

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) -----	8.95
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 Appetizer -----	13.95
3 pieces of shrimp and assorted fresh vegetables tempura-fried and served with a warm tempura dipping sauce	
Chicken Tempura Appetizer -----	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 STEAMER POTS

Bamboo Steamer Pots are fresh garden vegetables served with a side of Asian brown dipping sauce. All Pots come with white rice.

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 V / Mackerel GF / Crabstick -----	4.75	5.75
Squid / Shrimp GF -----	5.25	6.25
Surf Clam GF / Octopus -----	5.75	6.75
Tilapia / Sea Bass GF / Salmon GF -----	6.00	7.00
Smoked Salmon GF -----	6.75	7.75
Tuna GF / Eel -----	7.25	8.25
Yellowtail GF / Scallops GF -----	7.50	8.50
(2 pieces)		
White Tuna GF -----	7.50	8.50
King Crab / Sweet Shrimp GF -----	8.75	9.75
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	

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 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 -----	13.95
Served with a soup or salad	

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 -----	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 F.F. 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

CHICKEN

Chicken Entrées are \$14.95

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

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 & 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 -----	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		Palate pleasing fresh filet of salmon	
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		USDA prime sirloin steak	
with Chicken	25.95	with Chicken	24.95
with Scallops	29.95	with Salmon	21.95
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	28.95
with Chicken	31.95	with Steak	30.95
with Salmon	33.95	with Salmon	28.95
with Scallops	34.95	with Shrimp	29.95
with Shrimp	33.95	with Filet Mignon	34.95
with Lobster	39.95	with Lobster	37.95

Veggies and Tofu -----	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	

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 with the Children's Hibachi menu.

Sharing Hibachi Entree

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

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
Yellow tail, 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	
Naruto Roll (roll has no rice) -----	16.95
Tuna, salmon, yellow tail, avocado and crabstick wrapped in cucumber with a ponzu sauce	
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	
Tiger Roll -----	16.95
Tuna, salmon, yellowtail, and avocado with tempura bits, wrapped in a "tiger striped" nori with black tobiko	
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 -----	13.95
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 crisply 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 human 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 and combine them to create this dish	
Maki Combination -----	17.95
California, cucumber and tuna rolls	
Tuna Sushi Dinner GF -----	21.95
6 pc. of tuna sushi 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, whitefish, 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