

# 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>Tossed Salad V</b> -----	4.75
with homemade ginger dressing	
<b>Spicy Seaweed Salad GF V</b> -----	7.75
<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, crabstick, sliced cucumbers, and seaweed, blended with spicy mayo	
<b>Avocado Salad</b> -----	8.95
Avocado, crabstick, cucumber, spicy mayo, tempura crunchy bits, sesame seeds and flying fish roe served over a bed of lettuce	
<b>Kani Salad</b> -----	8.25
Crabstick, cucumbers, flying fish roe, sesame seeds and tempura bits blended with spicy mayo	

## ASIAN BEGINNINGS

<b>Small White Rice GF</b> -----	3.95
<b>Large White Rice GF</b> -----	4.95
<b>Gourmet Egg Roll</b> 🍳 with pork (1 piece) -----	2.95
<b>Spring Roll V</b> 🍳 (1 piece) -----	3.50
<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) -----	8.95
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 Appetizer</b> -----	13.95
3 pieces of shrimp and assorted fresh vegetables tempura-fried and served with a warm tempura dipping sauce	
<b>Chicken Tempura Appetizer</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, broiled with a housemade 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.

<b>Tofu GF V</b> -----	13.95
<b>Chicken GF</b> -----	14.95
<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> -----	12.95

## 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 V / Mackerel GF / Crabstick</b> -----	4.75	5.75
<b>Squid GF / Shrimp GF</b> -----	5.25	6.25
<b>Surf Clam GF / Octopus GF</b> -----	5.75	6.75
<b>Tilapia / Sea Bass GF / 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 GF / 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
<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	

## LUNCH SPECIALS

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

## CHINESE CUISINE

Served with white or fried rice and your choice of soup or a tossed salad with ginger dressing

<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 GF</b> -----	10.95
<b>General Tso's</b> 🍷 <b>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 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 GF</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 GF</b>

## Tempura Lunch

Served with a soup or salad ----- **13.95**  
3 pieces of shrimp\* and assorted fresh vegetables tempura-fried and served with a warm tempura dipping sauce  
\*Substitute shrimp with additional vegetables

## 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</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>Sweet Potato Roll V</b> -----	5.95
Tempura fried sweet potato wrapped in rice and nori served inside out	
<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>Salmon Skin Roll GF</b> -----	6.95
<b>Japanese Bagel Roll GF</b> -----	7.25
Smoked salmon, cream cheese and scallions	
<b>Eel Roll</b> -----	7.50
<b>Tuna Roll GF</b> -----	7.95
<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 GF</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>Philadelphia Roll</b> -----	7.95
Crab, shrimp and cream cheese inside out with scallions and sesame seeds	
<b>Yellow Tail Roll with Scallions GF</b> -----	8.25
<b>Boston Roll</b> -----	8.95
Shrimp tempura, lettuce and avocado	
<b>Superstar Roll GF</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 GF</b> -----	8.95
Yellowtail, spicy mayo, avocado and flying fish roe	
<b>Spicy Lump Crab California Roll GF</b> -----	9.95
Crab, cucumber, avocado, spicy F.F. Roe with sesame seeds	
<b>Spider Roll</b> (with F.F. Roe) -----	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 GF</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.

<b>SHRIMP</b> -----	19.95
Served with your choice of:	
<b>Broccoli GF</b>	<b>Garlic Sauce</b> 🍷
<b>Mixed Vegetables GF</b>	<b>Kung Pao</b> 🍷🍳
	<b>Cashew Nuts</b>
<b>BEEF</b> -----	17.95
Served with your choice of:	
<b>Mixed Vegetables GF</b>	<b>Broccoli GF</b>
<b>Pepper Steak &amp; Onions</b>	<b>Garlic Sauce</b> 🍷
<b>CHICKEN</b> -----	15.95
Served with your choice of:	
<b>Broccoli GF</b>	<b>Garlic Sauce</b> 🍷
<b>Mixed Vegetables GF</b>	<b>Kung Pao</b> 🍷🍳
	<b>Cashew Nuts</b>
<b>PORK</b> -----	15.95
Served with your choice of:	
<b>Mixed Vegetables GF</b>	<b>Broccoli GF</b>
	<b>Garlic Sauce</b> 🍷
<b>VEGETABLES</b> -----	13.95
Served with your choice of:	
<b>Tofu &amp; Broccoli GF V</b>	
<b>Broccoli in Brown Sauce GF V</b>	
<b>Tofu in Garlic Sauce V</b> 🍷🍲	
<b>Tofu &amp; Vegetable V</b> -----	19.95
<b>Chicken</b> -----	21.95
<b>Chicken and Shrimp</b> -----	23.95
<b>Shrimp</b> -----	22.95

## 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 &amp; 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</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	
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	
with <b>Chicken</b> 25.95	USDA prime sirloin steak
with <b>Salmon</b> 29.95	with <b>Chicken</b> 24.95
with <b>Salmon</b> 26.95	with <b>Salmon</b> 27.95
with <b>Steak</b> 28.95	with <b>Shrimp</b> 28.95
with <b>Filet Mignon</b> 33.95	with <b>Scallops</b> 30.95
with <b>Lobster</b> 35.95	with <b>Lobster</b> 36.95
<b>Filet Mignon</b> 31.95	<b>Scallops</b> 30.95
A premium cut of the most flavorful of steaks	
with <b>Chicken</b> 31.95	with <b>Chicken</b> 28.95
with <b>Salmon</b> 33.95	with <b>Steak</b> 30.95
with <b>Scallops</b> 34.95	with <b>Salmon</b> 28.95
with <b>Shrimp</b> 33.95	with <b>Shrimp</b> 29.95
with <b>Lobster</b> 39.95	with <b>Filet Mignon</b> 34.95
	with <b>Lobster</b> 37.95

<b>Veggies and Tofu</b> -----	22.95
A special vegetarian dish consisting of tofu & colorful combinations of four fresh seasonal vegetables	
<b>Hibachi Lobster Tails</b> -----	39.95
A savory delicious way to enjoy a pair of the ocean's finest	
<b>Hibachi Steak House Fantasy</b> -----	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!

**V** Vegetarian **🍷** Hot & Spicy  
**🍳** Contains Peanuts

# CHEF SPECIAL CREATIONS

<b>Fire Dragon Roll GF</b> -----	15.95
Seared 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>Naruto Roll (roll has no rice)</b> -----	16.95
Tuna, salmon, yellowtail, avocado and crabstick wrapped in cucumber with a ponzu sauce	
<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>Tiger Roll</b> -----	16.95
Tuna, salmon, yellowtail, and avocado with tempura bits, wrapped in a "tiger striped" nori with black tobiko	
<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>Chicken Pad Thai</b> 🍲 -----	13.95
Rice noodles served with chicken or tofu, fresh vegetables, peanuts and egg in our chef's Thai sauce	
<b>Vegetable or Tofu Pad Thai</b> 🍲 -----	13.95
<b>Shrimp Pad Thai</b> 🍲 -----	15.95
<b>General Tso's</b> 🍷 <b>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 crispy cooked beef or chicken 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, Sweet Potato or Veg Head Roll and combine them to create this dish	
<b>Maki Combination</b> -----	17.95
California, cucumber and tuna rolls	
<b>Tuna Sushi Dinner GF</b> -----	21.95
6 pieces of tuna on a seasoned block of rice with a California roll	
<b>Spicy Combo Dinner GF</b> -----	21.95
Spicy lump crab California roll, spicy tuna roll and superstar roll	
<b>Sushi Dinner GF</b> -----	21.95
8 pieces of Sushi consisting of the following: tuna, yellowtail, salmon, whitefish, shrimp, eel, and white tuna served with a California roll	
<b>Chirashi GF</b> -----	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	
<b>Sashimi Dinner GF</b> -----	28.95
Comes with 3 pieces of tuna sashimi, 3 pieces of salmon sashimi, 2 pieces of yellowtail sashimi, 3 pieces of whitefish sashimi and 3 pieces of white tuna sashimi and 2 pieces of eel sashimi. Served with side of sushi rice	
<b>Sushi &amp; Sashimi Combo GF</b> -----	32.95
This dish comes with 3 pieces of each of the following sashimi: tuna, salmon, whitefish, and white tuna. 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

<b>Small GF</b> -----	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	
<b>Medium GF</b> -----	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's choice of 24 pieces of sashimi and 12 pieces of sushi	
<b>Large GF</b> -----	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's choice of 24 pieces of sashimi and 28 pieces of sushi	

## SUSHI BAR APPETIZERS

<b>Sushi Appetizer</b> (5 pieces) <b>GF</b> -----	10.95
Tuna, salmon, shrimp, whitefish, and white tuna on top of seasoned blocks of rice	
<b>Sashimi Appetizer</b> (8 pieces) <b>GF</b> -----	13.95
Two pieces of tuna, salmon, whitefish, and white tuna. All 8 pieces sliced sashimi style	
<b>Tuna Tataki</b> -----	12.95
Pan-seared tuna, served with a soy bean honey sauce topped with sesame seeds	
<b>Black Pepper Tuna</b> -----	12.95
Black pepper dusted tuna, sliced thin and served with ponzu sauce	
<b>Yellowtail Jalapeño Bites GF</b> 🍷 -----	12.95
6 pieces of yellowtail sashimi thinly sliced with thin cut jalapeño pieces, drizzled with our housemade yuzu citrus sauce	
<b>Sashimi Martini</b> -----	12.95
Tuna, white tuna, yellowtail, salmon, sea bass with mango, cucumber, kiwi with flying fish roe and tempura bits drizzled with yuzu citrus sauce and served in a martini glass	
<b>Yoshi Tuna Tartar</b> -----	13.95
A delicate formed circle of spicy tuna topped with flying fish roe, spicy tobiko, black tobiko and wasabi tobiko	
<b>Maki Sampler</b> -----	10.9