

### **LUNCH & DINNER COMBOS**

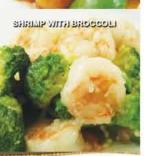
LUNCH available from 11:30am till 4:00pm. Served with egg fried rice and eggroll DINNER available from 4:00pm till close. Served with egg fried rice, eggroll, and your choice of wonton, eggdrop, or hot and sour soup.

There will be a \$3.00 charge for sharing.

	rice, eggroll, and your choice of wonton, eggdrop, or hot and sour soup.  There will be a \$3.00 charge for sharing.		
	mare this set years only go to sharing.	LUNCH	DINNER
	CHICKEN or ROAST PORK or VEGETABLE FRIED RICE (served with egg roll only)	5.95	
	PAD THAI with GROUND PORK or CHICKEN	6.95	8.95
	CHICKEN or ROAST PORK or VEGETABLE LOMEIN	6.95	8.95
	SWEET and SOUR CHICKEN or PORK	6.95	8.95
	CHICKEN or ROAST PORK with MIXED VEGETABLES STIR-FRY	6.95	8.95
	BOURBON CHICKEN	6.95	8.95
	HONEY GARLIC CHICKEN	6.95	8.95
	CHICKEN or ROAST PORK with BROCCOLI	6.95	8.95
-	THAI RED or GREEN CURRY CHICKEN	6.95	8.95
-	SZECHUAN CHICKEN or PORK	6.95	8.95
	CHICKEN or ROAST PORK TERIYAKI STIR-FRY	6.95	8.95
	CASHEW CHICKEN	6.95	8.95
_	KUNG PAO CHICKEN	6.95	8.95
	CHICKEN with BASIL SAUCE	6.95	8.95
	PEPPER STEAK WITH ONIONS	7.45	9.25
	PAD THAI with BEEF or SHRIMP	7.45	9.25
	CASHEW BEEF or SHRIMP	7.45	9.25
-	BEEF or SHRIMP with BASIL SAUCE	7.45	9.25
	KUNG PAO BEEF or SHRIMP	7.45	9.25
	BEEF or SHRIMP WITH BROCCOLI	7.45	9.25
	SZECHUAN BEEF or SHRIMP	7.45	9.25
	BEEF or SHRIMP TERIYAKI STIR-FRY	7.45	9.25
-	THAI RED or GREEN CURRY BEEF or SHRIMP	7.45	9.25
	SESAME CHICKEN	7.45	9.25
-	GENERAL TSO'S CHICKEN	7.45	9.25
	SHRIMP WITH LOBSTER SAUCE	7.45	9.25
	SHRIMP FRIED RICE (served with egg roll only)	6.25	
	CHICKEN WINGS (6 piece)	6.25	7.50



















EMAMAME





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# **HOT APPETIZERS**

A1	EGG ROLL Seasoned ground Pork and shrimp with cabbage. Served with house duck sauce.	1.50
A2	VEGETABLE SPRING ROLLS (2) Seasoned shredded cabbage, carrot, water-chestnuts fried with a flaky wrap, served with house duck sauce.	3.50
АЗ	CRISPY CHICKEN WINGS (6) Garlic and Ginger marinated wings fried till golden brown	4.75
A4	AGE TOFU Cubed tofu lightly fried and served with scallions and tempura sauce.	4.95
A5	SHRIMP SHUMAI (6) (Fried or Steamed) Delicate shrimp dumplings steamed or fried and served with our special dumpling sauce.	4.95
A6	GYOZA (6) (Fried or Steamed) Marinated Pork filled dumpling steamed or fried, served with our special dumpling sauce.	4.95
A7	EDAMAME Steamed soy bean pods served with a sprinkle of salt.	4.95
A8	HONEY GARLIC CHICKEN WINGS (6)  Marinated wings fried then tossed with a honey garlic sauce.  Topped with sesame seeds.	5.75
A9	JUMBO CRAB RANGOON (8) Crispy pockets of imitation crab, cream cheese, fried till golden brown, served with house duck sauce.	5.75
A10	PORK OR CHICKEN DUMPLINGS (6) (Fried or Steamed) Classic "Pot Stickers" stuffed with either pork or chicken. Served with our special dumpling sauce.	6.50
A11	DYNAMITE APPETIZER Finely diced fish and imitation crab, mixed with Japanese mayo and masago, then broiled, served on top of a bed of sushi rice.	6.75
A12	CHICKEN OR BEEF SATAY (4)  Marinated skewers of chicken or beef grilled and served with a special peanut sauce.	7.25
A13	BBQ BABY BACK RIBS Tender grilled baby back ribs with a house barbeque sauce.	9.95
A14	SHRIMP TEMPURA APPETIZER  2pcs of Japanese style crispy batter fried shrimp with mixed tempura vegetables served with a tempura dipping sauce.	7.95
A15	CHICKEN LETTUCE WRAP  Diced chicken, water-chestnut and shitaki mushrooms stir-fried, and served with crispy lettuce cups.	8.25
A16	IKA MARU Grilled Whole Squid, served with a ginger ponzu sauce.	8.25
A17	FRIED SOFT SHELL CRAB Crispy fried soft shell crab served with ponzu sauce.	9.95





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HOLE BOOK BOOK



# COLD APPETIZERS

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A18	FRESH ROLL Imitation crab, lettuce, cucumber, carrot and basil wrapped in a translucent rice paper. Served with a sweet chili sauce.	6.95
A19	KANI- SU Imitation crab, avocado and masago wrapped with paper-thin cucumber served with a sunomono sauce.	7.50
A20	TUNA TATAKI Sliced seared tuna served with ponzu sauce	8.95
A21	SASHIMI APPETIZER 9 piece assortment of raw fish. (Chef Choice, No substitutions)	10.95
A22	AHI TUNA TOWER Diced raw tuna, avocado, sushi rice and our special imitation crab topped with, shredded nori, masago and black tobiko.	10.95 mix,
	SOUPS	
S1	EGG DROP "Egg flower soup", chicken broth with mushrooms and beaten eggs.	1.95
S2	VEGETABLE Mixed vegetables with chicken broth.	2.45
S3	WONTON (3 pieces) Traditional pork filled soup dumplings served with julienne roast pork, scallions and steamed greens in a chicken broth.	2.50
S4	MIXED (WONTON AND EGG DROP) A combination of wonton dumplings served with egg drop soup.	2.75
S5 💉	HOT & SOUR  Julienne pork with sliced mushrooms, tofu slices, beaten eggs and scallions in a sour and spicy broth.	2.75
S6 🖊	TOM YUM CHICKEN  Traditional thai spicy soup with lemongrass, chicken, fresh mushrooms, tomatoes, cilantro and scallion.	4.25
S7 🗪	TOM YUM GOONG Traditional thai spicy soup with lemongrass, shrimp, fresh mushrooms, tomatoes, cilantro and scallion.	5.25
S8	MISO SOUP Classic Japanese soup made with a soy bean based broth served with diced tofu, seaweed and scallions.	2.50
S9	HOUSE SPECIAL SOUP Large Wonton soup with vegetables, chicken, roast pork and	7.95

Indicates a Spicy dish, please let your server know if you would like to have it altered Mild, Medium or Hot.

shrimp.





hoisin sauce)

fresh basil sauce.

V9 🥒

Mixed vegetables, shredded cabbage, sliced mushrooms,

Fried tofu, onions, fresh basil red and green peppers in a Thai

10.95

scallions, bamboo shoots and eggs. No rice.

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### RICE

F1	VEGETABLE or CHICKEN or ROAST PORK FRIED RICE	7.95
F2	SHRIMP or BEEF FRIED RICE	8.25
F3	HOUSE SPECIAL FRIED RICE Shrimp, Chicken and Roast Pork	8.95
F4	SEAFOOD FRIED RICE Shrimp, Imitation Crab and Scallops	9.50
	NOODLES	
N1	VEGETABLE or CHICKEN or ROAST PORK LOMEIN Stir-fried noodles with bamboo shoots, snow-peas, carrots, bok choy, sliced mushroom and bean sprouts.	8.50
N2	VEGETABLE or TOFU or CHICKEN or GROUND PORK PAD-THAI Classic Thai style stir-fry rice noodles with eggs, scallions and bean sprouts.	10.00
N3	SHRIMP or BEEF LOMEIN Stir-fried noodles with bamboo shoots, snow-peas, carrots, bok choy, sliced mushroom and bean sprouts.	8.95
N4	HOUSE LOMEIN Stir-fried noodles with chicken, roast pork, shrimp, bamboo shoots, snow-peas, carrots, bok choy, sliced mushroom and bean sprouts.	9.25
N5	VEGETABLE or CHICKEN or ROAST PORK CHOW-FUN Traditional Chinese stir-fried broad rice noodles with onions, scallions and bean sprouts.	9.95
N6 🖊	SINGAPORE RICE NOODLE with CURRY FLAVOR Stir-fried rice vermicelli noodles with roast pork, shrimp, onions, egg, scallions, red and green peppers.	11.95
N7	SHRIMP or BEEF PAD-THAI Classic Thai style stir-fry rice noodles with eggs, scallions and bean sprouts.	11.95
N8	SHRIMP or BEEF CHOW-FUN Traditional Chinese stir-fried broad rice noodles with onions, scallions and bean sprouts.	10.95
N9	CHICKEN or ROAST PORK PAN FRIED NOODLE Hong Kong style crispy pan fried egg noodles topped with a saucy stir-fry of mixed vegetables.	11.95
N10	SHRIMP or BEEF PAN FRIED NOODLE Hong Kong style crispy pan fried egg noodles topped with a saucy stir-fry of mixed vegetables.	13.95



SEAFOOD PAN FRIED NOODLE



HORSE TO WEIN

SINGAPORERIGENOODLE



N11

SEAFOOD PAN FRIED NOODLE

Hong Kong style crispy pan fried egg noodles topped with a saucy stir-fry of shrimp, scallops, imitation crab and mixed vegetables.

### CHICKEN



ORANGE CHICKEN

Crispy fried chicken, wok tossed with our special orange sauce.

C18





BEEF Served with white rice.

		Served with white rice.	
BEEF TERIVAKI STIR-FRY	B1	BEEF WITH VEGETABLES  Marinated sliced beef stir-fried with mixed vegetables in a brown sauce.	12.95
	B2	BEEF WITH BROCCOLI  Marinated sliced beef stir-fried with fresh broccoli in a brown sauce.	12.95
Monaghian Seel	В3	BEEF WITH BLACK BEAN SAUCE  Marinated sliced beef stir-fried with onions, scallions, red and green peppers in a savory black bean sauce.	12.95
	B4 🖊	BEEF WITH SZECHUAN SAUCE  Marinated sliced beef stir-fried with mixed vegetables in a spicy Szechuan sauce.	12.95
	В5	BEEF TERIYAKI STIR FRY  Marinated sliced beef stir-fried with mixed vegetables in our special teriyaki sauce.	12.95
ORAMOR BEET	В6	MU SHU BEEF (served with 4 Mu Shu wrappers and hoisin sauce) Julienned beef stir-fried with shredded cabbage, sliced mushrooms, scallions, bamboo shoots and eggs. No rice.	12.95
	B7_	KUNG PAO BEEF  Marinated sliced beef stir-fried with mixed vegetables in a spicy brown sauce topped with roasted peanuts.	12.95
PERPER STEAK	В8	CASHEW BEEF  Marinated sliced beef stir-fried with mixed vegetables in a brown sauce topped with roasted cashews.	12.95
	B9 🗪	THAI RED CURRY BEEF Classic Thai red curry sauce with sliced beef, onions, peas and carrots, red and green peppers.	12.95
	B10 🗪	THAI GREEN CURRY BEEF Thai green curry with sliced beef, b amboo shoots, fresh basil, red and green peppers.	12.95
THAI RED GURRY SEEF	B11 🗪	BASIL BEEF Stir-fry of sliced beef, onions, fresh basil, red and green peppers in a special Thai fresh basil sauce.	12.95
	B12 🖊	MONGOLIAN BEEF Marinated sliced beef stir-fried with scallions and baby corn.	12.95
1 tob	B13	ORANGE BEEF Crispy fried sliced beef, wok tossed in our special orange sauce.	12.95
BEEF WITH SZECHUAN SAUCE	B14	PEPPER STEAK  Marinated sliced beef stir-fried with onions, red and green peppers in a brown sauce.	12.95
	B15	THREE MUSHROOM BEEF Marinated sliced beef stir-fried with snow peas, straw mushrooms, black mushrooms, and sliced mushrooms in a brown sauce.	12.95

black mushrooms, and sliced mushrooms in a brown sauce.



12.95

12.95

12.95

12.95

12.95

### SHRIMP

Served with white rice.

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SH1 SHRIMP WITH VEGETABLES

Large shrimp stir-fried with mixed vegetables in a white garlic sauce.

SH<sub>2</sub> SHRIMP WITH BROCCOLI

12.95 Large shrimp stir-fried with fresh broccoli in a white garlic

sauce.



SH3 SHRIMP WITH BLACK BEAN SAUCE

Large shrimp stir-fried with onions, scallions, red and green peppers in a savory black bean sauce.

SHRIMP WITH SZECHUAN SAUCE SH4 12.95 Large shrimp stir-fried with mixed vegetables in a spicy

Szechuan sauce.

SH<sub>5</sub> SHRIMP TERIYAKI STIRFRY 12.95 Large shrimp stir-fried with mixed vegetables in our special

teriyaki sauce.



SH<sub>6</sub> MU SHU SHRIMP (served with 4 Mu Shu wrappers and hoisin sauce)

Shrimp stir-fried with shredded cabbage, sliced mushrooms, scallions, bamboo shoots and eggs. No rice.

SH7 KUNG PAO SHRIMP 12.95

Large shrimp stir-fried with mixed vegetables in a spicy brown sauce topped with roasted peanuts.

THAIRED CURRY SHRIMP



SH8 CASHEW SHRIMP

Large shrimp stir-fried with mixed vegetables in a brown sauce topped with roasted cashews.

SH9 🚄 THAI RED CURRY SHRIMP 12.95

Classic Thai red curry sauce with large shrimp, peas, carrots, onions, red and green pappers.

SH10 /

SH12 /

THAI GREEN CURRY SHRIMP

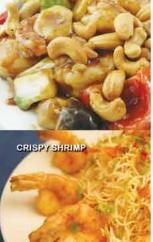
Thai green curry with large shrimp, bamboo shoots, fresh basil, red and green peppers.

SH11 / BASIL SHRIMP 12.95 Stir-fry of large shrimp, onions, fresh basil, red and green

peppers in a Thai fresh basil sauce.

**CRISPY SHRIMP** Signature fried shrimp, tossed with a spicy peppered salt, served with crispy fried rice noodles tossed with chili sauce.

12.95 SH13 SHRIMP with LOBSTER SAUCE Large shrimp stir-fried with peas, carrots, scallions, and ground pork served over lobster sauce.









Mixed vegetables, shredded cabbage, sliced mushrooms,

Fried tofu, onions, fresh basil red and green peppers in a Thai

10.95

scallions, bamboo shoots and eggs. No rice.

**BASIL TOFU** 

fresh basil sauce.

V9 🥒







14.95

15.95

16.95

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16.95

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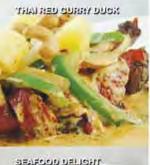
### YUMMY SPECIALTIES

Shrimp, chicken, roast pork, bamboo strips, carrot, snow-peas,

Shrimp, chicken, roast pork, stir-fried with mixed vegetables in

sliced mushrooms, green and red pepper stir-fried in our Szechuan

Served with white rice.





HAPPY FAMILY

sauce.



Shrimp, Beef, chicken and roast pork stir-fried with mixed vegetables in our house special brown sauce.

Teriyaki sauce.



**BASIL DUCK** Crispy duck stir-fried with onions, red and green peppers in a



Y1 🥒

Y2

**Y3** 

THAI GREEN CURRY DUCK Thai green curry with crispy duck, carrots, snow-peas, pineapple,

special Thai fresh basil sauce.

SZECHUAN PLATTER

TERIYAKI PLATTER



THAI RED CURRY DUCK Classic Thai red curry sauce with crispy duck, carrots, snow-peas,



pineapple, cashews, fresh basil, red and green peppers.

cashews, fresh basil, green and red peppers.



WHOLE SNAPPER with BASIL SAUCE Fried whole snapper topped with onions, fresh basil, red and green peppers in a special Thai fresh basil sauce.



WHOLE SNAPPER with THAIRED CURRY SAUCE Fried whole snapper topped with a Classic Thai red curry sauce



WHOLE SNAPPER with THAI GREEN CURRY SAUCE Fried whole snapper topped with Thai green curry, carrots, snowpeas, pineapple, cashews, fresh basil, green and red peppers.

with carrots, snow-peas, fresh basil, pineapple, cashews, red and

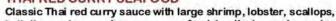


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THAI RED CURRY SEAFOOD

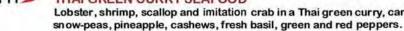




imitation crab, carrots, snow-peas, fresh basil, pineapple, cashews, red and green peppers.



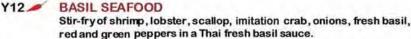
Lobster, shrimp, scallop and imitation crab in a Thai green curry, carrots,

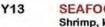




green peppers.









SEAFOOD DELIGHT Shrimp, lobster, scallops and imitation crab stir-fry with mixed vegetables in a white garlic sauce.



YUMMY SIZZLING STEAK (14oz) 14 oz Sirloin steak served on a sizzling platter topped (table-side)



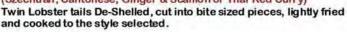
Y15

with mixed vegetables stir-fried in a special steak sauce.











STECHUAR LOSSIER

Indicates a Spicy dish, please let your server know if you would like to have it altered Mild, Medium or Hot.















### SUSHI & SASHIMI

Yummy

(A La Carte) per piece

SS1	KANI (IMITATION CRAB)	1.50	SS13	TUNA	2.25
SS2	TAMAGO	1.50	SS14	SMOKED SALMON	2.25
SS3	INARI	1.50	SS15	UNAGI (EEL)	2.25
SS4	SALMON	2.00	SS16	TAKO (OCTOPUS)	2.25
<b>SS5</b>	SHRIMP	2.00	SS17	HAMACHI	2.25
SS6	WHITEFISH	2.00	SS18	SCALLOP	2.25
<b>SS7</b>	SQUID	2.00	SS19	CONCH	2.25
SS8	MACKEREL	2.00	SS20	IKURA	3.00
SS9	MASAGO	2.00	SS21	AMAEBI	3.00
SS10	HOKKIGAI	2.00	SS22	SNOW CRAB	MRKT
SS11	ESCOLAR	2.00	SS23	UNI	MRKT
SS12	IZUMIDAI	2.00			

### TEMAKI (Hand Roll)

T1	KAPPA (CUCUMBER)	3.50
T2	AVOCADO	3.50
Т3	KANI (IMITATION CRAB)	3.50
T4	SALMON SKIN	3.50
T5	SALMON	4.50
Т6	TEKKA (TUNA)	4.50
T7	UN AGI (BBQ EEL AND CUCMBER)	4.75
T8	SPICYTUNA	4.75
Т9	SHRIMP ASPARAGUS	4.95
T10	NEGIHAMA (HAMACHI AND SCALLION)	4.95

### HOSOMAKI

(6 piece roll with seaweed on the outside)

	( process of the contract of t	
H1	KAPPA (CUCUMBER)	3.50
H2	AVOCADO	3.50
нз	KANI (IMITATION CRAB)	3.50
H4	SALMON SKIN	3.50
H5	SALMON	4.50
H6	TEKKA (TUNA)	4.50
H7	UNAGI (BBQ EEL AND CUCMBER)	4.75
Н8	SPICYTUNA	4.75
Н9	SHRIMP ASPARAGUS	4.95
H10	NEGIHAMA (HAMACHI AND SCALLION)	4.95

Please be advised that consumption of RAW or Under cooked seafood, shell-fish and/or meat may increase your risk of food-borne illnesses.

VEGENBLE ROLL

HAMBOW ROLL



# HOUSE SPECIAL ROLLS Made with Imitation Crab

	Made with Imitation Crab	
R1	VEGETABLE ROLL (5 pieces) Kampyo, cucumber, avocado, asparagus and carrot. Rolled with the seaweed outside	5.75
R2	FUTOMAKI ROLL (5 pieces) Tamago, kampyo, masago, and crab-stick. Rolled with the seaweed outside.	5.75
R3	CALIFORNIA ROLL Crab-stick, cucumber and avocado rolled in-side out with sesame seeds.	5.95
R4	KIMCHEE ROLL  Conch, scallion, kimchee sauce and cucumber rolled in-side out with sesame seeds.	6.75
R5	BAGEL ROLL Salmon, cream cheese and scallion rolled in-side out with sesame seeds.	6.75
R6	BOSTON ROLL Shrimp, avocado, lettuce and mayo rolled in-side out with sesame seeds.	6.75
R7	TUNA or SALMON CALIFORNIA ROLL Tuna or Salmon, crab-stick, avocado, and cucumber rolled in- side out with sesame seeds.	7.00
R8	PACIFIC ROLL Hamachi, scallions, avocado and asparagus rolled in-side out with masago and sesame seeds.	7.50
R9	SALMON TEMPURA ROLL  Cooked salmon, crab-stick, masago and asparagus rolled with seaweed outside, then tempura fried, and finally rolled inside out with masago and sesame seeds.	7.95
R10	FRIED FISH ROLL White fish tempura, avocado, asparagus, scallions and spicy mayo rolled inside out with masago and sesame seeds.	8.25
R11	CRAZY ROLL Cooked, crispy salmon skin, eel, avocado, asparagus and scallion rolled inside out with masago and sesame seeds.	8.95
R12	DYNAMITE ROLL  Baked chopped fish, crab, masago and mayo rolled with the seaweed outside.	8.95
R13	SHRIMP TEMPURA ROLL Shrimp tempura, lettuce, mayo, avocado and asparagus rolled in-side out with masago and sesame seeds.	9.95
R14	RAINBOW ROLL Crabstick, cucumber, avocado rolled inside out with sesame seeds and topped with salmon, tuna, whitefish and avocados.	9.95



R15

SPIDER ROLL

SHRIMP TEMPURA ROLL

Please be advised that consumption of RAW or Under cooked seafood, shell-fish and/or meat may increase your risk of food-borne illnesses.

Fried jumbo soft shell crab, asparagus, avocado and scallion rolled inside out with masago and sesame seeds.

9.95

DAMAINA EET KOLT



# **HOUSE SPECIAL ROLLS**

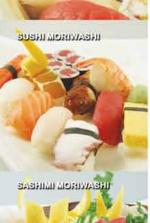
R16	DANCING EEL ROLL Crab-stick, avocado and cucumber rolled inside out with sesame seeds then topped with broiled eel.	9.95
R17	FRIED BAGEL ROLL Cooked salmon, cream cheese and scallion rolled with the seaweed outside, then deep fried.	9.95
R18	PASCALA ROLL Cooked salmon, tempura flakes, scallions and cucumber rolled inside out topped with masago, sesame seeds, and avo	9.95 cado.
R19	CHICKEN KATSU ROLL Fried chicken katsu, lettuce, crab-stick and spicy mayo rolled with the seaweed on the outside.	9.95
R20	PHILLI ROLL Cream cheese, cucumber and scallion rolled inside out with sesame seeds, topped with smoked salmon and black tobiko.	10.25
R21	FANCY CALIFORNIA ROLL Alaskan snow crab, cucumber, scallion and avocado rolled inside out with masago and sesame seeds.	10.95
R22	DRAGON ROLL Shrimp tempura, cucumber, scallion, lettuce and mayo rolled inside out with masago and sesame seeds topped with	10.95 avocado.
R23	VOLCANO ROLL Cream cheese, cucumber and scallion rolled inside out with sesame seeds, topped with avocado and baked dynamite.	10.95
R24	BEAUTY and the BEAST ROLL Half tuna, halfeel, avocado, asparagus and scallion rolled inside out with half black tobiko, half masago and sesame seeds.	12.95
R25	DAIMIYO ROLL Tuna, salmon white fish, tempura flake, scallion and avocado rolled inside out with masago and sesame seeds	12.95
R26	CRUNCHY CRAB ROLL  Alaskan snow crab, tempura flakes, avocado, scallion and spicy mayo rolled inside out with masago and sesame seeds.	12.95
R27	YUMMY ROLL Hamachi, tuna, salmon, white fish, scallion, cucumber, crab-stick and spicy mayo inside out with avocado on top.	12.95
R28	RAINBOW DRAGON ROLL Shrimp tempura, cucumber, scallion, lettuce and mayo rolled inside out with sesame seeds topped with tuna, salmon and white fish.	14.95
R29	DIANA ROLL Spicy tuna, cucumber, cream cheese, spicy mayo and tempura flakes rolled inside out, topped with avocado, chopped spicy tuna, and masago.	15.95
R30	SEX ON THE BEACH ROLL  Eel, orange, banana, cucumber, avocado and scallion rolled inside out with masago and sesame seeds.	15.95
R31	LOBSTER TEMPURA ROLL Lobster tempura, avocado, cucumber, scallions and spicy mayo rolled inside out with masago and sesame seeds. Topped with avocado.	17.95













### NIGIRI (Sushi) COMBOS

No Substitutions

NC1 3PCS EACH: SHRIMP AND IMITATION CRAB 8.95	NC1	3PCS EACH:	SHRIMP	AND IMITATION	CRAB	8.95
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NC2	2PCS EACH:	EEL, IMITATION CRAB AND SALMON	10.50
		ELE, militation distribution	

NC3	SDOC EACH.	TUNA AND SALMON	11.50
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### JAPANESE ROLL COMBOS

No Substitutions

RC1	FOREVER YOUNG	14.50

California Roll, Boston Roll and Tekka Hosomaki.

RC2	ENERGY BOOSTER	15.95

California roll, Bagel roll and Shrimp Tempura roll. (5 pieces)

RC3	WILD & SEXY	19.95

Pacific roll, Unagi hosomaki and Rainbow roll.

#### SUSHI & SASHIMI COMBOS

(Served with your choice of Miso soup or House salad)

No Substitutions

All Sushi & Sashimi assortments will be chef choice

SC1	SUSHI MORIWASHI	17.95
301	SUSTII WUXI WASTII	17.93

9 pieces of assorted sushi with a tekka hosomaki.

#### SC2 CHIRASHI 18.95

12 pieces Sashimi, imitation crab, shrimp, asparagus, black tobiko, masago and tamago served on top of sushi

rice.

### SC3 SASHIMI MORIWASHI 21.95

15 pieces of assorted sashimi.

#### SC4 BOAT FOR ONE 25.95

9 pieces of sashimi, 6 pieces of sushi and a California roll.

SC5 BOAT FOR TWO 45.95

15 pieces of sashimi, 12 pieces of sushi, California roll and bagel roll.

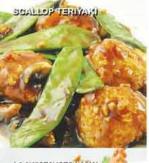
SC6 BOAT FOR THREE 65.95

21 pieces of sashimi, 18 pieces of sushi, California roll, bagel roll and shrimp tempura roll.

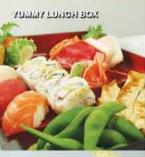
Please be advised that consumption of RAW or under cooked seafood, shell-fish and/or meat may increase your risk of food-borne illnesses.















# TEMPURA

Ulummy

	(Served with Miso soup or House salad)	
TP1	VEGETABLE TEMPURA 10 pieces of assorted vegetables	9.95
TP2	CHICKEN TEMPURA 4 pieces of chicken tempura and 5 pieces of assorted vegetables.	12.95
ТР3	SHRIMP TEMPURA 4 pieces of shrimp tempura and 5 pieces of assorted vegetables.	14.95
	YAKIMONO	
	(Served with Rice and Miso soup or House salad)	
YK1	GRILLED CHICKEN TERIYAKI	12.95
YK2	GRILLED FISH TERIYAKI	13.95
YK3	GRILLED SALMON TERIYAKI	14.95
YK4	SCALLOP TERIYAKI Lightly fried scallop stir-fried with snow peas, fresh mushroom and carrot in our teriyaki sauce.	17.95
YK5	NEW YORK STEAK TERIYAKI (14oz)	24.95
YK6	LOBSTER TERIYAKI Lightly fried lobster meat, stir-fried with snow peas, fresh mushroom and carrot in our teriyaki sauce.	MRKT
	JAPANESE LUNCH COMBOS  Available from 11:30am till 4:00pm (Served with Miso soup or House salad)	
JL1	GRILLED CHICKEN TERIYAKI Grilled Chicken Teriyaki served with Edamame, 2pcs Fried Gyoza and White Rice.	8.95
JL2	GRILLED FISH TERIYAKI (SALMON or WHITE FISH) 8oz. Grilled Fish served with Edamame, 2pcs Fried Gyoza and White Rice.	9.95
JL3	SUSHI BOX 6pcs Sushi served with Edamame, 4pcs California Roll and 2pcs of Fried Gyoza.	9.95
JL4	CALIFORNIA ROLL AND SHRIMP TEMPURA ROLL LUNCH (Shrimp Tempura Roll (5pcs)	10.95
JL5	CALIFORNIA ROLL and TEKKA and SALMON HOSOMAKI LUNCH	11.95
JL6	SUSHI AND SASHIMI BOX 3pcs Sushi, 6pcs Sashimi, 4pcs California Roll, Edamame and 2pcs Fried Gyoza	11.95
JL7	SHRIMP TEMPURA BOX 2pcs Shrimp Tempura and Vegetable Tempura, served with Edamame 4pcs California Roll and 2pcs Fried Gyoza.	12.95
JL8	YUMMY LUNCH BOX Grilled Chicken Terivaki served with Edamame 3ncs	14.95

Grilled Chicken Teriyaki, served with Edamame, 3pcs Sushi, 6pcs Sashimi, 4pcs California Roll and 2pcs Fried

Gyoza

		WINES		
			Glass	Bottle
ECCO DOMANI PINOT GRIGIO -	ITALY		4.50	17.50
A low concentration of surmaturo grand aromas and flavors. This wine is full		tropical fruit notes with apple and pineapple santly soft palate and long finish.		
LESS CHARDONNAY – MONTEREY  4.50  1 classic tropical themes of ripe cut pineapple, guava, and lemon zest give the aroma a lively life toward similar profile of ripe pear, peach, and pineapple on the palate.				17.50
RELAX REISLING - GERMANY			4.50	17.50
Forward fruit and floral aromas of a with a wide range of food like salads		vith just a hint of citrus. This wine pairs well d.		
	e and summer cherr	ries surround the senses, while the first ft garden herbs. Mere hints of spicy oak lend	4.50	17.50
MONTES CABERNET SAUVIGN Intense ruby red color. The nose is with a prevalence of fruit over oak.		of caramel, cinnamon, candy and hints of mint,	4.50	17.50
DON MIGUEL GASCON MALBEO	-ARGENTINA		4.50	17.50
	ack cherry fruit. The	e intense flavors include sweet black cherry,	4.00	17.0
		HOTSAKE	Small	Larg
OZEKISAKE			3.50	6.50
	(	COLD SAKE		
				Bottl
MOMOKAWA DIAMOND (200ML) Junmai Ginjo, its profile is off-dry wi scallops, shrimp, grilled poultry and	th melon and tropica	al fruit with spice and mineral notes. Best paired v	with	9.75
MOMOKAWA PEARL (200ML)	salaus.			9.75
Junmai Ginjo Nigori Genshu. This		Itered sake has a milky appearance, and a rich est paired with spicy dishes, steak and hearty dis		3.10
MOONSTONE COCONUT LEMONGRASS (200ML) Infused Nigori Gensu. This sakes profile is aromatic with hints of signature aromas and bubble gum notes. Rich,				9.75
MOONSTONE RASPBERRY (200	creamy body loaded with coconut balanced with lemongrass. Best paired with Spicy dishes.  MOONSTONE RASPBERRY (200ML)  Infused Ginjo. It has a profile that is subtly sweet, balanced blend of sake and raspberries. Best paired with pork,			
			ith pork,	9.75
	d fresh green salads		ith pork,	
	d fresh green salads		ith pork,	
	d fresh green salads	d moonstone Raspberry)	ith pork,	
( Momokawa Pearl, Moonstone Coco	d fresh green salads onut Lemongrass and	d moonstone Raspberry)  BEER	ith pork,	4.95
( Momokawa Pearl, Moonstone Cocc	d fresh green salads onut Lemongrass and 3.50	d moonstone Raspberry)  BEER  KIRIN ICHIBAN LIGHT – JAPAN	ith pork,	4.95
( Momokawa Pearl, Moonstone Cocc BUDWEISER - USA CORONA - MEXICO	onut Lemongrass and 3.50 4.50	BEER  KIRIN ICHIBAN LIGHT - JAPAN  SAPPORO - JAPAN	ith pork,	4.95 4.50 4.50
( Momokawa Pearl, Moonstone Cocc BUDWEISER - USA CORONA - MEXICO HEINEKIN - GERMANY	3.50 4.50 4.50 4.50	BEER  KIRIN ICHIBAN LIGHT – JAPAN SAPPORO – JAPAN TSING TAO – CHINA	ith pork,	4.95 4.50 4.50 4.50
( Momokawa Pearl, Moonstone Cocc BUDWEISER - USA CORONA - MEXICO HEINEKIN - GERMANY	3.50 4.50 4.50 4.50	Moonstone Raspberry)  BEER  KIRIN ICHIBAN LIGHT - JAPAN  SAPPORO - JAPAN  TSING TAO - CHINA  SINGHA - THAILAND	ith pork,	4.95 4.50 4.50 4.50
BUDWEISER - USA CORONA - MEXICO HEINEKIN - GERMANY KIRIN ICHIBAN - JAPAN	3.50 4.50 4.50 4.50	BEER  KIRIN ICHIBAN LIGHT - JAPAN SAPPORO - JAPAN TSING TAO - CHINA SINGHA - THAILAND	ith pork,	4.95 4.50 4.50 4.50 4.50
( Momokawa Pearl, Moonstone Cocc BUDWEISER - USA CORONA - MEXICO HEINEKIN - GERMANY KIRIN ICHIBAN - JAPAN	3.50 4.50 4.50 4.50 50	BEER  KIRIN ICHIBAN LIGHT - JAPAN SAPPORO - JAPAN TSING TAO - CHINA SINGHA - THAILAND  DAS & JUICE FANTA ORANGE	ith pork,	4.95 4.50 4.50 4.50 4.50
( Momokawa Pearl, Moonstone Cocc  BUDWEISER - USA  CORONA - MEXICO  HEINEKIN - GERMANY  KIRIN ICHIBAN - JAPAN  COKE  DIET COKE	3.50 4.50 4.50 4.50 4.50	BEER  KIRIN ICHIBAN LIGHT – JAPAN SAPPORO – JAPAN TSING TAO – CHINA SINGHA - THAILAND  DAS & JUICE FANTA ORANGE ARIZONA GREEN TEA	ith pork,	4.95 4.50 4.50 4.50 4.50
( Momokawa Pearl, Moonstone Cocc  BUDWEISER - USA  CORONA - MEXICO  HEINEKIN - GERMANY  KIRIN ICHIBAN - JAPAN  COKE  DIET COKE	3.50 4.50 4.50 4.50 4.50	BEER  KIRIN ICHIBAN LIGHT – JAPAN SAPPORO – JAPAN TSING TAO – CHINA SINGHA - THAILAND  DAS & JUICE FANTA ORANGE ARIZONA GREEN TEA MARTINELLIS APPLE JUICE	ith pork,	4.50 4.50 4.50 1.25 1.50
BUDWEISER - USA CORONA - MEXICO HEINEKIN - GERMANY KIRIN ICHIBAN - JAPAN  COKE DIET COKE SPRITE	3.50 4.50 4.50 4.50 4.50 4.50 4.50 50 1.25 1.25 1.25	BEER  KIRIN ICHIBAN LIGHT – JAPAN SAPPORO – JAPAN TSING TAO – CHINA SINGHA - THAILAND  DAS & JUICE FANTA ORANGE ARIZONA GREEN TEA MARTINELLIS APPLE JUICE  ER & SPARKLING WATER	ith pork,	4.95 4.50 4.50 4.50 4.50 1.25 1.50 3.00
BUDWEISER - USA CORONA - MEXICO HEINEKIN - GERMANY KIRIN ICHIBAN - JAPAN  COKE DIET COKE SPRITE  FIJI WATER (500ML)	3.50 4.50 4.50 4.50 4.50 50 1.25 1.25 1.25 BOTTLE WATE	BEER  KIRIN ICHIBAN LIGHT – JAPAN SAPPORO – JAPAN TSING TAO – CHINA SINGHA - THAILAND  DAS & JUICE FANTA ORANGE ARIZONA GREEN TEA MARTINELLIS APPLE JUICE  ER & SPARKLING WATER	ith pork,	4.95 4.50 4.50 4.50 4.50 1.25 1.50 3.00
BUDWEISER - USA CORONA - MEXICO HEINEKIN - GERMANY KIRIN ICHIBAN - JAPAN  COKE DIET COKE SPRITE  FIJI WATER (500ML)	3.50 4.50 4.50 4.50 4.50 50 1.25 1.25 1.25 BOTTLE WATE	BEER  KIRIN ICHIBAN LIGHT – JAPAN SAPPORO – JAPAN TSING TAO – CHINA SINGHA - THAILAND  DAS & JUICE FANTA ORANGE ARIZONA GREEN TEA MARTINELLIS APPLE JUICE  ER & SPARKLING WATER SAN PELLEGRINO (500ML)	ith pork,	4.95 4.50 4.50 4.50 4.50 1.25 1.50 3.00



# DESSERTS

D1	TEMPURA CHEESE CAKE Plain cheese cake dipped in tempura batter, deep fried and served with whipped cream and chocolate syrup.	4.95
D2	THAI DONUTS Sweet and savory bite size fried donuts served with condensed milk and sesame seeds.	4.95
D3	CHOCOLATE LAVA CAKE Warm chocolate cake filled with molten chocolate and served with your choice of green tea or vanilla ice cream.	5.95
D4	CHOCOLATE LAYER CAKE Colossal, layer upon layer of dark, moist chocolate cake sandwiched with a silky smooth chocolate filling piled high with chunks of cake.	7.95
D5	BANANA TEMPURA A LA MODE Tempura fried bananas served with your choice of green tea or vanilla ice cream.	5.95
D6	TEMPURA ICE CREAM  Vanilla ice cream wrapped with pound cake, dipped in tempura batter, deep fried and served with whip cream and chocolate syrup.	4.95
D7	(GREEN TEA OR VANILLA)	2.95