

SOUP

MISO		1.75
<i>Soybean soup with tofu, scallion and seaweed</i>		
TAKO	<i>only Wednesday</i>	2.25
<i>Octopus and vegetables</i>		
SPINACH EGG DROP	<i>only Thursday</i>	2.25
<i>Fresh spinach and egg served in dashi soup</i>		
NEW ENGLAND CLAM CHOWDER	<i>only Friday</i>	2.50
<i>Atlantic sea clam in a butter and cream sauce with assorted vegetables</i>		

SALAD

GARDEN		1.75
<i>Lettuce, cucumber and carrots served with house dressing</i>		
WAKAKYU		3.95
<i>Cucumber and wakame seaweed served with Sanbai Su sauce</i>		
CHUKA		4.25
<i>Tender wakame and agar-agar seaweed marinated with sesame seeds and vinaigrette dressing</i>		
SUNOMONO		6.25
<i>Cucumber, wakame seaweed served with Sanbai Su sauce. A choice of following:</i>		
	<i>Mackerel Shrimp Octopus or Mix</i>	
HARUKI SALAD		2.25
<i>Mixed baby green with house dressing</i>		
AVOCADO SEAFOOD SALAD		6.25
<i>Avocado, shrimp, crab stick, octopus, tobiko mixed with spicy mayo</i>		
SPICY TUNA SALAD		5.25
<i>Fresh Tuna, tobiko & tempura crumb mixed with spicy mayo</i>		
HIJIKI		4.50
<i>Sautéed Japanese black seaweed, edamame bean and Chinese black mushroom flavored with dashi</i>		
IKA SALAD		5.95
<i>Marinated squid and cucumber served with Sanbai Su sauce</i>		

APPETIZER FROM OUR SUSHI BAR

IKA NATTO		6.50
<i>Squid and fermented soybean with quail egg</i>		
IKURA MIZORE		7.00
<i>Salmon eggs mixed with grated white radish, in vinegar sauce</i>		
MAGURO NUTA		7.00
<i>Fresh tuna and scallion serves with our house special miso sauce</i>		
TUNA YAMAKAKE		7.50
<i>Fresh tuna served with grated Japanese yam</i>		
ANKIMO APPETIZER		7.50
<i>Wine steamed monkfish liver pate serve with vinegar sauce</i>		
NIGIRI SAMPLER		8.00
<i>Fresh tuna, white fish, salmon and shrimp</i>		
SASHIMI SAMPLER		9.00
<i>Assorted filets of raw fish</i>		
NARUTO		
<i>A choice of the following, with flying fish roe and avocado rolled in thinly sliced cucumber.</i>		
CRAB STICK	7.00	EEL 8.50
SALMON	8.50	TUNA 9.00
YELLOW TAIL	9.75	KING CRAB 12.00

TARTAR

A choice of the following, fresh fish chopped fine with scallion and topped with tobiko and quail egg.

SALMON	8.00	CHU TORO	Market Price
TUNA	10.00	TORO	Market Price
YELLOW TAIL	12.00		

USUZUKURI

A choice of the following, sliced paper thin with a special vinegar and soy dipping sauce.

TAKO	10.00	IZUME TAI	10.00
FLUKE	12.00	SEA BASS	12.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increased your risk of foodborne illness.

LUNCHEON SPECIAL

{ Monday-Friday }

HARUKI'S BENTO SPECIAL

(All Haruki's bento special include steamed rice and choice of pork or shrimp dumplings and soup or salad)

TEMPURA	7.95
<i>Shrimp and vegetable tempura</i>	
CHICKEN TERIYAKI	7.95
<i>Tender chicken breast broiled in our homemade teriyaki sauce</i>	
CHICKEN TEMPURA	7.50
<i>Tender chicken breast Deep fried in light batter</i>	
CHICKEN TATSUTA	7.50
<i>Deep fried marinated tender chicken nuggets</i>	
PORK KATSU	7.95
<i>Deep fried pork cutlets in Japanese panko bread crumb</i>	
FISH KATSU	7.95
<i>Deep fried cod fish in Japanese panko bread crumb</i>	
FISH TERIYAKI	7.95
<i>Fresh codfish broiled in our homemade teriyaki sauce</i>	
BEEF NEGIMA	8.95
<i>Grilled slices of sirloin steak rolled with cheese and scallion in our homemade teriyaki sauce</i>	
SALMON TERIYAKI	8.25
<i>Fresh salmon broiled in our homemade teriyaki sauce</i>	
CHEF BOX	12.00
<i>California roll, shrimp and vegetables tempura served with miso soup, salad and seasonal fruits</i>	

DON BURI

served with miso soup or salad

OYAKO DON	7.00
<i>Broiled tender chicken breast with egg and onions</i>	
CHICKEN TERIYAKI DON	7.50
<i>Broiled tender chicken breast and onion with homemade teriyaki sauce</i>	
CHICKEN KATSU DON	7.50
<i>Deep fried chicken cutlets in Japanese panko bread crumb with egg and onions</i>	
PORK KATSU DON	7.75
<i>Deep fried pork cutlets in Japanese panko bread crumb with egg and onions</i>	
TEN DON	7.50
<i>Shrimp and vegetable tempura</i>	
SAKE DON	10.00
<i>Sliced raw salmon over a bed of seasoned rice</i>	
HAMACHI DON	10.00
<i>Sliced raw yellow tail over a bed of seasoned rice</i>	
TEKKA DON	10.00
<i>Sliced raw tuna over a bed of seasoned rice</i>	

SUSHI

served with miso soup or salad

SUSHI REGULAR	10.00
<i>6 pieces of assorted nigiri-sushi and 6 pieces of California roll</i>	
SUSHI DELUXE	12.00
<i>8 pieces of assorted nigiri-sushi and 6 pieces of California roll</i>	

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APPETIZERS FROM OUR KITCHEN

EDAMAME	3.95
<i>Boiled green soybeans, lightly salted</i>	
OSHITASHI	3.95
<i>Boiled fresh spinach served with light soy broth</i>	
GYOZA	4.75
<i>Steamed pork dumplings</i>	
SHUMAI	4.75
<i>Steamed shrimp dumplings</i>	
AGE TOFU	5.45
<i>Fried tofu served in a light fish broth with scallions and bonito flakes, topped with red ginger</i>	
VEGETABLE TEMPURA	5.25
<i>Seasonal vegetables deep-fried in light batter</i>	
SHRIMP TEMPURA	6.00
<i>Fresh shrimp and vegetables deep-fried in light batter</i>	
YAKITORI	5.50
<i>Grilled chicken thigh meat smothered with teriyaki sauce</i>	
BEEF NEGIMA	7.25
<i>Grilled slices of sirloin steak rolled with cheese and scallion smothered with teriyaki sauce</i>	
SOFT SHELL CRAB	6.50
<i>Deep fried soft shell crab served with ponzu sauce</i>	
CHICKEN TERIYAKI	4.95
<i>Tender chicken breast smothered in our homemade teriyaki sauce</i>	
CHICKEN TATSUTA	4.95
<i>Deep fried marinated tender chicken nuggets</i>	
YAKINIKU	6.75
<i>Pan sautéed thin slices of beef tender strip loin with garlic sesame flavor sauce</i>	
YASAI ITAME	4.50
<i>Seasonal Vegetables Sautéed in butter sauce seasoned lightly with salt & pepper</i>	
MUSHROOM TERIYAKI	4.50
<i>Mushroom cooked in teriyaki sauce</i>	
OYSTER KATSU	6.50
<i>Deep fried oyster in Japanese panko bread crumb</i>	
HAMACHIKAMA	9.50
<i>Grilled yellow tail collar served with ponzu sauce</i>	
OSHINKO Japanese pickles. A choice of the following:	4.95
SHIBAZUKE Eggplant KYURI Cucumber TA KUWAN Yellow Radish or MIX	
YAKI HAMAGURI	6.95
<i>Grilled Top neck with sake & butter sauce served on a bed of salt</i>	

*****KID'S MENU

Served with fruit/rice/choice of juice

TERIYAKI	7.25
<i>Tender meat or seafood broiled to perfection and smothered in our homemade teriyaki sauce</i>	
<i>A choice of following: CHICKEN or COD FISH</i>	
KATSU	7.25
<i>Tender meat or seafood dipped in Japanese panko bread crumb and deep fried to perfection, served with sweet and sour fruit sauce</i>	
<i>A choice of following: CHICKEN, KANIKAMA or COD FISH</i>	
TEMPURA	7.25
<i>Tender meat, seafood or vegetables dipped in light batter and deep fried to perfection, served with tempura sauce</i>	
<i>A choice of following: CHICKEN, KANIKAMA or COD FISH</i>	

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or eggs may increased your risk of foodborne illness.**

ENTRÉE FROM KITCHEN

All kitchen entrees served with miso soup or salad and rice

KATSU

Tender meat or seafood dipped in Japanese panko bread crumb and deep fried to perfection, served with sweet and sour fruit sauce

PORK <i>Top pork loin</i>	11.50
CHICKEN <i>Chicken breast</i>	11.50
SCALLOP <i>Fresh scallop</i>	16.00
SHRIMP <i>Fresh shrimp</i>	16.00
COD FISH <i>Fresh cod fish filet</i>	15.50
MIX SEAFOOD DELUXE <i>Shrimp, scallop and cod fish filet</i>	18.25

TERIYAKI

Tender meat or seafood broiled to perfection and smothered in our homemade teriyaki sauce

CHICKEN <i>Chicken breast</i>	11.50
BEEF NEGIMA <i>Slices of sirloin steak rolled with cheese and scallion</i>	15.95
BEEF <i>Sirloin beef</i>	15.95
SCALLOP <i>Fresh scallop</i>	17.25
SHRIMP <i>Fresh shrimp</i>	17.25
COD FISH <i>Fresh cod fish filet</i>	16.00
SALMON <i>Fresh salmon filet</i>	17.25
MIX SEAFOOD DELUXE <i>Shrimp, scallop and salmon filet</i>	19.00

TEMPURA

Tender meat, seafood or vegetables dipped in light batter and deep fried to perfection, served with tempura sauce

VEGETABLE <i>Seasonal vegetables</i>	9.25
CHICKEN <i>Chicken breast</i>	12.50
SCALLOP <i>Fresh scallop</i>	16.00
SHRIMP <i>Fresh shrimp</i>	16.00
COD FISH <i>Fresh cod fish filet</i>	15.50
MIX SEAFOOD DELUXE <i>Shrimp, scallop and cod fish filet</i>	18.25

SAUTEED NOODLES

YAKISOBA

Sautéed thin yellow noodles with vegetables

VEGETABLE <i>Seasonal vegetables</i>	7.50
CHICKEN <i>Grilled chicken breast</i>	9.00
BEEF <i>Grilled sirloin beef</i>	9.95
SHRIMP <i>Fresh shrimp tempura</i>	10.25

COLD NOODLES

ZARU SOBA

Cold green wheat noodles served with a quail egg, seaweed and soy dipping sauce

SOMEN 7.25

Cold noodles served with soy dipped broth

NOODLES SOUP

Choice of UDON thick noodle, RAMEN yellow noodle, SOMEN thin white noodle or SOBA buckwheat noodle

YASAI 6.95

Light soy broth with seasonal vegetable

TEMPURA 7.95

Light soy broth with shrimp tempura

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NABEMONO

Traditional Japanese hot pot dishes

NABEYAKI UDON	13.75
<i>Thick noodles served in a light soy broth with shrimp tempura, chicken, scallop, assorted vegetables and topped with an egg</i>	
YOSENABE	18.25
<i>Mixed array of seafood and vegetables cooked to perfection in dashi soup</i>	
SUKI YAKI	18.00
<i>Thinly sliced top prime rib of beef, a variety of fresh seasonal vegetables, tofu simmered in a special sweetened shoyu broth</i>	
SHABU SHABU (for 2 people)	35.00
<i>Thinly sliced top prime rib of beef, a variety of fresh seasonal vegetables, tofu and noodle served with a side of both ponzu sauce and sesame sauce</i>	

RICE DISHES

served with soup or salad

HARUKI CURRY	
<i>Homemade Japanese style curry served w/ rice on the side</i>	
GRILLED CHICKEN	7.25
CHICKEN KATSU	7.50
PORK KATSU	8.50
SHRIMP KATSU	10.50
UNAJU	16.50
<i>Broiled BBQ eel glazed with teriyaki sauce over a bed of rice</i>	

BENTO SPECIAL

(Dinner Combination Box)

*include rice, miso soup and salad ** include miso soup and salad

Bento Box with California Roll & etc.

6 pieces of California

B-1** California Roll & Chicken Teriyaki	9.50
B-2** California Roll & Chicken Katsu	10.00
B-3** California Roll & Tempura	10.50
B-4** California Roll & Salmon Teriyaki	12.00
B-5** California Roll & Tempura & Chicken Teriyaki	14.00
B-6** California Roll & Tempura & Chicken Katsu	14.50
B-7** California Roll & Tempura & Salmon Teriyaki	16.00

Bento Box with Sushi & etc.

1 piece of tuna, 1 piece shrimp, 1 piece of white fish and 1 piece of salmon

B-8** Sushi & Chicken Teriyaki	12.00
B-9** Sushi & Chicken Katsu	12.50
B-10**Sushi & Tempura	13.50
B-11**Sushi & Salmon Teriyaki	14.50

Bento Box with Sashimi & etc.

2 pieces of tuna, 2 pieces salmon, 2 pieces of white fish and 1 piece of kanikama

B-12* Sashimi & Chicken Teriyaki	13.00
B-13* Sashimi & Chicken Katsu	13.50
B-14* Sashimi & Tempura	14.50
B-15* Sashimi & Salmon Teriyaki	15.50
B-16* Sashimi & Tempura & Chicken Teriyaki	17.00
B-17* Sashimi & Tempura & Beef Teriyaki	19.50
B-18* Sashimi & Tempura & Salmon Teriyaki	20.00
B-19** Sashimi, California Roll, Tempura & Chicken Teriyaki	20.50

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ENTRÉE FROM SUSHI BAR

All sushi entrees served with miso soup or salad. No substitutes

SUSHI REGULAR	13.50
<i>7 pieces of assorted nigiri-sushi and 6 pieces of maki sushi</i>	
SUSHI DELUXE	18.00
<i>8 pieces of assorted nigiri-sushi and 12 pieces of maki sushi</i>	
SASHIMI REGULAR	17.00
<i>16 slices of fresh raw fish including tuna, fluke & octopus served on shredded daikon (white radish), comes with rice</i>	
SASHIMI DELUXE	21.00
<i>20 slices of fresh raw fish including tuna, salmon, fluke & yellow tail served on shredded daikon (white radish), comes with rice</i>	
SUSHI & SASHIMI COMBO	21.00
<i>Assorted filets of fresh raw fish, 8 pieces of assorted nigiri sushi and 12 pieces of maki sushi</i>	
CHIRASHI	16.00
<i>Assorted filets of raw fish, vegetables and tamago (egg) served over a bed of seasoned rice</i>	
SUSHI COOK	16.00
<i>3 pcs ebi, 3 pcs unagi and 3 pcs kanikama</i>	
ROLL COMBO A	11.50
<i>6 pieces tuna roll 6 pieces of California roll and 6 pieces of cucumber roll</i>	
ROLL COMBO B	12.50
<i>6 pieces tuna roll 6 pieces of California roll and 6 pieces of yellow tail roll</i>	
ROLL COMBO C	12.75
<i>6 pieces tuna roll 6 pieces of California roll and 6 pieces of eel roll</i>	
FUTOMAKI	12.00
<i>A large roll stuff with tamago, oshinko, kanikama, avocado, cucumber and seasoned rice, wrapped in seaweed</i>	
SUSHI HEAVEN	33.00
<i>32 pieces of assorted filets of fresh raw fish, nigiri sushi and maki sushi</i>	
PLATTER 1	40.00
50 pieces maki	
3	<i>California</i>
2	<i>Spicy Tuna</i>
2	<i>Negihama</i>
2	<i>Philadelphia</i>
PLATTER 2	75.00
100 pieces maki	
1	<i>California</i>
2	<i>Manhattan</i>
4	<i>Spicy Tuna</i>
3	<i>Negihama</i>
3	<i>Philadelphia</i>
4	<i>Unakyu</i>
PLATTER 3	88.00
50 pieces sushi & maki	
5	<i>Ebi</i>
5	<i>Unagi</i>
5	<i>Sake</i>
5	<i>Tuna</i>
1	<i>Sake Maki</i>
1	<i>Takka</i>
1	<i>California</i>
PLATTER 4	100.00
Tuna & Salmon Combo 60 pieces	
40	<i>Salmon</i>
20	<i>Tuna</i>

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NIGIRI SUSHI

Each order consists of two pieces. Served on a bite size of seasoned rice ball

Sashimi is \$1.50 (3 pieces) extra

COOKED SUSHI

TAMAGO (<i>Egg</i>)	3.00
KANIKAMA (<i>Imitation crab stick</i>)	3.50
EBI (<i>Shrimp</i>)	3.95
TAKO (<i>Octopus</i>)	4.00
E-DAKO (<i>Baby octopus</i>)	4.00
SMOKED SALMON	4.50
ANAGO (<i>Sea eel</i>)	4.50
UNAGI (<i>Fresh water eel</i>)	4.50
ANKIMO (<i>Monkfish pate</i>)	5.00
KING CRAB	7.00
KING CRAB SALAD	5.00

CAVIAR SUSHI

MASAGO (<i>Smelt roe</i>)	3.50
TOBIKO (<i>Flying fish roe</i>)	4.00
WASABI TOBIKO (<i>Tobiko seasoned in wasabi</i>)	4.00
IKURA (<i>Salmon roe</i>)	4.50
MENTAIKO (<i>Spicy cod fish roe</i>)	5.00

FRESH FISH SUSHI

SAKE (<i>Salmon</i>)	4.00
TAI (<i>Snapper</i>)	5.00
SABA (<i>Mackerel</i>)	3.50
IKA (<i>Cattle fish</i>)	4.00
HOKKIGAI (<i>Surf clam</i>)	4.00
AMAEBI (<i>Sweet shrimp</i>)	4.00
BINNAGA (<i>Seared albacore tuna</i>)	4.00
HIRAME (<i>Fluke</i>)	4.50
SPICY IKA (<i>Spicy squid</i>)	4.00
HAMACHI (<i>Yellow tail</i>)	5.00
KATSUO (<i>Bonito</i>)	4.50
MAGURO (<i>Tuna</i>)	5.00
CHU TORO (<i>Medium fatty tuna</i>)	Market Price
TORO (<i>Fatty tuna</i>)	Market Price
UNI (<i>Sea urchin</i>)	6.00
HOTATEGAI (<i>Scallop</i>)	6.00
SUZUKI (<i>Sea bass</i>)	4.00
MIRUGAI (<i>Giant clam</i>)	Market Price
ISO AWABI (<i>Abalone shell with seaweed</i>)	4.50
TAKO (<i>Octopus</i>)	4.00
AOYAGIGAI (<i>Yellow clam</i>)	4.50
IZUMITAI (<i>Tilapia</i>)	3.50
AKAGAI (<i>Red clam</i>)	6.00
AJI (<i>Japanese Jack fish</i>)	5.00
IWASHI (<i>Sardine</i>)	4.00
MUTSU (<i>Escolar</i>)	5.50

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MAKI (ROLL)

(Normal roll served 6 pieces per order)

VEGETARIAN ROLL

Kampyo (<i>Cooked gourd</i>)	3.25
KAPPA (<i>Cucumber</i>)	3.25
NATTO (<i>Fermented soybean</i>)	3.50
AVOCADO MAKI	3.25
YASAI (<i>Vegetables</i>)	3.75
OSHINKO (<i>Pickled yellow radish</i>)	3.50
UME-SHISO (<i>Plum paste, oba & cucumber</i>)	3.50

COOKED ROLL

CALIFORNIA (<i>Avocado & crab stick</i>)	3.75
TAMAGO MAKI(<i>Egg</i>)	3.25
MANHATTAN (<i>California with tobiko on the outside</i>)	5.75
UNAKYU (<i>Eel & cucumber</i>)	4.50
SALMON SKIN (<i>Grilled salmon skin with scallion</i>)	3.75
PHILADELPHIA (<i>Smoked salmon, cream cheese & cucumber</i>)	4.25
SPICY SCALLOP (<i>Baked scallop with hot spices & mayonnaise</i>)	6.50

FRESH FISH ROLL

TEKKA (<i>Tuna</i>)	4.50
BOSTON (<i>Salmon & avocado</i>)	4.00
NEGIHAMA (<i>Yellow tail & scallion</i>)	4.50
SAKEMAKI (<i>Salmon & scallion</i>)	4.00
GARLIC TEKKA (<i>Tuna, scallion & garlic sauce</i>)	4.50
SPICY TEKKA (<i>Tuna, cucumber, avocado & spicy sauce</i>)	4.75
PIANO MAKI (<i>Salmon, cucumber, avocado, scallion & burdock</i>)	4.75
MACHO ROLL (<i>Salmon, mackerel with scallion</i>)	4.50

HOUSE SPECIAL ROLL

(Served 8-10 pieces per order)

SPIDER SHRIMP	8.50
<i>Inside: Deep fried shrimp, cucumber, avocado</i>	
<i>Outside: Avocado & masago</i>	
SPIDER CRAB	9.50
<i>Inside: Deep fried soft shell crab, cucumber, avocado</i>	
<i>Outside: Avocado & masago</i>	
DRAGON	11.00
<i>Inside: Crab stick, cucumber & avocado</i>	
<i>Outside: Eel & avocado</i>	
ROCK 'N ROLL	9.50
<i>Inside: Tuna, yellow tail, avocado, cucumber & scallion</i>	
<i>Outside: Tobiko & seaweed powder</i>	
RAINBOW	11.00
<i>Inside: Crab stick, cucumber & avocado</i>	
<i>Outside: Eel, tuna, salmon & masago</i>	
CARTERPILLAR	6.50
<i>Inside: Eel & asparagus</i>	
<i>Outside: Avocado</i>	
DINOSAUR	12.00
<i>Inside: Shrimp tempura, avocado & asparagus</i>	
<i>Outside: Eel & avocado</i>	

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DESSERTS

HOUSE SPECIAL ICE CREAM <i>ginger, vanilla red bean and green tea flavors</i>	3.00
HOUSE SPECIAL TEMPURA ICE CREAM <i>ginger, vanilla red bean and green tea flavors</i>	4.50
ICE CREAM PIE <i>oreo, mudd and vanilla</i>	3.50
SORBET FILLED INTO THE NATURAL FRUIT SHELL <i>peach, lemon, mango pineapple and coconut</i>	\$5.50

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CHEF SPECIALS

APPETIZERS

BLACK TEA EDAMAME	4.25
<i>Naturally Salted Black Tea Brewed Edamame</i>	
CRAB CAKES	6.50
<i>Crabmeat with breadcrumbs and our own signature horseradish sauce.</i>	
COZY SHRIMP	6.95
<i>Whole Shrimp, Wrapped in a Spring Roll with Sesame Oil, Garlic, Scallions, and Parsley. Served with a Garlic Sauce.</i>	
CRAB RAGOON	6.50
<i>Snow Crab and Cream Cheese, Seasoned with Garlic and Peppers. Wrapped with a Wonton Skin, and Served Golden Brown with Orange Marmalade Sauce.</i>	
COMBE PLATTER	9.95
<i>Crab Rangoon, Cozy shrimp, Mini Vegetable Egg Rolls and Fried Shumai.</i>	

ENTREES

SIRLOIN BEEF	15.95
<i>Sautéed sirloin beef with our special wine sauce</i>	
HONEY BBQ PORK RIB	<i>Half Slab</i> 11.95
<i>Grilled pork rib with chef's own honey BBQ sauce</i>	<i>Full Slab</i> 18.95
HONEY GARLIC SHRIMP AND SCALLOPS	16.50
<i>Sautéed shrimp and scallop, tossed with honey garlic soy sauce.</i>	
SESAME TUNA	12.95
<i>Black and white sesame crusted tuna, seared (medium rare) with mesclan greens, tomatoes and drizzled with a ginger dressing</i>	

All meals are prepared to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your waitperson of any food allergies you may have

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A gratuity charge of 17% will be added to your bill for parties of 6 or more.

We're sorry but we does not accept personal checks

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