

## Great Beginnings

### Soups & Salads

Miso Soup	5
Hot & Sour Soup <b>V</b>	5
Wonton Scallion Soup	6
House Salad <b>V</b> with housemade ginger dressing	6
Spicy Seaweed Salad	9
Kani Salad	11
Crabstick, sliced cucumbers, F.F. Roe, sesame seeds, and tempura bits blended with spicy mayo	
Avocado Salad	12
Crabstick and sliced cucumbers blended with spicy mayo. Topped with tempura crunchy bits, sesame seeds, and F.F. Roe	
Octopus Salad	13
Crabstick, octopus, sliced cucumbers, and F.F. Roe. Served with a housemade soy and rice wine vinegar dressing	
Osaka Spicy Tuna Salad	13
Yellowfin tuna, crabstick, sliced cucumbers, and seaweed, blended with spicy mayo	
House Special Soup (for two)	15
A special soup filled with an assortment of fresh vegetables, shrimp, pork, chicken, and 4 wontons	

### Chinese Appetizers

Gourmet Egg Roll with pork (1 piece) <b>B</b>	3.5
Spring Roll (1 piece) <b>B V</b>	3.5
Small White Rice <b>GF V</b>	5
Teriyaki Chicken Sticks (4 pieces)	9
Veggie Dumplings <b>V</b> (6 pieces) (steamed or pan fried)	10
Pork Dumplings (6 pieces) (steamed or pan fried)	10
Chicken Fingers (6 pieces)	11
Crab Rangoon (6 pieces)	11
Boneless Spare Ribs	12
Fried Chicken Wings (8 pieces) <b>B</b>	14

### Japanese Appetizers

Edamame <b>GF V</b>	7
Steamed soy beans, served slightly salted	
Ebi Shumai	9
6 fried shrimp dumplings with a light ginger soy dipping sauce	
Negimayaki	15
Thin slices of beef wrapped around scallions, broiled with a housemade teriyaki sauce	
Shrimp Tempura Appetizer	15
3 pieces of shrimp and assorted vegetables fried in light batter with a light and sweet dipping sauce	

### Sushi Bar Appetizers

Sushi Rice <b>GF</b>	7
Maki Sampler	14
1 California roll, 1/2 cucumber roll, 1/2 tuna roll	
Sushi Appetizer (5 pieces)	14
Tuna, salmon, shrimp, whitefish, and white tuna on top of seasoned blocks of rice	
Sashimi Martini	15
Tuna, yellowtail, salmon, and sea bass with mango, cucumber, kiwi, and avocado with F.F. Roe. Served with a housemade yuzu citrus sauce and served in a martini glass	
Sashimi Appetizer <b>GF</b> (8 pieces)	16
Two pieces of tuna, salmon, whitefish, and white tuna. All 8 pieces sliced sashimi style	
Tuna Tataki	16
Pan-seared tuna, served with a soy bean honey sauce topped with sesame seeds	
Black Pepper Tuna	16
Black pepper dusted tuna, sliced thin and served with ponzu sauce	
Yellowtail Jalapeño Bites <b>GF</b>	16
6 pieces of yellowtail sashimi thinly sliced with thin cut jalapeño pieces, drizzled with our housemade yuzu citrus sauce	

### Lo Mein

Vegetable <b>V</b>	12
Chicken or Pork	15
Shrimp or Beef	16
House Special	17

### Fried Rice

Vegetable <b>GF V</b>	12
Chicken <b>GF</b> or Pork	15
Shrimp <b>GF</b> or Beef <b>GF</b>	16
House Special	17

### Wok Sautéed Specialties

The following dishes are created in a traditional Chinese style with fresh vegetables and are sautéed over a high flame in our wok.

SHRIMP	22
Served with your choice of one of the following:	
Broccoli <b>GF</b>	Szechuan <b>GF</b> <b>B</b>
Mixed Vegetables <b>GF</b>	Garlic Sauce <b>B</b>
Cashew Nuts <b>GF</b>	Hunan Style <b>B</b>
Kung Pao <b>GF</b> <b>B</b>	
BEEF	22
Served with your choice of one of the following:	
Mixed Vegetables <b>GF</b>	Szechuan <b>GF</b> <b>B</b>
Pepper Steak & Onions <b>GF</b>	Garlic Sauce <b>B</b>
Broccoli <b>GF</b>	Hunan Style <b>B</b>
Kung Pao <b>GF</b> <b>B</b>	
CHICKEN	19
Served with your choice of one of the following:	
Broccoli <b>GF</b>	Szechuan <b>GF</b> <b>B</b>
Mixed Vegetables <b>GF</b>	Garlic Sauce <b>B</b>
Cashew Nuts <b>GF</b>	Hunan Style <b>B</b>
Kung Pao <b>GF</b> <b>B</b>	
PORK	18
Served with your choice of one of the following:	
Broccoli	Szechuan <b>B</b>
Mixed Vegetables	Garlic Sauce <b>B</b>
Hunan Style <b>B</b>	
VEGETABLES	16
Tofu & Broccoli <b>GF V</b>	
Broccoli in Brown Sauce <b>GF V</b>	
Szechuan Tofu <b>GF V</b> <b>B</b>	
Tofu in Garlic Sauce <b>V</b> <b>B</b>	

### Steamed Specialties

Served in bamboo steamer over a bed of fresh garden vegetables with a side of brown dipping sauce.

Tofu <b>GF V</b>	17
Chicken <b>GF</b>	18
Shrimp <b>GF</b>	22
Scallops <b>GF</b>	23

**GF** Can Be Prepared Gluten Free, Just Ask Your Server!

**V** Vegetarian Option

**B** Hot & Spicy **B** Contains Peanuts

\*Notify your server of any allergies and/or dietary restrictions

## Hosomaki (House Rolls)

Cucumber Roll <b>GF V</b>	7
Avocado Roll <b>GF V</b>	7
Veg Head Roll <b>GF V</b>	7
Sweet Potato Roll <b>V</b> Tempura fried sweet potato wrapped in rice and nori served inside out	7
California Roll	8
Crabstick, avocado, and cucumber, served inside out with F.F. Roe	
Salmon Roll <b>GF</b>	8
Salmon Skin Roll <b>GF</b>	8
Japanese Bagel Roll <b>GF</b> Smoked salmon, cream cheese, and scallions	9
Eel Roll	9
Tuna Roll <b>GF</b>	9
Philadelphia Roll	9
Crabstick, shrimp, and cream cheese inside out with scallions	
Alaska Roll <b>GF</b>	9
Salmon and avocado inside out	
Let-It-Roll	9
Eel, shrimp, and cucumber	
Adirondack Roll	9
Spicy salmon and tempura bits inside out	
Spicy Tuna Roll	10
Minced tuna, spicy mayo, cucumber, and scallions	
Double Dipper Roll	10
Spicy tuna and tempura bits inside out	
Yellowtail Roll with Scallions <b>GF</b>	10
Superstar Roll	10
Tuna and salmon with broiled spicy mayo on top	
Phishfood Roll	10
Yellowtail, spicy mayo, avocado, and F.F. Roe	
Spicy Lump Crab California Roll	10
Crab, cucumber, avocado, and spicy F.F. Roe	
Boston Roll	12
Shrimp tempura, lettuce, and avocado	
Shrimp Tempura Roll	12
Tempura fried shrimp with F.F. Roe, cucumber, and avocado	
Spider Roll	14
Tempura fried soft shell crab, avocado, lettuce, and cucumber. Topped with F.F. Roe	
Mika Roll	17
Spicy salmon and avocado wrapped in soy paper. Topped with kiwi and mango sauce	
Seared Salmon Roll	17
Spicy crabstick and avocado wrapped with flame seared salmon, drizzled with a miso wine sauce	
Crunchy Eel Roll	17
Eel and avocado inside with spicy crabstick and tempura bits on top, drizzled with eel sauce	
Dragon Roll	17
Tuna, asparagus, scallions, and spicy mayo wrapped with avocado	
Black Dragon Roll	18
Cucumber, avocado, and F.F. Roe, wrapped in shrimp and eel, drizzled with eel sauce	
Rainbow Roll	18
California roll wrapped with 6 slices of fresh fish and avocado	

### Japanese Dinner Creations

All dinners include miso soup. (Add a House Salad for \$4)

Vegetarian Maki <b>V</b>	22
Choose three of the following rolls: Cucumber, Avocado, Asparagus, Sweet Potato, or Veg Head Roll and combine them to create this dish	
Maki Combination	23
California, Cucumber, and Tuna Rolls	
Spicy Combo Dinner	26
Spicy Lump Crab California Roll, Spicy Tuna Roll, and Superstar Roll	
Sushi Dinner <b>GF</b>	26
8 pieces of Sushi consisting of the following: tuna, yellowtail, salmon, whitefish, shrimp, eel, and white tuna served with a California roll	
Sashimi Dinner <b>GF</b>	39
Comes with 3 pieces of tuna sashimi, 3 pieces of salmon sashimi, 2 pieces of yellowtail sashimi, 3 pieces of whitefish sashimi, and 3 pieces of white tuna sashimi and 2 pieces of eel sashimi. Served with a side of sushi rice	
Sushi & Sashimi Combo <b>GF</b>	45
Comes with 3 pieces of tuna sashimi, 3 pieces of salmon sashimi, 3 pieces of whitefish sashimi, and 3 pieces of white tuna sashimi. The sushi portion consists of 1 piece of each of the following: salmon, yellowtail, and shrimp. This dish is also served with a California Roll	

### Sushi Boats

Small <b>GF</b>	75
Served with 3 sushi rolls: Dragon Roll, California Roll, and Tuna Roll. It also comes with the chef's selection of 12 pieces of sashimi and 6 pieces of sushi	
Large <b>GF</b>	115
Served with 6 sushi rolls: Rainbow Roll, Spider Roll, California Roll, Tuna Roll, Cucumber Roll, and Salmon Roll. This boat comes with a chef's choice of 24 pieces of sashimi and 12 pieces of sushi	

### Hibachi Specialties

Served with two hibachi shrimp, miso soup, fresh vegetables and choice of noodles or fried rice.

Hibachi is not available for takeout.

Reservations are accepted. Plan ahead here!

Chicken	26	Salmon	32
Boneless tender chicken with teriyaki sauce		Palate pleasing fresh filet of salmon	
with Shrimp	28	with Chicken	31
with Scallops	31	with Steak	31
with Salmon	31	with Scallops	31
with Steak	38	with Shrimp	31
with Filet Mignon	35	with Filet Mignon	37
with Lobster	37	with Lobster	40
Shrimp	30	Steak	32
Jumbo shrimp sautéed to perfection		USDA prime sirloin steak	
with Chicken	28	with Chicken	28
with Scallops	32	with Salmon	31
with Salmon	31	with Shrimp	33
with Steak	33	with Scallops	34
with Filet Mignon	38	with Lobster	40
with Lobster	39	Scallops	34
Filet Mignon	36	Jumbo scallops sautéed to perfection	
A premium cut of the most flavorful of steaks		with Chicken	31
with Chicken	35	with Steak	34
with Salmon	37	with Salmon	31
with Scallops	39	with Shrimp	32
with Shrimp	38	with Filet Mignon	39
with Lobster	44	with Lobster	41

**Veggies and Tofu**  
A special vegetable dish consisting of tofu and a colorful combination of four fresh seasonal vegetables

**Hibachi Lobster Tails**  
A savory delicious way to enjoy a pair of the ocean's finest

**Hibachi Steak House Fantasy**  
Our exquisite ocean medley of succulent lobster tail, savory scallops and premium cut of filet mignon

### Children's Hibachi

Same as the Lunch Hibachi menu, but offered all the time.

The children's menu is half the portion of the main menu. This menu is only available for children 12 years of age and younger.

Combinations are not available with the Children's Hibachi menu.

#### Sharing Hibachi Entrée

Please ask your server for sharing options

In an effort to avoid raising our prices at this time, your receipt now includes a service fee to help us cover the rising costs of credit card acceptance. If you choose to pay with cash, we will immediately REMOVE THE 3% FEE resulting in an on-the-spot savings for you!

## Chef Special Creations

Fire Dragon Roll	18
Seared black pepper tuna and avocado, topped with spicy tuna, scallions, and a honey wasabi sauce	
Tuck 'n Roll <b>GF</b>	18
Tuna, salmon, mango, and avocado inside wrapped with soy paper and drizzled with raspberry and mango sauce	
KTown Roll	18
Spicy white tuna and crunchy tempura bits inside. Tuna, white tuna, and jalapeños on top with chili sauce	
Naruto Roll (roll has no rice)	18
Tuna, salmon, yellowtail, avocado and crabstick, wrapped in cucumber served with a ponzu sauce	
Tiger Roll	18
Tuna, salmon, and yellowtail with tempura bits, wrapped in a tiger striped nori with black tobiko	
Valentine Roll	18
Spicy tuna, spicy salmon, and avocado. Topped with tuna and the chef's special honey wasabi sauce, wrapped in soy paper	
The Carter Roll	18
Spicy salmon and tempura bits inside wrapped with tuna and mango with mango sauce outside	
My Yoshi Roll	18
Shrimp tempura, cucumber, and cream cheese inside, wrapped with spicy tuna, seaweed salad, wasabi mayo, and eel sauce	
Rock 'n Roll	20
Shrimp tempura, eel, crabmeat, avocado, and black tobiko drizzled with eel sauce and spicy mayo	
Volcano Roll	20
Shrimp, avocado, rice, and nori, all wrapped and tempura fried with spicy tuna, eel sauce, spicy mayo, F.F. Roe, and scallions on top	
Gavin's Lobster Tempura Roll	20
Mango, cucumber, and lobster tempura with spicy tuna and avocado on top	

### Sushi & Sashimi

	Sushi (2 pieces)	Sashimi (3 pieces)
Egg / Avocado	5	8
Mackerel / Crabstick	5	8
Squid / Shrimp	6	9
Surf Clam / Octopus	6	9
Tilapia / Sea Bass / Salmon	7	10
Smoked Salmon	8	11
Sweet Shrimp / Tuna / Eel	8	11
Yellowtail / White Tuna	8	11
F. F. Roe	7	11
Salmon Roe	8	12
Sea Urchin (when available)	9	12
add quail egg	4	

### Gourmet Chef Specialties

Chicken Pad Thai <b>GF</b> <b>B</b>	18
Rice noodles served with chicken, fresh vegetables, peanuts, and egg in our chef's Thai sauce	
Vegetable or Tofu Pad Thai <b>GF V</b> <b>B</b>	17
Shrimp Pad Thai <b>GF</b> <b>B</b>	19
General Tso's Chicken or Tofu (Tofu <b>V</b> ) <b>B</b>	19
Crispy morsels of all white meat chicken or tofu sautéed with our spicy housemade General Tso's sauce and garnished with broccoli	
Sesame Chicken <b>B</b>	19
Chicken or tofu quickly fried over a high flame to retain full flavor in a delicate sesame or orange sauce	
Shrimp & Chicken Combo <b>GF</b>	22
Jumbo shrimp and sliced chicken combination with vegetables in a brown sauce	
Hunan Triple <b>B</b>	22
Combination of jumbo shrimp, chicken, and beef, mixed with broccoli, mushrooms, green and red peppers, zucchini, and pea pods in a spicy hunan sauce	
Mongolian Chicken	23
Thin sliced crispy cooked chicken with mushrooms, scallions, and onions sautéed in a chef's special black pepper sweet and spicy sauce	
Mongolian Beef	26
Happy Family	26
Chicken, roast pork, shrimp, and scallops sautéed with mixed vegetables in a brown sauce	
Seafood Delight <b>B</b>	28
Jumbo shrimp, lobster meat, and scallops with fresh vegetables served in a hunan sauce	

### Teriyaki Dinners

Grilled, served on top of a bed of fresh steamed vegetables and garnished with sesame seeds. Comes with miso soup, and a bowl of rice. (Add a House Salad for \$4)

Tofu	24
Chicken	29
Salmon	31
Beef	33
Shrimp	33
Scallops	34

### Lunch Specials

Served Mid-Week, Non-Holiday Weeks, from 11:30 am to 2:30 pm

#### Chinese Cuisine

Served with white rice or pork fried rice. Choice of wonton, miso, or hot and sour soup.

Sliced Chicken, Pork, or Tofu* with Broccoli <b>GF</b> (Tofu <b>V</b> )	15
Sliced Chicken, Pork, or Tofu* with Mixed Veggies <b>GF</b> (Tofu <b>V</b> )	15
Chicken, Pork, or Shrimp Lo Mein	15
Chicken or Pork with choice of: Garlic <b>B</b> , Hunan <b>B</b> , or Szechuan <b>B</b> Sauce	15
Pepper Steak with Onions	15
Chicken with Cashew Nuts	15
General Tso's <b>B</b> or Sesame Chicken	16
Beef with choice of: Mixed Veggies, Broccoli, Garlic <b>B</b> , Hunan <b>B</b> , or Szechuan <b>B</b> Sauce	16
Shrimp with choice of: Mixed Veggies, Broccoli, Garlic <b>B</b> , Hunan <b>B</b> , or Szechuan <b>B</b> Sauce	16
(Trade your soup for an egg roll for \$1 or spring roll for \$2)	

#### Japanese Cuisine

Choice of two of the following rolls with a miso soup.

All Sushi Lunches are \$16 (No substitutions please)

Cucumber Roll <b>GF V</b>	Salmon Roll <b>GF</b>
Avocado Roll <b>GF V</b>	Salmon Skin Roll <b>GF</b>
Veg Head Roll <b>GF V</b>	Yellow Tail Roll <b>GF</b>
Eel Roll	Adirondack Roll
Lump California Roll	Let-it-Roll
Tuna Roll <b>GF</b>	Double Dipper Roll
California Roll	Spicy Tuna Roll
Philadelphia Roll	Sweet Potato Roll <b>V</b>
Japanese Bagel Roll <b>GF</b>	Alaska Roll <b>GF</b>
Tempura Lunch Served with soup	15

#### Hibachi Lunch

Served Mid-Week, Non-Holiday Weeks, from 1:00 pm to 2:30 pm

Served with one hibachi shrimp, miso soup, fresh vegetables and choice of noodles or fried rice

Hibachi Vegetables	14
Hibachi Chicken	17
Hibachi Salmon	18
Hibachi Shrimp	19
Hibachi Steak	20
Hibachi Scallops	21
Hibachi Filet	23

Combinations are not available with the Lunch Hibachi menu.

Board of Health warns consuming raw or undercooked food may result in the risk of foodborne illness