RED WINE

UPSHOT RED BLEND \$10/\$38
Bold and favorful blend with notes of dark fruit and vanilla.

CATACLYSM CAB SAUV \$10/\$38
"A rich and full bodied wine with dark fruitflavors and a smooth finish."

OBERON CAB SAUV \$14/\$54
A classic Napa Valley wine with rich dark fruit flavors.

PRISONER RED BLEND \$70
A complex and full-bodied wine with bold fruit flavors and a long smooth finish.

BOTTLED BEER

Domestic
Bud Light, Budweiser, Michelob Ultra, Miller Lite, and Yuengling.

\$4.5 Import Asahi, Corona, Kirin, Sapporo, and Tsingtao.

Non-Alcoholic Ask server for available options.

\$4.5 Cider Ale Ask server for available options.

NON-ALCOHOLIC DRINK

KING PEARL JASMINE TEA TIE GUAN YIN OOLONG TEA \$5 \$5 JAPANESE GREEN TEA

SOFT DRINK (FREE REFILL)

Coke, Diet Coke, Sprite, Minute Maid, Mr. Pib, \$3 and Mellow Yellow.

JUICE Orange juice, pineapple juice, and raspberry juice.

ICE TEA

HITE WINE

HOUSE PINOT GRIGIO
A light and refreshing white wine with crisp citrus \$6/\$32 flavors and clean finish

WAIRAU RIVER SAUV BLANC \$10/\$38
A crisp and vibrant New Zealand wine with bright citrus and tropical fruit flavors

CASTELLO DEL POGGIO MOSCATO \$8/\$28
"A sweet and fruity Italian wine with notes of peach and apricot"

ACROBAT PINOT GRIS
A bright and refreshing white wine with flavors of \$9/\$32 citrus and green apple

JAPANESE SAKE

SHO CHIKU BAI WARM SAKE \$12 SHO CHIKU BAI REI GINJO \$15 \$15 SHO CHIKU BAI ORGANIC NAMA SHO CHIKU BAI MIO \$15 SPARKLING SAKE SHO CHIKU BAI NIGORI \$15 Unfilterted. YUKI NIGORI WHITE PEACH \$16 Unfilterted. \$16 YUKI NIGORI LYCHEE Unfilterted.

MOCHITCE CREAM

Pick any three flavors.

\$7.5

Chocolate Vanilla Chip

Espresso

\$5

Cake Batter Strawberry

Matcha

Salted Caramel

Passion Fruit

Toasted Coconut

Mango

Red Bean Seasonal





APPETIZER

EGG ROLL \$2.5 Homemade egg roll filled w/ chicken and vegetable served w sweet chili sauce.

THAI SPRING ROLL \$3.5 EDAMAME 🥖 \$5

\$7 **CRAB RANGOON** Homemade crab and cream cheese pouch served w/ a side of sweet chili sauce.

DUMPLING \$7
CHOICE OF STEAMED OR PAN-FRIED. Dumpling filled w/ chicken and vegetable.

VEGETARIAN DUMPLING / \$7 CHOICE OF STEAMED OR PAN-FRIED.

CRISPY FRIED CALAMARI \$10

LETTUCE WRAP

Lettuce cup topped w/ minced chicken, red pepper, jicama, cilantro and crispy rice noodles.

ROCKIN SHRIMP \$10 Tempura shrimp w/ lemon cream sauce.

SEAWEED SALAD \$6

SPICY KANI SALAD) \$7

Shredded kani, cucumber, and spring mix, ponzu sauce, scallion and tobiko.

BLUEFIN TUNA TARTAR \$10

DRAGON EGG) \$10

A tempura-fried avocado stuffed w/ spicy tuna and spicy kani topped w/ eel sauce & spicy mayo.

SASHIMI SALAD \$11 Tuna, salmon, white tuna, spring mix, ponzu sauce, scallion, and tobiko.

POKE NACHOS)

CHOICE OF TUNA OR SALMON. Served with wonton chips, scallion, and masago topped with spicy mayo and eel sauce.

SEARED TUNA TATAKI Delicate lightly seared tuna w/ citrus-soy sauce served with seaweed salad and scallion.







CRAB RANGOON \$7 Homemade crab and cream cheese pouch served w/ a side of sweet chili sauce.



BLUEFIN TUNA TARTAR \$10



SPICY KANI SALAD \$7 Shredded kani, cucumber, and spring mix, ponzu sauce, scallion and tobiko.



DRAGON EGG \$10
A tempura-fried avocado stuffed w/ spicy tuna and spicy kani topped w/eel sauce & spicy mayo.

HOT & SPICY DISHES

CONTAIN NUTS
VEGETARIAN DISHES. WARNING: Consuming raw or under cookd meats, poultry, shelfish or eggs may increase your risk of food borne illness.

Please inform your server of any food allergies.



MISO SOUP

\$ 3
Traditional Japanese soup consisting of a dashi stock, tofu, scallion, and shredded seaweed.

HOT& SOUR SOUP \$4.5
A spicy and savory broth filled with mushroom, wood ear mushroom, and egg.

WONTON SOUP \$5
Miso broth served w/ pork dumpling, yu choy and green onion.



BROCCOLI SOYA JAPANESE EGGPLANT STRING BEAN GARLIC

WOK GLAZED GINGER

Red onions, red peppers, snow peas, mushrooms, asparagus, and green beans.

SZECHUAN PEPPERCORN

Green beans, mushroom, snow peas, red peppers, jicama, asparagus, scallion, chili peppers, and jalapeno peppers.

THAL RED CURRY

Tofu, red onions, red peppers, mushrooms, Thai basil, green beans, eggplants, snow peas, asparagus, and potatoes.

MALA

сомво

Jalapenos, red peppers, onions, chili peppers, cilantros, peanut & sesame seed.

TOFU \$16 🥖 VEGETABLE \$16 CHICKEN \$17 BEEF \$18 SHRIMP \$18



RICE E NOODLES

\$20

FRIED RICE Peas, carrot, scallion, and egg.

LOMEIN

Egg noodles stir-fried w/ carrots, bean sprouts, green onion, red onions & mushroom.

Stir-fry japanese udon noodle w/assortment vegetables.

\$13 TOFU \$12 BEEF VEGETABLE \$12 \$13 SHRIMP CHICKEN \$12 COMBO \$15

HOT & SPICY DISHES

CONTAIN NUTS

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VEGETABLE DELIGHT \$15
CHOICE OF STEAMED OR STIR-FRIED. Assorted vegetables served w/ our home made brown sauce.

SWEET & SOUR CHICKEN

\$17

Bold Bold Bold Bold

KUNG PAO CHICKEN

Spicy cubes chicken stir-fried w/ peanuts, zucchinis, papayas, red peppers, chili's peppers, cilantro & jalapeno.

SESAME CHICKEN

\$18

All natural white meat chicken lightly breaded in crispy honey coating served w/ fresh green beans and topped with sesame seed. CRISPY RED SNAPPER \$24
Red snapper caramelized to crispy
perfection in mildly spicy blend of rice

GENERAL T'SO CHICKEN)

\$18

Spicy all natural white meat chicken lightly breaded in crispy honey coating served w/ fresh green beans.

HONG KONG CHICKEN **Bold Bold Bold Bold**

\$18

CASHEW DOUBLE DELIGHT # \$18

Chicken & shrimp stir-fried w/ papayas, zucchinis, red peppers, cilantro and cashew nuts. SWEET & SOUR CHICKEN
Bold Bold Bold Bold

MONGOLIAN BEEF

\$18

Thin sliced flank steak wok w/ caramelized onions, scallions & chili's pepp served over crispy rice noodles.

BUCKEY TRIPLE DELIGHT \$20

Thin sliced flank steak, chicken, and shrimp mixed w/ assorted vegetables in our home made brown sauce.

CRISPY RED SNAPPER

\$24 Red snapper caramelized to crispy perfection in mildly spicy blend of rice wine vinegar, soy syrup and Thai curry sauce.

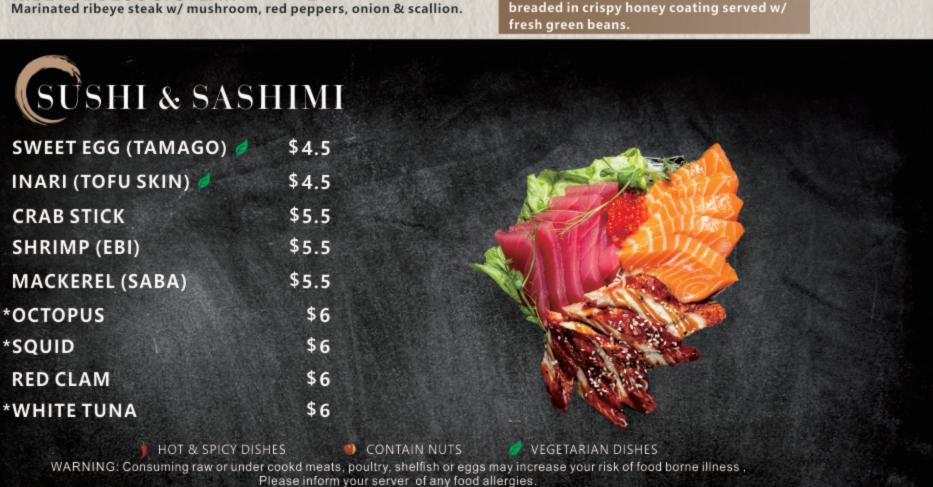
RIBEYE BULGOGI STEAK \$27

VEGETABLE DELIGHT \$15
CHOICE OF STEAMED OR STIR-FRIED.
Assorted vegetables served w/ our home

wine vinegar, soy syrup and Thai curry sauce

made brown sauce.

GENERAL T'SO CHICKEN \$18
Spicy all natural white meat chicken lightly breaded in crispy honey coating served w/



*FLYING FISH ROE (TOBIKO) \$6.5 *STRIPED BASS *SMOKED SALMON \$6.5 *SEARED TUNA \$6.5 *SALMON \$6.5 *YELLOWTAIL EEL \$7 \$7.5 *BLUEFIN TUNA *SCALLOP \$8.5 \$10 *KING SALMON *TORO \$10 \$10 *JUMBO SHRIMP *UNI \$10 SUSHI ENTREE KING CRAB \$10 *AMERICAN DELUXE \$26
3 pieces of each tuna sushi, salmon sushi, and yellowtail sushi and \$26 served w/ a Tuna Avocado roll. *SUSHI PLATTER 10 pieces assorted sushi and a California roll.

*SASHIMI PLATTER \$38

18 pieces assorted sashimi and a side of sushi rice

*SUSHI SASHIMI PLATTER \$38
6 pieces assorted sushi & 10 pieces assorted sashimi and a Tuna

Avocado roll.

*SPICY ROLL PLATTER \$ \$18
A roll of each Spicy Tuna roll, Spicy Salmon roll, and Spicy Kani roll.

*LOVE BOAT \$68 10 pieces assorted sushi & 15 pieces assorted sashimi served with a Rainbow roll & a Delaware roll.

\$6



Kani, cucumber, and avocado. \$6 CLEVELAND Ebi shrimp, cucumber, lettuce, avocado, and japanese mayo. *SALMON AVOCADO \$6.5 *TUNA AVOCADO \$7 *ALASKAN \$6.5 Salmon, cucumber, and avocado. \$6.5 *PHILADELPHIA Smoked salmon, avocado, and cream cheese. *CHRISTMAS Tuna, salmon, avocado, and tempura flakes. CALAMARI \$6 \$7 **EEL AVOCADO**

CALIFORNIA

HOT & SPICY DISHES

CONTAIN NUTS

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TRADITIONAL ROLL

SHRIMP TEMPURA

Tempura shrimp, cucumber, avocado, and eel sauce.	
*TUNA	\$6.5
*SALMON	\$6
*YELLOWTAIL	\$6
SPICY KANI	\$6.5
*SPICY SALMON)	\$6.5
*SPICY TUNA)	\$6.5
*SPICY CALIFORNIA) Spicy kani, cucumber, avocado, and m	\$ 7 nasago.
*SPICY SCALLOP)	\$9
*YELLOWTAIL JALAPENO)	\$6.5
*MEXICAN) Spicy tuna, avocado, and masago.	\$6.5
ASPARAGUS Ø	\$4.5
AVOCADO 🥖	\$4.5
CUCUMBER 🕏	\$4.5
PEANUT AVOCADO	\$5.5
YASAI Asparagus, cucumber, and avocado.	\$5.5
SWEET POTATOES	\$5.5
INARI AVOCADO	\$6

















HOT & SPICY DISHES

CONTAIN NUTS

VEGETARIAN DISHES

SPECIALTY ROLL

*SPIDER \$10
Soft-shell crab, cucumber, avocado, masago, and eel sauce.

DELAWARE \$11
Deep fried roll w/ salmon, kani, cream cheese, spicy mayo, wasabi mayo, and eel sauce.

*OWU CRUNCH) \$11

Deep fried roll w/ white tuna, tamago, cream cheese, avocado, spicy mayo, eel sauce, pineapple sauce, tempura flakes, masago, and scallion.

*RAINBOW \$12
Tuna, salmon, white tuna, ebi shrimp, kani, cucumber, and avocado.

TROPICAL \$14
Soy bean paper with ebi shrimp, spicy kani, cucumber, avocado, mango, tempura flakes, spicy mayo, and mango sauce.

MOUNTAIN \$14
Soy bean paper with shrimp tempura, kani, cucumber, avocado, spicy mayo, wasabi mayo, and eel sauce.

*HALLOWEEN \$14
Baked roll w/ kani, tempura flakes, grilled salmon, homemade specialty sauce, eel sauce, wasabi sauce, and black & red tobiko.

*SNOW WHITE \$15
Baked roll w/ white tuna, spicy salmon, cream cheese, avocado, tempura flakes, tobiko, and homemade specialty sauce.

*TSUNAMI \$ 15
Seared tuna, jalapenos, cucumber, avocado, spicy mayo, and siracha.

\$15

Seared tuna, avocado, spicy tuna, scallion, wasabi mayo, and spicy mayo.

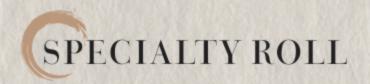








VEGETARIAN DISH CONTAIN NUTS cookd meats, poultry, shelfish or eggs may increase your risk of food borne Please inform your server of any food allergies.



GREAT HARVEST

\$15

Soy bean paper w/ tempura shrimp, cream cheese, sweet potatoes, mango, coconut & mango sauce, and coconut flakes.

*TYPHOON MONSTER) \$15

Tempura shrimp, seaweed salad, avocado, spicy kani, tempura flakes, spicy mayo, and masago.

*HAMACHI LOVER)

\$16

Yellowtail, cucumber, asparagus, jalapeno, scallion, and ponzu sauce.

*MARS)

\$16

Crunchy lobster salad, tuna, salmon, and spicy mayo.

*KAMIKAZE)

\$16

Tempura shrimp, tuna, eel, spicy tuna, spicy mayo, and eel sauce.

*ASIAN FUSION)

\$16

Tempura shrimp, avocado, seared mignon fillet, scallion, masago, ponzu sauce, and spicy mayo.

*SPICY THAI GIRL)

\$16

Soy bean paper w/ tempura shrimp, cucumber, avocado, spicy salmon, and spicy mayo.

*MIND ERASER)

\$16

Tuna, salmon, yellowtail, lobster salad, avocado, jalapenos, scallop, scallion, ponzu sauce, and tobiko.

*GOLDEN DAWN)

\$17

Spicy tuna, cream cheese, asparagus, spicy kani, scallop, spicy mayo, and eel sauce.

*DRAGON

\$16

Eel, cucumber, avocado, red tobiko, eel sauce & sesame seed.











