

DRINK MENU

Tropical Drinks

- Pina Colada**.....\$8
A Snowy Connection of White Rum with Cream of Coconut and Pineapple Juice
- Scorpion**.....\$8
Rum and Tropical Fruit Juice with a Slight Touch of Brandy
- Hong Kong Float**.....\$8
No Other Drink as Good as This. Recipe from the Orient
- Sunset in Orient**.....\$8
"Make Your Sing for another One", Light and Dark Rum, Amarette, Pineapple Juice
- Shanghai Breeze**.....\$8
Gold & Lite Rum Blended with Tropical Fruit Juices to make it luxuriously
- Rum Barrel**.....\$8
Fine Rum, Liqueur with Tropical Fruit Juice. These will Have You Dancing on the Roof.
- Singapore Sling**.....\$8
Gin, Cherry Brandy with Subtle Flavoring Persuasive Ammunition
- Blue Hawaii**.....\$8
The Ladies Would Love This One. An Exotic Blend of Blue Curacao and Tropical Juice
- Planter's Punch**.....\$8
A Delightful Blend of Myer's Liqueur
- Mai Tai**.....\$8
Means the Best in Tahitian and Old Jamaica Rum Makes This So.
- Hawaii Cooler**.....\$8
Sip This Pineapple Potion Blend with Rum and Island Fruit Juice
- Zombie**.....\$8
A Special Rum Drink, A Powerful Potion
- Midori Colada**.....\$8
A Lighter Colada. It's cool and refreshing with A Taste of Coconut
- Long Island Ice Tea**.....\$8
A Secret Blend of Long Island Nectars
- Green Dragon**.....\$8
Melon Liqueur, Rum and Fruit Juices Combined to Create a Legend
- Mr. Moy**.....\$8
Best Drink of All for You to Find Out
- Smiling Buddha**.....\$8
Originating in Paeete and Redolent of Fine Rums and Herb Saint
- Strawberry Daiquiri**.....\$8
Rum, Strawberry Mix, Sprite, Sugar
- Hurricane**.....\$8
Shook with Orange and Pineapple Juice Adding Some Grenadine Sweetening It Then Comes the Rum
- Strawberry Margarita**.....\$8
Tequila!!! Triple Sec, Lime Juice and Strawberry Mix Blended to Frozen and Is Sugar Rimmed
- Rum Runner**.....\$8
Has All the Goods, Myer's Rum, Blackberry Brandy, Crème De Banana, Grenadine, and Sweet and Sour. Don't you Wanna Run for This?
- Sky Blue Lemonade**.....\$8
Not Really Lemonade! Just Sound Nice. . . With Vodka, Gin, Rum, Tequila, Triple Sec, Blue Curaco, Sprite and Sweet & Sour
- Mango Berry**.....\$8
Mango Liqueur Mixed with Strawberry Mix Blended Till Frozen
- Peach Berry**.....\$8
Peach Schnapps and Strawberry Mix Gives This a Thumbs Up for a Peachy Twist
- Soco Punch**.....\$8
A Potent Yet Fruity Drink Containing Vodka, Southern Comfort, Amaretto, Pineapple Juice and Orange Juice
- Hypnotiq Colada**.....\$8
Hypnotiq, Blue Curaco, Coconut Milk, and Pineapple Juice Blended to a Creamy Frozen Drink
- Tropical Itch**.....\$8
151 Rum, Light Rum, Whiskey, Orange Curacao, Passion Juice, PM Juice

Mojito/Margarita

(Made with Rum, Fresh Mint Leaves,
and a Refreshing Rose's Lime Mojito Mix)

Mango	\$7
Peach	\$7
Watermelon	\$7
Pomegranate	\$7
Regular	\$7

Martini List

Martini.....	\$6
Manhattan.....	\$6
Cosmo	\$6
Vodka, Triple Sec, Cranberry Juice and Lime Juice	
Appletini	\$6
Vodka and Apple Pucker	
Godiva Chocolate Martini	\$6
Vodka, Godiva Chocolate Liqueur and Bailey's Irish Cream	
Melontini.....	\$6
Vodka, Melon Flavored Liqueur and Orange Juice	
Lemon Drop	\$6
Absolut Citron, Sweet & Sour, Served up with a Cranberry Juice	
Jolly Rancher	\$6
Melon Flavored Liqueur, Peach Liqueur and Cranberry Juice	
Fruitini.....	\$6
Mango Liqueur, Malibu Coconut Rum and Lemonade	
French Martini	\$6
Vodka, Blackberry Flavored Brandy and Pineapple Juice	
Saketini.....	\$6
Dry Sake and Vodka	
Plum-Saketini.....	\$6
Plum Wine and Dry Sake	
Hypnotiq Tini.....	\$6
Hypnotiq, Malibu Coconut Rum and Pineapple Juice	
Watermelon Tini	\$6
Watermelon Liqueur, Vodka, Triple Sec, and Cranberry Juice	
Pama Tini	\$6
Pama Liqueur, Vodka, and Sweet & Sour	
Hypnotiq Monaco	\$6
Hypnotiq, Blue Curacao and Vodka	
Peach-Saketini	\$6
Peach Liqueur and Dry Sake	
Lychee Tini	\$6
Soho Lychee Liqueur, Vodka and Sweet & Sour	
Lion Rock	\$6
Rum, Triple Sec and Orange Juice	
Fuji Apple.....	\$6
Shinshu Iwai Whisky, Apple Pucker, Cranberry juice Chilled	
Osaka Tea	\$6
Vodka, Sake, Peach Schapps, Cranberry juice Over Ice	
Li-Sa Tini.....	\$6
Soho Lychee, Dry Sake, Vodka Chilled	
Sake Sangria.....	\$6
Orange juice, Cranberry juice, Peach Schapps, Sake, Pinot Grigio Over Ice	

Sake

	Small	Large
Sake	\$6	\$12
(Traditional) (Served Hot) Well Balanced, Mellow Sake Has a Clean Medium Finish		
Hakasuru Sake.....	\$6	\$12
[Small: 180 ml], [Large: 300 ml] (Served Cold) Refined Freshness Resulting in a Light, Fresh and Smooth Taste		
Mio Sparkling Sake.....	(Bottle)	\$12
Sho Chiku Bai Premium Ginjo.....	(Bottle)	\$12

Beer

Miller Lite.....	\$4
MGD	\$4
Heineken.....	\$5
Tsing Tao	\$5
Sapporo	\$5
Corona	\$5

Wine By Glass

	Glass	Bottle
Copperidge Merlot	\$6	\$24
Medium Bodied with Velvety Ripe Plum Flavored Fruit		
Copperidge Cabernet	\$6	\$24
Medium Bodied with Flavor of Blackberry, Plum and Cherry Fruit and a Hint of Spice		
Alice White Shiraz	\$6	\$24
A Well Structured Wine with Senses of Blackcurrant Fruit, Ripe Plum, Spicy Vanilla and Licorice. Has Subtle Hints of Chocolate, Caramel and Warm Toasty Oak		
Bella Sera Pinot Noir	\$6	\$24
Has Dark Plum and Cherry Flavors, a Nice Balance of Acidity and Sweetness.		
Copperidge White Zinfandel .	\$6	\$24
Lots of Summer Fruit Including Strawberry and Raspberry Aromas. Light Bodied, Fresh, Delicious and a Crisp Finish.		
Copperidge Chardonnay	\$6	\$24
Soft with Apples and Peach Aromas, Smooth Tasting Creamy Buttery Flavors from Blended Oak		
Bella Sera Pinot Grigio	\$6	\$24
Has a Yellow Gold Color and Aromas of Apple and Lemon with Pear Overtone		
Bella Sera Moscato	\$6	\$24
Featuring Aromas of Fresh Nectarine and Peach, Followed by Sweet and Refreshing Flavors of Ripe Peach & Apricot		
Woodridge Riesling	\$6	\$24
Enticing Fruit, Floral and Spices Notes Weave Through Delicately Sweet Flavor		
Sweet Plum Wine	\$6	\$24

Wine By Bottle

	Bottle
Kendall Jackson Chardonnay	
– California.....	\$28
Kendall Jackson Merlot	
– California.....	\$28
Louis Latour Chardonnay	
– France.....	\$28
Sparkling Wine	\$28
William Hill	\$29.95
Canyon Road	\$29.95
Black Opal	\$29.95

Non-Alcoholic Beverages

(No Free Refills)

Fruit Punch	\$4.95
Virgin Strawberry Daiquiri	\$4.95
Virgin Pina Colada	\$4.95
Kiddy Cocktail	\$3.50
Orange Juice	\$2.95
Pineapple Juice	\$2.95
Cranberry Juice	\$2.95
Apple Juice	\$2.95
Coke	\$1.70
Diet Coke	\$1.70
Sprite	\$1.70
Ramune	\$3.50
Japanese Carbonated Soft Drink	
Ice Tea	\$2.95

All Premium Spirits Add \$1

Price may change without notice

HIBACHI MENU

Appetizers

- Hibachi Shrimp**8.95
Grill stir-fried
- Golden Shrimp**.....8.95
Egg yolk based sauce topped
extra large butterfly shrimp
- Garlic Shrimp**8.95
Freshly crushed garlic based sauce
topped extra large butterfly shrimp
- Hibachi Scallop**.....8.95
- Hibachi Calamari**6.95
- Edamame**.....4.95
Boiled soybean
- Soft Shell Crab**..... 10.95
Deep fried soft shell crab served
with ponzu sauce
- Assorted Tempura**6.95
Deep fried shrimp and vegetables
- Vegetable Tempura**5.95
Deep fried vegetables
- Shrimp Tempura**..... 10.95
6 pcs shrimp

Hibachi Lunch

Mon. – Sat.: 12:00pm – 3:00pm

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

- Chicken**..... 10.95
Hibachi or Teriyaki Style
- Sirloin Steak** 12.95
Hibachi or Teriyaki Style
- Filet Mignon** 14.95
Hibachi or Teriyaki Style
- Salmon** 12.95
Hibachi or Teriyaki Style
- Scallops** 13.95
Hibachi or Teriyaki Style
- Calamari** 12.95
Hibachi or Teriyaki Style
- Hibachi Shrimp** 12.95
- Golden Shrimp** 12.95
- Garlic Shrimp** 12.95
- Hibachi Vegetable and Tofu ...** 10.95

Hibachi You Pick Two

Pick 2 different items below: 15.95

- | | |
|----------|--------|
| Calamari | Shrimp |
| Scallops | Salmon |
| Chicken | 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.

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 ... 16.95

Meat

Hibachi Chicken 16.95

Chicken breast hibachi grilled
with fresh mushroom.

Teriyaki Chicken 16.95

Chicken breast in pungent
homemade teriyaki sauce.

Hibachi Steak 21.95

Sirloin steak grilled with fresh sliced mushrooms.

Teriyaki Steak 21.95

Sliced steak sizzling in homemade
teriyaki sauce with mushrooms.

Filet Mignon 25.95

Tender filet mignon with mushrooms
grilled to perfection.

Seafood

Hibachi Shrimp 21.95

Grill stir-fried

Golden Shrimp 22.95

Egg yolk based sauce topped
extra large butterfly shrimp

Garlic Shrimp 22.95

Freshly crushed garlic based sauce
topped extra large butterfly shrimp

Scallop 22.95

Hibachi or teriyaki style.

Salmon 21.95

Hibachi or teriyaki style

Calamari 20.95

Hibachi or teriyaki style

Twin Lobster 39.95

Golden or garlic hibachi



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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)

Happy Couple Meal \$58.95

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

Combo

Choose a sauce for this dish

- A. Hibachi C. Golden (For shrimp and lobster only)
B. Teriyaki D. Garlic (For shrimp and lobster only)

Chicken with

Scallop.....	23.95
Salmon.....	23.95
Shrimp	23.95
Calamari	23.95
Lobster	35.95

Steak with

Chicken.....	26.95
Salmon.....	26.95
Scallop.....	26.95
Shrimp	26.95
Calamari	26.95
Lobster	38.95

Filet Mignon with

Chicken.....	27.95
Salmon.....	27.95
Scallop.....	27.95
Shrimp	27.95
Calamari	27.95
Lobster	39.95

Shrimp with

Scallop.....	25.95
Calamari	25.95
Salmon.....	25.95
Lobster	38.95



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Side Orders

(Full entree must be purchased to qualify)

Soup.....	1.95
Salad.....	2.95
Hibachi Vegetable.....	4.95
Hibachi Tofu.....	4.95
Hibachi Chicken	
Fried Rice (<i>Bowl</i>).....	2.95
Hibachi Noodles.....	3.95
Hibachi Sirloin Steak.....	10.95
Hibachi Chicken.....	8.95
Hibachi Filet Mignon.....	11.95
Hibachi Salmon.....	9.95
Hibachi Lobster.....	18.95
Hibachi Mushrooms.....	3.95
Hibachi Broccoli.....	3.95
Hibachi Fries.....	2.95

Desserts

Mochi Ice Cream.....	5.00
(Vanilla, Chocolate, Green Tea)	
Ice Cream.....	2.50
(Vanilla, Chocolate, Green Tea)	
Cheese Cake.....	5.00
Tiramisu.....	5.00
Chocolate Cake.....	5.00



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JAPANESE CUISINE

APPETIZERS

- 401 **Edamame**3.95
Chilled soy beans, sea salt.
- 402 **Mango Shrimp Spring Roll** .5.95
Mango, cooked shrimp, cucumber, avocado, asparagus, lettuce & rolled up, served with a sweet & chili sauce.
- 403 **Dynamite Mussels**..... 7.95
Baked green mussels with a spice imitation crabmeat and masago.
- 404 **Hamachi Kama**9.95
Traditional Japanese grilled hamachi collar.
- 405 **Jade Roll**8.95
Inside salmon, tuna, hamachi, avocado, kanikama, asparagus and outside cucumber rolled up with sunomono sauce.
- 406 **Sashimi Appetizers (9pcs)**.... 13.95
9pcs raw fish chef selection.

Salad & Soup

- 411 **Miso Soup**2.25
Served with tofu, seaweed & green onions.
- 412 **Garden Salad**2.95
Fresh garden salad served with ginger dressing.
- 413 **Seaweed Salad**4.95
Marinated seaweed with sesame, carrot, cucumber & sunomono sauce.
- 414 **Baby Octopus Salad**5.95
Baby octopus served with cucumber, lettuce, carrot & sunomono sauce.

Teriyaki & Noodle

- 431 **Chicken Teriyaki** 11.95
(Served with bowl of rice & miso soup)
Traditional Japanese grill with mixed vegetables.
- 432 **Steak Teriyaki** 13.95
(Served with bowl of rice & miso soup)
Traditional Japanese grill with mixed vegetables.
- 433 **Salmon Teriyaki** 13.95
(Served with bowl of rice & miso soup)
Traditional Japanese grill with mixed vegetables.
- 434 **Tempura Ramen**9.95
(Served with garden salad)
Miso flavor soup.
- 435 **Steak Teriyaki Ramen**..... 10.95
(Served with garden salad)
Miso flavor soup.
- 436 **Tonkotsu Ramen** 10.95
(Served with garden salad)
Tonkotsu flavor soup.



Salmon Teriyaki

We will be happy to omit salt, MSG, or other ingredients at your request
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Makimono

- 441 **Cucumber Maki** (*Cucumber roll*)...2.95
 442 **Avocado Maki** (*Avocado roll*)2.95
 443 **Takka Maki** (*Tuna roll*)3.95
 444 **Sake Maki** (*Fresh salmon roll*).....3.95
 445 **Nigihamachi Maki**.....3.95
 (*Hamachi with scallions roll*)
 446 **California Maki or Hand Roll**.4.95
 Imitation crabmeat, avocado & cucumber.
 447 **Spicy Tuna Maki or Hand Roll**5.95
 Tuna with spicy mayo masago & cucumber.
 448 **Spicy Salmon Maki or Hand Roll**5.95
 Salmon with spicy mayo masago & cucumber.
 449 **Spicy Yellow Tail Maki or Hand Roll**.....5.95
 Yellow tail with spicy mayo, masago & cucumber.
 450 **Spicy Scallop Maki or Hand Roll**.....5.95
 Scallop with spicy mayo, masago & cucumber.
 451 **Unagi Maki or Hand Roll**.....5.95
 Freshwater eel & cucumber, crunchy topped with eel sauce.
 452 **Ebi Q Maki or Hand Roll**5.95
 Cooked shrimp with mayonnaise & cucumber topped with yellow tobiko.
 453 **Sake Avocado Maki or Hand Roll**5.95
 Fresh salmon & avocado.
 454 **Philadelphia Maki or Hand Roll** (*5 pcs*)5.95
 Smoked salmon, cucumber, avocado, cheese & scallions topped with masago.
 455 **Vegetable Maki or Hand Roll** (*5 pcs*)4.95
 Cucumber, avocado, oshinko, lettuce, asparagus, shiitake mushroom & gourd.
 456 **Shrimp Tempura Maki** (*5pcs*)..6.95
 Shrimp tempura , cucumber, avocado, mayo, lettuce & masago on the outside.
 457 **Spider Maki** (*5pcs*) 7.95
 Soft shell crab tempura, cucumber, avocado, mayo, lettuce & masago on the outside.
 458 **Salmon Skin Maki** (*5pcs*)5.95
 Salmon skin, cucumber, avocado, spicy mayo & cheese, topped with masago & eel sauce.
 459 **Sweet Potato Tempura Maki** (*5pcs*)5.95
 Sweet potato tempura topped with eel sauce and sweet potato silk.
 460 **Summer Maki** (*5pcs*)6.95
 Tuna, white tuna, cilantro, avocado, jalapeno, masago & spicy mayo topped with chili oil and lime juice.
 461 **Dynamite Maki** (*5pcs*) 7.95
 Cucumber, avocado, baby radish & octopus, imitation crab meat, cooked shrimp & spicy mayo mixed then roast topped with eel sauce and black tobiko.
 462 **Winter Maki** (*5pcs*)8.95
 Smoke salmon, eel, shrimp tempura, cream cheese, tamago & cucumber topped with crunchy, spicy mayo & eel sauce.
 463 **Fire Cracker Maki** (*5pcs*)..... 7.95
 Shrimp, eel, avocado, cream cheese, masago, spicy mayo, jalapeno & deep fried topped with eel sauce.

New Star 28609-0617

1" binding space



Dragon

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House Chef's Special

- 471 **Yellowtail Carpaccio**..... 10.95
Sliced raw yellowtail, jalapeno, cilantro, red tobiko, lime juice & house special sauce
- 472 **Tuna Tataki Or White Tuna Tataki**..... 9.95
Cilantro, white onions, jalapeno & wrapped with a slice of tuna or white tuna, topped with ponzu sauce, chili oil & tobiko
- 473 **Tuna Tartare** 13.95
Chopped tuna with spicy eel sauce, avocado & masago, scallion, served with dipping chips
- 474 **Special Ahi Tuna** 14.95
Sliced ahi tuna, topped with avocado, scallion, cilantro, red and green tobiko, served with chef's special sauce

Special Maki

- 481 **Rainbow Maki (8pcs)**..... 11.95
California maki topped with avocado & a layer of assorted fish.
- 482 **Dragon Maki (8pcs)**..... 12.95
Shrimp tempura, cucumber topped with avocado, eel & eel sauce.
- 483 **Red Dragon Maki (8pcs)** 12.95
Shrimp tempura, cucumber topped with avocado, tuna, spicy mayo & red tobiko.
- 484 **White Dragon Maki (8pcs)** 12.95
Shrimp tempura, cucumber topped with avocado, white tuna, plum sauce & yellow tobiko.
- 485 **Snow Mountain Maki (8pcs)**. 11.95
Shrimp tempura, cucumber topped with imitation crabmeat, mayo & crunchy.
- 486 **Green Turtle Maki (8pcs)**..... 10.95
Eel, cucumber, spicy mayo & crunchy topped with cooked shrimp, wasabi mayo & wasabi tobiko.
- 487 **Caterpillar Maki (8pcs)**..... 11.95
Eel, cucumber, spicy mayo, crunchy topped with avocado, black tobiko & eel sauce.
- 488 **Volcano Maki (8pcs)**..... 10.95
Salmon, white fish, scallop, avocado, cheese, masago & deep fried topped with spicy eel sauce & scallions.
- 489 **Chicago Crazy Maki (8pcs)**... 12.95
Tuna, salmon, yellow tail, cucumber, avocado, lettuce, spicy mayo & masago.
- 490 **Golden Eye (8pcs)**..... 15.95
Special special tuna, avocado & crunchy topped with baked white tuna, black & green tobiko, 14 gold, chef's special sauce.
- 491 **Black Pearl Maki (8pcs)** 13.95
Tuna, spicy mayo, crunchy, cucumber, topped with hamachi, jalapeno, avocado, chill oil, lime juice, black tobiko & scallions.
- 492 **Angel Wins Maki (10pcs)**..... 14.95
Real crabmeat, avocado, asparagus, cream cheese, shrimp tempura wrap in soybean paper, topped with eel sauce, mayo & yellow tobiko.
- 493 **Spicy Moonlight (8pcs)**..... 13.95
Zuke Salmon, avocado, spicy mayo, outside crunchy, eel sauce, special spicy tuna and sweet potato.
- 494 **Godzilla Maki (10pcs)** 16.95
Smoked salmon, eel, imitation crabmeat, shrimp tempura, cucumber, avocado, oshinko, kumper, masago, cheese, shiitake mushroom & spicy mayo topped with crunchy, eel sauce & wasabi mayo.
- 495 **Pacific Lobster Maki (10pcs)**. 15.95
Lobster, asparagus, cucumber, avocado, lettuce & spicy mayo, topped with baked salmon, uni sauce & ikura.
- 496 **Diablo Maki (10pcs)** 15.95
Baked with shrimp tempura, eel, zuke salmon, cucumber, avocado inside, and topped with tuna, super white tuna, cheese, eel sauce black, red tobiko and scallion.
- 497 **Emerald Maki (10pcs)**..... 18.95
Eel, shrimp tempura, sweet crabmeat & cream cheese, outside wrap in avocado topped with eel sauce, red & black tobiko.

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NIGIRI & SASHIMI

- 501 **Tuna** (*Maguro*) 1.95
- 502 **Ahi Tuna** (*Black Pepper Tuna*).....2.50
- 503 **Fresh Salmon** (*Namasake*) 1.95
- 504 **Smoked Salmon** (*Sake*)..... 1.95
- 505 **Zuke Salmon** (*Soy Marinated*).....2.50
- 506 **Super White Tuna** (*Escolar*) 1.95
- 507 **Yellow Tail** (*Hamachi*)..... 1.95
- 508 **Seared Scallop**2.50
(Wild caught scallop, topped with
spicy mayo & onions)
- 509 **Sea Bass** (*Suzuki*) 1.95
- 510 **Fluke** (*Hirame*)..... 1.95
- 511 **Tilapia** (*Tai*) 1.95
- 512 **Scallop** (*Hotategai*)..... 1.95
- 513 **Sea Urchin** (*Uni*)3.50
- 514 **Sweet Shrimp** (*Amaebi*)..... 2.95
- 515 **Cooked Shrimp** (*Ebi*)..... 1.95
- 516 **Fresh Water Eel** (*Unagi*) 1.95
- 517 **Octopus** (*Tako*) 1.95
- 518 **Squid** (*Ika*) 1.95
- 519 **Surf Clam** (*Hokkigai*) 1.95
- 520 **Mackerel** (*Saba*) 1.95
- 521 **Sweet Egg** (*Tamago*) 1.95
- 522 **Craw Fish** (*Craw Fish Salad*) 1.95
- 523 **Ikura** (*Salmon Roe*)2.50
- 524 **Masago** (*Smelt Roe*) 1.95
- 525 **Tobiko** (*Flying Fish Egg*)..... 1.95
Choice of color: Red, Black or
Green, Yellow, Orange
- 526 **Special Spicy Tuna**
(*Mixed Spicy Tuna*).....2.50
- 527 **Spicy Scallops**.....2.50
(Crunchy Masago Spicy Scallop Avocado)
- 528 **Raw Whelk** (*Nama Tsubugai*)..... 1.95



Emerald Maki



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Combination & Party Trays

(Served With Miso Soup & Garden Salad)

- 531 **Maki Combination** 10.95
California maki, spicy tuna maki, tekka maki
- 532 **Special Maki Combination A**..... 30.95
Rainbow maki, dragon maki, snow mountain maki
- 533 **Special Maki Combination B**..... 32.95
Caterpillar maki, black pearl maki, red dragon maki
- 534 **Mixed Maki Tray** 49.95
Avocado maki, tekka maki, California maki, spicy tuna maki, spider maki, shrimp tempura maki, dragon maki, white dragon maki, green turtle maki
- 535 **Sushi & Sashimi** 17.95
5pcs sashimi, 4pcs sushi, 1 California maki
- 536 **Sashimi Moriwasi** 29.95
18pcs raw fish chef selection
- 537 **Sushi & California Maki (5pcs)** 10.95
- 538 **Sushi Party Tray A** 20.95
10pcs sushi chef selection, 1 California maki & 1 tekka maki
- 539 **Sushi Party Tray B** 35.95
20pcs sushi chef selection, 1 California maki, 1 spicy tuna maki, 1 tekka maki
- 540 **Sushi Party Tray C** 55.95
30pcs sushi chef selection, 2 California maki, 1 spicy tuna maki, 1 tekka maki and 1 avocado maki
- 541 **Unagi Don** 15.95
10pcs cooked eel with oshinko served on vinegar rice
- 542 **Tekka Don** 15.95
Sliced 10 pcs big eye tuna with tamago & oshiko on vinegar rice
- 543 **Chirashi Don**..... 15.95
10pcs raw fish chef selection, with tamago & oshinko on vinegar rice

1" binding space

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