

# Great Beginnings

## Soups & Salads

<b>Miso Soup</b> -----	<b>5</b>
<b>Clear Soup</b> -----	<b>5</b>
A clear broth served with mushrooms, fried onions and scallions	
<b>Hot &amp; Sour Soup V</b> -----	<b>5</b>
<b>Tossed Salad V</b> -----	<b>6</b>
with housemade ginger dressing	
<b>Spicy Seaweed Salad</b> -----	<b>9</b>
<b>Vegetable Tofu Soup</b> -----	<b>10</b>
A clear vegetable Tofu soup meant for sharing (serves 2)	
<b>Kani Salad</b> -----	<b>11</b>
Crabstick, sliced cucumbers, F.F. Roe, sesame seeds, and tempura bits blended with spicy mayo	
<b>Avocado Salad</b> -----	<b>12</b>
Crabstick and sliced cucumbers blended with spicy mayo. Topped with tempura crunchy bits, sesame seeds, and F.F. Roe	
<b>Octopus Salad</b> -----	<b>13</b>
Crabstick, octopus, sliced cucumbers, and F.F. Roe. Served with a housemade soy and rice wine vinegar dressing	
<b>Osaka Spicy Tuna Salad</b> -----	<b>13</b>
Yellowfin tuna, crabstick, sliced cucumbers, and seaweed, blended with spicy mayo	

## Asian Beginnings

<b>Gourmet Egg Roll</b> with pork (1 piece) 🍤 -----	<b>3.5</b>
<b>Spring Roll</b> (1 piece) V 🍤 -----	<b>3.5</b>
<b>Small White Rice GF V</b> -----	<b>5</b>
<b>Large White Rice GF V</b> -----	<b>7</b>
<b>Edamame GF V</b> -----	<b>7</b>
<b>Age Tofu V</b> -----	<b>8</b>
Lightly fried tofu squares served with tempura dipping sauce	
<b>Yakitori</b> (4 pieces) -----	<b>9</b>
4 skewers of grilled chicken marinated with a housemade yakitori glaze	
<b>Ebi Shumai</b> -----	<b>9</b>
6 steamed shrimp dumplings with a light ginger soy dipping sauce	
<b>Pork or Vegetable Gyoza (Vegetable V)</b> -----	<b>9</b>
A thin-skinned Japanese dumpling, commonly known as pot stickers. 6 pieces served steamed or fried	
<b>Chicken Fingers</b> (6 pieces) -----	<b>11</b>
<b>Crab Rangoon</b> (6 pieces) -----	<b>11</b>
Delicately fried in wonton skins.	
<b>Fried Chicken Wings</b> (8 pieces) 🍤 -----	<b>14</b>
Served with or without General Tso's Sauce on the side.	
<b>Negimayaki</b> -----	<b>15</b>
Thin slices of beef wrapped around scallions, broiled with a housemade teriyaki sauce	
<b>Chicken Tempura Appetizer</b> -----	<b>15</b>
3 pieces of chicken and assorted fresh vegetables tempura-fried and served with a warm tempura dipping sauce	
<b>Shrimp Tempura Appetizer</b> -----	<b>16</b>
3 pieces of shrimp and assorted fresh vegetables tempura-fried and served with a warm tempura dipping sauce	

## Sushi Bar Appetizers

<b>Sushi Rice GF</b> -----	<b>7</b>
<b>Maki Sampler</b> -----	<b>14</b>
1 California roll, 1/2 cucumber roll, 1/2 tuna roll	
<b>Sushi Appetizer</b> (5 pieces) -----	<b>14</b>
Tuna, salmon, shrimp, whitefish, and white tuna on top of seasoned blocks of rice	
<b>Yoshi Tuna Tartar</b> -----	<b>14</b>
A delicate formed circle of spicy tuna topped with flying fish roe, spicy tobiko, black tobiko, and wasabi tobiko	
<b>Sashimi Martini</b> -----	<b>15</b>
Tuna, yellowtail, salmon, and sea bass with mango, cucumber, kiwi, and avocado with F.F. Roe. Served with a housemade yuzu citrus sauce and served in a martini glass	
<b>Sashimi Appetizer GF</b> (8 pieces) -----	<b>16</b>
Two pieces of tuna, salmon, whitefish, and white tuna. All 8 pieces sliced sashimi style	
<b>Tuna Tataki</b> -----	<b>16</b>
Pan-seared tuna, served with a soy bean honey sauce topped with sesame seeds	
<b>Black Pepper Tuna</b> -----	<b>16</b>
Black pepper dusted tuna, sliced thin and served with ponzu sauce	
<b>Yellowtail Jalapeño Bites GF</b> -----	<b>16</b>
6 pieces of yellowtail sashimi thinly sliced with thin cut jalapeño pieces, drizzled with our housemade yuzu citrus sauce	

## Lo Mein

<b>Vegetable V</b> -----	<b>12</b>
<b>Chicken or Pork</b> -----	<b>15</b>
<b>Shrimp or Beef</b> -----	<b>16</b>
<b>House Special</b> -----	<b>17</b>

## Fried Rice

<b>Vegetable GF V</b> -----	<b>12</b>
<b>Chicken GF or Pork</b> -----	<b>15</b>
<b>Shrimp GF or Beef GF</b> -----	<b>16</b>
<b>House Special</b> -----	<b>17</b>

## Wok Sautéed Specialties

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

<b>SHRIMP</b> -----	<b>22</b>
Served with your choice of one of the following:	
<b>Broccoli GF</b>	<b>Garlic Sauce</b> 🍷
<b>Mixed Vegetables GF</b>	<b>Kung Pao GF</b> 🍷🍷
<b>Cashew Nuts GF</b>	
<b>BEEF</b> -----	<b>22</b>
Served with your choice of one of the following:	
<b>Mixed Vegetables GF</b>	<b>Garlic Sauce</b> 🍷
<b>Pepper Steak &amp; Onions GF</b>	
<b>Broccoli GF</b>	
<b>CHICKEN</b> -----	<b>19</b>
Served with your choice of one of the following:	
<b>Broccoli GF</b>	<b>Garlic Sauce</b> 🍷
<b>Mixed Vegetables GF</b>	<b>Kung Pao GF</b> 🍷🍷
<b>Cashew Nuts GF</b>	
<b>PORK</b> -----	<b>18</b>
Served with your choice of one of the following:	
<b>Broccoli</b>	<b>Garlic Sauce</b> 🍷
<b>Mixed Vegetables</b>	
<b>VEGETABLES</b> -----	<b>16</b>
<b>Tofu &amp; Broccoli GF V</b>	
<b>Broccoli in Brown Sauce GF V</b>	
<b>Tofu in Garlic Sauce V</b> 🍷	

## 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> -----	<b>17</b>
<b>Chicken GF</b> -----	<b>18</b>
<b>Shrimp GF</b> -----	<b>22</b>
<b>Scallops GF</b> -----	<b>23</b>

## Teriyaki Dinners

Grilled, served on top of a bed of fresh steamed vegetables and garnished with sesame seeds. Comes with miso soup, and a bowl of rice. (Add a House Salad for \$4)

<b>Tofu</b> -----	<b>24</b>
<b>Chicken</b> -----	<b>29</b>
<b>Salmon</b> -----	<b>31</b>
<b>Beef</b> -----	<b>33</b>
<b>Shrimp</b> -----	<b>33</b>
<b>Scallops</b> -----	<b>34</b>

**GF** Can Be Prepared Gluten Free, Just Ask Your Server!  
**V** Vegetarian Option  
 🍷 Hot & Spicy   🍤 Contains Peanuts  
 \*Notify your server of any allergies and/or dietary restrictions

# Hosomaki (House Rolls)

<b>Cucumber Roll GF V</b> -----	<b>7</b>
<b>Avocado Roll GF V</b> -----	<b>7</b>
<b>Veg Head Roll GF V</b> -----	<b>7</b>
<b>Sweet Potato Roll V</b> -----	<b>7</b>
Tempura fried sweet potato wrapped in rice and nori served inside out	
<b>California Roll</b> -----	<b>8</b>
Crabstick, avocado, and cucumber, served inside out with F.F. Roe	
<b>Salmon Roll GF</b> -----	<b>8</b>
<b>Salmon Skin Roll GF</b> -----	<b>8</b>
<b>Japanese Bagel Roll GF</b> -----	<b>9</b>
Smoked salmon, cream cheese, and scallions	
<b>Eel Roll</b> -----	<b>9</b>
<b>Philadelphia Roll</b> -----	<b>9</b>
Crabstick, shrimp, and cream cheese inside out with scallions	
<b>Tuna Roll GF</b> -----	<b>9</b>
<b>Alaska Roll GF</b> -----	<b>9</b>
Salmon and avocado inside out	
<b>Let-It-Roll</b> -----	<b>9</b>
Eel, shrimp, and cucumber	
<b>Cady's Falls Roll</b> -----	<b>9</b>
Spicy salmon and tempura bits inside out	
<b>Spicy Tuna Roll</b> -----	<b>10</b>
Minced tuna, spicy mayo, cucumber, and scallions	
<b>Upper Lift Line Roll</b> -----	<b>10</b>
Inside out spicy tuna roll with tempura bits	
<b>Yellowtail Roll with Scallions GF</b> -----	<b>10</b>
<b>Superstar Roll</b> -----	<b>10</b>
Tuna and salmon with broiled spicy mayo on top	
<b>Phishfood Roll</b> -----	<b>10</b>
Yellowtail, spicy mayo, avocado, and F.F. Roe	
<b>Spicy Lump Crab California Roll</b> -----	<b>10</b>
Crab, cucumber, avocado, and spicy F.F. Roe	
<b>Boston Roll</b> -----	<b>12</b>
Shrimp tempura, lettuce, and avocado	
<b>Shrimp Tempura Roll</b> -----	<b>12</b>
Tempura fried shrimp with F.F. Roe, cucumber, and avocado	
<b>Spider Roll</b> -----	<b>14</b>
Tempura fried soft shell crab, avocado, lettuce, and cucumber. Topped with F.F. Roe	
<b>Mika Roll</b> -----	<b>17</b>
Spicy salmon and avocado wrapped in soy paper. Topped with kiwi and mango sauce	
<b>Seared Salmon Roll</b> -----	<b>17</b>
Spicy crabstick and avocado wrapped with flame seared salmon, drizzled with a miso wine sauce	
<b>Crunchy Eel Roll</b> -----	<b>17</b>
Eel and avocado inside with spicy crabstick and tempura bits on top, drizzled with eel sauce	
<b>Dragon Roll</b> -----	<b>17</b>
Tuna, asparagus, scallions, and spicy mayo wrapped with avocado	
<b>Black Dragon Roll</b> -----	<b>18</b>
Cucumber, avocado, and F.F. Roe, wrapped in shrimp and eel, drizzled with eel sauce	
<b>Rainbow Roll</b> -----	<b>18</b>
California roll wrapped with 6 slices of fresh fish and avocado	

## Japanese Dinner Creations

All dinners include miso soup. (Add a House Salad for \$4)

<b>Vegetarian Maki V</b> -----	<b>22</b>
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> -----	<b>23</b>
California, Cucumber, and Tuna Rolls	
<b>Tuna Sushi Dinner GF</b> -----	<b>26</b>
6 pieces of tuna on a seasoned block of rice with a California roll	
<b>Spicy Combo Dinner</b> -----	<b>26</b>
Spicy Lump Crab California Roll, Spicy Tuna Roll, and Superstar Roll	
<b>Sushi Dinner GF</b> -----	<b>26</b>
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> -----	<b>28</b>
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> -----	<b>39</b>
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 a side of sushi rice	
<b>Sushi &amp; Sashimi Combo GF</b> -----	<b>45</b>
Comes with 3 pieces of tuna sashimi, 3 pieces of salmon sashimi, 3 pieces of whitefish 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

<b>Small GF</b> -----	<b>75</b>
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> -----	<b>115</b>
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> -----	<b>165</b>
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 vegetables and choice of noodles or fried rice.

Hibachi is not available for takeout. Reservations are accepted. Plan ahead here!

<b>Chicken</b> -----	<b>26</b>	<b>Salmon</b> -----	<b>32</b>
Boneless tender chicken with teriyaki sauce		Palate pleasing fresh filet of salmon	
with <b>Shrimp</b>	<b>28</b>	with <b>Chicken</b>	<b>31</b>
with <b>Scallops</b>	<b>31</b>	with <b>Steak</b>	<b>31</b>
with <b>Salmon</b>	<b>31</b>	with <b>Scallops</b>	<b>31</b>
with <b>Steak</b>	<b>28</b>	with <b>Shrimp</b>	<b>31</b>
with <b>Filet Mignon</b>	<b>35</b>	with <b>Filet Mignon</b>	<b>37</b>
with <b>Lobster</b>	<b>37</b>	with <b>Lobster</b>	<b>40</b>
<b>Shrimp</b> -----	<b>30</b>	<b>Steak</b> -----	<b>32</b>
Jumbo shrimp sautéed to perfection		USDA prime sirloin steak	
with <b>Chicken</b>	<b>28</b>	with <b>Chicken</b>	<b>28</b>
with <b>Scallops</b>	<b>32</b>	with <b>Salmon</b>	<b>31</b>
with <b>Salmon</b>	<b>31</b>	with <b>Shrimp</b>	<b>31</b>
with <b>Steak</b>	<b>33</b>	with <b>Scallops</b>	<b>34</b>
with <b>Filet Mignon</b>	<b>38</b>	with <b>Lobster</b>	<b>40</b>
with <b>Lobster</b>	<b>39</b>	<b>Scallops</b> -----	<b>34</b>
<b>Filet Mignon</b> -----	<b>36</b>	Jumbo scallops sautéed to perfection	
A premium cut of the most flavorful of steaks		with <b>Chicken</b>	<b>31</b>
with <b>Chicken</b>	<b>35</b>	with <b>Steak</b>	<b>34</b>
with <b>Salmon</b>	<b>37</b>	with <b>Salmon</b>	<b>31</b>
with <b>Scallops</b>	<b>39</b>	with <b>Shrimp</b>	<b>32</b>
with <b>Shrimp</b>	<b>38</b>	with <b>Filet Mignon</b>	<b>39</b>
with <b>Lobster</b>	<b>44</b>	with <b>Lobster</b>	<b>41</b>
<b>Veggies and Tofu</b> -----	<b>25</b>	A special vegetable dish consisting of tofu and a colorful combination of four fresh seasonal vegetables	
<b>Hibachi Lobster Tails</b> -----	<b>45</b>	A savory delicious way to enjoy a pair of the ocean's finest	
<b>Hibachi Steak House Fantasy</b> -----	<b>53</b>	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

Please ask your server for sharing options

# Chef Special Creations

<b>Fire Dragon Roll</b> -----	<b>18</b>
Seared black pepper tuna and avocado, topped with spicy tuna, scallions, and a honey wasabi sauce	
<b>Tuck 'n Roll GF</b> -----	<b>18</b>
Tuna, salmon, mango, and avocado inside wrapped with soy paper and drizzled with raspberry and mango sauce	
<b>Raymond Roll</b> -----	<b>18</b>
Yellowtail, avocado, and lime. Wrapped in soy paper, topped with spicy salmon, eel sauce, and red tobiko	
<b>Mansfield Roll</b> -----	<b>18</b>
Spicy white tuna and crunchy tempura bits inside. Tuna, white tuna, and jalapeños on top with chili sauce	
<b>Naruto Roll</b> (roll has no rice) -----	<b>18</b>
Tuna, salmon, yellowtail, avocado and crabstick, wrapped in cucumber served with a ponzu sauce	
<b>Tiger Roll</b> -----	<b>18</b>
Tuna, salmon, yellowtail, and avocado with tempura bits, wrapped in a tiger striped nori with black tobiko	
<b>Valentine Roll</b> -----	<b>18</b>
Spicy tuna, spicy salmon, and avocado. Topped with tuna and the chef's special honey wasabi sauce, wrapped in soy paper	
<b>O.L. Roll</b> -----	<b>18</b>
Spicy salmon and tempura bits inside wrapped with tuna and mango with mango sauce outside	
<b>My Yoshi Roll</b> -----	<b>18</b>
Shrimp tempura, cucumber, and cream cheese inside, wrapped with spicy tuna, seaweed salad, wasabi mayo, and eel sauce	
<b>Spicy Lobster Roll</b> -----	<b>19</b>
Asparagus and crabstick inside with spicy lobster and scallions outside with a honey wasabi sauce	
<b>Volcano Roll</b> -----	<b>20</b>
Shrimp, avocado, rice, and nori, all wrapped and tempura fried with spicy tuna, eel sauce, spicy mayo, F.F. Roe, and scallions on top	
<b>Rock 'n Roll</b> -----	<b>20</b>
Shrimp tempura, eel, crabmeat, avocado, and black tobiko drizzled with eel sauce and spicy mayo	
<b>Lobster Tempura Roll</b> -----	<b>20</b>
Mango, cucumber, and lobster tempura, with spicy tuna and avocado on top	

## Sushi & Sashimi

	Sushi (2 pieces)	Sashimi (3 pieces)
<b>Egg / Avocado</b> -----	<b>5</b>	<b>8</b>
<b>Mackerel / Crabstick</b> -----	<b>5</b>	<b>8</b>
<b>Squid / Shrimp</b> -----	<b>6</b>	<b>9</b>
<b>Surf Clam / Octopus</b> -----	<b>6</b>	<b>9</b>
<b>Tilapia / Sea Bass / Salmon</b> -----	<b>7</b>	<b>10</b>
<b>Smoked Salmon</b> -----	<b>8</b>	<b>11</b>
<b>Sweet Shrimp / Tuna / Eel</b> -----	<b>8</b>	<b>11</b>
<b>Yellowtail / White Tuna</b> -----	<b>8</b>	<b>11</b>
<b>Scallops</b> -----	<b>8</b>	<b>11</b>
(2 pieces)		
<b>F. F. Roe</b> -----	<b>7</b>	<b>11</b>
<b>Wasabi Roe</b> -----	<b>7</b>	<b>11</b>
<b>Spicy Roe / Black Roe</b> -----	<b>7</b>	<b>11</b>
<b>Salmon Roe</b> -----	<b>8</b>	<b>12</b>
<b>Sea Urchin</b> (when available) -----	<b>9</b>	<b>12</b>
<b>add quail egg to any Roe</b> -----	<b>4</b>	

## Gourmet Chef Specialties

<b>Chicken Pad Thai GF</b> -----	<b>18</b>
Rice noodles served with chicken, fresh vegetables, peanuts, and egg in our chef's Thai sauce	
<b>Vegetable or Tofu Pad Thai GF V 🍤</b> -----	<b>17</b>
<b>Shrimp Pad Thai GF</b> -----	<b>19</b>
<b>General Tso's Chicken or Tofu (Tofu V)</b> -----	<b>19</b>
Crispy morsels of all white meat chicken or tofu sautéed with our spicy housemade General Tso's sauce and garnished with broccoli	
<b>Sesame Chicken or Tofu (Tofu V)</b> -----	<b>19</b>
Chicken or tofu quickly fried over a high flame to retain full flavor in a delicate sesame	
<b>Shrimp &amp; Chicken Combo GF</b> -----	<b>22</b>
Jumbo shrimp and sliced chicken combination with vegetables in a brown sauce	
<b>Hunan Triple</b> -----	<b>22</b>
Combination of jumbo shrimp, chicken, and beef, mixed with broccoli, mushrooms, green and red peppers, zucchini, and pea pods in a spicy hunan sauce	
<b>Mongolian Chicken</b> -----	<b>23</b>
Thin sliced crispy cooked chicken with mushrooms, scallions, and onions sautéed in a chef's special black pepper sweet and spicy sauce	
<b>Mongolian Beef</b> -----	<b>26</b>
<b>Happy Family</b> -----	<b>26</b>
Chicken, roast pork, shrimp, and scallops sautéed with mixed vegetables in a brown sauce	
<b>Seafood Delight</b> -----	<b>28</b>
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 miso soup. (Add a House Salad for \$4)

<b>Tofu &amp; Vegetable V</b> -----	<b>21</b>
<b>Chicken</b> -----	<b>26</b>
<b>Chicken and Shrimp</b> -----	<b>27</b>
<b>Shrimp</b> -----	<b>26</b>

## Lunch Specials

Served Mid-Week, Non-Holiday Weeks, from 11:30 am to 2:30 pm

### Chinese Cuisine

Served with white rice or fried rice. Choice of clear soup, miso, or hot and sour soup.

<b>Sliced Chicken or Tofu* with Broccoli GF (Tofu V)</b> -----	<b>15</b>
<b>Sliced Chicken or Tofu* with Mixed Veggies GF (Tofu V)</b> -----	<b>15</b>
<b>Chicken or Shrimp Lo Mein</b> -----	<b>15</b>
<b>Chicken with Garlic Sauce</b> -----	<b>15</b>
<b>Pepper Steak with Onions</b> -----	<b>15</b>
<b>Chicken with Cashew Nuts</b> -----	<b>15</b>
<b>General Tso's* or Sesame Chicken</b> -----	<b>16</b>
<b>Beef with choice of: Mixed Veggies, Broccoli, or Garlic Sauce</b> -----	<b>16</b>
<b>Shrimp with choice of: Mixed Veggies, Broccoli, or Garlic Sauce</b> -----	<b>16</b>
(Trade your soup for an egg roll for \$1 or spring roll for \$2)	

### Japanese Cuisine

Choice of two of the following rolls with a miso soup.

<b>All Sushi Lunches are \$16</b> (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 Roll</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