

Soups and Salads

<p>Miso Soup 3 <i>Tofu, Seaweed, Scallions</i></p> <p>Mushroom Soup 3 <i>Enoiki Mushrooms, Scallion, Spinach, Fried Onion</i></p> <p>Shrimp Tom Yum Soup 6 <i>Mushrooms, Baby Corn, Tomato, Peas, Bell Pepper, Onion, Cilantro</i></p> <p>Seafood Miso Soup 8 <i>Scallops, Shrimp, Kani, Fish Cake, Tomato, Cabbage, Mushroom, Green Onion Miso Broth</i></p>	<p>Seaweed Salad 6</p> <p>Garden Salad 7 <i>Mixed Greens, Roasted Beets, Crispy Wonton, House Ginger Dressing</i></p> <p>Avocado Salad 7 <i>Avocado, Lettuce, Crispy Wonton, House Ginger Dressing</i></p> <p>Wonton Soup 7 <i>Chicken & Shrimp Wonton, Mushrooms, Seaweed, Cilantro, Crispy Shallots</i></p>
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Starters From The Kitchen

<p>Edamame (Steamed or Spicy) 6 <i>Hawaiian Black Sea Salt</i></p> <p>Crab Rangoon (5) 7 <i>Crab Meat, Cream Cheese, Chives, Onion, Plum Sauce</i></p> <p>Vegetable Spring Rolls (3) 6 <i>Served with Miso Plum Sauce</i></p> <p>Kobe Dumplings (5) 9 <i>Kobe Beef, Shrimp, Mushrooms, Garlic Chives, Cilantro, Peanuts, Szechuan Spicy Sauce</i></p> <p>Crispy Brussels Sprouts 8 <i>Fried Brussels Sprouts, Scallions, Yuzu Ponzu</i></p> <p>Coconut Shrimp 8 <i>Breaded Coconut Fried Shrimp</i></p> <p>Miso Eggplant 6</p>	<p>Crispy Calamari 8 <i>Served with Sweet Chili Aioli</i></p> <p>Lettuce Wrap (Chicken/Shrimp) 10 <i>Lettuce, Water Chestnuts, Pine Nuts, Bell Pepper, Onion, Crispy Rice Noodles</i></p> <p>Rock Shrimp Tempura 9 <i>Sriracha Yuzu Aioli</i></p> <p>Shrimp Shumai (6) 6</p> <p>Gyoza (Beef or Vegetable) 6</p> <p>Peking Duck Wrap 10 <i>Cucumber, Scallion Pancake, Plum Hoisin Sauce</i></p> <p>Chicken Satay (3) 7 <i>Coconut Curry Marinated-Chicken, Peanut Sauce</i></p>
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Starters From Sushi Bar

<p>• Kani Salad 7 <i>Kani, Cucumber, Tobiko, Crunch, Spicy Aioli</i></p> <p>• Yellowtail Jalapeño 12 <i>Yellowtail Sashimi, Sliced Jalapeño, Rice Pearls, Truffle Oil</i></p> <p>• Tuna Pizza 12 <i>Tuna or Spicy Tuna - Scallions, Avocado, Spicy Eel Sauce, Crispy Pancake</i></p> <p>• Maguro Avocado 12 <i>Diced Tuna, Avocado, Wasabi Soy</i></p>	<p>• Ahi Tuna Salad 12 <i>Seared Tuna, Mixed Greens, Avocado, , Crispy Shallots, Yuzu Soy Dressing</i></p> <p>• Dinosaur Egg 12 <i>Spicy Crab Stuffed Tempura Avocado, Eel Sauce, Spicy Mayo, Tobiko</i></p> <p>• New Style Sashimi 13 <i>7 Pieces Chef's Choice, Yuzu Soy, Ginger, Scallions, Hot Oil</i></p> <p>Salmon Toro Tartar 11 <i>Diced Salmon & Mango Black Caviar With Nuta Sauce</i></p>
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18% Service Charge Added To Parties of 5 Or More.

• *These menu items may be served raw or undercooked.*

"Thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness."

Entrée

Roasted Pineapple Chicken 17 <i>Grilled Chicken Breast, Sugar Snap Peas, Pineapple, Red Peppers, Sambal General Tso's Basil Sauce</i>	Scottish Salmon 18 <i>Sauted Garlic Bok Choy Sweet Chilli Soy, White Rice</i>
Sake Braised Short Rib 20 <i>Suger Snap Pea, King Mushroom, White Rice</i>	Honey Pecan Shrimp 18 <i>Lightly Battered, Gulf Shrimp, Candied Pecan, Steam Broccoli, White Rice</i>
Creamy Kimchee Shrimp 22 <i>Gulf Shrimp, Sugar Snap Pea, Eggplant, Miso Kimchee Creamy Sauce</i>	Miso Chilean Seabass 28 <i>Sautéed Asparagus, White Rice</i>

Classics

Comes with your choice of white or brown rice.

General Tso's Chicken 17 <i>Pineapple, Broccoli</i>	Tempura Dinner (Vegetable/Chicken/Shrimp) 14/15/17 <i>Broccoli, Sweet Potatoes, Taro, Japanese Squash, Onions</i>
Sesame Chicken 17 <i>Steam Broccoli</i>	• Teriyaki Dinner (Tofu/Chicken/Shrimp/Steak) 14/17/18/20 <i>Bell Peper, Onions, Broccali, Baby corn, Teriyaki Sauce</i>
Thai Basil (Tofu/Chicken/Shrimp) 14/16/17 <i>Bell Peppers, Onion, Basil, Mushroom, Sugar Snap Peas</i>	Panang Curry (Tofu/Chicken/Beef/Shrimp) 14/16/17/17 <i>Potato, Onion, Zucchini, Mushroom, Bell Pepper With Rice</i>
Crispy Szechuan Shredded Beef 17 <i>Crispy Beef, Chilli Pepe, Cellery, Carrot, Sweet Hosin Sauce</i>	Broccoli with Brown Sauce (Chicken/Shrimp/Beef) 14/17/17
Mongolian Beef 17 <i>Beef, Scallion, Onion</i>	

Triple Deluxe

Chicken, Beef, Shrimp, Broccoli, Sugar Snap Pea, Bell Pepper, Mushroom, , Baby Corn, Carrot
18

Rice and Noodles

Served with your choice of:

Vegetable \$12 / Chicken \$13 / Beef \$14 / Shrimp \$14

Pinapple Fried Rice

Pineapple, Onion, Peas, Carrot, Egg

Bacon Fried Rice

Bacon, Onion, Carrot, Pea, Egg

Classic "Pad Thai"

Rice Noodles, Age Tofu, Green Onion, Bean Sprouts, Eggs, Peanuts

Yaki Soba

Pan Fried Soba Noodles, Seasonal Vegetables

Yaki Udon

Pan-Fried Udon Noodles, Seasonal Vegetables

Nabeyaki Udon

Jappenes Udon Noodles, Cabbage, Mushrooms, Fish Cake, Egg, Chicken, Shrimp Tempura, Kani, Chicken Broth

Ramen Noodles

10+ hour Tonkatsu broth, soft boiled egg, woodear mushroom, scallion, bean sprout, fish cake & nori

Chicken Ramen 12	Roasted Pork Ramen 12
Shrimp Ramen 13	Peking Duck Ramen 14
Steak Ramen 13	

Sides

Hibachi Noodles 6	Hibachi Fried Rice 6
Hibachi Vegetable 6	Garlic Bok Choy 6

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Sushi Bar Entrée

- Chef's Personal Selection -

• Sushi Diner

9 Pieces Sushi, Spicy Tuna Roll
22

• Sushi & Sashimi Combo

5 Pieces Sushi & 12 Pieces Sashimi, Shrimp Tempura Roll
32

America Sashimi Diner

5 Tuna, 5 Salmon, 5 YellowTail
26

• Sashimi Diner

21 Pieces Sashimi
28

• Chirashi Diner

18 Pieces Sashimi
26

American Sushi Diner

3 Tuna, 3 Salmon, 3 Yellowtail
23

• Sushi & Sashimi For 2

10 Pieces Sushi, 28 Pieces Sashimi, Gazila Roll
75

A La Carte

Sushi 1 Piece - Sashimi 2 Pieces

• Salmon 3/5	Eel ~ Unagi 3/5	• King Salmon 5/8
Shrimp 2.5/3.5	• Fatty Tuna ~ Toro 7/10	Octopus ~ Tako 3/5
• Yellowtail ~ Hamachi 3.5/5.5	King Crab 8/14	• Amberjack ~ Kanpachi 4/6
• Salmon Roe ~ Ikura 3/5	• Squid ~ Ika 3/5	• Red Snapper ~ Madai 4/6
• Striped Bass ~ Suzuki 3/5	• California Sea Urchin 6/10	• Spanish Mackerel 2.5/4.5
• Fluke ~ Hirame 3/5	• Black Tobiko 3/5	• Flying Fish Roe ~ Tobiko 2.5/4.5
• Sweet Shrimp 5/8	• Omelet ~ Tamago 2/4	• Tuna 3.5/5.5

Classic Rolls

California Roll 5	Sundried Tomato Avocado Roll 5	Peanut Avocado Roll 5
Shrimp Avocado or Cucumber .. 5.5 Roll	King Crab California Roll 10	• Yellowtail Scallion Roll 5.5
Spicy Tuna Roll 6	• Spicy Salmon Roll 6	Tuna Roll 5.5
• Spicy Salmon Skin Roll 5	Salmon Roll 5.5	Eel Avocado or Cucumber Roll 6
Sweet Potato Tempura Roll 5	Salmon Avocado or Cucumber 6 Roll	Spicy Crab Roll 6
Tuna Avocado or Cucumber 6 Roll	Shrimp Tempura Roll 7 Cucumber and Avocado	• Philadelphia Roll 6
		• Toro Scallion Roll 12

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Signature Roll

Godzilla Roll	13
<i>Spicy Tuna In Side Avocado Tobiko On top</i>	
• Angry Dragon Roll	15
<i>Mango, Shrimp Tempura, Spicy Tuna, Spicy Crab Meat, Eel Sauce, Nuta Sauce, Soy Nori</i>	
• Crazy Tuna Roll	14
<i>Crunchy Spicy Tuna, Avocado, Topped with Seared Tuna, Eel Sauce, Wasabi Mayo, Spicy Mayo</i>	
• Autumn Of Connecticut	15
<i>Spicy Kani, Salmon, Avocado, Yuzu Masago, Honey Pepper Sauce, Momiji Sauce</i>	
• Coconut Roll	14
<i>Coconut Shrimp, Crawfish Salad inside, Topped with Avocado, Coconut Wasabi Sauce, Eel Sauce, Coconut Flakes</i>	
Lobster Roll	14
<i>Spicy Lobster, Mango, Avocado, inside Soy Nori, Topped with Avocado, Nuta Sauce & Japanese Salsa</i>	
• Jalapeño Roll	15
<i>Tuna, Salmon, Jalapeño, Avocado, Crispy Shallot, Topped with Yellowtail, Yuzu Jalapeno Dressing</i>	
• Lover Roll	15
<i>Spicy Tuna, Avocado, Spicy Kani, Topped with Tuna Wasabi Aioli, Eel Sauce, Soy Nori</i>	
Rocket Lobster Roll	18
<i>Tempura Lobster, Avocado, Mango, Topped with Scallop, Kani, Toasted Parmesan Cheese, Eel Sauce, Spicy Mayo, Crispy Shallots</i>	
• Surf & Turf Roll	18
<i>Tempura Lobster, Spicy Kani, Avocado, Soy Nori Wrap, Topped - Filet Mignon, Crispy Shallots, Spicy Mayo, Honey Wasabi & Eel Sauce</i>	
• Season Roll	15
<i>Tuna, Salmon, Yellowtail in Side Top With Wasabi Tobiko, Yuzu Tobiko, Black tobiko, Red Tobiko</i>	
• Angel Roll	15
<i>Seared Pepper Tuna Crunch Asparagus In side Top with Salmon BBQ Eel Wasabi Mayo, Eel Sauce, Tobiko</i>	
• Dynamite Roll	17
<i>Crispy Soft Shell Crab Avocado Jalapeno Top with Spicy Tuna, Crispy Kani,</i>	
• King of the Sea Roll	19
<i>King Crab, Mango, Avocado inside, Topped with Seared Toro and Jalapeno Salsa</i>	

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