

STARTERS

Edamame <i>Boiled Soybeans</i>	5.25
Horenso Goma-Ae <i>Spinach with sesame sauce</i>	9.25
Horenso Oshitashi <i>Spinach w/ soy/bonito based sauce & sprinkles of seaweed and bonito flakes</i>	9.25
Soft Shell Crab Appetizer <i>Deep-fried soft-shell crab w/dipping sauce</i>	12.25
Gyoza Pot stickers, 7 pieces	8.95
Shumai (seven pieces)	8.95
Yakitori (three chicken skewers) <i>(+3/each additional skewer)</i>	9.95
Agedashi Tofu <i>Deep fried tofu in special sauce topped w/ bonito flakes</i>	10.25
Hiyayakko <i>Cold tofu served w/ green onion, ginger, & bonito flakes w/ dipping sauce</i>	9.75
Yaki Ika <i>Whole squid grilled with teriyaki sauce</i>	21.00
Shrimp Tempura (four tempura) <i>+2.50 for each additional shrimp</i>	9.50
Grilled Shiitake Mushroom <i>Plain shiitake grilled with teriyaki sauce</i>	11.25
Grilled Stuffed Shiitake Mushroom <i>Minced fish, grilled with teriyaki sauce</i>	14.25
Vegetable Tempura	10.95

SALADS

Goma Wakame (Seaweed salad) <i>Small bowl of seasonal seaweed with sesame oil</i>	6.25
Small House Salad <i>Iceberg lettuce and tomato with sesame dressing</i>	3.50
Fresh green salad <i>Large plate of salad with avocado, cucumber, lettuce, tomato, and spinach with sesame dressing</i>	13.50
Spicy Sashimi Salad <i>Tuna, salmon, white fish sashimi on top of greens w/ spicy dressing</i>	18.50
Kyuri no Sunomono <i>Cucumber in sweet rice vinegar sauce</i>	6.50
With king crab	MP
With Tako	11.50
With Saba	11.50

UDON NOODLES

Plain Udon (Hot or Cold) <i>Noodle with sprinkles of dried seaweed served with dipping sauce</i>	12.50
Kitsune Udon with flavored tofu (Hot noodle)	14.50
Niku Udon <i>Hot soup noodle with sukiyaki beef and onions</i>	18.00
Nabeyaki Udon <i>Hot soup noodles with shrimp tempura, chicken, egg, spinach, shiitake, bamboo shoots</i>	20.00
Shrimp Udon <i>Hot noodle soup with shrimp tempura, fish cakes, and seaweed</i>	18.00

DINNER ENTREES

Served with miso soup, salad, and rice

Shrimp Tempura 18.95
*Shrimp and vegetables fried in a light
crispy batter*

Vegetable Tempura 17.50
*Variety of vegetables fried in a light crispy
batter*

Chicken Teriyaki 20.95

Beef Teriyaki 26.95

Salmon Teriyaki 24.95

Tonkatsu 20.95
*Panko breaded pork served with special
dipping sauce*

DINNER BENTO BOXES DONBURI

Served with miso soup, salad, and rice

Chicken Teriyaki & California Roll 21.70

Tempura and Chicken Teriyaki 21.70

Tempura and Beef Teriyaki 26.95

Tempura and California Roll 21.70

Tempura and Sashimi 25.95

Tempura and Salmon Teriyaki 22.95

Salmon Teriyaki and Sashimi 25.95

Chicken Teriyaki and Sashimi 25.95

Unagi Donburi 20.50
*Steamed rice topped with barbecued
eel and pickled vegetables*

Deluxe Bento 27.95
*Tuna sashimi, California roll, gyoza,
chicken teriyaki, and prawn and
vegetable tempura*

SUSHI & SASHIMI

Served with miso soup and salad

Sushi Combination Dinner 29.75
California roll and 7 pcs of assorted nigiri

Tuna Ahi Sashimi Dinner 39.50
12 pieces of raw Ahi

Chirashi Sushi 26.00
*Assorted slices of raw fish served over a bed
of sushi rice*

Sushi & Sashimi Combination A 29.95
*5 slices of sashimi and 5 pcs of assorted
nigiri*

Sushi & Sashimi Combination B 38.95
*6 slices of sashimi and 6 pcs of assorted
nigiri*

Sushi & Sashimi Combination C 39.95
*California roll, 5 slices of tuna sashimi, and
6 pcs of assorted nigiri*

SPECIAL SUSHI OR SASHIMI

5 pieces Omakase 19.00
Chef's daily selection

7 pieces Omakase 25.00
Chef's daily selection

NIGIRI OR SASHIMI (per piece)

Maguro (Tuna)	3.25
Shiro Maguro (Albacore)	3.25
Shiro Maguro Tataki (Seared Albacore)	3.25
Hamachi (Yellowtail)	3.50
Hamachi-Hara (YellowTail Belly)	4.50
Ebi (Shrimp)	3.25
Ika (Squid)	3.25
Sake (Salmon)	3.25
Sake-hara (Salmon Belly)	4.50
Hotate (Scallop)	4.00
Unagi (Eel)	3.25
Hirame (Flounder)	4.00
Hakigai (Surf Clam)	2.50
Saba (Mackerel)	2.50
Tako (Octopus)	2.50
Tamago (Egg Omelet)	2.50
Tobiko (Flying Fish Egg)	3.25
Wasabi Tobiko	3.25
Anago (Sea Eel)	3.50
Inari (Bean Curd)	2.00
Ikura (Salmon Roe)	5.25
Uni (sea Urchin)	MP
Toro (Tuna belly)	MP
Amaebi (Sweet Shrimp)	5.25
King Crab Sushi	MP
Sockeye Salmon (Wild)	4.00
Aji Sushi (Horse Mackerel)	4.25
Ankimo Sushi (Manfish Liver)	4.00
Tai (Snapper)	4.25
Iwana (Arctic Char)	4.25
Kanpachi (Amber Jack)	4.25

SASHIMI

Ippin	20.50
<i>6 pcs: Tuna/Hamachi/Salmon/Albacore</i>	
Hirame Usuzukuri	24.00
<i>Thinly sliced hirame</i>	
Shiro Maguro Tataki	24.50
<i>Seared albacore</i>	
Moriawase (assorted sashimi)	24.50
Koma's Special	37.50
Aji-Tataki	24.50
Ankimo Sashimi	9.00

MAKI (ROLL)

6 pieces per roll (* indicates vegetable maki)

Tekka Maki (Tuna Roll)	6.50
Spicy Ebi & Avocado Roll	7.95
Spicy Hotate & Avocado Roll	7.95
Ebi (shrimp) & Avocado Roll	7.95
Sake (salmon) & Avocado Roll	7.95
California Roll	7.50
Yasai Maki (mixed veggie)	7.95
Ika (squid) Tobiko Maki	6.00
Saba (Mackerel) Maki	6.00
Unagi (Grilled Eel) Maki	7.95
Kappa Maki (Cucumber roll)*	4.75
Oshinko Maki (pickled daikon)*	5.00
Ume Maki (pickled plum)*	5.00

KOMA SPECIALS

Rock & Roll	15.95
<i>Cooked black tiger shrimp and avocado</i>	
Hamachi Roll	8.95
<i>Hamachi, shiso, and green onion</i>	
49er's Roll	18.00
<i>Ahi, hamachi, ebi, & crabmeat w/ house spicy sauce</i>	
Poki Rainbow	18.50
<i>Spicy tuna topped with ahi, ebi, salmon, tai, and white tuna</i>	
Mango Tango	18.25
<i>Fried prawns topped with unagi and spicy tuna</i>	
Mango Roll	18.00
<i>Fried red snapper topped with unagi</i>	
Dragon Maki	20.00
<i>Fried prawns topped with unagi & avocado</i>	
Samurai Roll	18.50
<i>Spicy tuna, crab meat, fried fish</i>	
Rooster Roll	18.00
<i>BBQ chicken, avocado w/ house teriyaki sauce</i>	
Alaskan Roll	18.95
<i>Crabmeat and avocado topped with salmon</i>	
Sakura	20.25
<i>Ahi, salmon, & tai wrapped in cucumber</i>	
Filoli Roll	18.50
<i>Spicy tuna, crabmeat w/ scallops & house spicy sauce</i>	
Philly Roll	8.50
<i>Salmon, avocado, and cream cheese</i>	
Spider Roll	12.95
<i>Fried soft shell crab, avocado w/ house teriyaki sauce</i>	
Poki Roll	8.25
<i>Ahi and house spicy sauce</i>	
Tempura Roll	9.85
<i>Fried prawns & avocado w/ house teriyaki sauce</i>	
Avocado Roll	7.95
<i>Avocado topped with avocado</i>	
Unagi Heaven	19.50
<i>BBQ eel and cucumber topped w/ unagi</i>	
New York Roll	7.70
<i>Salmon and avocado</i>	

Crunch Roll	18.95
<i>Deep-fried CA roll topped w/ spicy tuna & house sauces</i>	
Crazy Roll	20.95
<i>Chef's Special</i>	
Caterpillar Roll	20.00
<i>Unagi and cucumber topped w/ avocado</i>	
Lion King	18.95
<i>Crab, avocado topped w/ salmon & house sauced - baked.</i>	
Cherry Blossom	18.95
<i>Salmon and avocado w/ tuna on top</i>	
Orange Blossom	18.95
<i>Salmon and avocado w/ salmon on top</i>	
Godzilla Roll	18.95
<i>Deep fried spicy tuna topped w/ house sauce and tobiko</i>	
Little Tiger	18.95
<i>Ebi tempura & cucumber topped w/ spicy tuna, avocado, & tobiko</i>	
Portola Valley	18.95
<i>Spicy tuna, unagi, avocado topped with hamachi & jalapenos</i>	
Hawaiian Roll	18.95
<i>Spicy tuna and avocado topped with tuna</i>	
Tri-Crunch Roll	18.95
<i>Ebi tempura and cucumber topped with spicy tuna and crunch</i>	
Bellagio Roll	18.95
<i>Ebi tempura and spicy crab topped with salmon and lemon</i>	
Woodside Roll	18.95
<i>Crab and avocado topped with lobster, baked, and topped w/ our house sauce</i>	
Green Dragon Roll	18.00
<i>Ebi tempura and avocado topped with our house sauce</i>	
Rainbow Roll	18.50
Rainbow Dragon Roll	20.00
<i>Ebi tempura and cucumber topped with unagi, tuna, salmon, white tuna, and avocado</i>	
Spicy Crawfish Hand Roll	8.95
<i>w/ cucumber & tobiko</i>	
Salmon Skin Roll	6.60
<i>grilled salmon skin</i>	
Shiitake Maki	5.50
<i>mushroom</i>	
Nattoh Maki	5.50
<i>Fermented soybean</i>	