

STARTERS

- EDAMAME** \$6.95
Steamed, salted soybeans
- VEGGIE SPRING ROLL** \$5.95
Fried wheat flour paper wrappers stuffed with seasoned vegetables and served with sweet and sour sauce
- FRESH ROLL** \$5.95
Rice paper wrappers filled with fresh, crispy vegetables, served with hoisin sauce and topped with ground peanuts
- FRIED CRAB STICK** \$6.95
Battered and lightly fried crab stick topped with sweet chili sauce
- CRISPY TOFU** \$6.95
Lightly breaded, fried tofu served with sweet and sour sauce and topped with ground peanuts
- PORK OR VEGGIE DUMPLINGS** \$8.95
(Choice of fried or steamed) A hearty, flavorful, vegetarian classic served with ponzu sauce
- SHUMAI (SHRIMP DUMPLINGS)** \$8.95
(Choice of fried or steamed) A classic Japanese dish with our distinctive Thai touch, served with ponzu sauce
- CRAB RANGOON** \$8.95
Crispy wontons stuffed with crab, scallion and our cream cheese blend, served with sweet and sour sauce
- TAKOYAKI** \$7.95
Fried, ball-shaped Japanese wheat cakes with octopus, topped with mayo, eel sauce and seaweed
- VEGETABLE TEMPURA** \$9.95
Vegetables battered and lightly fried, served with tempura sauce
- SHRIMP TEMPURA** \$12.95
Shrimp (4 pieces) battered and lightly fried, served with tempura sauce
- MIXED TEMPURA** \$12.95
Shrimp (2 pieces) and vegetables, battered and lightly fried, served with tempura sauce
- SOFT SHELL CRAB TEMPURA** \$11.95
Soft-shell crab, battered and lightly fried, served with tempura sauce



Takoyaki

SOUPS

- MISO SOUP** \$3.95
Soft tofu, seaweed and scallion in a soybean paste broth
- DUMPLING SOUP** \$5.95
(Choice of pork or veggie) Dumplings in a clear broth with dried garlic, topped with scallions
- HOT & SOUR SOUP (TOM YUM)** \$5.95
(Choice of chicken, shrimp, tofu or veggie) Mushroom, scallion and cilantro in an herb and lemongrass broth
- COCONUT SOUP (TOM KHA)** \$5.95
(Choice of chicken, shrimp, tofu or veggie) Mushroom, scallion and cilantro in an herb coconut broth

SALADS

- HOUSE SALAD** \$5.95
Lettuce, spring mix, carrot and red cabbage with sesame dressing
- THAI SALAD** \$7.95
Lettuce, spring mix, carrot, red cabbage and fried tofu, served with our house peanut dressing
- SEAWEED SALAD** \$6.95
Seaweed seasoned with sesame oil, sesame seed and vinegar
- SPICY CRAB SALAD** \$8.95
Crab stick, cucumber, tempura flakes, smelt roe and spicy mayo
- GREEN PAPAYA SALAD** \$9.95
Green papaya, garlic, green bean, tomato, peanut, fresh chili and lime sauce

Fried Crab Stick



Hot & Sour Soup (Tom Yum)

SUSHI BAR

NIGIRI / SASHIMI

(Price is per piece)

RAW

TUNA (Maguro)	\$3.75
SALMON (Sake)	\$3.75
YELLOWTAIL (Hamachi)	\$4.00
SMOKED SALMON	\$3.50
WHITE TUNA (Shiro maguro)	\$3.50
SCALLOP (Hotate)	\$4.00
MACKEREL (Saba)	\$3.25
SQUID (Ika)	\$3.50
OCTOPUS (Tako)	\$3.50
SMELT ROE (Masago)	\$3.00
FLYING FISH ROE (Wasabi Tobiko)	\$3.75
SALMON ROE (Ikura)	\$4.50
SWEET SHRIMP (Ama-ebi)	\$4.50

COOKED

BBQ EEL (Unagi)	\$3.50
SHRIMP (Ebi)	\$3.00
CRAB STICK (Kani)	\$2.50
SWEET EGG (Tamago)	\$2.50
SWEET TOFU (Inari)	\$3.00
AVOCADO	\$2.50
ASPARAGUS	\$2.50
SMOKED SALMON (Sake Sunsei)	\$3.50

MAKI SUSHI

(Hand roll is available)

CLASSIC ROLLS

*TUNA ROLL	\$6.95
*WHITE TUNA ROLL	\$6.50
*SALMON ROLL	\$6.95
SHRIMP ROLL	\$6.50
*YELLOWTAIL & SCALLION	\$6.95
CRAB STICK ROLL	\$5.50
CALIFORNIA ROLL	\$6.95
Crab stick, avocado and cucumber	
*PHILLY ROLL	\$8.95
Smoked salmon, cream cheese and cucumber	

*ALASKAN ROLL	\$8.95
Smoked salmon and avocado	

SALMON SKIN ROLL	\$7.95
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EEL AVOCADO ROLL	\$7.95
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EEL CUCUMBER ROLL	\$7.95
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FUTOMAKI ROLL	\$8.95
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Crab stick, sweet egg, asparagus, avocado, cucumber, Japanese pickle, kanpyo (sweet pickled gourd) and smelt roe

SPIDER ROLL	\$11.95
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Soft-shell crab tempura, avocado, cucumber, smelt roe and eel sauce

SHRIMP TEMPURA ROLL	\$8.95
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Shrimp tempura, cucumber and eel sauce

*RAINBOW ROLL	\$16.95
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California roll topped with assorted fish and avocado

DRAGON ROLL	\$15.95
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California roll topped with eel, avocado and eel sauce

SUSHI & SASHIMI*

Comes with miso soup and house salad

CHIRASHI	\$35.95
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Variety of fresh sashimi over a bed of sushi rice

SUSHI DELUXE (9 pcs.)	\$30.95
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Nine pieces of nigiri, chef's choice

SASHIMI DELUXE (12 pcs.)	\$39.95
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Variety of fresh sashimi, chef's choice

SUSHI COMBO	\$35.95
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Nine pieces of nigiri, chef's choice and a California Roll

LADY FINGER	\$35.95
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Six pieces of nigiri, chef's choice and Rainbow Roll

BOAT FOR ONE	\$39.95
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Includes four pieces of sashimi and six pieces of nigiri (chef's choice) and a California Roll

BOAT FOR TWO	\$78.95
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Includes eight pieces of sashimi and 12 pieces of nigiri (chef's choice), a California Roll and a Spicy Tuna Roll, with two miso soups and house salads



Smelt Roe, Flying Fish Roe & Salmon Roe



Rainbow Roll

CUCUMBER SPECIAL ROLLS

Wrapped in thin cucumber paper without rice

KANISU ROLL **\$13.95**
Crab stick, avocado and vinegar sauce

***SALMON TANGO** **\$15.95**
Salmon, crab stick. Served with ponzu sauce and kimchi sauce

SPICY ROLLS

SPICY TUNA ROLL **\$8.95**

SPICY WHITE TUNA ROLL **\$7.95**

SPICY SALMON ROLL **\$8.95**

SPICY YELLOWTAIL ROLL **\$8.95**

SPICY SHRIMP ROLL **\$8.95**
(with smelt roe)

***SPICY CALIFORNIA ROLL** **\$8.95**
Crab stick, avocado, cucumber, smelt roe and spicy mayo

***SPICY SCALLOP ROLL** **\$8.95**

***SALMON LOVER ROLL** **\$15.95**
Salmon and cucumber. Topped with salmon, avocado, spicy mayo, eel sauce and sriracha sauce

***DOUBLE TUNA ROLL** **\$16.95**
Tuna and cucumber. Topped with tuna, smelt roe and sriracha sauce

***TRIPLE ROLL** **\$15.95**
Salmon, tuna, white tuna, cucumber, tempura flakes, smelt roe and spicy mayo

VEGETABLE ROLLS

JAPANESE PICKLE ROLL **\$5.50**

AVOCADO ROLL **\$5.50**

CUCUMBER ROLL **\$5.50**

ASPARAGUS ROLL **\$5.50**

SWEET POTATO ROLL **\$7.95**
Sweet potato tempura with spicy mayo

MEDITATION ROLL **\$7.95**
Cucumber, avocado, Japanese pickle and kanpyo (sweet pickled gourd)

KARMA ROLL **\$8.95**
Asparagus tempura, avocado, cucumber and tempura flakes

TEMPURA (FRIED) ROLLS

FRIED CALIFORNIA ROLL **\$8.95**
Crab stick, avocado and cucumber

BUCKEYE ROLL **\$11.95**
Tuna, salmon and avocado

PUTTER ROLL **\$11.95**
Salmon, cream cheese and avocado topped with eel sauce

VEGGIE YUMMY ROLL **\$11.95**
Cucumber, avocado, asparagus and sweet potato, served with tempura sauce

ROCKET ROLL **\$15.95**
Salmon, crab stick, asparagus, seaweed salad and smelt roe. Prepared without rice, topped with sweet chili sauce and eel sauce

SWEETHEART ROLL **\$13.95**
Smoked salmon, crab stick, cream cheese and avocado, topped with spicy mayo

POLARIS ROLL **\$15.95**
Tuna, crab stick, mango, creamcheese and avocado, topped with spicy mayo and eel sauce



Polaris Roll



Putter Roll



Double Tuna Roll



Kanisu Roll



Lobster Roll



Asparagus Roll

SAPPORO SIGNATURE ROLLS

***NEW SAPPORO ROLL \$15.95**
Shrimp tempura, tuna, cream cheese and mango, wrapped in soybean paper and topped with crab stick, tempura flakes and spicy mayo

MERMAID ROLL \$15.95
Real crab meat tempura, cream cheese and cucumber topped with shrimp, avocado, honey mustard mayo sauce

***MAGMA ROLL \$14.95**
White tuna and cucumber topped with warm spicy crab stick, tempura flakes, eel sauce

CADDY ROLL \$15.95
Shrimp tempura, asparagus tempura, cream cheese and cucumber, wrapped with soybean paper and topped with crab stick, tempura flakes, spicy mayo and eel sauce

BIRDIE ROLL \$11.95
Crab stick, cream cheese, avocado and cucumber, topped with spicy mayo, eel sauce and sriracha sauce

CRABBY ROLL \$13.95
Crab stick tempura, seaweed salad and asparagus, topped with crab stick, honey mustard mayo sauce and sweet chili sauce

CRUNCHY ROLL \$10.95
BBQ eel, avocado, cucumber and smelt roe, topped with tempura flakes and eel sauce

MADAME BUTTERFLY ROLL (HAND ROLL) \$7.95
Shrimp tempura, crab stick and avocado, wrapped in soybean paper and topped with eel sauce

***SMOKY MOUNTAIN ROLL \$15.95**
Crunchy crab salad, cream cheese and cucumber, topped with smoke salmon, avocado and sweet chili sauce

LOBSTER ROLL \$20.95
Crab stick, avocado, cucumber and mango, wrapped in soybean and topped with avocado, roe, baked lobster meat with special sauce

WESTERVILLE ROLL \$20.95
Shrimp tempura, topped with avocado, spicy lobster, roe and tempura flake

***SEXY ROLL \$17.95**
Spicy tuna, cucumber, smelt roe, tempura flake topped with yellowtail, jalapeño sriracha sauce and eel sauce

***TEXAS ROLL \$17.95**
Shrimp tempura topped with smoked salmon, lime juice, smelt roe, spicy sauce, eel sauce, baked mayo and bacon

***TOKYO ROLL 11.95**
Tuna, salmon, white tuna, avocado, smelt roe, tempura flakes, seaweed powder and spicy mayo



DINNER SET

Comes with miso soup and house salad

SET A \$25.95
Shrimp tempura (6 pieces), vegetable tempura and jasmine rice

SET B \$25.95
Shrimp tempura (3 pieces), crab stick tempura 4 pieces, vegetable tempura and a California Roll

SET C \$15.95
Shrimp tempura (3 pieces) and a California Roll



FROM THE KITCHEN

How to order: First, pick a recipe from the menu. Then pick a protein from the pricing chart below. Price is based on the protein you choose.

NOODLES & FRIED RICE

PAD THAI

Thai classic rice noodles with egg, bean sprout and scallion. Topped with ground peanuts

PAD SEE EW

Rice noodles with egg, broccoli and carrot

DRUNKEN NOODLE

Rice noodles with egg, bell pepper, green bean, onion, scallion, tomato and basil leaves

THAI FRIED RICE

Egg, carrot, corn, mixed peas, onion, scallion and tomato

BASIL FRIED RICE

Egg, broccoli, carrot, corn, mixed peas, green bean, onion, scallion and basil leaves

PINEAPPLE FRIED RICE

Pineapple, egg, carrot, corn, mixed peas, onion, scallion, curry powder and cashew nut

YAKISOBA

Wheat noodles with egg, carrot, mushroom, onion, snow pea and zucchini

RAMEN

(Choice of Shrimp Tempura or Vegetable Tempura) \$15.95

Wheat noodles with seaweed, boiled egg and green onion in paitan broth (white ramen broth)

CURRIES

With jasmine rice on the side

RED CURRY

Bamboo shoot, broccoli, bell pepper, carrot, zucchini and basil leaves

GREEN CURRY

Bamboo shoot, broccoli, bell pepper, carrot, green bean, zucchini and basil leaves

PANANG CURRY

Broccoli, bell pepper, carrot and thinly-sliced kaffir lime leaves

MASSAMAN CURRY

Sweet potato, onion, carrot and topped with ground peanuts

STIR FRY

With jasmine rice on the side

CASHEW NUT

Broccoli, bell pepper, carrot, mushroom, onion, pineapple, cashew nut and spicy shrimp paste

BASIL SAUCE

Broccoli, bell pepper, carrot, fresh garlic, green bean, onion, scallion and basil leaves

THAI SPICY

Red curry paste (made without coconut milk), bamboo shoot, broccoli, carrot and mushroom

GARLIC & PEPPER

Broccoli, bell pepper, carrot, fresh garlic, onion, snow pea and zucchini

GINGER SAUCE

Fresh ginger, fresh garlic, bell pepper, carrot, mushroom, onion, scallion and zucchini

MIXED VEGETABLE

Broccoli, bell pepper, carrot, fresh garlic, green bean, mushroom, onion, snow pea and zucchini

TERIYAKI

Broccoli, carrot and zucchini

Noodles & Fried Rice

Pricing Chart

Vegetable or Tofu	\$14.95
Chicken or Pork	\$15.95
Beef	\$17.95
Scallop or Shrimp	\$18.95
Mixed Seafood	\$22.95

Ramen



Curries & Stir Fry

Pricing Chart

Vegetable or Tofu	\$15.95
Chicken or Pork	\$16.95
Beef	\$17.95
Scallop or Shrimp	\$18.95
Fried Red Snapper	\$20.95
Mixed Seafood	\$22.95

CHEF'S RECOMMENDATIONS

With jasmine rice on the side

SALMON TERIYAKI **\$25.95**
Grilled sushi-grade Salmon. Steamed vegetables topped with teriyaki sauce

SALMON GREEN CURRY **\$25.95**
Grilled sushi-grade Salmon with green curry

SWEET CHILI FISH **\$20.95**
Breaded red snapper with pineapple, tomato, bell pepper, onion and scallion

RAMA GARDEN **\$14.95**
Steamed vegetables with house peanut sauce on the side

EXTRAS

Extra in the entrée

Vegetable or Tofu **\$3**
Chicken or Pork **\$4**
Beef **\$5**
Shrimp or Scallop **\$5**
Egg **\$2.50**

Extra on the side

Fried Rice **\$4**
Sushi Rice **\$4**
Jasmine Rice **\$2.50**
Peanut Sauce **\$2**
Steamed or Fried Tofu **\$6**
Steam Vegetable **\$6**

DESSERT

FRIED BANANA & VANILLA ICE CREAM **\$7.95**
Fried wheat flour paper wrappers stuffed with banana served with vanilla ice cream

FRIED ICE CREAM **\$7.95**
A breaded scoop of ice cream that is quickly deep-fried into a tasty treat

MOCHI ICE CREAM **\$6.95**
(Choice of Green Tea or Strawberry)
A traditional Japanese sweet made from pounded sticky rice and ice cream

BEVERAGES

Bottled Water **\$1**

Canned Soda

- **Coke** **\$2**
- **Diet Coke** **\$2**
- **Sprite** **\$2**
- **Mtn Dew** **\$2**

Lemonade **\$2.95**

Hot Tea

- **Jasmine** **\$2.95**
- **Green** **\$2.95**

Iced Tea **\$2.95**

Thai Iced Tea **\$4.95**

Organic Milk Juice **\$2.95**

- **Apple** **\$3.95**
- **Mango** **\$3.95**
- **Cranberry** **\$3.95**

The chef kindly requests no substitutions within the listed menu items.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Our products may contain wheat, egg, dairy, soy, peanut, seafood or shellfish allergens.

A gratuity of 18% may be added for groups of five or more guests.

Fried Banana & Vanilla Ice Cream

