

Wine Selection

	Bottle	Glass
Domain Ste. Michelle	30.	
Veuve Clicquot, Champagne	75.	
<u>White Wine</u>		
Riesling, Chatequ Ste. Michelle, Washington	32.	9.
Pinot Grigio, Cavit, Italy	28.	8.
Pinot Grigio, Santa Margherita, Italy	39.	12.
Fume Blanc, Chateau St. Jean, California	27.	
Sauvignon Blanc, Kim Crawford, New Zealand	39.	12.
Chardonnay, Estancia, Monterey	34.	
Chardonnay, Ferrari-Carano, Sonoma	39.	12.
White Blend, Conundrum, California	36.	
White Zinfandel, Beringer, California	24.	7.
Woodbridge Chardonnay, California	8.	
Woodbridge Sauvignon Blanc, California	8.	
<u>Red Wine</u>		
Pinot Noir, Cellar No.8, California	28.	
Pinot Noir, Rodney Strong, Russian River Valley	39.	12.
Pinot Noir, Erath, Oregon	39.	
Merlot, Blackstone, California	32.	9.
Merlot, Simi, Sonoma	33.	
Cabernet Sauvignon, 337, Lodi, California	32.	9.
Cabernet sauvignon, Estancia, Paso Robles	38.	11.
Cabernet Sauvignon, Franciscan, Napa	49.	
Zinfandel, Ravenswood, California	32.	9.
Meitige, Menage a Trois, California	32.	9.
Shiraz, Penfolds, Australia	32.	9.
Malbec, Antigal, Argenting	38.	11.
Woodbridge Merlot, California	8.	
Woodbridge Cabernet Sauvignon	8.	
<u>Beers</u>		
Sapporo, Japan (16 oz.)	6.	
Asahi, Japan (12 oz.)	5.	
Kirin Light, Japan (12 oz.)	5.	
Kirin Ichiban, Japan (12 oz.)	5.	
Chang Beer, Thailand #1 Selling	5.	
Singha, Thailand	5.	
Budweiser (12 oz.)	3.	
Bud Light (12 oz.)	3.	
<u>Beverages</u>		
Coffee	3.	
Espresso	5.	
Thai Ice Tea	3.	
Green Tea, Ice Green Tea	2.	
Soda, Ice Tea	2.	
Apple or Orange or Cranberry Juice,	3.	
S. Pelligrino or Natural Spring Water, 500 ml	5.	
S. Pelligrino or Natural Spring Water, 1.0 lit	7.	

Sake Selection

	Bottle	Glass
Gekkeikan, Zipang, 250 ml	14.	
Sweet with refreshing light flavor		
<u>Junmai Premium</u>		
Yoshinogawa Echigo, 720 ml	36.	6.
Medium bodied with lush fruit and subtle spice notes.		
<u>Ginjo & Jumai Ginjo</u>		
<u>Super-Premium</u>		
Momokawa, Organic, 370 ml	14.	
Rich, full-bodied and fruit in style		
Momokawa, Diamon, 750 ml	30.	5.
With melon and tropical fruit flavors with spice and mineral notes.		
Ty Ku, Black, 375 ml	18.	6.
Ty Ku, Black, 750 ml	28.	6.
Refined, smooth flavor with peach the nose and a subtle hint of spice.		
Murai Family, 300 ml	22.	
Light but earthy with classic sake aromas and flavors.		
Otokoyama, Extra Dry, 300 ml	19.	
<u>Ultra-Premium Sake</u>		
Rock Sake, 375 ml,	25.	6.
Rock Sake, 750 ml	49.	6.
Light floral and sweet citrus on the nose, perfectly balanced body with hints of rock melon and an even finish		
<u>Imported Sake</u>		
Bunraku, 300 ml. #1 Selling	25.	
Gekkeikan, Horn, 720 ml	75.	
<u>Nigori</u>		
	Unfiltered	Bottle Glass
Rock Sake Cloud, 375 ml	25.	6.
Rock Sake Cloud, 750 ml	49.	6.
Unfiltered Fresh aroma, slightly sweet, hints of rock melon and coconut with dedicated finish		
Shoshikubai, Nigori, Sliky Mild	15.	
Murai Family, 300 ml	22.	
Momokawa, Pearl, 750 ml	30.	5.
Summersnow, 500 ml	30.	
<u>Moonstone Flavored</u>		
-Coconut Lemongrass, 750 ml	30.	5.
Hearty and rich in tropical flavors		
-Asian Pear, 750 ml	30.	5.
-Plum, 750 ml	30.	5.
<u>Japanese Plum Wine</u>		
Choya, Osake Japan, 720 ml.	27.	7.
<u>Hot Sake</u>		
		Small, Large
Hot Sake "Shoshiku Bai"	5.	9.

Soup

Miso Soup -A soy-based soup with scallion, tofu and seaweed	2.
Vegetable Soup -Mixed vegetables simmered in broth	5.
Wonton Soup -Chicken dumplings with bean sprouts and scallions	6.
Tom Kar Gai -Chicken, mushrooms, lime juice, and galangal cooked in coconut milk	6.
Tom Yam Gai -Chicken, lime juice, mushroom, lemon grass, Thai herbs, simmered in spicy broth	6.
Tom Yam Goong -A Spicy soup with shrimp, lime juice, mushrooms, lemon grass and Thai herbs	7.
King of the Sea - Assorted seafood, lemon grass, lime juice and mushrooms prepared in a spicy broth	7.
Tom Kar Pla -Fish (Snapper), mushrooms, lime juice and galangal cooked in coconut milk	7.

Salad

Green Salad -Spring Mix with Iceberg lettuce, cucumbers, carrots with ginger dressing	2.
Hiyashi Wakame -Seaweed Salad	7.
Spicy Beef Salad Grilled beef marinated in spices and tossed with tomatoes, onions, scallions and cucumber	11.
Shrimp Salad -Shrimps, onion and green tossed in a spicy lemon grass dressing	12.
Seafood Salad -Boiled Shrimps, Krab stick and seaweed salad with vegetable	12.
Sashimi Salad -Mix of raw fish, conch and vegetables topped with special dressing	13.
Spicy Conch Salad -Conch, orange, tomato, cucumber, scallion and masago with spicy sauce	13.
Spicy Tuna Salad -Tuna, orange, tomato, cucumber, scallion with special sauce	13.

Bluefin Appetizers

Edamame -Steamed soy bean with sea salt	6.
Spring Roll -Crispy rolls stuffed with fresh vegetables	6.
Oshitashi -Boiled spinach topped with sesame sauce	7.
Hiyayako -Cold tofu topped with ginger	7.
Age Nasu -Fried egg plant topped with sweet Miso sauce	8.
Age Tofu -Fried tofu with ponzu sauce	8.
Tofu Steak -Grilled tofu with garlic sauce	8.
Gyoza -Pork dumpling fried or steamed	8.
Shumai -Pork or shrimp dumpling fried or steamed	8.
Bluefin Tofu -lightly fried tofu, served with our special sauce	9.
Vegetable Tempura Appetizer -Assorted vegetable tempura	9.
The Ring -Calamari lightly fried, served with sweet sauce	11.
Sunomono -Your choice of Shrimp, Krab, Octopus, Conch or Mixed with cucumber in sweet rice vinegar	12.
Summer Roll -Fresh rice paper wrappers stuffed with shrimp, cucumber, lettuce, carrot and rice noodle	11.
Satay (Chicken) -Grilled skewered chicken, marinated in yellow curry and coconut milk	11.
Nam Sod -Minced chicken, ginger, onion, peanuts tossed in a spicy lemon grass dressing served on bed of salad	11.
Yum Woon Sen -Clear noodle salad, with shrimp, minced chicken, onion and scallion	11.
Sushi Appetizer -5 Sushi and Tuna Roll	13.
Sashimi Appetizer -9 pieces of assorted fish of the day	13.
Tuna Tataki -Seared tuna in sesame-ponzu sauce	13.
Winter Shrimp (6 pieces) Golden blankets stuffed with shrimp, Krab stick and minced chicken	12.
Soft Shell Crab -Crispy fried over rice noodles with ponzu sauce	12.
Hamachi Kama -grilled yellowtail collar with ponzu sauce	12.
Shrimp Tempura Appetizer -Shrimps and vegetable tempura	12.
Fire Dance -Baked scallops in a shell with miso, mayo and cheese	13.

Tiger's Eye –Baked squid stuffed with salmon, masago and asparagus with eel sauce	14.
Miso Sea Bass –Grilled Sea bass marinated with Miso sauce	13.
Beef Tataki –Seared beef with ponzu sauce	13.
Tuna Yukke or Beef Yukke –Raw Turn or Beef, Scallion, Masago mixed with spicy sauce	14.
Campaji –Thin Sliced Japanese Yellow tail mixed in spicy sauce	16.

Cucumber Wrap

Naruto Maki –Krab stick, avocado and masago rolled in paper-thin cucumber with Miso sauce	11.
Kani-Su –Krab stick, avocado and masago rolled in paper-thin cucumber with rice vinegar	11.
K.C.Roll –Salmon, Krab stick and cream cheese rolled in paper-thin cucumber with ponzu sauce	12.
Naruto Salmon Or Narutu Tuna –Naruto maki, and avocado with ponzu sauce	12.
Naruto Hamachi –Naruto maki, Japanese yellow tail, avocado with ponzu sauce	13.

Special Makizushi – Roll (* indicates seaweed outside)

* Spider Roll –Soft Shell crab, avocado, asparagus and masago topped with eel sauce	13.
* Sushi Bomb –Tuna, Salmon, Snapper, Avocado, Asparagus, scallion and masago tempura-style with tiger sauce on top	14.
* Super Crunch –Salmon, Krab stick, eel, cream cheese, avocado, scallion and masago tempura-style with eel sauce on top	14.
* Parkland Roll –salmon, Krab stick, avocado, tempura-style with eel sauce on top	14.
French Roll –Steamed Shrimps, Krab stick, avocado, cucumber, cream cheese and masago wrapped with crepe	13.
Madonna Roll –Eel, asparagus, avocado and masago wrapped with crepe	13.
Dragon Roll –Shrimp tempura,avocado,asparagus,cream cheese,masago,spicy mayo with avocado on top	13.
Green Dragon Roll –Eel, avocado, asparagus, cream cheese, masago, spicy mayo with avocado on top	13.
Red Dragon Roll –Shrimp, krab stick, cream cheese, avocado, asparagus, masago and red tuna on top	14.
Orange Dragon –Shrimp, krab stick, cream cheese, avocado, asparagus, masago and salmon on top	14.
Volcano Roll –California roll topped with dynamite and eel sauce	14.
Key West Roll –Shrimp tempura, eel, krab stick, avocado, asparagus, masago, spicy mayo with eel sauce on top	14.
Mexican Roll –Shrimp tempura, lettuce, chopped onion, avocado, spicy mayo,masago and topped with eel sauce	13.
Boca Roll –shrimp, krab stick, mango, papaya, avocado, masago, spicy mayo with mango sauce on top	13.
American Dream –Shrimp tempura, lettuce, avocado and baked conch with avocado and eel sauce on top	14.
Celebration Roll –shrimp tempura, eel, cream cheese, avocado, cucumber, tempura flake on top with eel sauce	14.
Hot Tuna Sandwich –Tuna, scallion, carrot, spicy mayo and masago	12.
Bluefin Roll –Tuna, Hamachi, Squid, taxuwan (Japanese pickles), avocado, scallion and masago	18.
Lobster Bomb –Lobster tempura, avocado, asparagus, scallions and masago with tiger sauce on top	24.

Sushi or Sashimi

Avocado	1.	Asparagus	1.	Spinach	1.
Tamago (Sweet egg)	2.	Inari (Fried Tofu)	2.	Shrimp	2.
Krab Stick	2.	Saba	2.	Wahoo	3.
Tuna	3.	Salmon	3.	Escolar	3.
Conch	3.	Octopus	3.	Squid	3.
Scallop	3.	Masago (Roe)	3.	Ikura	3.
Unagi (Eel)	3.	Hokkigai	3.	Hamachi (Japanese Yellow tail)	4.
Uni	4.	Ama Ebi (Sweet Shrimp)	4.	Sea Eel (2 Pieces)	10.

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Temaki – Hand Roll

Vegetable Temaki –Assorted vegetable	3.
Californial Temaki –Krab stick, avocado, cucumber and masago	4.
Tuna Temaki –Tuna and scallion	4.
J.B.Temaki –Salmon, cream cheese and scallion	4.
Boston Temaki –Shrimp, lettuce, avocado, cucumber and mayo	4.
Negi Hama Temaki –Yellow tail and scallion	5.
Unagi Temaki –Grilled eel and cucumber	5.
Salmon Skin Temaki –Grilled salmon skin and scallion	4.
Spicy Tuna Temaki –Mixed Tuna with spicy mayo and scallion	5.
Dynamite Temaki –Mixed seafood baked with spicy mayo	5.
Spider Temaki (2) –Soft Shell Crab, avocado, asparagus and scallion	12.

Makizushi – Roll (* indicates seaweed outside)

* Avocado Roll or Cucumber Roll or Asparagus Roll	4.
* Krab Roll or Shrimp Roll	5.
* Vegetable Roll –Assorted vegetable	6.
* Tuna or Escolar or Salmon Roll	6.
* Negihama –Yellow tail and Scallion	6.
* JB Roll –Salmon, cream cheese and scallion	8.
* Boston Roll –Shrimp,avocado,cucumber,lettuce and mayo	10.
* Dynamite Roll –Mixed seafood baked in spicy may topped with eel sauce	11.
* Salmon Crunch –Salmon,krab stick,asparagus tempura style (no rice)	12.
* Futomaki –Krab stick, tamago,kampyo,asparagus,cucumber,spinach and masago	12.
* Daimyo Roll –Tuna,Hamachi,salmon,avocado,asparagus,masago,scallion	12.

Makizushi – Roll

California Roll –Krab stick,avocado,cucumber and masago, sasami seed	6.
Spicy Tuna Roll –Mixed Tuna with spicy mayo,cucumber,scallion,sasami seed	9.
Spicy Krab Roll –Krab stick, avocado and spicy mayo	8.
Spicy Salmon Roll –Mixed salmon with spicy mayo,cucumber,scallion,masago	8.
Salmon Skin Roll –Fried salmon skin,scallion topped with eel sauce	6.
Eel Roll –Grilled eel and cucumber topped with eel sauce	10.
Tanzana Roll –Yellow tail,avocado,asparagus,scallion and masago	12.
Miami Roll –Fried snapper,avocado,cucumber,scallion,spicy mayo, masago with eel sauce on top	12.
Shrimp tempura Roll –Shrimp tempura,avocado,asparagus,masago,scallion	12.
Rainbow Roll –California Roll with rainbow of fish on top	13.
Dancing Eel –California roll with grill eel on top with eel sauce	13.
Crazy Roll –Grill eel, salmon skin, avocado, asparagus, scallion and masago with eel sauce on top	12.
Beauty & Beast Roll –A half tuna and half eel and vegetable	13.

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Sushi & Sashimi Combo

(All Sushi, Sashimi, Japanese Dinner combos come with Miso soup or salad)

Sushi Mori A -California Roll and 9 Sushi	21.
Sushi Mori B -California Roll, Tuna Roll and 6 Sushi	21.
Sushi Mori C -Eel Roll, Salmon Skin hand roll and 6 sushi	21.
Sushi for Two -California Roll, J.B. Roll and 18 sushi	42.
Lady's Finger -Rainbow Roll and 5 sushi	22.
Hosomaki Combo -California Roll, J.B. Roll, and Tuna Roll	17.
Vegetable Combo -Vegetable roll and 7 vegetable sushi	17.
Sashimi Dinner -16 pieces of mixed fresh fish of the day	24.
Sashimi New York -24 pieces of Creation of your chef	29.
Sashimi Tokyo -Authentic Japanese style of sashimi with conch & octopus	29.
Chirashi -An arrangement of sashimi on sushi rice	24.
Usuzukuri A -Thin slices white fish with ponzu sauce	23.
Usuzukuri B -Thin slices tuna or salmon or yellow tail or mixed	24.

Sushi Boat Combo

Mini Single -Rainbow Roll, 6 sashimi and 3 sushi	23.
Single -California Roll, 12 Sashimi and 6 sushi	29.
Boat for Two -California Roll, JB Roll, 16 Sashimi and 10 Sushi	56.
Boat for Three -California Roll, JB Roll, Sushi Bomb, 20 Sashimi and 15 Sushi	82.
Boat of Four -California Roll, JB Roll, Sushi Bomb, Super Crunch, 26 Sashimi and 20 Sushi	116.
Titanic -California Roll, JB Roll, Sushi Bomb, Super Crunch, Dragon Roll, 30 Sashimi and 25 Sushi	155.

Japanese Dinner

Chicken Teriyaki -Boneless, skinless chicken breast with veggie with teriyaki sauce	17.
Salmon Teriyaki -Grill Fresh salmon with veggie and teriyaki sauce	22.
Sea Bass Terriyaki	27.
Steak Teriyaki	26.
Shrimp Teriyaki	24.
Lobster Teriyaki (<i>Two tails 5 oz of Florida Lobster</i>)	33.

Tempura

Vegetable Tempura -Lightly battered & Fried assorted vegetable	14.
Shrimp Tempura -Lightly battered & Fried Shrimp and vegetable	20.
Seafood Mix tempura -Shrimp, Snapper, Scallop, Krab Stick and veg.	23.

Katsu

Chicken Katsu -Breaded & deep-fried boneless, skinless chicken breast	17.
Shrimp Katsu -Breaded & deep-friend shrimp	20.
Seafood Mix -Shrimp, Krab stick, Scallop and Snapper	23.

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Japanese Dinner Combo

(All Sushi, Sashimi, Japanese Dinner combos come with Miso soup or salad)

A. 3 Sushi & 6 Sashimi & California Roll & Shrimp Tempura	27.
B. 3 Sushi & 6 Sashimi & California Roll & Chicken Teriyaki	26.
C. 3 Sushi & 6 Sashimi & California Roll & Steak Teriyaki	29.
D. 3 Sushi & 6 Sashimi & California Roll & Lobster Teriyaki	32.
E. Shrimp Tempura & Chicken Teriyaki	24.
F. Shrimp Tempura & Steak Teriyaki	26.
G. Shrimp Tempura & Lobster Teriyaki	32.
H. Steak Teriyaki & Chicken Teriyaki	26
I. Steak Teriyaki & Lobster Teriyaki	32.

Noodles

Yakisoba –Sautéed noodles with vegetables	13.
With Chicken or Beef or Pork	15
With Shrimps	15.
Udon –Thick white noodle served hot soup	13.
Tempura Udon –Udon with shrimp tempura served hot soup	15.
Nabeyaki Udon –Udon with shrimp tempura, chicken, Krab stick, egg vegetable in hot soup	18.
Seafood Udon –Udon with shrimp,Scallops,Mussels,Scallions,Napa and Carrots	19.

Fried Rice

Chicken or Beef Fried Rice (100% of Thai jasmine rice with egg, pea, carrot, onion)	14.
Shrimp Fried Rice (100% of Thai jasmine rice with egg, pea, carrot, onion)	16.
Special Fried rice (100% of Thai jasmine rice with egg, pea, carrot, onion)	16.
Mixed Vegetable Fried Rice (100% of Thai jasmine rice with egg, pea, carrot, onion, veggie)	12.
Blue Fin Fried Rice (Shrimp, chicken, beef, cashew nut and pineapple)	16.

Vegetable & Tofu

Mixed Vegetables –Sautéed mixed fresh vegetable	13.
Vegetable Curry –Mixed vegetable, Simmered in red curry	15.
Tofu Curry –Tofu sweet peas, bell peppers, pineapple and basil, Simmered in red curry coconut milk	15.
Tofu with Ginger –Tofu sautéed with ginger, mushroom, bell peppers, onion and scallions	15.
Tofu with Cashew Nuts –Tofu Sautéed with mushrooms, bell peppers, water chestnut and scallions	16.
Clear Noodles with Mixed vegetables –Clear noodle stir fried with egg and mixed vegetable	15.
Vegetable Pad Thai –Stir Fried Rice noodle with mixed vegetable, egg, scallions and bean sprouts	15.

Thai Noodle

Bluefin Noodles –Egg noodles stir fried with chicken and shrimp, bean sprouts, cabbage and egg.	16.
Pad Thai –Stir fried rice noodles egg, scallion and bean sprouts	
With Chicken	15.
With Shrimps	17.

With Seafood 19.

Thai Dinner

Chose from Chicken, Pork, Beef or Shrimp (\$4. Extra for Shrimps)

Ginger Sauce -Sautéed fresh ginger, onions, bell peppers, mushrooms and scallions 17.

Basil Sauce -Sautéed with basil, bell pepper, bamboo shoots, hot chili and onions 17.

Garlic Sauce -Sautéed with garlic, black pepper, and sherry wine, Served on a bed of steamed vegetables 17.

Clear Noodles -Sautéed with clear noodles, eggs and mixed vegetables 17.

Cashew Nuts 17.

-Sautéed with cashew nuts, bell pepper, celery, mushrooms, carrots, water chestnuts and scallions.

Mixed Vegetables -Sautéed with mixed vegetables 17.

Curry Sauce -Simmered in red curry with coconut milk, bell peppers, bamboo shoots and basil 18.

Green Curry-Simmered in green curry with coconut milk, bell peppers, bamboo shoot and basil 18.

House Specialties

The World of Seafood 28.

-Steamed shrimp, lobster tail, Scallops, Squid, Mussels and Krab Stick served on bed of mixed vegetable

Seafood in the Red Sea 28.

-Shrimp, lobster tail, Scallops, Squid, Mussels, sweet potato, onion, simmered in red curry and coconut milk

Lobster Ginger 29.

-Lobster tail sautéed with ginger, onion, bell peppers, mushrooms and scallions

Volcano Lobster 29.

-Lobster tempura topped with chili sauce, served with mixed veggie

Lobster Curry 29.

-Lobster tail with sweet peas, pineapple, bell peppers, Simmered in red curry and coconut milk

Chicken with Chili Paste 19.

-Fried chicken breast sautéed with egg, ginger, scallions, chili and bell pepper

Panang Curry (Chicken or Beef) -A rich Thai curry 19.

Masaman Curry (Chicken) 20.

-Chunks of chicken stewed with curry, coconut milk, cashew nuts, potatoes and onion

Scallops in the Red Sea 25.

-Scallop, Bamboo shoots, bell peppers and bail. Simmered in red curry and coconut milk

Steamed Jumbo Shrimp -Steamed Jumbo Shrimps with fresh vegetables. 25.

Volcano Jumbo Shrimps 26.

-Grilled jumbo shrimp topped with chili sauce. Served on bed of mixed vegetables.

Volcano Chicken 21.

-Fried chicken breast tenders topped with chili sauce. Served on bed of mixed vegetables

Swimming Angel 22.

-Steamed shrimps and chicken topped with peanut sauce. Served on a bed of steamed broccoli

Jumbo Shrimps sunrise 26.

-Jumbo Shrimps sautéed with yellow curry, onion, snow peas, carrots, red pepper, celery and egg.

Jumbo Shrimp with Chili Paste 26.

-Jumbo shrimps sautéed with egg, ginger, scallions, chili and bell peppers

Fish

Mermaid in the Red Sea (Fillet) 28.

-Deep fried filleted red snapper cooked in red curry sauce

Steaming Mermaid (Fillet) 28.

-Snapper fillet steamed with fresh ginger, celery and scallions

Volcano Mermaid (Whole Snapper) 28.

-Deep fried whole snapper topped with chili sauce

Ginger Snapper (Whole Snapper) 28.

-Deep fried whole snapper topped with ginger, mushrooms, onion, bell pepper and scallions.

Garlic Snapper (Whole Snapper) 28.

-Deep fried whole snapper with garlic sauce

Squid

Garlic Squid 19.

-Squid sautéed with garlic, black pepper, and sherry wine, Served on a bed of steamed vegetables

Squid Basil

19.

-Squid sautéed with basil, bell peppers, hot chili and onion

Duck

Bluefin Duck -1/2 Duck, deep fried and topped with Volcano Chili Sauce 24.

Duck Curry -1/2 Duck, deep fried on top of red curry sauce 24.

Ginger Duck -1/2 Duck, deep fried and topped with ginger, onion mushrooms, Scallion and bell pepper 24.

Kid' Menu

Chicken Teriyaki's kid 10.

Steak Teriyaki's kid 12.

Shrimp or Chicken katsu's kid 12.

Sushi kids (Krab Roll, Tamago (Sweet egg) Roll and Cucumber Roll) 12.



Deserts

Thai Donut 5. **Vanilla Ice Cream** 5.

Banana Explosion 7. **Green Tea Ice Cream** 6.

Tempura Ice Cream 7. **Red Bean Ice Cream** 6.

Fried Cheese Cake	7.	Moji Ice Cream	7.
Blackout Chocolate Cake	7.		

Japanese Lunch Menu

Monday to Friday from 11:30 AM to 3:00 PM.
Come with Miso Soup or Salad with Ginger Dressing

Chicken Teriyaki	9.
<i>-Grill Chicken breast with steam broccoli, carrot, Cabbage with teriyaki sauce on top</i>	
Salmon Teriyaki	11.
Snapper Teriyaki	11.
Steak Teriyaki	14.

Tempura Lunch

Vegetable Tempura	9.
Shrimp & Vegetable Tempura	11.

Katsu Lunch

Chicken Katsu - Breaded and deep fried	11.
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Lunch Box Specials

Monday to Friday from 11:30 AM to 3:00 PM.
Come with Miso Soup or Salad with Ginger Dressing

Box # 1. Sushi Combo (7 sushi with California roll)	12.
Box # 2. Sashimi Combo (12 pieces of mixed Fish)	13.
Box # 3. Sushi & Sashimi & Sunomono	12.
Box # 4. Hosomaki Combo (California roll, ½ JB roll and Tuna Roll)	10.
Box # 5. Sushi & Sashimi & Chicken Teriyaki	12.
Box # 6. Sushi & Sashimi & Salmon Teriyaki	13.
Box # 7. Sushi & Sashimi & Shrimp Tempura	14.
Box # 8. Sushi & Sashimi & Steak Teriyaki	15.
Box # 9. Sashimi & Unagi Don (Eel Sashimi)	16.
Box # 10. B luefn Maku Nouchi (Sashimi & Shrimp Tempura)	16.
Box # 11. Steak Teriyaki & Shrimp Tempura	15.
Box # 12. Chicken Teriyaki & Shrimp Tempura	11.
Box # 13. Steak Terriyaki & Chicken Teriyaki	15.
Box # 14. Beef with Broccoli & Shrimp Tempura	11.

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Lunch Appetizers

Monday to Friday from 11:30 AM to 3:00 PM.

Fried Gyoza (3 pieces of Fried pork Gyoza)	3.
Spring Roll (3 Pieces)	4.
Winter Shrimp (4 pieces)	6.

Soups

Lunch Wonton Soup	3.
Lunch Chicken Noodle Soup	3.

Thai Lunch

Monday to Friday from 11:30 AM to 3:00 PM.

Choose from Chicken, Pork, Beef, or Extra 3.- for Shrimp
Come with Miso Soup or Salad with Ginger Dressing

Basil Sauce	10.
<i>-Sautéed with basil, bell pepper, bamboo shoots, hot chili and onions</i>	
Garlic Sauce	10.
<i>-Sautéed with garlic, black pepper, and sherry wine, Served on a bed of steamed vegetables</i>	
Mixed Vegetables	10.
<i>-Sautéed with mixed vegetables</i>	
Cashew Nuts	11.
<i>-Sautéed with cashew nuts, bell, celery, mushrooms, carrots, water chestnuts and scallions.</i>	
Red Curry	11.
<i>-Simmered in red curry with coconut milk, bell peppers, bamboo shoots and basil</i>	
Chicken Pad Thai	11.
<i>-Stir Fried rice noodles with egg, bean sprouts, and scallions with chicken</i>	
Shrimp Pad Thai	14.
<i>-Stir Fried rice noodles with egg, bean sprouts, and scallions with shrimps</i>	
Green Curry	12.
<i>-Simmered in green curry with coconut milk, bell peppers, bamboo shoot and basil</i>	

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