

## GREAT BEGINNINGS

### SOUPS & SALADS

<b>Hot &amp; Sour Soup V</b> -----	4.50
<b>Miso Soup GF</b> -----	4.50
<b>Clear Soup</b> -----	4.50
A clear broth soup served with mushrooms, fried onions and scallions	
<b>Vegetable Tofu Soup</b> -----	8.95
A clear vegetable Tofu soup meant for sharing (serves 2)	
<b>Spicy Seaweed Salad GF V</b> -----	7.75
<b>Tossed Salad V</b> -----	4.75
with homemade ginger dressing	
<b>Octopus Salad</b> -----	8.95
Crab, octopus, cucumber and flying fish roe, served with a house-made soy and rice wine vinegar dressing	
<b>Osaka Spicy Tuna Salad</b> -----	9.95
Chunks of choice yellowfin tuna, crab stick, sliced cucumbers, and seaweed, blended with spicy mayo	
<b>Avocado Salad</b> -----	8.95
Avocado, crab stick, cucumber, spicy mayo, tempura crunchy bits, sesame seeds and flying fish roe served over a bed of lettuce	
<b>Kani Salad</b> -----	8.25
Crab stick, cucumbers, flying fish roe, sesame seeds and tempura bits blended with spicy mayo	

### ASIAN BEGINNINGS

<b>Spring Roll V</b> (1 piece) -----	3.50
<b>Gourmet Egg Roll</b> with pork (1 piece) -----	2.95
<b>Chicken Fingers</b> (6 pieces) -----	8.95
<b>Crab Rangoon</b> (6 pieces) -----	7.95
Delicately fried in wonton skins.	
<b>Fried Chicken Wings</b> (10 pieces) -----	7.95
Served with or without General Tso's Sauce.	
<b>Edamame GF V</b> -----	7.50
<b>Pork or Vegetable Gyoza (Vegetable V)</b> -----	7.95
A thin-skinned Japanese dumpling. Commonly known as pot stickers. 6 pieces served steamed or fried	
<b>Ebi Shumai</b> -----	8.50
6 steamed shrimp dumplings with a light ginger soy dipping sauce	
<b>Shrimp Tempura</b> -----	13.95
3 pieces of shrimp and assorted fresh vegetables tempura-fried and served with a warm tempura dipping sauce	
<b>Chicken Tempura</b> -----	12.95
3 pieces of chicken and assorted fresh vegetables tempura-fried and served with a warm tempura dipping sauce	
<b>Yakitori</b> -----	8.50
4 skewers of grilled chicken marinated with a housemade yakitori glaze	
<b>Age Tofu V</b> -----	6.95
Lightly fried tofu squares served with tempura dipping sauce	
<b>Negimayaki</b> -----	12.95
Thin slices of beef wrapped around scallions with teriyaki sauce	

### BAMBOO STEAMED SPECIALTIES

Bamboo steamed specialties are fresh garden vegetables served in a bamboo steamer with brown dipping sauce

<b>Tofu GF V</b> -----	13.95
<b>Chicken GF</b> -----	13.95
<b>Shrimp GF</b> -----	18.95
<b>Scallops GF</b> -----	19.95

### FRIED RICE

\* Any can be **Gluten Free**. Just Ask!

<b>Vegetable V</b> -----	9.95
<b>Chicken or Pork</b> -----	10.95
<b>Shrimp or Beef</b> -----	10.95
<b>House Special</b> -----	11.95

### LO MEIN

<b>Vegetable V</b> -----	9.95
<b>Chicken or Pork</b> -----	10.95
<b>Shrimp or Beef</b> -----	11.95
<b>House Special</b> -----	12.95

### SUSHI & SASHIMI

	Sushi (2 pieces)	Sashimi (3 pieces)
<b>Avocado GF V</b> -----	4.25	5.25
<b>Egg / Mackerel GF / Crabstick</b> -----	4.75	5.75
<b>Squid / Shrimp GF</b> -----	5.25	6.25
<b>Surf Clam / Octopus GF</b> -----	5.75	6.75
<b>Tilapia / Sea Bass / Salmon GF</b> -----	6.00	7.00
<b>Smoked Salmon GF</b> -----	6.75	7.75
<b>Tuna GF / Eel</b> -----	7.25	8.25
<b>Yellowtail / Scallops GF</b> -----	7.50	8.50
<b>White Tuna GF</b> -----	7.50	8.50
<b>King Crab / Sweet Shrimp GF</b> -----	8.75	9.75
	(2 pieces)	
<b>Flying Fish Roe GF</b> -----	5.75	6.75
<b>Wasabi Roe</b> -----	5.75	6.75
<b>Spicy Roe / Black Roe</b> -----	5.75	8.50
<b>Salmon Roe GF</b> -----	7.50	8.50
<b>Sea Urchin</b> (when available) <b>GF</b> -----	8.25	9.25
add quail egg to any Roe <b>GF</b> -----	2.75	

\* Prices subject to change without prior notice

### LUNCH SPECIALS

Served between 11:30 A.M. and 2:30 P.M.

### CHINESE CUISINE

Served with white or fried rice with a choice of miso, hot and sour or clear soup

<b>Chicken, Pork, Beef or Shrimp Lo Mein</b> -----	10.95
<b>Chicken, Pork or Beef with Broccoli GF</b> -----	10.95
<b>Shrimp with Broccoli GF</b> -----	12.95
<b>Chicken, Pork or Beef with Garlic Sauce</b> -----	10.95
<b>Shrimp with Garlic Sauce</b> -----	12.95
<b>Chicken, Pork or Beef with Mixed Vegetables GF</b> -----	10.95
<b>Shrimp with Mixed Vegetables GF</b> -----	12.95
<b>Pepper Steak with Onions</b> -----	10.95
<b>Chicken with Cashew Nuts</b> -----	10.95
<b>General Tso's or Sesame Chicken</b> -----	12.95
(Trade your soup for an egg roll or spring roll, add \$1)	

### JAPANESE CUISINE

Choice of two of the following rolls with either a miso soup, clear soup or tossed salad with ginger dressing

**All Sushi Lunches are \$13.95**

No substitutions please

<b>Cucumber Roll GF V</b>	<b>Salmon Roll GF</b>
<b>Avocado Roll GF V</b>	<b>Salmon Skin Roll GF</b>
<b>Veg Head Roll GF V</b>	<b>Yellow Tail Roll GF</b>
<b>Eel Roll</b>	<b>Upper Lift Line Roll</b>
<b>Lump California</b>	<b>Let-it-Roll</b>
<b>Tuna Roll GF</b>	<b>Cady's Falls Roll</b>
<b>California Roll</b>	<b>Spicy Tuna Roll</b>

### Tempura Lunch

Served with a soup or salad.

<b>Chicken or Shrimp</b> -----	13.95
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### Lunch Bento Box

Served with 1 piece of Shrimp Tempura, half of a California Roll, white rice and edamame. Your choice of soup or tossed salad with our house made ginger dressing.

<b>Teriyaki Tofu V</b> -----	10.95
<b>Teriyaki Chicken</b> -----	11.95
<b>Teriyaki Beef</b> -----	12.95
<b>Teriyaki Shrimp</b> -----	12.95
<b>Teriyaki Salmon</b> -----	12.95

## HOSOMAKI (HOUSE ROLLS)

<b>Cucumber Roll GF V</b> -----	4.95
<b>Avocado Roll GF V</b> -----	4.95
<b>Veg Head Roll GF V</b> -----	5.95
<b>California Roll</b> -----	6.25
Crab, avocado and cucumber, served inside out with flying fish roe	
<b>Salmon Roll GF</b> -----	6.95
<b>Tuna Roll GF</b> -----	7.95
<b>Salmon Skin Roll GF</b> -----	6.95
<b>Eel Roll</b> -----	7.50
<b>Sweet Potato Roll V</b> -----	5.95
Tempura fried sweet potato wrapped in rice and nori served inside out	
<b>Japanese Bagel Roll GF</b> -----	7.25
Smoked salmon, cream cheese and scallions	
<b>Alaska Roll GF</b> -----	7.95
Salmon, avocado inside out with sesame seeds	
<b>Let-It-Roll</b> -----	7.95
Eel, shrimp, cucumber with sesame seeds	
<b>Spicy Tuna Roll</b> -----	7.95
Minced Tuna, spicy mayo, cucumber & scallions	
<b>Upper Lift Line Roll</b> -----	7.95
Inside out spicy tuna roll with tempura bits	
<b>Cady's Falls Roll</b> -----	7.95
Spicy salmon and tempura bits inside out with sesame seeds	
<b>Yellow Tail Roll with Scallions GF</b> -----	8.25
<b>Philadelphia Roll</b> -----	7.95
Crab, shrimp and cream cheese inside out with scallions and sesame seeds	
<b>Boston Roll</b> -----	8.95
Shrimp tempura, lettuce and avocado	
<b>Superstar Roll</b> -----	8.95
Tuna and salmon with broiled spicy mayo on top	
<b>Shrimp Tempura Roll</b> -----	8.95
with F.F. Roe, cucumber and avocado	
<b>Phishfood Roll</b> -----	8.95
Yellowtail, spicy mayo, avocado and flying fish roe	
<b>Spicy Lump Crab California Roll</b> -----	9.95
Crab, cucumber, avocado, spicy FF Roe with sesame seeds	
<b>Spider Roll (with F.F. Roe)</b> -----	10.95
<b>Cultured Pearl Roll</b> -----	12.95
Tuna, scallops, avocado, cream cheese and cucumbers tempura fried and wrapped in rice and nori	
<b>Mika Roll</b> -----	14.95
Spicy salmon and avocado inside, kiwi and mango sauce outside wrapped in soy paper	
<b>Seared Salmon Roll</b> -----	14.95
Spicy crabstick and avocado wrapped with flame seared salmon with a miso wine sauce	
<b>Crunchy Eel Roll</b> -----	14.95
Eel and avocado inside with spicy crabstick and tempura bits on top	
<b>Dragon Roll</b> -----	14.95
Tuna, asparagus, scallions and spicy mayo wrapped with avocado	
<b>Black Dragon Roll</b> -----	15.95
Cucumber, avocado, F.F. Roe wrapped in shrimp and eel	
<b>Rainbow Roll</b> -----	16.95
California roll wrapped with 6 slices of fresh fish	

### WOK SAUTÉED SPECIALTIES

The following dishes are created in a traditional Chinese style with fresh vegetables and sautéed over a high flame in our wok.

### SHRIMP

Shrimp Entrées are \$18.95

<b>Broccoli GF</b>
<b>Mixed Vegetables GF</b>
<b>Garlic Sauce</b>
<b>Kung Pao</b>
<b>Cashew Nuts GF</b>

### BEEF

Beef Entrées are \$15.95

<b>Broccoli GF</b>
<b>Mixed Vegetables GF</b>
<b>Garlic Sauce</b>

**Pepper Steak & Onions**

### CHICKEN

Chicken Entrées are \$14.95

<b>Broccoli GF</b>
<b>Mixed Vegetables GF</b>
<b>Garlic Sauce</b>
<b>Kung Pao</b>
<b>Cashew Nuts GF</b>

### PORK

Pork Entrées are \$14.95

<b>Broccoli GF</b>
<b>Mixed Vegetables GF</b>
<b>Garlic Sauce</b>

### TEMPURA

All tempura dinners are served with a variety of fresh vegetables and a house-made tempura dipping sauce. These are served with a tossed salad with our house-made ginger dressing and a miso soup.

<b>Tofu and Vegetable V</b> -----	19.95
<b>Chicken</b> -----	21.95
<b>Chicken and Shrimp</b> -----	23.95
<b>Shrimp</b> -----	22.95

### TERIYAKI DINNERS

Grilled and served on top of a bed of fresh steamed vegetables. Comes with a tossed salad with our ginger dressing, miso soup and a bowl of rice.

<b>Chicken</b> -----	24.95
<b>Salmon</b> -----	25.95
<b>Tofu V</b> -----	19.95
<b>Beef</b> -----	27.95
<b>Shrimp</b> -----	28.95
<b>Scallops</b> -----	29.95

### HIBACHI SPECIALTIES

Served with two hibachi shrimp, miso soup, fresh salad with ginger dressing, fresh vegetables and choice of noodles or fried rice.

**Hibachi is not available for takeout.**

Reservations are accepted. Plan ahead here!

<b>Chicken</b> -----	23.95	<b>Salmon</b> -----	26.95
Boneless tender chicken with teriyaki sauce		Palate pleasing fresh filet of salmon	
with <b>Shrimp</b> -----	25.95	with <b>Chicken</b> -----	28.95
with <b>Scallops</b> -----	28.95	with <b>Steak</b> -----	27.95
with <b>Salmon</b> -----	28.95	with <b>Scallops</b> -----	28.95
with <b>Steak</b> -----	24.95	with <b>Shrimp</b> -----	26.95
with <b>Filet Mignon</b> -----	31.95	with <b>Filet Mignon</b> -----	33.95
with <b>Lobster</b> -----	32.95	with <b>Lobster</b> -----	35.95
<b>Shrimp</b> -----	28.95	<b>Steak</b> -----	27.95
Jumbo shrimp sautéed to perfection		USDA prime sirloin steak	
with <b>Chicken</b> -----	25.95	with <b>Chicken</b> -----	24.95
with <b>Scallops</b> -----	29.95	with <b>Salmon</b> -----	27.95
with <b>Salmon</b> -----	26.95	with <b>Shrimp</b> -----	28.95
with <b>Steak</b> -----	28.95	with <b>Scallops</b> -----	30.95
with <b>Filet Mignon</b> -----	33.95	with <b>Lobster</b> -----	36.95
with <b>Lobster</b> -----	35.95	<b>Scallops</b> -----	30.95
<b>Filet Mignon</b> -----	31.95	Jumbo scallops sautéed to perfection	
A premium cut of the most flavorful of steaks		with <b>Chicken</b> -----	28.95
with <b>Chicken</b> -----	31.95	with <b>Steak</b> -----	30.95
with <b>Salmon</b> -----	33.95	with <b>Salmon</b> -----	28.95
with <b>Scallops</b> -----	34.95	with <b>Shrimp</b> -----	29.95
with <b>Shrimp</b> -----	33.95	with <b>Filet Mignon</b> -----	34.95
with <b>Lobster</b> -----	39.95	with <b>Lobster</b> -----	37.95

**Veggies and Tofu V** ----- 22.95  
A special vegetarian dish consisting of tofu & colorful combinations of four fresh seasonal vegetables

**Hibachi Lobster Tails** ----- 39.95  
A savory delicious way to enjoy a pair of the ocean's finest

**Hibachi Steak House Fantasy** ----- 48.95

Our exquisite ocean medley of succulent lobster tail, savory scallops and premium cut of filet mignon

**GF** Can be prepared Gluten Free. Just ask your Server!

**V** Vegetarian

**HOT & SPICY**

## CHEF SPECIAL CREATIONS

<b>Fire Dragon Roll</b> -----	15.95
Searched black pepper tuna and avocado, topped with spicy tuna and a honey wasabi sauce	
<b>Tuck 'n Roll GF</b> -----	15.95
Tuna, salmon, mango, and avocado inside wrapped with soy paper and drizzled with strawberry and mango sauce	
<b>Raymond Roll</b> -----	15.95
Yellowtail, avocado & lime inside, wrapped in soy paper, topped with spicy salmon, eel sauce & red tobiko	
<b>Mansfield Roll</b> -----	15.95
Spicy white tuna and crunchy tempura bits inside. Tuna, white tuna and jalapeños on top with chili sauce	
<b>Snow White Roll</b> -----	16.95
Steamed shrimp, cucumber, and mango inside, wrapped in soy paper and topped with spicy king crap. Drizzled in our honey-wasabi sauce	
<b>Naruto Roll (roll has no rice)</b> -----	16.95
Tuna, salmon, yellow tail, avocado and crabstick wrapped in cucumber with a ponzu sauce	
<b>Tiger Roll</b> -----	16.95
Tuna, salmon, yellowtail, with tempura bits, wrapped in a "tiger striped" nori with black tobiko	
<b>Valentine Roll</b> -----	16.95
Spicy tuna and spicy salmon, avocado, topped with tuna and the chef's special honey wasabi sauce, wrapped in soy paper	
<b>O.L. Roll</b> -----	16.95
Spicy salmon and tempura bits inside wrapped w/ tuna and mango with mango sauce outside	
<b>My Yoshi Roll</b> -----	16.95
Shrimp tempura, cucumber and cream cheese inside wrapped with spicy tuna, seaweed salad, wasabi mayo and eel sauce	
<b>Volcano Roll</b> -----	16.95
Shrimp, avocado, rice and nori, all wrapped and tempura fried, with spicy tuna, eel sauce, spicy mayo and scallions on top	
<b>Spicy Lobster Roll</b> -----	17.95
Asparagus & crabstick inside with spicy lobster and scallions outside with a honey wasabi sauce	
<b>Lobster Tempura Roll</b> -----	17.95
Mango, cucumber, lobster tempura, with spicy tuna and avocado on top	
<b>King Crab Roll</b> -----	17.95
Tiger striped nori, king crab, eel, asparagus, with salmon and avocado on top	
<b>Rock 'n Roll</b> -----	17.95
Shrimp tempura, eel, crabmeat, avocado and black tobiko drizzled with eel sauce and spicy mayo	

### ASIAN FUSION

<b>Shrimp Pad Thai</b> -----	15.95
<b>Vegetable or Tofu Pad Thai V</b> -----	12.95
<b>Chicken Pad Thai</b> -----	13.95
Our new twist on a version of this Classic Thai dish.	
<b>General Tso's Chicken or Tofu</b> -----	14.95
Garnished with broccoli and served with white rice	
<b>Sesame Chicken</b> -----	14.95
Chicken quickly fried over a high flame to retain full flavor in a delicate sesame sauce	
<b>Mongolian Beef GF</b> -----	20.95
Thin sliced crisply cooked beef with mushrooms, onions and scallions, in a chef's special black pepper sweet and spicy sauce	
<b>Mongolian Chicken GF</b> -----	18.95
<b>Seafood Delight</b> -----	24.95
Jumbo shrimp, lobster meat and scallops with fresh vegetables served in a hunan sauce	
<b>Shrimp &amp; Chicken Combo GF</b> -----	17.95
Jumbo shrimp and sliced chicken combination with vegetables in a brown sauce	
<b>Happy Family GF</b> -----	21.95
Chicken, roast pork, shrimp and scallops sautéed with mixed vegetables in a brown sauce	
<b>Hunan Triple</b> -----	18.95
Combo of jumbo shrimp, chicken and beef with broccoli, mushrooms, green and red peppers, zucchini and pea pods in a spicy hunan sauce	

### JAPANESE DINNER CREATIONS

All dinners include miso soup and tossed salad.

<b>Vegetarian Maki GF V</b> -----	16.95
Choose three of the following rolls: Cucumber, Avocado, Asparagus or Veg Head Roll	
<b>Maki Combination</b> -----	17.95