

GREAT BEGINNINGS

SOUPS & SALADS

Miso Soup GF	4.50
Egg Drop Soup V	4.50
Hot and Sour Soup V	4.50
Wonton Scallion Soup	4.50
House Special Soup (for two)	10.95
A special soup filled with an assortment of fresh vegetables, shrimp, pork, chicken and 4 wontons	
Tossed Salad V	4.75
with homemade ginger dressing	
Spicy Seaweed Salad GF V	7.75
Octopus Salad	8.95
Crab, octopus, cucumber and flying fish roe, served with a house-made soy and rice wine vinegar dressing	
Osaka Spicy Tuna Salad	9.95
Yellowfin tuna, crab stick, sliced cucumbers, and seaweed, blended with spicy mayo	
Avocado Salad	8.95
Avocado, crab stick, cucumber, spicy mayo, tempura crunchy bits, sesame seeds and flying fish roe served over a bed of lettuce	
Kani Salad	8.25
Crab stick, cucumbers, flying fish roe, sesame seeds and tempura bits blended with spicy mayo	

CHINESE APPETIZERS

Small White Rice GF V	3.95
Large White Rice GF V	4.95
Gourmet Egg Roll with Pork (1 piece)	2.95
Spring Roll contains Shrimp (1 piece)	3.50
Veggie Dumplings (6 pieces) V	7.95
(steamed or pan fried)	
Cold Sesame Noodles V	7.95
Pork Dumplings (6 pieces)	7.95
(steamed or pan fried)	
Crab Rangoon (6 pieces)	7.95
Fried Chicken Wings (10 pieces)	7.95
with or without General Tso's sauce	
Chicken Fingers (6 pieces)	8.95
Boneless Spare Ribs	8.95
Teriyaki Beef Sticks (4 pieces)	9.95
Bar-B-Q Spare Ribs (6 pieces)	9.95
PuPu Platter for 2	17.95
Egg Rolls, crab rangoons, beef teriyaki, BBQ ribs, chicken fingers, and chicken wings	
Each additional person	add 9.95
Substitute Spring Rolls for Egg Rolls	2.00

JAPANESE APPETIZERS

Edamame GF V	7.50
Lightly salted, served warm	
Ebi Shumai	8.50
6 steamed shrimp dumplings with a light ginger soy dipping sauce	
Tempura Appetizer	13.95
3 pieces of shrimp and assorted vegetables fried in light batter with a light and sweet dipping sauce	
Negimayaki	12.95
Thin slices of beef wrapped around scallions broiled with a house-made teriyaki sauce	

MOO SHU

(served with 4 pancakes)

Vegetable V	13.95
Chicken or Pork	14.95
Shrimp or Beef	16.95

STEAMED SPECIALTIES

Bamboo steamed specialties are fresh garden vegetables served in a bamboo steamer with brown dipping sauce

Tofu GF V	13.95
Chicken GF	13.95
Shrimp GF	18.95
Scallops GF	19.95

FRIED RICE

* Any can be **Gluten Free**. Just Ask!

Vegetable V	9.95
Chicken or Pork	10.95
Shrimp or Beef	10.95
House Special	11.95

LO MEIN

Vegetable V	9.95
Chicken or Pork	10.95
Shrimp or Beef	11.95
House Special	12.95

SUSHI & SASHIMI

	Sushi	Sashimi
	(2 pieces)	(3 pieces)
Avocado GF V	4.25	5.25
Egg / Mackerel GF / Crabstick	4.75	5.75
Squid / Shrimp GF	5.25	6.25
Surf Clam / Octopus GF	5.75	6.75
Tilapia / Sea Bass / Salmon GF	6.00	7.00
Sweet Shrimp / Smoked Salmon GF	6.75	7.75
Tuna GF / Eel	7.25	8.25
Yellowtail / White Tuna GF	7.50	8.50
		(2 pieces)
Flying Fish Roe GF	5.75	6.75
Salmon Roe GF	7.50	8.50
Sea Urchin (when available) GF	8.25	9.25
add quail egg GF	2.75	

* Prices subject to change without prior notice

SUSHI BAR APPETIZERS

Sushi Rice GF V	4.25
Maki Sampler GF V	10.95
1 California roll, 1/2 cucumber roll, 1/2 tuna roll	
Sushi Appetizer (5 pieces) GF V	10.95
Tuna, salmon, shrimp, whitefish, and white tuna on top of seasoned blocks of rice	
Spicy Tuna or Salmon Lettuce Wraps	11.95
4 wraps of minced tuna or salmon, Japanese 7 spice blend, chili mayo and scallions wrapped in fresh romaine lettuce	
Sashimi Appetizer GF (8 pieces)	13.95
Two pieces of tuna, salmon, whitefish, and white tuna. All 8 pieces sliced sashimi style	
Tuna Tataki	12.95
Pan-seared tuna, served with a soy bean honey sauce topped with sesame seeds	
Black Pepper Tuna	12.95
Black pepper dusted tuna sliced thin and served with ponzu sauce	
Yellowtail Jalapeno Bites GF	12.95
6 pieces of yellowtail sashimi thinly sliced with thin cut jalapeno pieces, drizzled with our homemade yuzu sauce	
Sashimi Martini	12.95
Tuna, white tuna, yellowtail, salmon, sea bass with mango, cucumber, strawberry, kiwi with flying fish roe and tempura bits drizzled with yuzu citrus sauce and served in a martini glass	
Yoshi Tuna Tartar	13.95
A delicate formed circle of spicy tuna topped with flying fish roe, spicy tobiko, black tobiko and wasabi tobiko	

GF Can be prepared **Gluten Free**, Just Ask Your Server!

V Vegetarian

 **HOT & SPICY**

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.

There are no combinations available on the Children's Hibachi menu.

Sharing Hibachi Entree

A share charge will be added for splitting Hibachi entrees at the Hibachi table.

HOSOMAKI (HOUSE ROLLS)

Cucumber Roll GF V	4.95
Avocado Roll GF V	4.95
Veg Head Roll GF V	5.95
California Roll	6.25
Crab, avocado, and cucumber, served inside out with flying fish roe	
Salmon Roll GF	6.95
Tuna Roll GF	7.95
Salmon Skin Roll GF	6.95
Eel Roll	7.50
Sweet Potato Roll V	5.95
Tempura fried sweet potato wrapped in rice and nori served inside out	
Japanese Bagel Roll GF	7.25
Smoked salmon, cream cheese and scallions	
Alaska Roll GF	7.95
Salmon, avocado inside out with sesame seeds	
Let-It-Roll	7.95
Eel, shrimp, cucumber with sesame seeds	
Spicy Tuna Roll	7.95
Minced Tuna, spicy mayo, cucumber & scallions	
Double Dipper Roll	7.95
Inside out spicy tuna roll with tempura bits	
Adirondack Roll	7.95
Spicy salmon and tempura bits inside out with sesame seeds	
Yellow Tail Roll with Scallions GF	8.25
Philadelphia Roll	7.95
Crab, shrimp and cream cheese inside out with scallions and sesame seeds	
Boston Roll	8.95
Shrimp tempura, lettuce and avocado	
Superstar Roll	8.95
Tuna and salmon with broiled spicy mayo on top	
Shrimp Tempura Roll	8.95
with F.F. Roe, cucumber and avocado	
Phishfood Roll	8.95
Yellowtail, spicy mayo, avocado and flying fish roe	
Spicy Lump Crab California Roll	9.95
Crab, cucumber, avocado, spicy FF Roe with sesame seeds	
Spider Roll (with F.F Roe)	10.95
Cultured Pearl Roll	12.95
Tuna, scallions, avocado, cream cheese and cucumbers tempura fried and wrapped in rice and nori	
Mika Roll	14.95
Spicy salmon and avocado inside, kiwi and mango sauce outside wrapped in soy paper	
Seared Salmon Roll	14.95
Spicy crabstick and avocado wrapped with flame seared salmon with a miso wine sauce	
Crunchy Eel Roll	14.95
Eel and avocado inside with spicy crabstick and tempura bits on top	
Dragon Roll	14.95
Tuna, asparagus, scallions and spicy mayo wrapped with avocado	
Black Dragon Roll	15.95
Cucumber, avocado, F.F. Roe wrapped in shrimp and eel	
Rainbow Roll	16.95
California roll wrapped with 6 slices of fresh fish	

SHRIMP or SCALLOPS

Shrimp Entrées are \$18.95 (Scallops additional \$2)

Broccoli GF	Sweet and Sour
Szechuan GF	Garlic Sauce
Mixed Vegetables GF	Hunan Style
Snow Pea Pods GF (+ \$1)	Kung Pao
Black Bean Sauce	Cashew Nuts
Shrimp w/ Lobster Sauce (+ \$1)	

BEEF

Beef Entrées are \$15.95

Broccoli GF	Garlic Sauce
Szechuan GF	Black Bean Sauce
Mixed Vegetables GF	Pepper Steak & Onions
Snow Pea Pods GF (+ \$1)	Hunan Style

CHICKEN

Chicken Entrées are \$14.95

Broccoli GF	Sweet and Sour
Szechuan GF	Garlic Sauce
Mixed Vegetables GF	Hunan Style
Snow Pea Pods GF (+ \$1)	Kung Pao
Black Bean Sauce	Cashew Nuts
Moo Goo Gai Pan	

VEGETABLES

Vegetable Entrées are \$13.95

Tofu and Broccoli GF V	Tofu in Garlic Sauce V
Broccoli in Brown Sauce GF V	
Szechuan Tofu GF V	

PORK

Pork Entrées are \$14.95

Broccoli GF	Garlic Sauce
Szechuan GF	Hunan Style
Mixed Vegetables GF	

TERIYAKI DINNERS

Grilled and served on top of a bed of fresh steamed vegetables. Comes with a tossed salad with our ginger dressing, miso soup and a bowl of rice.

Chicken	24.95
Salmon	25.95
Tofu V	19.95
Beef	27.95
Shrimp	28.95
Scallops	29.95

HIBACHI SPECIALTIES

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

Hibachi is not available for takeout.

Reservations are accepted. Plan ahead here!

Chicken	23.95	Salmon	26.95
Boneless tender chicken with teriyaki sauce		Palate pleasing fresh filet of salmon	
with Shrimp	25.95	with Chicken	28.95
with Scallops	28.95	with Steak	27.95
with Salmon	28.95	with Scallops	28.95
with Steak	24.95	with Shrimp	26.95
with Filet Mignon	31.95	with Filet Mignon	33.95
with Lobster	32.95	with Lobster	35.95
Shrimp	28.95	Steak	27.95
Jumbo shrimp sautéed to perfection		USDA prime sirloin steak	
with Chicken	25.95	with Chicken	24.95
with Scallops	29.95	with Salmon	27.95
with Salmon	26.95	with Shrimp	28.95
with Steak	28.95	with Scallops	30.95
with Filet Mignon	33.95	with Lobster	36.95
with Lobster	35.95	Scallops	30.95
Filet Mignon	31.95	Jumbo scallops sautéed to perfection	
A premium cut of the most flavorful of steaks		with Chicken	28.95
with Chicken	31.95	with Steak	30.95
with Salmon	33.95	with Salmon	28.95
with Scallops	34.95	with Shrimp	29.95
with Shrimp	33.95	with Filet Mignon	34.95
with Lobster	39.95	with Lobster	37.95
Veggies and Tofu V	22.95		
A special vegetarian dish consisting of tofu & colorful combinations of four fresh seasonal vegetables			
Hibachi Lobster Tails	39.95		
A savory delicious way to enjoy a pair of the ocean's finest			
Hibachi Steak House Fantasy	48.95		
Our exquisite ocean medley of succulent lobster tail, savory scallops and premium cut of filet mignon			

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

CHEF SPECIAL CREATIONS

Fire Dragon Roll	15.95
Seared black pepper tuna and avocado, topped with spicy tuna and a honey wasabi sauce	
Naruto Roll (roll has no rice)	16.95
Tuna, salmon, yellow tail, avocado and crabstick wrapped in cucumber with a ponzu sauce	
Tiger Roll	16.95
Tuna, salmon, yellowtail, with tempura bits, wrapped in a "tiger striped" nori with black tobiko	
Valentine Roll	16.95
Spicy tuna and spicy salmon, avocado, topped with tuna and the chef's special honey wasabi sauce, wrapped in soy paper	
Spicy Lobster Roll	17.95
Asparagus & crabstick inside with spicy lobster and scallions outside with a honey wasabi sauce	
Tuck 'n Roll GF	15.95
Tuna, salmon, mango, and avocado inside wrapped with soy paper and drizzled with strawberry and mango sauce	
K town Roll	15.95
Spicy white tuna and crunchy tempura bits inside. Tuna, white tuna and jalapeños on top with chili sauce	
O.L. Roll	16.95
Spicy salmon and tempura bits inside wrapped w/ tuna and mango with mango sauce outside	
My Yoshi Roll	16.95
Shrimp tempura, cucumber and cream cheese inside wrapped with spicy tuna, seaweed salad, wasabi mayo and eel sauce	
Rock n' Roll	17.95
Shrimp tempura, eel, crabmeat, avocado and black tobiko drizzled with eel sauce and spicy mayo	
Volcano Roll	16.95
Shrimp, avocado, rice and nori, all wrapped and tempura fried, with spicy tuna, eel sauce, spicy mayo and scallions on top	

GOURMET CHEF SPECIALTIES

Buddha's Delight GF V	13.95
Mixed vegetables with tofu in a brown sauce	
Chicken or Tofu Pad Thai GF (Tofu V)	13.95
Rice noodles served with chicken or tofu, fresh vegetables, peanuts and basil in our chef's Thai sauce	
Shrimp Pad Thai GF	15.95
Rice noodles served with shrimp, fresh vegetables, peanuts, and basil in our chef's Thai sauce	
General Tso's Chicken or Tofu (Tofu V)	14.95
Crispy chunks of all white meat chicken or tofu sautéed with our spicy housemade General Tso's sauce and garnished with broccoli	
Spicy Orange or Sesame Chicken	14.95
Chicken quickly fried over a high flame to retain full flavor in a delicate sesame or orange sauce	
Spicy Orange or Sesame Shrimp	17.95
Shrimp quickly fried over a high flame to retain full flavor in a delicate sesame or orange sauce	
Shrimp & Chicken Combo GF	17.95
Jumbo shrimp and diced chicken combination w/ vegetables in a brown sauce	
Dragon & Phoenix Hunan Style	18.95
Crispy chunks of chicken in a spicy General Tso's sauce and jumbo shrimp in chili sauce	
Hunan Triple	18.95
Combo of jumbo shrimp, chicken and beef w/ broccoli, mushrooms, green and red peppers, zucchini and pea pods in a spicy hunan sauce	
Mongolian Beef or Chicken	20.95
Thin sliced crispy cooked beef or chicken with mushrooms, onions and scallions, in a chef's special black pepper sweet and spicy sauce	
Happy Family GF	21.95
Chicken, roast pork, shrimp and scallops sautéed w/ mixed vegetables in a brown sauce	
Hawaii Five-O GF	22.95
Filet of beef, chicken, jumbo shrimp, scallops and lobster meat with assorted garden vegetables and pineapple chunks in a pineapple sauce	
Tempura Dinner	22.95
6 pieces tempura shrimp and assorted vegetables fried very crisply in light batter, served w/ tempura sauce, miso soup & tossed salad	
Seafood Delight	24.95
Jumbo shrimp, lobster meat and scallops w/ fresh vegetables served in a hunan sauce	

JAPANESE DINNER CREATIONS

All dinners include miso soup and tossed salad.

Vegetarian Maki GF V	16.95
Choose three of the following rolls: Cucumber, Avocado, Asparagus or Veg Head Roll and combine them to create this dish	
Maki Combination	17.95
California, cucumber and tuna rolls	
Tuna Sushi Dinner GF	21.95
6 pc. of tuna on a seasoned block of rice with a California roll	
Spicy Combo Dinner	21.95
Spicy lump crab California roll, spicy tuna roll and superstar roll	
Sushi Dinner GF	21.95
8 pieces of Sushi consisting of the following: tuna, yellowtail, salmon, whitefish, shrimp, eel, and white tuna served with a California roll	
Chirashi GF	25.95
This traditional Japanese "beggars dish" originated with scraps of fish being handed out charitably to the homeless on the Japanese fishing docks. It consists of 18 pieces of assorted sashimi over a seasoned bed of sushi rice	
Sashimi Dinner GF	28.95
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. Served with side of sushi rice	
Sushi and Sashimi Combo GF	32.95
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 GF	59.00
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	
Medium GF	99.00
Served with 6 sushi rolls: Rainbow Roll, Spider Roll, California Roll, Tuna Roll, Cucumber Roll, and Salmon Roll. This boat comes with a chef choice of 24 pieces of sashimi and 12 pieces of sushi	
Large GF	149.00
Served with 6 sushi rolls: Rainbow Roll, Spider Roll, California Roll, Tuna Roll, Cucumber Roll, and Salmon Roll. This boat comes with a chef choice of 24 pieces of sashimi and 28 pieces of sushi	

Lunch Specials

Served between 11:30 A.M. and 2:30 P.M.

CHINESE CUISINE

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

Sweet and Sour Chicken	9.95
Buddha's Delight	9.95
*Sliced Chicken, Pork or Beef with Broccoli GF	10.95
*Sliced Chicken, Pork or Beef with Mixed Veggies GF	10.95
*Chicken, Pork, Beef or Shrimp Lo Mein	10.95
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