

## Hot Starters & Soups

Fried Shrimp Starbursts	\$7	Broiled Butter Fish Miso Yaki	\$9
Spicy Duck Spring Rolls	\$8	Garlic & Miso Broiled Scallops	\$8
Crab Fritter Lettuce Wrap	\$9	Crab & Jalapeno Firecrackers (4 pc)	\$8
Dynamite Green Mussels	(each) \$1.50	Lemon grass Curry Steamed Mussels	\$10
Pork Potstickers "Gyoza"	\$7	Teriyaki Beef Sticks	\$7
Grilled "Kama" Yellow tail collar	\$7	Fried Calamari "Muc Chien"	\$8
Wor Wonton Soup	Large Bowl \$10	Lemon Grass & Shrimp Soup	Large Bowl \$10
Coconut/Lime Chicken Soup	Large Bowl \$10	Vietnamese Beef Pho	Large Bowl \$10
Edamame	\$3.5	Miso Soup	(Cup) \$2.50

## Cold Starters & Salads

Cool Vietnamese Spring Rolls	\$6	Mixed Organic Greens	\$6
Seafood Sunomono Salad	\$10	Octopus Sunomono Salad	\$9
Seaweed Salad	\$7	Marinated Squid Salad	\$9
Asian Grilled Chicken Salad	\$10	Salmon Skin Salad	\$8
Spinach & Sea Bass Sashimi Salad	\$11	Seared Yellow fin Tuna Salad	\$13

## Shooters

(Add quail egg to any shooter \$1)

Japanese Oyster Shooter sake, Yuzu, tobiko & scallion	\$5	American Oyster Shooter, vodka, cocktail sauce, & lemon juice	\$5
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## Sushi Bar Specialties

Fresh Oysters on the half shell Choice of Japanese, Vietnamese, or Cocktail sauces.	(each) \$1.50	"Hand Grenades" (2 pieces) Scallop & Shrimp with sichimi & dynamite sauce.	\$6
"Jalapenito" Tuna Sashimi Roasted Jalapeno ponzu, lemon & chilli sesame oil	\$12	"New Style" Hamachi Sashimi Flashed with hot green tea oil ginger, chives, & sesame seeds.	\$12
Hawaiian Seafood Poke Assorted fish, cucumber, seaweed onions & poke sauce.	\$7	"Dorado" Mahi Mahi Ceviche served with corn chips	\$7
Halibut "Usu zukuri" Sliced thin served with negi, momiji & ponzu.	\$8	"Hanna Sushi" Flower Sushi (2 pieces) Tuna, avocado, spicy scallops & tobiko.	\$8
Kobe Beef Sashimi Kaiware, scallion & Yuzu sauce.	\$20	Beef Tenderloin Tataki Asparagus, truffle oil, yuzu sauce, & scallion	\$15
Giant Tairagai Scallop Sashimi Yuzu, capers, ponzu, & Truffle oil.	\$19	Red Snapper Su-Miso Cucumber ribbons, bird chiles, togarashi, & masago. Sweet miso vinegar sauce.	\$8

# "Omakase" Chefs Tasting Menu

Seven Courses \$65/person

You can expect the finest dishes from the sushi bar & hot kitchen.  
An unforgettable experience.

## Hot Entrees

### **Beef Tenderloin & Shiitakes (choice 8 oz) \$23**

Hand cut grilled to order, served with wasabi mashers, shiitake demi glace & nori tempura roll.

### **"Toban Yaki"**

### **(Yellow Tail \$18) - (Toro 5 oz \$22) - (Kobe Rib Eye 8 oz \$35)**

Seared in a toban hot pot with exotic mushrooms, asparagus & Butter/yuzu sauce

### **Tea Roasted Duckling \$19**

Vanilla black rice, quince chutney, & mango/ginger sauce.

### **Seafood & Udon Hot Pot "Yosenabe" \$18**

Scallops, white fish, mussels, clams, shrimp, tofu, yam, shiitake, bok choy & Udon noodles in dashi broth.

### **Premium Seared #1 Tuna Steak (6oz) \$19**

Seared rare, served with tropical fruit salsa, black rice cakes & wasabi cream.

### **Free Range Chicken Teriyaki \$16**

Chicken breast broiled with teriyaki sauce, steamed rice & stir-fried vegetables.

### **Korean BBQ Shrimp \$16**

Served over pineapple fried rice

### **Salmon Teriyaki \$16**

Steamed rice & stir fried vegetables.

### **Thai Curry (Red Full spice heat) or (Green Medium spice heat)**

(Tofu \$12) - (Chicken \$13) - (Shrimp \$15)

Eggplant, zucchini, squash & carrots with coconut milk & curry paste.

### **Blackened Tofu & Vegetable stir-fry \$14**

Firm tofu, broccolini, carrots, snow peas, bok-choy, asparagus & Napa cabbage

### **"Pad Thai" Noodles**

Shrimp \$15 - Chicken \$13 - Tofu \$11

## Tempura & Rice

Lobster Tempura (two tails)	\$19	Lobster & Vege Mixed Tempura (One tail)	\$17
Shrimp & Vegetable Mixed Tempura	\$13	Vegetable Tempura	\$7
Vegetable Fried Rice \$9 (With shrimp \$13)		"Thai" Pineapple Fried Rice \$9 (With shrimp \$13)	

## Sushi Boats Take a Cruise

(Boats Include Choice of Miso Soup or Organic Greens & Green Tea Ice Cream)

### **The Sea Kayak (For the single paddlers) \$35**

Chef's choice five fish sushi 5 pc  
Tuna, Salmon, Hamachi & Chef's sashimi 4 pc  
Tuna roll 6 pc, Shrimp tempura roll 8 pc

### **The Love Boat (Recommended for 2 people) \$70**

Chef's choice five fish sushi 10 pc  
Tuna, Salmon, Hamachi, & chef's sashimi 8 pc  
Tuna roll 6 pc, California roll 8 pc  
Shrimp Tempura roll 8 pc

### **The Queen Mary (Recommended for 5 people) \$175**

Chef's Choice five fish sushi 25 pc  
Tuna, Salmon, Hamachi & chef's sashimi 20 pc  
Spicy Tuna roll 8 pc, California roll 8 pc  
Shrimp Tempura roll 8 pc, 1 Chef's Special roll 8 pc

### **The Titanic (Recommended for 8 people) \$280**

Chef's choice five fish sushi 40 pc  
Tuna, Salmon, Hamachi, & Chef's sashimi 32 pc  
2 spicy Tuna roll 16 pc, 2 California rolls 16 pc.  
2 shrimp tempura rolls 16 pc, 2 Chef's special roll. 16 pc.

## Sushi Platters

(All fish in platters is chefs choice, includes miso soup)

BBQ Eel Box "Una-Ju"	\$15	"Chirashi" Scattered Sushi Bowl	\$17
Sushi & Roll (5 sushi, & 1 roll) Choice of California or Spicy Tuna	\$18	Nigiri Sushi (7 piece sushi)	\$16
Sashimi (5 fish 3 slices each total 15 slices)	\$29	Sashimi & Sushi (2 sashimi 6 piece 5 pc sushi)	\$20

# Vegetarian Sushi

## Vegetarian Sushi Platter

**\$15**

Includes Miso Soup & chef's choice 5 pc vegetarian sushi & large vegetable roll

	<u>Nigiri</u> (2 pieces)	<u>Cut Roll</u> (5 to 8 pieces)
Tofu Pockets	\$3	-
Daikon Sprouts	\$3	-
Shiitake	\$4	-
Avocado	\$3	\$4
Asparagus	\$3	\$4
Cucumber & sesame seed	\$3	\$4
Sweet gourd	\$3	\$3
Plum & shiso leaf	\$3	\$4
Oshinko Maki (Pickled daikon roll)	\$3	\$3
Thai Vege Roll (Broccoli, cucumber, gobo, avocado, asparagus & peanut sauce, Inari tofu & sweet chilli.)	\$3	\$7

## Nigiri Sushi & Sashimi

	<u>Sushi 2 pc</u>	<u>Sashimi 5 pc</u>
Albacore white tuna	\$4	\$9
Albacore Blackened	\$5	\$11
Crab	\$5	-
Flying Fish Roe	\$4	-
Smelt Roe	\$4	-
Eel Freshwater	\$4	-
Halibut	\$5	\$11
Octopus	\$4	\$9
Pen Scallop	\$10	\$20
Salmon	\$4	\$9
Salmon & Avocado	\$5	\$11
Salmon Roe	\$4	-
Sea Bass	\$5	\$11
Red Snapper	\$4	\$9
Shrimp	\$4	-
Sweet Shrimp	\$8	-
Mackerel	\$4	\$9
Squid	\$4	\$9
Surf Clam	\$4	-
#1 Yellow Fin Tuna	\$5	\$11
Premium Tuna	M/P	M/P
Fatty Tuna	M/P	M/P
Yellow Tail Jack	\$5	\$11
Urchin	M/P	M/P
Sweet Egg Cake	\$3	-
Quail Egg	1/piece	-

## Rolls

	<u>Hand-Roll</u> (one piece)	<u>Cut-Roll</u> (5 to 8 pieces)
Tekka Makki (#1 Ahi tuna roll)	\$4	\$5
Salmon Skin Roll (Crunchy salmon, gobo, cucumber, scallion, sesame & sprouts)	\$3	\$5
California (Snow Crab, avocado, cucumber, sesame seeds)	\$4	\$7
Spicy Tuna (Avocado, chives, cucumber, daikon sprouts & sesame seeds)	\$4	\$7
Spicy Hamachi (Spicy yellow tail, chives, cucumber, kaiware sprouts, sesame)	\$4	\$7
Shrimp Tempura Roll (Shrimp, avocado, cucumber, gobo, crunchies, eel sauce)	\$5	\$9
Philadelphia (Salmon, scallion, cream cheese & cucumber, tempura fried)	-	\$7
Crunchy Spicy Tuna (Spicy tuna, avocado, cucumber, sprouts, tempura fried, spicy sesame soy)	-	\$8
NYNY (Spicy snow crab sesame & granny Smith apples, covered with tempura crunchies & sweet soy)	-	\$8
Gone Jah Man! (Tuna, mango, avocado, cream cheese & black tobiko)	-	\$8
Thai Spicy (Thai peanut sauce, tempura shrimp, cucumber, gobo, jalapeno, cilantro, peanuts, sriracha)	-	\$9
East by Southwest (Snow crab, avocado, cucumber wrapped with white fish baked in our spicy aioli)	-	\$10
Kamikaze (Barbeque eel, avocado, cucumber, wrapped with spicy tuna, eel sauce, sesame & scallion)	-	\$10
Spyder (Soft shell crab, red leaf, cucumber, avocado, gobo, sprouts, sweet soy)	-	\$12
Rainbow (California roll wrapped in a rainbow of fish & avocado)	-	\$12
Double Hama (Noriless roll filled with spicy hamachi wrapped with fresh hamachi, tobiko sesame & negi)	-	\$12
Mars Twist (Unagi, mango & asparagus wrapped in tuna & avocado, eel sauce drizzle)	-	\$12
Caterpillar (Eel, cucumber, sesame wrapped in avocado drizzled with sweet soy)	-	\$13
Lotus Blossom (Riceless Roll tuna, salmon, hamachi, snow crab, gobo, & avocado, wrapped in thin cucumber. Served with yuzu sauce)	-	\$13
Rock & Roll (Riceless roll shrimp, salmon, crab, ginger, tobiko & avocado wrapped in daikon, Ponzu)	-	\$13
Dragon (California roll wrapped in BBQ eel "unagi" with sesame seeds, sweet soy sauce)	-	\$13
Golden Dragon (Tempura shrimp, & cucumber, topped with unagi, avocado, crab, tobiko, eel sauce)	-	\$13
High Roller (Snow crab, avocado, cucumber & macadamia, wrapped in seared salmon, topped with Japanese aioli & sweet soy)	-	\$13