

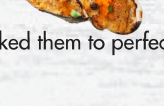
## Soup

|                                    |     |
|------------------------------------|-----|
| <b>MUSHROOM CLEAR SOUP</b>         | 3.5 |
| <b>MISO SOUP</b>                   | 4   |
| <b>VEGETABLE &amp; TOFU SOUP</b>   | 5   |
| <b>VEGETABLE DUMPLING SOUP</b>     | 6.5 |
| Vegetarian broth veggie gyoza      |     |
| <b>PORK DUMPLING SOUP</b>          | 6.5 |
| Clear soup w. pork gyoza           |     |
| <b>ROASTED DUCK SOUP</b>           | 7.5 |
| <b>OCEAN SEAFOOD SOUP</b>          | 7.5 |
| Shrimp,scallop,crabmeat,mix veggie |     |



## Hot Appetizers

|                                                                                          |      |
|------------------------------------------------------------------------------------------|------|
| <b>EDAMAME</b>                                                                           | 7    |
| <b>SPICY EDAMAME</b> Sautee soybean with spicy garlic seasoning                          | 8    |
| <b>SHRIMP SHUMAI</b> Crisp fried or steam                                                | 8    |
| <b>PORK / VEGETABLE GYOZA</b>                                                            | 8    |
| Japanese pan-fried dumpling                                                              |      |
| <b>FRIED CALAMARI</b>                                                                    | 9    |
| Deep fried calamari w. sweet chili sauce                                                 |      |
| <b>BBQ SQUID</b>                                                                         | 9    |
| Grilled squid with teriyaki sauce                                                        |      |
| <b>CRAB RANGOONS (6)</b>                                                                 | 8.5  |
| <b>CHICKEN WING (8)</b>                                                                  | 12.5 |
| 24 hours marinaded party wings                                                           |      |
| <b>SPICY SQUID</b>                                                                       | 8.5  |
| Thinly sliced squid w. spicy sauce                                                       |      |
| <b>ASIAN SPICED SPARERIBS (3)</b>                                                        | 11   |
| St Louis style ribs are slow cooked until tender, then sautéed garlic red onion jalapeno |      |
| <b>BEEF NEGIMAKI</b>                                                                     | 11   |
| Sliced steak rolled w. scallion                                                          |      |
| <b>BEEF ON STICK (2)</b>                                                                 | 8    |
| <b>CHICKEN YAKITORI (3)</b>                                                              | 8    |
| Skewered chicken & vegetable broiled                                                     |      |
| <b>TEMPURA STARTER</b>                                                                   | 10   |
| Choice of vegetable / chicken vegetable / shrimp & vegetable +1                          |      |
| <b>JAPANESE FRIED SPRING ROLL (3)</b>                                                    | 7.5  |
| <b>HEART ATTACK</b>                                                                      | 8.5  |
| Deep fried jalapeno stuffed w. cream cheese & spicy tuna                                 |      |
| <b>AGE TOFU</b> Japanese fried bean curd                                                 | 6.5  |
| <b>SOFT SHELL CRAB</b>                                                                   | 12   |
| Deep fried and crispy                                                                    |      |
| <b>CHICKEN MAKI</b>                                                                      | 9.5  |
| Thinly sliced chicken rolled w. asparagus, carrot and cheese deep-fried to crispy        |      |
| <b>SAUTEED MIX VEGETABLE</b>                                                             | 8.5  |
| Stir fried w. oyster sauce & garlic                                                      |      |
| <b>SAUTEED CRISPY SHRIMPS</b>                                                            | 12   |
| Crispy shrimp sautéed with garlic, red onion, jalapeno and cooking wine                  |      |
| <b>BAKED MUSSEL (7)</b>                                                                  | 14   |
| Giant mussels with mayonnaise fish egg baked them to perfection                          |      |
| <b>FRENCH FRY/ONION RINGS</b>                                                            | 5.5  |



## Salad

|                                                                         |     |
|-------------------------------------------------------------------------|-----|
| <b>GREEN SALAD</b>                                                      | 6   |
| w. ginger dressing                                                      |     |
| <b>AVOCADO SALAD</b>                                                    | 7.5 |
| <b>SEAWEED SALAD</b>                                                    | 7   |
| <b>KANI SALAD / SPICY KANI SALAD</b>                                    | 8.5 |
| Shredded kani, and cucumber, mayo and tobiko                            |     |
| <b>SEAFOOD SALAD</b>                                                    | 10  |
| Cooked shrimp, crab, octopus, squid on green salad                      |     |
| <b>SQUID SALAD</b>                                                      | 8   |
| Squid marinated w. seaweed and vegetable                                |     |
| <b>SALMON SKIN SALAD</b>                                                | 8   |
| Roast smoke salmon skin, lettuce, cucumber, w. eel sauce and spicy mayo |     |



## Cold Appetizers

|                                                                                                         |      |
|---------------------------------------------------------------------------------------------------------|------|
| <b>* SUSHI APPETIZER</b>                                                                                | 12   |
| 5 generously sliced assorted fish on top of sushi rice                                                  |      |
| <b>* SASHIMI APPETIZER</b>                                                                              | 14   |
| 9 slices of assorted raw fish                                                                           |      |
| <b>* TAKOSU</b>                                                                                         | 14   |
| Sliced octopus with ponzu sauce                                                                         |      |
| <b>* SUNOMONO</b>                                                                                       | 11   |
| Assorted shellfish with ponzu sauce                                                                     |      |
| <b>* YELLOWTAIL ZUKURI</b>                                                                              | 13.5 |
| Thinly cut yellowtail with spicy ponzu sauce                                                            |      |
| <b>* BABY OCTOPUS</b>                                                                                   | 10   |
| <b>* PEPPER TUNA</b>                                                                                    | 13.5 |
| Seared tuna with wasabi mayo sauce and crunchy                                                          |      |
| <b>* BLACKENED TUNA TATAKI</b>                                                                          | 13.5 |
| Thinly sliced blackened tuna w. spicy ponzu sauce                                                       |      |
| <b>* TREASURE ISLAND</b>                                                                                | 12   |
| Spicy tuna, salmon, yellowtail on avocado                                                               |      |
| <b>* BEEF TATAKI</b>                                                                                    | 12.5 |
| Rare thin sliced beef w. spicy ponzu sauce                                                              |      |
| <b>* NARUTO</b>                                                                                         | 12.5 |
| Squid, white fish, crabmeat, pepper tuna & wrap w. cucumber serve w. ponzu sauce                        |      |
| <b>* TUNA DUMPLING (2)</b>                                                                              | 15   |
| Tuna sashimi filled w. lobster salad, tobiko, avocado, tempura crunch and drizzle it with special sauce |      |
| <b>* LIGHTHOUSE TARTAR</b>                                                                              | 13.5 |
| A tower of spicy crunchy tuna, salmon, avocado topped w. quail egg, tobiko, ponzu sauce                 |      |
| <b>* SALMON LOVER</b>                                                                                   | 12   |
| Salmon wrapped w. spicy crab & cucumber, mango salsa on the top                                         |      |



## Classic Roll Or Hand Rolls

Brown rice available for additional \$1

|                                       |            |     |
|---------------------------------------|------------|-----|
| * <b>TUNA</b>                         | <b>Raw</b> | 6.5 |
| * <b>SALMON</b>                       |            | 6.5 |
| * <b>ALASKAN</b>                      |            | 7.5 |
| Salmon, avocado, cucumber             |            |     |
| * <b>PHILLY</b>                       |            | 7.5 |
| Smoked salmon, cream cheese, scallion |            |     |
| * <b>TUNA AVOCADO</b>                 |            | 7.5 |
| * <b>TUNA CUCUMBER</b>                |            | 7.5 |
| * <b>SPICY CRUNCHY TUNA</b>           |            | 7.5 |
| * <b>SPICY CRUNCHY SALMON</b>         |            | 7.5 |
| * <b>SPICY CRUNCHY YELLOWTAIL</b>     |            | 7.5 |
| * <b>SPICY CRUNCHY SCALLOP</b>        |            | 8.5 |
| * <b>YELLOWTAIL JALAPENO</b>          |            | 7.5 |
| * <b>YELLOWTAIL SCALLION</b>          |            | 6.5 |
| * <b>SALMON CUCUMBER</b>              |            | 7.5 |
| * <b>SALMON AVOCADO</b>               |            | 7.5 |



### Cooked

|                                                        |  |     |
|--------------------------------------------------------|--|-----|
| <b>CALIFORNIA ROLL</b>                                 |  | 7   |
| Crab, avocado, cucumber                                |  |     |
| <b>KING CALIFORNIA</b>                                 |  | 13  |
| Alaskan king crab, avocado, cucumber                   |  |     |
| <b>CHICKEN TEMPURA MAKI</b>                            |  | 8.5 |
| w. avocado, cucumber                                   |  |     |
| <b>BOSTON</b>                                          |  | 7.5 |
| Shrimp, cucumber, lettuce, japanese mayo               |  |     |
| <b>EEL AVOCADO</b>                                     |  | 7.5 |
| <b>EEL CUCUMBER</b>                                    |  | 7.5 |
| <b>SALMON SKIN CUCUMBER</b>                            |  | 6.5 |
| <b>SHRIMP AVOCADO</b>                                  |  | 7   |
| <b>SHRIMP CUCUMBER</b>                                 |  | 7   |
| <b>SPICY CRUNCHY CRAB</b>                              |  | 7   |
| <b>SHRIMP TEMPURA MAKI</b>                             |  | 8.5 |
| w. avocado, cucumber, tobiko                           |  |     |
| <b>SPICY CRUNCHY SHRIMP</b>                            |  | 7   |
| <b>SPIDER ROLL</b>                                     |  | 14  |
| Soft shell crab tempura, avocado, cucumber, tobiko     |  |     |
| <b>FUTO MAKI</b>                                       |  | 8   |
| Crab, tamago, kampyo, gobo, oshinko, cucumber, avocado |  |     |
| <b>LOBSTER TEMPURA</b>                                 |  | 14  |
| w. avocado, cucumber, tobiko                           |  |     |

### Vegetarian

|                                       |                  |     |
|---------------------------------------|------------------|-----|
| <b>AVOCADO OR CUCUMBER</b>            |                  | 5   |
| <b>OSHINKO</b>                        | Japanese pickles | 5   |
| <b>ASPARAGUS</b>                      |                  | 5   |
| <b>PEANUT AVOCADO</b>                 |                  | 5.5 |
| <b>INARI AVOCADO / CUCUMBER</b>       | Tofu skin        | 5.5 |
| <b>SWEET POTATO TEMPURA</b>           |                  | 6   |
| <b>VEGETABLE</b>                      |                  |     |
| Lettuce, avocado, asparagus, cucumber |                  |     |



## Sushi & Sashimi A La Carte

| Sushi – 2 Pcs        |     | Sashimi – 3 Pcs (\$2.00 Extra) some exception |     |
|----------------------|-----|-----------------------------------------------|-----|
| * <b>TUNA</b>        | 6.5 | * <b>YELLOWTAIL</b>                           | 6.5 |
| * <b>SALMON</b>      | 6.5 | * <b>FLUKE</b>                                | 6.5 |
| <b>STRIP BASS</b>    | 6.5 | * <b>MACKEREL</b>                             | 6.5 |
| <b>SQUID</b>         | 6.5 | * <b>SALMON ROE</b>                           | 8   |
| <b>TOBIKO</b>        | 6.5 | <b>EEL</b>                                    | 6.5 |
| <b>RED CLAM</b>      | 6   | <b>TOFU SKIN</b>                              | 5   |
| <b>SHRIMP</b>        | 6   | <b>CRAB STICK</b>                             | 6   |
| <b>TAMAGO EGG</b>    | 5   | <b>OCTOPUS</b>                                | 6.5 |
| <b>SMOKED SALMON</b> | 6.5 | * <b>WHITE TUNA</b>                           | 6.5 |
| <b>SCALLOP</b>       | 8   | * <b>SEA URCHIN/UNI</b>                       | 11  |
| <b>SWEET SHRIMP</b>  | 11  | <b>KING CRAB</b>                              | M/P |
| * <b>FATTY TUNA</b>  | M/P | * <b>LIVE SCALLOP</b>                         | M/P |

## Sushi Entrees

w. miso soup or green salad

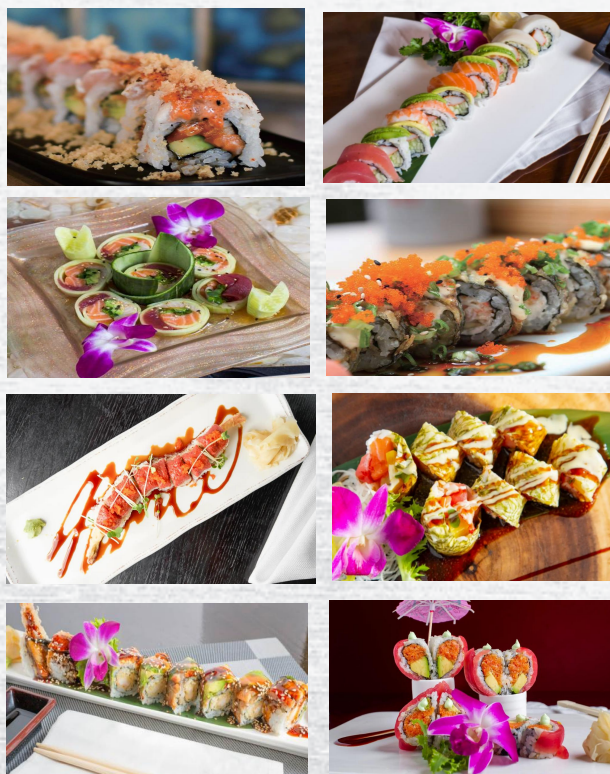
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|-------------------------------------------------------------------------------|----|
| <b>CALIFORNIA ROLL DINNER (3 ROLLS)</b>                                       | 19 |
| * <b>TUNA ROLL DINNER (3 ROLLS)</b>                                           | 19 |
| * <b>MAKI COMBO</b>                                                           | 19 |
| California roll, salmon roll and tuna roll                                    |    |
| * <b>SPICY MAKI COMBO (W. CRUNCHY)</b>                                        | 20 |
| Spicy tuna, spicy salmon and spicy crab                                       |    |
| * <b>TUNA or SALMON SUSHI DINNER</b>                                          | 24 |
| 7 pcs sushi and 1 roll                                                        |    |
| * <b>SUSHI REGULAR</b>                                                        | 23 |
| Chef's choice of 8 pcs sushi and california roll                              |    |
| * <b>SUSHI DELUXE</b>                                                         | 26 |
| Chef's choice of 10 pcs sushi and tuna roll                                   |    |
| * <b>SASHIMI REGULAR</b>                                                      | 27 |
| Chef's choice of 16 pcs assorted raw fish                                     |    |
| * <b>SASHIMI DELUXE</b>                                                       | 30 |
| Chef's choice of 20 pcs assorted raw fish                                     |    |
| * <b>TEKKA DON</b>                                                            | 25 |
| Tuan over seasoned rice                                                       |    |
| <b>UNAGI DON</b>                                                              | 25 |
| Eel over seasoned rice                                                        |    |
| * <b>CHIRASHI</b>                                                             | 26 |
| 15pcs of raw fish, 1pc shrimp, 1pc kani over a bed of sushi rice              |    |
| * <b>TRIO SUSHI</b>                                                           | 26 |
| 3 pcs salmon, 3 pcs tuna, 3 pcs yellowtail and tuna roll                      |    |
| * <b>TRIO SASHIMI</b>                                                         | 29 |
| 6 pcs salmon, 6 pcs tuna, 6 pcs yellowtail                                    |    |
| * <b>SUSHI AND SASHIMI COMBO</b>                                              | 31 |
| Chef's choice of 16 pcs sashimi, 5 pcs sushi and tuna roll                    |    |
| * <b>SUSHI FOR TWO</b>                                                        | 45 |
| Chef's choice of 16 pcs sushi and 1 rainbow roll                              |    |
| * <b>SASHIMI FOR TWO</b>                                                      | 57 |
| Assorted 40 pcs of sashimi chef's choice                                      |    |
| * <b>LOVE BOAT</b>                                                            | 57 |
| Chef's choice of 20 pcs sashimi, 8 pcs sushi and 1 rainbo roll                |    |
| * <b>PARTY SPECIAL</b>                                                        | 96 |
| Chef's choice of 36 pcs sashimi, 15 pcs sushi, 1 tuna roll and 1 special roll |    |



## Special Roll

Brown rice available for additional \$1

|                                                                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>DRAGON ROLL</b>                                                                                                                                             | 15 |
| Eel, cucumber, rice wrapped w. seaweed and topped with sliced avocado                                                                                          |    |
| <b>ROCK N' ROLL (DEEP FRIED)</b>                                                                                                                               | 13 |
| Crabmeat avocado white fish wrapped with seaweed, deep fried to crispy, decorate beautifully                                                                   |    |
| * <b>RAINBOW ROLL</b>                                                                                                                                          | 15 |
| Assorted raw fish on top of the california roll                                                                                                                |    |
| * <b>ORANGE DRAGON ROLL</b>                                                                                                                                    | 17 |
| Eel, cucumber roll top with fresh salmon and looks so orange                                                                                                   |    |
| * <b>PHOENIX ROLL</b>                                                                                                                                          | 16 |
| Shrimp tempura inside the roll with seared tuna and avocado on top                                                                                             |    |
| * <b>DEEP IMPACT ROLL</b>                                                                                                                                      | 16 |
| Lightly fried tempura shrimp inside, topped with spicy tuna and offset by eel sauce                                                                            |    |
| * <b>ANGEL ROLL</b>                                                                                                                                            | 17 |
| Seared tuna, tempura flakes topped with salmon, tuna, eel, white fish, avocado combined to make an impressive roll                                             |    |
| <b>CRAZY EEL ROLL</b>                                                                                                                                          | 18 |
| Whole piece eel on top of eel and cucumber roll                                                                                                                |    |
| <b>FREEDOM DRAGON ROLL</b>                                                                                                                                     | 17 |
| Shrimp tempura inside the roll with pieces avocado, eel on top                                                                                                 |    |
| * <b>FANCY OCEAN ROLL</b>                                                                                                                                      | 17 |
| Tuna, salmon, yellowtail, avocado, tobiko wrapped with white seaweed accompanied by spicy sauce                                                                |    |
| * <b>IZUMI ROLL</b>                                                                                                                                            | 19 |
| Tuna, pepper tuna, cucumber and crunch wrap with white seaweed, topped w. smoked salmon, eel, yellowtail and avocado                                           |    |
| * <b>MOHEGAN ROLL</b>                                                                                                                                          | 19 |
| Spicy tuna, yellowtail, salmon w. spicy mayo and crunch, wrapped w. white seaweed, topped by seared tuna and avocado                                           |    |
| * <b>VOLCANO ROLL</b>                                                                                                                                          | 18 |
| Chunky salmon and yellowtail mixed w. crunch roasted garlic and jalapeno in the center, surrounded by lobster salad and spicy tuna wrapped w. seaweed and rice |    |
| * <b>ANGRY DRAGON ROLL</b>                                                                                                                                     | 18 |
| Shrimp tempura, spicy tuna, mango inside topped w. spicy lobster                                                                                               |    |
| * <b>SASHIMI ROLL (NO RICE)</b>                                                                                                                                | 17 |
| Spicy tuna, yellowtail, salmon, seaweed salad, asparagus, avocado, wrapped w. soy paper and special sauce                                                      |    |
| <b>PARADISE ROLL</b>                                                                                                                                           | 16 |
| Spicy lobster, shrimp tempura, banana tempura w. soybean paper wrapped                                                                                         |    |
| <b>GREEN PEACE ROLL</b>                                                                                                                                        | 15 |
| Asparagus, avocado, cucumber, mango, sun-dried tomato wrapped w. soybean paper                                                                                 |    |
| <b>SPIDER KING ROLL</b>                                                                                                                                        | 20 |
| Soft shell crab tempura, king crab wrapped in soy paper, top with eel, avocado and eel sauce                                                                   |    |



|                                                                                                                               |     |
|-------------------------------------------------------------------------------------------------------------------------------|-----|
| * <b>OUT OF CONTROL ROLL</b>                                                                                                  | 19  |
| Tuna, salmon, yellowtail, avocado top with seared white tuna, Japanese mayo, eel sauce, crunch and tobiko                     |     |
| <b>GODZILLA ROLL (DEEP FRIED)</b>                                                                                             | 18  |
| Spicy tuna, spicy crab, avocado, cream cheese deep fried to crisp, with eel sauce, spicy mayo and crunch on the top           |     |
| * <b>SPRINGTIME ROLL</b>                                                                                                      | 17  |
| Spicy tuna, asparagus and spicy crab, top with seared tuna, salmon, avocado with spicy mayo and wasabi mayo                   |     |
| * <b>BONSAI TREE ROLL (NO RICE)</b>                                                                                           | 16  |
| Salmon, yellowtail, tuna, asparagus, avocado, seaweed salad wrapped with thinly sliced cucumber, with light spicy ponzu sauce |     |
| * <b>OCEAN GARDEN ROLL</b>                                                                                                    | 19  |
| Lobster tempura, lettuce, asparagus wrapped with soy paper, top with eel, seared tuna, shrimp, avocado and spicy mayo         |     |
| * <b>TUNA AMAZING ROLL</b>                                                                                                    | 17  |
| Tempura white tuna, spicy tuna, top with pepper tuna, avocado, eel sauce, spicy mayo, wasabi mayo                             |     |
| * <b>SURF &amp; TURF ROLL</b>                                                                                                 | 19  |
| Chunky spicy tuna, crunch, asparagus wrapped with white seaweed paper, top with seared steak and spicy mayo                   |     |
| * <b>RED DRAGON ROLL</b>                                                                                                      | 17  |
| Sweet potato tempura, mango, top with spicy tuna and eel sauce                                                                |     |
| * <b>KISS OF FIRE ROLL</b>                                                                                                    | 17  |
| Spicy tuna, avocado, top with white tuna and salmon                                                                           |     |
| <b>Fusion Roll</b>                                                                                                            | M/P |
| You can always create your own fancy roll with us.                                                                            |     |

\* indicate there is raw fish in the menu

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions

## Kitchen Entrees

Served with soup or green salad & white rice  
Substitute with hibachi fried rice for \$ 3.5

### Teriyaki Grill

Marinated in homemade teriyaki sauce & broiled vegetable

|                                              |           |                                                  |           |
|----------------------------------------------|-----------|--------------------------------------------------|-----------|
| <b>Tofu (Fried)</b>                          | <b>16</b> | <b>Salmon</b>                                    | <b>23</b> |
| <b>Chicken</b>                               | <b>20</b> | <b>Scallop</b>                                   | <b>23</b> |
| <b>Steak</b>                                 | <b>23</b> | <b>Combo</b>                                     | <b>24</b> |
| <b>Shrimp</b>                                | <b>23</b> | Any two: chicken, steak, shrimp, scallop, salmon |           |
| <b>Beef Negimaki</b> Beef rolled w. scallion | <b>23</b> | <b>Seafood</b>                                   | <b>26</b> |
|                                              |           | Broiled shrimp, scallop, salmon                  |           |



### Katsu

Deep fried breaded w. katsu sauce

**Pork/Chicken/Fish**

**19**



### Tempura

Gently fried with homemade tempura sauce

|                                |           |                                                      |           |
|--------------------------------|-----------|------------------------------------------------------|-----------|
| <b>Mix Vegetable</b>           | <b>16</b> | <b>Shrimp &amp; Vegetable</b>                        | <b>21</b> |
| <b>Chicken &amp; Vegetable</b> | <b>20</b> | <b>Seafood Combo</b>                                 | <b>24</b> |
|                                |           | Shrimps, scallop, white fish, crabmeat and vegetable |           |

### Shogayaki

Sautéed w. ginger & honey glaze

**Chicken/Pork/Shrimp**

**17/17/22**

### Chef 's Special

|                                                                                                 |           |                                                                                   |           |
|-------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------------------------------|-----------|
| <b>Sautéed Crispy Shrimp</b><br>Crispy shrimp sautéed with garlic, red onion, pepper, jalapeño  | <b>24</b> | <b>Soft Shell Crab Tempura</b><br>Deep-fried soft-shell crab and mixed vegetables | <b>27</b> |
| <b>Grill Red Snapper</b><br>Pan-fried red snapper with special sauce bed of seasonal vegetables | <b>26</b> | <b>Crispy Duck</b><br>Ginger teriyaki glazed, seasonal vegetables                 | <b>27</b> |



## Hibachi Traditional

Served with mushroom soup or salad, mix veg. Hibachi fried rice or noodle  
Fried rice&noodle for \$ 3.5

|                          |           |                |           |
|--------------------------|-----------|----------------|-----------|
| <b>Vegetable Delight</b> | <b>17</b> | <b>Chicken</b> | <b>22</b> |
| <b>Steak</b>             | <b>25</b> | <b>Scallop</b> | <b>25</b> |
| <b>Shrimp</b>            | <b>25</b> | <b>Salmon</b>  | <b>25</b> |
| <b>Any Two Combo</b>     | <b>28</b> |                |           |

## Kids hibachi

Served with soup or salad, mix veg. Fried rice or noodle  
Choice of :chicken/Steak/shrimp/salmon  
(these dishes are for children under 12)

**15**

## Hibachi Side (with hibachi entree purchased)

|                                      |                   |
|--------------------------------------|-------------------|
| <b>EXTRA</b> Vegetable/Chicken/Steak | <b>5 / 7 / 9</b>  |
| Shrimp/Salmon/Scallop                | <b>9 / 9 / 10</b> |



## Japanese Sautéed Noodle

Served w. miso soup or green salad

### Yaki Soba

Stir-fried thin spaghetti japanese noodles  
and mixed vegetable

|                                          |                    |
|------------------------------------------|--------------------|
| <b>Veg / Chicken / Beef / Shrimp</b>     | <b>14/15/17/17</b> |
| <b>Seafood</b> Shrimp, scallop, crabmeat | <b>20</b>          |

### Yaki Udon

Stir-fried thick japanese wheat flour noodles  
and mixed vegetable

|                                          |                    |
|------------------------------------------|--------------------|
| <b>Veg / Chicken / Beef / Shrimp</b>     | <b>14/15/17/17</b> |
| <b>Seafood</b> Shrimp, scallop, crabmeat | <b>20</b>          |

## Japanese Noodle Soup

Served w. miso soup or green salad

|                                                                                |           |
|--------------------------------------------------------------------------------|-----------|
| <b>Beef Sukiyaki</b>                                                           | <b>17</b> |
| Yam noodles cooked in the soup with tofu, mixed vegetables,<br>and sliced beef |           |

|                                                                                                          |           |
|----------------------------------------------------------------------------------------------------------|-----------|
| <b>Nabe Yaki Udon</b>                                                                                    | <b>17</b> |
| Udon noodle in soup with chicken, mixed vegetable, crabmeat<br>and egg, 2 pcs shrimp tempura on the side |           |

|                                                                                            |           |
|--------------------------------------------------------------------------------------------|-----------|
| <b>Yose Nabe</b>                                                                           | <b>19</b> |
| Yam noodles cooked in the soup with tofu, mixed vegetable,<br>shrimp, scallop and crabmeat |           |



## Hibachi style fried Rice/Noodle

|                                                       |                    |
|-------------------------------------------------------|--------------------|
| <b>Hibachi Egg &amp; Veg. Fried Rice</b>              | <b>11</b>          |
| <b>w. Chicken / Pork / Beef / Shrimp</b>              | <b>12/12/13/13</b> |
| <b>House Special/Seafood</b> shrimp, scallop,crabmeat | <b>14/16</b>       |
| <b>Hibachi Veg. Fried Noodle</b>                      | <b>11</b>          |
| <b>w. Chicken / Pork / Beef / Shrimp</b>              | <b>12/12/13/13</b> |
| <b>House Special/Seafood</b> shrimp, scallop,crabmeat | <b>14/16</b>       |



## Lunch Specials

From 11:30am – 3:00pm Except sunday & holiday

### From Kitchen

## Bento Box \$ 14.5

Soup or green salad, california roll, shumai and white Rice \$3 extra for hibachi fried rice

### Teriyaki Box

Choice of :Vegetable/Chicken/Salmon/Steak/  
Beef Negimaki/Shrimp/Duck (Plus \$1.5)

### Katsu Box

Breaded chicken, pork

### Tempura Box

Choice of vegetable/Chicken & vegetable/Shrimp & vegetable

### Ginger Chicken

Sautéed in ginger & honey



### From Sushi Bar

Served w. miso soup or green salad

**SUSHI LUNCH** 5 pcs assorted sushi w. california roll **15**

**SASHIMI LUNCH** 12 pcs of assorted raw fish **16**

**CHIRASHI** **18**

12 pcs assorted fish, 1pc shrimp, 1pc kani over a bed of sushi rice

**UNAGI DON** **16**

Eel over seasoned rice

**SUSHI & SASHIMI COMBO** **18**

3 pcs sushi, 9 pcs sashimi w. california roll

## Lunch Maki Specials

Served w. soup or green salad

**Any Two Rolls**

**12.5**

**Any Three Rolls**

**16.5**

### Raw

- \* TUNA
- \* TUNA CUCUMBER
- \* SALMON AVOCADO
- \* YELLOWTAIL SCALLION

- \* SPICY CRUNCHY TUNA
- \* SALMON
- \* SALMON CUCUMBER
- \* SPICY CRUNCHY YELLOWTAIL

- \* TUNA AVOCADO
- \* SPICY CRUNCHY SALMON
- \* ALASKAN

### Vegetarian

**AVOCADO OR CUCUMBER  
VEGETABLE**

**PEANUT AVOCADO  
ASPARAGUS**

**SWEET POTATO TEMPURA**

### Cooked

**SHRIMP TEMPURA  
SPICY CRUNCHY CRAB  
BOSTON**

**CALIFORNIA  
SHRIMP AVOCADO or CUCUMBER  
PHILLY**

**EEL AVOCADO or CUCUMER  
SHRIMP CUCUMBER  
CHICKEN TEMPURA**

