soup	38
	<b>Sashimi Utopia</b> <span>GFO</span> Chef's choice of premium raw fish* + miso soup	64
<b>C</b> <b>T</b>	<b>Sushi Tokyo</b> 2 pc tuna, 1 pc each of salmon, yellowtail, shrimp, white fish, albacore tuna, scallop & fresh water eel + choice of <b>California</b> or <b>tuna roll</b> * + miso soup	38
	<b>Chirashi Sushi Bowl</b> <span>GFO</span> Chef's choice of premium raw fish served over sushi rice* + miso soup	44
	<b>Unagi Bowl</b> Barbecued fresh water eel served over sushi rice + miso soup	MP
	<b>Boulder Bowl</b> <span>GFO</span> Tuna, yellowtail & salmon served over sushi rice* + miso soup	32
	<b>Oyako Bowl</b> Salmon & ikura (salmon roe) served over sushi rice* + miso soup	38
	<b>Sushi V8</b> <span>V</span> <span>GFO</span> 1 pc nigiri of spinach, shiitake mushroom, asparagus, avocado, cucumber, enoki mushroom, inari & kompyo + miso soup	26
	<b>Sushi V3</b> <span>V</span> <span>GFO</span> 6 pc salad roll, 6 pc cucumber roll & 6 pc avocado roll + miso soup	24
	<b>Sushi VP</b> <span>V</span> <span>GFO</span> Chef's roll assortment made with seaweeds, pickles & vegetables + miso soup	28

# LARGE PLATES

QTY		PRICE
	<b>Japango Filet</b> <span>GFO</span> 8 oz. steak served with yuzu asparagus, white rice & miso soup* (choice of sauce: none, garlic or teriyaki)	44
	<b>Number One Tuna</b> <span>GFO</span> Lightly seasoned Hawaiian tuna steak served rare on top of a mldd wasabi sauce with wok-tossed vegetables, white rice & miso soup*	40
<b>S</b> <b>C</b>	<b>Teriyaki</b> <span>GFO</span> <b>Sterling Salmon Filet 26</b> <b>Colorado Free-Range Chicken 25</b> Lightly brushed with teriyaki sauce & grilled served with wok-tossed vegetables, white rice & miso soup	
<b>S</b> <b>L</b>	<b>Tempura</b> <b>Shrimp 25 / Lobster 39</b> With vegetables lightly battered and fried + tempura sauce & miso soup	
	<b>Mile High Tofu</b> <span>V</span> Lightly battered & fried organic tofu tempura served in a teriyaki ginger sauce with wok-tossed vegetables, white rice & miso soup	24
	<b>Spicy Seafood Udon</b> Fresh seafood, udon noodles & vegetables in spicy dashi served with salad	33
	<b>Yanagawa Nabe</b> Fresh eel, egg, burdock root & vegetables in dashi served with salad	MP
	<b>Vegetable Miso</b> <span>V</span> <span>GFO</span> Vegetables, udon noodles & tofu in a miso broth served with salad	24

20% gratuity may be added to parties of six or more and on unsigned credit card receipts. No split or separate checks.

# NIGIRI

# JAPANGO SPECIAL MAKI

QTY	2 PCS	PRICE
	<b>Maguro</b> <i>tuna</i>	7.95
	<b>Tuna Tataki</b> <i>seared tuna</i>	7.95
	<b>Maguro Bincho</b> <i>white tuna</i>	7.25
	<b>Hamachi</b> <i>yellowtail</i>	7.95
	<b>White Fish</b> <i>(seasonal)</i>	7.25
	<b>Shake</b> <i>salmon</i>	7.75
	<b>Kunsei</b> <i>smoked salmon</i>	7.75
	<b>Wild Salmon</b> <i>(seasonal)</i>	MP
	<b>Saba</b> <i>mackerel</i>	7.25
	<b>Kaibashira</b> <i>raw scallop</i>	8.95
	<b>Hotate</b> <i>grilled scallop</i>	9.5
	<b>Hotate Mayo</b> <i>grilled scallop with japanese mayo</i>	8.25
	<b>Ebi</b> <i>shrimp</i>	6.95
	<b>Ama Ebi</b> <i>sweet raw shrimp with heads</i>	10.25
	<b>Kani</b> <i>crab</i>	11.75
	<b>Tako</b> <i>octopus</i>	7.25
	<b>Ika</b> <i>squid</i>	7.25
	<b>Hokki Gai</b> <i>surf clam</i>	6.75
	<b>Tamba Gyu</b> <i>beef</i>	8.25
	<b>+Uzura</b> <i>(add \$2.00)</i>	
	<b>Masago</b> <i>smelt fish roe</i>	7.5
	<b>Tobiko</b> <i>flying fish roe</i>	7.5
	<b>Wasabi Tobiko</b> <i>wasabi infused flying fish roe</i>	7.5
	<b>Ikura</b> <i>salmon roe</i>	9.25
	<b>Uni</b> <i>sea urchin</i>	MP
	<b>Uzura</b> <i>quail egg</i> (V)	3.25
	<b>Unagi</b> <i>fresh water eel</i>	MP
	<b>Anago</b> <i>salt water eel</i>	MP
	<b>Tamago</b> <i>egg</i> (V)	6.25
	<b>Inari</b> <i>deep fried tofu</i> (V)	5.25

QTY	6-8 PIECES	PRICE
	<b>Himalayan</b>	22
	spicy scallop, shiso leaf and avocado topped with tuna, white onion, poke sauce and tempura crunch	
	<b>Hanami</b> (GFO)	22
	cucumber, avocado and tempura asparagus topped with yellowtail, ume, scallion, ponzu & truffle oil	
	<b>Heart's Delight</b> (GFO)	21
	tempura asparagus, cucumber and avocado topped with yellowtail, tuna, serrano chiles, sweet mayo, black sesame seeds and fresh lemon juice	
	<b>Gilded Bee</b> (GFO)	21.5
	cucumber, avocado and tempura asparagus + yellowtail, browned butter black truffle honey, lemon and habanero masago	
	<b>Kitsune's Kiss</b> (GFO)	22
	fresh salmon, tempura asparagus, avocado, serrano chiles and lemon topped with torched hamachi, garlic, sweet mayo, scallions and chives	
	<b>Hiro-Leili</b> (GFO)	20.5
	spicy salmon, tempura asparagus, avocado + salmon seared with sake butter, microgreen and orange zest	
	<b>Aquaman</b> (GFO)	22
	fresh salmon, cream cheese, tempura asparagus, smelt roe and onion topped with avocado, honey and macadamia nuts	
	<b>Denali</b> (GFO) \$	21
	California crab, avocado and asparagus topped with torched salmon, sweet mayo, black pepper and nitsume	
	<b>Sakai</b> (GFO) \$	20.5
	California crab, shrimp tempura and cucumber topped with shrimp, avocado, nitsume, sriracha, sweet mayo and smelt roe	
	<b>Montana</b> (GFO)	20
	spicy shrimp, tempura crunch, avocado and smelt roe topped with seared beef, white onion, scallions and ponzu sauce	
	<b>Diablo</b> (GFO)	22
	spicy tuna and avocado topped with seared tuna, scallions and ponzu sauce	
	<b>Cactus</b>	18.5
	tempura fried serrano chiles stuffed with spicy tuna and cream cheese topped with nitsume, sweet mayo and sriracha	
	<b>El Corazon</b>	19
	spicy tuna, avocado, jalapeno, smelt roe, scallion and nitsume on top of a tempura rice cake (6 piece)	
	<b>Naninay</b>	19.5
	fresh water eel, smoked salmon, spicy vegetable mix, cream cheese and cucumber all rolled, tempura battered and fried, served with nitsume and spicy mayo (6 piece)	

# MAKI & VEGETABLE

ROLL	HAND ROLL	ROLL = 6-8 PCS	PRICE
		<b>Tekka</b> <i>tuna</i>	7.95
		<b>Shake</b> <i>salmon</i>	7.95
		<b>Negi Hama</b> <i>yellowtail with scallion</i>	7.95
		<b>Shrimp Tempura &amp; Avocado</b>	7.95
		<b>Shake Kawa</b> <i>salmon skin</i>	8.75
		<b>Kappa</b> <i>cucumber</i> (V)	6.75
		<b>Asparagus</b> <i>with spicy mayo</i> (V)	6.75
		<b>Avocado</b> (V)	6.75
		<b>Kabocha Tempura</b> <i>pumpkin</i> (V)	6.75
		<b>Imo Tempura</b> <i>sweet potato</i> (V)	6.75
		<b>Ume Shiso</b> <i>pickled japanese plum with shiso leaf</i> (V)	6.75
		<b>Salad</b> <i>7 Seasonal Veggies</i> (V)	9.5
		<b>Unagi Avocado</b>	10
		<b>Yasai</b> (8 pieces) (V) (GFO)	15.5
		asparagus, avocado and pickled eggplant topped with hiyashi	
		<b>Loch Ness</b> (8 pieces) (V) (GFO)	16
		avocado, cucumber, japanese pickles, shiitake and enoki mushrooms topped with spinach, sesame oil and togarashi	

# BASIC SPECIAL MAKI

QTY	6-8 PIECES	PRICE
	<b>Philadelphia</b> (GFO)	15.5
	smoked salmon, cream cheese, smelt roe, onion and sesame seeds	
	<b>New Orleans</b> (GFO)	14.5
	spicy tuna, avocado and smelt roe	
	<b>California</b> (GFO) \$	11
	California crab, avocado, cucumber, japanese mayonnaise and smelt roe	
	<b>Hawaiian (Rainbow)</b> (GFO) \$	22
	california crab, avocado, cucumber and smelt roe topped with seven different kinds of fish	
	<b>Monster</b> (GFO) \$	18
	California crab, salmon, tuna, cucumber and avocado topped with green onions, sesame seeds and sriracha	
	<b>Washington D.C. (Spider)</b>	18
	soft shell crab tempura, cucumber, burdock root, green leaf, asparagus, japanese mayonnaise, smelt roe and nitsume (6 piece)	
	<b>Chicago</b>	16.5
	shrimp tempura, burdock root, green leaf, asparagus, avocado and spicy mayonnaise topped with tempura crunch and nitsume (6 piece)	
	<b>Boulder</b>	20
	albacore tuna, cucumber, avocado and smelt roe topped with fresh water eel, sesame seeds and nitsume	

\* These items may be served raw and/or undercooked or contain raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, seafood or eggs may increase the risk of food-borne illness. Please inform your server of any food allergies.