



STARTERS

TIGER SHRIMP

Tiger Shrimp sautéed in spicy garlic chili sauce, served over house made guacamole with wonton chips 12.95

JAPANESE MARINATED RIBS

Always fall-off-the-bone, 4 pork ribs served over a bed of crispy spinach 14.95

CHICKEN EGG ROLLS

House made, stuffed with chicken, red bell peppers, scallions and cabbage, served with wasabi cream and sweet soy sauce 7.55

CALAMARI

Crispy and delicious tempura-fried squid, served with spicy mayo 11.95

CHEESE KARI KARI

House made blend of kani kama, cream cheese, red bell peppers and scallions, wrapped in a light pastry and served with wasabi cream and sweet soy sauce 7.55

CRISPY RICE TUNA

Spicy tuna, masago, green scallions over crispy rice, drizzled with garlic sauce 11.95

PORTABELLA MUSHROOM V

Grilled and served over crispy spinach with sweet soy sauce 9.95

YOKOHAMA LOBSTER

Maine lobster tail, tempura-fried and topped with a creamy tomato ginger sauce 29.95

YELLOWTAIL & JALAPEÑO* GF

Thinly sliced yellowtail with fresh jalapeño drizzled with ponzu sauce 13.95

HAMACHI KAMA GF

A Japanese delicacy-marinated and grilled yellowtail cheek, served with house made ponzu sauce 10.95

GYOZA

(6 pieces) house made steamed or fried pastry, stuffed with pork and vegetables, served with spicy ponzu sauce 7.95

SASHIMI APPETIZER* GF

Tuna, salmon and yellowtail 19.95

YAKITORI SAMPLER (8 SKEWERS)

From the streets of Tokyo-angus filet tips, chicken, bacon-wrapped shrimp and fried cheddar cheese 16.95

GINGER SOY TOFU

Grilled or katsu-fried, served with wasabi cream and sweet soy sauce 8.95

SHRIMP & VEGETABLE TEMPURA

Carrots, sweet potato, zucchini, squash and broccoli, lightly battered and fried, served with dipping sauce 12.95
Vegetables Only 10.95 | Shrimp Only 12.95

EDAMAME V GF

One of five “sacred grains” steamed soybeans in the pod-don’t eat the outside! 6.55

CEVICHE*

Shrimp, scallop and red snapper with avocado, red onions and jalapeño with house made wonton chips 12.95

YUM YUM SHRIMP TEMPURA

Tempura fried shrimp tossed in our house made yuzu aioli sauce, served over shredded cabbage 11.95

SOUP & SALADS

CRAB & CUCUMBER SALAD GF

Kani kama and sliced cucumbers tossed with ponzu sauce Small 5.95 | Large 9.95

MISO SOUP V

Soybean based broth, served with tofu, scallions and wakame seaweed 3.95

GINGER SALAD GF V (Upon Request)

Fresh romaine lettuce, cucumbers, red bell peppers and oshinko (Japanese pickle), served with a ginger vinaigrette 4.95

SEAWEED SALAD GF V

Fresh wakame seaweed
Small 5.95 | Large 9.95

SEARED TUNA SALAD

Perfectly seared and blackened sashimi grade tuna on a bed of romaine lettuce drizzled with a ginger vinaigrette 14.95

ORIENTAL CHICKEN SALAD

Grilled or katsu-fried chicken, served on a bed of romaine lettuce with broccoli, cucumber, tomato and carrots, cold somen noodles, shredded house made wonton chips, served with sweet soy, spicy mayo and honey mustard sauces 14.95

BOWLS

POWER BOWL

Grilled beef, chicken, and shrimp, served over brown rice with steamed broccoli, carrots, zucchini, squash, spinach and cabbage 21.95

JAPANESE BARBEQUE CHICKEN

Grilled chicken with zucchini, squash, onions and bell peppers tossed with a sweet Japanese barbeque sauce, stir-fried with udon noodles 15.55

GOMA BEEF

Thinly sliced grilled beef with julienned zucchini, squash, onions and bell peppers, stir-fried in sesame sauce and served over ramen noodles 21.95

MIXED SEAFOOD WITH CILANTRO

Grilled tuna, salmon, yellowtail, escolar, calamari, and shrimp, with julienned zucchini, squash, onions, and bell peppers stir-fried in a cilantro fish sauce and served over somen noodles 23.95

FRIED RICE

Seasoned white rice sautéed with zucchini, squash, carrots, onions and egg, served with your choice of protein
Chicken 12.95 | Beef 13.95 | Shrimp 14.95

BEEF, SPINACH & MUSHROOM

Thinly sliced beef sautéed with caramelized onions, served with crispy spinach and grilled portabella mushrooms over brown or white rice 14.55

YAKISOBA

Stir-fried ramen noodles with thinly sliced grilled beef, shredded cabbage and carrots, sprinkled with nori and served with red ginger with a side of Japanese mayonnaise 13.95

JAPANESE CURRY CHICKEN

Sautéed or katsu-fried chicken, served with red potatoes and mixed vegetables, in a mild Japanese curry sauce over white rice 15.95

UNAGI DON

Grilled freshwater caramelized eel served over steam white rice topped with scallions, red ginger, and shredded nori, drizzled with eel sauce and Japanese mayo 15.95

NABEYAKI UDON

Traditional Japanese Soup - tempura-fried shrimp, chicken, fish cake, shiitake mushrooms, spinach, zucchini, squash, carrots, onions and udon noodles, topped with an over easy egg 17.95

KATSU DON

Katsu-fried cooked in sweet scrambled eggs, served over steamed white rice with onions, scallions, red ginger and shredded nori Chicken 14.55 | Beef 15.55

Create Your Own Bowl

Choose your Protein

- **Chicken** – grilled, blackened, or katsu-fried 13.95
- **Beef** – grilled or sautéed with caramelized onions 14.95
- **Angus Filet** – 6 oz. Cooked to order, served with garlic butter 24.95
- **Shrimp** – grilled, blackened, or tempura-fried 18.95
- **Mahi Mahi** – 6 oz. filet, grilled or blackened 20.95
- **Salmon** – 6 oz filet, grilled or blackened, cooked to order 20.95
- **Tuna** – 6 oz. filet, grilled or blackened, cooked to order 21.95
- **Seafood** – grilled tuna, salmon, yellowtail, shrimp, kani kama 22.95
- **Veggies Only** V – broccoli, carrots, zucchini, squash, spinach, and cabbage, served steamed or sautéed 12.95
- **Tofu** V – grilled or katsu-fried 13.95

Choose your Style

All build your own bowls are served with steamed or sautéed broccoli, carrots, zucchini, squash, spinach and cabbage

- **Don-Style** (over rice)
Brown, white or vegetable fried rice (add \$2)
- **Yaki-Style** (over stir-fried noodles)
Noodle choices
Somen - extra-thin wheat flour noodles
Ramen - spaghetti-style wheat flour noodles
Udon - thick wheat flour noodles
Soba - thin buckwheat flour noodles
Glass - potato and corn flour noodles
- **Broth-Style** (choice of noodle in beef and chicken broth)

Add a fried or scrambled egg to any bowl for \$1.50

SIDES

CRISPY SPINACH V GF

Flash-fried, served with a sprinkle of sugar and topped with pickled red ginger 6.55

VEGETABLE FRIED RICE

Seasoned white rice, sautéed with zucchini, squash, carrots, onions and egg 8.95

RICE V GF

Steamed white or brown rice 3.55

NOODLES V

Somen, Soba, Ramen, Glass or Udon, served hot in broth and scallions or cold, with sweet soy sauce 6.55

MIXED VEGETABLES V

Broccoli, carrots, zucchini, squash, spinach and cabbage, served sautéed or steamed 8.95



SPECIALTIES

AHI POKI*

Hawaiian marinated tuna sashimi served over sliced cucumbers, with house made wonton chips and rice 16.95

TUNA TATAKI*

Chili-seasoned and lightly seared, served thinly sliced with shaved red onions and house made ponzu sauce 15.95

SUSHI & SASHIMI COMBOS

SUSHI ASSORTMENT* GF

Two pieces of nigiri each: tuna, salmon, yellowtail, shrimp, kani kama and a california roll 25.95

CHIRASHI DON*

Assortment of sashimi, including tuna, salmon, yellowtail, red snapper, escolar, shrimp, squid, masago, egg cake, and octopus, served over sushi rice 31.95

SUSHI BOMB*

Super Crunch Roll, Genki Tuna Roll, Rainbow Roll, tuna, salmon, yellowtail, shrimp, and kani kama nigiri, tuna, salmon, yellowtail sashimi, and a crab and cucumber salad 82.95

SUSHI & SASHIMI COMBO* GF

Tuna, salmon, and yellowtail sashimi, tuna, salmon, yellowtail, shrimp, and kani kama nigiri, a rainbow roll, and a baby octopus salad 42.95

SASHIMI ASSORTMENT* GF

A selection of our finest sashimi, including: tuna, salmon, yellowtail, shrimp, escolar, mackerel, squid, octopus, kani kama, sweet shrimp, egg cake, surf clam and Japanese pickled vegetables 59.95

TUNA SYMPHONY*

Tuna Sashimi, tuna tataki, ahi poki, tuna aioli and tuna tartar, served with house made wonton chips 45.95

ROLLS

GENKI TUNA*

7 oz. tuna filet lightly seasoned and flash fried, topped with sriracha and Japanese mayonnaise, served with a side of house made ponzu sauce 22.95

MUEGGE ROLL* (Like the Weather)

Shrimp tempura and spicy tuna, topped with avocado and sweet and spicy chili sauce 13.95 (In memory of our beloved friend, David)

VIRGINIA HIGHLAND* GF

Spicy tuna and mango, topped with escolar, avocado, jalapeño and masago 17.95

SUPER CRUNCH* - The Original™

Salmon, avocado, and cream cheese, tempura-fried and topped with spicy mayo and sweet soy sauce 12.95

ISLAND

Shrimp tempura and mango topped with real snow crab salad and a sweet and spicy chili sauce 12.95

ELECTRIC EEL*

Eel, jalapeño and cucumber topped with salmon and tuna 13.95

BUCKHEAD

Panko-crusted shrimp and avocado topped with shredded spicy crab salad. A spicy favorite! 12.95

I LOVE SUSHI*

Shrimp tempura and cream cheese, topped with tuna, avocado, sweet and spicy chili sauce and wasabi cream 12.95

REID*

Spicy chopped salmon wrapped in lettuce, topped with seared Angus filet, avocado and spicy garlic sauce 15.95

POKERFACE*

Ahi poki, cucumber, and avocado, topped with escolar, black and red tobiko and wasabi cream 17.95

RAINBOW*

Kani kama and avocado, topped with tuna, salmon and yellowtail 13.95

HIMALAYAN

Tempura-fried shrimp and asparagus with avocado, topped with real snow crab salad and sweet soy and sriracha chili sauces 14.95

DYNAMITE* GF

Chopped tuna, salmon and yellowtail, with cucumber, tomato and scallions, topped with a sweet and spicy chili sauce 11.95

DRUNKEN EEL

Grilled freshwater eel, avocado, cucumber, kani kama and shrimp, topped with sweet soy sauce 13.95

OLYMPIC*

Fresh salmon and tuna, lightly tempura-fried and served with spicy mayo 13.95

SPIDERMAN

Tempura-fried soft shell crab, scallions, cream cheese and avocado, topped with red tobiko, served with wasabi cream sauce and a net of sriracha chili sauce 16.95

SPICY SCALLOP*

Asparagus and cucumber flash-fried and topped with spicy scallops, green onions and masago 16.95

LOBSTER ROLL

Panko fried lobster, cucumber, mango, carrots topped with red tobiko and masago finished with a creamy wasabi sauce 24.95

TUNA AIOLI* GF

Diced tuna mixed with spicy garlic chili aioli, served over sliced cucumbers with house made wonton chips 16.95

TUNA TARTAR*

Minced and seasoned tuna, served over sliced cucumbers, with house made wonton chips 16.95

GENKI-RITO*

Genki's version of a sushi burrito. Made with chopped ginger, cucumber, avocado, lettuce and served with your choice of blackened seared tuna or salmon. 12.95

SUSHI & SASHIMI

	NIGIRI 2-piece	SASHIMI 4-piece
EBI GF shrimp	4.75	6.75
IKA* GF squid	5.50	8.00
KANI KAMA crab stick	4.75	6.75
SABA* GF mackerel	5.50	8.00
SAKE* GF salmon	5.50	8.00
TAKO* GF octopus	5.50	8.00
TAMAGO GF egg cake	4.75	6.75
ESCOLAR* GF butterfish	5.50	8.00
HAMACHI* GF yellowtail	5.50	8.00
MAGURO* GF tuna	5.50	8.00
MAGARO TATAKI* GF seared tuna	5.50	8.00
MASAGO* GF smelt roe	6.00	8.00
SAKE KUNSEI GF smoked salmon	5.50	8.00
SAKE TATAKI* GF seared salmon	5.50	8.00
TAI* GF red snapper	5.50	8.00
UNAGI grilled freshwater eel	5.50	8.00
INARI TOFU V sweet tofu pillows	4.75	7.00
IDAKO baby octopus	7.50	9.50
TOBIKO* GF flying fish roe	7.50	9.50
HOKKIGAI* GF surf clam	7.50	9.50
ZUWAIGANI GF real snow crab salad	7.50	9.50
IKURA* GF salmon roe	7.50	10.00
AMAEBI* GF sweet shrimp	8.00	10.00
HOTATEGAI* GF scallops	8.00	10.00

GF Gluten-free V Vegetarian

Many dishes can be served GF without wonton chips GF with gluten free sauces. Just ask your server.

*All items marked with an asterisk contains raw fish.

Consuming uncooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

We make every attempt to ensure that the allergen information provided in our menu is accurate. However, normal kitchen operations involved shared cooking and preparation area, and cross-contact with other allergen containing foods may occur during preparation. We are unable to guarantee that any menu item is completely free from any particular allergen. Please inform our manager at the beginning of your visit if a person in your party has any food allergies.

100% SCRATCH KITCHEN