



anaba
japanese cuisine



Welcome to Anaba Japanese Cuisine, where authentic Japanese flavors come alive in a warm, traditional Izakaya setting. We pride ourselves on exceptional service and a family-friendly atmosphere. Our menu features a wide variety of Japanese dishes, from sushi and hibachi to unique offerings you won't find anywhere else. If you have any questions about our menu or restaurant, feel free to ask your server. We can't wait for you to experience the flavors of Anaba!



drinks

beverages

coke _____	\$2.99
diet coke, coke zero, dr. pepper, lemonade, ginger ale, fanta fruit punch, shirley temple	
sweet & unsweet tea _____	\$2.99
green tea _____	\$2.99
Japanese iced coffee _____	\$7
black or sweetened milk	
juice _____	\$2.99
orange, apple, cranberry, pineapple	

Japanese whiskey

" market price. ask your server for details.

Miyagikyo _____	"
Shinju _____	"
Nikka _____	"
Tenjaku _____	"
Toki _____	"
Hibiki _____	"
Yamazaki _____	"
Yoichi _____	"
Jinro Soju _____	"

specialty drinks

sakepolitan _____	\$7
sake, triple sec, lime & cranberry juice, with a cherry.	
shiso mojito _____	\$8
rum, lime, shiso leaves, sprite.	
plum wine sangria _____	\$8
plum wine with fresh orange.	
suntory chu-hi _____	\$7
grapefruit or lime. Japanese vodka seltzer.	
blue lagoon _____	\$10
Tito's, blue curaçao, & lemonade.	
highball _____	\$6
whiskey with soda.	
mimosa _____	\$6.5
with orange or cranberry juice.	
kurosame _____	\$6.5
cold sake & coke.	
japonale _____	\$6.5
cold sake & ginger ale.	

sake

house

served hot or cold	
small 6oz _____	\$5.5
large 8oz _____	\$9.5
ikezo _____	\$10.75

berry mix or peach. sparkling *jelly* drink.

ozeki nigori _____	\$20.5
unfiltered, cloudy sake.	

white wine

house _____	\$5.5/\$19
chardonnay, pinot grigio	
kendall jackson _____	\$11/\$38
chardonnay	
ecco domani _____	\$8/\$28
pinot grigio	
chateau souverain _____	\$7/\$25
sauvignon blanc	
j roget brut _____	\$6.5/\$23
sparkling wine	

red wine

red diamond _____	\$7/\$25
merlot	
robert mondavi _____	\$7/\$25
cabernet	
mark west _____	\$8/\$28
pinot noir	
kikkoman _____	\$8.25/\$29
plum wine	

beer

draft

kirin ichiban _____	\$6.25
sapporo _____	\$6.25
koji gold _____	\$6.25
hexagon sexy cat _____	\$7.50

bottled

asahi _____	\$6.25
bud light _____	\$4.25
michelob ultra _____	\$4.25



happy hour!

beer, wine, & house sake. open everyday until 6:30, except on monday & tuesday night.

buy one get one free!



18% gratuity included for parties of 6 and over. for parties of 8 or more one check will be presented to the table.

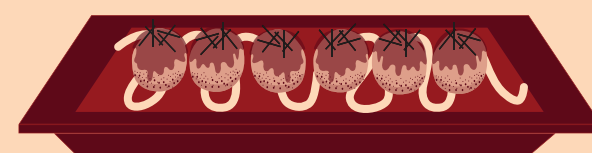
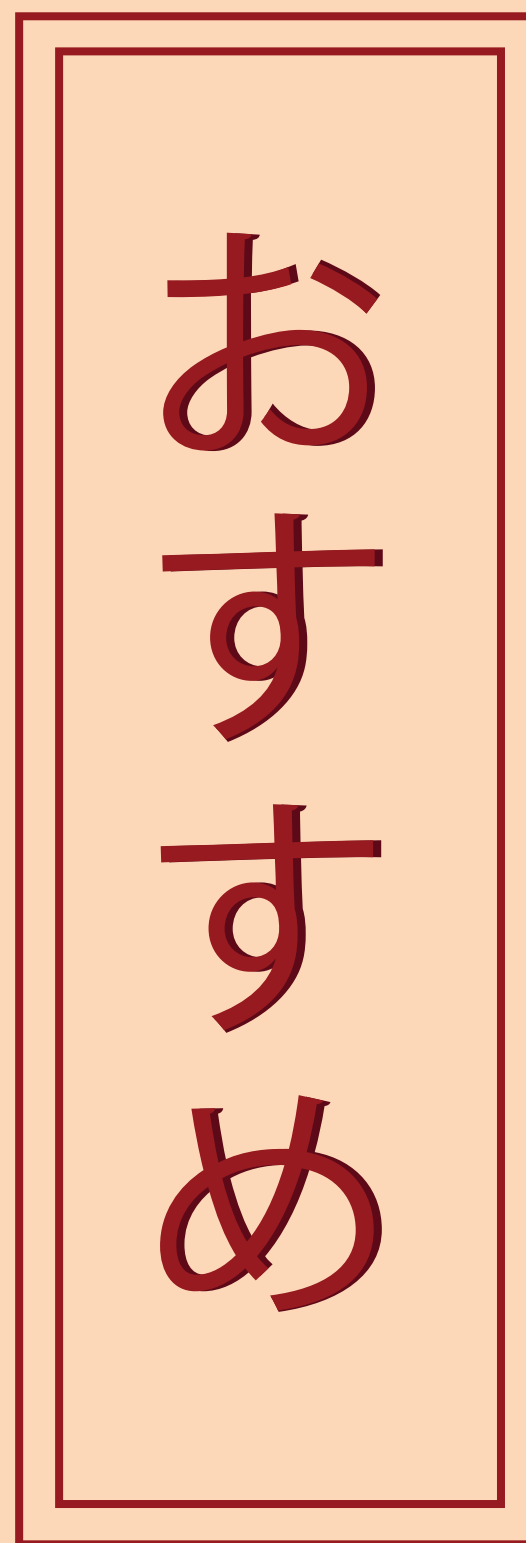
*are served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

cold appetizers

house salad	\$3.5
seaweed salad	\$6.5
squid salad*	\$9
kimchee	\$6
baby octopus*	\$15
marinated in sweet soy sauce & sesame seeds.	
avocado salad*	\$12
avocado with mayo, masago, crabsticks & green onions. served with crackers.	
<i>add: shrimp or tuna</i>	+\$5
sunomono cucumber	\$7
wakame & cucumber in sweetened vinegar.	
<i>add: crabsticks</i>	+\$3
<i>add: salmon skin</i>	+\$4
<i>add: shrimp</i>	+\$5
crab shrimp spring roll*	\$11
shrimp, crabsticks, masago, avocado, cucumber, & lettuce wrapped in rice paper. served with sesame miso sauce.	
spicy tuna senbei (4)*	\$13.5
<i>spicy</i> tuna, avocado, green onions, jalapeño, & masago, on crispy rice patties.	

warm appetizers

miso soup	\$3
edamame	\$5
seasoned edamame	\$7
soybeans stir-fried in sesame oil with cajun pepper.	
veggie spring roll (3)	\$6.5
chashu	\$9.5
tender slices of braised pork belly.	
age-dashi tofu	\$7
tempura-fried tofu in a sweet soy soup topped with ginger, green onions, & nori. <i>add bonito flakes if you like.</i>	
seasoned tofu	\$7
gyoza (6)	\$7
pan-fried pork dumplings. served with ponzu sauce.	
yakitori (4)	\$9
grilled chicken skewers cooked in sweet teriyaki sauce.	
takoyaki (6)	\$10.5
Japanese twist on hushpuppies, fried & filled with diced octopus, topped with sauce, green onions, & nori. <i>add bonito flakes if you like.</i>	
fried calamari	\$13
fried squid legs with a tangy garlic flavor.	



takoyaki

panko

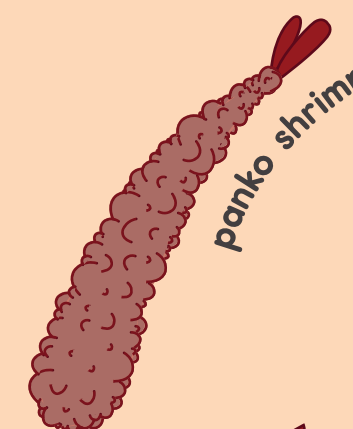
served with tonkatsu sauce

tofu	\$9
korokke	\$9
chicken	\$9
pork	\$9
shrimp	\$15
oyster*	\$17

tempura

served with spicy mayo & tempura sauce.

vegetable tempura combo	\$7
chicken tempura combo	\$12
with mixed vegetables.	
chicken only	\$7
shrimp tempura combo	\$15
with mixed vegetables.	
shrimp only	\$11



panko shrimp



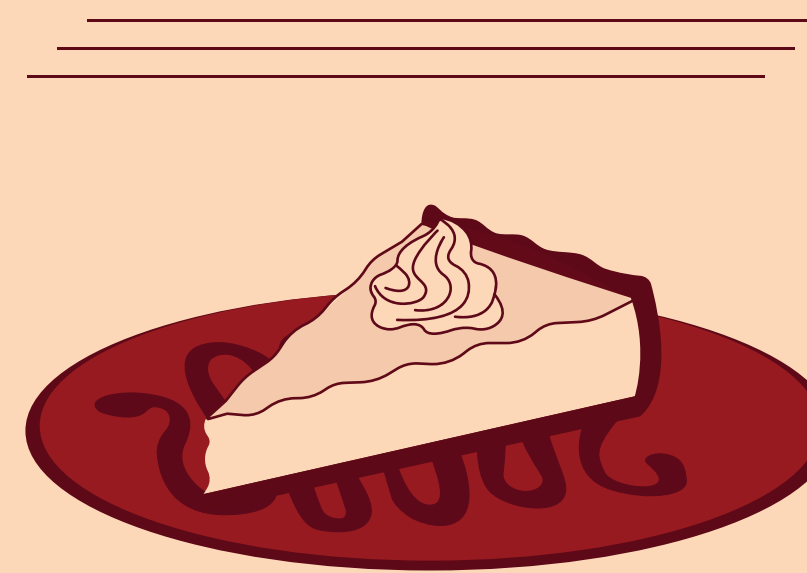
tempura shrimp

sides

fried rice	\$5
with egg & soy sauce.	
<i>add: tofu, veggies, chicken, pork</i>	+\$3
<i>add: shrimp</i>	+\$6
<i>add: steak</i>	+\$10
white rice	\$2
steamed vegetables	\$5
boiled noodles	\$5
udon or ramen.	
sweet potato fries	\$4

desserts

maccha ice cream	\$6.75
green tea ice cream.	
mochi ice cream	\$7
strawberry ice cream in a rice cake.	
NY style cheesecake	\$7.75
tempura cheesecake	\$8.75
dipped in tempura batter & fried.	
green tea cheesecake	
regular	\$10
tempura-fried	\$12
gluten free chocolate cake	\$8



tempura cheesecake

noodles

su udon	\$8
hot soup topped with crabsticks, wakame, green onions & tempura flakes.	
<i>add kitsune: four sweet tofu skins</i>	+\$3
<i>add tempura: 3 pieces shrimp & mixed veggies</i>	+\$7
<i>add avocado: half an avocado</i>	+\$2
<i>add tsukimi: one poached egg *</i>	+\$1
<i>add korokke: one panko-fried mashed potato</i>	+\$2
curry udon	\$11
hot curry with chicken or tofu & onion, topped with green onions.	
ramen	
noodle soup with stir-fried chicken, onions, green beans, & green onions.	
shoyu ramen: soy based soup	\$10
tonkotsu ramen: pork broth soup	\$12
miso ramen: miso based soup	\$11
meccha spicy ramen	\$15
<i>spicy miso broth soup with stir-fried chicken, onions, & kimchee,</i>	
<i>topped with green onions & karamiso.</i>	
creamy vegetable ramen	\$11
vegetable based soup with fried tofu, onions, green beans, & green onions.	
chashu ramen	
broth topped with boiled eggs, chashu, cabbage, green onions, & nori.	
shoyu ramen: soy-based soup	\$16
tonkotsu ramen: pork broth soup	\$17
miso ramen: miso-based soup	\$18
ramen salad	\$17
cold ramen with sweet & sour sesame sauce topped with shrimp, egg, chicken, crabsticks, tomato, green onions, & cucumber.	
stir-fried	
stir-fried noodles with chicken or tofu, cabbage, onions, nori, & green onions.	
yakisoba: ramen-style noodles	\$9.5
yakiudon: udon-style noodles	\$9.5
<i>add: fried egg</i>	+\$1.5



do you like spicy?

karamiso	\$2.5
spicy soy bean paste to blend into ramen or ask to have it cooked into your stir fry noodles!	

Our Chashu Ramen stands out with its tender, flavorful pork belly, offering a rich and savory experience. In contrast, our other ramen options feature stir-fried chicken with vegetables, creating a lighter, juicy twist on the classic dish.



hibachi

all entrees are served with mixed veggies, a side of white or fried rice, & your choice of soup or salad.

teriyaki tofu or chicken	
entree	\$13
appetizer	\$10
add on	\$6
teriyaki shrimp	
entree	\$16
appetizer	\$13
add on	\$9
steak *	
tender cubic-cut steak with mixed veggies, grilled with soy sauce.	
entree	\$20
appetizer	\$17
add on	\$13
pork kimchee	
pork, onions, green beans, & green onions stir-fried with kimchee.	
entree	\$17
appetizer	\$14
yakiniku	
steak, onions, & green beans cooked in a sweet garlic sauce.	
entree	\$20
appetizer	\$17

rice bowls

served with your choice of soup or salad. substitute white rice with fried rice for \$2.

Japanese curry	\$14
hot curry with rice & mixed veggies.	
<i>add: tofu, chicken, or pork</i>	+\$3
<i>add: shrimp</i>	+\$6
katsu curry	
panko-fried meat with hot curry.	
tofu, chicken or pork	\$16
shrimp	\$19
beef	\$19
oyako bowl *	\$13
chicken, egg, & onions simmered in sweet soy sauce.	
tempura bowl	\$14
shrimp & mixed vegetable tempura with sweet soy sauce.	
chashu bowl *	\$16
tender slices of braised pork belly with special sauce, mayo, one boiled egg, green onions & nori.	
katsu bowl *	
panko-fried meat, egg & onions simmered in sweet soy sauce, topped with green onions.	
chicken or pork	\$16
beef	\$19
tekka bowl *	\$19
chopped tuna sashimi marinated in sweet soy sauce, topped with green onions & seaweed.	
orange trio bowl *	\$21
salmon, smoked salmon, & masago marinated in sweet soy sauce, topped with green onions, & seaweed.	
eel bowl	\$26
barbecued eel with sansyo - Japanese pepper.	
chirashi *	\$22
four kinds of sashimi with eel, shrimp, masago, crabsticks & tamago on a bowl of sushi rice.	



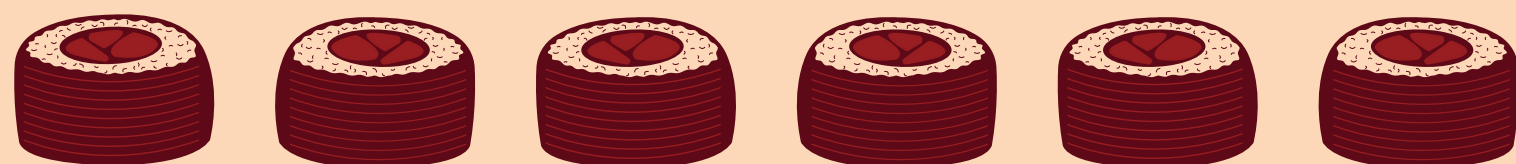
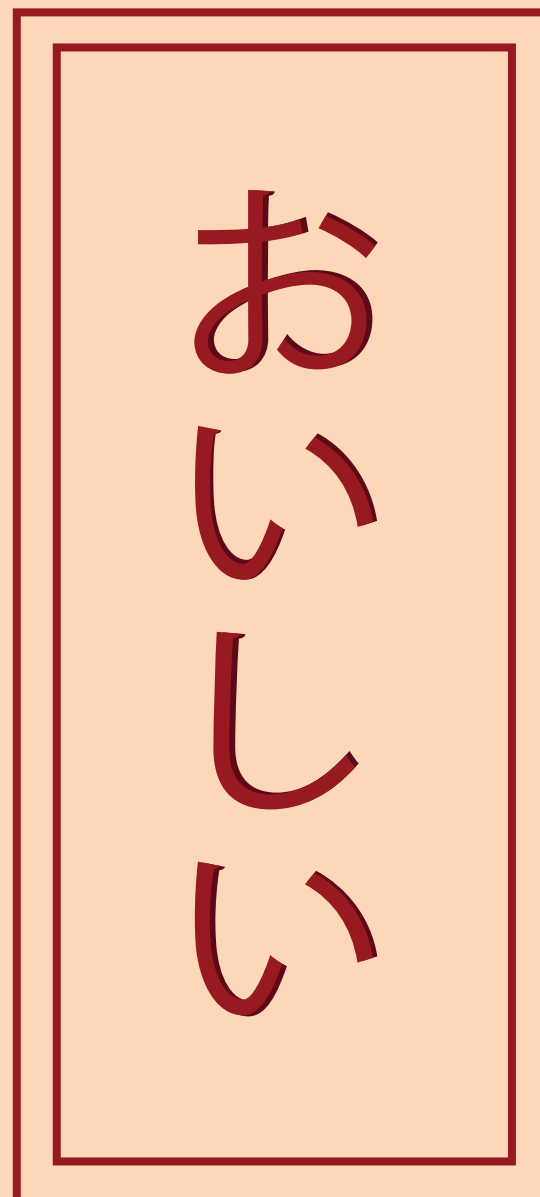
simple rolls

avocado roll _____	full \$3 - half \$2.25
with eel sauce.	
cucumber roll _____	full \$3 - half \$2.25
shinko maki _____	full \$3 - half \$2.25
pickled daikon.	
crabstick roll _____	full \$3.5 - half \$2.5
natto maki _____	full \$4.5 - half \$3
with green onions.	
shrimp roll _____	full \$6.5 - half \$4.75
with cucumbers.	
ika q - squid* _____	full \$6 - half \$4.25
with cucumber.	
eel roll _____	full \$7.5 - half \$5.25
with cucumber	
& eel sauce.	
yellowtail roll* _____	full \$8 - half \$5.75
with green onions.	
white tuna roll* _____	full \$6 - half \$4.25
with green onions.	
tuna roll* _____	full \$6 - half \$4.25
smoked salmon roll _____	full \$6.5 - half \$4.75
with green onions.	
salmon roll* _____	full \$6 - half \$4.25
with green onions.	

modifications

ask your server to remove or add anything you like.

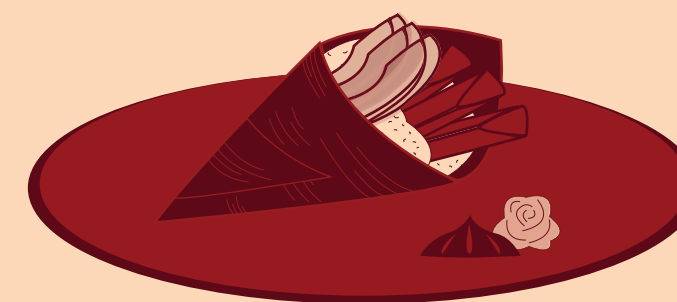
add: fruit, veggies, cream cheese, or tempura flakes _____	+\$0.5
add: smelt roe _____	+\$1.5
add: tempura-fry whole roll _____	+\$2
substitute: seaweed for soy sheet _____	+\$1.5



maki: Japanese style sushi - seaweed rolled on the outside. normally cut into 6 pieces.

regular rolls

monk _____	full \$4.5 - half \$3.25
daikon, cucumber, & avocado.	
avo q inari _____	full \$5 - half \$3.5
tofu skin, cucumber, & avocado.	
california _____	full \$5 - half \$3.5
crabsticks, cucumber, & avocado.	
isomaki* _____	full \$5.5 - half \$4
mackerel, ginger, shiso leaves, & cucumber.	
chicken teriyaki roll _____	full \$6 - half \$4.25
chicken, green onions, green beans, masago, & mayo.	
crunchy crab* _____	full \$6 - half \$4.25
crabsticks, cucumber, tempura flakes, & mayo, topped with masago.	
vegetable roll _____	full \$6 - half \$4.25
lettuce, cucumber, green onions, avocado, & mayo, topped with tomato.	
fruity _____	full \$7 - half \$5
mango, orange, & pineapple topped with avocado & coconuts flakes.	
crunchy eel _____	full \$8 - half \$5.75
eel, cucumber, tempura flakes, & mayo, topped with eel sauce.	
crunchy shrimp* _____	full \$9.5 - half \$6.75
shrimp, avocado, tempura flakes, & mayo, topped with masago.	
stop light* _____	full \$12 - half \$8.5
yellowtail & avocado topped with jalapeño, masago & eel sauce.	



temaki: handroll style sushi - seaweed rolled into a cone shape. rice & fillings inside.

golden brown _____	full \$8 - half \$5.75
carrots, green beans, lettuce, & cucumber topped with tofu skin & teriyaki sauce.	
ebikani-chee* _____	full \$8.5 - half \$6
shrimp, crabsticks, cream cheese, & cucumber topped with masago.	
pica-tako _____	full \$9 - half \$6.5
octopus, cucumber, tempura flakes & hot sauce topped with shichimi pepper, eel sauce & nori.	
philly* _____	full \$8.5 - half \$6
smoked salmon, cucumber, cream cheese, & masago.	
tuna avocado* _____	full \$9 - half \$6.5
tuna & avocado topped with masago.	
crunchy tuna* _____	full \$9 - half \$6.5
tuna, cucumber, tempura flakes & mayo topped with masago.	
salmon skin roll _____	full \$5.5 - half \$4
fried salmon skin, cucumber, & green onions.	
<i>add bonito flakes if you like.</i>	
alaska _____	full \$7.5 - half \$5.25
smoked salmon, green onions, & mayo with tomato.	
salmon avocado* _____	full \$7.5 - half \$5.25
salmon & avocado topped with masago.	

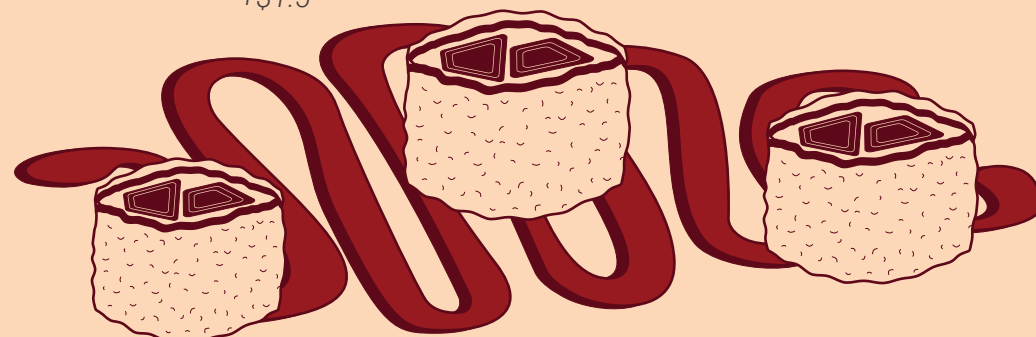
special rolls

anaba roll *	\$20
chef's choice, tell us your favorite fish & any other preferences.	
rainbow *	\$15
crabsticks & cucumber topped with 4 kinds of sashimi with shrimp, avocado, & masago.	
smoky mountain *	\$19
a bed of sushi rice topped with tuna, salmon, shrimp, green onions, masago, tempura flakes, mayo, & nori.	
pok pork	full \$10 - half \$7
chicken, green beans, green onions, & mayo topped with chashu, teriyaki sauce, shichimi pepper & nori.	
ebi ebi *	full \$15 - half \$10.5
shrimp, avocado, tempura flakes, & mayo, topped with shrimp & masago.	
kobe *	full \$12 - half \$8.5
crabsticks, lettuce, & green onions, topped with seared beef, mayo & teriyaki sauce.	
caterpillar	full \$12 - half \$8.5
eel, cucumber, & cream cheese topped with avocado & eel sauce.	
ninja *	full \$15 - half \$10.5
tuna, cucumber, & <i>hot sauce</i> topped with eel, avocado & eel sauce.	
pearl harbor *	full \$18 - half \$12
<i>spicy</i> tuna & cucumber topped with a mixture of <i>spicy</i> mayo, masago, chopped scallops, avocado, & green onions.	
samurai *	full \$17 - half \$12
eel, avocado, & cucumber topped with seared scallops, eel sauce, masago & mayo	
holy cow!	full \$16 - half \$10
panko beef topped with avocado & special sauce. a mixture of crunchy & soft textures with a sweet taste.	

modifications

ask your server to remove or add anything you like.

add: fruit, veggies, cream cheese, or tempura flakes	+\$0.5
add: smelt roe	+\$1.5
add: tempura-fry whole roll	+\$2
substitute: seaweed for soy sheet	+\$1.5



**American style sushi - rice rolled on the outside.
normally cut into 8 pieces.**

お気に入りに

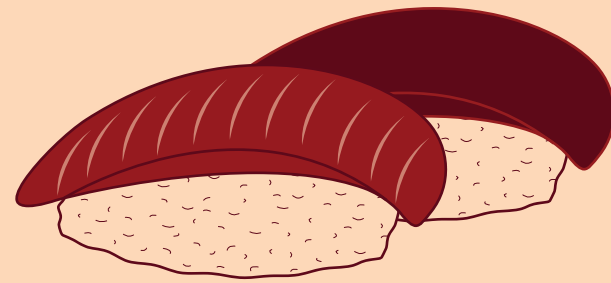
irodori *	full \$18 - half \$12
tuna, avocado, & salmon roll topped with <i>spicy</i> mayo, crabsticks, masago, green onions, tempura flakes, avocado, eel sauce & shrimp.	
shrainbow *	full \$20 - half \$13
shrimp tempura roll topped with 4 kinds of sashimi with shrimp, avocado, wasabi mayo, <i>spicy</i> mayo, eel sauce, tempura flakes, masago & green onions.	
happy tummy	full \$20 - half \$13
tempura-fried shrimp tossed in <i>spicy</i> mayo & eel sauce with green onions on top of a crunchy shrimp roll.	
mediterranean *	full \$17 - half \$12
<i>spicy</i> tuna, cucumber, & mango, topped with masago, salmon, avocado, shrimp, & mango sauce.	
salmon fire *	full \$17 - half \$12
salmon avocado roll topped with seared salmon, masago, jalapeño & ponzu sauce.	
pica hawaiian *	full \$12 - half \$8.5
tuna, cucumber, mango, & <i>hot sauce</i> , topped with masago, avocado & mango sauce.	
red & white *	full \$16 - half \$11.25
tuna & green onions topped with white tuna, tuna, fresh ginger, & ponzu.	
tuna tuna *	full \$18 - half \$12
tuna & avocado topped with tuna, masago & eel sauce.	
spicy tuna bomber *	full \$20 - half \$13
crabstick & cucumber topped with tuna marinated in sesame oil, <i>hot sauce</i> , & jalapeño.	
tuna fire *	full \$19 - half \$12.75
tuna, avocado, & <i>hot sauce</i> topped with seared tuna, masago, jalapeño & eel sauce.	

18% gratuity included for parties of 6 and over. for parties of 8 or more one check will be presented to the table.

*are served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

warm rolls

fire cracker	\$12
flour-baked roll with tuna, avocado, cream cheese, wasabi mayo, & crab salad.	
dippin*	\$11
tempura-fried roll with salmon, cream cheese, avocado, & masago. served with tempura sauce.	
crab cake roll	\$15
tempura-fried roll with crab mixture, mayo, masago, & green onions, with teriyaki sauce. served with crab salad.	
double dynamite*	\$13
tempura-fried roll with salmon, tuna, avocado, spicy mayo, eel sauce, & green onions.	
spider*	\$17
flour-baked soft shell crab, avocado, cucumber, lettuce, & masago. served with ponzu sauce.	
volcano*	\$16
california roll topped with a seared seafood mixed, spicy mayo, green onions, tempura flakes, & eel sauce.	
sweepo	full \$6 - half \$4.25
tempura-fried sweet potato, green onions, mayo & coconut flakes.	
calamari roll	full \$9 - half \$6.5
fried calamari, cucumber, green onions & mayo.	
shrimp tempura roll*	full \$9 - half \$6.5
shrimp tempura, green onions, masago, & mayo.	
fried oyster roll*	full \$9.5 - half \$6.75
fried oyster, green onions, eel sauce, & mayo.	



nigiri - a small ball of rice with wasabi & topped with raw fish or other seafood.

sushi assortment

100% chef's choice

regular sashimi*	\$25
9 pieces of sashimi.	
special sashimi*	\$37
15 pieces of sashimi.	
regular nigiri*	\$23
california roll & 6 pieces of nigiri.	
special nigiri*	\$35
california roll & 10 pieces of nigiri.	

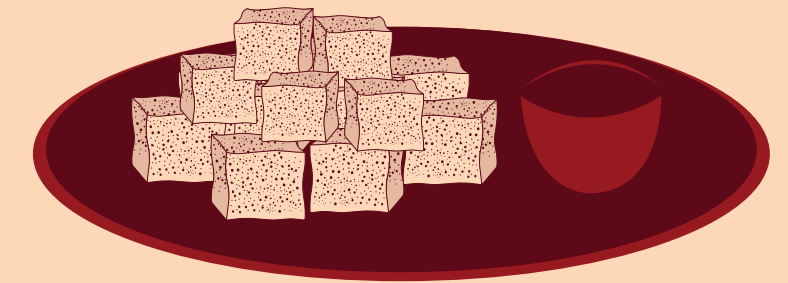
nigiri & sashimi

*2 pieces per order.
wasabi is inside all nigiri.*

avocado	\$3
crab sticks	\$3.5
mackerel*	\$3.5
tamago	\$3.5
inari - tofu skin	\$3.5
shrimp	\$4.5
masago*	\$6
<i>add: quail eggs</i>	+\$2
salmon*	\$5
smoked salmon	\$5
squid*	\$5
white tuna*	\$5
chashu -pork belly	\$5
with eel sauce, nigiri only.	
octopus	\$5.5
with eel sauce.	
eel	\$6.5
with eel sauce.	
scallops*	\$8
yellow tail*	\$6.5
tuna*	\$7.5
ikura - salmon roe	\$15
<i>add: quail eggs</i>	+\$2

vegetarian options

house salad	\$3.5
seaweed salad	\$6.5
edamame	\$5
seasoned edamame	\$7
veggie spring rolls	\$6.5
vegetable tempura combo	\$7
seasoned tofu	\$7
sweet potato fries	\$4
korokke	\$9
tofu or veggie fried rice	\$8
creamy vegetable ramen	\$11
avocado - nigiri or sashimi	\$3
tofu skin - nigiri or sashimi	\$3.5
sweepo roll	full \$6 - half \$4.25
monk roll	full \$4.5 - half \$3.25
avo q inari	full \$5 - half \$3.5
vegetable roll	full \$6 - half \$4.25
fruity roll	full \$7 - half \$5
golden brown roll	full \$8 - half \$5.75
avocado roll	full \$3 - half \$2.25
cucumber roll	full \$3 - half \$2.25
shinko maki	full \$3 - half \$2.25
natto maki	full \$4.5 - half \$3



seasoned tofu

ベジタリアン

rolls without rice

salad roll	\$7
crabsticks & avocado rolled with cucumber. topped with mayo.	
special salad roll	\$12
smoked salmon, cream cheese & crabsticks, rolled in cucumber. topped with ponzu sauce.	
low carb*	\$20
tuna, salmon, shrimp, masago, crabsticks, avocado, cucumber & eel sauce. rolled with soy sheet.	

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monday: half off tuna

dinner & dine in only

appetizer & entree no soup or salad with entree.

white tuna nigiri*	\$2.5
white tuna sashimi*	\$2.5
tuna nigiri*	\$3.75
tuna sashimi*	\$3.75
spicy tuna senbei*	\$6.75

spicy tuna, avocado, green onions, jalapeño, & masago, on crispy rice patties.

avocado tuna salad*	\$8.5
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tuna & avocado with mayo, masago, crabsticks & green onions. served with crackers.

tekka bowl*	\$9.5
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chopped tuna sashimi marinated in sweet soy sauce, topped with green onions & seaweed.

sushi no half rolls.

tuna roll*	\$3
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white tuna roll*	\$3
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with green onions.

tuna avocado*	\$4.5
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tuna & avocado topped with masago.

crunchy tuna*	\$4.5
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tuna, cucumber, tempura flakes & mayo topped with masago.

fire cracker	\$6
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flour-baked roll with tuna, avocado, cream cheese, wasabi mayo, & crab salad.

pica hawaiian*	\$6
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tuna, cucumber, mango, & hot sauce, topped with masago, avocado & mango sauce.

double dynamite	\$6.5
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tempura-fried roll with salmon, tuna, avocado, spicy mayo, eel sauce, & green onion.

red & white*	\$8
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tuna & green onion topped with white tuna, tuna, fresh ginger, & ponzu.

tuna tuna*	\$9
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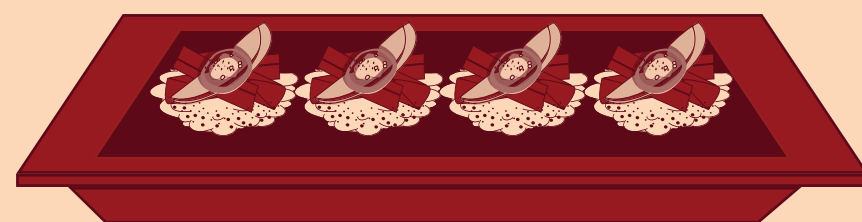
tuna & avocado topped with tuna, masago & eel sauce.

tuna fire*	\$9.5
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tuna, avocado, & hot sauce topped with seared tuna, masago, jalapeño & eel sauce.

spicy tuna bomber	\$10
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crabstick & cucumber topped with tuna marinated in sesame oil, hot sauce, & jalapeño.



spicy tuna senbei

tuesday: half off salmon

dinner & dine in only

appetizer & entree no soup or salad with entree.

salmon sashimi*	\$2.5
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salmon nigiri*	\$2.5
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smoked salmon sashimi	\$2.5
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smoked salmon nigiri	\$2.5
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sunomono salmon skin	\$5.5
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salmon skin, wakame & cucumber

in sweet vinegar.

grilled salmon collar	\$6
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a unique cut with rich, fatty belly meat & leaner sections for a light clean taste.

orange trio bowl*	\$10.5
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salmon, smoked salmon, & masago marinated in sweet soy sauce, topped with green onions, & seaweed.

sushi no half rolls.

salmon roll*	\$3
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smoked salmon roll	\$3.25
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salmon skin roll	\$2.75
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fried salmon skin, cucumber, & green onions.

add bonito flakes if you like.

alaska	\$3.75
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smoked salmon, green onion, & mayo, topped with tomato.

salmon avocado*	\$3.75
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salmon & avocado topped with masago.

philly*	\$4.25
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smoked salmon, cucumber, cream cheese, & masago.

dippin*	\$5.5
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tempura-fried roll with salmon, cream cheese, avocado, & masago.

special salad roll*	\$6
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smoked salmon, cream cheese & crabsticks, rolled in cucumber, topped with ponzu sauce.

double dynamite	\$6.5
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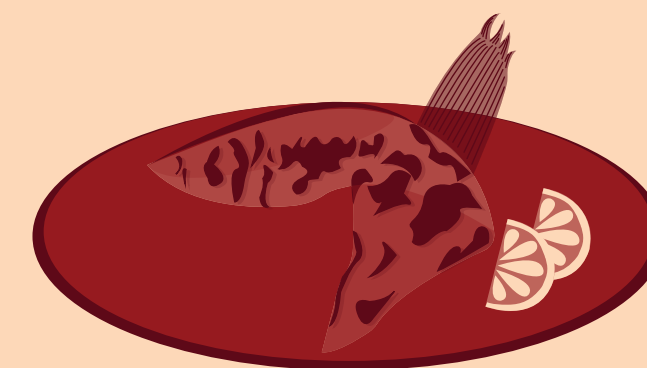
tempura-fried roll with salmon, tuna, avocado, spicy mayo, eel sauce, & green onions.

mediterranean*	\$8.5
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spicy tuna, cucumber, & mango, topped with masago, salmon, avocado, shrimp, & mango sauce.

salmon fire*	\$8.5
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salmon avocado roll topped with seared salmon, masago, jalapeño & ponzu sauce.



grilled salmon collar

lunch

monday - friday, 11am - 2:15pm
no lunch prices on holidays

sides

edamame	\$4
seaweed salad	\$6
squid salad*	\$8
salad	\$3
miso soup	\$2.5

bento box no substitution

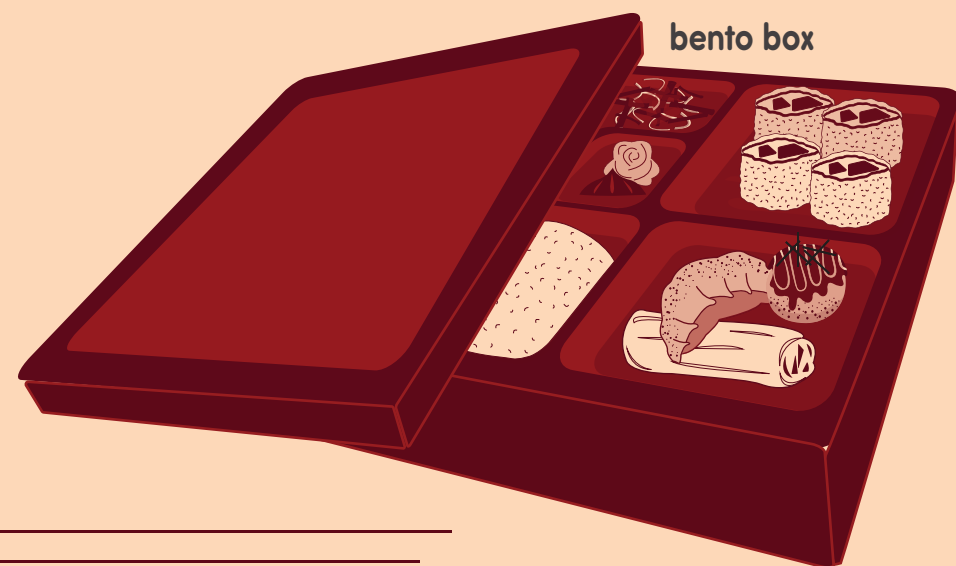
teriyaki chicken or beef yakiniku, white rice,
half california roll, salad, & more.

chicken teriyaki	\$10
yakiniku	\$14

bowls

served with your choice of soup or salad.
substitute white rice with fried rice for \$2.

chicken bowl	\$9
chicken & mixed veggies marinated in teriyaki sauce.	
yakiniku bowl	\$12
steak, onions, & green beans marinated in garlic teriyaki sauce.	
oyako bowl	\$9
chicken, egg, & onions simmered in sweet soy sauce, topped with green onions.	
pork kimchee bowl	\$10
pork, onions, green beans, & green onions stir-fried with kimchee.	
curry bowl	\$10
chicken & mixed veggies in hot curry.	
teriyaki tofu bowl	\$11
tofu & mixed veggies stir-fried with soy sauce.	



sushi rolls

avocado roll	\$3
crabstick roll	\$3
cucumber roll	\$3
shinko maki	\$3
monk	\$3.75
natto maki	\$3.75
avo q inari	\$4
california	\$4
chicken teriyaki roll	\$5
ika q*	\$5
isomaki*	\$5
salmon roll*	\$5
salmon skin roll	\$5
tuna roll*	\$5
vegetable roll	\$5
crunchy crab*	\$5.25
white tune roll*	\$5.25
shrimp roll	\$5.75
smoked salmon roll	\$5.75
fruity	\$6
golden brown	\$6.5
alaska	\$7
eel roll	\$7
salmon avocado*	\$7
crunchy eel	\$7.25
ebikani-chee*	\$7.25
tuna avocado*	\$7.25
crunchy tuna*	\$7.25
philly*	\$8
yellowtail roll*	\$8
crunchy shrimp*	\$8.5
pica-tako	\$8.5



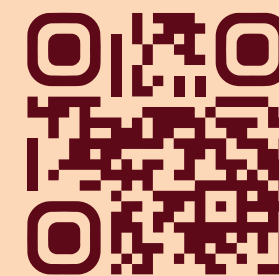


Thank you for visiting Anaba Japanese Cuisine!
We're delighted to have had the chance to serve
you and hope you enjoyed a memorable dining
experience with us. We look forward to welcoming
you back soon for more of our authentic flavors
and warm hospitality. Arigato Gozaimasu!

instagram



website



Designed By: Mahum Z Malik - mmalik.designs@gmail.com

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anaba 
japanese cuisine

ありがとう

