STARTERS & SMALL PLATES

Edamame $4.95
Steamed and lightly-salted soybeans

Egg Rolls $4.95
Crispy egg rolls filled with shredded vegetables and pork, served with homemade duck sauce (2 pcs)

Asian Eggplant $4.95
Delicate slices of pan-fried Asian eggplant in garlic sauce, served over steamed rice (4 pcs)

Red Shrimp & Golden Tofu $5.95
Lightly-fried shrimp and tofu in a sweet and tangy, tomato-based sauce (4 pcs)

Pork or Vegetable Gyoza (steamed or pan-fried) $6.95
Wok-seared, crescent-shaped dumplings filled with pork or shredded vegetables served with our homemade dipping sauce (7 pcs)

Cellophane Noodles $6.95
Bean thread noodles stir fried with shiitake mushrooms, egg, carrot, cabbage and onion

Crab Cake and Bang Bang Shrimp $7.95
Homemade crab cakes (3 pcs) and lightly battered shrimp (3 pcs) with Chef Fu’s special citrus sauce

Tempura Combo $7.95
Shrimp, sweet potato and zucchini tempura (2 pcs each)

SOUPS, SALADS & SIDES

Miso Soup $3.50
Made traditionally with silken tofu, seaweed, onions and scallions in a savory broth

House Salad $4.95
Mixed greens, carrot, cucumber, red cabbage and tomato tossed with our homemade vinaigrette dressing.

Wakame Salad $5.95
Lightly-seasoned seaweed with a subtly sweet flavor, served with sesame seeds and mild peppers

Asian Chicken Salad $8.95
Grilled chicken served over a bed of fresh greens, crispy noodles, tossed with our homemade vinaigrette dressing.

Salmon Teriyaki Salad $11.95
Tender, soy-glazed fillet served over a bed of mixed greens, tossed with our homemade vinaigrette dressing.

Sides
White Rice $1.95
Stir-fried Vegetables $3.95

BENTO BOXES Served in our traditional, lacquered bento box

Vegetarian $13.95
Rice, stir-fried vegetables, dumplings, Asian eggplant, cellophane noodles, mixed green salad, egg roll and assorted vegetarian sushi roll pieces

Classic $14.95
Rice, chicken teriyaki, salmon teriyaki, dumplings, Asian eggplant, red shrimp, golden tofu, egg roll and assorted sushi roll pieces

Sushi Sashimi Bento $16.95
1 piece of Pacific yellowtail sushi, 1 piece of shrimp sushi, 2 pieces of salmon sushi, 2 pieces of tuna sushi, 1 piece of Pacific yellowtail sashimi, 1 piece of salmon sashimi, 1 piece of tuna sashimi, and 6 pieces of chef’s choice of rolls

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

LUNCH ENTRÉES All lunch entrées served with white rice and stir-fried vegetables

Crispy Pork $8.95
Lightly-battered, marinated pork drizzled with sweet mirin sauce

Teriyaki Chicken $8.95
Grilled chicken breast with Chef Fu’s teriyaki sauce

Crispy Chicken $8.95
Battered chicken with broccoli, onions and mushrooms, in a flavorful, sweet soy sauce

Unagi (Eel) $10.95
Baked eel topped with a sweet sauce and sesame seeds

Teriyaki Salmon $10.95
Tender, soy-glazed salmon fillet

Tender Beef $10.95
Thin strips of wok-seared beef with sautéed onion, fresh mushrooms and sliced carrot

Mahi Mahi with Mango Chutney* $12.95
Tangy mango chutney over a sautéed mahi mahi fillet

*Please allow for extra preparation time.

18% gratuity will be added to parties of 5 or more. Mastercard and Visa accepted.
SUSHI & SPECIALTY ROLLS

Sushi Rolls
• California Roll $5.95
  Cucumber, krab and avocado, i/o with sesame seeds
• JB Roll $7.95
  Salmon, cream cheese and scallions, i/o with sesame seeds
• Tempura Shrimp Roll $7.95
  Tempura shrimp and avocado, i/o with masago
• Spicy Tuna Roll $8.95
  Spicy tuna, cucumbers and scallions, i/o with sesame seeds
• Tempura Salmon Roll $9.95
  Tempura salmon, mayo, lettuce and scallions
• Dragon Roll $11.95
  Tempura shrimp and cream cheese, i/o topped with avocado and tempura flakes, drizzled with eel sauce

Small Rolls (seaweed on the outside)
• Salmon $6.95
• Tekkamaki (Tuna) $7.95

Spicy Tuna Bowl with Avocado $10.95
Spicy tuna and scallions topped with avocado, served over sushi rice

A la Carte – Sushi or Sashimi (2 pcs)
• Tamago (Egg) $2.95
• Sake (Salmon) $3.95
• Krab $3.95
• Maguro (Tuna) $4.25
• Unagi (Eel) $4.50
• Pacific yellowtail $4.75

Sushi add-ons
• Cream cheese $0.50
• Avocado $1
• Masago $1

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DESSERTS

Japanese Cake Roll $2.95
A delicate sponge cake roll layered with fresh cream filling

Manju (Mochi) Ice Cream $3.50
Two ice cream bonbons enveloped in rice paste. Choice of green tea or red bean flavors

Green Tea or Red Bean Ice Cream $3.50
(One scoop)

Assorted Ice Cream Novelties $2.50 - $3.75
Please ask your server for available varieties

Cheesecake $3.95
Please ask your server for seasonal availability

Cappuccino Truffle $4.95
Cappuccino ice cream enveloped in a hard chocolate shell

Strawberry Banana Split Cake $5.95
Layers of strawberry and banana puree with chocolate cream in layers of moist cake

Chocolate Mousse Cake $5.95
Light chocolate mousse and moist cake topped with a chocolate ganache

BEVERAGES

Soft Drinks $1.50
Coke, Diet Coke or Sprite (cans)

Hot Coffee, Black or Green Tea $1.95

Iced Black or Green Tea $1.95

Bottled Water $2.50

Lemonade $2.50
(no free refills)

Juice $2.95
Apple, cranberry or orange (no free refills)

Perrier Sparkling Water $2.95

BEER, WINE & SAKE

Sapporo Beer $4.95

House White or Red Wine $5.95

Plum Wine $6.95

Hot or Cold Sake $6.95

Unfiltered Sake $11.95

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FOR KIDS AGES 12 & UNDER

Cellophane Noodles $5.95
Bean thread noodles stir-fried with shiitake mushrooms, egg, carrot, cabbage and sautéed onion

Teriyaki Chicken $6.95
Chicken breast grilled with teriyaki sauce, served with steamed rice or stir fried vegetables

DESSERTS

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Two ice cream bonbons enveloped in rice paste. Choice of green tea or red bean flavors

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