

SUSHI A LA CARTE

Each order consists of two pieces, served on a bite size of seasoned rice ball.
Sashimi is 3 pieces

COOKED

	Nigiri	Sashimi
TAMAGO (Egg)	6.00	10.00
KANIKAMA (Imitation crab stick)	6.50	10.50
EBI (Shrimp)	7.00	11.00
TAKO (Octopus)	7.00	11.00
E-DAKO (Baby octopus)	7.00	11.00
SMOKED SALMON	8.00	12.00
ANAGO (Sea eel)	8.00	12.00
UNAGI (Fresh water eel)	8.00	12.00
ANKIMO (Monkfish pate)	Market Price	
SNOW CRAB	Market Price	
SNOW CRAB SALAD	Market Price	
INARI (Fried bean curd)(3pcs)	6.00	10.00

CAVIAR

	Nigiri	Sashimi
*MASAGO (Smelt roe)	7.00	11.00
*TOBIKO (Flying fish roe)	7.00	11.00
*WASABI TOBIKO (Tobiko seasoned in wasabi)	7.00	11.00
*IKURA (Salmon roe)	Market Price	
*HABANERO TOBIKO (Tobiko seasoned in habanero)	8.00	12.00

FRESH FISH

	Nigiri	Sashimi
*SAKE (Salmon)	7.00	11.00
*SABA (Mackerel)	6.50	10.50
*IKA (Cuttle fish)	6.50	10.50
*BINNAGA (Seared albacore tuna)	6.50	10.50
*HIRAME (Fluke)	7.50	11.50
*SPICY IKA (Spicy squid)	7.00	11.00
*HAMACHI (Yellow tail)	8.00	12.00
*MAGURO (Tuna)	8.00	12.00
*CHU TORO (Medium fatty tuna)	Market Price	Market Price
*TORO (Fatty tuna)	Market Price	Market Price
*UNI (Sea urchin)	Market Price	Market Price
*HOTATEGAI (Scallop)	8.50	12.50
*HOKKIGAI (soft clam)	7.50	11.50
*IZUMITAI (Tilapia)	6.50	10.50
*MUTSU (Escolar)	8.00	12.00
*BLUE FIN	Seasonal	Market Price

MAKI (ROLL)

(Normal roll served 6 pieces per order)

VEGETARIAN ROLL

KAMPYO (Cooked gourd)	6.50
KAPPA (Cucumber)	6.50
NATTO (Fermented soybean)	6.50
AVOCADO MAKI	6.50
YASAI (Vegetables)	7.00
OSHINKO (Pickled yellow radish)	7.00
UME-SHISO (Plum paste, oba & cucumber)	7.00
SWEET POTATO MAKI (Tempura yam)	7.00

*Please inform your server of any allergies you may have
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MAKI (ROLL)

(Normal roll served 6 pieces per order)

COOKED ROLL

CALIFORNIA (Avocado & crab stick)	7.00
TAMAGO MAKI (Egg)	6.50
UNAKYU (Eel & cucumber)	8.00
SALMON SKIN (Grilled salmon skin with scallion)	6.50
PHILADELPHIA (Smoked salmon, cream cheese & cucumber)	8.00
SPICY SCALLOP (Baked scallop with hot spices & mayonnaise)	14.00
CATERPILLAR (Eel & asparagus Outside: Avocado)	15.00
SLAMMING SALMON (5 pcs)	10.00
Inside: Cooked salmon, lettuce, cucumber and asparagus Outside: Special sauce	

FRESH FISH ROLL

*TEKKA (Tuna)	7.00
*BOSTON (Salmon & avocado)	7.50
*NEGIHAMA (Yellow tail & scallion)	7.50
*SAKE MAKI (Salmon & scallion)	7.00
*GARLIC TEKKA (Tuna, scallion & garlic sauce)	8.00
*SPICY TEKKA (Tuna, cucumber, avocado & spicy sauce)	8.00
*PIANO MAKI (Salmon, cucumber, avocado, scallion & burdock)	8.00
*MACHO ROLL (Salmon, mackerel with scallion)	8.50
MANHATTAN (California with tobiko on the outside)	9.50

HOUSE SPECIAL ROLL

(Served 8-10 pieces per order)

*SPIDER SHRIMP	14.75
Inside: Deep fried shrimp, cucumber, avocado Outside: Avocado & masago	
*SPIDER CRAB	16.50
Inside: Deep fried soft shell crab, cucumber, avocado Outside: Avocado & masago	
DRAGON	19.00
Inside: Crab stick, cucumber, avocado Outside: Eel & avocado	
*ROCK 'N ROLL	18.00
Inside: Tuna, yellow tail, avocado, cucumber & scallion Outside: Tobiko & seaweed powder	
*RAINBOW	19.00
Inside: Crab stick, cucumber & avocado Outside: Eel, tuna, salmon, masago & avocado	
TUNA CRISP	15.00
Inside: spicy tuna, avocado and cream cheese. Outside: tempura style, topped with sweet and spicy sauce	
DINOSAUR	21.00
Inside: Shrimp tempura, avocado & asparagus Outside: Eel & avocado	
*DOMINIC	20.00
Inside: Spicy tuna, asparagus, cucumber and tempura bits Outside: Yellow tail tuna, spicy tuna, & salmon, tofu with sweet spicy sauce	
*RUSS MAKI	19.00
Inside: Yellow tail, tuna, scallion, asparagus and cucumber Outside: Fresh salmon and spicy mayo	
*AZTECA	19.00
Inside: Salmon, scallion, cucumber, oshinko, asparagus and spicy mayo Outside: Habanero tobiko and tobiko	
*LOUISIANA	19.00
Inside: Oyster Katsu, asparagus, cucumber and spicy mayo, tartar sauce Outside: Tobiko	
*CRISPY CRAB	16.50
Inside: Tempura soft shell crab, tempura bits, lettuce, cucumber and spicy mayo Outside: Masago and sweet sauce	
*CRISPY SHRIMP	14.75
Inside: Tempura shrimp, tempura bits, lettuce, cucumber and spicy mayo Outside: Masago and sweet sauce	
INDIANA	21.00
Inside: Cooked salmon & salmon skin, scallion, cucumber, asparagus and Daikon Outside: Sweet sauce, avocado and eel	
*BLACK EYES (8 pcs)	17.00
Inside: Snow crab, cucumber and spicy mayo Outside: Black caviar	
*ORANGE HURRICANE	16.00
Inside: Crawfish with lobster sauce and cream cheese Outside: Fresh salmon	
*DAISUKE ROLL	19.00
Inside: Spicy tuna, cucumber, asparagus and tempura bits Outside: Tuna, tobiko, spicy mayo sauce, sweet sauce, chili sauce & cilantro	
*ALEKA ROLL	21.00
Inside: Shrimp tempura, Cucumber and spicy ika Outside: Sear mutsu, topped with chef's special sauce (sweet/spicy)	
*SUPERMAN MAKI	16.00
Inside: Salmon, jaanthe mayo, tempura bits, and tobiko Outside: Tuna, avocado, habanero tobiko ad sweet sauce	

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1210 Oaklawn Avenue
Cranston, RI 02920
(401) 463-8338
(401) 463-6730
Fax: (401) 463-7699

Sunday 12-9:30
Monday-Thursday 11:30-9:30
Friday 11:30-10
Saturday 12-10

Please visit our other location:

Haruki East
172 Wayland Ave.
Providence, RI 02906
401.223.0332
401.490.3241
Fax: 401.490.3242

APPETIZER FROM OUR SUSHI BAR

*IKA NATTO	11.25
Squid and fermented soybean with quail egg and scallion	
*IKURA MIZORE	12.25
Salmon eggs mixed with grated white radish, in vinegar sauce	
*MAGURO NUTA	11.95
Fresh tuna and scallion served with our house special miso sauce	
ANKIMO APPETIZER	12.95
Wine steamed monkfish liver pate served with vinegar sauce	
*NIGIRI SAMPLER	14.00
Fresh tuna, white fish, salmon and shrimp	
*SASHIMI SAMPLER	16.75
Assorted filets of raw fish	
NARUTO - A choice of the following, with flying fish roe and avocado rolled in thinly sliced cucumber.	
CRAB STICK	13.00
EEL	17.00
*SALMON	15.00
*TUNA	16.00
*YELLOW TAIL	17.00
*KING CRAB	Seasonal
TARTAR - A choice of the following, fresh fish chopped fine with scallion and topped with tobiko and quail egg.	
*SALMON	22.00
*CHU TORO	Market Price
*TUNA	23.00
*TORO	Market Price
*YELLOW TAIL	25.00
USUZUKURI - A choice of the following, sliced paper thin with a special vinegar and soy dipping sauce.	
TAKO	19.00
*IZUME TAL	18.00
*FLUKE	21.00
*SEA BASS	23.00

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LUNCHEON SPECIAL

{MONDAY-FRIDAY}

HARUKI'S BENTO SPECIAL

(All Haruki's bento specials include steamed rice and choice of pork or shrimp dumplings and miso soup or salad)

SHRIMP TEMPURA	13.00
Shrimp and vegetable deep fried in light batter	
CHICKEN TERIYAKI	13.00
Tender chicken breast broiled in our homemade teriyaki sauce	
CHICKEN TEMPURA	13.00
Tender chicken breast deep fried in light batter	
CHICKEN TATSUTA	13.00
Deep fried marinated tender chicken nuggets	
PORK KATSU	14.00
Deep fried pork cutlets in Japanese panko bread crumbs	
FISH KATSU	14.00
Deep fried cod fish in Japanese panko bread crumbs	
FISH TERIYAKI	14.00
Fresh codfish broiled in homemade teriyaki sauce	
BEEF NEGIMA	17.00
Grilled slices of sirloin steak rolled with cheese and scallion in homemade teriyaki sauce	
SALMON TERIYAKI	17.00
Fresh salmon broiled in homemade teriyaki sauce	
CHEF BOX	25.00
California roll, shrimp and vegetables tempura served with miso soup, salad, steamed shumai and seasonal fruits	

DON BURI

Served over a bed of rice with choice of miso soup or salad

OYAKO DON	16.00
Broiled tender chicken breast with egg and onions	
CHICKEN TERIYAKI DON	14.00
Broiled tender chicken breast and onion with homemade teriyaki sauce	
CHICKEN KATSU DON	16.00
Deep fried chicken cutlets in Japanese panko bread crumbs with egg and onions	
PORK KATSU DON	16.00
Deep fried pork cutlets in Japanese panko bread crumbs with egg and onions	
TEN DON	15.00
Shrimp and vegetable tempura	
GYO DON	15.00
Pan sauteed thin slices of beef tender strip loin and onion with garlic sesame flavor sauce	

SUSHI

Served with miso soup or salad

*SUSHI REGULAR	17.00
6 pieces of assorted nigiri-sushi and 6 pieces of California roll	
*SUSHI DELUXE	19.00
8 pieces of assorted nigiri-sushi and 6 pieces of California roll	

*Additional charge for substitutions/slice thin
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APPETIZERS FROM OUR KITCHEN

SAUTEED EDAMAME.....	7.95
<i>Garlic and chili stir fry</i>	
EDAMAME.....	6.00
<i>Boiled green soybeans, lightly salted</i>	
GYOZA.....	8.00
<i>Steamed pork dumplings</i>	
SHUMAI.....	7.00
<i>Steamed shrimp dumplings</i>	
AGE TOFU.....	10.95
<i>Fried tofu served in a light fish broth with scallions and bonito flakes, topped with red ginger</i>	
SHRIMP TEMPURA.....	11.00
<i>Fresh shrimp and vegetables deep-fried in light batter</i>	
YAKITORI.....	9.00
<i>Grilled chicken thigh meat smothered with teriyaki sauce</i>	
BEEF NEGIMA.....	15.00
<i>Grilled slices of sirloin steak rolled with cheese and scallions, smothered with teriyaki sauce</i>	
CHICKEN TERIYAKI.....	9.00
<i>Tender chicken breast smothered in our homemade teriyaki sauce</i>	
CHICKEN TATSUTA.....	9.00
<i>Deep fried marinated tender chicken nuggets</i>	
YAKINIKU.....	10.25
<i>Pan sautéed thin slices of beef tender strip loin with garlic sesame flavored sauce</i>	
MUSHROOM TERIYAKI.....	8.50
<i>Mushroom cooked in teriyaki sauce</i>	
OYSTER KATSU.....	13.00
<i>Deep fried oyster in Japanese panko bread crumb</i>	
HAMACHIKAMA.....	22.00
<i>Grilled yellow tail collar served with ponzu sauce</i>	
OSHINKO MIX JAPANESE pickles. A choice of the following:.....	9.00
*SESAME TUNA.....	19.00
<i>Black and white sesame crusted tuna, seared with mesclun greens, tomatoes and drizzled with house dressing.</i>	
VEGETABLE SPRING ROLL.....	9.00
<i>Spring roll filled with assorted vegetables and shiitake mushrooms served with sweet and spicy sauce</i>	
SHRIMP NAM CHOW.....	7.50
<i>Somen noodle, iceberg lettuce, carrot, and cilantro wrapped with rice paper and served with a peanut sauce</i>	
COCONUT SHRIMP.....	9.00
<i>Coconut breaded butterfly shrimp served with sweet and spicy sauce</i>	
CRAB RANGOON.....	10.95
<i>Snow crab, cream cheese, carrots, black pepper and scallion. Wrapped with a wonton skin and served golden brown with sweet and spicy sauce</i>	
SALMON NO SHIO.....	11.00
<i>Grilled salmon drizzled with garlic sake butter sauce</i>	
CHICKEN EGG ROLLS.....	9.95
<i>Chicken and assorted vegetables wrapped with egg roll skin and served golden brown with sweet and spicy sauce</i>	
*CAJUN TUNA.....	18.00
<i>Cajun spiced tuna loin seared (rare)</i>	
*SOFT SHELL CRAB.....	MARKET
<i>Crispy soft shell crab deep fried with salt & pepper</i>	
COMBO PLATTER.....	19.95
<i>Crab Rangoon, coconut shrimp, vegetable gyoza and fried shumai</i>	

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SOUP

MISO.....	3.75
<i>Soybean soup with tofu, scallion and seaweed</i>	
SOUP OF THE DAY.....	See server for details
SALAD	
GARDEN.....	4.25
<i>Lettuce, cucumber and carrots served with house dressing</i>	
WAKAKYU.....	6.25
<i>Cucumber and wakame seaweed served with Sanbai Su sauce</i>	
CHUKA.....	7.00
<i>Tender wakame and agar-agar seaweed marinated with sesame seeds and vinaigrette dressing</i>	
*SUNOMONO.....	11.00
<i>Cucumber, wakame seaweed served with Sanbai Su sauce. A choice of Mackerel Shrimp Octopus or Mix</i>	
AVOCADO & GARDEN SALAD.....	9.50
<i>Avocado, mixed baby greens and tomatoes with house dressing</i>	
AVOCADO SEAFOOD SALAD.....	14.00
<i>Avocado, shrimp, crab stick, octopus, tobiko mixed with spicy dressing</i>	
*SPICY TUNA SALAD.....	14.00
<i>Fresh Sushi Tuna, tobiko & tempura crumb mixed with spicy dressing</i>	
HIJIKI.....	8.50
<i>Sautéed Japanese black seaweed, edamame and Chinese black mushroom flavored with dash</i>	
KALE HIJIKI.....	14.00
<i>Deep fried kale top with hijiki, edamame, carrot, oshinko, sesame seed in sweet lemon dressing</i>	
IKA SALAD.....	9.25
<i>Marinated squid and cucumber served with Sanbai Su sauce</i>	
<i>Additional charge for substitutions. Additional charge for extra sauces.</i>	

BENTO SPECIAL

(Dinner Combination Box)

*include rice, miso soup and salad ** include miso soup and salad

Bento Box with California Roll & etc.

6 pieces of California

B-1** California Roll & Chicken Teriyaki.....	14.75
B-2** California Roll & Chicken Katsu.....	15.25
B-3** California Roll & Tempura.....	16.25
B-4** California Roll & Salmon Teriyaki.....	17.75
B-5** California Roll & Tempura & Chicken Teriyaki.....	19.75
B-6** California Roll & Tempura & Chicken Katsu.....	19.75
B-7** California Roll & Tempura & Salmon Teriyaki.....	22.25

Bento Box with Sushi & etc.

1 piece of tuna, 1 piece shrimp, 1 piece of white fish and 1 piece of salmon

*B-8** Sushi & Chicken Teriyaki.....	17.75
*B-9** Sushi & Chicken Katsu.....	18.25
*B-10** Sushi & Tempura.....	19.25
*B-11** Sushi & Salmon Teriyaki.....	20.75

Bento Box with Sashimi & etc.

2 pieces of tuna, 2 pieces salmon, 2 pieces of white fish and 1 piece of kanikama

B-12 Sashimi & Chicken Teriyaki.....	18.50
B-13 Sashimi & Chicken Katsu.....	19.50
B-14 Sashimi & Tempura.....	21.00
B-15 Sashimi & Salmon Teriyaki.....	22.00
B-16 Sashimi & Tempura & Chicken Teriyaki.....	23.50
B-17 Sashimi & Tempura & Beef Teriyaki.....	24.50
B-18 Sashimi & Tempura & Salmon Teriyaki.....	26.50
*B-19** Sashimi, California Roll, Tempura & Chicken Teriyaki.....	29.95

*Price subject to change without notice

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ENTRÉE FROM OUR KITCHEN

All kitchen entrees served with miso soup or salad and rice

KATSU

Tender meat or seafood coated in Japanese panko bread crumb and deep fried to perfection, served with sweet and sour fruit sauce

PORK Top pork loin.....	16.50
CHICKEN BREAST.....	16.25
SCALLOP Fresh scallop.....	21.75
SHRIMP Fresh shrimp.....	22.00
COD FISH Fresh cod fish filet.....	21.00
MIX SEAFOOD DELUXE Shrimp, scallop and cod fish filet.....	24.00

TERIYAKI

Tender meat or seafood broiled to perfection and smothered in our homemade teriyaki sauce

CHICKEN BREAST.....	16.50
BEEF NEGIMA.....	21.50
<i>Slices of sirloin steak rolled with cheese and scallion</i>	
BEEF Sirloin beef.....	21.50
SCALLOP Fresh scallop.....	24.00
SHRIMP Fresh shrimp.....	23.50
COD FISH Fresh cod fish filet.....	22.00
SALMON Fresh salmon filet.....	23.50
MIX SEAFOOD DELUXE Shrimp, scallop and salmon filet.....	27.00
UNAJU.....	21.75
<i>Broiled BBQ eel glazed with teriyaki sauce over a bed of rice</i>	

TEMPURA

Tender meat, seafood or vegetables dipped in light batter and deep fried to perfection, served with tempura sauce

VEGETABLE Seasonal vegetables.....	14.00
CHICKEN BREAST.....	16.75
SCALLOP Fresh scallop.....	22.00
SHRIMP Fresh shrimp.....	21.50
COD FISH Fresh cod fish filet.....	21.00
MIX SEAFOOD DELUXE Shrimp, scallop and cod fish filet.....	24.00

RICE DISHES

Served with soup or salad

HARUKI CURRY

Homemade Japanese style curry served w/rice on the side

GRILLED CHICKEN.....	14.00
CHICKEN KATSU.....	16.00
PORK KATSU.....	15.00
SHRIMP KATSU.....	16.00

FRIED RICE

VEGETABLE.....	11.95
CHICKEN.....	15.95
SHRIMP.....	16.95

SAUTEÉD NOODLES

YAKISOBA

Sautéed thin yellow noodles with vegetables

VEGETABLE Seasonal vegetables.....	13.00
CHICKEN Grilled chicken breast.....	15.00
BEEF Slice thin beef.....	17.00
SHRIMP Fresh shrimp tempura.....	17.00

COLD NOODLES

ZARU SOBA.....	15.00
<i>Cold buckwheat noodles served with a quail egg, seaweed and soy dipping sauce</i>	
TEN ZARU.....	18.00
<i>Zaru Soba with shrimp tempura</i>	
SOMEN.....	15.00
<i>Cold thin noodles served with soy dipping sauce</i>	

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NOODLES SOUP

Choice of UDON thick noodle, RAMEN yellow noodle, SOMEN thin white noodle or SOBA buckwheat noodle

YASAI.....	11.95
<i>Light soy broth with seasonal vegetable</i>	
TEMPURA.....	14.95
<i>Light soy broth with shrimp and vegetable tempura</i>	

NABEMONO

Traditional Japanese hot pot dishes

NABEYAKI UDON.....	22.00
<i>Thick noodles served in a light soy broth with shrimp tempura, chicken, scallop, assorted vegetables and topped with an egg</i>	
YOSENABE.....	26.00
<i>Mixed array of seafood, vegetables and clear noodles cooked to perfection in dashi broth</i>	

ENTRÉES FROM SUSHI BAR

All sushi entrees served with miso soup or salad. No substitutes

*SUSHI REGULAR.....	21.00
<i>7 pieces of assorted nigiri-sushi and 6 pieces of maki sushi</i>	
*SUSHI DELUXE.....	26.00
<i>8 pieces of assorted nigiri-sushi and 12 pieces of maki sushi</i>	
*SASHIMI REGULAR.....	39.00
<i>16 slices of fresh raw fish including tuna, fluke & octopus served on shredded daikon (white radish), comes with rice</i>	
*SASHIMI DELUXE.....	49.00
<i>20 slices of fresh raw fish including tuna, salmon, fluke & yellow tail served on shredded daikon (white radish), comes with rice</i>	
*SUSHI & SASHIMI COMBO.....	39.95
<i>Assorted filets of fresh raw fish, 8 pieces of assorted nigiri sushi and 12 pieces of maki sushi</i>	
*CHIRASHI.....	27.00
<i>Assorted filets of raw fish, vegetables and tamago (egg) served over a bed of seasoned rice</i>	
*SAKE DON.....	26.00
<i>Sliced raw salmon over a bed of seasoned rice</i>	
*HAMACHI DON.....	28.00
<i>Sliced raw yellow tail over a bed of seasoned rice</i>	
*TEKKA DON.....	26.00
<i>Sliced raw tuna over a bed of seasoned rice</i>	
*ROLL COMBO A.....	18.50
<i>6 pieces tuna roll, 6 pieces of California roll and 6 pieces of cucumber roll</i>	
*ROLL COMBO B.....	19.50
<i>6 pieces tuna roll 6 pieces of California roll and 6 pieces of yellow tail roll</i>	
*ROLL COMBO C.....	20.50
<i>6 pieces tuna roll 6 pieces of California roll and 6 pieces of eel roll</i>	
FUTOMAKI.....	22.00
<i>Large roll made with tamago, oshinko, kanikama, avocado and cucumber burdock and kampyo wrapped in seaweed</i>	
*SUSHI HEAVEN.....	62.00
<i>32 pieces of assorted filets of fresh raw fish, nigiri sushi and maki sushi</i>	
*SUSHI PARADISE.....	60.00
<i>20 pieces assorted nigiri sushi and 6 pieces of spicy tuna</i>	

20% Graduity charge will be applied to parties of 6 or more
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.