

*New
Star*

DRINK MENU

Tropical Drinks

- Pina Colada (HpnotiQ Colada) \$11**
A snowy connection of white rum cream of coconut and pineapple juice
- Scorpion \$11**
Rum and tropical fruit juice with slight touch of brandy
- Sunset in Orient \$11**
Make you sing for another one, light and dark rum, amaretto, pineapple juice
- Shanghai Breeze..... \$11**
old and lite rum blended with tropical fruit juice make it luxurious
- Rum Barrel \$11**
Fine rum, liqueur with tropical fruit juice, these will have you dancing on the roof
- Singapore Sling \$11**
Gin, cherry brandy with subtle flay persuasive ammunition
- Blue Hawaii \$11**
The ladies would love this one, an exotic blend of blue curacao and tropical juice
- Planter's Punch..... \$11**
A delightful blend of Myer's rum
- Mai Tai \$11**
Means the best in Tahitian
- Hawaii Cooler \$11**
Sip this pineapple potion blend with rum and island fruit juice
- Zombie \$11**
A special rum drink, a powerful potion
- Midori Colada \$11**
Alighter colada, it's cool and refreshing with a taste of coconut
- Long Island Ice Tea \$11**
A secret blend of long island nectars
- Green Dragon \$11**
Melon liqueur, rum and fruit juice combined to create a legend
- Mr. Moy..... \$11**
Best drink of all for you to find out
- Smiling Buddha \$11**
Originating in paeete and redolent of fine rums and herb saint
- Strawberry Daiquiri..... \$11**
Rum, strawberry mix, sprite
- Hurricane \$11**
Shook with orange and pineapple juice adding some grenadine sweetening it then comes the rum
- Rum Runner \$11**
Has all the goods, Myer's rum, blackberry brandy, creme de bahana, grenadine, and sweet and sour, don't you wanna run for this?
- Sky Blue Lemonade \$11**
Not really lemonade! Just sound nice. with vodka, gin, rum, tequila, triple sec, blue curacao, sprite and sweet & sour
- Soco Punch \$11**
A potent yet fruity drink containing vodka, southern comfort amaretto, pineapple juice and orange juice
- Tropical Itch \$11**
151 rum, Light rum, whiskey, orange curacao, passion fruit juice, pm juice

Martini

Lychee	\$11
<i>Vodka, lychee liqueur, lychee juice, triple sec</i>	
Lemon Drop	\$11
<i>Citron, limoncello, lemon juice, simple syrup, sugar rim</i>	
Frenchtini	\$11
<i>Vodka, blackberry brandy, pineapple juice</i>	
Saketini	\$11
<i>Vodka, dry sake, triple sec</i>	
Appletini	\$11
<i>Vodka, triple sec, apple pucker</i>	
Plum Saketini	\$11
<i>Plum wine and dry sake</i>	
Watermelontini	\$11
<i>Watermelon liqueur, vodka, triple sec, and cranberry juice</i>	
Godiva Chocolatetini	\$11
<i>Vodka, Godiva chocolate liqueur, baileys Irish cream</i>	
Hypnotiqitini	\$11
<i>Hypnotic, coconut rum, pineapple juice</i>	
Fruitini	\$11
<i>Mango liqueur, Malibu coconut rum, pineapple juice</i>	
Cosmo	\$11
<i>Vodka, triple sec, cranberry juice, lime juice</i>	
Pamatini	\$11
<i>Pama Liqueur, vodka, triple sec</i>	

Beer

	Bottle
Miller Lite	\$5
Stella	\$5
Corona	\$5
Tsing Tao	\$5
Sapporo	\$5
Modelo	\$5

Sake

	Small	Large
Hot Sake (Traditional)(Served Hot)	\$6	\$12
<i>Well Balanced, Mellow Sake. Has a Clean Medium Finish</i>		
Hakutsuru Draft Sake [180 ml] (Bottle)	\$8	
Ozeki Hana Fuga Yuzu Sparkling [250 ml] (Bottle)	\$10	
<i>Hakushika Hana Kohaku</i>		
Hakushika Hana Kohaku Plum Sake [300 ml] (Bottle)	\$12	
Hakushika Snow Beauty Nigori Unfiltered Sake [300 ml] (Bottle)	\$15	

Mojito/Margarita

MAKE WITH RUM, FRESH MINT LEAVES, AND LIME /
MAKE WITH TEQUILA, TRIPLE SEC AND LIME JUICE

Regular	\$10
Mango	\$10
Coconut	\$10
Peach	\$10
Banana	\$10
Watermelon	\$10
Pomegranate	\$10
Blackberry	\$10
Strawberry	\$10

Red wine

	Glass	Bottle
Cabernet	\$9	.. \$33
<i>Aromas of herb and cedar and notes of plum, cassis and spice</i>		
Pinot Noir	\$9	.. \$33
<i>Spicy aromas, intense, sweet tannins and a pleasant finish</i>		
Merlot	\$9	.. \$33
<i>Complex, concentrated bouquet of red berry fruits; black berries and raspberries Taste is dry and warm with soft tannins and a finish of licorice and red and black fruits</i>		
Red Blend	\$9	.. \$33
<i>Rich, spicy and deliciously fruity, medium-bodies and brimming with aromas of chemie, raspberries and spicy notes. The finish is elegant and persistent</i>		

White wine

	Glass	Bottle
Chardonnay	\$9	.. \$33
<i>Rich and elegant wine with decadent layers of butter, cream, bright citrus and vanilla, mild dry</i>		
Pinot Grigio	\$9	.. \$33
<i>Lovely, opulent aromas of grapefruit and peach follow through to a lithe body, with loads of fruit as well as abundant melon and apple character and citrusy acidity</i>		
Sauvignon Blanc	\$9	.. \$33
<i>Aromas of banana, mango, and pineapple open to tropical fruit finish</i>		
Riesling	\$9	.. \$33
<i>It's a straightforward, richly honeyed wine glazed by a hint of caramelized sugar and a lacy, sugared fringe on the finish</i>		
Moscato	\$9	.. \$33
<i>This slightly sweet moscato has aromas of fresh cut pineapple, magnolia, peaches honeysuckle and dried anise seed. The palate gets lychee and apricot.</i>		
Plum Wine		
-Takara Sake USA Inc	\$9	.. \$33
<i>Sweet with intense summer fruit flavor</i>		

Non-Alcoholic Beverages

(NO FREE REFILLS)

Kiddy Cocktail	\$3.50
Virgin Strawberry Daiquiri	\$5.95
Fruit Punch	\$4.95
Virgin Pina Colada	\$5.95
Orange Juice	\$3.50
Cranberry Juice	\$3.50
Pineapple Juice	\$3.50
Apple Juice	\$3.50
Coke	\$2.00
Diet Coke	\$2.00
Sprite s	\$2.00
Ice Tea	\$2.00
Ginger Ale	\$2.00

*PRICE MAY CHANGE WITHOUT NOTICE

HIBACHI MENU

Appetizers

- Edamame**4.95
Boiled soybean
- Soft Shell Crab** 13.95
Deep fried soft shell crab served with ponzu sauce
- Assorted Tempura** 11.95
Deep fried shrimp and vegetables
- Vegetable Tempura**9.95
Deep fried vegetables
- Shrimp Tempura** 12.95
6 pcs shrimp

Hibachi Lunch

NOT AVAILABLE ON HOLIDAYS
MON - THURS: 12:00PM-3:00PM

Served with: Soup, Salad & Fried Rice, Noodle, Hibachi Vegetable.

- Chicken** 17.95
Hibachi or Teriyaki Style
- Sirloin Steak** 19.95
Hibachi or Teriyaki Style
- Filet Mignon** 22.95
Hibachi or Teriyaki Style
- Salmon** 22.95
Hibachi or Teriyaki Style
- Scallops** 22.95
Hibachi or Teriyaki Style
- Calamari** 19.95
Hibachi or Teriyaki Style
- Hibachi Shrimp** 21.95
- Golden Shrimp** 22.95
- Garlic Shrimp** 22.95
- Hibachi Vegetable and Tofu** 15.95

* * * * *

Hibachi You Pick Two

Pick 2 different items below: 26.95

- | | |
|-----------------|----------------|
| Calamari | Salmon |
| Shrimp | Chicken |
| Scallops | Steak |

*UPGRADE STEAK TO FILET MIGNON EXTRA \$3.00



NO SUBSTITUTE OR MODIFICATIONS PLEASE

CAUTION: Grills are extremely hot
To prevent serious injury avoid contact.

We will be happy to omit salt, MSG, or other ingredients at your request
Price may change without prior notice
18% gratuity will be automatically added to all bills.
Please alert your server to any food allergies or preference before ordering.
We respectfully request a 90 minute table limit.

Hibachi Dinner

SPECIALTIES

Served with: Japanese soup, house salad, shrimp appetizers, hibachi vegetable, homemade dipping sauce, wheat noodle and ice cream, house chicken fried rice or steam rice.
(To add garlic or golden sauce \$2.00)

Vegetable

Hibachi Vegetable and Tofu 24.95

Meat

Hibachi Chicken 26.95
Chicken breast hibachi grilled with fresh mushroom

Teriyaki Chicken..... 26.95
Chicken breast in pungent homemade teriyaki sauce.

Hibachi Steak 31.95
Sirloin steak grilled with fresh sliced mushrooms.

Teriyaki Steak..... 31.95
Sliced steak sizzling in homemade teriyaki sauce with mushrooms.

Filet Mignon 34.95
Tender filet mignon with mushrooms grilled to perfection.

Seafood

Hibachi Shrimp 30.95
Grill stir-fried

Golden Shrimp..... 32.95
Egg yolk based sauce topped extra large butterfly shrimp

Garlic Shrimp..... 32.95
Freshly crushed garlic based sauce topped extra large butterfly shrimp

Scallop..... 32.95
Hibachi or teriyaki style

Salmon 31.95
Hibachi or teriyaki style

Calamari 28.95
Hibachi or teriyaki style

Twin Lobster 58.95
Golden or garlic hibachi



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hibachi vegetable, homemade dipping sauce,
wheat noodle and ice cream,
house chicken fried rice or steam rice.
(To add garlic or golden sauce \$2.00)

Happy Couple Meal \$81.95

Steak + Chicken + Shrimp
Upgrade steak to filet mignon extra \$6

Combo

Choose a sauce for this dish

A Hibachi C. Golden +\$2 (For shrimp & lobster only)
B. Teriyaki D. Garlic +\$2 (For shrimp & lobster only)

Chicken with

Scallop	35.95
Salmon	35.95
Shrimp	35.95
Calamari	35.95
Lobster	47.95

Steak with

Chicken	38.95
Salmon	38.95
Scallop	38.95
Shrimp	38.95
calamari	38.95
Lobster	51.95

Filet Mignon with

Chicken	41.95
Salmon	41.95
Scallop	41.95
Shrimp	41.95
Calamari	41.95
Lobster	53.95

Shrimp with

Scallop	36.95
Calamari	36.95
Salmon	36.95
Lobster	49.95



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Side Orders

(FULL ENTREE MUST BE PURCHASED TO QUALIFY)

YumYum Sauce.....	1.00
Ginger Sauce	1.00
Soup	1.95
Salad	2.95
Hibachi Vegetable	6.95
Hibachi Tofu	4.95
Fried Rice(Bowl)	5.95
Hibachi Noodles	5.95
Hibachi Sirloin Steak.....	15.95
Hibachi Chicken	13.95
Hibachi Shrimp.....	13.95
Hibachi Filet Mignon	18.95
Hibachi Salmon	14.95
Hibachi Lobster	26.95
Hibachi Mushrooms	5.95
Hibachi Broccoli	5.95
Hibachi Fries	2.95
Hibachi Zucchini	5.95



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JAPANESE CUISINE

Sushi Bar Appetizers

- 401 **Sashimi Appetizers** 14.95
7 pieces of sashimi, chef's selection
- 402 **Flower of Love** 15.95
Sweet crabmeat, mango, mayo, wrapped in salmon, topped with salmon roe, gold flakes
- 403 **Yellowtail Carpaccio** 12.95
5 Slices of yellowtail, topped with thin sliced jalapeno, cilantro, red flying fish eggs, ponze & yuzu sauces
- 404 **Tuna Tartare** 15.95
Chopped tuna, avocado, flying fish egg scallion mixed with a sped sauce, served with crispy chi spicy soy
- 405 **Special Ahi Tuna** 16.95
5 Pieces sliced ahi tuna, topped with avocado, onion, cilantro, red green flying fish eggs, and bonito sauce
- 406 **Spicy Tuna Bon Bon** 13.95
Spicy tuna, jalapeno, crunchy, cilantro wrapped in avocado, topped with red black flying fish eggs, gold flakes, & unagi sauce
- 407 **Orange Blossom(4)** 15.95
Fresh salmon wrapped with mixed creamy scallop and avocado topped with salmon roe and chopped fresh wasabi

Kitchen Appetizers

- 410 **Edamame** 4.95
Soy beans with sea salt
- 411 **Spicy Garlic Edamame** 5.50
Sauteed with garlic and spicy sauce
- 412 **Mango Shrimp Spring Roll** 6.95
Cooked shrimp, mango, cucumber, avocado, asparagus, lettuce rolled with rice paper & served with sweet chili sauce
- 413 **Tako Yaki** 7.95
Deep fried Japanese octopus meat balls & topped with teriyaki sauce, mayo, bonito flakes
- 414 **Veggie Tempura (8)** 9.95
Deep fried, assorted vegetables with tempura dipping sauce
- 415 **Shrimp Tempura (6)** 12.95
Deep fried shrimp with tempura dipping sauce
- 416 **Tempura Combo** 11.95
Deep fried shrimp(3) and veggie (4) with tempura dipping sauce
- 417 **Soft Shell Crab Tempura** 13.95
Deep fried shrimp(3) and veggie (4) with tempura dipping sauce



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Makimono (Roll)

(ALL ROLLS HAVE SESAME SEEDS, CAN BE OMITTED UPON REQUEST)

(SOY PAPER IS AVAILABLE UPON REQUEST WITH ADDITIONAL CHARGE)

- M01 Cucumber Maki(6pcs) 3.95**
Cucumber & sesame seeds, wrapped in seaweed
- M02 Avocado Maki(6pcs)4.95**
Avocado & sesame seeds, wrapped in seaweed
- M03 Asparagus Maki(6pcs)5.95**
Asparagus sesame seeds
- M04 Tekka Maki(6pcs)6.95**
Tuna & sesame seeds, wrapped in seaweed
- M05 Salmon Maki(6pcs) 5.95**
Salmon & sesame seeds, wrapped in seaweed
- M06 Negi Hamachi(6pcs) 5.95**
Yellowtail, scallion, sesame seeds wrapped in seaweed
- M07 California Maki (6pcs)
or Hand Roll6.95**
Grab stick, avocado & cucumber, sesame seeds
- M08 Spicy Tuna Maki (6pcs)
or Hand Roll7.95**
Tuna with spicy mayo, smelt roe crunch & sesame seeds
- M09 Spicy Salmon Maki (6pcs)
or Hand Roll7.95**
Salmon, spicy mayo, smelt roe, crunch sesame seeds
- M10 Spicy Yellow Tail Maki (6pcs)
or Hand Roll6.95**
Yellowtail, spicy mayo, smelt roe, crunch, scallion sesame seeds
- M11 Spicy Scallop Maki (6pcs)
or Hand Roll7.95**
Chopped scallop, spicy mayo, smelt roe, avocado, sesame seeds tempura crunch
- M12 Unagi Maki (6pcs) or Hand Roll7.95**
Fresh water eel, avocado, sesame seeds eel sauce on top
- M13 Ebi Q Maki (6pcs) or Hand Roll6.95**
Cooked shrimp, Japanese mayo, cucumber, sesame seeds, topped with yellow flyingfish eggs
- M14 Salmon Avocado Maki (6pcs)
or Hand Roll6.95**
Fresh salmon, avocado, sesame seeds
- M15 Philadelphia Maki (6pcs)
or Hand Roll6.95**
Smoked salmon, avocado, cream cheese, sesame seeds
- M16 Veggie Maki (5pcs) or Hand Roll ...5.95**
Cucumber, avocado, oshinko, lettuce, shiitake mushroom, gourd& asparagus
- M17 Shrimp Tempura (5pcs)
or Hand roll7.95**
Fried shrimp, cucumber, avocado, mayo, topped with smelt roe & eel sauce
- M18 Spider Maki (5pcs)8.95**
Fried soft shell crab, cucumber, avocado mayo, lettuce & smelt roe on the outside
- M19 Sweet Potato tempura Maki(5pcs)6.95**
Fried sweet potato on the inside, topped with eel sauce finely cut sweet potato strings
- M20 Rainbow Maki (8pcs) 12.95**
Crab stick, avocado, cucumber, topped with avocado slices assorted raw fish
- M21 Dragon Maki (8pcs) 15.95**
Fried shrimp, cucumber, topped with avocado slices, eel, sesame seeds & eel sauce
- M22 Spicy Shrimp 🍣 (6pcs)7.95**
Cooked shrimp, spicy mayo, tempura crunch, sesame seeds
- M23 Tuna Avocado Maki (6pcs)7.95**
Fresh tuna, avocado, sesame seeds
- M24 Spicy Crab Meat Maki (6pcs)7.95**
Chopped crab meat, spicy mayo, tempura crunch and sesame seeds

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House Special Maki

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- SP1 **Red Dragon Maki** (8pcs) 🌶️ **14.95**
Fried shrimp, cucumber, topped with avocado tuna spicy mayo red flying egg
- SP2 **Snow Mountain Maki** (8pcs) **12.95**
Fried shrimp, cucumber, topped with crab stick, mayo & tempura crunch
- SP3 **Caterpillar Maki** (8pcs) **11.95**
Eel, cucumber crunchy topped with avocado black flying fish eggs, sesame seeds & eel sauce
- SP4 **Volcano Maki** (8pcs) 🌶️ **13.95**
Salmon, white fish, scallop, avocado, cream cheese, flying fish eggs, deep fried topped with spicy eel sauce & scallion
- SP5 **Crunchy Shrimp Maki** (8pcs) 🌶️ ... **12.95**
Fried shrimp, cucumber, crab stick, mayo, topped with avocado, eel sauce, spicy mayo, crunch
- SP6 **Chicago Crazy Maki** (8pcs) 🌶️ **14.95**
Tuna, salmon, yellow tail, cucumber, avocado lettuce, spicy mayo, flying fish eggs
- SP7 **Black Pearl Maki** (8pcs) 🌶️ **14.95**
Tuna, spicy mayo, crunch, cucumber, topped with yellowtail, jalapeno, avocado, chili oil, lime juice, black flying fish eggs scallion
- SP8 **Angel Wing Maki** (10pcs) **15.95**
Crab meat, eel, avocado, asparagus, cream cheese, fried shrimp wrap in pink soy paper topped with eel sauce, mayo yellow flying fish eggs
- SP9a **Spicy Girl Maki** (8pcs) 🌶️ **15.95**
Spicy crab meat, mango, avocado, topped with fresh salmon, spicy mayo, eel sauce
- SP9 **Godzilla Maki** (10pcs) 🌶️ **16.95**
Eel, crab stick, fried shrimp, avocado, smelt roe, spicy mayo, cream cheese, topped with tempura crunch, eel sauce & wasabi mayo
- SP10 **Pacific Lobster Maki** (10pcs) 🌶️ ... **18.95**
Lobster, asparagus, cucumber, avocado lettuce, spicy mayo, topped with



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House Special Maki

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*baked salmon, sea urchin sauce salmon
roe*

- SP11 **Emerald Maki** (10pcs) **18.95**
*Eel, fried shrimp, sweet crab meat,
sushi rice cream cheese, wrapped in
avocado, topped with eel sauce, red
black flying fish eggs*
- SP12 **Mango Tango Maki** (8ps) **12.95**
*Salmon, sweet crab meat, tempura
crunch on top, mango mayo yellow
flying fish eggs*
- SP13 **Black Angel Maki** (8pcs) **13.95**
*Fried shrimp, cucumber, topped with
baked imitation crab meat, eel sauce
spicy mayo, red black flying fish egg &
scallion*
- SP14 **Summer Maki** (5ps) 🌶️ **9.95**
*Tuna super white tuna, cilantro
avocado, jalapeno, smelt roe, spicy
mayo, topped with chili oil lime juice*
- SP15 **Fire Cracker Maki** (5pcs) 🌶️ **9.95**
*Fried shrimp, eel, avocado, cream
cheese, smelt roe, spicy mayo,
jalapeno, leep fried, topped with eel
sauce*
- SP16 **Pink Lady Maki** (10pcs) **14.95**
*Avocado, tuna, crunch, shrimp
tempura, cucumber rolled in pink soy
paper, topped with unagi sauce*
- SP17 **Jade Maki** (6pcs) **10.95**
*Salmon, tuna, super white tuna,
avocado, crab stick, asparagus, rolled
in cucumber, topped with citrus sauce
microgreens*
- SP18 **Green Heat Maki** (8pcs) 🌶️ **13.95**
*Super white tuna, smoked salmon,
cilantro, jalapeno, topped with
avocado spicy mayo sriracha*
- SP19 **Cajun Roll** (10pcs) 🌶️ **14.95**
*Seared salmon, crab, tempura shrimp,
escolar and cream cheese*
- SP20 **Maryland Roll** (8pcs) **13.95**
*Fried roll with crab, shrimp, avocado
and octopus*

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Nigiri & Sashimi 2PCS PER ORDER

501	Tuna (<i>Maguro</i>)	7
502	Ahi Tuna (<i>Black pepper tuna</i>)	7
503	Fresh Salmon (<i>Nama sake</i>)	6
504	Smoked Salmon	6
505	Zuke Salmon	7
	<i>(Seared with togarashi Japanese pepper)</i>	
506	Super White Tuna (<i>Escolar</i>)	7
507	Yellowtail (<i>Hamachi</i>)	7
508	Scallop (<i>Hotategai</i>)	9
509	Sea Bass (<i>Suzuki</i>)	8
510	Tilapia (<i>Tai</i>)	6
511	Sea Urchin (<i>Uni</i>)	11
512	Sweet Shrimp (<i>Amaebi</i>)	10
513	Cooked Shrimp (<i>Ebi</i>)	4.5
514	Fresh Water Eel (<i>Unagi</i>)	7
515	Octopus (<i>Tako</i>)	6
516	Squid (<i>Ika</i>)	6
517	Mackerel (<i>Saba</i>)	6
518	Sweet Egg Omelet (<i>Tamago</i>)	4.5
519	Salmon Roe (<i>Ikura</i>)	9
520	Smelt Roe (<i>Masago</i>)	6
521	Flying Fish Eggs (<i>Tobiko</i>)	6
522	Crab Stick (<i>Kanikama</i>)	4.5

Chef Special Nigiri 2PCS PER ORDER

523	Spicy Creamy Scallop	8.5
	<i>Chopped scallop, avocado, smelt roe, spicy mayo</i>	
524	Spicy Lobster	8.5
	<i>Creamy lobster mixed in flying fish egg, and spicy wasabi mayo</i>	
525	Ultimate Crabstick	6
	<i>Chopped crab meat, top with creamy mayo and eel sauce</i>	
526	Golden Salmon	8.5
	<i>Topped with mayo, salmon roe, fresh wasabi, and gold flakes</i>	

Sushi Bar Entrees

SERVED WITH GARDEN SALAD, NO SUBSTITUTION

E1	Maki Combo	15.95
	<i>6pcs California maki, 6pcs spicy salmon maki, 6pcs tuna maki</i>	
E2	Sushi Select Dinner	17.95
	<i>Your choice of 5 pieces of assorted nigiri and 6pcs California maki</i>	
E3	Sashimi Select Dinner	29.95
	<i>Your choice of 15 pieces of assorted sashimi</i>	
E4	Sushi and Sashimi Combo	28.95
	<i>4 pieces of nigiri, 5 pieces of and a 6pcs California maki</i>	
E5	Tuna or Salmon Poke Bowl	18.95
	<i>Your choice of tuna or salmon, marinated vegetables and Japanese egg omelet over a bed of sushi rice</i>	
E6	Unagi Poke Bowl	18.95
	<i>Unagi eel with marinated vegetables and Japanese egg omelet a bed of sushi rice and sesame seed</i>	

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