

# Crudo

原料 • hilaw • 原料 • không nấu chín • 원료 • baku • ดิบๆ

<b>Ahi Tuna Poke</b> Ahi Tuna, Macadamia, Avocado, Scallion, Taro Chips	14	<b>Crunchy Sushi</b> Crispy Rice, Spicy Tuna, Truffle Eel Sauce	12
<b>Sashimi Appetizer</b> 9 Pieces of Assorted Today's Catch	14	<b>Salmon Carpaccio</b> Ginger Dressing, Kewpie Mayo, Scallion	14
<b>Spicy Tuna Tartar</b> Hot Sesame Oil, Kewpie Mayo, Scallion, Masago, Taro Chips	13	<b>Manila Ceviche</b> White Fish, Mango, Tomato, Red Onion, Jalapeño, Lime Juice, Coconut Milk, Taro Chips	14

# Dumpling

餃 • 团子 • loại bột luộc • 심 • bandong • 餛飩 • bola-bola

<b>Gyoza-</b> Pork	7	<b>Momo-</b> Curry Potato, Tomato Ghee	7
<b>Vegetable-</b> mixed vegetables and tofu	9	<b>Siu Mai-</b> Pork and Shrimp	9
<b>Gow Choi Gau-</b> Shrimp & Chives	8	<b>Potstickers</b> -Chicken	7

# Appetizers

꼬챙이 • tusuk sate • 케바브 • loại để nướng • 串 • tuhog • 撻撻

<b>Grilled Octopus</b> Cilantro Glaze, Sweet Potato Mash	14	<b>Char Siu Pork Bun</b> Steamed Buns, Chashu Pork, Mayo, Lettuce	10
<b>Calamari</b> Sriracha Remoulade	12	<b>Spring Roll</b> Cabbage, Corn, Carrot	9
<b>Shishito Peppers</b> Sea salt, Bonito Flake	10	<b>Japanese Eggplant</b> Grilled Eggplant, Miso Glaze	10
<b>Soft Shell Crab</b> Tempura, Yuzu Tartar, Herb Salad	12	<b>Bulgogi Beef Bun</b> 36 Hour Marinated Skirt Steak, Carrots, Onions, Bell Peppers	12

# Salad

原料 • gulay • 原料 • không nấu chín • 원료 • sayuran • ดิบๆ

<b>Shrimp Tempura Salad</b> Spicy Mayo, Edamame, Granny Smith Apples, Yuzu	12	<b>Thai Beef Salad</b> Grilled Skirt Steak, Tomato, Cucumber, Mint, Cilantro, Lemongrass, Chili-Lime	12
<b>Poke &amp; Avocado</b> Ahi Tuna, Macadamia, Avocado, Scallion, Lettuce, Sesame Dressing	14	<b>House Salad</b> Tomato, Red Onion, Carrot, Cucumber	7
<b>Tom Yam Soup Shrimp/Chicken</b> Mushroom, Young Coconut, Cilantro	9	<b>Miso Soup</b> Silken Tofu, Wakame, Scallion	3

# Noodle

麵條 • pancit • ヌードル • mì • 누들 • mie goreng • ก๋วยเตี๋ยว

<b>Shio Ramen</b> Char Siu Pork Belly, Bamboo Shoots, Hard-Boiled Egg, Burdock, "nori" Seaweed, Fish Cake, Konmbu Broth	18
<b>Jjiampong- Spicy Seafood</b> Mussels, Calamari, Shrimp, Beef, Cabbage, Wheat Noodles, Spicy Korean Broth	22
<b>Beef Pho</b> Rice Noodles, 3oz Sliced Ribeye, Basil, Cilantro, Mint, Jalapeno	20
<b>Pad Thai</b> Choice of Chicken Breast/ Skirt Steak/ Shrimp/ Bacon & Shrimp	17/18/19/20
<b>Char Siu</b> Smothered Chinese BBQ Pork ribs, Garlic Hong Kong Noodles, Bok Choy	19

# Rice

米 • kanin • 水稻 • gao • 쌀 • beras • ข้าว

<b>Bibimbap</b> Spinach, Bean Sprout, Shiitake, Kimchi, Onsen Tamago Egg, Gochujang	18
<b>Crab Fried Rice</b> Lump Blue Crab, Avocado, Tomato, Scallion, Egg	20
<b>Orange Chicken</b> Crispy Chicken Breast, Glazed with Sweet-Sour-Spicy Orange Sauce	18
<b>Filipino Chicken Adobo</b> Free Range 24 Hour Marinated Chicken Thighs, Adobo Sauce	22
<b>Kimchi Salmon</b> 8oz Grilled Salmon, Kimchi Broth, Sautéed Kimchi	24
<b>Kalbi</b> 72 Hour Marinated Korean Ribs, Kimchi, Lettuce Wraps, Scallions	24
<b>Java Steak</b> Skirt Steak Marinated in Kecap & Coffee, Buttered Curry Rice, Crispy Shallot, Avocado, Tomato	24
<b>Green Curry</b> Bell Pepper, Thai Basil, Bamboo Shoot	17/18/20/24 Chicken/ Skirt Steak/ Shrimp/ Soft Shell Crab
<b>Shabu Shabu *</b> (2 person Min) Japanese Hot Pot, Sliced Ribeye Beef, Mixed Vegetables	35pp

# Rolls

<b>Jalapeno Hamachi</b> Avocado, Roasted Tomato, Cilantro, Red Onion, Jalapeno	12.5	<b>Kani- Su (riceless)</b> Kanikama, Avocado, Masago, Nori, Cucumber	10.5
<b>Buena Vista</b> Eel, Salmon Skin, Avocado, Scallion, Cucumber, Masago	11.5	<b>Rainbow</b> California topped with Sashimi	11.5
<b>Samurai</b> Hamachi, Tuna, Scallion, Avocado, Asparagus, Masago	11	<b>Blue Crab California</b> Blue Crab Meat, Avocado, Cucumber, Sesame Seed	14
<b>Spider</b> Softshell Crab, Avocado, Cucumber, Soy Paper, Masago	13	<b>Shokudo Roll</b> Shrimp Tempura, Kani, Spicy Tuna, Avocado, Kewpie, Truffle Eel Sauce	14
<b>Yuba</b> Seared Tuna, Kanikama, Avocado, Scallion, Soy Paper, Creamy Yuzu Dressing	11	<b>Chipotle Salmon</b> Salmon, Salmon Skin, Red Onion, Cucumber	10.5
<b>Mango</b> Salmon, Fresh Mango, Tempura Flakes, Cream Cheese, Avocado, Soy Paper	11	<b>Dragon</b> Shrimp Tempura, Cucumber, Scallion, Spicy Kewpie Mayo, Avocado Top	11.5
<b>New York Spicy Tuna</b> Masago, Hot Sesame Oil, Scallion, Avocado, Kewpie Mayo, Tempura Flakes	10	<b>Seared Scallop</b> Asparagus, Scallion, Tempura Flakes Lemon- Garlic Kewpie, Nori Out	12.5
<b>Truffle Steak Tataki</b> Seared Tenderloin, Enoki, Asparagus, Scallion, Truffle Eel Sauce	12.5	<b>Citrus</b> Cobia, Crispy Onion, Ebi, Yuzu Kewpie, Tomato-Onion-Cilantro Salad	12.5
		<b>Bagel</b> Salmon, Cream Cheese, Scallion, Sesame	9.5

# Pieces

<b>Hamachi/ Salmon/ Tuna/ Cobia/ Ebi/ Kanikama/ Masago</b>	5
<b>Octopus/ Unagi/ Ikura/ Scallop</b>	6
<b>Toro/ Amaebi</b>	per piece 7.5

# Plates

<b>Sashimi Dinner</b> 16 Slices of our freshest selection, Japanese Rice on side	29
<b>Moriawase for One/ Two</b> 9/ 18 Nigiris of our Chef's selection and NY Spicy Tuna Roll	27/ 46
<b>Sushi &amp; Sashimi Combination for One/ Two/ or more</b> Sushi Chef's combination of Sushi, Sashimi and NY Spicy Tuna Roll	32/ 54/ & up

Consumer Advisory

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting food borne illnesses, especially if you have certain medical conditions.

Section 3-603.11, 2012 Food Code