Soup

- ***MISO SOUP*** — 2.5
  seaweed, tofu & scallions
- ***HOT & SOUR SOUP*** — 4 OR 6
  choice of vegetarian or seafood
- ***HOMEMADE WONTON SOUP*** — 5
  pork & shrimp in clear broth
- ***TOM KHA GAI*** — 6
  creamy coconut broth & asian herbs w. chicken
- ***LOBSTER BISQUE SOUP*** — 10
  baby bok choy, corn, pumpkin, rice crakers

Salad

- ***FIELD GREEN SALAD*** — 5
  mesclun green, lettuce, romaine w. ginger dressing
- ***SEAWEED SALAD*** — 5
  tossed w. sesame
- ***SPICY KANI SALAD*** — 7
  mesclun, green, tempura crunch, spicy aioli
- ***SPICY MANGO SALAD*** — 7
  jicama, cucumber, crunchy vermicelli crusted peanuts, cherry tomato
- ***CRISPY DUCK SALAD*** — 9
  mixed greens, jicama, tomato, olive oil, w. hoisin citrus dressing
- ***THAI CHICKEN SALAD*** — 9
  dijon mustard, sesame oil, hoisin glazed
- ***OCTOPUS SALAD*** — 10
  pickled onion, yuzu soy, olive oil, arugula, garlic chips
- ***SEARED TUNA SALAD*** — 12
  sweet onion, sesame oil, passion fruit, vermicelli, crusted peanuts

Appetizers

- ***EDAMAME*** — 5
  tossed w. sea salt
- ***INDIAN PANCAKE*** — 5
  Coconut curry dipping sauce
- ***SHUMAI*** — 6
  Served w. ginger soy sauce
- ***GYOZA*** — 6
  Vegetable or pork w. ginger soy
- ***THAI STYLE VEGETARIAN SPRING ROLL*** — 6
  mild chili plum sauce
- ***CHICKEN OR BEEF SATAY*** — 7
  homemade peanut sauce
- ***CHICKEN LETTUCE WRAP*** — 8
  served w. romaine lettuce & hoisin plum sauce
- ***SLOW COOKED BABY BACK RIBS*** — 8
  tamarind sauce & asian herbs marinate
- ***ASIAN SPICE CRUSTED CALAMARI*** — 8
  mild aioli plum sauce over mesclun greens
- ***BEEF NEGIMAKI*** — 9
  thinly shaved beef rolled w. scallion
- ***GRILLED SHRIMP*** — 9
  fuji apples, dice vegetables, capers emulsion
- ***AJA STYLE DUCK ROLL*** — 9
  roti prata, avocado, mix greens & spicy remoulade
- ***CRISPY GRAND MARNIER PRAWNS*** — 9
  walnut & honey emulsion
- ***TEMPURA APPETIZER*** — 9
  shrimps & vegetables w. tempura sauce
- ***TOBAN-YAKI CLAYPOT BEEF*** — 9
  wok satay sauce & vegetables
- ***MISO MARINATED CHILEAN SEA BASS*** — 10
  black rice risotto
- ***ROCK SHRIMP TEMPURA*** — 10
  creamy citrus mango sauce

Please Inform Your Server If You Have Any Food Allergies

Cold Dishes

SUSHI OR SASHIMI APPETIZERS **9**
4pcs sushi or 8pcs sashimi

SEARED SHICIMI WHITE TUNA **9**
layered w. shicimi spice top w. scallion & roe glazed w. 3 special sauces

TUNA WASABI DUMPLING **9**
wasabi tobiko, avocado, tossed w. crunch

TUNA OR SALMON MARTINI **10**
finely chopped tuna or salmon, cucumber, avocado, seaweed, tobiko, crunch infused w. spicy aioli

SEAFOOD CEVICHE **11**
shrimp, octopus, white tuna in peruvian citrus dressing

SUSHI PIZZA **12**
tuna, salmon, white tuna, peppers, onion, olive, tomato & jalapeno

SPICY TACO MEDLEY **12**
spicy tuna, salmon, kani, guacamole & homemade salsa

TUNA TARTAR **12**
guacamole, sea salt, pepper, iwashi tatami

LIVE SCALLOP **12**
wasabi sauce, tobiko & truffle oil

KUMAMOTO OYSTERS **14**
½ dozen, drizzled w. tobiko, scallion, ponzu & touch of sriracha

YELLOWTAIL SERRANO CHILI **14**
citrus yuzu soy & serrano chili

TUNA JICAMA **14**
finely shaved tuna, tapioca pearl in kaffir lime coconut broth

TUNA WITH GOLD LEAVES **14**
finely chopped spicy squid, black tobiko, sprinkle w. gold leaves

EEL MILLE FEUILLE **14**
eel layered w. white tuna, avocado, taro flakes

Sushi & Sashimi Entrees

Served w. Soup

SPICY TRIO ROLL **17**
spicy tuna, spicy salmon, spicy yellowtail & avocado

AJA ROLLS MEDLEY **17**
tuna avocado, eel avocado & shrimp tempura

SUSHI DINNER **20**
9pcs sushi w. Tuna roll

CHIRASHI **20**
15pcs sashimi, japanese pickles, tamago over sushi rice

SASHIMI DINNER **24**
21pcs sashimi

SUSHI TRIO **24**
3pcs each of tuna, salmon & yellowtail w. spicy tuna roll

SUSHI & SASHIMI FOR 1 **26**
6pcs sushi, 10pcs sashimi w. spicy tuna roll

SUSHI & SASHIMI FOR 2 **52**
10pcs sushi, 18pcs sashimi w. california roll, spicy tuna roll & tuna amazing roll

Mild Spicy

18% Gratuity Charge will be added to party of six or more

Sushi or Sashimi

Sashimi extra $1 per order

CRAB STICK	2	SMOKED SALMON	3
TAMAGO	2	STRIPED BASS	3
SQUID	2.5	TUNA	3.5
SURF CLAM	2.5	SALMON ROE	3.5
SHRIMP	2.5	YELLOW TAIL	3.5
WHITE TUNA	3	EEL	3.5
FLYING FISH ROE	3	SCALLOP	3.5
OCTOPUS	3	KING SALMON	4
FLUKE	3	TORO	M/P
SALMON	3	SEA URCHIN	M/P
RED SNAPPER	3	BLUN FIN TUNA	M/P

Classic Roll

AVOCADO	4	PHILADELPHIA	6
CUCUMBER	4	SPICY TUNA / SALMON / YELLOWTAIL	6
SWEET POTATO	4	SALMON TEMPURA AVOCADO	6
OSHINKO	4	WHITE TUNA TEMPURA AVOCADO	6
ASPARAGUS	4	TUNA AVOCADO	6
VEGETABLE	5	EEL AVOCADO OR CUCUMBER	7
TUNA	5	SPICY TUNA / SALMON / YELLOWTAIL AVOCADO	7
SALMON	5	ROCK SHRIMP TEMPURA	7
CALIFORNIA	5	SHRIMP TEMPURA	7
SALMON SKIN	5	SPIDER	8
ALASKA	5	DRAGON	11
BOSTON	5	RAINBOW	12
YELLOWTAIL	6	NARUTO SPECIAL	12

火 Mild Spicy

$15 Minimum Charge per Person

Signature Rolls

BLACK "N" PINK **12**
shrimp tempura, avocado topped w. crabmeat, black tobiko & strawberry sauce

SUMMER BLOSSOM **13**
salmon, fuji apple, avocado & cream cheese topped w. strawberry & wasabi tobiko served w. spicy mango remoulade

ONE TREE HILL **13**
salmon tempura & avocado topped w. salmon sashimi tempura flakes & spicy aioli

PASSION **13**
spicy seafood, avocado, wrapped in tuna

GHOST **13**
miso broiled sea bass, coconut sticky rice, wrapped w. napa cabbage

THE PHANTOM **13**
tuna, yellowtail, salmon, avocado, mango wrapped w. kelp seaweed

YELLOW SUBMARINE **13**
spicy lobster, shrimp tempura & fried banana, wrapped w. soy seaweed, mango emulsion

CIRQUE DU SOLEIL **13**
tuna, pineapple, avocado top w. white tuna & mango sauce

GREEN **13**
shrimp tempura & spicy lobster topped w. avocado & roe

TUNA AMAZING **14**
white tuna tempura, spicy tuna, avocado topped w. pepper tuna and drizzled w. mango sauce & roe

OSAKA BOX OSHIBAKO **14**
squares of pressed rice layered w. tuna, spicy tuna and white tuna topped w. strawberry sauce and tempura flakes

AJA **14**
shrimp tempura, mango and asparagus topped w. lobster salad and tobiko served w. chef's special sauce

FOXY LADY **14**
salmon, yellowtail and avocado topped w. spicy tuna and crunch served with eel sauce

EMERALD **14**
spicy kani, eel, topped w. scallop, avocado & taro flakes

VOLCANO **14**
tempura roll of white tuna, crabmeat & cucumber topped w. spicy eel sauce & roe

TWO THUMBS UP **14**
soft shell crab tempura, spicy tuna, avocado & roe wrapped in a soybean nori & served w. a spicy eel sauce

ALLIGATOR **17**
spicy scallop, pepper tuna, topped w. avocado & eel, sweet glaze & sriracha

LOBSTER ROCK AND ROLL **18**
lobster tempura, eel, avocado, spring mix w. side of lobster tempura glazed w. sweet miso sauce

* $1 additional charge for Brown Rice

Wok & Grill

Served w. soup and rice

TOBAN – YAKI VEGETABLES & MUSHROOMS — ***12***
chef seasonal assorted greens & mushroom

SESAME CHICKEN OR GENERAL TSO'S CHICKEN — ***15***
served crispy in tangy orange sauce

FILET OF FLOUNDER — ***17***
baby bok choy, coconut sauce and mint emulsion

BLACK PEPPER STEAK CUBES — ***18***
with tarragon wine sauce & seasonal vegetables

火 ***CRISPY TANGERINE BEEF*** — ***18***
dry tangerine peel, lotus chips, aromatic spice marinate

火 ***SALT & PEPPER SHRIMP (IN SHELL)*** — ***18***
with mango salsa

CHAR – GRILLED TERIYAKI — ***15 / 17 / 18 / 18 / 18***
chicken / salmon / steak / scallop / shrimp

火 ***MALAYSIAN STYLE RED CURRY*** — ***13 / 15/ 18***
veggie & tofu / chicken / shrimp

火 ***THAI STYLE SAUTEED BASIL*** — ***15 / 18***
chicken / shrimp with assorted vegetables

火 ***TROPICAL MANGO SAUCE*** — ***15 / 18***
chicken / shrimp with assorted vegetables

Wok & grill Signature

Served w. soup & rice

火 ***GRILLED SPICY CHICKEN*** — ***18***
crispy shallot, vegetables, oriental spices marinate

PAN SEARED SALMON — ***20***
sautéed seasonal vegetables & balsamic teriyaki reduction

SESAME CRUSTED WHITE TUNA — ***20***
seasonal greens & light sesame soy vinaigrette

TAMARIND ROAST DUCK — ***21***
lychee, asian pear, coconut infused black sticky rice

火 ***LAMB VINDALOO*** — ***22***
basil leaves, jicama, crispy vermicelli and potato

火 ***TOBAN-YAKI SHRIMP & FLOUNDER*** — ***23***
basil, lemongrass, curry leaves, malaysian belacan paste

OVEN ROASTED FILET MIGNON — ***24***
wasabi mashed mountain yam, black pepper beef jus

BROILED CHLEAN SEA BASS — ***24***
sautéed seasonal vegetables & orange miso sauce

STEAM CHILEAN SEABASS — ***24***
w. x.o. scallop sauce

ISHI-YAKI STONE GRILLED — ***15 / 24***
japanese traditional barbecue sauce with chicken or filet mignon

火 ***THAI SPICED LEMONGRASS SEAFOOD*** — ***25***
shrimp, flounder, scallop, lobster & vegetables

Hibachi

Served w. fried rice, lo mein, soup

CHICKEN / SALMON / STEAK / SCALLOP / SHRIMP — ***17 / 19 / 20 / 20 / 20***

火 Mild Spicy

$1 Charge for Additional Sauce

Noodle & Rice

HIBACHI STYLE SIDE ORDER fried rice / noodles / mixed vegetables — ***5***

CLASSIC FRIED RICE W. OMELETTE POUCH vegetable / chicken / beef / shrimp — ***10 / 12 / 13 / 14***

PINEAPPLE FRIED RICE vegetable / chicken / beef / shrimp — ***11 / 13 / 14 / 15***

火 ***PAD THAI NOODLE*** vegetable / chicken / shrimp — ***11 / 13 / 15***

STIR-FRIED JAPANESE UDON NOODLES vegetable / chicken / beef / shrimp — ***11 / 13 / 14 / 15***

Children Dinner Box 11

Served w. Rice California Roll, Gyoza, Broccoli & 1 Selection of

TERIYAKI chicken / steak / shrimp / salmon

TEMPURA chicken / shrimp & vegetable

HIBACHI chicken / steak / shrimp / salmon

SESAME CHICKEN with classic tangy sauce

* Children under the age of thirteen

Dinner Bento Box 24

Served w. Rice, Soup, Spicy Tuna Roll, Shumai, Gyoza, Seaweed Salad & 1 Selection of

TERIYAKI chicken / steak / shrimp / salmon

TEMPURA chicken or shrimp & vegetable

SESAME CHICKEN

GENERAL TSO CHICKEN

火 ***TROPICAL MANGO SAUCE*** chicken or shrimp

THAI SAUTÉED BASIL chicken or shrimp

MALAYSIAN RED CURRY chicken / shrimp / vegetable

火 ***CLASSIC BLACK BEAN SAUCE*** chicken / shrimp / beef

PAD THAI NOODLES chicken or shrimp

火 ***BLACK PEPPER STEAK CUBES***

SUSHI (4 PCS SELECTIONS) tuna / salmon / yellowtail / eel / red snapper / salmon roe

Dessert

SEASONAL — ***4***
ice cream quenelles

TEMPURA ICE CREAM — ***6***

EXOTIC BOMBA — ***6***
mango, passion fruit and raspberry sorbet covered in white chocolate w shell, drizzled w. chocolate

WARM CHOCOLATE CAKE — ***7***
served with vanilla ice cream

MOCHI — ***5***
ice cream wrap w. rice dough vanilla / green tea / red bean / mango

MILLE FEUILLE CREPES — ***7***
paper thin handmade crepes layers w. other ally light and creamy custard green tea or coconut

CHOCOLATE DUO MOUSSE — ***7***
white & dark chocolate mousse on a bean of chocolate sponge cake, finish w. chocolate shaving & cocoa powder

BANANA TEMPURA — ***6***
w. ice cream quenelles

火 Mild Spicy

LUNCH SPECIALS

Mon. – Fri.: 11:30am – 3:00pm
Sat. & Sun.: 12:00pm – 3:00pm

BENTO BOX 12

served w. soup, salad, rice &
one selection of appetizers, rolls & entrees

ROLLS

CALIFORNIA ROLL
SPICY TUNA ROLL
SWEET POTATO ROLL
SPICY SALMON ROLL

APPETIZER

VEGETABLE SPRING ROLL
PORK GYOZA
EDAMAME
SHRIMP SHUMAI

ENTREÉ

- ***TROPICAL MANGO CHICKEN OR SHRIMP***
- ***THAI STYLE BASIL CHICKEN OR SHRIMP***

SHRIMP & VEGETABLE TEMPURA

- ***MALAYSIAN RED CURRY CHICKEN OR SHRIMP***

BEEF NEGIMAKI

- ***CHICKEN OR BEEF SATAY WITH PEANUT SAUCE***

CHAR–GRILLED TERIYAKI
chicken / shrimp / streak / salmon

- ***GENERAL TSO'S CHICKEN***

SESAME CHICKEN

- ***TANGERINE BEEF***

FILET OF FLOUNDER WITH COCONUT SAUCE

- ***WOK SAUTEED BEEF WITH SA–CHA SAUCE***
- ***PAD THAI NOODLE (NO RICE)***
  chicken or shrimp

HIBACHI WITH FRIED RICE
chicken / shrimp / steak / salmon ***13***

SUSHI
4pcs chef selections ***14***

SASHIMI
6pcs chef selections ***14***

* $1 additional charge for Brown Rice and Fried Rice

Mild Spicy

LUNCH SPECIALS @ SUSHI BAR

Served w. soup & salad

SUSHI LUNCH ***11***
5pcs sushi & california roll

EEL KABAYAKI ***12***
broiled eel over sushi rice

SASHIMI LUNCH ***13***
12pcs sashimi & rice

CHIRASHI LUNCH ***13***
10pcs sashimi & pickles over sushi rice

SUSHI & SASHIMI LUNCH ***16***
4pcs sushi, 8pcs sashimi & spicy tuna roll

CLASSIC ROLL

Served w. soup & salad

2 ROLLS 10 or 3 ROLLS 13

TUNA / BOSTON / CALIFORNIA / AVOCADO
TUNA AVOCADO / CUCUMBER
EEL CUCUMBER OR AVOCADO / VEGETABLE
SPICY TUNA OR SALMON / PHILADELPHIA
SHRIMP / SALMON TEMPURA / SALMON
WHITE TUNA TEMPURA / ALASKA / SWEET POTATO TEMPURA

SLIM DELIGHT

Served w. choices of soup, one classic roll & one choice of salad selection below

FIELD GREENS ***9***

KANI SALAD ***10***

AVOCADO SALAD ***10***

SEAWEED SALAD ***10***

火 ***SPICY MANGO SALAD*** ***10***

THAI CHICKEN SALAD ***11***

CRISPY DUCK SALAD ***11***

ASIAN SPICE CRUSTED CALAMARI SALAD ***11***

火 Mild Spicy