

## SUSHI ROLLS

	Hand Roll	Cut Roll
Tuna Roll *	7	10
Yellowtail Roll *	7	10
California Roll	7	10
Spicy Tuna Roll *	7	10
Eel and Cucumber Roll	7	10
Vegetable Roll	6	10
Salmon and Avocado Roll *	7	10
Philly Roll	7	10

## SUSHI AND SASHIMI

	Nigiri	Sashimi
Yellowtail *	10	15
Salmon (Sake) *	9	14
Eel (Unagi)	9	15
Sweet Shrimp (Amaebi)	9	14
Scallop (Hotate) *	8	13
Sea Urchin (Uni) *	10	16
Octopus (Tako)	7	13
Salmon Egg (Ikura) *	7	13
Crab Meat (Kani)	9	13

## SOUP • SALADS • STARTERS

House Salad	8
Seaweed Salad	8
Chicken Lettuce Wraps	11
Hot and Sour Soup	9
Miso Soup	8

## HOT APPETIZERS

Potstickers	11
Egg Rolls (Veggie or Pork)	11
Shishito Peppers	9
Crispy Dynamite Shrimp	15
Edamame	5
Steamed Bao Buns	12

## RICE

House Fried Rice	11
Shrimp Fried Rice	13
Crab Fried Rice	13
Blue crab meat, sweet peppers, scallions	
Kimchi Fried Rice	12
House fried rice, kimchi, bacon, fried egg	

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

# SPECIALTY ROLLS

<b>Rainbow Cut Roll *</b> California roll topped with salmon, white fish, yellowtail, shrimp and avocado	<b>19</b>
<b>Godzilla Roll *</b> Tuna, shrimp tempura, blue crab mix, cream cheese, cucumber, avocado, eel, spicy chili sauce and spicy mayo	<b>18</b>
<b>Dynamite Roll</b> California roll topped with scallions and dynamite sauce	<b>19</b>
<b>Poppin Rock Sushi Roll *</b> Spicy tuna, crab meat, avocado	<b>15</b>
<b>Dragon Roll *</b> California Roll topped with fresh water eel	<b>19</b>
<b>Firecracker Roll</b> Breaded deep fried salmon, cream cheese, and jalapeno topped with spicy snow crab meat	<b>18</b>
<b>Lobster Roll</b> Avocado and cucumber roll topped with lobster dynamite sauce	<b>22</b>
<b>Red Tiger Roll *</b> Shrimp tempura roll topped with spicy tuna and avocado	<b>18</b>
<b>Lucky Roll *</b> Cream cheese, avocado and cucumber roll topped with seared salmon and dynamite sauce	<b>17</b>
<b>Vegas Roll *</b> Cream cheese, avocado and cucumber roll, tempura battered and fried topped with spicy tuna, eel sauce and dynamite sauce	<b>19</b>
<b>Slick Salmon Roll *</b> Spicy tuna, salmon, tobiko, dynamite sauce	<b>17</b>
<b>Red Shio Roll *</b> Cucumber, Shio oil, avocado and tuna	<b>17</b>
<b>Hamachi Jalapeno Roll *</b> Shrimp, cucumber, avocado, yellowtail, jalapeno, ponzu yuzu	<b>17</b>
<b>White Tiger Roll *</b> Shrimp tempura, crab, avocado	<b>16</b>
<b>Tempura Shrimp Roll</b> Shrimp tempura and daikon sprouts	<b>16</b>
<b>Soft Shell Crab Roll</b> Fried soft shell crab and daikon sprouts	<b>16</b>

## WOK ENTREES

### Kung Pao Chicken

Marinated chicken breast, vegetables, chili peppers, peanuts, scallions, Kung Pao sauce

19

### Sweet and Sour

Wok fried pineapple, sweet peppers, onions, sweet and sour sauce

Pork 17

Chicken 18

Shrimp 22

### General Tso's Chicken

Lightly battered chicken breast, chili peppers, sweet & spicy sauce

19

### Mongolian Beef

Tender sliced flank steak, scallions, Mongolian sauce

20

### Honey Chicken

Crispy chicken breast, honey sauce, sesame seeds

17

### Kalbi Steak

Charbroiled New York striploin, bok choy, fried rice, Hawaiian-style glaze

27

### Beef & Broccoli

Tender slices of flank steak, broccoli, oyster sauce

18

### Shrimp & Vegetable Tempura

Fried shrimp and mixed seasonal vegetables in a light tempura batter

25

### Sea Bass

Steamed Chilean sea bass, scallions, sesame ginger soy

32

### Teriyaki Entrée

Teriyaki marinated Steak or Chicken served with steamed rice and vegetables

Steak\* 27

Chicken 22

### Cashew Chicken

Chicken breast, toasted cashews, Chinese vegetables

18

### Honey Glazed Shrimp

Crispy fried shrimp, honey sauce, toasted sesame seeds

22

### Mixed Chinese Vegetables

An array of vegetables tossed in garlic ginger sauce

14

## NOODLE SOUPS

### Wor Wonton Soup

Chicken broth, pork won tons, shrimp, char siu pork, vegetables

16

### Miso Ramen

Miso broth, wavy noodles, shrimp, pork belly, bamboo shoots, soy hard boiled egg, scallions, mushrooms

14

### Shrimp Tempura Udon

Soy sauce broth, sanuki udon noodles, shrimp and vegetable tempura, scallions

16

### Shoyu Ramen

Soy sauce broth, wavy noodles, braised pork belly, bamboo shoots, soy infused soft boiled egg, scallions, wood-ear mushrooms

14

## SAKE

	Glass	Bottle
<b>Junmai Daiginjo</b> Ultra-Premium, Light-Bodied		
<b>Horin 'Good Fortune'</b>	18	35
<b>Mizbasho 'Early Bloom'</b>	30	58
<b>Junmai</b> Pure Rice, Full-Bodied		
<b>Otokoyama Tokubetsu 'Man's Mountain'</b>	12	52
<b>Genshu</b> Undiluted, Full-Bodied		
<b>G-Joy by Momokawa</b>	8	42
<b>Nigori</b> Cloudy and Milky, Unfiltered Sake		
<b>Dassai Cloude 50-Junmai Ginjo</b>	17	32
<b>Draft</b> Light and Smooth Taste		
<b>Hakutsuru</b>	10	
<b>Ozeki Sake</b> Served Hot	7	

## SIGNATURE COCKTAILS

<b>Sake Bomb</b> -Shot of Chilled House Sake, Dropped in a Glass of Sapporo Beer	6	
<b>Skinny Sake-tini</b> -Cosmo with Tyku Soju	12	
<b>Rising Sun</b> -Grey Goose Vodka shaken with simple syrup, fresh strawberries, cranberry juice and sweet & sour mix	7	
<b>Cherry Blossom Martini</b> -Absolut Vodka and Lychee Liqueur with cranberry juice	8	
<b>Geisha</b> -Skyy Vodka and Chambord Raspberry Liqueur shaken with Pama Pomegranate Liqueur and pomegranate juice	8	

## WINE

	Glass	Bottle
Cabernet Sauvignon, Daou	12	47
Cabernet Sauvignon, Robert Mondavi	15	59
Chardonnay, Chateau St. Michelle	10	39
Merlot, 14 Hands	8	31
Pinot Grigio, Caposaldo	11	43
Prosecco, LaMarca	12	47
Reisling, Bex	8	31
Sauvignon Blanc, Oyster Bay	10	39
Tempranillo Blanco, Ontañón	10	40

## BEER

Draft		Import Bottle	
<b>Bud Light</b>	6	<b>Amstel Light</b>	7
<b>Kirin</b>	7	<b>Corona</b>	7
<b>Sapporo</b>	7	<b>Heineken</b>	7
<b>Shock Top</b>	7	<b>Stella Artois</b>	7
Domestic Bottle		Specialty Bottle	
<b>Bud Light</b>	6	<b>Asahi</b>	8
<b>Budweiser</b>	6	<b>Kirin</b>	8
<b>Coors Light</b>	6	<b>Sapporo</b>	8
<b>Miller Lite</b>	6	<b>Tsingtao</b>	8