

GREAT BEGINNINGS

SOUPS & SALADS

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

ASIAN BEGINNINGS

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

Tofu GF V	13.95
Chicken GF	13.95
Shrimp GF	18.95
Scallops GF	19.95

FRIED RICE

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

Vegetable V	9.95
Chicken or Pork	10.95
Shrimp or Beef	10.95
House Special	11.95

LO MEIN

Vegetable V	9.95
Chicken or Pork	10.95
Shrimp or Beef	11.95
House Special	12.95

SUSHI & SASHIMI

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

Chicken, Pork, Beef or Shrimp Lo Mein	10.95
Chicken, Pork or Beef with Broccoli GF	10.95
Shrimp with Broccoli GF	12.95
Chicken, Pork or Beef with Garlic Sauce	10.95
Shrimp with Garlic Sauce	12.95
Chicken, Pork or Beef with Mixed Vegetables GF	10.95
Shrimp with Mixed Vegetables GF	12.95
Pepper Steak with Onions	10.95
Chicken with Cashew Nuts	10.95
General Tso's or Sesame Chicken	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

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

Tempura Lunch

Served with a soup or salad.

Chicken or Shrimp	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.

Teriyaki Tofu V	10.95
Teriyaki Chicken	11.95
Teriyaki Beef	12.95
Teriyaki Shrimp	12.95
Teriyaki Salmon	12.95

HOSOMAKI (HOUSE ROLLS)

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

Broccoli GF
Mixed Vegetables GF
Garlic Sauce
Kung Pao
Cashew Nuts GF

BEEF

Beef Entrées are \$15.95

Broccoli GF
Mixed Vegetables GF
Garlic Sauce

Pepper Steak & Onions

CHICKEN

Chicken Entrées are \$14.95

Broccoli GF
Mixed Vegetables GF
Garlic Sauce
Kung Pao
Cashew Nuts GF

PORK

Pork Entrées are \$14.95

Broccoli GF
Mixed Vegetables GF
Garlic Sauce

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.

Tofu and Vegetable V	19.95
Chicken	21.95
Chicken and Shrimp	23.95
Shrimp	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.

Chicken	24.95
Salmon	25.95
Tofu V	19.95
Beef	27.95
Shrimp	28.95
Scallops	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!

Chicken 23.95	Salmon 26.95	
Boneless tender chicken with teriyaki sauce		
with Shrimp 25.95	with Chicken 28.95	
with Scallops 28.95	with Steak 27.95	
with Salmon 28.95	with Scallops 28.95	
with Steak 24.95	with Shrimp 26.95	
with Filet Mignon 31.95	with Filet Mignon 33.95	
with Lobster 32.95	with Lobster 35.95	
Shrimp 28.95	Steak 27.95	
Jumbo shrimp sautéed to perfection		
with Chicken 25.95	with Chicken 24.95	
with Scallops 29.95	with Salmon 27.95	
with Salmon 26.95	with Shrimp 28.95	
with Steak 28.95	with Scallops 30.95	
with Filet Mignon 33.95	with Lobster 36.95	
with Lobster 35.95	Scallops 30.95	
Filet Mignon 31.95	Jumbo scallops sautéed to perfection	
A premium cut of the most flavorful of steaks		
with Chicken 31.95	with Chicken 28.95	
with Salmon 33.95	with Steak 30.95	
with Scallops 34.95	with Salmon 28.95	
with Shrimp 33.95	with Shrimp 29.95	
with Lobster 39.95	with Filet Mignon 34.95	
	with Lobster 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

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

ASIAN FUSION

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

Vegetarian Maki GF V	16.95
Choose three of the following rolls: Cucumber, Avocado, Asparagus or Veg Head Roll	
Maki Combination	17.95
California, cucumber and tuna rolls	
Tuna Sushi Dinner GF	21.95
6 pc. of tuna on a seasoned block of rice with a California roll	
Spicy Combo Dinner	21.95
Spicy lump crab California roll, spicy tuna roll and superstar roll	
Sushi Dinner GF	21.95
8 pieces of Sushi consisting of the following: tuna, yellowtail, salmon, white fish, shrimp, eel, and white tuna served with a California roll	
Chirashi GF	25.95
This traditional Japanese "beggars dish" originated with scraps of fish being handed out charitably to the homeless on the Japanese fishing docks. It consists of 18 pieces of assorted sashimi over a seasoned bed of sushi rice	
Sashimi Dinner GF	28.95
Comes with 3 pieces of tuna sashimi, 3 pieces of salmon sashimi, 2 pieces of yellowtail sashimi, 3 pieces of white fish sashimi and 3 pieces of white tuna sashimi. Served with side of sushi rice	
Sushi and Sashimi Combo GF	32.95
Comes with 3 pieces of tuna sashimi, 3 pieces of salmon sashimi, 3 pieces of white fish sashimi and 3 pieces of white tuna sashimi. The sushi portion consists of 1 piece of each of the following: salmon, yellowtail, and shrimp. This dish is also served with a California Roll	

SUSHI BOATS

Small GF	59.00
Served with 3 sushi rolls: Dragon Roll, California Roll, and Tuna Roll. It also comes with the chef's selection of 12 pieces of sashimi and 6 pieces of sushi	
Medium GF	99.00
Served with 6 sushi rolls: Rainbow Roll, Spider Roll, California Roll, Tuna Roll, Cucumber Roll, and Salmon Roll. This boat comes with a chef choice of 24 pieces of sashimi and 12 pieces of sushi	
Large GF	149.00
Served with 6 sushi rolls: Rainbow Roll, Spider Roll, California Roll, Tuna Roll, Cucumber Roll, and Salmon Roll. This boat comes with a chef choice of 24 pieces of sashimi and 28 pieces of sushi	

SUSHI BAR APPETIZERS

Sushi Appetizer (5 pieces)	10.95
Tuna, salmon, shrimp, white fish, and white tuna on top of seasoned blocks of rice	
Sashimi Appetizer (8 pieces) GF	13.95
Two pieces of tuna, salmon, white fish, and white tuna. All 8 pieces sliced sashimi style	
Tuna Tataki	12.95
Pan-seared tuna, served with a soy bean honey sauce topped with sesame seeds	
Black Pepper Tuna	12.95
Black pepper dusted tuna, sliced thin and served with ponzu sauce	
Yellowtail Jalapeño Bites GF	12.95
6 pieces of yellowtail sashimi thinly sliced with thin-cut jalapeño pieces, drizzled with our homemade yuzu sauce	
Spicy Tuna or Salmon Lettuce Wraps	11.95
4 wraps of minced tuna or salmon, Japanese 7 spice blend, chili mayo and scallions wrapped in fresh romaine lettuce	
Sashimi Martini	12.95
Tuna, white tuna, yellowtail, salmon, sea bass with mango, cucumber, strawberry, kiwi with flying fish roe and tempura bits drizzled with yuzu citrus sauce and served in a martini glass.	
Yoshi Tuna Tartar	13.95
A delicate formed circle of spicy tuna topped with flying fish roe, spicy tobiko, black tobiko and wasabi tobiko.	
Maki Sampler	10.95
1 California roll, 1/2 cucumber roll, 1/2 tuna roll	

CHILDREN'S HIBACHI

Same as the Lunch Hibachi menu, but offered all the time.

The children's menu is half the portion of the main menu. This menu is only available for children 12 years of age and younger.

There are no combinations available on the Children's Hibachi menu.

Sharing Hibachi Entree

A share charge will be added for splitting Hibachi entrees at the Hibachi table.

HIBACHI LUNCH AVAILABLE TOO!

Board of Health warns consuming raw or undercooked food may result in the risk of foodborne illness

Takeout Available

Locally Sourced Ingredients

Lunch & Dinner 7 Days