

1800 CUT RESTAURANT

HOT PLATES

SALTED EDAMAME

Traditional steamed soybeans with sea salt

MISO SOUP

miso broth soup, tofu, green onions

CRISPY IKA

calamari with lemon, mixed greens and side chili oil aioli

FRESH SHUMAI

Steamed shrimp dumplings, citrus soy sauce, scallion, togarashi

SHISHITO

green peppers, lemon, sea salt, and ponzu sauce

GRILLED DIVER SEA SCALLOPS

Yuzu Aioli with crushed Wasabi Peas

CHICKEN KARAAGE

deep fried chicken with lime & chili aioli

CREAMY SPICY ROCK SHRIMP

Tempura Deep fried Rock shrimp with spicy creamy hot sauce

POT STICKERS

Seared chicken & vegetable dumplings with sumomono sauce and scallions

ASSORTED TEMPURA SHRIMP

tempura Shrimp, 3 vegetables, and spicy mayo aioli

COLD APPETIZERS

BLUE FIN TARTAR

Blue Fin Tuna, Caviar, quail egg and crispy chips

SEASONAL FRESH OYSTERS

* 1800 oysters are flown in directly either from the east coast or west coast

YELLOW TAIL SASHIMI

Yellow tail, Serrano, cilantro, and ponzu sauce

GOLDEN CRISPY RICE

Spicy Tuna, avocado and micro greens

JAPANESE SEAWEED SALAD

TUNA CARPACCIO

thinly sliced tuna, soy vinaigrette, negi, chili flakes, and garlic

1800 SASHIMI SALAD

spring mix, cherry tomatoes, carrots, assorted radishes, avocado, 3 kind chefs choice sashimi and yuzu dressing

MIXED GREENS SALAD

mixed greens, avocado, radish, and ginger dressing

UNI AND OYSTER SHOOTER

uni, oyster, ponzu sauce, sake, quill egg and red caviar

PREMIUM SASHIMI AND NIGIRI PLATTERS

1800 SASHIMI ZEN

Chefs choice selection 10 pcs or 15 pcs

1800 NIGIRI ZEN

Chef selection 5 kind or 7 kind (1 pc each)

FRESH O-TORO

Blue Fin Tuna

AHI TUNA

Yellow Fin Tuna

SUZUKI

striped bass

WHITE TUNA

Albacore

AMA EBI

Sweet Shrimp pcs

JU-TORO

Fresh Blue Tuna

SAKE

pcs salmon

OCTOPUS

Baby Octopus

MADAI

pcs Red Sea bream

HOKKIGAI

surf clam

HAMACHI

Yellow tail pcs

IKURA-SALMON ROE

Salmon Caviar

UNAGI

Freshwater eat pcs

UNI

Sea Urchin pcs

KANI CRAB

king crab pcs

all sushi and sashimi comes with 2 pcs

MAKIMONO

NEGI-HAMACHI

yellow tail wrapped with soil, green onions, and vinegar

CRUNCHY SPICY TUNA

Fresh yellow tuna, sushi rice, wrapped with seaweed paper and spicy mayo aioli sauce

UNAGI

fire torched grilled eel with sweet soil sauce

ALASKAN CALIFORNIA KING ROLL

* real Alaskan king crab not imitation meat

SPICY SCALLOPS

scallops, rice, spicy aioli

SALMON AND AVOCADO

Salmon, nori, avocado, and rice

SHRIMP TEMPURA

deep battered panko shrimp, rice, nori, avocado and rice

SOFT SHELL CRAB ROLL

softball crab, nori, and sushi rice

TUNA AND AVOCADO

Yellow Fin Tuna and avocado

SPECIALTY ROLLS

SPICY SEXY DRAGON ROLL

spicy Tuna over lobster tempura, avocado, cucumber, asparagus with sweet chili and unagi sauce

SPICY GIRL

Spicy Tuna, avocado, cucumber, topped with fresh salmon and pickled jalapeno

CRUNCHY HAMACHI

spicy truffle hamachi, topped with avocado unagi sauce and crispy shallots

NEG-TORO

pcs fatty tuna belly, Tokyo scallions and house soy

SURF SIDE

shrimp tempura avocado, topped with tuna, sweet soy glaze, masgo, tempura crunch and yuzu mayo

VEGETABLES TEMPURA

8 pcs sweet potato, asparagus avocado and ume boshi paste

DYNAMITE SCALLOPS

Shrimp tempura, avocado, topped with scallops

GODZILLA ROLL

Spicy salmon and spicy octopus avocado, cucumber, shallots

SPECIAL SPICY TUNA/ SOY PAPER

Sweet potato, avocado, topped with spicy tuna garlic soy sauce, chives, and crispy ginger

Served raw or uncooked, or contains raw or undercooked ingredients. Please be advised that consuming raw and undercooked food items may result in foodborne illness. Ask your server if a special diet needs to be accommodated with your meal.

SHIITAKE TEMPURA SPECIAL

6 pcs Tempura shiitake mushrooms, topped with avocado sweet soy glaze, wasabi mayo, and micro greens

RAINBOW

King crab, avocado, cucumber topped with hamachi, tuna, salmon, and albacore

TRIO MAKI

tuna, salmon, hamachi, with avocado, cilantro and jalapeno

NURATO MAKI

Cucumber wrap, tuna, hamachi, salmon, avocado, massago, ponzu and micro greens

FLAMING 1800

Spicy crab topped with seared salmon, sweet glaze, and crispy shallots

DONBURIS

served with miso soup or side salad

1800 CHIRASHI DON

5 kind premium sashimi over rice with ikura and uni

MAGURO DON

blue fin tuna over rice seaweed salad and house soy

SAKE DON

salmon with ikura and seaweed salad over rice

UNAGI DON

Japanese BBQ eel, avocado and tamago

PRIME STEAKS

The steaks we serve are all USDA Prime beef that has been aged 28 days in our own facility until they reach their ultimate tenderness and taste brushed with our seasoning blend and broiled to your preferred temperature. All entrées are served with steam rice, vegetables, side salad

PRIME RIBEYE

10 oz Dairy-friendly with modification (which might include butter) +10.00 Shrimp Lobster MP

PRIME NEW YORK STRIP STEAK

10 oz steak with wafu salad and truffle aioli

JAPANESE A5 WAGYU ... 35 PER OUNCE

* 3 ounce minimum

PRIME FILET MIGNON

CHIMICHURRI SKIRT STEAK

skirt steak 12 oz served with house sauce

ENTRÉES

ROBATA TERIYAKI SALMON

8 oz Fresh Salmon filet, house soy, pickled cucumbers

TERIYAKI CHICKEN BREAST

Local Farm Chicken breast basted teriyaki sauce

ROBATA CHILEAN SEA BASS

Sea Bass served with house sauce

HIBACHI SHRIMP

Shrimp, house soil, and micro greens

PORK RIBS

Pork ribs, sweet garlic soil sauce with cashew and green onions

ROBATA YUZU & MISO - COD

served with steam rice, vegetables and house sauce

RACK OF LAMB

Korean spiced of lamb with wafu salad

ROASTED KING CRAB, CHILI LIME BUTTER

SIDES

CRISPY BRUSSELS SPROUTS

House sauce and bonito Flakes

STEAK FRIED RICE

BROCCOLINI

House sauce dressing

TRUFFLE FRIES

SWEET CORN

garlic butter

STEAM RICE

NON ALCOHOLIC DRINKS

SARATOGA SPARKING WATER

COFFEE

ORANGE JUICE

BOTTLED WATER

Coca-Cola, Sprite, Diet Coke, And Root Beer

MATCHA GREEN TEA

ICED TEA

DESSERT

BANANA TEMPURA ICE CREAM

STRAWBERRY MOCHI

2pc

CHEESE CAKE

GREEN TEA ICE CREAM OR RED BEAN

HAPPY HOUR MONDAY THROUGH FRIDAY 4:30 TILL 6:30 DISCOUNTED MEALS. APPETIZERS. DRINKS

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