

DRINKS MENU

NON-ALCOHOLIC DRINKS

**SODA** (with refill) 3.0

Coke, Diet Coke, Sprite, Ginger Ale

PERRIER..... 3.0**JAPANESE GREEN TEA**..... 3.5Made by Ito En, Japan's foremost tea purveyor.
Served cold**JAPANESE RAMUNE**..... 4Japanese carbonated soft drink, sealed with a
marble. Flavors: strawberry, melon, original**HOT TEA**..... 2.5

Teapot of hot green tea

JAPANESE BEER**KIRIN ICHIBAN**.....7**SAPPORO (DRAFT)**.....8**SAPPORO GOLD (CAN)**.....10**LUCKY CHICKEN RED IPA**..... 9**LUCKY CAT WHITE ALE**..... 9**LUCKY DOG IPA**..... 14**DOMESTIC BEER****ALLAGASH WHITE (DRAFT)**.....8**FLYING ECHIGO IPA**.....10



Sake Menu

- **Gekkeikan 月桂冠**..... **(served hot)** **Bottle 8.0**



- **Kurosawa 黒澤 (Jun-Mai) (300 ml)** **22.0**

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)** **22.0**

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 play. 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 faithful.



- **Dassai 45 獺祭 (Daiginjo) (300 ml)** **30.0**

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)** **35.0**

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)** **(unfiltered)** **18.0**

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

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

WHITE

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

Signature Cocktails

POMEGRANATE MARTINI

Gin or vodka with fresh lime/lemon, triple sec, and pomegranate juice

\$ 14.00

LYCHEE COSMOPOLITAN

Vodka, lychee juice, mint syrup, bitters

\$ 14.00

TOKI OLD FASHIONED

Suntory Whiskey Toki, honey, lemon juice, bitters, orange zest

\$ 15.00

EN BELLINI

Prosecco with Japanese white peach juice & a dash of yukari

\$ 14.00



**PLEASE LET YOUR WAITER KNOW
OF ANY INTOLERANCES OR ALLERGIES.**

SOUPS & SALADS

MISO SOUP..... 4.75

Traditional Japanese miso paste soup. Served with seaweed, fried tofu strips, and scallions.

CHICKEN WONTON SOUP..... 5.75

(4) Chicken wontons served in vegetable broth.

HOT & SOUR SOUP..... 4.75

A spicy and savory soup w/ bamboo shoots, tofu, 2 types of mushrooms, and egg.

EGG DROP SOUP..... 4.75

A classic Chinese soup of wispy, beaten eggs.

CHICKEN & CORN SOUP..... 5.75

A classic Chinese soup of wispy, beaten eggs with chicken and corn.

TOM YUM SOUP..... 8.5

Traditional Thai hot and sour lemongrass soup. Choice of chicken, shrimp, or vegetables.

TOM KA SOUP..... 8.5

Traditional Thai coconut milk base soup. Choice of chicken, shrimp, or vegetables.

MINCED BEEF SOUP For 2 13

Minced beef and snow peas; choice of real crab meat.

GREEN SALAD..... 5.5

Iceberg lettuce with broccoli, carrots, and cucumbers slices. Topped w/ a ginger dressing.

SEAWEED SALAD..... 7.5

Japanese seaweed salad with sesame seeds and red pepper flakes.

AVOCADO SALAD..... 8.5

Slices of avocado w/ mixed greens, seaweed, and cucumbers. Topped w/ a miso dressing.

SPICY TUNA SALAD..... 12

Spicy Tuna served with a green salad and cucumbers. Topped with a ginger dressing.

APPETIZERS

SPRING ROLL..... 6

4pcs - Choice of **veggie** or **shrimp** (+\$1.5)

SEA BASS SPRING ROLL 13

4pcs - Sea bass and shiitake mushrooms wrapped in a wonton wrapper and deep fried.

EDAMAME..... 6.5

Steamed soybeans in their pods. Sprinkled with salt.

AGEDASHI TOFU..... 8.5

Soft tofu coated with potato starch and deep-fried. Topped with scallions and bonito flakes.

GYOZA..... 8.5

6pcs - Choice of **vegetable** or **beef** (+\$1) dumplings; pan fried or steamed.

SCALLION PANCAKE..... 8.5

SHRIMP TEMPURA..... 9.5

4pcs - Lightly battered, deep-fried shrimp.

CRAB CHEESE WONTON..... 9.5

6pcs - Real crab meat mixed w/ cream cheese, wrapped in a wonton wrapper and deep-fried.

COCONUT SHRIMP..... 9.5

6pcs - Golden, sweet, and crispy shrimp.

SHRIMP SHUMAI..... 9.5

6pcs - Steamed shrimp dumpling. Served with duck sauce.

TOFU FRIES..... 10

Seven spices tofu fries - tossed with basil and chili.

BBQ SPARE RIBS..... 12

3pcs - Chinese-style char siu pork spare ribs.

SPICY TUNA WONTON TACO..... 13

Crispy wonton taco shells with rice and spicy tuna, finished with a mango sauce, cilantro, and guacamole.

TUNA NACHO 15

Tuna, avocado, fish roe, & tartar sauce served with wonton skin chips.

TUNA CARPACCIO..... 15

Thinly chopped tuna with avocado, scallions, and tempura crunch on top.

PEKING DUCK WRAP..... 16

4 pcs - Roasted duck with cucumber and scallion wrapped in a pancake

YELLOWTAIL W/ JALAPENO..... 17

Yellowtail sashimi with jalapeno in a light yuzu sauce.

**ENTREES FROM THE SUSHI BAR****SUSHI DELUXE..... 35**

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..... 33

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 48

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..... 40

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

SASHIMI PLUS TWO ROLL..... 33

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

SUSHI FOR TWO..... 58

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..... 65

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..... 38

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

CHIRASHI..... 36

Assorted sashimi over sushi rice.

CHIRASHI SPECIAL 48

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

*FRESH WASABI AND BROWN RICE AVAILABLE FOR
ADDITIONAL CHARGE*

TERIYAKI, TEMPURA, & OTHERS

TERIYAKI

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

Chicken	20
Salmon	28
Beef (NY Strip)	34

TEMPURA DINNER

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

Vegetable	17
Shrimp	18
Combination (Vegetable, fish, shrimp)	18

UNA-JU..... 30

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)

Sushi & Sashimi..... **34**

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

Teriyaki Chicken..... **29**

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

Teriyaki Salmon..... **32**

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



CHICKEN

WHITE RICE IS INCLUDED.
SUBSTITUTE FOR BROWN RICE \$2

GENERAL TSO'S CHICKEN18

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

SESAME CHICKEN.....18

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

ORANGE CHICKEN18

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

SWEET & SOUR CHICKEN.....18

CHICKEN W/ CASHEWS.....18

CHICKEN W/ BROCCOLI OR VEGGIES..17

HUNAN CHICKEN17

CHICKEN W/ GARLIC SAUCE17

Add eggplant +\$1

THAI BASIL CHICKEN17

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

THAI CURRY CHICKEN17

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

KUNG PAO CHICKEN17

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

MOO SHU CHICKEN.....17

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

CHICKEN W/ SWEET BEAN SAUCE.....17

Shredded chicken stir-fried in a sweet bean sauce. Served with sliced cucumbers & 5 pancakes.

BEEF

MONGOLIA BEEF.....19

BEEF W/ BROCCOLI OR VEGGIES.....19

BEEF W/ HOT CHILI OIL22

BEEF W/ SNOW PEAS.....21

BEEF W/ HOT PEPPER21

CRISPY BEEF23

SZECHWAN BEEF19

HUNAN BEEF19

MOO SHU BEEF.....19

THAI BASIL BEEF19

THAI CURRY BEEF19

BLACK PEPPER BEEF (NY Strip)33

PORK

MONGOLIAN PORK.....18

PORK W/ GARLIC SAUCE18

PORK W/ DRY BEAN CURD18

PORK W/ HOT PEPPER18

MA PO TOFU w/ pork18

THAI BASIL PORK18

MOO SHU PORK.....18

SALT & PEPPER PORK20

SEAFOOD

HUNAN SHRIMP19

KUNG PAO SHRIMP19

SHRIMP W/ CASHEWS.....19

THAI CURRY SHRIMP19

THAI BASIL SHRIMP19

FLOUNDER W/ HOT CHILI OIL22

TRIPLE DELIGHT.....22

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

SHRIMP W/ BROCCOLI OR VEGGIES...19

CANTONESE STEAMED FLOUNDER....22

SNAPPER IN BLACK BEAN SAUCE.....22

SALT & PEPPER SHRIMP22

SHRIMP W/ CUCUMBER.....24

SALT & PEPPER FLOUNDER26

SEAFOOD DELIGHT.....26

CHILEAN SEA BASS W/ TOFU.....34

VEGETABLE GARDEN

VEGETARIAN MEAT IS MADE FROM SOY/WHEAT PRODUCTS.

BROCCOLI W/ GARLIC SAUCE..... 16

VEGETABLE DELIGHT.....16

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

GENERAL TSO'S TOFU  16

KUNG PAO TOFU 16

MOO SHU VEGETABLE.....16

THAI CURRY VEGETABLE 17

THAI BASIL EGGPLANT 17

EGGPLANT W/ GARLIC SAUCE 17



HOME STYLE FRIED TOFU.....16

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





MA PO TOFU  16

STRING BEAN SZECHWAN 17

SAUTEED GARLIC BOK CHOY18

VEGGIE CHICKEN (Choice)19

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

VEGETARIAN MEAT
IS MADE FROM
SOY/WHEAT
PRODUCTS.

NOODLES & FRIED RICE



RAMEN NOODLES WITH PORK.....16

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.....18

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

YAKI-UDON.....15

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

SINGAPORE RICE NOODLE.....15

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

CHOW FOON.....16

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

PAD THAI15

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 🌶️.....15

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

LO MEIN.....14

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

FRIED RICE.....14

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

THAI PINEAPPLE FRIED RICE.....15

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

SALMON FRIED RICE.....22

With chef's special XO sauce.



LUNCH SPECIALS

Monday - Friday 11:30 AM - 3 PM
(Except holidays)**SUSHI LUNCH SPECIALS: \$13.50**

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 **\$22****SASHIMI LUNCH:** 8 pcs chef's choice sashimi with 6pcs california roll **\$23**

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. FRIED RICE \$10
Vegetable, chicken; beef, shrimp,
or combination \$1 extra | 8. SESAME CHICKEN \$12 |
| 2. LO MEIN \$10
Vegetable, chicken; beef, shrimp,
or combination \$1 extra | 19. BEEF W/ BROCCOLI \$12 |
| 3. CHICKEN BROCCOLI \$10 | 10. SHRIMP W/ BROCCOLI \$12 |
| 4. KUNG PAO CHICKEN \$10 | 11. THAI BASIL \$12
Vegetable, chicken; beef, shrimp,
or combination \$1 extra |
| 5. VEGETABLE DELIGHT \$10 | 12. TERIYAKI CHICKEN \$12 |
| 6. GEN TSO'S CHICKEN \$12 | 13. TERIYAKI SALMON \$13 |
| 7. ORANGE CHICKEN \$12 | 14. TRIPLE DELIGHT \$14 |

BENTO BOX LUNCH SPECIALS (DINE-IN ONLY)**A. SALMON TERIYAKI BENTO \$20**

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

B. CHICKEN TERIYAKI BENTO \$18

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



PARTY PLATTERS

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

A. SUSHI PLATTER \$90

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 \$90

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 \$110

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 \$110

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 \$85

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)