# WINE LIST



REDS	
Glass B	ottle
Apothic Red Blend 8 Modesto, California — Blend of merlot, syrah and bold cabernet	27
<b>Josh Cellars Cabernet Sauvignon</b> 9 Central California — Dark fruits, cinnamon, clove, and subto oak aromas, flavors of black cherries and blackberries, accented by vanilla and toasty oak, finishing long with round, soft tannins.	<b>31</b> le
Diseno Malbec 9 Mendoza, Argentina — Stone fruit, coffee, blueberry and chocolate	31
Ménage À Trois Dolce Sweet Red 9 California – Decadently sweet, semi sparkling red blend, brimming with a wealth of dark blackberry and raspberry flavors, accented by warm notes of cherry vanilla.	31
Meiomi Pinot Noir 9 Monterey, Sonoma and Santa Barbara Countries, California – Spice-filled aromas, bright berry flavor, rich textures, elegant balance of spice and fruit, weight and restraint.	<b>35</b> a
Robert Mondavi Merlot8California — Distinctive aromas of ripe red cherry, Asianplum, and cranberry, along with hints of black olive, tea leadbaking spice, and sweet oak.	<b>27</b>
Louis Martini Carbernet Sauvignon - Sonoma, California — Ripe flavors of black cherry, currant and spice	35
The Prisoner Red Wine California - Fruity red wine with persistent flavors of blackberry and	85

pomegranate plus lingering vanilla notes

# WHITES

	Glass	Bottle
<b>Hakutsuru Plum Wine</b> Kobe, Japan — Natural plum	9	31
<b>Mezzacorona Pinot Grigio</b> Dolomiti, Italy — Crisp green apple, mineral and honeysuckle note	7	23
<b>Blufeld Riesling</b> Mosel, Germany — Medium sweet with notes of cit	<b>8</b> rus & pe	<b>27</b> ach
<b>Seaglass Chardonnay</b> Santa Barbara, California — Unoaked with notes sweetness	<b>8</b> of tropic	<b>27</b> cal
<b>Cavit Moscato</b> Trento, Italy — White peach, apricot with a touch sweetness	<b>8</b> n of	27
<b>Nobilo Sauvignon Blanc</b> Marlborough, New Zealand — Fresh flavors of m citrus	<b>8</b> lelon and	<b>27</b>
<b>Ruffino Prosecco</b> Northeastern region, Italy — Bright and crisp spa with hints of peach and golden apple	<b>8</b> arkling w	<b>27</b> ine,
<b>Seaglass Rosé</b> Monterey County, California – Delicate aromas of raspberry and wild strawberry are highlighted by fre and citrus accents that lead to an enchanting crisp,	sh floral	
<b>Dreaming Tree Chardonnay</b> Geyserville, California – Fruit, toasty oak, and vi flavors	– brant cit	<b>35</b> rrus
<b>Ruffino Pinot Grigio</b> Tuscany, Italy — Note of pears, citrus fruit and fl	<b>-</b> oral finis	<b>31</b>
Ovster Bay Sauvignon Blanc	_	31

Oyster Bay Sauvignon Blanc - 31 Marlborough, New Zealand - Tropical and gooseberry note

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# THE SOCIAL DRINKERS

<b>Perfect Manhattan</b> Jim Beam Bourbon, Sweet Vermouth, Dry Vermouth, Cherry, Angostura Bitter	ę
<b>Tom Collins</b> Tangueray Gin, Fresh Lemon Juice, Simple Syrup, Club Soda, Garnished with Lemon Wheel	8
<b>Pink Cloud</b> Kinky Liqueur, Lemon, Bacardi Superior, Prosecco, Whipped Cream, Sugar Syrup	8
<b>Dirty Martini</b> Kettle One, Dry Vermouth, Olive Juice, Olives	ļ
French Martini Grey Goose, Chambord, Pineapple Juice, Blackberry	ļ
French Cosmo Grey Goose Citron, Grand Marnier, Cranberry Juice	8
<b>Classic Margarita</b> Milagro Silver, Triple Sec, House Made Sour Mix, Lime, Salted Rim	8
<b>Classic Mojito</b> Bacardi Superior, Fresh Mint, Lime, Sugar Syrup, Club Soda, Triple Sec	8
<b>Classic Pina Colada</b> Malibu Coconut Rum, Pina Colada Mix with Fresh Pineapple and Cherry	;
<b>Long Island</b> Vodka, Rum, Gin, Dekuyper Triple Sec, Sweet & Sour, splash of Pepsi	8
<b>Tequila Sunrise</b> Corzo Tequila, Orange Juice, Grenadine	8
<b>Moscow Mule / Kentucky Mule</b> Choice of Tito's Vodka or Jim Beam Bourbon, Fever-Tree Ginger Beer, Fresh Mint and Lime	8



# BEER

Lg <b>8</b> Sm <b>5</b>
5
5
5
5
5
5
5
4



# ASIAN INSPIRED COCKTAIL

	100
<b>Once Upon A Time in Tokyo</b> Suntory Toki, Sugar Syrup, Angostura Bitter, Club Soda, Orange Rind	9
<b>Lychee Martini</b> Grey Goose Vodka, Soho Lychee Liqueur, Nagomi Syrup, Sierra Mist, Garnished with Lychee Fruit	9
<b>Icy Pear</b> Absolut Pear, Mathilde Poire Liqueur, Dekuyper Sour Apple Pucker	8
<b>Super Mai Tai</b> Secret House Recipe with Myer" s Dark Rum on top	9
<b>Blue Hawaii</b> Grey Goose Orange, Pineapple Juice, Sweet & Sour, Dekuyper Blue Curacao	8
<b>Passion Okinawa</b> Bacardi Limon, Peachtree Liqueur, Nagomi Lychee, Sierra Mist, Garnished with Fresh Flower and Salted Rim	8
<b>Ginger Smash</b> Ginger Infused Liqueur, Smirnoff, Lemon, House made Ginger Syrup, Ginger Ale	8
<b>Shogun's Choice</b> Captain Morgan Spiced Rum, Peach Infused Liqueur, Pineapple Juice, Orange Juice, Cherry	8
<b>Bliss</b> Ciroc Peach, Hana Awaka Sparkling Sake, Ginger Ale, Cherry	8
<b>Apple Martini</b> Grey Goose Vodka, Dekuyper Sour Apple, Midori, Lime Juice	8
Mango Martini	8

Mango Martini Grey Goose Vodka, Mango Pure, Sweet & Sour





# SAKE

HOUSE SAKE	Small	Large
Ozeki House Cold Sake	-	8
Ozeki House Hot Sake	5	8
Purple Haze Hot Sake	8	11
JUNMAI 70% original grain, earthier and fuller bodied		Bottle
<b>Ozeki Karatamba</b> (300ml) Japan Sharp dry taste and refined cleanliness.		14
<b>Geikkekan Nama Draft</b> (300ml) Califorr Junmai-shu; clean, fresh flavor hints of banana refreshing finish.		<b>10</b> ht
<b>JUNMAI GINJO</b> 60% original grain, lighter and fruit forward		Bottle
Yamada Nishiki Junmai Ginjo (300m Junmai; natural, full-bodied flavor made from Yamadanishiki, the best sake-making in Japan.	, ,	15
TYKU Junmai Ginjo Super Premiun	n	28
(330ml) Nara, Japan Junmai Ginjo; perfectly balanced, full body with peach and vanilla.	notes of	f
JUNMAI DAIJINJO 50% of original grain, smooth and refined		Bottle
Hakutsuru SHO-UNE (300ml) Japan		32
Junmai Dai Ginjo; velvety smooth sake taste alo aromas.	ong with	fruity
<b>Ozeki Osakaya Chobei</b> (300ml) Japan Rich fruity aroma and clear delicate taste.		32
<b>Gekkeikan Horin Junmai Daijinjo</b> (300ml) Kyoto, Japan Junmai Dai Ginjo-shu; mild and fruity aroma wit note of over-ripe cantaloupe and honeysuckle. balanced and exceptionally smooth with a long	Well-	
NIGORI Unfiltered sake, contains rice sedi	ments	Bottle
Gekkeikan Nigori (300ml) Kyoto, Japan		14
Junmai-shu; creamy, medium-bodied and swee tropical fruits and a long finish.	et with hi	nts of
<b>Hakutsuru Sayuri Nigori</b> (300ml) Japar Sayuri, which means "little lily" in Japanese, is a named for its soft floral notes and its iconic che adorned pink bottle.	appropria	
FLAVORED & FLIGHTS		Bottle
Hana Awaka Sparkling Sake (250ml) Junmai; refreshing sparkling sake with soft swe		12
<b>Gekkeikan Zipang Sparkling</b> (250ml) Kyoto, Japan <b>15</b> Junmai-shu; lively and bright with hints of tropical fruits, a medium-body and refreshing light finish.		
Hana Fuji Apple Sake	glass 7 7	50ml <b>26</b>
Hana Lychee Sake	glass 7 7	50ml <b>26</b>
<b>TYKU Coconut Infusions</b> (330ml) Nara, Nigori; silky texture with the refreshingly sweet coconut and hints of vanilla.		28
<b>Sake Flight</b> Ozeki Karatamba, Yamada Nishiki, Gekkekan N	ligori	10

**Sake Flavor Flight** 

Hana Apple, Hana Lychee, Tyku Coconut

Sake is a Japanese alcoholic beverage that is made from fermented rice known as "shuzo kotekimar". This rice contains a starch called shinpaku in the center of the grain. Premium sake are made only from this starch to have a superior taste. Sake can be served hot but premium sake are recommended to be served chilled to bring out the full flavor.

~ October 1st is the Official Sake Day of Japan ~



# **NON-ALCOHOLIC BEVERAGES**

<b>Soft Drinks</b> (free refill) Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Lemonade, Unsweet Ice Tea, Mountain Dew, Hot Tea, Club Soda	3
Virgin Pina Colada	6
Mango Smoothie	6
Strawberry Smoothie 💦 🚊 🚉	6
San Pellegrino	4
Ramune Japanese Soda Original, Orange, Strawberry	3
Thai Ice Tea	4
Juice (no refill) Orange, Apple, Cranberry, Pineapple	3

10

# **JAPANESE CUISINE**



	_
Edamame Boiled soy bean	5
Agedashi Tofu Deep fried tofu served with tempura sauce	6
<b>Harumaki</b> 4pcs Deep fried vegetable spring roll with sweet chili sauce	6
<b>Chicken Gyoza</b> 6pcs Deep fried, pan fried or steamed Japanese style dumplings	7
<b>Vegetable Gyoza</b> 6pcs Deep fried, pan fried or steamed vegetable dumplings	7
<b>Crab Rangoon</b> 4pcs Deep fried combination of cream cheese and imitation crab meat, celery, onions	6
<b>Yakitori</b> 2pcs Grilled chicken skewers with teriyaki sauce	6
<b>Shrimp Shumai</b> 6pcs Deep fried or steamed shrimp dumplings	7
Vegetable Tempura 8pcs Mixed vegetable	7
Shrimp & Vegetable Tempura 3pcs shrimp and 4pcs mixed vegetable with tempura sauce	<b>11</b>
3pcs shrimp and 4pcs mixed vegetable with tempura sauce <b>Tempura Calamari</b> Deep fried calamari in Japanese tempura batter	•
3pcs shrimp and 4pcs mixed vegetable with tempura sauce <b>Tempura Calamari</b> Deep fried calamari in Japanese tempura batter with sweet chili sauce <b>Seafood Tempura</b> 3pcs calamari, 2pcs kani, 2pcs shrimp, 2pcs white fish	
3pcs shrimp and 4pcs mixed vegetable with tempura sauce <b>Tempura Calamari</b> Deep fried calamari in Japanese tempura batter with sweet chili sauce <b>Seafood Tempura</b> 3pcs calamari, 2pcs kani, 2pcs shrimp, 2pcs white fish and 4pcs mixed vegetable <b>Soft Shell Crab Tempura</b>	12 18
<ul> <li>3pcs shrimp and 4pcs mixed vegetable with tempura sauce</li> <li>Tempura Calamari</li> <li>Deep fried calamari in Japanese tempura batter with sweet chili sauce</li> <li>Seafood Tempura</li> <li>3pcs calamari, 2pcs kani, 2pcs shrimp, 2pcs white fish and 4pcs mixed vegetable</li> <li>Soft Shell Crab Tempura</li> <li>Deep fried soft shell crab served with ginger sauce</li> <li>Hamachi Kama</li> </ul>	12 18 12
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APPETIZER FROM SUSHI BA	R
Seared Scallop 3pcs Torched scallops with sesame oil, spicy mayo, eel sauce, scallions and tobiko	12
Sliced red snapper, fried onion, scallion, fish egg with chef special sauce	12
Ahi Tuna 8pcs Seared black pepper tuna coated with scallion, massago, served with wasabi yuzu sauce	15
<b>Yellowtail Jalapeno</b> 6pcs Sliced jalapeño on top of yellowtail and scallion, served wit ponzu sauce	<b>15</b> <sup>h</sup>
<b>Crispy Jalapeno</b> 6pcs Stuffed jalapeno with spicy tuna and cream cheese, deep fried with special mayo, spicy eel sauce, scallion, masago	10
Fatty Salmon Wrapped 6pcs Fatty salmon wrapped scallion, massago, sesame, cucumber with wasabi yuzu sauce	12
Solution Spcs Choice of tuna, salmon, hamachi. Inside with avocado ther wrapped with cucumber in ponzu sauce	11
Capraccio 10pcs Choose one or two fish: salmon, tuna or white tuna With Japanese dressing	16
Sunomono Assorted sashimi with tobiko and seaweed in wasabi yuzu sauce	11
<b>Solution Tuna Tartare</b> Chopped tuna & avocado, sesame, masago with eel & sriracha sauce	13
Salmon Tartare	13

Chopped salmon & avocado, sesame, masago with eel & sriracha sauce

ispy Jalapeno

 Hot and Spicy
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## SALAD House Salad



5

7

7

8

8



Kani Salad 8 Crab meat, lettuce, fish egg, crunch, with chef's special sauce

## **Octopus Salad**





Miso Soup Soy paste with tofu, seaweed, and scallions

Spicy Seafood Miso SOup	6
<b>Clear Soup</b> Mushrooms, onions, and crunch	3
House Seafood Soup Shrimp, carrot, zucchini, kimchi, crab meat, scallop, and mussels	11
Hot & Sour Soup	4

\*Seaweed Salad



# NIGIRI / SASHIMI

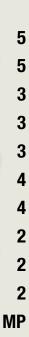
Nigiri with rice | Sashimi without rice, 1 piece per order

**Tuna** (maguro) 4 • White Tuna (saku) 4 4 • Albacore Tuna (shiro maguro) 4 Salmon (sake) **Smoked Salmon** 4 4 • Yellowtail (hamachi) 3 Seabass (suzuki) 4 S Fluke (Hirami) 3 **Red Snapper** (tai) 3 Mackerel (saba) 4 Salmon Roe (ikura) Smelt Roe (masago) 3 3 Flying Fish Egg (tobiko) Sweet Shrimp (amaebi) 5 Shrimp (ebi) 3 3 Squid (ika)



a she

Scallop (kaibashira)	
os Spicy Scallop	
Octopus (tako)	
Surf Clam (hokkigai)	(m)
Crab (kani)	and the second
Lobster Salad	
Eel (unagi)	
Egg (tamago)	
Tofu Skin (inari)	
Avocado	
King Crab (kani)	Harris
Sea Urchin (uni)	
Fatty Tuna	



MP

# SIGNATURE ROLLS













#### ○ Godzilla Roll 10pcs 16 Eel, shrimp, crab meat, white fish, cream cheese, avocado, deep fried with spicy mayo, eel sauce & sweet chili sauce 15 **CO Red Dragon Roll** 8pcs Spicy tuna & avocado topped with tuna & red tobiko 14 Crazy Salmon Roll 8pcs Spicy salmon and avocado topped with salmon & ikura, mayo sauce **OO7 Roll** 8pcs 16 Deep fried white fish and avocado topped with lobster salad and black tobiko **OP** Angel Hair Roll 8pcs 16 Shrimp tempura with sliced apple inside, topped with crab meat, fish eggs, and scallion, tempura crunchy, with mango sauce, eel sauce, and spicy mayo 17 **Sweet Heart Roll** 10pcs Tuna, lobster salad, mango, and avocado covered with soy bean wrap, topped with chili sauce 18 CO Happy Roll 10pcs Shrimp tempura, spicy tuna, mango, avocado, cucumber wrapped with soy paper, spicy mayo & eel sauce 18 **CO Honey Roll** 8pcs Spicy yellowtail, jalapeño, avocado, topping with fresh tuna & honey sauce **CO Golden Dragon Roll** 8pcs 18 Spicy salmon, avocado, topped with baked white tuna, tobiko, and mayo 18 Spider-man Roll 10pcs Soft shell crab tempura, cream cheese, mango, cucumber, avocado, wrap with pink soy paper serve with eel sauce & spicy mayo **OO Black Thunder Roll** 8pcs 17 Shrimp tempura, avocado topped with spicy tuna, tobiko, eel suace and spicy mayo **Solution** Fire Roll 8pcs 18 Tempura jalapeño stuffed with spicy tuna, avocado, and cream cheese, topped with filet mignon, seared to perfection with a flaming table side presentation 14 **Caterpillar Roll** 8pcs

Eel, cucumber inside topped with avocado and eel sauce

#### Hot and Spicy

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# **SIGNATURE ROLLS**

Spicy tuna, avocado inside, topped with lobster tempura, scallion, red tobiko & eel sauce	17
<ul> <li>Torched Scallop Roll 8pcs</li> <li>Tempura soft shell crab, cucumber, topped with torched scallop and eel sauce</li> </ul>	17
Salmon, tuna, yellowtail roll topped with crab, ikura in wasabi mayo sauce	17
Mango Tango Roll <sub>8pcs</sub> 1 Shrimp tempura, cucumber, cream cheese roll topped with lobster salad, mango, tomato with eel sauce and mango sauce	16
Surf and Turf Roll 8pcs Shrimp tempura, asparagus roll, topped with torched beef, served with scallion, red tobiko, spicy eel sauce and wasabi mayo	16
Kingkong Roll 10pcs 1 Shrimp tempura, crab, avocado, cucumber, cream cheese, tobiko, topped with crunch, spicy mayo, and eel sauce	18
<ul> <li>Rainbow Roll 8pcs</li> <li>5 different types of fish over California roll</li> </ul>	14
Dragon Roll <sub>8pcs</sub> 1 Tempura shrimp, cucumber, avocado, eel on the top and served with eel sauce	15
Fire Dragon Roll 8pcs Shrimp tempura, cream cheese topped with salmon and white tuna, then baked with special sauce, sprinkled with tobiko and scallion	16
Spicy 2 in 1 Roll <sub>8pcs</sub> 1 Spicy salmon topped with spicy tuna, crunch and spicy mayo	13
Phoenix Roll 8pcs Crab, avocado, cream cheese topped with torched salmon, tobiko, spicy eel sauce and wasabi mayo	14
<ul> <li>Dynamite Roll 8pcs</li> <li>Inside with cream cheese, white fish &amp; avocado then fried, topped with baked crab meat, scallop and eel sauce</li> </ul>	16
King Crab Roll <sub>8pcs</sub> 1 California Roll topped with king crab, tobiko, crunchy with mayo sauce	18













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# **REGULAR ROLL /** HAND ROLL

<b>© Tuna Roll</b> 6pcs	7
Salmon Roll 6pcs	6
Yellowtail Scallion Roll 6pcs	7
Spicy Salmon Roll 6pcs	8
Spicy Tuna Roll 6pcs	8
Spicy Yellowtail Roll 6pcs	8
Spicy Crab Stick Roll 6pcs	8
Spicy Scallop Roll 6pcs	8
S Tuna Avocado Roll 6pcs	8
Salmon Avocado Roll 6pcs	8
<b>California Roll</b> 6pcs Avocado, cucumber, and crab stick	7
<b>Boston Roll</b> 6pcs Avocado, shrimp, and mayo	8
Philadelphia Roll 6pcs Smoked salmon, avocado, and cream cheese	8
Alaskan Roll 6pcs Fresh salmon, avocado, and cucumber	8
Eel Cucumber Roll 6pcs	9
Eel Avocado Roll 6pcs	9
Shrimp Tempura Roll 5pcs Shrimp tempura, lettuce, and avocado with eel sauce	9
<b>Spider Roll</b> 5pcs Soft shell crab, lettuce, avocado, massago with eel sauce	11
King Crab Avocado Roll	15

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# **VEGETABLE ROLLS**

Tamago Roll <sub>6pcs</sub>	5
Kampyo Roll <sub>6pcs</sub>	5
AAC Roll 6pcs	6
Avocado Roll 6pcs	5
Cucumber Roll 6pcs	5
Oshinko Roll <sub>6pcs</sub>	5
Sweet Potato Roll 6pcs	7
Shitake Mushroom Roll 5pcs Shitaku mushroom & scallion with eel sauce	7
<b>Futo Roll</b> 5pcs Asparagus, avocado, tamago, kampyo, and oshinko	8

**Vegetable Deluxe Roll** 8pcs 13 Tempura broccoli, sweet potato, asparagus topped with avocado and mayo













# **HIBACHI ENTREES**

Served with clear soup, ginger salad, lo main & steamed rice

Chicken	22
Steak	27
Fillet Mignon	30
Shrimp	29
Scallop	27
Salmon	25
Tuna	27
Lobster	42
BUILD YOUR OWN Hibachi Combo Pick any two items from above.	38



### **ASSORTED PLATTER** Served with miso soup and salad

Served with miso soup and salad	
Maki Combination California roll, tuna avocado roll, salmon roll	22
Spicy Maki Combination Spicy tuna roll, spicy salmon roll, spicy crab stick roll	23
Sushi Deluxe 10pcs nigiri of chef's choice and California roll	30
Sashimi Regular 10pcs sashimi of chef's choice with white rice	26
Sashimi Deluxe 15pcs sashimi of chef's choice with white rice	38
Chirashi 12pcs sashimi of chef's choice and sushi rice	30
Sushi & Sashimi for 1 5pcs nigiri, 9pcs sashimi of chef's choice, with Californi	<b>35</b> ia roll
Sushi & Sashimi for 2 10pcs nigiri, 16pcs sashimi of chef's choice, with Angel Hair roll	70
Love Boat 15pcs sushi, 18pcs sashimi, with Dragon Roll & one Signature roll of your choice	98
Unagi Don	28
10pcs sliced eel on a bed of white rice	
Tekka Don 10pcs sliced tuna on a bed of sushi rice	28
Sake Don 10pcs sliced salmon on a bed of sushi rice	28



# **TERIYAKI ENTREES**

Served with miso soup, ginger salad, white rice, and mixed vegetables

Chicken	20
New York Steak	25
Fillet Mignon	28
Shrimp	27
Salmon	23
Scallop	25
Tuna	25



# **TEMPURA ENTREES**

Served with miso soup, ginger salad and white rice

Chicken Katsu	18
Pork Tonkatsu	18
Shrimp Tempura 5pcs shrimp & 6pcs mixed vegetables	18
Chicken tempura	18

6pcs Chicken & 6pcs mixed vegetables





# **ASIAN CUISINE**





Fried Rice Onion, egg, carrots and peas

Your choice of: Tofu 12 • Vegetable 12 Chicken 12 • Beef 13 • Shrimp 13 Chicken, beef and shrimp Combination 14

#### Pad Thai Noodle 🥓

Special Thai thin rice noodle stir-fried in a slightly sweet & sour tamarind sauce with egg, carrots, scallions, ground peanut & lime

> Your choice of: Tofu 13 • Vegetable 13 Chicken 13 • Beef 14 • Shrimp 14 Chicken, beef and shrimp Combination 15

Lo Mein Stir-fried soft wheat with carrot, onion & scallion

> Your choice of: Tofu 13 • Vegetable 13 Chicken 13 • Beef 14 • Shrimp 14 Chicken, beef and shrimp Combination 15

#### Yaki Udon

Stir-fried rice noodle with carrot, onion & scallion

Your choice of: Tofu 13 • Vegetable 13 Chicken 13 • Beef 14 • Shrimp 14 Chicken, beef and shrimp Combination 15

### 15

**Tempura Udon Noodle** Your choice of: Chicken Tempura or Shrimp Tempura



# **ASIAN CUISINE**



# **CHINESE DINNER ENTREES**

Served with steamed rice. Change steamed rice to: Plain fried rice for \$2 extra Chicken fried rice for \$3 extra Beef fried rice for \$4 extra Shrimp fried rice for \$4 extra

#### Your choice of meat:

Tofu	13
Chicken	16
Beef	17
Shrimp	17

#### Your choice of style:

### Orange

Breaded, deep fried in orange sauce, with bell pepper & steamed broccoli

#### Sesame

Breaded, deep fried in a sweet sauce, with steamed broccoli, bell pepper, sesame seeds

### General Tso's

Breaded, deep fried in a sweetened spicy sauce, with steamed broccoli & bell pepper

### Mongolian

Onion, scallion, crispy noodle in Mongolian sauce

#### Broccoli

Bamboo shoot, carrot, broccoli, onion, water chestnut in brown gravy

### Ø Kung Pao

Bell pepper, bamboo shoot, carrot, celery, onion, water chestnut, zucchini, peanuts in spicy brown sauce

#### Curry

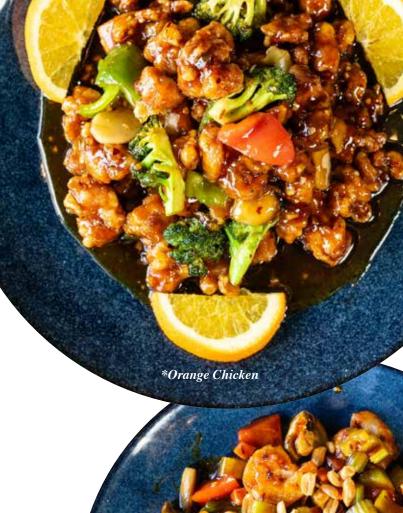
Bell pepper, mushroom, onion, snow pea, bamboo shoot, asparagus in yellow curry sauce

#### 🥏 Hunan

Asparagus, bamboo shoot, bell pepper, broccoli, carrot, button mushroom, onion, water chestnut in spicy black bean sauce

## **Sizzling Pepper Steak**

Bell pepper, and onion on a sizzling platter





18

\*Kung Pao Shrimp

# DESSERT

<b>Mochi Ice Cream</b> (3pcs) Choice of Mango, Strawberry, Vanilla, Green Tea	6
Tempura Ice Cream Choice of Green Tea, Vanilla	7
Tempura Cheese Cake	8
Tempura Oreo (6pcs)	6



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