

**DINNER MENU**

**SOUPS & SALADS**

**Wonton Soup 6**

Homemade chicken wonton, asparagus, scallions, garlic and Chinese cabbage in clear broth

**Miso Enoki Soup 5**

Japanese miso broth with dried seaweed, tofu, scallions and enoki mushrooms

**Lobster Shrimp Wonton Soup 8**

Enoki mushrooms, scallions, asparagus in a clear broth

**Tom Yum Soup GF 7**

Spicy lemongrass soup with mushrooms, cherry tomatoes and scallions. Choice of chicken or shrimp

**Tom Kha Soup GF 7**

Spicy coconut based soup with lemongrass, mushrooms and scallions. Choice of chicken or shrimp

**Tuna Lover Salad ★ 16**

Sliced flash fried tuna steak over mixed greens, cucumbers, tomatoes, garnish with seaweed salad, masago, sesame seeds, and spicy wasabi mayo

**Local Greens 6**

Mixed greens, spring mix, cherry tomatoes, carrots, cucumbers; served with ginger (GF), peanuts or Japanese sesame dressing  
Add grilled shrimp \$6, teriyaki salmon 6oz \$8, thai chicken satay (3) \$5, fried organic tofu \$4

**BAO BUNS**

(Steamed open faced Asian Buns (2 pcs))

**Chashu Pork Belly 9**

Asian pickles & hoisin sauce

**Softshell Crab 13**

Asian pickles, shiso leaf & spicy mayo

**SMALL PLATES FROM THE KITCHEN**

**Edamame 6**

Steamed Japanese soy beans tossed in sea salt

**Wok Charred Edamame 7**

Wok charred, garlic sea salt & togarashi

**Thai Spring Roll 6**

Stuffed with vegetables and fried to a crisp served with a sweet sauce

**Salt & Pepper Calamari 10**

Fried calamari tempura tossed with spice sea salt, garlic, jalapeño peppers and scallion

**Chicken Satay 11**

Marinated Thai chicken skewers on the bamboo sticks served with a peanut sauce and cucumber sauce

**Aged Tofu 8**

Lightly fried Japanese tofu and scallions; served with ponzu sauce or peanut sauce

**Japanese Shrimp Tempura 11**

(3 Shrimp)  
Japanese fried shrimp, sweet potato, enoki mushroom and broccoli tempura style

**Popcorn Shrimp 10**

Lightly fried shrimp, masago and scallions tossed in a homemade spicy mayo sauce and shichimi togarashi

**Grandma's Ribs 13**

Grandma's recipe marinated pork ribs, fried shallots and spicy tamarind reduction

**OUR FAMOUS HANDCRAFTED DUMPLINGS**

**Vegetable Dumplings 7**

Pan seared soybean, mushrooms, carrots, cabbages and chives

**Gyoza 7**

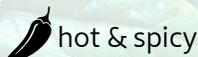
Homemade steamed or fried chicken dumpling with home special sauce

**Thai Steamed Dumpling 8**

Steamed pork dumpling served with a vinaigrette sweet soy reduction

**Lobster Shrimp Shumai 9**

Hong Kong Style lobster and shrimp dumpling



hot & spicy



raw



gluten free



vegetarian



**SMALL PLATES FROM THE SUSHI BAR**

**Spicy Conch & Octopus Salad ★ 14**

*Spicy conch, octopus, masago, scallions, orange, sesame seeds & cucumber*

**Tuna Tataki ★ 14**

*Seared tuna, scallions, sesame seeds, masago & ponzu sauce*

**Sushi Sampler ★ 14**

*6 pieces of assorted sushi (chef's choice)*

**Nuvo Sashimi ★ 14**

*9 pieces of fresh sashimi (chef's choice) served with house dipping sauce and seared to your desire on a hot river stone*

**Spicy Tuna Dip ★ 15**

*Chopped spicy tuna, scallions, cucumber, masago, sesame, and avocado with taro chips*

**Toro Special ★ 22**

*Fatty tuna belly (toro) sliced thin topped with chopped ginger, scallions, black tobiko in a house yuzu wasabi sauce*

**Wagyu Beef DIY ★ 21**

*Imported wagyu beef, cooked tableside on a hot river stone with yuzu sesame dipping*

**Seafood Ceviche ★ 15**

*Assorted fish, conch, shrimp, octopus, jalapeños, cherry tomatoes, cilantro and cucumber*

**Kobe Roll ★ 15**

*Flash fried tuna steak, cucumber, spicy wasabi mayo sauce, garnish with seaweed salad, sesame seeds, masago and scallions*

**Spicy Tuna or Salmon Crispy Rice ★ 13**

*Spicy tuna and jalapeños, served on top of bite size crispy sushi rice and garnished with black tobiko*

**Yellowtail Jalapeños ★ 16**

*Japanese yellowtail sliced thin, topped with jalapeños and served with yuzu ponzu sauce*

**Salmon Carpaccio ★ 14**

*Thinly sliced salmon and black tobiko in a delectable citrus yuzu pesto sauce*

**Sesame Seared Ahi Tuna ★ 16**

*Sesame seared tuna, steamed spinach, shiitake mushrooms, yuzu, and sesame puree*

**Ahi Tuna or Salmon Pizza ★ 15**

*Ahi tuna, onions, cilantro, masago, avocado and spicy wasabi mayo on a baked flour tortilla*

**Japanese Seaweed Salad 5**

**Belly Belly ★ 18**

*3 sushi style: seared tuna belly with black tobiko, seared salmon with ikura, and hamachi belly*

**Hokkaido Scallop ★ 18**

*Thinly sliced fresh scallops, caviar, truffles infused with yuzu sauce*

**White Fish Crudo ★ 16**

*Soy lime gel, sriracha, garlic chips, micro cilantro & yuzu soy*

**FRESH CUTS OF THE DAY A LA CARTE  
PC PER SUSHI ORDER OR 2PCS OF SASHIMI**

**Kani Tamago, Quail Egg ★ 3**

**Escolar, Salmon ★ 4.5**

**Shrimp, Masago, Tobiko 4.5**

**Ika (Squid), Conch, Scallop, Tuna, Hamachi ★ 5.5**

**Amaebi (Sweet Shrimp), Ikura ★ 6**

**Japanese Snapper ★**

**Toro ★ 12**

**Kampachi ★ 7**

**Salmon Belly ★ 6**

**Blue Crab 8**

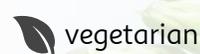
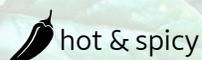
**Seared Toro ★ 12**

**Uni ★ 11**

**Wagyu Beef ★ 9**

**Spicy Scallop ★**

**Quail Egg, & Ikura Mix 9**





**SUSHI-SASHIMI ENTREES**

Sushi Dinner ★ 31

8 pieces of raw fish sushi and california roll  
(Chef's Choice)

Chef's Sashimi Special ★ 34

16 pieces of raw fish sashimi  
(Chef's Choice)

Sushi Sashimi Platter ★ 39

6 Pieces of sushi and 12 pieces of sashimi and spicy  
tuna roll  
(Chef's Choice)

Combo Plate for Two ★ 56

California roll and JB Roll, 10 pieces of sushi and 12  
pieces of sashimi  
(Chef's Choice)

Combo Plate for Three ★ 78

California roll and JB roll, spicy tuna roll, 15 pieces  
sushi, & 20 pieces sashimi (Chef's Choice)

Combo Plate for Four ★ 125

California roll and JB roll, spicy tuna roll, sex on the  
moon roll, 20 pieces of sushi, 24 pieces of sashimi  
(Chef's Choice)

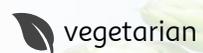
**BUILD THE SUSHI SUPER BOWL**

Chirashi ★ 28

Assorted raw fish over sushi rice or brown rice  
(Chef's Choice)

Poke Bowl ★ 16

Tuna or salmon poke served with rice or green salad  
or quinoa brown rice base, edamame, seaweed  
salad, avocado, ginger, spicy kani & nori



**SIGNATURE SUSHI ROLLS**

All rolls are served with special house sauces. Please let your server know if you prefer sauces on the side

**Sashimi Style Roll ★ 12**  
*It's a no rice sushi roll w/ tuna, salmon, hamachi, shrimp, kampyo, tamago, asparagus, scallions and cucumber*

**First Love Roll ★ 14**  
*Eel, avocado and kani I/O topped with salmon, masago and sesame seeds*

**Green Dragon Roll 13**  
*Shrimp tempura, cream cheese, asparagus, I/O with avocado on top*

**Red Dragon Roll ★ 14**  
*Shrimp tempura, asparagus, I/O with tuna and avocado on top*

**Sex on the Moon ★ 15**  
*Shrimp tempura, asparagus, avocado, scallions, eel, masago, seeds, I/O with tuna and tempura flakes on top*

**Three Musketeers ★ 13**  
*Raw tuna, salmon, escolar, avocado, asparagus, rice and deep fried on the outside*

**Crispy Eel Roll 12**  
*Eel, masago, cucumber, kani, scallions, sesame seeds and cream cheese deep fried on the outside*

**Lemongrass Roll 14**  
*Salmon tempura, eel, cream cheese, avocado, I/O with masago and sesame seeds*

**Yellowtail Jalapeño Roll ★ 16**  
*Mixed spicy kani, masago, I/O topped with Japanese yellowtail and jalapeños*

**Spicy Blue Crab Roll 16**  
*Mixed spicy blue crab, scallions, masago, and romaine lettuce I/O with sesame seeds*

**Double Treats Roll ★ 17**  
*Spicy tuna, scallions, masago, sesame seeds I/O with spicy blue crab in a mayo sauce on top*

**Two Buddies Roll ★ 15**  
*Spicy tuna, shiso leaves on top of seared salmon, and sriracha sauce*

**Florida Roll ★ 14**  
*Tuna, salmon, white fish, avocado topped with rainbow tobiko*

**Hero Roll 18**  
*Fried soft-shell crab, cucumber wrapped with soy paper topped with avocado and dynamite seafood*

**Hurricane Roll ★ 16**  
*Spicy yellowtails, asparagus, jalapeño topped with spicy tuna, avocado and tempura flake*

**Lobster Monster Roll 28**  
*Crispy lobster, cucumber, asparagus, masago, I/O with sesame seeds*

**Extreme Lobster Roll 23**  
*Lobster tempura, cucumber, asparagus, I/O sesame seed and masago, with baked dynamite seafood on top*

**Atlantic Roll ★ 18**  
*Spicy salmon, onions, cucumber, topped with avocado, cilantro, ikura & salmon skin*

**Red Spider Roll ★ 18**  
*Crispy softshell crab, cucumber, asparagus, topped with seasoned spicy tuna poké, nori seaweed and scallions*

**Tokyo Roll ★ 16**  
*Spicy tuna, avocado, cucumber topped with salmon, spicy mayo & tempura flake*

**Green Monster Roll 🌶️ 18**  
*Tuna, salmon, white tuna, asparagus, topped with avocado, wasabi cream & spicy mayo*

**CUCUMBER WRAPPED ROLLS**

All rolls served with ponzu sauce

**Vegi-Vegi Roll**

Cucumber wrapped with asparagus, carrot, kampyo, spinach, avocado and sesame seeds 8

**KC Rainbow ★**

Tuna, salmon, yellowtail, kani, asparagus, masago, scallions and sesame seeds 14

**KC Roll ★**

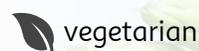
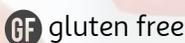
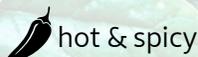
Salmon, kani, scallions and cream cheese with masago and scallions 10

**Kanisu**

Kani, avocado, masago and sesame seeds 8

**KC Spicy Tuna ★**

Cucumber wrapped roll with spicy tuna, avocado, scallions and sesame seeds 14





**CLASSIC ROLLS**

**California Roll**

*Kani, cucumber, avocado I/O with masago and sesame seeds 7*

**Salmon California Roll ★**

*Salmon, cucumber, and avocado I/O with masago and sesame seeds 8*

**Vegetable Roll**

*Asparagus, carrots, kampyo, spinach and avocado I/O with sesame seeds 8*

**JB Roll ★**

*Salmon, cream cheese and scallions, I/O with sesame seeds*

*\*Request for tempura fried for \$1 extra 8*

**Spicy Tuna Roll ★**

*Spicy tuna, tempura flakes, masago, kimchee sauce 8*

**Mexican Roll**

*Shrimp tempura, asparagus, avocado, scallions, I/O with masago and sesame seeds 11*

**Volcano Roll**

*Kani, avocado, cucumber, topped with baked seafood, I/O with masago, sesame seeds and scallions 13*

**Dancing Eel Roll**

*California roll I/O topped with cooked eel 15*

**Shrimp Tempura Roll**

*Shrimp tempura, cucumber, I/O with sesame seeds 10*

**Extremely Rainbow Roll ★**

*Kani, cucumber, avocado, I/O with assorted fish on top and sesame seeds 14*

**Super Spider Roll**

*Fried soft shell crab, asparagus, avocado, masago 13*

**SMALL ROLLS**

**Tekkamaki 7**

*Tuna Roll*

**Hamachi Roll 8**

*Yellowtail & Scallion*

**Kappamaki 6**

*Cucumber Roll*

**Avocado Roll 6**

**Shrimp Roll 7**

*Cooked Shrimp Roll*

**Unagi Roll 8**

*Cooked Eel Roll*

**Salmon Roll 7**



hot & spicy



raw



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### SIGNATURE ENTREES

Served with a choice of steamed white or brown rice

#### Holy Snapper

Semi boneless fried snapper served with bok choy with choices of sweet chili sauce, sweet & sour or fresh ginger sauce. (Choice of white or brown rice) MP

#### Signature Lobster Pad Thai

Lightly battered lobster tail sautéed with rice noodles, eggs, scallions, bean sprouts, peanuts, shallots in a Pad Thai sauce. (Not served with rice) 30

#### Crispy Duck

Fried marinated duck with choices of fresh ginger OR Garlic sweet chili OR Thai basil sauce. (Choice of white or brown rice) 25

#### Salmon Teriyaki

Grilled 8oz salmon with a twisted balsamic teriyaki sauce served with sautéed mixed mushrooms and tossed bok choy. (Choice of jasmine or brown rice) 21

#### Chicken Teriyaki

Grilled chicken breast topped with a teriyaki sauce served with tossed broccoli 16

#### Japanese Miso Sea Bass

Miso-marinated Chilean Sea Bass served with Japanese rice, sesame seeds and charred bok choy 34

#### Friendly Fish

Fried or grilled fillet snapper served with famous homemade garlic sweet chili sauce and steamed bok choy 19

#### Hawaiian Dancer

Sautéed scallops, chicken, pineapple, carrot, snow pea, bell peppers, onions, scallions, and cashew nut with tamarind sauce 20

#### Mongol Beef

Thin slices of tender crispy beef and scallions marinated with our sweet Mongolian sauce 18

#### Lamb Shank Massaman

Stewed for 4 hours in housemade massaman curry paste, sweet potatoes, onion, avocado and whole peanuts served with roti naan 24

#### Braised Short Ribs Green Curry

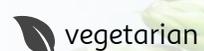
Braised short rib in the family secret recipe with thai fresh green curry sauce and grilled eggplant 24

#### Vietnamese Pork Chops

Marinated lemongrass, kaffir leaves, homemade pickle and steamed cauliflower and fried shallots with a side of thai spicy roasted rice tamarind reduction 19

#### Grilled Jumbo Volcano Shrimp

Grilled jumbo shrimp, wok charred mixed vegetables, basil and homemade thai sweet chili sauce 24





**ASIAN MARKET NOODLE**

**Hong Kong Noodle Soup**

(Big Bowl)

Egg noodles, roast pork, wontons, bean sprouts, scallions, garlic, and bok choy 14

**Duck Noodle Soup**

Rice noodles, bean sprouts, toasted garlic, scallions, and bok choy in a duck broth 18

**Bangkok Tom Yum Noodles**

Shrimp, chashu pork, boiled egg, beansprout, cilantro, egg noodle in spicy creamy sauce 15

**Chicken Noodle Soup**

Rice noodle, bean sprouts, scallions, garlic and bok choy 11

**Japanese Udon Soup**

Homemade Udon noodle, scallions, tempura shrimp, sweet potato, enoki mushroom and broccoli 16

**STREET WOK**

GF upon request

All wok stir fry served with a steamed white rice or brown rice.

**Choice of:**

Chicken, Beef or Organic (non-GMO) Tofu.

Shrimp or Calamari for \$2 extra.

Scallops \$ 4 extra.

Seafood Combo \$8 extra.

Add Asian Style Egg \$2 extra

**Kapow Nuaa** 🌶️ 15

Thai spicy beef, bird's eye chillies, garlic, string bean, onion, bell peppers, bamboo shoots and holy basil (Thai Spicy Upon Request)

**Fresh Ginger** 15

Fresh ginger, onions, scallions, mushrooms, celery and bell peppers sautéed in our brown ginger sauce

**Garlic Sauce** 15

Pepper garlic sauce served over steamed mixed vegetables

**Spicy Cashew Chicken** 16

Lightly battered chicken, celery, cashew nut, mushrooms, onions, scallions, dry chili and Thai chili jam

**STREET NOODLE WOK**

**Choice of:**

Chicken, Beef or Organic (non-GMO) Tofu.

Shrimp or Calamari for \$2 extra.

Scallops \$ 4 extra.

Seafood Combo \$8 extra.

**Pad Thai** 🌶️ 15

Rice noodle, egg, bean sprouts, peanuts, scallions, shallots and lime wedge sautéed in a pad Thai sauce

**Pad Woonsen** 15

(GF upon request)  
Cellophane noodles, egg, scallions and mixed vegetables in a brown sauce

**Pad Si-Ew** 15

(GF upon request)  
Fresh flat rice noodle, Chinese broccoli, bean sprouts, scallions and eggs in a seasoning sweet soy sauce

**Singapore Noodle** 15

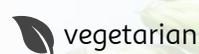
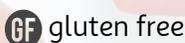
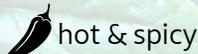
(GF upon request)  
Rice vermicelli noodle, egg, carrots, mushrooms, snow peas, onions, scallions, and bean sprouts sautéed in yellow curry sauce

**Drunken Noodle** 15

(Thai spicy upon request)  
Flat rice noodles sautéed with red onions, scallions, bamboo shoots and bell peppers in a spicy basil sauce

**Lad Nah Seafood Noodles** 20

Mixed seafood (scallops, shrimp, mussels, and calamari) served with pan seared wide rice noodles over Thai gravy with Chinese broccoli and mushrooms.





### RICE BOWL STATION

GF upon request

#### Lemongrass Fried Rice 15

*Combination of egg, chicken, beef, shrimp, calamari, onions, scallions and peas*

#### Veggie Fried Rice 12

#### Chicken Fried Rice 13

#### Shrimp Fried Rice 14

#### Hawaiian Fried Rice 15

*Chicken and shrimp, yellow curry, peas, pineapple, onions, scallions, carrot and cashew nut*

### ASIAN CURRY

All curry served with choice of steamed white rice or brown rice.

#### Choice of:

Chicken, Beef or Organic (non-GMO) Tofu.

Shrimp or Calamari for \$2 extra.

Scallops \$4 extra.

Seafood Combo \$8 extra.

Grilled Jumbo Shrimp \$10 extra

Grilled Salmon 8oz \$8 extra

#### Red Curry **GF**

*Red curry paste, coconut milk, sweet peas, bamboo shoots, bell peppers, zucchini and basil 16*

#### Green Curry **GF**

*Green curry paste, coconut milk, green beans, bell peppers, eggplant and sweet basil 16*

#### Panang Curry

*Panang curry paste, peanuts, coconut milk, bell peppers, string beans, steamed cauliflower and kaffir lime leaf 16*

### SIDE WOK VEGETABLES

#### Garlic Bok Choy 9

#### Wok Charred Broccoli 8

#### Thai Garlic Cauliflower 9

