

Lunch Specials

Served with Fried Rice, Choice of Miso, Egg Drop, Wonton, or Hot & Sour Soup, and Spring Roll



Vegetable & Chicken

Vegetable Delight	9
Broccoli Garlic Sauce	9
Chicken Vegetable	9
Broccoli Chicken	9
Lemon Chicken	9
Cashew Chicken	9
Sweet & Sour Chicken	9
Sesame Chicken	9
🌶️ Kung Pao Chicken	9
🌶️ Hunan Chicken	9
🌶️ General Chicken	9
Moo Goo Gai Pan	9
Mongolian Chicken	9
🌶️ Spicy Garlic Chicken	9
🌶️ Black Pepper Chicken	9

Rice & Noodle

Served with Soup & Spring Roll

Fried Rice	9
Choice of Vegetable, Chicken, Beef or Pork	
House or Shrimp Fried Rice	10
Pad Thai (Ground peanuts on top)	12
Lo Mein	9
Choice of Vegetable, Chicken, Beef or Pork	
House or Shrimp Lo Mein	10

Beef & Pork

🌶️ Spicy Szechuan Pork	9
Sweet & Sour Pork	9
Beef Vegetable	10
Broccoli Beef	10
Mongolian Beef	10
🌶️ Hunan Beef	10
Pepper Steak	10

Seafood

Shrimp Vegetable	10
🌶️ Black Pepper Shrimp	10
🌶️ Spicy Garlic Shrimp	10
🌶️ Triple Medley	10

From Sushi Bar

Served with choice of miso, egg drop, wonton, or hot & sour soup & Green Salad, No Substitutions

★ Sushi Starter	15
California Roll & 3 pcs nigiri	
★ Sushi Deluxe	19
California Roll & 6 pcs nigiri	
★ Hosomaki	19
California Roll, Spicy Tuna Roll & Shrimp Tempura Roll	
★ Sashimi Deluxe	19
California Roll & 6 pcs sashimi	
★ Sashimi Lover	30
15 pcs sashimi	
★ Sushi 400	25
California Roll, 3 pcs nigiri & 6 pcs sashimi	

Lunch Specials

Served with Fried Rice, Choice of Miso, Egg Drop, Wonton, or Hot & Sour Soup, and Spring Roll

Side Orders

Green Salad	5
<i>With ginger dressing (contains peanuts)</i>	
Spring Roll	2.5
Chicken Satay (4)	9
Crab Rangoon (6)	9
Beef Teriyaki (4)	10
Butterfly Shrimp	8
<i>Served with Seafood Sauce</i>	
Crispy Calamari	9
Black Pepper Oyster Seasonal	10

Soups

Miso Soup	4
Hot & Sour Soup	4
Wonton Soup	4
Egg Drop Soup	4
Sizzling Rice Soup (2)	7.5
Seafood Soup (2)	9
Coconut Soup (2)	10

Desserts

Ice Cream	5
<i>Green Tea, Coconut, Mango or Vanilla</i>	
Mochi Ice Cream	6.5
• Green Tea	• Mango
• Red Bean	• Strawberry
• Cappuccino or Vanilla	
Chocolate Meltdown	8.5
<i>Moist chocolate cake with chocolate fudge topped with vanilla ice cream</i>	
Xango	10
<i>Cream cheese wrapped in a burrito and deep fried. Served with your favorite flavor of ice cream</i>	

Beverages

Fresh Brewed Ice Tea	2.75	
<i>(Sweet, Unsweet)</i>		
Hot Tea (Green Tea, Jasmine Tea)	2.75	
Soft Drinks	2.75	
• Coke	• Dr. Pibbs	• Lemonade
• Diet Coke	• Sprite	
Ramune - Shirley Temple -	4	
<i>(Japanese Carbonated Drink)</i>		
Domestic Beer	5	
• Bud Lite	• Michelob Ultra	
• Miller Lite		
Imported Beer — (12oz.)	6	
• Tsing Tao	• Kirin Light	
• Asahi	• Sapporo	
• Kirin Ichiban	• Orion 7	
————— (22 oz.)		
• Tsing Tao	• Kirin Light	
• Asahi	• Sapporo	
• Kirin Ichiban	• Orion 11	





Appetizers

Vegetable Spring Roll (1)	2.5
Chicken Spring Roll (2)	6
Edamame	6
<i>Steamed Japanese soybean sprinkled lightly with salt</i>	
Gyoza (Pot Stickers) (6~8)	9
<i>Deep fried or steamed pork and vegetable dumpling</i>	
Shrimp Tempura	10
Soft Shell Crab Tempura	12
Vegetable Tempura	8
Crab Rangoon (6)	9
<i>Served with sweet and sour sauce</i>	
Butterfly Shrimp (6)	8
<i>Served with spicy mayo & sweet chili sauce</i>	
Crispy Calamari	9
<i>Served with wasabi mayo and teriyaki sauce</i>	
Shrimp Saku-Saku	12
<i>Deep fried battered shrimp tossed in sweet spicy mayo base</i>	
Chicken Satay (4)	9
<i>Grilled skewered chicken served with peanut sauce</i>	
Beef Teriyaki (4)	10
<i>Grilled skewered beef with teriyaki sauce</i>	
Chicken Yakitori (4)	9
<i>Grilled skewered chicken with teriyaki sauce</i>	
Lettuce Wraps (2)	7
<i>Chopped chicken and fresh jicama served in lettuce cups</i>	
Black Pepper Oyster (seasonal)	10
<i>Oyster wok fried with black pepper and dried onion</i>	
Seared Scallop	19
<i>Seared scallop from the Grill with creamy sauce, carrots, broccoli</i>	
Starters Combo (for 2)	18
<i>Spring roll, chicken satay, beef teriyaki, deep fried gyoza, butterfly shrimp and Crab Rangoon</i>	

Soup & Salad

Egg Drop Soup	4
Hot & Sour Soup	4
Wonton Soup	4
Miso Soup	4
Sizzling Rice Soup (2)	8
Seafood Soup (2)	9
Coconut Soup (2)	10
Green Salad	5
<i>With ginger dressing (contains peanuts)</i>	
Wakame (Seaweed Salad)	6
<i>Cold seaweed in seasoned vinegar with sesame seeds</i>	
Ika Sansai	8
<i>Smoked squid and vegetables in sesame dressing</i>	

Chef's Special

Rice Crispy Chicken 14

Lightly battered and fried chicken breast, stir fried in ginger honey sauce

Rice Crispy Beef 15

Sweet Chili Mayo Prawn 20

Battered and deep fried prawn tossed in sweet spicy mayo base

Chicken & Shrimp Vegetables 16

Sliced chicken & jumbo shrimps with fresh vegetables sautéed in a savory rice wine sauce

Pan Fried Noodles 15


Crispy fried egg noodles served with chicken, fresh sautéed vegetables with chef's special sauce

Shrimp Or Chicken & shrimp 17

 **Panang Curry** 17

Coconut based curry served with chicken, sautéed vegetable and pineapple

Shrimp Or Chicken & shrimp 19

 **Basil Triple Medley** 16

Chicken, beef, and shrimp with fresh greens sautéed with basil sauce

Rice in Lotus Leaf 14

Rice, shrimp and fresh scallops together wrapped in lotus leaf and steamed until cooked

Bird Nest Shrimp 18

Jumbo shrimp with fresh vegetables cooked with our Chef's special sauce and garnished in a crunchy basket

Scallop Or Shrimp & Scallop 19

Treasures Chicken Hot Pot 15

Tender marinated chicken sautéed with a zesty brown sauce then cooked in a traditional clay pot to give this dish a unique flavor

Vegetable Tofu Hot Pot 14

Beef Hot Pot 16

Seafood Hot Pot 21

Shrimp 18

Chicken & Shrimp 17

Chicken Entrees *Comes with steamed rice*

Chicken Vegetables 13

Broccoli Chicken 13


Moo Goo Gai Pan 13

Mongolian Chicken 13

Sesame Chicken 13

Teriyaki Chicken 13

 **Black Pepper Chicken** 13

 **General Chicken** 14


 **Spicy Garlic Chicken** 13

 **Basil Chicken** 13

Cashew Chicken 13

Sweet & Sour Chicken 13


Lemon Chicken 13

 **Hunan Chicken** 13

Mango Chicken 14

Asparagus Chicken 14

with Black Bean Sauce


 **Kung Pao Chicken** 13

Beef & Pork *Comes with steamed rice*

Beef Vegetables 15

Beef Broccoli 15

Mongolian Beef 15

 **Hot & Spicy Beef** 15

 **Hunan Beef** 15


 **Basil Beef** 15


Pepper Steak 15

Sesame Beef 15

Snow Peas Beef 15

Treasures Beef Hot Pot 16


 **Spicy Szechuan Pork** 13

 **Hot Spicy Pork** 13

Sweet & Sour Pork 13

Vegetable

Comes With Steamed Rice


Seven Fragrances Egg Plant	11
 Broccoli In Garlic Sauce	11
Treasures Vegetable Tofu Hot Pot	12
Vegetable Delight	11
Asparagus Bean Curd With Black Bean Sauce	12

Rice & Noodle

Fried Rice	12
<i>Choice of Vegetable, Chicken, Beef or Pork</i>	
Shrimp Fried Rice	14
House Fried Rice	15
<i>Vegetables, chicken, beef, pork and shrimp</i>	
Egg Fried Rice	8
Mint Leaf Noodle Soup	17
 Spicy Noodle Soup	17
Lo Mein	12
<i>Choice of Vegetable, Chicken, Beef, or Pork</i>	
Shrimp Lo Mein	14
House Lo Mein	15
<i>Vegetable, chicken, beef, pork and shrimp</i>	
Pad Thai <i>Ground peanuts on top</i>	
Chicken 15 Shrimp 18	
Tofu 13 Chicken & Shrimp 18	

From the Grill

Served with green salad, steamed rice, sautéed vegetables and choice of miso, egg drop, wonton, or hot & sour soup

 Grilled Fillet Mignon Teriyaki	29	Grilled Shrimp Teriyaki	25
Grilled Scallop Teriyaki	27	Grilled Chicken Teriyaki	23
Grilled Salmon Teriyaki	27	Grilled Shrimp & Scallop Teriyaki	25
Grilled Lobster Teriyaki	32	Pan Fried Sea Bass	30
		<i>1/2 lb, Sautéed vegetables not included</i>	

Seafood

Comes with steamed rice

Cashew Shrimp	17
Shrimp Lobster Sauce	17
 Basil Shrimp	17
Shrimp Vegetables	17
<i>Scallop Or Shrimp & Scallop</i>	18
 Spicy Garlic Shrimp	17
<i>Scallop Or Shrimp & Scallop</i>	19
 Hunan Shrimp	17
Happy Family	18
Mango Shrimp	18
 Black Pepper Shrimp	17
<i>Scallop Or Shrimp & Scallop</i>	18
Asparagus Shrimp	18
<i>with black bean sauce</i>	
<i>Scallop Or Shrimp & Scallop</i>	19

Kid's Menu *Ages 10 & Under*

Sweet & Sour Chicken	8
<i>Served with fried rice</i>	
Kid's Fried Rice	
<i>Choice of Vegetable, Chicken, Beef or Pork</i>	
Sesame Chicken	
<i>Served with fried rice</i>	
Kid's Lo Mein	
<i>Choice of Vegetable, Chicken, Beef or Pork</i>	
<i>(Shrimp 9)</i>	

Sushi Starters

- Kani Sunomono** 7
Imitation crab and cucumber with sweet vinegar
- Mori Sunomono** 8
Imitation crab, octopus, shrimp with sweet vinegar
- ★ **Salmon Skin Salad** 16
Pineapple, lettuce, carrot, purple cabbage, rice crispy, salmon skin, japanese tartar sauce
- ★ **Tuna Tartare** 15
Diced seasoned tuna, avocado, house marinade, wasabi mayo, eel sauce
- King Crab Tartare** 17
King crab salad topped with fried onions and avocado. japanese tartar sauce

- ★ **Yellowtail Crispy** 19
Avocado, mousse, fried wonton, caviar, dejon mustard
- ★ **Fire Tuna** 19
Spiralized cucumber in Ponzu Sauce topped with cubed tuna marinated in Sriracha sauce and tobiko
- ★ **Island Breeze** 19
Chopped seasoned tuna mixed with sweet mango and pineapple plated on wasabi mayo and eel sauce
- ★ **Ceviche** 17
Chopped ocean trout in fresh citrus marinate. Comes with red onion, cilantro, grape tomato, serrano pepper, and side Ponzu sauce

Taste & Share

- ★ **Eggs Benedict (1)** 4
Bed of crispy rice, spicy tuna, sunny side up quail egg, shiso leaf
- ★ **Moshi Moshi Oyster** 12
Tempura oyster deep fried, cucumber sauce, tobiko
- ★ **Baked Green Mussels** 13
Green mussels, Japanese mayo, imitation crab salad, masago, scallion
- Hamachi Kama** 19
** Grilled and baked yellowtail fish cheek with Ponzu sauce*
- Langoustine** 17
Fried spicy tuna, chopped baby lobster, spicy miso aioli, saffron
- ★ **Live Scallop** Mkt
- ❖ **Tuna Tataki** 15
Seared black pepper crusted tuna sashimi style. Spicy wasabi mayo, Sriracha, Ponzu sauce
- ❖ **Salmon Tataki** 17
Cered king salmon, miso glazed serrano pepper, black caviar
- ★ **Bincho Maguro (Albacore)** 18
Fresh seared albacore, fried garlic, masago, scallion, balsamic sauce
- ★ **Serano Kampachi** 18
Baby yellowtail sashimi with sesame soy reduction. Garnished with jalapeno salsa, slices of serrano peppers
- ★ **Garlic Butter Escolar** 17
Escolar with garlic butter sauce, serrano pepper japanese rice cracker and tobiko

- ★ **Hamachi Carpaccio** 15
Yellowtail sashimi style, fried seasoned carrots, balsamic sauce reduction, fresh tomato, cucumber
- Miso Glazed Seabass** 30
1/2 pound seabass baked with miso glaze. Served with asparagus and mushrooms.

Sushi Specials MKT

- Rice Omakase** (Sushi Bar ONLY)
Hand selected and coursed Chef Selections of the day
- Custom sushi available upon request**
Custom sushi available upon request
- Fresh wasabi available - 5/ounce**

Sushi Add-Ons

- Soy paper wrap substitute** 2
- Cucumber wrap substitute** 5
- Add avocado** 2
- Add cucumber** 2
- Add cream cheese** 2
- Add tempura crunch inside/on top** 2
- Add masago** 2

Sushi & Sashimi

Price per piece

★ Bincho Maguro	5
★ Sea Urchin (uni)	Mkt
★ Blue Fin Tuna (blue Fin Maguro)	Mkt
★ Fatty Tuna (toro)	Mkt
★ Live Scallop	Mkt
★ Tuna (maguro)	4
★ Yellowtail (hamachi)	4
★ Escolar (walu)	4
★ Mackerel (saba)	4
★ Salmon (sake)	4
★ Squid (ika)	5
★ Scallop (hotate)	4
★ Striped Bass (suzuki)	3
★ Surf Clam (hokkigai)	4
★ Spicy Scallop	4
★ Sweet Shrimp (amaebi) W/head	7
Imitation Crab (kani)	3
Smoked Salmon (kunsei)	4
Sweet Egg (tamago)	3
Sweet Tofu (inari)	3
Shrimp (ebi)	3
BBQ Eel (unagi)	6
Octopus (tako)	4
★ Smelt Roe (masago)	3
★ Jalapeno Masago	4
★ Salmon Roe (ikura)	5
★ Flying Fish Roe (tobiko)	4
★ Masago With Quail Egg	5
★ Ikura With Quail Egg	7
★ Tobiko With Quali Egg	5
★ Spicy Conch <i>Spicy aioli, tobiko, scallion</i>	7

Ahuri Sushi

Chef's personal style of slightly cooking

❖ Aburi Toro	10
<i>Fattiest Tuna, perfume with nikiri, umami</i>	
❖ Aubri Hotate	8
<i>Live scallop with butter sauce, perfume with yozu juice</i>	
❖ Aburi Walu	7
<i>Escolar with butter sauce, umami</i>	
❖ Aburi Tamago.	7
<i>Sweet egg omelet with special sauce</i>	
❖ Aburi Uni	Mkt
<i>Seared sea Urchin, truffle soy, wasabi relish</i>	
❖ Aburi King Crab	10
<i>King crab, truffle salt, aloli sauce, umami</i>	
❖ Aburi Hamach	8
<i>Japanese yellow tail, truffle soy, black pepper</i>	

Rolls without Rice

Crystal Roll	19
<i>Shrimp tempura, imitation crab salad, green spring mix, avocado, spicy mayo, eel sauce, wrapped in rice paper</i>	
★ Lover Roll	16
<i>Tuna, cream cheese, boiled shrimp, imitation crab salad, wrapped in cucumber</i>	
★ Orange Christmas	20
<i>Spicy salmon, tempura crunch, salmon skin, seared salmon, imitation crab salad, garlic butter sauce</i>	
★ Sansai Roll	21
<i>Tuna, salmon, yellowtail, tempura crunch, purple cabbage, cucumber, miso sauce, spicy mayo, garlic sauce, wrapped in rice paper</i>	
★ Akami Roll	21
<i>Imitation crab salad, lettuce, cream cheese, wrapped in tuna, Ponzu dipping sauce</i>	
★ King's Roll	19
<i>Tuna, salmon, yellowtail, crab salad, avocado, miso aioli, wrapped cucumber</i>	

Combination Platter

All Chef's Choices & No Substitution on Rolls

- ★ **Sushi Appetizer** 16
5 pcs combination nigiri sushi
- ★ **Sushi Assortment** 19
6 pcs nigiri sushi & California roll
- ★ **Sashimi Appetizer** 17
7 pcs assortment of fresh sashimi
- ★ **Sashimi Lover** 38
18 pcs assortment of fresh sashimi
- ★ **Sushi & Sashimi Deluxe** 38
5 pcs of nigiri, 10 pcs fresh sashimi & California roll
- ★ **Sashimi Martini**
7 pcs of Salmon (Sake) sashimi 17
7 pcs of Yellowtail (Hamachi) sashimi 18
7 pcs of Tuna (Maguro) sashimi 18
- ★ **Chirasi Don** 29
Assortment of sashimi on sushi rice
- ★ **Rice Combination Roll** 29
Perfect Storm, Shrimp Tempura & Rainbow roll
- ★ **Sushi Boat Gold** 75
10 pcs nigiri, 16 pcs of fresh sashimi & Super Crunchy roll
- ★ **Sushi Boat Diamond** 110
16 pcs nigiri, 25 pcs of fresh sashimi, Super Crunchy & Rainbow roll

Hand Rolls

- California 7
- Eel 8
- ★ Salmon 7
- Salmon Skin 6
- ★ Spicy Salmon 7
- ★ Spicy Scallop 8
- ★ Spicy Tuna 7
- ★ Spicy Yellowtail 8
- ★ Tuna 7
- ★ Yellowtail 7

Traditional Rolls

- Asparagus Roll 7
- Avocado Roll 7
- ★ Bagel Roll 9
Smoked salmon, avocado, cream cheese, masago
- California Roll 8
Imitation crab salad, avocado, cucumber
- Caterpillar Roll 12
BBQ eel, avocado, eel sauce
- Cucumber Roll 7
- Dancing Eel Roll 14
Imitation crab salad, cucumber, BBQ eel, avocado, eel sauce
- Futomaki Roll 9
Mixed vegetables, imitation crab salad
- Mixed Vegetable Roll 10
- Rock 'n' Roll (unagi Roll) 11
BBQ eel, avocado, cucumber, eel sauce
- ★ Salmon Roll 9
- Salmon Skin Roll 12
Deep fried salmon skin, cucumber, eel sauce
- ★ Shrimp Tempura Roll 10
Shrimp tempura, avocado, cucumber, masago
- Spicy Dynamite Roll 11
Imitation crab, salmon, cream cheese, asparagus tempura, spicy mayo
- ★ Spicy Salmon Roll 11
Salmon, cucumber, Sriracha, spicy mayo, scallion
- ★ Spicy Tuna Roll 11
Tuna, cucumber, Sriracha, spicy mayo, scallion
- ★ Spicy Yellowtail Roll 12
Yellowtail, cucumber, Sriracha, spicy mayo, scallion
- Spider Roll 12
Soft shell crab tempura, mixed vegetables, spicy mayo, Sriracha
- Tempura Roll 10
Fried California roll, eel sauce
- ★ Tuna Roll 9
- ★ Yellowtail Roll 11

Signature Rolls

★ **2010 Roll** 21

Spicy tuna, shrimp tempura topped with assorted fish, avocado, side fried wonton, spicy tuna, wasabi mayo, eel sauce

★ **Alaskan Roll** 14

Imitation crab salad, cucumber topped with salmon, BBQ eel, avocado, spicy mayo, eel sauce

★ **Amazon Roll** 17

Spicy yellowtail, Thai chili, cucumber topped with spicy crispy calamari, spicy mayo, Sriracha sauce

★ **Black Samurai Roll** 18

Imitation crab salad mix, romaine lettuce topped with seared fillet mignon, masago, green onion, garlic miso dressing and sweet chili paste on bottom

Crispy Land Roll 15

Shrimp tempura, cucumber topped with cream cheese, wasabi mayo, sweet chili sauce

★ **Double Salmon / Tuna** 16 / 18

Spicy salmon, tempura crunch topped with fresh salmon, Ponzu sauce, sesame oil, Sriracha

★ **Dynasty Roll** 18

Jumbo shrimp tempura topped with seared tuna, avocado, tobiko, miso aioli, eel sauce

★ **Explosion Roll** 18

Pressed sushi rice, spicy tuna, salmon, yellowtail all seared. Topped with tempura crunch, masago, tobiko, scallion, Sriracha, garlic miso, eel sauce. No seaweed.

★ **Final Weapon Roll** 16

Shrimp, tempura crunch topped with smoked salmon, Japanese masago, Sriracha

★ **Lobster Roll** 29

Whole tail lobster tempura, cream cheese, lettuce topped with avocado, tobiko, sweet chili sauce on bottom, side fried lobster fritters

★ **Manhattan Roll** 18

Fried cream cheese topped with spicy tuna, wasabi mayo, eel sauce

★ **Mini Serrano Roll** 20

Spicy tuna, shrimp tempura topped with baked spicy imitation crab salad, tempura crunch, tobiko, scallion, eel sauce

★ **Pink Lady Roll** 20

Jumbo shrimp tempura topped with seared imitation crab, serrano pepper, tobiko, garlic butter sauce

★ **Perfect Storm Roll** 14

Shrimp tempura, cucumber, avocado topped with assorted fish, spicy mayo, eel sauce

★ **Rainbow Roll** 14

California roll topped with assorted fish, red tobiko

★ **Red Samurai Roll** 18

Spicy tuna, cucumber topped with avocado, fresh tuna, grapeseed tomato, serrano pepper, Ponzu sauce

★ **Rice Special Roll** 18

Boxed sushi, spicy tuna topped with salmon, tuna, yellowtail, tobiko, scallions, spicy mayo

★ **Spicy Mountain Roll** 15

Spicy tuna roll topped with tempura crunch, green onions, Sriracha, eel sauce, wasabi mayo

Super California Roll 18

Shrimp tempura, cucumber, avocado, cream cheese topped with king crab salad

Super Crunchy Roll 14

Shrimp tempura, cucumber topped with boiled shrimp, avocado, eel sauce

Surf & Turf Roll 29

Lobster and beef topped with fried carrot and grilled asparagus, soy paper wrapped

★ **Velvet Roll** 17

Fried soft shell crab tempura, cucumber, spicy tuna, avocado, red tempura crunch, eel sauce, cucumber cream sauce

★ **Volcano Roll** 14

California roll topped with imitation crab salad, volcano seafood sauce, red tobiko

Special Rolls

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|--------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|--------------------------------------------------------------------------------------------------------------------------------------|-----------|
| Bacon Boom Roll | 20 | ★ Roaring 22 Roll | 19 |
| <i>Jumbo shrimp tempura topped with seared imitation crab salad, bacon, sliced serrano peppers, creamy garlic sauce</i> | | <i>Spice yellowtail and tempura crunch topped with escolar, tuna, serrano pepper, rice pearl and miso glaze</i> | |
| ❖ Casanova Roll | 20 | ★ Mango Tango Roll | 18 |
| <i>Shrimp tempura, imitation crab salad topped with seared scallop, serrano pepper, rice crispy, garlic butter sauce</i> | | <i>Spicy yellowtail, tempura crunch topped with seared tuna, avocado, serrano pepper, mango, black tobiko, wasabi yuzu dressing</i> | |
| Dragon Roll (sm/lg) | 15 / 27 | ❖ Pika Pika Roll | 17 |
| <i>Shrimp tempura, cucumber, avocado topped with BBQ eel, eel sauce</i> | | <i>Shrimp tempura topped with spicy crawfish, smoked salmon, rice pearls, wasabi mayo, Thai sweet chili</i> | |
| ★ Geisha Roll | 17 | ❖ Rice Yummy Roll | 15 |
| <i>King crab salad, romaine lettuce topped with fresh salmon, tuna, rice pearls, house mango sauce</i> | | <i>Salmon, tuna, cream cheese, asparagus all flash fried. Spicy mayo, garlic sauce on bottom</i> | |
| ★ Hashtag Roll | 18 | ★ Rolling In Lobster | 29 |
| <i>Fried cream cheese topped with chopped baked baby lobster, tobiko, scallion, spicy miso aioli, eel sauce</i> | | <i>Fried lobster topped with imitation crab salad, sliced serrano pepper, red tobiko, creamy garlic sauce, side lobster fritters</i> | |
| ❖ Keith Bridge Roll | 14 | Snow White Roll | 18 |
| <i>Tuna, salmon, yellowtail, cream cheese flash fried with Panko. Topped with wasabi mayo, Sriracha, side Ponzu sauce</i> | | <i>Crawfish, lobster salad, tempura crunch topped with sliced baked scallops all baked. Spicy mayo, miso aioli sauce</i> | |
| ❖ Kobe Beef Roll | 21 | ★ Transformer Roll | 18 |
| <i>Imitation crab salad, tempura crunch topped with seared Kobe beef, saffron, scallion, fried garlic, sesame dressing, eel sauce, pinch of pepper</i> | | <i>Spicy crawfish, jalapeno tempura topped with baked lobster, seasoned fried carrot, tobiko, scallion</i> | |
| ★ Lady Godiva Roll | 21 | ★ Windmill Roll | 19 |
| <i>Jumbo shrimp tempura topped with seared escolar, spicy scallop, black tobiko, garlic butter sauce</i> | | <i>Spicy yellowtail topped with imitation crab salad, spicy tuna, chips, cucumber cream sauce</i> | |

Desserts

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|----------------------------------------------------------|------------|--------------------------------------------------------------------------------------------------------|------------|
| Ice Cream | 5 | Chocolate Meltdown | 8.5 |
| <i>Green Tea, Mango, Coconut or Vanilla</i> | | <i>Moist chocolate cake with chocolate fudge topped with vanilla ice cream</i> | |
| Mochi Ice Cream | 6.5 | Xango | 10 |
| <i>Green Tea, Red Bean, Mango, Strawberry or Vanilla</i> | | <i>Cream cheese wrapped in a burrito and deep fried. Served with your favorite flavor of ice cream</i> | |

Wine

White Wine

	Glass	Bottle
Chardonnay		
▪ WOODBRIDGE, CALIFORNIA	6.5	-
▪ KENDALL JACKSON, CALIFORNIA	10	36
▪ STAG'S LEAP, NAPA VALLEY, CALIFORNIA	13	49

Pinot Grigio

▪ SUTTER HOME, CALIFORNIA	6.5	-
▪ SEAGLASS, SANTA BARBARA, CALIFORNIA	10	36
▪ SANTA CHRISTINA, ITALY	10	36

Riesling

▪ SEA GLASS ALPINE VALLEY, AUSTRALIA	10	36
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Sauvignon Blanc

▪ WENTE LOUIS MEL, LIVERMORE VALLEY, CALIFORNIA	10	36
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Red Wine

Cabernet

▪ AVALON, CALIFORNIA	9	32
▪ INTRINSIC, COLUMBIA VALLEY, WASHINGTON	13	49

Malbec

▪ DONA PAULA ESTATE, ARGENTINA	11	40
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Merlot

▪ 14 HANDS, COLUMBIA VALLEY, WASHINGTON	9	32
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Pinot Noir

▪ SEAGLASS, SANTA BARBARA, CALIFORNIA	10	36
▪ LYRIC ETUDE, SANTA BARBARA, CALIFORNIA	15	58

Plum Wine

▪ TAKARA	7	32
<i>Rich, sweet and aromatic plum wine suitable as an aperitif</i>		
▪ CHOYA	9	38
<i>Premium special wine with prickled plums aged 12 years</i>		

Beverages

Fresh Brewed Ice Tea. 2.75
Sweet, Unsweet

Hot Tea 2.75
Green Tea, Jasmine Tea

Beer

Domestic

▪ BUD LITE	5
▪ MILLER LITE	5
▪ MICHELOB ULTRA	5

Imports

	12oz	22oz
▪ ASAHI	6	10
▪ KIRIN ICHIBAN	6	10
▪ KIRIN LIGHT	6	-
▪ ORION	7	11
▪ SAPPORO	6	10
▪ TSING TAO	6	-

Sake

Junmai

	8 oz	Bottle
▪ KIKUSUI FUNAGUCHI GOLD "Gold Bullet" (200mL)		15

Junmai Daiginjo

▪ BORN GOLD MUROKA (720ML BOTTLE)	21	61
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Junmai Ginjo

▪ HIZO OTOKOYAMA (720ML BOTTLE)	18	52
▪ KAIJUN "GOOD LUCK"	18	

Nigori (Unfiltered)

▪ NIGORI SAKE (300ML BOTTLE)	18
▪ KIKUSUI PERFECT SNOW (300ML BOTTLE)	22
▪ SHIRAKAWAGO NIGORI (300ML)	22

Taru Sake

▪ KIUCHI KIKUSAKARI "CEDAR BARREL" (900mL bottle)	18	74
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Tokubetsu Junmai

▪ SUIGEI "DRUNKEN WHALE"	18
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Sparkling/Martini

▪ YUZU MARTINI	12
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Soft Drinks 2.75
Coke, Diet Coke, Dr. Pibbs, Sprite, Lemonade

Ramune 4
Japanese Carbonated Drink

Shirley Temple 3.25