

GREAT BEGINNINGS

SOUPS & SALADS

Miso Soup -----	5
Clear Soup -----	5
A clear broth soup served with mushrooms, fried onions and scallions	
Hot & Sour Soup V -----	5
Vegetable Tofu Soup -----	9
A clear vegetable Tofu soup meant for sharing (serves 2)	
Tossed Salad V -----	5.5
with homemade ginger dressing	
Spicy Seaweed Salad GF V -----	8
Octopus Salad -----	9
Crabstick, octopus, sliced cucumbers, and flying fish roe. Served with a house-made soy and rice wine vinegar dressing	
Avocado Salad -----	10
Crabstick and sliced cucumbers blended with spicy mayo. Topped with tempura crunchy bits, sesame seeds, and flying fish roe, served over a bed of lettuce	
Kani Salad -----	10
Crabstick, sliced cucumbers, flying fish roe, sesame seeds, and tempura bits blended with spicy mayo	
Osaka Spicy Tuna Salad -----	11
Chunks of choice yellowfin tuna, crabstick, sliced cucumbers, and seaweed, blended with spicy mayo	

ASIAN BEGINNINGS

Small White Rice GF V -----	4
Large White Rice GF V -----	5
Gourmet Egg Roll with pork (1 piece) -----	3.5
Spring Roll (1 piece) -----	3.5
Crab Rangoon (6 pieces) -----	9
Delicately fried in wonton skins.	
Yakitori (4 pieces) -----	9
4 skewers of grilled chicken marinated with a housemade yakitori glaze	
Fried Chicken Wings (8 pieces) -----	13
Served with or without General Tso's Sauce.	
Chicken Fingers (4 pieces) -----	9
Edamame GF V -----	7
Ebi Shumai -----	8
6 steamed shrimp dumplings with a light ginger soy dipping sauce	
Negimayaki -----	14
Thin slices of beef wrapped around scallions, broiled with a housemade teriyaki sauce	
Pork or Vegetable Gyoza (Vegetable V) -----	9
A thin-skinned Japanese dumpling, commonly known as pot stickers. 6 pieces served steamed or fried	
Chicken Tempura Appetizer -----	14
3 pieces of chicken and assorted fresh vegetables tempura-fried and served with a warm tempura dipping sauce	
Shrimp Tempura Appetizer -----	15
3 pieces of shrimp and assorted fresh vegetables tempura-fried and served with a warm tempura dipping sauce	
Age Tofu GF V -----	8
Lightly fried tofu squares served with tempura dipping sauce	

SUSHI BAR APPETIZERS

Maki Sampler -----	12
1 California roll, 1/2 cucumber roll, 1/2 tuna roll	
Sushi Appetizer (5 pieces) GF -----	12
Tuna, salmon, shrimp, whitefish, and white tuna on top of seasoned blocks of rice	
Sashimi Appetizer (8 pieces) GF -----	14
Two pieces of tuna, salmon, whitefish, and white tuna. All 8 pieces sliced sashimi style	
Tuna Tataki -----	13
Pan-seared tuna, served with a soy bean honey sauce topped with sesame seeds	
Black Pepper Tuna -----	13
Black pepper dusted tuna, sliced thin and served with ponzu sauce	
Yellowtail Jalapeño Bites GF -----	13
6 pieces of yellowtail sashimi thinly sliced with thin cut jalapeño pieces, drizzled with our housemade yuzu citrus sauce	
Sashimi Martini -----	13
Tuna, white tuna, yellowtail, salmon, and sea bass with mango, cucumber, kiwi with flying fish roe, and tempura bits drizzled with yuzu citrus sauce and served in a martini glass	
Yoshi Tuna Tartar -----	14
A delicate formed circle of spicy tuna topped with flying fish roe, spicy tobiko, black tobiko, and wasabi tobiko	

LO MEIN

Vegetable V -----	10
Chicken or Pork -----	12
Shrimp or Beef -----	13
House Special -----	14

FRIED RICE

* Any can be **GF**. Just Ask!

Vegetable GF V -----	10
Chicken or Pork GF -----	12
Shrimp or Beef GF -----	13
House Special GF -----	14

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 -----	21
Served with your choice of one of the following:	
Broccoli GF	Kung Pao HOT & SPICY
Mixed Vegetables GF	Cashew Nuts GF
Garlic Sauce HOT & SPICY	
BEEF -----	20
Served with your choice of one of the following:	
Mixed Vegetables GF	Broccoli GF
Pepper Steak & Onions	Garlic Sauce HOT & SPICY
CHICKEN -----	16
Served with your choice of one of the following:	
Broccoli GF	Kung Pao HOT & SPICY
Mixed Vegetables GF	Cashew Nuts GF
Garlic Sauce HOT & SPICY	
PORK -----	16
Served with your choice of one of the following:	
Broccoli GF	Garlic Sauce HOT & SPICY
Mixed Vegetables GF	
VEGETABLES -----	14
Served with your choice of one of the following:	
Tofu & Broccoli GF V	
Broccoli in Brown Sauce GF V	
Tofu in Garlic Sauce V	

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 -----	16
Shrimp GF -----	17
Shrimp GF -----	21
Scallops GF -----	22

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.

Tofu -----	22
Chicken -----	26
Salmon -----	28
Beef -----	30
Shrimp -----	30
Scallops -----	32

HOSOMAKI (HOUSE ROLLS)

Cucumber Roll GF V -----	6
Avocado Roll GF V -----	6
Veg Head Roll GF V -----	7
Sweet Potato Roll V -----	7
Tempura fried sweet potato wrapped in rice and nori served inside out	
California Roll -----	7
Crabstick, avocado, and cucumber, served inside out with flying fish roe	
Salmon Roll GF -----	7
Salmon Skin Roll GF -----	7
Japanese Bagel Roll GF -----	8
Smoked salmon, cream cheese, and scallions	
Eel Roll -----	8
Philadelphia Roll -----	8
Crabstick, shrimp, and cream cheese inside out with scallions and sesame seeds	
Tuna Roll GF -----	8
Alaska Roll GF -----	9
Salmon and avocado inside out with sesame seeds	
Let-It-Roll -----	9
Eel, shrimp, and cucumber with sesame seeds	
Spicy Tuna Roll GF -----	9
Minced Tuna, spicy mayo, cucumber, and scallions	
Upper Lift Line Roll -----	9
Inside out spicy tuna roll with tempura bits	
Cady's Falls Roll -----	9
Spicy salmon and tempura bits inside out with sesame seeds	
Yellowtail Roll with Scallions GF -----	9
Boston Roll -----	9
Shrimp tempura, lettuce, and avocado	
Superstar Roll GF -----	9
Tuna and salmon with broiled spicy mayo on top	
Shrimp Tempura Roll -----	10
Tempura fried shrimp with F.F. Roe, cucumber, and avocado	
Phishfood Roll GF -----	10
Yellowtail, spicy mayo, avocado, and F. F. Roe	
Spicy Lump Crab California Roll GF -----	10
Crab, cucumber, avocado, and spicy F.F. Roe with sesame seeds	
Spider Roll -----	12
Tempura fried soft shell crab, avocado, lettuce, and cucumber. Topped with F.F. Roe.	
Cultured Pearl Roll -----	13
Tuna, scallops, avocado, cream cheese, and cucumbers tempura fried and wrapped in rice and nori	
Mika Roll GF -----	16
Spicy salmon and avocado wrapped in soy paper. Topped with kiwi and mango sauce	
Seared Salmon Roll -----	16
Spicy crabstick and avocado wrapped with flame seared salmon drizzled with a miso wine sauce	
Crunchy Eel Roll -----	16
Eel and avocado inside with spicy crabstick and tempura bits on top	
Dragon Roll GF -----	16
Tuna, asparagus, scallions, and spicy mayo wrapped with avocado	
Black Dragon Roll -----	17
Cucumber, avocado, and F.F. Roe wrapped in shrimp and eel drizzled with eel sauce	
Rainbow Roll -----	17
California roll wrapped with 6 slices of fresh fish and avocado	

JAPANESE DINNER CREATIONS

All dinners include miso soup and tossed salad.

Vegetarian Maki GF V -----	19
Choose three of the following rolls: Cucumber, Avocado, Asparagus, Sweet Potato, or Veg Head Roll	
Maki Combination -----	20
California, Cucumber, and Tuna rolls	
Tuna Sushi Dinner GF -----	24
6 pieces of tuna on a seasoned block of rice with a California roll	
Spicy Combo Dinner GF -----	24
Spicy Lump Crab California roll, Spicy Tuna roll, and Superstar roll	
Sushi Dinner GF -----	24
8 pieces of Sushi consisting of the following: tuna, yellowtail, salmon, whitefish, shrimp, eel, and white tuna served with a California roll	
Chirashi GF -----	26
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 -----	29
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	
Sushi & Sashimi Combo GF -----	33
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

Small GF -----	59
Served with 5 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
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	
Large GF -----	149
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	

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 recommended.

Chicken -----	25	Salmon -----	29
Boneless tender chicken with teriyaki sauce		Palate pleasing fresh filet of salmon	
with Shrimp	27	with Chicken	30
with Scallops	30	with Steak	30
with Salmon	30	with Scallops	30
with Steak	27	with Shrimp	28
with Filet Mignon	34	with Filet Mignon	36
with Lobster	36	with Lobster	39
Shrimp -----	30	Steak -----	31
Jumbo shrimp sautéed to perfection		USDA prime sirloin steak	
with Chicken	27	with Chicken	27
with Scallops	31	with Salmon	30
with Salmon	28	with Shrimp	32
with Steak	32	with Scallops	33
with Filet Mignon	37	with Lobster	39
with Lobster	38	Scallops -----	33
Filet Mignon -----	35	Jumbo scallops sautéed to perfection	
A premium cut of the most flavorful of steaks			
with Chicken	34	with Chicken	30
with Salmon	36	with Steak	33
with Scallops	38	with Salmon	30
with Shrimp	37	with Shrimp	31
with Lobster	45	with Filet Mignon	38
		with Lobster	40

Veggies and Tofu **V** ----- 24
A special vegetarian dish consisting of tofu and a colorful combination of four fresh seasonal vegetables

Hibachi Lobster Tails ----- 44
A savory delicious way to enjoy a pair of the ocean's finest

Hibachi Steak House Fantasy ----- 52
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. Combinations are not available with the Children's Hibachi menu.

Sharing Hibachi Entrée
A share charge of \$15 will be added for splitting Hibachi entrées at the Hibachi table.

* Prices subject to change without prior notice

CHEF SPECIAL CREATIONS

Fire Dragon Roll GF -----	17
Seared black pepper tuna and avocado, topped with spicy tuna and a honey wasabi sauce	
Tuck 'n Roll GF -----	17
Tuna, salmon, mango, and avocado inside wrapped with soy paper and drizzled with strawberry and mango sauce	
Raymond Roll -----	17
Yellowtail, avocado, and lime. Wrapped in soy paper, topped with spicy salmon, eel sauce, and red tobiko	
Mansfield Roll -----	17
Spicy white tuna and crunchy tempura bits inside. Tuna, white tuna, and jalapeños on top with chili sauce	
Naruto Roll (roll has no rice) -----	18
Tuna, salmon, yellowtail, avocado and crabstick, wrapped in cucumber with a ponzu sauce	
Tiger Roll -----	18
Tuna, salmon, yellowtail, and avocado with tempura bits, wrapped in a tiger striped nori with black tobiko	
Valentine Roll GF -----	18
Spicy tuna, spicy salmon, and avocado, topped with tuna and the chef's special honey wasabi sauce, wrapped in soy paper	
O.L. Roll -----	18
Spicy salmon and tempura bits inside wrapped with tuna and mango with mango sauce outside	
My Yoshi Roll -----	18
Shrimp tempura, cucumber, and cream cheese inside, wrapped with spicy tuna, seaweed salad, wasabi mayo and eel sauce	
Volcano Roll -----	18
Shrimp, avocado, rice, and nori, all wrapped and tempura fried with spicy tuna, eel sauce, spicy mayo, and scallions on top	
Rock 'n Roll -----	18
Shrimp tempura, eel, crabmeat, avocado, and black tobiko drizzled with eel sauce and spicy mayo	
Spicy Lobster Roll -----	18
Asparagus and crabstick inside with spicy lobster and scallions outside with a honey wasabi sauce	
Lobster Tempura Roll -----	19
Mango, cucumber, and lobster tempura, with spicy tuna and avocado on top	

SUSHI & SASHIMI

	Sushi (2 pieces)	Sashimi (3 pieces)
Avocado GF V -----	5	6
Egg V / Mackerel GF / Crabstick -----	5	6
Squid GF / Shrimp GF -----	6	7
Surf Clam GF / Octopus GF -----	6	7
Tilapia / Sea Bass GF / Salmon GF -----	7	8
Smoked Salmon GF -----	7.5	8.5
Tuna GF / Eel -----	8	9
Yellowtail GF / White Tuna GF / Scallops GF -----	8	9
		(2 pieces)
Shrimp GF -----	9.5	10.5
Flying Fish Roe GF -----	6.5	7.5
Wasabi Roe -----	6.5	7.5
Spicy Roe / Black Roe -----	6.5	9
Salmon Roe GF -----	8	9
Sea Urchin (when available) GF -----	9	10
add quail egg to any Roe GF -----	4	

ASIAN FUSION

Chicken Pad Thai -----	15
Rice noodles served with chicken, fresh vegetables, peanuts, and egg in our chef's Thai sauce	
Vegetable or Tofu Pad Thai -----	15
Shrimp Pad Thai -----	17
General Tso's Chicken or Tofu (Tofu V) -----	16
Garnished with broccoli and served with white rice	
Sesame Chicken or Tofu (Tofu V) -----	16
Chicken quickly fried over a high flame to retain full flavor in a delicate sesame sauce	
Shrimp & Chicken Combo GF -----	19
Jumbo shrimp and sliced chicken combination with vegetables in a brown sauce	
Hunan Triple -----	19
Combination of jumbo shrimp, chicken, and beef, mixed with broccoli, mushrooms, green and red peppers, zucchini, and pea pods in a spicy hunan sauce	
Mongolian Chicken GF -----	21
Thin sliced crispy cooked chicken with mushrooms, onions, and scallions, in a chef's special black pepper sweet and spicy sauce	
Mongolian Beef GF -----	23
Happy Family GF -----	23
Chicken, roast pork, shrimp, and scallops sautéed with mixed vegetables in a brown sauce	
Seafood Delight -----	25
Jumbo shrimp, lobster meat, and scallops with fresh vegetables served in a hunan sauce	

TEMPURA DINNERS

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 -----	21
Chicken -----	23
Chicken and Shrimp -----	25
Shrimp -----	25

LUNCH SPECIALS

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

CHINESE CUISINE

All lunches come with an option/choice of soup or house salad with ginger dressing. Substitute soup or salad for an egg roll or spring roll