

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have medical conditions

OMAKASE SASHIMI

Chef selects the best sashimi for your dish
Price and fish will be changed frequently



Expect taking time to bring out the beautiful plate



- * A Gratitude of 18% will be added for parties of 6 or more.
- * Please inform to your server about your food allergies or dietary restrictions.
We will try our best to avoid the requested allergic stuffs as much as possible.
- * Prices are subject to change without notice.
- * All sales are final.

Beverage

Coke	2.00
Diet Coke	2.00
Sprite	2.00
Root Beer	2.00
Lemonade	2.00
Ice Green Tea	2.00
Hot Green Tea	2.00
Ramune	3.00

Beer / Wine

Sapporo Draft	4.00
Asahi 12oz	4.00
Kirin 12oz	4.00
Sapporo 20oz	6.00
Asahi 20oz	6.00
Kirin 20oz	6.00
Cabernet Sauvignon	6.00 / glass
Chardonnay	6.00 / glass
Stella Rosa	6.00 / glass



Dessert

Mochi Ice-cream 2 pcs	5.75
(Choice of Green Tea, Mango, Strawberry, Black Sesame, Vanilla, or Chocolate)	
Mochi Ice Mix	6.50
Mango Cheese Cake	5.50
Vanilla Ice-Cream Puff 7 pcs	4.00

Sake

	<i>Glass</i>	<i>Bottle</i>
Otokoyama Junmai 300ml (Light, filtered, and very dry, pairs well with most Sashimi and Nigiri)	11.50	20.50
Hakkaisan Junmai Ginjo 300ml (Filtered, clean, gentle rice flavor, and a dash of dryness. Goes well with Sashimi and Seafood in general)	13.00	24.50
Kikusui Junmai 300ml (Filtered, light, and dry. Goes well with Seafood, Meat, and Fruits)	8.00	14.95
Shirakabegura Junmai 300ml (Filtered, elegant, vibrant, and savory. Best with deep fried food)	10.50	19.00
Choya Plum Wine 750ml	7.00	23.00
Sho Chiku Bai Nigori 375ml (Unfiltered, fruity, creamy)	5.00	9.00
Yuki Nigori (Cantaloupe, White Peach, Strawberry, or Mango Flavor) 375ml	8.50	16.75
Mio Sparkling Sake	8.00	14.00

Hot Sake (small)	4.00
Hot Sake (large)	6.00

Appetizer

Fried Foods

Shrimp Tempura (5pcs.)	7
Vegetable Tempura	7
Mix Tempura	10
Soft-shell Crab (2 crabs)	9
Salmon Cracker (5 pcs.)	7
Rocket Shrimp (4pcs)	8
Baked Scallop	10
Baked Green Mussels (4 pcs.)	7
Chicken Karaage	7
(Japaenese style deep fry chicken)	
Calamari (Squid Rings)	8
Geso Age (Squid Tentacles)	8
Gyoza (5 pcs.)	5
🕒 Hamachi Kama	14
Tsukune Ball(2 skewer)	5
🕒 Kaisen Combo	15
Combo Calamari + Geso Age	12



Salmon Cracker

Salad/Soup/Steam Rice

Miso Soup	2
House Salad	5
Seaweed Salad	5
Seafood Salad	12.75
Salmon Skin Salad	11.50
Edamame	4
Garlic Edamame	5
Salmon Carpaccio	8.5
Octopus Carpaccio	8.5
Scallop Carpaccio	8.5
Yellowtail Carpaccio	8.5
Sushi Rice	2
White Rice	1.5



Octopus Capaccio

Special Appetizer Menu

Baked Scallop \$10 ----->

(Very sweet and flavorful in taste, our Scallops are original harvested from Aomori, Japan, to bring a special appetizer dish to the table. Goes best with beer and sake.)



←--- Tsukune Ball (2 skewer) \$5
(2 Skewered Chicken Balls with sweet Teriyaki sauce, topped with green onion.)



Kaisen Combo \$15

Baked scallops, baked mussels, and rocket shrimps, all come in one dish. Best for either first time trying or to share with a group.





Temari Sushi



A plate of sushi balls with various fish and vegetables, garnish with house sauces, fish eggs, microgreens and edible flowers. Chef will pick the best ingredients to design the plate. Please inform your server if you have any food allergies or dietary restrictions. Requesting for substitute(s) may change the price of the dish.



* Expect taking time to bring out the beautiful plates.

Temari 4

\$14

Salmon, Yellowtail, Tuna, Blue Crab.

Temari 6

\$18.50

Salmon, Tuna, Eel, Yellowtail, Blue Crab, Scallop.

Temari 9

\$36.50

Blue Crab, Salmon, Tuna, Uni, Scallop, Toro, Yellowtail, Red Shrimp, Eel.



Luxury Temari



Temari 6

* Rainbow Temari Plate

\$18

(Salmon, Ebi, Blue Crab, Tuna, Hamachi, Albacore)

* Fish Trio Temari Plate

\$18

(2 Hamachi, 2 Tuna, 2 Salmon)

* Double U Temari Plate

\$17

(2 Uni, 2 Unagi)

* Luxury Temari Plate

\$26

(Sweet Shrimp, Uni, Blue Crab, Tuna, Salmon, Scallop)



Customize Your Temari Sushi Plate

(Minimum 4 pcs. per dish)



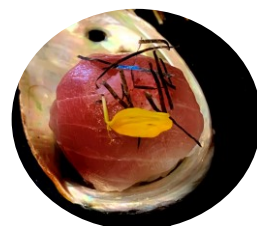
Ebi \$3.00



Spicy Tuna \$3.00



Imi Crab \$3.00



Tuna \$3



Salmon \$3.00



Blue Crab \$4.00



Scallop \$3.5



Yellowtail \$3.00



Albacore \$3.00



Eel \$3.75



Uni \$5



Toro \$5

Salmon Nigiri Plate for Couples \$20



* Comes with 6 pcs. of Salmon Nigiri, garnished with house sauces and edible flowers.

* Dine-in only.

Sashimi

	3 Pieces	5 Pieces
* Albacore	9.00	15.00
* Sweet Shrimp	22.00	37.00
* Yellowtail	9.50	15.50
* Salmon	9.00	15.00
* Scallop	12.00	20.00
* Surf Clam	8.00	12.50
* Tuna	10.50	17.50
* Octopus	9.00	15.00
* Red Shrimp	9.00	15.00
* Kohada	9.00	15.00
* Suzuki	9.00	15.00
* Toro	M/P	M/P

Nigiri

* Albacore	6.00	* Surf Clam	6.00
* Sweet Shrimp	15.00	* Octopus	6.00
* Yellowtail	6.00	* Bluefin Tuna	7.00
* Salmon	5.00	* Scallop	8.00
* Tobiko	6.00	* Red Shrimp	6.00
* Masago	5.00	* Spicy Tuna	6.00
* Ikura	8.00	* Ebi	6.00
* Blue Crab	7.00	* Suzuki	6.00
* Eel	7.00	* Tamago	3.00
* Inari Tofu	3.75	* Uni	M/P
* Kohada	6.00	* Toro	M/P

Hand Roll

* Imi Crab Handroll	4.25
* Blue Crab Handroll	8.00
* Salmon Handroll	5.75
* Spicy Salmon Handroll	5.75
* Salmon Skin Handroll	4.50
* Spicy Tuna Handroll	5.75
* Tuna Handroll	5.75
* Yellowtail Handroll	5.75
* Albacore Handroll	5.75
* Eel Handroll	5.75
* Scallop Handroll	7.25
* Softshell Crab Handroll	8.50
* Shrimp Tempura Handroll	5.75

Sashimi Combo Plate

* Fish Sampler Sashimi (8pcs)	24
2 Salmon, 2 Tuna, 2 Yellowtail, 2 Albacore	
* Temari's Signature Sashimi (8pcs)	35
2 Scallop, 2 Sweet Shrimp, 2 Red Shrimp, 1 Uni	
* Ocean Corner Sashimi 14pcs	54
3 Salmon, 3 Tuna, 2 Scallop, 2 Octopus, 2 Sweet Shrimp, 2 Red Shrimp	



Fish Sampler Sashimi

Super-Hand Rolls

*** S.HR Salmon and Tuna** **\$7**

(With Avocado and Cucumber)

*** S.HR Uni and Ikura (Small Handroll)** **\$8**

***S.HR Toro and Uni** **\$16**

(With Ikura and Green Onion)

*** S.HR Blue Crab and Scallop** **\$10**

(With Spicy Mayo, Green Onion, Masago)

*** S.HR Spicy Tuna and Salmon** **\$8**

(With Imiti Crab, Cucumber, Eel Sauce, Ponzu)

*** S.HR of Five** **\$8.50**

(Salmon, Tuna, Yellowtail, Albacore, Ebi, Cucumber)



S.HR Toro and Uni



S.HR Salmon and Tuna



S.HR Uni and Ikura

⌚ Expect taking time
 🍣 No Raw
 🌶️ Spicy
 🔥 Hell Spicy
 🦀 Real Crab

Sushi Combo Plate

- * **Combo 12pcs** 17.50
4 pcs. Cali, 4 pcs Spicy Tuna, 4 pcs. of Nigiri (Salmon, Tuna, Yellowtail, Ebi)
- * **Combo Tempura Cali** 16.75
Tempura Cali Roll, 4 pcs. of Nigiri (2 Salmon, 2 Tuna)
- * **Combo Hand Roll** 20
Salmon Handroll, Tuna Handroll, Crab Handroll, Eel Handroll
- * **Combo Rainbow Road** 24.00
Rainbow Roll, 5 Pieces of Nigiri (Salmon, Tuna, Yellowtail, Albacore, Ebi)
- * **My Salmon Plate** 24.00
4pcs. Salmon Lover, 4pcs. Crunchy Philly, 2 Salmon Nigiri, 1 Salmon Handroll
- * **Combo Red Sea Nigiri** ⌚ 25.00
7 pcs. of Nigiri (Sweet Shrimp, Scallop, Ikura, Blue Crab, Red Shrimp, Salmon, Tuna)

- * **Combo Starter Fish Nigiri (5pcs)** 13
(Nigiri: 1 Salmon, 1 Tuna, 1 Yellowtail, 1 Albacore, 1 Ebi)



My Salmon Combo Plate

Hosomaki



- * Crab Hosomaki 4.50
- * Blue Crab Hosomaki 6.50
- * Salmon Hosomaki 5.25
- * Spicy Tuna Hosomaki 5.50
- * Tuna Hosomaki 5.50
- * Yellowtail Hosomaki 5.50
- * Albacore Hosomaki 5.25
- * Eel Hosomaki 5.50
- * Avocado Hosomaki 4.50
- * Cucumber Hosomaki 4.50

Sushi Bowl

- Chirashi Sushi** 24.50
Variety of Seafood, veggies, and Ikura on Sushi Rice
- Eel don** 16
Unagi, Rice, Eel Sauce, Avocado
- Poke Don** 🌶️ 13.50
Sushi Rice bowl with Salad, Avocado, Chili Oil, and one choice of Salmon, or Tuna, or Spicy Tuna

Best-Seller Sushi Rolls



Sky Dragon

15.50

Inside: Salmon, Avocado, Cream Cheese
Top: Eel, Blue Crab, Masago, Spicy Mayo, Eel Sauce



Lava Roll

12.75

Inside: Tempura Salmon, Imiti Crab, Cucumber
Top: Spicy Tuna, Eel Sauce, Spicy Mayo, Sriracha



Walk Through True Love

16.50

Inside: Blue Crab, Avocado
Top: Tuna, Eel, Sriracha, Spicy Mayo, Eel Sauce, Bonito Flake, Lemon Slice

4

Daikon Maki

12.95

Salmon, Tuna, Yellowtail, Albacore, Cucumber, Masago,
Ponzu Sauce, in Radish Sheet

5

Crunchy Dragon

11.95

Inside: Shrimp Tempura, Imiti Crab
Top: Eel, Avocado, Spicy Mayo, Eel Sauce, Crunchy

Expect taking time
 No Raw
 Spicy
 Hell Spicy
 Real Crab

Sushi Roll

- * We charge \$0.75 for extra sauce
- * Sushi may contain raw fish
- * Grated Wasabi Paste: \$1.25
- * Switch Imi Crab to Blue Crab \$4

Basic Roll

- * **California Roll** (Imi Crab, Cucumber) 5.75
- * **Blue Crab Roll** 8.50
(Blue Crab, Cucumber)
- * **Basic Fish Roll** 7.25
(Choice of either: Salmon, Tuna, Yellowtail, Albacore, Spicy Salmon, or Spicy Tuna. Goes with Cucumber)
- * **Shrimp Tempura Roll** 7.25
(Shrimp Tempura, Imi Crab, Avocado)
- * **Eel Roll** 8.50
(Eel, Cucumber, Eel Sauce, Green Onion)
- * **Crunchy Philly** 8.50
(Philadelphia Roll, Eel sauce, Spicy Mayo, Crunchy)
- * **Philadelphia Roll** 7.50
(Salmon, Cream Cheese, Avocado)
- * **Spicy Scallop Roll** 10.50
(Spicy Scallop, Spicy Mayo, Cucumber)
- * **Crunchy Roll** 8.00
(Shrimp Tempura, Imi Crab, Crunchy, Eel Sauce, Spicy Mayo)
- * **Spider Roll** 8.75
(Softshell Crab, Imi Crab, Cucumber, Eel Sauce)

Vegetable Roll

- ***Tempura Vegetable Roll** 8.50
(Tempura Seasonal Vegetables, Spicy Mayo)
 - * **Vegetable Roll** 7.25
(Cucumber, Avocado, Burdock, Daikon Pickle, Sesame Sauce), No Mayo Sauce added.
 - * **Avocado Roll** 5.50
 - * **Cucumber Roll** 4.00

Deep Fried / Baked Roll

- * **Tempura Cali Roll** 7.75
(Imi Crab, Avocado, Cream Cheese, Deep Fried, Eel Sauce, Spicy Mayo)
 - * **Tempura Salmon Roll** 10.25
(Salmon, Avocado, Cream Cheese, Deep Fried, Eel Sauce, Spicy Mayo, Sriracha)
 - * **Tempura Tuna Roll** 10.25
(Spicy Tuna, Avocado, Cream Cheese, Deep Fried, Eel Sauce, Spicy Mayo)
 - * **Baked Cali Roll** 7.75
(Imi Crab, Avocado, Cream Cheese, Baked, Eel Sauce, Spicy Mayo, Bonito Flake)
 - * **Baked Scallop Roll** 14.75
(Imi Crab, Avocado, Cream Cheese, Scallop, Baked, Eel Sauce, Spicy Mayo, Green Onion, Bonito Flake)
 - * **Takoyaki Roll** 10.50
(Tako, Cream Cheese, Avocado, Eel Sauce, Spicy Mayo, Deep Fried, Bonito Flake, Aoi Nori)



Daikon Maki

Non Rice Roll

- ***Protein Roll** 12.95
Inside: Imi Crab, Spicy Tuna, Cucumber, in Soy Papper
Top: Salmon, Tuna, Yellowtail, Albacore, Ebi, Avocado, Masago, Ponzu Sauce, Green Onion
 - ***Daikon Maki Roll** 12.95
Salmon, Tuna, Yellowtail, Albacore, Cucumber, Masago, Ponzu Sauce, in Radish Sheet

Special Sushi Roll

* We charge \$0.75 for extra sauce

* Sushi may contain raw fish

* Grated Wasabi Paste: \$1.25

* Switch Imi Crab to Blue Crab \$4 

* Walk Through True Love 	16.50
Inside: Blue Crab, Avocado	
Top: Tuna, Eel, Sriracha, Spicy Mayo, Eel Sauce, Bonito Flake, Lemon Slice	
* Alaskan Roll	11.95
Inside: Imi Crab, Cucumber	
Top: Salmon, Avocado, Ponzu Sauce, Green Onion	
* Crunchy Dragon Roll 	11.95
Inside: Shrimp Tempura, Imi Crab	
Top: Eel, Avocado, Spicy Mayo, Eel Sauce, Crunchy	
* Red Tiger Roll 	11.95
Inside: Shrimp Tempura, Imi Crab	
Top: Spicy Tuna, Spicy Mayo, Eel Sauce, Crunchy	
* Rainbow Roll	11.75
Inside: Imi Crab, Cucumber	
Top: Salmon, Tuna, Yellowtail, Albacore, Ebi, Avocado	
* Lava Roll 	12.75
Inside: Tempura Salmon, Imi Crab, Cucumber	
Top: Spicy Tuna, Eel Sauce, Spicy Mayo, Sriracha	
* Fire Roll  	11.95
Inside: Shrimp Tempura, Imi Crab	
Top: Imi Crab, Jalapeno, Spicy Mayo, Seared	
* Green Fire Roll 	11.75
Inside: Cucumber	
Top: Yellowtail, Jalapeno, Wasabi Oil, Ponzu Sauce	
* Dragon Roll 	11.50
Inside: Imi Crab, Cucumber	
Top: Eel, Avocado, Eel Sauce	
* Beni Roll	11.95
Inside: Imi Crab, Fried Onion	
Top: Salmon, Avocado, Eel Sauce, Spicy Mayo, Sriracha, Bonito Flake	
* Caterpillar Roll 	11.95
Inside: Eel, Imi Crab	
Top: Avocado, Eel Sauce	
* Black Pearls Rolls 	11.95
Inside: Spicy Tuna, Avocado	
Top: Salmon, Slice Lemon, Ponzu, Eel Sauce, Seared, Black Tobiko	

* Four Seasons Roll 	13.95
Inside: Shrimp Tempura, Imi Crab	
Top: Salmon, Eel, Blue Crab, Ikura, Avocado, Eel Sauce, Spicy Mayo, Green Onion	
* Sunset Roll	13.50
Inside: Imi Crab, Cucumber	
Top: Salmon, Tuna, Avocado, Ikura, Ponzu Sauce	
* Tuna Scale Roll	11.95
Inside: Imi Crab, Cucumber	
Top: Tuna, Albacore, Avocado, Ponzu, Spicy Mayo, Bonito Flake	
* Skakura Roll 	17.95
Inside: Blue Crab, Avocado	
Top: Seared Scallop, Ikura, Black Tobiko, Spicy Mayo, Green Onion	
* Pepper Tuna Roll	13.50
Inside: Spicy Tuna, Cucumber	
Top: Tuna, Avocado, Jalapeno, Ponzu Sauce, Chili Oil	
* Salmon Lover Roll	11.75
Inside: Salmon, Cucumber	
Top: Salmon, Avocado, Ponzu Sauce, Green Onion	
* Crab Lover Roll  	14.50
Inside: Softshell Crab, Imi. Crab	
Top: Blue Crab, Eel Sauce, Spicy Mayo, Green Onion	
* Shrimp Lover Roll 	11.95
Inside: Shrimp Tempura, Imi Crab	
Top: Ebi, Avocado, Spicy Mayo, Eel, Green Onion	
* Crunchy Rainbow Roll	12.95
Inside: Shrimp Tempura, Imi Crab	
Top: Salmon, Tuna, Yellowtail, Albacore, Ebi, Eel Sauce, Spicy Mayo, Crunchy	
* Sky Dragon Roll 	15.50
Inside: Salmon, Avocado, Cream Cheese	
Top: Eel, Blue Crab, Masago, Spicy Mayo, Eel Sauce	
* Red-Eyes Spirit Roll 	12.50
Inside: Imi Crab, Avocado	
Top: Salmon, Spicy Tuna, Slice Lemon, Eel Sauce, Spicy Mayo, Sriracha, House Chili Paste	

Gozen Tray

* Temari Gozen  22
(4 Temari: Salmon, Tuna, Scallop, Blue Crab), Miso Soup, House Salad, Karaage, Gyoza, Japanese Pickled Daikon and Edamane.

* Sashimi Gozen 22
(Sashimi: 2 Tuna, 2 Salmon, 2 Yellowtail), Miso Soup, House Salad, Karaage, Gyoza, Japanese Pickled Daikon and Sushi Rice.



Temari Gozen



Salmon Teishoku



Chicken Teishoku

Teishoku Tray

Set meal includes Steam Rice, Miso Soup, and one choice of:

- * Pork Katsu Teishoku 12
- * Karaage Teishoku 9
- * Salmon Teriyaki Teishoku 12.50
- * Chicken Teriyaki Teishoku 9
- * Beef Sukiyaki Teishoku 12
(Japanese Style Beef Stew)
- * Mix Tempura Teishoku 10.50
- * Sashimi Teishoku 18
(Sashimi: 2 Salmon, 2 Tuna, 2 Yellowtail)

Noodle Soup

Tonkotsu Ramen 11.95
(Pork broth, comes with Pork Chasu, Bamboo Shoots, and Corn).

* Can be changed to Udon Noodle.

Spicy Tonkotsu Ramen 12.45

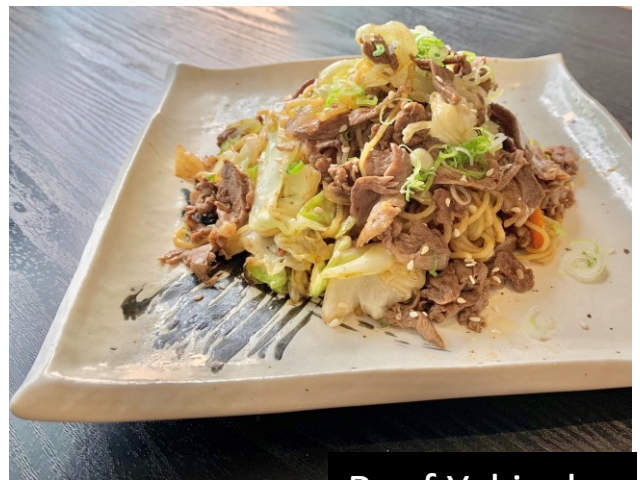
Tempura Udon 9.95

Chicken Udon 9.75

Beef Udon 12.95

* Double Noodle 3

* House Chili Paste 🌶️ 0.5



Beef Yakisoba



Tonkotsu Ramen

Fried Rice/Curry

Chicken Fried Rice 9

Shrimp Fried Rice 14

✓ **Chicken Curry** 10.75

✓ **Chicken Katsu Curry** 13.95

✓ **Pork Katsu Curry** 14.95

Donburi/ Rice Bowl

Yakisoba

Chicken Yakisoba 9

Beef Yakisoba 12

Veggies Yakisoba 8

Shrimp Yakisoba 14

* Teriyaki Chicken Bowl \$8

* Dry Beef Udon \$13.50

* Gyu Don \$9

Extra Topping for Gyu Don:

- Cheese \$1.5 - Double Beef \$6

- Green Onion \$1 - Eel \$5

- Avocado \$1.5

- Natto (Fermented Soybeans) \$1.75

Temari Sushi Lunch Special \$13.50

(All lunch dishes come with a side of Salad and a Miso Soup)

All lunch items are no substitutions

11:00 AM to 3:00 PM

* Chicken Karaage + Edamame + 3 Temari Sushi (1 Salmon, 1 Spicy Tuna, 1 Ebi)

* Chicken Karaage + Steam Rice + Edamame

* Chicken Yakisoba + 1 Imi Crab Handroll

* Veggies Yakisoba + 1 Avocado-Cucumber Handroll

* Teriyaki Chicken + 3 Temari Sushi (1 Salmon, 1 Spicy Tuna, 1 Ebi)

* Teriyaki Chicken + Rice + Edamame

* Salmon Teriyaki + Rice

🌶️ * Japanese Chicken Curry (Switch to Chicken Katsu + \$2 or Pork Katsu +\$3)

*** Teriyaki Chicken + 1 Roll \$11.50**

(Choice of California, Spicy Tuna, or Shrimp Tempura)

*** Gyoza + 1 Roll \$11.50**

(Choice of California, Spicy Tuna, or Shrimp Tempura)



Teriyaki Chicken + 3 Temari

Happy Hours

Dine-in only

(5:00 PM – 7:30 PM)

❖ **Happy Hours A**

1 Hot Sake (Small) + 1 Sapporo Draft \$6

❖ **Happy Hours B**

Appetizer + 1 Hot Sake (Small) + 1 Sapporo Draft \$10

❖ **Happy Hours C**

Appetizer + 1 Hand Roll + 1 Hot Sake (Small) + 1 Sapporo Draft \$13.75

❖ **Order 1 Sashimi Combo, get 1 free Hot Sake (Small) – or 1 Sapporo Draft**

- Choice of Appetizer: Calamari, Gyoza, Edamame, Garlic Edamame, Shrimp Tempura, Veggies

Tempura, Seaweed Salad , Tsukune Ball

- Choice of Hand Roll: Imi. Crab, Salmon, Tuna, Spicy Tuna, Yellowtail, Albacore, Shrimp Tempura

- Sashimi Combos Available:

*** Temari's Signature Sashimi 8pcs 35**

(2 Scallop, 2 Sweet Shrimp, 2 Red Shrimp, 2 Uni)

*** Fish Sampler Sashimi 8pcs 24.00**

(2 Salmon, 2 Tuna, 2 Yellowtail, 2 Albacore)

*** Ocean Corner Sashimi 14pcs 54**

(3 Salmon, 3 Tuna, 2 Scallop, 2 Octopus,

2 Sweet Shrimp, 2 Red Shrimp)

