

# Kitchen Menu

## Appetizer

<b>Edamame</b> .....	\$5
steamed young soy-beans tossed with sea salt	
<b>Shumai</b> .....	\$5.5
steamed shrimp dumplings with fish eggs	
<b>Harumaki</b> .....	\$5.5
fried Japanese vegetarian spring rolls	
<b>Pork or Vegetable Gyoza</b> .....	\$5.5
Pan-fried pork or steamed Vegetable dumpling	
<b>Beef Negimaki</b> .....	\$7
grilled beef rolled with scallion and teriyaki sauce	
<b>Chicken Satay</b> .....	\$7
grilled chicken skewer with Thai peanut sauce	
<b>NEW Teppanyaki Grilled Shrimp Skewers</b> .....	\$8
Lettuce, avocado, cherry tomato, wasabi nori ranch and Thai spicy cocktail sauce	
<b>SPICY Chicken Lettuce Wrap</b> .....	\$10
Sriracha, ice burg lettuce, crispy onion, Hoisin sauce	
<b>Calamari</b> .....	\$10
whole BBQ or crispy sushi grade calamari	
<b>Spicy Mango Tuna</b> .....	\$10
seared tuna, seaweed salad & mango sesame salsa	
<b>Crispy Ginger Duck Roll</b> .....	\$11
shredded Peking Duck, baby mixed, avocado, sesame & balsamic glazed	
<b>Hamachi Kama</b> .....	\$12
Oven roasted yellow tail Collar served with spicy mango salsa and balsamic glazed	
<b>Rocky Shrimp</b> .....	\$12
tempura shrimp with Japanese dressing	

## Soup

<b>Miso Soup</b> .....	\$2
garnished with dried seaweed, tofu, and scallion	
<b>Seafood or Spicy Seafood Soup</b> .....	\$8
mix seafood, shitake & enoki mushroom in clear broth	
<b>SPICY Tom Yam Gong</b> .....	\$8
spicy seafood soup with lime, lemon grass, and basil	
<b>Wasabi Lobster Dumpling Soup</b> .....	\$9
asparagus, shitake mushrooms, ginger & light soy mushroom broth	

## Salad

<b>Avocado Salad</b> .....	\$5
avocado and garden green with ginger dressing	
<b>Seaweed Salad</b> .....	\$5
marinated seaweed salad tossed with sesame seeds	
<b>Thai Chicken Salad</b> .....	\$11
grilled chicken, cashew nuts, mandarin oranges, mixed greens, crisp noodles, with Thai dressing	
<b>Crackling Calamari Salad</b> .....	\$12
cucumber, tomato and citrus-lime dressing	
<b>Wasabi Tuna Salad</b> .....	\$12
seared tuna, asparagus, avocado, cherry tomatoes, mixed greens with light wasabi dressing	
<b>NEW Seared Salmon And Salmon Skin Salad</b> .....	\$11
Spring mix, mango, cucumber with soy dressing and truffle soy glazed	

# Fusion Entrée

<b>NEW</b> Dynamite salmon Fillet .....	\$22
Saut'e string bean, pickle rubard, herb wasabi and spicy dry shrimp crust	
<b>NEW</b> Ginger Poached White Tuna .....	\$22
Baby bok choy, vegetable gyoza, truffle oil, tom yam flavored edamame and pinenut broth	
Broiled Jumbo Shrimp or Chilean Sea Bass .....	\$24
Sautéed baby bok choy, jicama, with coconut black rice and orange miso glazed	
Sesame Crusted Loin of Tuna .....	\$24
with baby bok choy, asparagus, shitake mushroom, served with sesame soy vinaigrette	
Grilled Shichimi Filet Mignon .....	\$28
Mashed potato, teppanyaki vegetables, tempura asparagus & yakiniku teriyaki sauce	
Lemon Pepper Dusted Sea Scallops and Lobster .....	\$28
trumpet mushroom, sautéed provencal vegetables and brown butter vinaigrette	

# The Classics

Special Dinner Box .....	\$22	<b>SPICY</b> Pineapple Fried Rice .....	\$15
shrimp, salmon, steak or chicken served w. California roll, shumai and tempura appetizer		stir fried pineapple, Thai basil with choice of: chicken, beef, shrimp or vegetables	
<b>SPICY</b> Singapore Style Noodles .....	\$15	Noodle: Yaki Udon or Soba .....	\$15
chicken, shrimp & roast pork, bean sprout and scallion		Stir Fried or Soup choice of: chicken, beef, shrimp, or vegetable	
Teriyaki Dinner .....	\$V.R	<b>SPICY</b> Noodle: Pad Thai .....	\$15
chicken \$17, salmon, shrimp or, steak \$20		basil, cashew nuts, lime, bean sprouts, Choice of chicken, beef or sea food	
Tempura Dinner .....	\$V.R	<b>NEW</b> NoodleP: Yaki Shirataki Udon .....	\$15
vegetable \$14, chicken \$15, shrimp \$17		Chive blossom, scallion, onion and fish cake choice of beef, shrimp, chicken or vegetable	

**All Entrées Served with Soup and Salad**

# Sushi Menu

## Sushi Appetizer

<b>Asian Sushi Taco</b> .....	\$9
Crispy wonton skin topped with sushi rice, spicy tuna, scallion, blk tobiko and wasabi mayonnaise	
<b>NEW Crispy Salmon Tortilla</b> .....	\$11
Guacomole', scallion, sesame seeds, garlic chipotle aioli and soy glazed	
<b>NEW Peppered Tuna And White Tuna Tartar</b> .....	\$10
Avocado, wasabi herb, sasame miso, Crispy wonton skin and spicy orange reduction	
<b>Fish Ceviche</b> .....	\$11
Rice pearl, tuna, y.t, Salmon, avocado, spicy lime vinaigrette, wasabi emulsion and balsamic glazed	
<b>New Sawa Ceviche</b> .....	\$12
Slices of Yellowtail sashimi with red onion, jalapeno, green onion oil, cold yuzu-citrus glazed and crispy ginger.	
<b>NEW Crispy Tuna Dumpling</b> .....	\$13
Guacamole, Sweet Asian Sauce, Jalapeno, and Micro Rainbow mix.	

## Sushi or Sashimi

sushi 1 PC per order / sashimi 3 PCs per order

<b>Salmon</b> .....	\$3.0/\$6.0
<b>Tuna</b> .....	\$3.0/\$6.0
<b>Yellowtail</b> .....	\$3.0/\$6.0
<b>Strip Bass</b> .....	\$3.0/\$6.0
<b>Fluke</b> .....	\$3.0/\$6.0
<b>Eel</b> .....	\$3.0/\$6.0
<b>Salmon Roe</b> .....	\$3.0/\$6.0
<b>King Crab</b> .....	\$3.5/\$9.0
<b>King Salmon</b> .....	\$3.5/\$9.0
<b>Sea Urchin</b> .....	\$4.5/\$9.0
<b>O-Toro</b> .....	\$Seasonal

## Roll & Hand Rolls

<b>Boston Roll</b> .....	\$4.95
cooked shrimp, avocado, cucumber, mayo	
<b>California Roll</b> .....	\$5.5
crab stick, cucumber, avocado	
<b>Philadelphia</b> .....	\$5.5
smoked salmon, cream cheese, scallion	
<b>Spicy tuna roll</b> .....	\$5.75
Spicy salmon roll, or spicy yellowtail roll	
<b>Eel Avocado Roll</b> .....	\$5.95
grilled smoked eel with avocado	
<b>Dynamite Roll</b> .....	\$6.95
tuna, yellowtail, scallion, spicy sauce	
<b>Shrimp Tempura Roll</b> .....	\$6.95
shrimp tempura, eel sauce	
<b>Bullet Roll</b> .....	\$9
White tuna, tuna Avocado tempura topped with crunchy white tuna, sesame seed, scallion and sesame ginger sauce	
<b>NEW Crispy Lobster California Roll</b> .....	\$9
Tobiko, scallion, spicy mayo and wasabi nori ranch	
<b>Buddha Roll</b> .....	\$10
sautéed wild mushrooms topped with tempura portobello mushrooms and sweet soy glazed	
<b>New American Dream Roll</b> .....	\$8
Salmon, seaweed salad, kani, mango tempura topped with spicy salmon, blk tobiko scallion and sweet soy glazed	
<b>Dragon Roll</b> .....	\$11
eel, cucumber, topped with avocado and fish eggs	
<b>Rainbow Roll</b> .....	\$11
kani, avocado, cucumber topped with assorted fish	
<b>Golden Spider Roll</b> .....	\$11
soft shell crab, cucumber, avocado, scallion & tobiko	

**Brown Rice Available With Extra Cost**

## Specialty

**NEW Oyster Shooter** ..... \$14

Tobiko, scallions, blue point oysters and citrus yuzu

**Vietnamese Sashimi Roll** ..... \$14

Freshly Chopped tuna, crispy shallot, Salmon, Yellowtail with jalapeno, spring mix, avocado, mango, grapefruit ponzu and cilantro aioli

**Uni and Scallop Sashimi** ..... \$14

With sherry - soy reduction

**5's flavors Sashimi** ..... \$15

Tuna with mango salsa, yellow tail with jalapeno, salmon with lemon marmalade, white tuna with tomato sauce, king crab Naruto salmon roe

**Duck and Monkfish Pâté** ..... \$15

Pickle port wine fig and pickle vegetable

## Sushi Entrée

**Sushi Dinner** ..... \$22

10 pieces assorted sushi, one California roll

**Sashimi Dinner** ..... \$26

21 pieces assorted fresh sashimi

**Sushi Sashimi Combo** ..... \$28

5 PCs sushi, 12 PCs sashimi and one tuna roll

**Sushi and Sashimi Deluxe** ..... \$55

8 PCs assorted sushi, 18 PCs assorted sashimi, tuna roll, California roll, dragon roll

## Signature Roll

**Phuket Island Roll** ..... \$14

Shrimp temp, peanut, avo, Thai basil topped wt jumbo Alaskan crab meat and pad Thai sauce

**South-West Roll** ..... \$14

Cajun spice crusted white tuna roll, topped wt grilled scallions, avo, tomato coulis, spicy mayo and wasabi aioli

**Painted Lady (Roll)** ..... \$14

fresh lobster, mango, asparagus inside, topped with spicy tuna, avocado, served with spicy mango sauce.

**Tuna Amazing Roll** ..... \$14

white tuna tempura, spicy tuna, avocado, topped with peppered tuna, mango-eel sauce

**Out of Control** ..... \$14

tuna, yellowtail, salmon on both sides with avocado & asparagus, eel sauce & spicy miso sauce

**NEW Coconut Roll** ..... \$14

Crispy coconut shrimp and lobster salad inside with avocado on top comes with wasabi coconut sauce and coconut flakes.

**Crazy Friday** ..... \$14

shrimp tempura, spicy lobster inside, topped with avocado and colorful fish eggs

**Sunshine Roll** ..... \$14

salmon tempura, avocado, topped with salmon, tempura flakes and spicy sauce

**Hadeed Roll** ..... \$14

spicy tuna, salmon, yellowtail, avocado, wrapped in soy bean nori, spicy sweet plum sauce

**Angry Dragon** ..... \$14

Shrimp tempura, spicy tuna and papaya inside topped with Alaskan king crab served with nuta sauce

**NEW Crab, Crab, Crab** ..... \$14.

Tempura soft shell crab, King Crab, cucumber, avocado, topped with spicy alaskan king crab, wasabi tobiko, cream cheese and spicy sesame soyu sauce

**Brown Rice Available With Extra Cost**