

JAPANESE TAPAS

EDAMAME \$8

BLACKENED EDAMAME \$10
JAPANESE SEVEN SPICE, LIME ZEST

SWEET & SPICY EDAMAME \$10
TOSSED WITH HOUSE CHILE SAUCE

SHISHITO PEPPERS \$11
TEMPURA OR PAN ROASTED

AVOCADO TEMPURA \$10
BONITO FLAKES AND BLACK SESAME SEEDS

HAMACHI “BON-BONS” 4PC. \$15
HAMACHI WRAPPED AROUND SNOW CRAB TOPPED WITH SCALLIONS, TOBIKO & SWEET SESAME SOY

CRISPY TUNA PIZZA \$16
TEMPURA SUSHI RICE CAKE SPICY TUNA, AVOCADO, JALAPEÑO, SCALLIONS TOPPED WITH EEL SAUCE & TOBIKO

EIKO’S CALAMARI \$16
TENDER FRIED CALAMARI TOPPED WITH SPICY AIOLI

FRESH HOUSE MADE CEVICHE \$21
SASHIMI GRADE SNAPPER, OCTOPUS & SHRIMP CUCUMBER - YUZU SALSA SERVED WITH WONTON CHIPS AND AVOCADO

TACOS JAPONAIS 3PC. \$16
SEARED AHI TUNA TOPPED WITH CABBAGE, PICO DE GALLO & AVOCADO

GRILLED JAPANESE EGGPLANT \$12
ROASTED BELL PEPPERS & HONEY MISO GLAZE

15 SPICE BABY BACK RIBS \$19
ASIAN SLAW & HOISIN BBQ SAUCE
(6 PCS)

SOUP & SALAD

CLASSIC MISO \$8
RED & WHITE MISO,
WAKAME, TOFU
ADD SHIMEJI MUSHROOMS \$2

TUNA TATAKI Niçoise \$19
SEARED RARE AAA BIG EYE TUNA, FINGERLING POTATOES, HARICOT VERT, CHERRY TOMATOES, KALAMATA OLIVES, & SOFT BOILED EGG, YUZU MUSTARD VINAIGRETTE

ROASTED BEET SALAD \$15
MIXED GREENS, ASIAN PEAR,
GOAT CHEESE, MARCONA ALMONDS,
RADISH & RED WINE VINAIGRETTE

EIKO’S SUNOMONO \$9
THINLY SLICED ENGLISH CUCUMBER WITH RICE WINE VINAIGRETTE
ADD SHRIMP \$6
ADD TUNA \$7
ADD OCTOPUS \$8

ENTREES

AKAUSHI WAGYU FILLET (6OZ) \$44
BRANDY CREAM SAUCE, SHIMEJI MUSHROOMS, ASPARAGUS FINGERLING POTATO

SEARED ROYAL SWEET SCALLOPS \$31
PAN SEARED SCALLOPS, COCONUT LEMONGRASS SAUCE, LEMONGRASS INFUSED OIL, GINGER CURED CHINESE LONG BEANS, WITH SHITAKE MUSHROOMS.

OYSTERS ON THE HALF SHELL MARKET PRICE
NORTH COAST COLD WATER SEE SERVER FOR SELECTION
½ DOZEN
SERVED WITH CHAMPAGNE MIGNONETTE

CHICKEN LETTUCE WRAPS \$19
GRILLED CHICKEN BREAST, BELL PEPPERS AND ROOT VEGETABLES IN A FIERY CHILE SAUCE WITH BUTTER LETTUCE CUPS

JAPANESE BUFFALO WINGS 3PC. \$17
TEMPURA SHRIMP WRAPPED WITH ROYAL SWEET SCALLOPS TOPPED WITH JAPANESE BUFFALO SAUCE & WASABI MAYO & SCALLIONS, SERVED WITH HOUSE PICKLED CARROTS & HOUSE MADE RANCH DRESSING

SEARED TUNA ‘TOSTADA’ 3PC. \$24
JAPANESE SPICED CEVICHE, YUZU CRÈME FRAICHE, KOREAN CHILI AIOLI, SHAVED CARROT, RADISH, WONTON SHELL

GRILLED HAMACHI COLLAR \$19
COLD SOBA NOODLE SALAD WITH CARROTS AND CUCUMBER
**LIMITED QUANTITIES AVAILABLE

HOUSE MADE GYOZA \$14
(JAPANESE POT STICKERS)
FRIED OR STEAMED
SHRIMP 6PC
PORK 6PC

HEALTHY FRIES \$13
TEMPURA GREEN BEANS
SESAME DIPPING SAUCE ONSIDE



RICE & TEMPURA

SHRIMP & VEGETABLE TEMPURA \$21
4PC. TEMPURA SHRIMP & ASSORTED TEMPURA VEGETABLES

DUCK CONFIT FRIED RICE \$26
CARROTS, CELERY, GARLIC SOY,
EDAMAME, SUNNY SIDE UP DUCK EGG

BENTO BOX TEMPURA DINNER \$29
SHRIMP, CALAMARI, CHICKEN
HOUSE SALAD, RICE, MISO SOUP
SEASONAL VEGETABLES

SIDE OF RICE
STEAMED \$4
VEGGIE FRIED WITH EGG \$10

NEW ZEALAND KING SALMON \$32
6OZ FILET WITH WOK FRIED TRI-COLOR QUINOA, PAN SEARED BABY BOK CHOY, TERIYAKI SAUCE

PAN ROASTED TERIYAKI CHICKEN \$29
AIRLINE CHICKEN (BONE IN), VEGGIE FRIED RICE & CUCUMBER TOMATO, CUCUMBER, RED ONION, TEMPURA CRUNCHIES SALAD
**MADE TO ORDER, ALLOW UP TO 30 MINUTES

SUSHI & SASHIMI

EIKO’S SIGNATURE ROLLS

RICKY RICARDO \$20
TEMPURA SHRIMP INSIDE TOPPED WITH HAMACHI, MAGURO, CRAB, SESAME SAUCE, GREEN ONIONS & TOBIKO

RICKY RICARDO ON VACATION \$21
TEMPURA SHRIMP, AVOCADO INSIDE
TOPPED WITH SALMON, MAGURO, JALAPEÑO, CRAB
SESAME SAUCE & GREEN ONIONS & TOBIKO

NAPA VALLEY \$21
TEMPURA SHRIMP & CRAB INSIDE, TOPPED WITH MAGURO, SALMON, UNAGI SAUCE, SRIRACHA, SPICY SESAME SAUCE,
GREEN ONIONS & TOBIKO

49ER \$19
TEMPURA SHRIMP, TUNA, CUCUMBER TOPPED WITH CRISPY POTATO & SPICY SESAME SAUCE, SOY WRAPPER

TSUNAMI \$19
TORCHED ROLL – CRAB, TEMPURA ONIONS, TOBIKO, TOPPED WITH TEMPURA SCALLOPS, AVOCADO, JALAPEÑO & SPICY AIOLI

SPICY TUNA \$14
MAGURO, GREEN ONIONS, JAPANESE SEVEN SPICE, SPICY SESAME SAUCE TOPPED WITH TOBIKO

SPICY A’S \$16
SPICY TUNA TOPPED WITH AVOCADO, SPICY SESAME SAUCE & TOBIKO

HOT MAMA \$16
MAGURO, JALAPEÑO & DAIKON SPROUTS TOPPED WITH CILANTRO, TOBIKO & SRIRACHA

KOBE BEEF ROLL \$17
BUTTER LETTUCE, GRILLED GREEN ONIONS, KEWPIE MAYO,
JAPANESE SEVEN SPICE

EIKO ROLL \$18
MAGURO, HAMACHI, SALMON, CUCUMBER, TOBIKO, SOY WRAPPER

LION ROLL \$17
TORCHED ROLL – CRAB, AVOCADO INSIDE TOPPED WITH SALMON & SESAME SAUCE & TOBIKO

SPICY TRIO \$15
MAGURO, HAMACHI, BINCHO, FRESH GARLIC CELERY, GREEN ONIONS, CUCUMBER, DAIKON SPROUTS TOPPED WITH JAPANESE SEVEN SPICE

SANCHEZ ROLL \$15
TEMPURA ROLL, SCALLOPS INSIDE WITH TOBIKO TOPPED WITH SPICY AIOLI & SRIRACHA

RICO ROLL \$13
TEMPURA SWEET POTATO, BUTTER LETTUCE, TOPPED WITH EIKO’S SESAME SAUCE

RAINBOW \$18
CRAB, AVOCADO, AND CUCUMBER INSIDE TOPPED WITH SLICES OF CHEF’S CHOICE OF SASHIMI

NEKO CHAN \$16
CRAB AND AVOCADO INSIDE TOPPED WITH FRESH SALMON AND THINLY SLICED LEMON

NEW ZEALAND \$18
MAGURO, FRESHWATER EEL, AND CUCUMBER TOPPED WITH AVOCADO, DAIKON SPROUTS & EEL SAUCE, SESAME SEEDS

VIVA LAS VEGAS \$17
TEMPURA ROLL, TEMPURA SHRIMP, AVOCADO, TOBIKO TOPPED WITH CILANTRO & SPICY SESAME SAUCE

SUPER CALIFORNIA \$18
CRAB, CUCUMBER TOPPED WITH FRESHWATER EEL, AVOCADO, EEL SAUCE, & SESAME SEEDS

VEGGIE ROLL \$11
AVOCADO, CUCUMBER, BURDOCK ROOT, BUTTER LETTUCE, DAIKON SPROUTS, SESAME SEEDS

THE CLASSICS

CALIFORNIA ROLL \$12
CRAB , AVOCADO, CUCUMBER TOPPED WITH MASAGO

TEKKA MAKI \$12
MAGURO, WASABI

KAPPA MAKI \$10
CUCUMBER, SESAME SEEDS

POKI ROLL \$14
HAWAIIAN STYLE SPICY TUNA, SESAME SEEDS WITH CUCUMBER

AVOCADO ROLL \$11
AVOCADO, SESAME SEEDS

NEGIHAMA \$12
YELLOWTAIL, GREEN ONIONS, WASABI

SPIDER ROLL \$18
SOFT SHELL CRAB , BUTTER LETTUCE, CUCUMBER, GOBO, TOPPED WITH EEL SAUCE, SESAME SEEDS & MASAGO

SALMON SKIN ROLL \$14
CRISPY SALMON SKIN, MASAGO, KAIWARE, GREEN ONIONS, GOBO, CUCUMBER, BONITO FLAKES TOPPED WITH EEL SAUCE

SUSHI DINNERS

CHEF’S CHOICE
SERVED WITH MISO SOUP & HOUSE SALAD
(SUBSTITUTIONS SUBJECT TO ADDITIONAL CHARGE)

SASHIMI DINNER \$49
15 PC ASSORTED SASHIMI & STEAMED RICE

SUSHI DINNER \$45
9 PC NIGIRI SUSHI, CALIFORNIA ROLL OR TEKKA MAKI ROLL

CHIRASHI \$39
“SCATTERED” SASHIMI OVER SUSHI RICE

COMBINATION DINNER \$49
6PC SASHIMI – 4PC NIGIRI – 2 HAND ROLLS & CALIFORNIA ROLL

SUBSTITUTE SOY WRAPPER ON ANY ROLL \$2

POKI BOWLS
SERVED ON TOP OF
SEASONED SUSHI RICE

HAWAIIAN POKI \$24

FRESHLY DICED AHI TUNA, SLICED MAUI ONION, GREEN ONION, GINGER, AVOCADO, DAIKON SPROUTS, SAVORY SESAME SOY SAUCE

CALIFORNIA POKI \$22

FLAKE STYLE CRAB, AHI TUNA, GREEN ONION, TOBIKO, AVOCADO, CREAMY SESAME SOY SAUCE

SASHIMI SETS

YELLOWTAIL JALAPEÑO 6PC. \$19

YELLOWTAIL SASHIMI, YUZU-SOY SAUCE, TOPPED WITH JALAPEÑO AND CILANTRO, "SPRINKLE-SPRINKLE" VEGETABLES

BLUEFIN-AVOCADO SASHIMI \$24

BLUEFIN WRAPPED AROUND AVOCADO TOPPED WITH WHITE ONION VINAIGRETTE, CRISPY POTATO, MICRO GREENS

TASTE OF SASHIMI \$24

2 PCS OF EACH
MAGURO – HAMACHI – SAKE

SPECIALTY HAND ROLLS (1PC.)

RICKY SPECIAL \$13

MAGURO, AVOCADO, TOBIKO, GREEN ONIONS, & SPICY SESAME SAUCE, SOY WRAPPER

ORANGE CRUSH \$13

EBI, AVOCADO, TOBIKO TOPPED WITH QUAIL EGG AND TABASCO

HIBA \$13

TEMPURA SOFT SHELL CRAB, AVOCADO, TOBIKO SPICY SESAME SAUCE, GREEN ONIONS, SOY WRAPPER

SPICY SCALLOP \$13

SPICY CREAMY SCALLOPS, GREEN ONION, AND TOBIKO WITH CUCUMBER

NIGIRI OR SASHIMI
2PC. PER ORDER

MAGURO (TUNA) \$10

HON MAGURO (BLUEFIN TUNA) \$14

TUNA TATAKI (SEARED TUNA) \$10

BINCHO (ALBACORE TUNA) \$9

HAMACHI (YELLOWTAIL) \$10

SAKE (KING SALMON) \$9

SMOKED SALMON \$11

TAI (RED SNAPPER) \$10

EBI (SHRIMP) \$9

AMAEBI (RAW SHRIMP) \$10

SABA (MACKEREL) \$10

TAKO (OCTOPUS) \$10

UNAGI (FRESH WATER EEL) \$10

TAMAGO (SWEET EGG OMELET) \$8

UNI (SEA URCHIN) MARKET PRICE

HOTATE ROYAL SWEET SCALLOP

(SEARED SCALLOP) \$10

IKURA (SALMON EGG) \$10

MASAGO (SMELT EGG) \$10

TOBIKO (FLYING FISH ROE) \$10

MUSHROOM SUSHI \$7

NASU (JAPANESE EGGPLANT) \$8

LUNCH BENTO BOX

MISO SOUP, STEAMED RICE, HOUSE SALAD, 2PC CA ROLL, 1PC PORK GYOZA

NEW ZEALAND KING SALMON \$19

GINGER OR TERIYAKI SAUCE

CHOICE NY STRIP STEAK \$19

GINGER OR TERIYAKI SAUCE

SESAME CHICKEN \$19

SHRIMP TEMPURA \$19

SHRIMP AND SEASONAL VEGETABLES

VEGETABLE TEMPURA \$16

ASSORTED SEASONAL VEGETABLES

EIKO'S
Modern Japanese Cuisine

PARTIES OF 6 OR MORE MAY BE SUBJECT TO AN 18% GRATUITY
A 2% CHARGE IS ADDED TO EACH CHECK FOR THE EIKO'S HEALTH INITIATIVE

1300 FIRST STREET, STE 385
NAPA, CA 94559

707.501.4444

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