



# EN Bistro & Sushi

M E N U



## MEANING OF EN

*En is the fate, chance, or binding force that brings people together*



## DRINKS MENU



### NON-ALCOHOLIC DRINKS

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**SODA** (with refill) ..... **3.0**

Coke, Diet Coke, Sprite, Ginger Ale

**JAPANESE GREEN TEA**..... **3.5**

Made by Ito En, Japan's foremost tea purveyor.  
Served cold

**HOT TEA**..... **2.5**

Teapot of hot green tea

**PERRIER**..... **3.0**

**JAPANESE RAMUNE**..... **4**

Japanese carbonated soft drink, sealed with a marble. Flavors: strawberry, melon, original

### JAPANESE BEER

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**KIRIN ICHIBAN**.....**7**

**SAPPORO DRAFT**.....**8**

**LUCKY CHICKEN RED IPA**..... **9**

**LUCKY CAT WHITE ALE**..... **9**

**LUCKY DOG IPA**..... **14**

**SAPPORO GOLD CAN**.....**10**

### DOMESTIC BEER

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**ALLAGASH WHITE DRAFT**..... **8**

**FLYING ECHIGO IPA**.....**10**



# SAKE MENU



## **GEKKEIKAN 月桂冠 .....8**

A classic, versatile jun-mai style sake with dry, mellow flavors and natural aromas. **Served hot**



## **KUROSAWA 黒澤 (JUN-MAI) (300 ML) .....22**

Kurosawa Brewing Company lays near the source of the great Chikuma river, and produces premium sake. True to the brand, this sake is silky smooth, full-bodied with a slight silver hue to match. Cool and clean, like a rushing river, pop out a bottle to bask in wonderful earthy flavors that go hand in hand with hearty meals.



## **OTOKOYAMA 男山 (JUN-MAI) (300 ML).....22**

This Tokubetsu Junmai has an earthy yet sweet aromatic nose that borders on ripe fruit. The strength in this Junmai rests in its unmistakable dryness and working acidity. The flavor profile is very solid in the sense that it has a clean viscosity wrapped in a mouthful of dried fruit flavors and subtle earthiness. This is a very user-friendly dependable sake that is great for beginners and is well relied upon by old faithfuls.



## **DASSAI 45 獺祭 (DAIGINJO) (300 ML) .....30**

The popular Dassai “50” was replaced by Dassai “45” in 2019 by polishing the rice a bit more. And even though it is the most affordable of their lineup, it belongs to the highest premium sake category with no brewer's alcohol added.



## **DASSAI 39 獺祭 (DAIGINJO) (300 ML) .....35**

*The best of two worlds*

If there ever were a role model for junmai daiginjo, this is it. Dassai “39” is a skillfully balanced sake that strikes a wonderful compromise between Dassai “23” and “45.” It borrows some of the best qualities from each and combines them into a sake with a more subtle aroma, higher acidity, and a creamy texture. The juicy melon note provides the bouquet that fades into a crisp aftertaste.



## **SNOW BEAUTY 白鹿 (NIGORI) (300 ML) .....18**

Unfiltered sake that pours white, like new fallen snow. The nose is fresh, with a sweet coconut and rice pudding aroma. Supported by a hearty thickness and rich rice flavor that nigori is known for, Snow Beauty also has an almost wine-like undertone. Like its name suggests, serve this one cold. One sip and you'll feel like you're stepping out into a white wonderland.

## WINE LIST



### RED

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	Glass	Bottle
<b>KENDALL JACKSON MERLOT</b> Notes of black cherry, plum, currant, and wild berry with a hint of spice.	<b>12</b>	<b>40</b>
<b>KENDALL JACKSON CABERNET</b> Notes of cedar, vanilla, and mocha.	<b>12</b>	<b>40</b>
<b>MARTIN RAY PINOT NOIR</b> Lighter-bodied with notes of cherry, raspberry, plum, cinnamon and mocha.	<b>12</b>	<b>40</b>

### WHITE

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	Glass	Bottle
<b>LA MARCA PROSECCO</b> ..... Fresh sparkling wine with a vibrant bouquet of apple, white peach and honeysuckle.	<b>8</b>	<b>24</b>
<b>LUNARDI PINOT GRIGIO</b> ..... Notes of white peach, Asian pear, and Packham pear with hints of barley-sugar and citrus.	<b>9</b>	<b>28</b>
<b>LE JADE PICPOUL DE PINET</b> ..... Notes of white flower, citrus, and juicy pear. Fresh, crisp, and bright.	<b>10</b>	<b>34</b>
<b>KENDALL JACKSON CHARDONNAY</b> ..... Notes of pineapple, mango, and papaya with citrus.	<b>10</b>	<b>34</b>
<b>KIM CRAWFORD SAUVIGNON BLANC</b> ..... Notes of passionfruit, melon, and grapefruit.	<b>12</b>	<b>40</b>
<b>FRENCH POOL TOY ROSÉ</b> ..... Fruity and bright notes of raspberries, citrus, flowers, and strawberries.	<b>10</b>	<b>30</b>
<b>DECOY ROSÉ</b> ..... Notes of white peach, honeydew melon, and tropical lychee	<b>13</b>	<b>42</b>
<b>ALEXANDER VALLEY ROSÉ SANGIOVESE</b> ..... Notes of white peach, honeydew melon, and tropical lychee.	<b>16</b>	<b>52</b>



## SOUPS & SALADS

- MISO SOUP**..... 4  
Traditional Japanese miso paste soup. Served with seaweed, fried tofu strips, and scallions.
- CHICKEN WONTON SOUP**..... 5  
(4) Chicken wontons served in vegetable broth.
- HOT & SOUR SOUP** 🌶️..... 4  
A spicy and savory soup w/ bamboo shoots, tofu, 2 types of mushrooms, and egg.
- EGG DROP SOUP**.....4  
A classic Chinese soup of wispy, beaten eggs.
- CHICKEN & CORN SOUP**..... 5  
A classic Chinese soup of wispy, beaten eggs with chicken and corn.
- TOM YUM SOUP** 🌶️..... 7.5  
Traditional Thai hot and sour lemongrass soup. Choice of chicken, shrimp, or vegetables.
- TOM KA SOUP**.....7.5  
Traditional Thai coconut milk base soup. Choice of chicken, shrimp, or vegetables.
- MINCED BEEF SOUP** For 2 .....12  
Minced beef and snow peas; choice of real crab meat.
- GREEN SALAD**..... 5  
Iceberg lettuce with broccoli, carrots, and cucumbers slices. Topped w/ a ginger dressing.
- SEAWEED SALAD**.....7  
Japanese seaweed salad with sesame seeds and red pepper flakes.
- AVOCADO SALAD**..... 8  
Slices of avocado w/ mixed greens, seaweed, and cucumbers. Topped w/ a miso dressing.
- SPICY TUNA SALAD** 🌶️..... 11  
Spicy Tuna served with a green salad and cucumbers. Topped with a ginger dressing.

## APPETIZERS

- SPRING ROLL**..... 5.5  
4pcs - Choice of **veggie** or **shrimp** (+\$1.5)
- SEA BASS SPRING ROLL** .....12  
4pcs - Sea bass and shiitake mushrooms wrapped in a wonton wrapper and deep fried.
- EDAMAME**.....6  
Steamed soybeans in their pods. Sprinkled with salt.
- AGEDASHI TOFU**..... 8  
Soft tofu coated with potato starch and deep-fried. Topped with scallions and bonito flakes.
- GYOZA**..... 8  
6pcs - Choice of **vegetable** or **beef** (+\$1) dumplings; pan fried or steamed.
- SCALLION PANCAKE**..... 8.5
- SHRIMP TEMPURA**..... 9  
4pcs - Lightly battered, deep-fried shrimp.
- CRAB CHEESE WONTON**.....9  
6pcs - Real crab meat mixed w/ cream cheese, wrapped in a wonton wrapper and deep-fried.
- PORK BELLY BUN**..... 9  
2pcs - Soft, fluffy bao buns stuffed with tender sticky pork belly, lettuce, and cilantro. *Contains peanut flour.*
- COCONUT SHRIMP**..... 9  
6pcs - Golden, sweet, and crispy shrimp.
- SHRIMP SHUMAI**.....9  
6pcs - Steamed shrimp dumpling. Served with duck sauce.
- TOFU FRIES** 🌶️..... 9  
Seven spices tofu fries - tossed with basil and chili.
- BBQ SPARE RIBS**..... 11  
3pcs - Chinese-style char siu pork spare ribs.
- SPICY TUNA WONTON TACO** 🌶️ 12  
Crispy wonton taco shells with rice and spicy tuna, finished with a mango sauce, cilantro, and guacamole.
- TUNA NACHO** ..... 14  
Tuna, avocado, fish roe, & tartar sauce served with wonton skin chips.
- TUNA CARPACCIO**.....14  
Thinly chopped tuna with avocado, scallions, and tempura crunch on top.
- BEEF TATAKI** ..... 17  
Lightly seared, marinated beef cut into thin slices; topped with Ponzu sauce and scallions.
- YELLOWTAIL W/ JALAPENO** 🌶️ 17  
Yellowtail sashimi with jalapeno in a light yuzu sauce.

## SUSHI & SASHIMI A LA CARTE



2pcs in each order

	Nigiri	Sashimi
<b>TUNA</b> .....	<b>9</b>	<b>9</b>
<b>TORO</b> .....	<b>MP</b>	<b>MP</b>
<b>WHITE TUNA</b> .....	<b>9</b>	<b>9</b>
<b>YELLOWTAIL</b> .....	<b>9.5</b>	<b>9.5</b>
<b>KAMPACHI</b> (Amberjack).....	<b>9</b>	<b>9</b>
<b>SALMON</b> .....	<b>8.5</b>	<b>8.5</b>
<b>FLOUNDER</b> .....	<b>8.5</b>	<b>8.5</b>
<b>RED SNAPPER</b> .....	<b>8.5</b>	<b>8.5</b>
<b>EBI</b> (Shrimp).....	<b>8.5</b>	<b>8.5</b>
<b>SEA SCALLOP</b> .....	<b>9.5</b>	<b>9.5</b>
<b>OCTOPUS</b> .....	<b>8.5</b>	<b>8.5</b>
<b>TAMAGO</b> (Egg).....	<b>7.5</b>	<b>7.5</b>
<b>CRAB FISH STICK</b> .....	<b>7.5</b>	<b>7.5</b>
<b>UNI</b> (Sea Urchin).....	<b>MP</b>	<b>--</b>
<b>UNAGI</b> (Eel).....	<b>9</b>	<b>9</b>
<b>IKURA</b> (Salmon Roe).....	<b>9.5</b>	<b>--</b>

## ROLLS

<b>CALIFORNIA ROLL</b> (Add fish roe \$1).....	<b>8</b>
<b>CALIFORNIA ROLL W/ REAL CRAB MEAT</b> .....	<b>10</b>
<b>CALIFORNIA ROLL TEMPURA</b> (5 large pcs).....	<b>9.5</b>
<b>VEG. CALIFORNIA ROLL TEMPURA</b> (5 large pcs) ..	<b>9</b>
<b>OKRA &amp; AVOCADO ROLL</b> (8 large pcs).....	<b>11</b>
w/ tempura crunch & spicy mayo	
<b>TUNA, SALMON, OR YELLOWTAIL ROLL</b> .....	<b>8</b>
<b>SPICY TUNA OR SPICY SALMON ROLL</b> .....	<b>9</b>
<b>EEL ROLL W/ CUCUMBER</b> .....	<b>9.5</b>
<b>BAGEL ROLL</b> .....	<b>9.5</b>
Cream cheese & smoked salmon	
<b>SHRIMP TEMPURA ROLL</b> .....	<b>9.5</b>
<b>CUCUMBER OR AVOCADO ROLL</b> .....	<b>7.5</b>
<b>CUCUMBER &amp; AVOCADO ROLL</b> .....	<b>8</b>
<b>FUTO MAKI</b> (8 large pcs).....	<b>12</b>
Vegetables, egg, crabstick	

<b>ROCK'N ROLL</b> .....	<b>12</b>
Eel and avocado w/ tempura crunch on the outside	
<b>SPICY SHRIMP CRUNCHY ROLL</b> .....	<b>13</b>
Shrimp w/ fish roe, spicy mayo & tempura crunch	
<b>SPICY SCALLOP ROLL</b> .....	<b>13</b>
Scallop w/ spicy mayo and tempura crunch	
<b>CROUCHING TIGER ROLL</b> .....	<b>13</b>
Spicy salmon, jalapeno, avocado, tempura crunch on the outside	
<b>NO NAME ROLL</b> .....	<b>13</b>
Spicy mayo tempura crunch w/ spicy tuna on top	
<b>LOBSTER ROLL</b> .....	<b>13</b>
Marinated lobster w/ mayo on top of spicy crunch	
<b>DUCK'N ROLL</b> .....	<b>13</b>
Roasted duck and scallions, fried in tempura batter	
<b>HAWAIIAN ROLL</b> .....	<b>13</b>
Salmon and pineapple, topped with tempura crunch mixed with tartar sauce	
<b>MT FUJI ROLL</b> .....	<b>14</b>
Avocado & crabstick w/ grilled salmon on the side, topped with mayo and torched	
<b>VOLCANO ROLL</b> .....	<b>14</b>
Shrimp tempura and eel, spicy mayo, fish roe, and tempura crunch	
<b>CRAZY COWBOY ROLL</b> .....	<b>15</b>
Spicy tempura crunch w/ eel and avocado on top	
<b>RAINBOW ROLL</b> .....	<b>17</b>
California roll with tuna, white fish, salmon	
<b>SPICY CRUNCHY RAINBOW ROLL</b> .....	<b>17</b>
Spicy tempura crunch, scallion, tuna, white fish, salmon	
<b>HIDDEN DRAGON ROLL</b> .....	<b>17</b>
Shrimp tempura w/ eel and fish roe on top	
<b>RED DRAGON ROLL</b> .....	<b>17</b>
Shrimp tempura and avocado, spicy tuna and wasabi fish roe on top, finished w/ spicy mayo	
<b>MANGO TANGO ROLL</b> .....	<b>17</b>
Salmon, mango, avocado, lettuce, and tempura crunch wrapped in yellow soybean paper	
<b>SPIDER ROLL</b> .....	<b>18</b>
Soft shell crab tempura, real crab meat, avocado and lettuce. Topped w/ fish roe, jalapeno chili, eel sauce	
<b>TUNA LOVER ROLL</b> .....	<b>18</b>
Spicy tuna, avocado, tempura crunch topped with seared tuna, fish roe, green onion, and miso dressing	
<b>DYNAMITE ROLL</b> .....	<b>18</b>
Tuna, marinated lobster, fish roe. Topped with thinly sliced avocado and fried shredded crab stick	
<b>FOREVER EN ROLL</b> .....	<b>18</b>
Tuna, salmon, white tuna, avocado in white soybean paper	
<b>BROTHERS OF THE SEA</b> .....	<b>18</b>
White tuna, avocado, cilantro topped with yellowfin tuna, caviar and jalapeno chili sauce	
<b>FIRECRACKER ROLL</b> .....	<b>18</b>
Crabstick & avocado, tuna, jalapeno and tempura crunch on top w/ chili sauce	
<b>CHERRY BLOSSOM ROLL</b> .....	<b>18</b>
Shrimp tempura, spicy tuna, and pineapple wrapped in soybean paper	



**ENTREES FROM THE SUSHI BAR**



**SUSHI DELUXE..... 32**

10 pcs of nigiri. 2 each: tuna and salmon, 1 of each: white tuna, yellowtail, snapper, flounder, shrimp, eel, and 6pcs california roll.

**SUSHI PLUS TWO..... 30**

6 pcs of nigiri. 1 of each: tuna, white tuna, salmon, yellowtail, shrimp, eel, and 6 pcs california roll and 6 pcs spicy tuna roll.

**SASHIMI CHEF'S SPECIAL ..... 44**

27 pcs of sashimi. 3 of each: tuna, salmon, yellowtail, toro, scallop, white tuna, white fish, octopus, and chef's daily selection. Rice is included.

**SASHIMI DELUXE..... 36**

21 pcs of sashimi. 3 of each: tuna, salmon, white tuna, yellowtail, flounder, snapper, and octopus. Rice is included.

**SASHIMI PLUS TWO ROLL..... 30**

9 pcs of sashimi. 3 of each: tuna, salmon, yellowtail, and 6pcs california roll and 6 pcs spicy tuna roll.

**SUSHI FOR TWO..... 54**

14 pcs of sushi. 4 pcs tuna. 2 of each: salmon, yellowtail, eel, shrimp, flounder. 3 rolls, 1 of each: california roll, spicy tuna roll, shrimp tempura roll.

**SUSHI & SASHIMI FOR TWO..... 62**

12 pcs of nigiri. 2 of each: tuna, salmon, yellowtail, snapper, eel, shrimp.  
8 pcs of sashimi. 2 of each: tuna, salmon, flounder, yellowtail.  
3 rolls. 1 of each, california roll, spicy tuna roll, shrimp tempura roll.

**SASHIMI DINNER..... 35**

12 pcs of your choice of fish: salmon, tuna, or yellowtail. Rice is included.

**CHIRASHI..... 33**

Assorted sashimi over sushi rice.

**CHIRASHI SPECIAL ..... 45**

2 boxes, stacked. Top box: assorted sashimi, second box: eel, ikura, and avocado over rice.

FRESH WASABI AND BROWN RICE AVAILABLE FOR  
ADDITIONAL CHARGE

## CHICKEN

### GENERAL TSO'S CHICKEN 🌶️..... 17

Deep-fried chicken stir-fried in a sweet and spicy sauce with hints of ginger. Served with broccoli & carrots.

### SESAME CHICKEN..... 17

Deep-fried chicken stir-fried in a sweet sauce with sesame oil. Served with broccoli & carrots.

### ORANGE CHICKEN 🌶️..... 17

Deep-fried chicken stir-fried in a sweet & little spicy orange sauce. Served with broccoli & carrots.

### SWEET & SOUR CHICKEN..... 17

### CHICKEN W/ CASHEWS..... 17

### CHICKEN W/ BROCCOLI OR VEGGIES... 16

### HUNAN CHICKEN 🌶️..... 16

### CHICKEN W/ GARLIC SAUCE 🌶️..... 16

### THAI BASIL CHICKEN 🌶️..... 16

A thai favorite made with fresh basil leaves, garlic, chili sauce, served with red pepper, onion, baby corn, and cabbage.

### THAI CURRY CHICKEN 🌶️..... 16

Choice of red, green, or yellow curry. Served with red and green bell peppers, carrots, and onion.

### KUNG PAO CHICKEN 🌶️..... 16

Chicken stir-fried with peanuts, red and green bell peppers, and onions in a spicy sauce.

### MOO SHU CHICKEN..... 16

Chicken, cabbage, scallions, bamboo shoots, egg, & mushroom. Served w/ hoisin sauce & 5 pancakes.

### CHICKEN & EGGPLANT W/ GARLIC SAUCE 🌶️..... 16

### CHICKEN W/ GINGER & SCALLION..... 16

## BEEF

### MONGOLIAN BEEF..... 18

### BEEF W/ BROCCOLI OR VEGGIES..... 18

### BEEF W/ HOT CHILI OIL 🌶️..... 20

### BEEF W/ SNOW PEAS..... 20

### BEEF W/ HOT PEPPER 🌶️..... 20

### CRISPY BEEF 🌶️..... 21

### SZECHWAN BEEF 🌶️..... 18

### HUNAN BEEF 🌶️..... 18

### MOO SHU BEEF..... 18

### THAI BASIL BEEF 🌶️..... 18

### THAI CURRY BEEF 🌶️..... 18

### BLACK PEPPER STEAK (NY Strip) 🌶️..... 32

## PORK

### MONGOLIAN PORK..... 17

### PORK W/ GARLIC SAUCE 🌶️..... 17

### PORK W/ DRY BEAN CURD 🌶️..... 17

### PORK W/ HOT PEPPER 🌶️..... 17

### MA PO TOFU w/ pork 🌶️..... 17

### THAI BASIL PORK 🌶️..... 17

### MOO SHU PORK..... 17

### SALT & PEPPER PORK CHOP 🌶️..... 19

## SEAFOOD

### HUNAN SHRIMP 🌶️..... 18

### KUNG PAO SHRIMP 🌶️..... 18

### SHRIMP W/ CASHEWS..... 18

### THAI CURRY SHRIMP 🌶️..... 18

### THAI BASIL SHRIMP 🌶️..... 18

### FLOUNDER W/ HOT CHILI OIL 🌶️..... 20

### TRIPLE DELIGHT..... 20

Shrimp, chicken, and beef sautéed with vegetables in a white sauce.

### SHRIMP W/ BROCCOLI OR VEGGIES.... 18

### CANTONESE STEAMED FLOUNDER..... 20

### SNAPPER IN BLACK BEAN SAUCE..... 20

### SALT & PEPPER SHRIMP 🌶️..... 20

### SALT & PEPPER FLOUNDER 🌶️..... 24

### SEAFOOD DELIGHT..... 24

### CHILEAN SEA BASS W/ TOFU..... 32



## VEGETABLE GARDEN

VEGETARIAN MEAT IS MADE FROM SOY/WHEAT PRODUCTS.

**BROCCOLI W/ GARLIC SAUCE.....15**

**VEGETABLE DELIGHT.....15**

Broccoli, cabbage, baby corn, carrots stir-fried in a white sauce.

**GENERAL TSO'S TOFU  .....15**

**KUNG PAO TOFU  .....15**

**MOO SHU VEGETABLE.....15**

**THAI CURRY VEGETABLE  .....16**

**THAI BASIL EGGPLANT  .....16**

**EGGPLANT W/ GARLIC SAUCE  .....16**



VEGETARIAN  
MEAT IS MADE  
FROM  
SOY/WHEAT  
PRODUCTS.

**STRING BEAN SZECHWAN  .....16**

**HOME STYLE FRIED TOFU.....15**

Fried tofu sauteed with broccoli, cabbage, baby corn, carrots in a brown sauce.






**SAUTEED GARLIC BOK CHOY .....16**

**SPINACH W/ GARLIC.....16**

**MA PO TOFU  .....15**

**VEGGIE CHICKEN (Choice) .....18**

Vegetarian meat is made from soy/wheat products.  
Choice of:

- General Tso's 
- Orange 
- Sesame
- Thai Curry 
- Kung Pao 
- Thai Basil 
- Broccoli
- Mixed Veggies
- Cashew Nuts

## NOODLES & FRIED RICE



### RAMEN NOODLES WITH PORK..... 15

Thin, wheat noodles served with slices of chashu (braised pork), menma (bamboo), soft-boiled egg, fish cake, and green onion.

**Choice of broth:** • **Shoyu** (soy-sauce) • **Tonkotsu** + \$1 (pork bone)  
 • **Miso** (soybean paste) • **Volcano** +\$1 (spicy pork bone) 🌶️

### NABEYAKI UDON.....16

Thick, wheat flour noodles served with with chicken, egg, inari tofu, fish cake, spinach, & shrimp tempura in a light udon broth.

### YAKI-UDON..... 14

Wheat flour noodles stir-fried with carrots, onion, & bean sprouts. Choice of **chicken, vegetables, shrimp (+\$1), beef (+\$1), or combination (+\$2)**

### SINGAPORE RICE NOODLE..... 14

Thin rice noodles stir-fried with curry, carrots, onions, & bean sprouts. Choice of **chicken, vegetables, shrimp (+\$1), beef (+\$1), or combination (+\$2)**

### CHOW FOON..... 14

Cantonese stir-fried wide rice noodles dish. Choice of **chicken, vegetables, shrimp (+\$1), beef (+\$1), or combination (+\$2)**

### PAD THAI 🌶️.....14

Thai stir-fried flat rice noodle dish with a sweet, savory, and sour sauce topped with peanuts. Choice of **chicken, vegetables, shrimp (+\$1), beef (+\$1), or combination (+\$2)**

### DRUNKEN NOODLES..... 14

Thai stir-fried wide rice noodle dish with Thai basil. Choice of **chicken, vegetables, shrimp (+\$1), beef (+\$1), or combination (+\$2)**

### LO MEIN.....13

Choice of **chicken, vegetables, shrimp (+\$1), beef (+\$1), or combination (+\$2)**

### FRIED RICE..... 13

Choice of **chicken, vegetables, shrimp (+\$1), beef (+\$1), or combination (+\$2)**

### THAI PINEAPPLE FRIED RICE..... 14

Choice of **chicken, vegetables, shrimp (+\$1), beef (+\$1), or combination (+\$2)**

### SALMON FRIED RICE..... 20

With chef's special XO sauce.



## TERIYAKI, TEMPURA, & OTHERS

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### TERIYAKI

Japanese-style broiled dish with a glaze of soy sauce, mirin, and sugar teriyaki sauce.

<b>Chicken</b> .....	<b>19</b>
<b>Salmon</b> .....	<b>26</b>
<b>Beef</b> (NY Strip) .....	<b>32</b>

### TEMPURA DINNER

Lightly fried in crisp tempura batter and served with tempura sauce.

<b>Vegetable</b> .....	<b>16</b>
<b>Shrimp</b> .....	<b>17</b>
<b>Combination</b> (Vegetable, fish, shrimp) .....	<b>17</b>

### UNA-JU..... 27

Smoked eel over steamed rice, served in a box.

*WHITE RICE IS INCLUDED.  
SUBSTITUTION FOR BROWN RICE FOR ADDITIONAL \$2*

## BENTO BOX (DINE-IN ONLY)

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### **Sushi & Sashimi**..... 32

6pcs sashimi, 3pcs nigiri with 6pcs California roll and seaweed salad.

### **Teriyaki Chicken**..... 27

Comes with assorted tempura, 6pcs California roll, and seaweed salad.

### **Teriyaki Salmon**..... 29

Comes with assorted tempura, 6pcs California roll, and seaweed salad.



# Desserts



## **MOCHI ICE CREAM** \$3/pc

Japanese glutinous rice balls with an ice cream center. Choice of strawberry or vanilla

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## **MATCHA / MANGO ICE CREAM** \$6

Two scoops of green tea **or** mango ice cream

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## **MANGO STICKY RICE** \$8

A traditional Thai dessert; glutinous rice, fresh mango and coconut milk topped with sesame seeds.

## LUNCH SPECIALS

Monday - Friday 11:30 AM - 3 PM  
(Except holidays)

### SUSHI LUNCH SPECIALS: \$12.50

YOUR CHOICE OF ANY TWO ROLLS (12PCS):

- |                        |                             |
|------------------------|-----------------------------|
| 1. CALIFORNIA ROLL     | 6. TUNA ROLL                |
| 2. SPICY TUNA ROLL     | 7. SALMON ROLL              |
| 3. SPICY SALMON ROLL   | 8. CUCUMBER ROLL            |
| 4. SHRIMP TEMPURA ROLL | 9. AVOCADO ROLL             |
| 5. EEL & CUCUMBER ROLL | 10. CUCUMBER & AVOCADO ROLL |

**SUSHI LUNCH:** 8 pcs chef's choice nigiri with 6pcs california roll **\$20**

**SASHIMI LUNCH:** 8 pcs chef's choice sashimi with 6pcs california roll **\$21**

ADD A MISO  
SOUP OR  
GREEN SALAD  
W/ GINGER  
DRESSING FOR  
**\$1.50**

### KITCHEN LUNCH SPECIALS

NON-NOODLE/FRIED RICE DISHES COME WITH WHITE RICE.

- |  |  |
|--|--|
| 1. <b>FRIED RICE</b> <b>\$9.5</b><br>Vegetable, chicken; beef, shrimp,<br>or combination \$1 extra | 8. <b>SESAME CHICKEN</b> <b>\$11</b>   |
| 2. <b>LO MEIN</b> <b>\$9.5</b><br>Vegetable, chicken; beef, shrimp,<br>or combination \$1 extra    | 9. <b>BEEF W/ BROCCOLI</b> <b>\$11</b>   |
| 3. <b>CHICKEN BROCCOLI</b> <b>\$9.5</b>  | 10. <b>SHRIMP W/ BROCCOLI</b> <b>\$11</b>  |
| 4. <b>KUNG PAO CHICKEN</b> <b>\$9.5</b>  | 11. <b>THAI BASIL</b> <b>\$11</b><br>Vegetable, chicken; beef, shrimp,<br>or combination \$1 extra |
| 5. <b>VEGETABLE DELIGHT</b> <b>\$9.5</b>   | 12. <b>TERIYAKI CHICKEN</b> <b>\$11</b>  |
| 6. <b>GEN TSO'S CHICKEN</b> <b>\$11</b>  | 13. <b>TERIYAKI SALMON</b> <b>\$12</b>   |
| 7. <b>ORANGE CHICKEN</b> <b>\$11</b>   | 14. <b>TRIPLE DELIGHT</b> <b>\$12</b>  |

### BENTO BOX LUNCH SPECIALS (DINE-IN ONLY)

#### A. SALMON TERIYAKI BENTO **\$18**

- Green Salad
- 6 pcs california roll
- 2pcs vege spring roll
- Salmon Teriyaki

#### B. CHICKEN TERIYAKI BENTO **\$16**

- Green Salad
- 6 pcs california roll
- 2pcs vege spring roll
- Chicken Teriyaki



# PARTY PLATTERS

PLEASE PLACE ORDER AHEAD OF PICK UP  
ADDITIONAL CHARGE FOR SUBSTITUTIONS, LIMITED TO ONE ITEM



## A. SUSHI PLATTER \$85

### 30 pcs rolls

2 california rolls  
1 tuna roll  
1 salmon roll  
1 cucumber roll

### 18 pcs nigiri sushi

2 tuna                      2 yellowtail                      2 eel  
2 salmon                      2 crabstick  
2 flounder                      2 white tuna  
2 shrimp                      2 red snapper

## B. ROLLS PLATTER \$85

### 72 pcs rolls

2 california rolls                      1 bagel roll                      1 cucumber roll  
2 california rolls w/ roe                      1 salmon roll                      1 avocado roll  
1 tuna roll                      1 spicy salmon roll  
1 spicy tuna roll                      1 eel roll

## C. DELUXE SUSHI PLATTER \$105

### 24 pcs rolls

2 california rolls  
2 tuna rolls

### 28 pcs nigiri sushi

4 tuna                      4 red snapper                      4 eel  
4 salmon                      4 yellowtail  
4 white tuna                      4 shrimp

## D. SUSHI & SASHIMI PLATTER \$105

### 24 pcs rolls

1 california roll  
1 tuna roll  
1 salmon roll  
1 cucumber roll

### 12 pcs sashimi

3 tuna  
3 salmon  
3 yellowtail  
3 white tuna

### 14 pcs nigiri sushi

2 tuna                      2 yellowtail  
2 salmon                      2 shrimp  
2 white tuna                      2 eel  
2 red snapper



## E. VEGETABLE ROLLS PLATTER \$80

### 68 pcs rolls

2 cucumber avocado rolls                      2 cucumber rolls                      2 okra & avocado rolls  
2 carrot rolls                      2 avocado rolls                      1 veggie futomaki roll (8pcs)