

## Soup

	<b>MISO SOUP</b>	3
	seaweed, tofu & scallions	
	<b>HOMEMADE WONTON SOUP</b>	5
	pork & shrimp in clear broth	
火	<b>HOT &amp; SOUR SOUP</b>	5 OR 7
	choice of vegetable or seafood	
火	<b>TOM KHA GAI</b>	7
	creamy coconut broth & asian herbs w. chicken	

## Salad

	<b>FIELD GREEN SALAD</b>	5
	mesclun green, lettuce, romaine w. ginger dressing	
	<b>SEAWEED SALAD</b>	5
	tossed w. sesame	
	<b>KANI SALAD</b>	6
	cucumber, tobiko and mayo	
火	<b>SPICY MANGO SALAD</b>	7
	jicama, cucumber, crunchy vermicelli, crushed peanuts, cherry tomato	
火	<b>COCONUT GLAZED CHICKEN SALAD</b>	9
	mix green salad, served with kiwi dressing	
	<b>CRISPY DUCK SALAD</b>	9
	mixed greens, jicama, tomato, olive oil, w. hoisin citrus dressing	
火	<b>SEARED TUNA SALAD</b>	12
	mixed greens, mango, crispy vermicelli, crushed peanuts	

## Appetizers

	<b>EDAMAME</b>	5
	tossed w. sea salt	
火	<b>INDIAN PANCAKE</b>	5
	coconut curry dipping sauce	
	<b>SHUMAI</b>	6
	served w. ginger soy sauce	
	<b>GYOZA</b>	6
	vegetable or pork w. ginger soy	
	<b>THAI STYLE VEGETARIAN SPRING ROLL</b>	6
	mild chili plum sauce	
火	<b>CHICKEN SATAY</b>	7
	served w. homemade peanut sauce	
	<b>CHICKEN LETTUCE WRAP</b>	8
	served w. romaine lettuce & hoisin plum sauce	
	<b>SLOW COOKED BABY BACK RIBS</b>	8
	tamarind sauce & asian herbs marinate	
	<b>ASIAN SPICE CRUSTED CALAMARI</b>	8
	mild aioli plum sauce over mesclun greens	
	<b>BEEF NEGIMAKI</b>	9
	thinly shaved beef rolled w. scallion	
火	<b>GANGA STYLE DUCK ROLL</b>	9
	roti prata, avocado, mix greens & spicy remoulade	
	<b>CRISPY GRAND MARNIER PRAWNS</b>	9
	walnut & honey emulsion	
	<b>CRAB CAKE</b>	10
	blue crab lightly deep fried w. plum aioli	
	<b>TOBAN-YAKI CLAYPOT BEEF</b>	10
	wok satay sauce & vegetables	
	<b>MISO MARINATED CHILEAN SEA BASS</b>	10
	black rice risotto	
火	<b>ROCK SHRIMP TEMPURA</b>	10
	creamy citrus mango sauce	
	<b>CHILEAN SEABASS DUMPLING</b>	12
	fried and minced w. cilantro & scallion. mango chili sauce	
火	<b>TOM YAM GRILLED SHRIMP</b>	12
	tom yam infusion with homemade salsa	

# Sushi Bar Starters

<b>SUSHI OR SASHIMI APPETIZERS</b> 5pcs sushi or 7pcs sashimi	10	<b>火 GREEN PHOENIX</b> spicy tuna wrapped w. avocado, tobiko on top served w. ponzu sauce	10
<b>火 SEARED SHICIMI WHITE TUNA</b> layered w. shicimi spice top w. scallion & roe glazed w. 3 special sauces	10	<b>火 LIVE SCALLOP</b> Served w. wasabi sauce	12
<b>火 TUNA WASABI DUMPLING</b> wasabi tobiko, avocado, tossed w. crunch	10	<b>KUMAMOTO OYSTER SHOOTER</b> Served 4pcs in shooter, w. Peruvian citrus sauce	12
<b>火 TUNA OR SALMON MARTINI</b> finely chopped tuna or salmon, cucumber, avocado, seaweed, tobiko, crunch infused w. spicy aioli	10	<b>火 KUMAMOTO OYSTER</b> half dozen, drizzled w. tobiko, scallion, w. ponzu sauce	16

## Fusion Dishes

<b>TUNA TARTAR 3 FLAVORS</b> finely chopped tuna, tobiko, scallion. flavored with 3 sauces	12	<b>YUZU SESAME TUNA</b> asian pear, orange, mango, avocado and roe served with citrus sauce	15
<b>FIRE CRACKER</b> wasabi cracker topped w. salmon, pepper, tomatoes, onion, seaweed salad & roe w. plum aioli	12	<b>YELLOWTAIL CEVICHE</b> a composition of pepper, cucumber, ginger, roe, jalapeno in a citrus Peruvian sauce	17
<b>SUSHI PIZZA</b> tuna, salmon, white tuna, peppers, onion, tomatoes, in spicy aioli & crunchy flakes pizza style	13	<b>TUNA LOVERS</b> spicy tuna, cucumber wrapped w. seared pepper tuna in a spicy orange yuzu dressing	18
<b>KING CRAB TACO MEDLEY</b> spicy king crab, lobster salad, guacamole and homemade salsa	13	<b>KING SALMON CARPACCIO</b> finely sliced king salmon, top w. tomato, tobiko in bed of yuzu soy sauce	18

## Sushi & Sashimi Entrees

Served w. soup or salad

<b>SUSHI DINNER</b> 10pcs assorted w. california roll	22
<b>CHIRASHI</b> 15pcs sashimi, japanese pickles, tamago over sushi rice	22
<b>SASHIMI DINNER</b> 21pcs assorted	25
<b>SUSHI TRIO</b> 3pcs each of tuna, salmon & yellowtail w. spicy tuna roll	25
<b>SUSHI &amp; SASHIMI FOR 1</b> 8pcs sushi, 12pcs sashimi w. spicy tuna roll	28
<b>SUSHI &amp; SASHIMI FOR 2</b> 10pcs sushi, 18pcs sashimi w. california roll, spicy tuna roll & tuna amazing roll	54

**火** Mild Spicy

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

## **Sushi or Sashimi**

sushi 1pc / sashimi 3pcs / \*sashimi 1 pc per

<b>CRAB STICK</b>	<b>2 / 5</b>	<b>SMOKED SALMON</b>	<b>3 / 7</b>
<b>SQUID</b>	<b>2 / 5</b>	<b>STRIPED BASS</b>	<b>3 / 7</b>
<b>SURF CLAM</b>	<b>2 / 5</b>	<b>TUNA</b>	<b>3 / 7</b>
<b>SHRIMP</b>	<b>2 / 5</b>	<b>*SALMON ROE</b>	<b>3 / 7</b>
<b>WHITE TUNA</b>	<b>3 / 7</b>	<b>YELLOW TAIL</b>	<b>3 / 7</b>
<b>*FLYING FISH ROE</b>	<b>3 / 7</b>	<b>EEL</b>	<b>3 / 7</b>
<b>OCTOPUS</b>	<b>3 / 7</b>	<b>KING CRAB</b>	<b>6 / 12</b>
<b>SALMON</b>	<b>3 / 7</b>	<b>KING SALMON</b>	<b>M/P</b>
<b>RED SNAPPER</b>	<b>3 / 7</b>	<b>TORO</b>	<b>M/P</b>
<b>SCALLOP</b>	<b>3 / 7</b>	<b>*SEA URCHIN</b>	<b>M/P</b>

## **Classic Roll**

<b>AVOCADO</b>	<b>4</b>	<b>SPICY TUNA / SALMON / YELLOWTAIL</b>	<b>6</b>
<b>CUCUMBER</b>	<b>4</b>	<b>SALMON TEMPURA AVOCADO</b>	<b>6</b>
<b>SWEET POTATO</b>	<b>4</b>	<b>WHITE TUNA TEMPURA AVOCADO</b>	<b>6</b>
<b>VEGETABLE</b>	<b>5</b>	<b>TUNA / SALMON AVOCADO</b>	<b>6</b>
<b>TUNA</b>	<b>5</b>	<b>EEL AVOCADO / CUCUMBER</b>	<b>7</b>
<b>SALMON</b>	<b>5</b>	<b>ROCK SHRIMP TEMPURA</b>	<b>7</b>
<b>CALIFORNIA</b>	<b>5</b>	<b>SHRIMP TEMPURA</b>	<b>7</b>
<b>BOSTON</b>	<b>5</b>	<b>SPIDER</b>	<b>8</b>
<b>YELLOWTAIL</b>	<b>6</b>	<b>DRAGON</b>	<b>12</b>
<b>PHILADELPHIA</b>	<b>6</b>	<b>RAINBOW</b>	<b>12</b>
<b>ALASKA</b>	<b>7</b>	<b>NARUTO SPECIAL</b>	<b>12</b>

# Signature Rolls

<b>BLACK "N" PINK</b> shrimp tempura, avocado topped w. crabmeat, black tobiko & strawberry sauce	<b>14</b>
<b>SUMMER BLOSSOM</b> salmon, fuji apple, avocado, cream cheese topped w. strawberry & wasabi tobiko w. spicy mango remoulade	<b>14</b>
<b>SUNSHINE</b> salmon tempura & avocado topped w. salmon sashimi, tempura flakes & spicy aioli	<b>14</b>
<b>SWEET PLUS</b> shrimp tempura & avocado topped w. spicy tuna & tempura flakes	<b>15</b>
<b>FLYING DRAGON</b> pepper tuna, cucumber, spicy crabmeat topped w. eel, avocado & strawberry sauce & roe	<b>15</b>
<b>MANHATTAN</b> tuna, yellowtail, salmon, avocado, cucumber & roe wrapped w. kelp seaweed	<b>15</b>
<b>ST. PATRICK</b> spicy lobster, shrimp, crabmeat, cucumber, avocado & roe wrapped w. soybean nori	<b>15</b>
<b>SPRING BREEZE</b> tuna, pineapple, avocado top w. tuna, white tuna w. mango sauce	<b>15</b>
<b>CRAZY FRIDAY</b> shrimp tempura & spicy lobster topped w. avocado & roe	<b>15</b>
<b>TUNA AMAZING</b> white tuna tempura, spicy tuna, avocado topped w. pepper tuna and roe w. mango sauce	<b>15</b>
<b>OSAKA BOX OSHIBAKO</b> squares of pressed rice layered w. tuna, spicy tuna and white tuna topped w. strawberry sauce & tempura flakes	<b>15</b>
<b>GANGA</b> shrimp tempura, mango and asparagus topped w. lobster salad and tobiko w. chef's special sauce	<b>15</b>
<b>FOXY LADY</b> salmon, yellowtail and avocado topped w. spicy tuna and crunch w. eel sauce	<b>15</b>
<b>WHITE GEISHA</b> spicy salmon, shrimp tempura, mango, avocado & roe wrapped in soybean nori w. eel sauce	<b>15</b>
<b>VOLCANO</b> tempura roll of white tuna, crabmeat & cucumber topped w. spicy eel sauce & roe	<b>16</b>
<b>TWO THUMBS UP</b> soft shell crab tempura, spicy tuna, avocado & roe wrapped in a soybean nori w. spicy eel sauce	<b>16</b>
<b>LOBSTER ROCK AND ROLL</b> lobster tempura, eel, avocado, spring mix w. side of lobster tempura, glazed w. sweet miso sauce	<b>20</b>
<b>OCEAN KING</b> shrimp tempura, spicy tuna, avocado topped w. king crab and roe w. orange miso sauce	<b>20</b>

\* \$1 additional charge for Brown Rice

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## Wok & Grill

Served w. soup or salad

<b>WOK SAUTEED VEGETABLES</b>	<b>13</b>
chef seasonal selections of the day	
<b>SESAME CHICKEN OR GENERAL TSO'S CHICKEN</b>	<b>17</b>
served crispy in tangy orange sauce	
<b>WOK SAUTEED FILET OF FLOUNDER</b>	<b>19</b>
with seasonal vegetables of the day	
<b>TOBAN-YAKI ( CLAY POT ) BEEF</b>	<b>20</b>
served sizzle w. assorted vegetable	
<b>火 CRISPY TANGERINE FLOUNDER</b>	<b>21</b>
fresh tangerine peel, fried parsnip, aromatic spice marinate	
<b>火 MALAYSIAN STYLE RED CURRY</b>	<b>15 / 17 / 22</b>
veggie & tofu / chicken / shrimp	
<b>CLASSIC BLACK BEANS SAUCE</b>	<b>17 / 20 / 22</b>
chicken / beef / shrimp	
<b>THAI STYLE SAUTEED BASIL</b>	<b>17 / 22</b>
chicken / shrimp with assorted vegetables	
<b>火 TROPICAL MANGO SAUCE</b>	<b>17 / 22</b>
chicken / shrimp with assorted vegetables	
<b>火 BLACK PEPPER FILET MIGNON STEAK CUBES</b>	<b>22</b>
with tarragon wine sauce & seasonal vegetables	
<b>CHAR – GRILLED TERIYAKI</b>	<b>17 / 19 / 20 / 20 / 22 / 25</b>
chicken / salmon / steak / scallop / shrimp / filet mignon	

## Wok & Grill Signature

Served w. soup or salad

<b>COCONUT GLAZED CHICKEN</b>	<b>19</b>
seasonal vegetables served with kiwi dressing	
<b>PAN SEARED SALMON</b>	<b>21</b>
sautéed seasonal vegetables, wasabi mashed potato & balsamic teriyaki reduction	
<b>SESAME CRUSTED WHITE TUNA</b>	<b>21</b>
seasonal greens wasabi mashed potato & light sesame soy vinaigrette	
<b>TOBAN-YAKI SHRIMP &amp; FLOUNDER</b>	<b>25</b>
basil, lemongrass, curry leaves, malaysian belacan paste	
<b>OVEN ROASTED FILET MIGNON</b>	<b>25</b>
wasabi mashed potato, black pepper beef jus	
<b>BROILED CHLEAN SEA BASS</b>	<b>25</b>
sautéed seasonal vegetables & orange miso sauce	
<b>火 TANGERINE ROASTED DUCK</b>	<b>26</b>
lychee, coconut infused black sticky rice	
<b>NEW ZEALAND RACK OF LAMB</b>	<b>26</b>
orange sauce & red wine reduction. seasonal vegetable bedding	
<b>火 THAI SPICED LEMONGRASS SEAFOOD</b>	<b>26</b>
shrimp, flounder, scallop, lobster & vegetables	

## Hibachi

Served w. fried rice, lo mein, soup or salad

<b>CHICKEN / SALMON / STEAK</b>	<b>18 / 20 / 21</b>
<b>SCALLOP / SHRIMP / FILET MIGNON</b>	<b>21 / 22 / 26</b>

火 Mild Spicy

## Noodle & Rice

<b>HIBACHI STYLE SIDE ORDER</b> fried rice / noodles / mixed vegetables	<b>6</b>
<b>CLASSIC FRIED RICE W. OMELETTE POUCH</b> chicken / beef / shrimp	<b>15</b>
<b>火 PINEAPPLE FRIED RICE</b> chicken / beef / shrimp	<b>15</b>
<b>火 PAD THAI NOODLE</b> chicken / shrimp	<b>16</b>
<b>STIR-FRIED JAPANESE UDON NOODLES</b> chicken / beef / shrimp	<b>16</b>

### Children Dinner Box 13

Served w. Rice, California Roll, Gyoza, & 1 Selection below

<b>TERIYAKI</b> chicken / steak / shrimp / salmon
<b>TEMPURA</b> chicken / shrimp & vegetable
<b>HIBACHI</b> chicken / steak / shrimp / salmon
<b>SESAME CHICKEN</b> with classic tangy sauce

\* Children under the age of thirteen

### Dinner Bento Box 26

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

<b>TERIYAKI</b> chicken / steak / shrimp / salmon
<b>TEMPURA</b> chicken or shrimp & vegetable
<b>SESAME CHICKEN</b>
<b>火 GENERAL TSO CHICKEN</b>
<b>火 TROPICAL MANGO SAUCE</b> chicken or shrimp
<b>THAI SAUTÉED BASIL</b> chicken or shrimp
<b>火 MALAYSIAN RED CURRY</b> chicken / shrimp / vegetable
<b>火 PAD THAI NOODLES</b> chicken or shrimp
<b>BLACK PEPPER FILET MIGNON STEAK CUBES</b>
<b>SUSHI (4 PCS SELECTIONS)</b> tuna / salmon / yellowtail / eel / red snapper / salmon roe

## Dessert

<b>ICE CREAM</b> seasonal flavor	<b>4</b>
<b>MOCHI</b> (ice cream wrapped w. rice dough) vanilla / green tea / red bean / mango / mocha	<b>5</b>
<b>TEMPURA ICE CREAM</b> green tea or vanilla	<b>6</b>
<b>BANANA TEMPURA</b> w. ice cream	<b>6</b>
<b>EXOTIC BOMBA</b> mango, passion fruit and raspberry sorbet covered in white chocolate w. shell, drizzled w. chocolate	<b>7</b>
<b>WARM CHOCOLATE CAKE</b> served with vanilla ice cream	<b>7</b>
<b>MILLE FEUILLE CREPES</b> paper thin handmade crepe layers, w. ally light and creamy custard. green tea or coconut	<b>9</b>

# LUNCH SPECIALS

Mon. – Fri.: 11:30am – 3:00pm

Sat: 1:00pm – 4:00pm

## BENTO BOX 13

served w. soup, salad, rice &  
one selection of appetizer, roll & entree

### ROLLS

CALIFORNIA ROLL  
SPICY TUNA ROLL  
SWEET POTATO ROLL  
SPICY SALMON ROLL

### APPETIZER

VEGETABLE SPRING ROLL  
PORK GYOZA  
EDAMAME  
SHRIMP SHUMAI

## ENTRÉE

火 TROPICAL MANGO CHICKEN OR SHRIMP

火 THAI STYLE BASIL CHICKEN OR SHRIMP

SHRIMP & VEGETABLE TEMPURA

火 MALAYSIAN RED CURRY CHICKEN OR SHRIMP

BEEF NEGIMAKI

CHICKEN SATAY WITH PEANUT SAUCE

CHAR-GRILLED TERIYAKI

chicken / shrimp / streak / salmon

火 GENERAL TSO'S CHICKEN

SESAME CHICKEN

CRISPY FLOUNDER WITH TANGERINE SAUCE

火 PAD THAI NOODLE ( NO RICE )

chicken or shrimp

**HIBACHI**

**13**

chicken / shrimp / steak / salmon

**SUSHI**

**14**

4pcs chef selections

**SASHIMI**

**14**

6pcs chef selections

\* \$1 additional charge for Brown Rice

火 Mild Spicy

## LUNCH SPECIALS @ SUSHI BAR

Served w. soup & salad

<b>SUSHI LUNCH</b>	<b>12</b>
5pcs sushi & california roll	
<b>EEL KABAYAKI</b>	<b>13</b>
broiled eel over sushi rice	
<b>SASHIMI LUNCH</b>	<b>14</b>
12pcs sashimi & rice	
<b>CHIRASHI LUNCH</b>	<b>14</b>
10pcs sashimi & pickles over sushi rice	
<b>SUSHI &amp; SASHIMI LUNCH</b>	<b>17</b>
4pcs sushi, 8pcs sashimi & spicy tuna roll	

## CLASSIC ROLL

Served w. soup & salad

**2 ROLLS 10 or 3 ROLLS 13**

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

## SLIM DELIGHT

Served w. choices of soup, one classic roll & one choice of salad selection below

<b>FIELD GREENS</b>	<b>9</b>
<b>KANI SALAD</b>	<b>10</b>
<b>AVOCADO SALAD</b>	<b>10</b>
<b>SEAWEED SALAD</b>	<b>10</b>
<b>火 SPICY MANGO SALAD</b>	<b>10</b>
<b>CRISPY DUCK SALAD</b>	<b>11</b>
<b>ASIAN SPICE CRUSTED CALAMARI SALAD</b>	<b>11</b>