

Soup

MISO SOUP	3
seaweed, tofu & scallions	
HOMEMADE WONTON SOUP	6
pork & shrimp in clear broth	
✶ HOT & SOUR SOUP	6
✶ TOM KHA GAI	8
creamy coconut broth & asian herbs w. chicken	

Salad

SEAWEED SALAD	5
tossed w. sesame	
FIELD GREEN SALAD	6
mesclun green, lettuce, romaine w. ginger dressing	
✶ SPICY KANI SALAD	7
mesclun, green, tempura crunch, fuji apple spicy aioli	
✶ SPICY MANGO SALAD	7
jicama, cucumber, crunchy vermicelli crusted peanuts, cherry tomato	
CRISPY DUCK SALAD	9
mixed greens, jicama, tomato, olive oil, w. hoisin citrus dressing	
OCTOPUS SALAD	10
pickled onion, yuzu soy, olive oil, arugula, garlic chips	
SEARED TUNA SALAD	12
sweet onion, sesame oil, passion fruit, vermicelli, crusted peanuts	

Appetizers

EDAMAME	5
tossed w. sea salt	
✶ INDIAN PANCAKE (served 2 pancakes)	6
Coconut curry dipping sauce	
SHUMAI	6
Served w. ginger soy sauce	
GYOZA	6
Vegetable or pork w. ginger soy	
✶ THAI STYLE VEGETARIAN SPRING ROLL	6
mild chili plum sauce	
CHICKEN SATAY (4 skewers)	8
homemade peanut sauce	
✶ CHICKEN LETTUCE WRAP	8
served w. romaine lettuce & hoisin plum sauce	
SLOW COOKED BABY BACK RIBS	8
tamarind sauce & asian herbs marinate	
ASIAN SPICE CRUSTED CALAMARI	9
mild aioli plum sauce over mesclun greens	
BEEF NEGIMAKI	9
thinly shaved beef rolled w. scallion	
✶ AJA STYLE DUCK ROLL	9
roti prata, avocado, mix greens & spicy remoulade	
CRISPY GRAND MARNIER PRAWNS	9
walnut & honey emulsion	
TEMPURA APPETIZER	9
shrimps & vegetables w. tempura sauce	
TOBAN-YAKI CLAYPOT BEEF	9
wok satay sauce & vegetables	
ROCK SHRIMP TEMPURA	10
creamy citrus mango sauce	
MISO MARINATED CHILEAN SEA BASS	12
black rice risotto	
✶ CRISPY TUNA DUMPLING	12
battered & crispy minced in cilantro & mango over mash guacamole	

Cold Dishes

<p>☒ SEARED SHICIMI WHITE TUNA 9 layered w.shicimi spice top w.scallion & roe glazed w. 3 special sauces</p>	<p>LIVE SCALLOP (Seasonal) 12 wasabi sauce, tobiko & truffle oil</p>
<p>SUSHI OR SASHIMI APPETIZERS 10 4pcs sushi or 8pcs sashimi</p>	<p>☒ YELLOWTAIL SERRANO CHILI 13 citrus yuzu soy & serrano chili</p>
<p>☒ TUNA OR SALMON MARTINI 10 finely chopped tuna or salmon, cucumber, avocado, seaweed, tobiko, crunch infused w. spicy aioli</p>	<p>☒ TUNA WITH GOLD LEAVES 14 finely chopped spicy squid, black tobiko, sprinkle w.gold</p>
<p>SESAME TUNA 10 served w/mango cubes & spicy ginger garlic sauce</p>	<p>EEL MILLE FEUILLE 14 eel layered w. white tuna, avocado, taro flakes</p>
<p>SEAFOOD CEVICHE 12 shrimp, octopus, white tuna in peruvian citrus dressing</p>	<p>BLUE POINT OYSTERS 14 1/2 dozen, drizzled w. tobiko, scallion, ponzu sauce</p>
<p>TUNA TARTAR 12 guacamole, wasabi seaweed crackers</p>	<p>KUMAMOTO OYSTER SHOOTER 14 served 4 pcs in shooter glass</p>
<p>■ SUSHI PIZZA 12 tuna, salmon, white tuna, peppers, onion, olive, tomato & jalapeno</p>	<p>KUMAMOTO OYSTERS 18 1/2 dozen, drizzled w. tobiko, scallion, ponzu sauce</p>

Sushi & Sashimi Entrees

Served w. Soup

<p>SPICY TRIO ROLL 17 spicy tuna, spicy salmon, spicy yellowtail & avocado</p>
<p>AJA ROLLS MEDLEY 17 tuna avocado, eel avocado & shrimp tempura</p>
<p>SUSHI DINNER 22 9pcs sushi w. Tuna roll</p>
<p>CHIRASHI 22 15pcs sashimi, japanese pickles, tamago over sushi rice</p>
<p>SASHIMI DINNER 25 21pcs sashimi</p>
<p>SUSHI TRIO 26 3pcs each of tuna, salmon & yellowtail w. spicy tuna roll</p>
<p>SUSHI & SASHIMI FOR 1 28 6pcs sushi, 10pcs sashimi w. spicy tuna roll</p>
<p>SUSHI & SASHIMI FOR 2 60 10pcs sushi, 18pcs sashimi w. california roll, spicy tuna roll & tuna amazing roll</p>

☒ Mild Spicy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Sushi or Sashimi

Sashimi extra \$1 per order

CRAB STICK	2	SMOKED SALMON	3
TAMAGO	2	STRIPED BASS	3
SQUID	2.5	SCALLOP	3.5
SURF CLAM	2.5	SALMON ROE	3.5
SHRIMP	2.5	YELLOW TAIL	3.5
WHITE TUNA	3	EEL	3.5
FLYING FISH ROE	3	TUNA	4
OCTOPUS	3	KING SALMON	4
FLUKE	3	SEA URCHIN	6.5
SALMON	3	TORO	Seasonal
RED SNAPPER	3		

Classic Roll

AVOCADO	4	PHILADELPHIA	6
CUCUMBER	4	SPICY TUNA / SALMON / YELLOWTAIL	6
SWEET POTATO	4	SALMON TEMPURA AVOCADO	6
OSHINKO	4	WHITE TUNA TEMPURA AVOCADO	6
ASPARAGUS	4	TUNA AVOCADO	6
VEGETABLE	5	SALMON AVOCADO	6
TUNA	5	EEL AVOCADO OR CUCUMBER	7
SALMON	5	ROCK SHRIMP TEMPURA	7
CALIFORNIA	5	SHRIMP TEMPURA	7
SALMON SKIN	5	SPIDER	8
BOSTON	5	DRAGON	11
YELLOWTAIL	6	RAINBOW	12
ALASKA	6	NARUTO SPECIAL	12

Signature Rolls

■ TROPICAL SUMMER ROLL	12
pepper tuna, shrimp, crab stick, wrapped w. Vietnamese rice paper, glazed w. mango salsa	
BLACK "N" PINK	13
shrimp tempura, avocado topped w. crabmeat, black tobiko & strawberry sauce	
GREEN	13
shrimp tempura & spicy lobster topped w. avocado & roe	
ONE TREE HILL	13
salmon tempura & avocado topped w. salmon sashimi tempura flakes & spicy aioli	
GHOST	13
miso broiled chilean sea bass, coconut sticky rice, wrapped w. napa cabbage	
THE PHANTOM	13
tuna, yellowtail, salmon, avocado, mango wrapped w. kelp seaweed	
YELLOW SUBMARINE	13
spicy lobster, shrimp tempura & fried banana, wrapped w. soy seaweed, mango emulsion	
CIRQUE DU SOLEIL	13
tuna, pineapple, avocado top w. white tuna & mango sauce	
SUMMER BLOSSOM	14
salmon, fuji apple, avocado & cream cheese topped w. strawberry & wasabi tobiko served w. spicy mango remoulade	
TUNA AMAZING	14
white tuna tempura, spicy tuna, avocado topped w. pepper tuna and drizzled w. mango sauce & roe	
OSAKA BOX OSHIBAKO	14
squares of pressed rice layered w. tuna, spicy tuna and white tuna topped w. strawberry sauce and tempura flakes	
AJA	14
shrimp tempura, mango and asparagus topped w. lobster salad and tobiko served w. chef's special sauce	
FOXY LADY	14
salmon, yellowtail and avocado topped w. spicy tuna and crunch served with eel sauce	
EMERALD	14
spicy kani, eel, topped w. scallop, avocado & taro flakes	
VOLCANO	14
tempura roll of white tuna, crabmeat & cucumber topped w. spicy eel sauce & roe	
TWO THUMBS UP	15
soft shell crab tempura, spicy tuna, avocado & roe wrapped in a soybean nori & served w. a spicy eel sauce	
ALLIGATOR	18
spicy scallop, pepper tuna, topped w. avocado & eel, sweet glaze & sriracha	
LOBSTER ROCK AND ROLL	19
lobster tempura, eel, avocado, spring mix w. side of lobster tempura glazed w. sweet miso sauce	

* \$1 additional charge for Brown Rice

\$1 of Plating Fee Per Person Will Be Applied If You Bring Your Own Cake

Wok & Grill

Served w. soup and rice

	TOBAN – YAKI VEGETABLES & MUSHROOMS	14
	chef seasonal assorted greens & mushroom	
	SESAME CHICKEN OR GENERAL TSO'S CHICKEN	17
	served crispy in tangy orange sauce	
☒	CRISPY TANGERINE BEEF	20
	dry tangerine peel, aromatic spice marinade	
☒	SALT & PEPPER SHRIMP (IN SHELL)	20
	with mango salsa	
	CHAR – GRILLED TERIYAKI	17 / 19 / 20 / 20 / 20
	chicken / salmon / steak / scallop / shrimp	
☒	MALAYSIAN STYLE RED CURRY	15 / 17 / 20
	veggie & tofu / chicken / shrimp	
	THAI STYLE SAUTEED BASIL	17 / 20
	chicken / shrimp with assorted vegetables	
☒	TROPICAL MANGO SAUCE	17 / 20
	chicken / shrimp with assorted vegetables	
	BLACK PEPPER FILET MIGNON STEAK CUBES	23
	with tarragon wine sauce & seasonal vegetables	

Wok & grill Signature

Served w. soup & rice

☒	COCONUT GLAZED GRILLED CHICKEN	20
	seasonal greens, baked potato, kiwi infusion dressing	
	PAN SEARED SALMON	22
	sautéed seasonal vegetables & balsamic teriyaki reduction	
	SESAME CRUSTED WHITE TUNA	22
	seasonal greens & light sesame soy vinaigrette	
☒	TOM YAM GRILLED SHRIMP	23
	seasonal greens, topped w. homemade tom yam flavor salsa sauce	
	TAMARIND ROAST DUCK	24
	coconut infused black sticky rice	
☒	TOBAN-YAKI SHRIMP & FLOUNDER	25
	basil, lemongrass, curry leaves, malaysian belacan paste	
	ISHI-YAKI STONE GRILLED	17/26
	japanese traditional barbecue sauce with chicken or filet mignon	
	BROILED CHLEAN SEA BASS	27
	sautéed seasonal vegetables & orange miso sauce	
	OVEN ROASTED FILET MIGNON	27
	wasabi mashed potato, black pepper beef jus	
☒	THAI SPICED LEMONGRASS SEAFOOD	27
	shrimp, flounder, scallop, lobster & vegetables	
	RACK OF LAMB (NEW ZEALAND 5 PIECES)	28
	tamarin sauce & red wine reduction, seasonal vegetables, mashed potato	

Hibachi

Served w. fried rice, lo mein, soup

CHICKEN / SALMON / STEAK / SCALLOP / SHRIMP	18 / 21 / 21 / 21 / 21
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☒ Mild Spicy

18% Gratuity Charge will be added to party of six or more

\$1 Charge for Additional Sauce

Noodle & Rice

HIBACHI STYLE SIDE ORDER fried rice / noodles / mixed vegetables	6
CLASSIC FRIED RICE W. OMELETTE POUCH vegetable / chicken / beef / shrimp	11 / 13 / 14 / 15
☒ PINEAPPLE FRIED RICE vegetable / chicken / beef / shrimp	12 / 14 / 15 / 16
☒ PAD THAI NOODLE vegetable / chicken / shrimp	12 / 14 / 16
STIR-FRIED JAPANESE UDON NOODLES vegetable / chicken / beef / shrimp	13 / 14 / 15 / 16

Children Dinner Box 12

Served w. Rice California Roll, Gyoza, Broccoli & 1 Selection of

TERIYAKI chicken / steak / shrimp / salmon

TEMPURA chicken / shrimp & vegetable

HIBACHI chicken / steak / shrimp / salmon

SESAME CHICKEN with classic tangy sauce

* Children under the age of thirteen

Dinner Bento Box 25

Served w. Rice, Soup, Spicy Tuna Roll, Shumai, Gyoza, Seaweed Salad & 1 Selection of

TERIYAKI chicken / steak / shrimp / salmon

TEMPURA chicken or shrimp & vegetable

SESAME CHICKEN

☒ **TANGERINE BEEF**

☒ **GENERAL TSO CHICKEN**

☒ **TROPICAL MANGO SAUCE** chicken or shrimp

THAI SAUTÉED BASIL chicken or shrimp

☒ **MALAYSIAN RED CURRY** chicken / shrimp / vegetable

CLASSIC BLACK BEAN SAUCE chicken / shrimp / beef

☒ **PAD THAI NOODLES** chicken or shrimp

BLACK PEPPER STEAK CUBES

SUSHI (4 PCS SELECTIONS) tuna / salmon / yellowtail / eel / red snapper / salmon roe

JAPANESE RAMEN

SHIO RAMEN chicken & fish clear 'chintan' broth, shio topped w.porkloin chashu, menma, scallion & nori	11.95
SHOYU RAMEN chicken & pork base clear broth, soy sauce tare topped w.porkloin chashu, menma, scallion, nori & half boiled egg	11.95
TONKOTSU RAMEN silky pork bone & knuckle 'paitan' base soup noodles, topped w.porkloin chashu, menma, mushrooms, scallion & half boiled egg	12.95
MISO RAMEN aka miso infused tonkotsu broth wavy noodles topped w.ground beef, bean sprout, mushrooms, scallion & poached egg	12.95
■ SPICY DANDAN RAMEN silky soymilk chicken broth, white sesame paste topped w.ground beef, baby boy choy, mushroom & spicy chilli oil	12.95
■ SPICY BUKKAKE UDON spicy minced ground beef, mushroom, splash on sauce poached egg & scallion	12.95

LUNCH SPECIALS

Mon. – Fri.: 11:30am – 3:30pm
Sat. & Sun.: 12:30pm – 3:30pm

BENTO BOX 12.95

served w. soup, salad, rice &
one selection of appetizers, rolls & entrees

ROLLS

CALIFORNIA ROLL
SPICY TUNA ROLL
SWEET POTATO ROLL
SPICY SALMON ROLL

APPETIZER

VEGETABLE SPRING ROLL
PORK GYOZA
EDAMAME
SHRIMP SHUMAI

ENTREÉ

- ☒ **TROPICAL MANGO CHICKEN OR SHRIMP**
- ☒ **THAI STYLE BASIL CHICKEN OR SHRIMP**
- SHRIMP & VEGETABLE TEMPURA**
- ☒ **MALAYSIAN RED CURRY CHICKEN OR SHRIMP**
- BEEF NEGIMAKI**
- ☒ **CHICKEN SATAY WITH PEANUT SAUCE**
- CHAR-GRILLED TERIYAKI**
chicken / shrimp / steak / salmon
- ☒ **GENERAL TSO'S CHICKEN**
- SESAME CHICKEN**
- FILET OF FLOUNDER WITH RICE WINE SAUCE**
- ☒ **WOK SAUTEED BEEF WITH SA-CHA SAUCE**
- ☒ **PAD THAI NOODLE**
chicken or shrimp
- ☒ **TANGERINE BEEF** **13.95**
- HIBACHI WITH FRIED RICE**
chicken / shrimp / steak / salmon **13.95**
- SUSHI**
4pcs chef selections **14.95**
- SASHIMI**
6pcs chef selections **14.95**

* \$1 additional charge for Brown Rice and Fried Rice

LUNCH SPECIALS @ SUSHI BAR

Served w. soup & salad

SUSHI LUNCH 5pcs sushi & california roll	11.95
EEL KABAYAKI broiled eel over sushi rice	12.95
SASHIMI LUNCH 12pcs sashimi & rice	13.95
CHIRASHI LUNCH 10pcs sashimi & pickles over sushi rice	13.95
SUSHI & SASHIMI LUNCH 4pcs sushi, 8pcs sashimi & spicy tuna roll	16.95

CLASSIC ROLL

Served w. soup & salad

2 ROLLS 10.95 or 3 ROLLS 13.95

TUNA / BOSTON / CALIFORNIA / AVOCADO
TUNA AVOCADO / CUCUMBER
EEL CUCUMBER OR AVOCADO / VEGETABLE
SPICY TUNA OR SALMON / PHILADELPHIA
SHRIMP / SALMON TEMPURA / SALMON
WHITE TUNA TEMPURA / ALASKA / SWEET POTATO TEMPURA

JAPANESE RAMEN

Served with Salad

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¢ 50 upcharge applies to take out for soup & salad