

*New
Star*

DRINK MENU

Tropical Drinks

- Pina Colada (*Hpnotiq Colada*)**\$11
A snowy connection of white rum cream of coconut & 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 delight 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
A lighter 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 banana, gredine and sweet & sour, don't you wanna run for this?
- Sky Blue Lemonade**\$11
Not really lemonde! Just sounds 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
Vodka, lychee liqueur, lychee juice & triple sec.	
Lemon Drop	\$11
Citron, limoncello, lemon juice, simple syrup, with a sugar rim.	
Frenchtini	\$11
Vodka, blackberry brandy & pineapple juice.	
Saketini	\$11
Vodka, dry sake & triple sec.	
Appletini	\$11
Vodka, triple sec & apple pucker.	
Plum Saketini	\$11
Plum wine & dry sake.	
Watermelontini	\$11
Watermelon liqueur, vodka, triple sec & cranberry juice.	
Godiva Chocolatetini	\$11
Vodka, Godiva chocolate liqueur & baileys irish cream	
Hypnotiqini	\$11
Hypnotic, coconut rum & pineapple juice.	
Fruitini	\$11
Mango liqueur, Malibu coconut rum & pineapple juice.	
Cosmo	\$11
Vodka, triple sec, cranberry juice & lime juice.	
Pamatini	\$11
Pama liqueur, vodka & triple sec.	

Beer

Bottle

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

Sake

Small Large

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

Mojito/Margarita

MADE WITH RUM, FRESH MINT LEAVES, & LIME JUICE.

MADE WITH TEQUILA, TRIPLE SEC & 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
Aromas of herb & cedar notes of plum, cassis & spice.		
Pinot Noir	\$9	\$33
Spicy aromas, intense, sweet tannins & a pleasant finish.		
Merlot	\$9	\$33
Complex concentrated bouquet of red berry fruits; black berries & raspberries. Taste is dry & warm with soft tannins & a finish of licorice & red & black fruits.		
Red Blend	\$9	\$33
Rich, spicy & deliciously fruity, medium bodies & brimming with aromas of chemie, raspberries & spicy notes. The finish is elegant & persistent.		

White Wine

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

Non-Alcoholic Beverages

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	\$2.00
Iced Tea	\$2.00
Ginger Ale	\$2.00

HIBACHI MENU

Appetizers

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

Hibachi Lunch

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

Served with: Soup, Salad, Fried Rice, Noodles, & Hibatchi Vegetables.

- 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 & Tofu**\$15.95

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Hibachi You Pick Two

Pick 2 different items below \$26.95

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



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.
Prices may change without prior notice.

18% gratuity will be automatically added to all bills.

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Hibachi Dinner

SPECIALTIES

Served with: Japanese soup, house salad, shrimp appetizers, hibachi vegetables, homemade dipping sauce, wheat noodles & ice cream, house chicken fried rice or steamed rice.
(To add garlic or golden sauce \$2.00)

Vegetable

Hibachi Vegetable & Tofu\$24.95

Meat

Hibachi Chicken\$26.95

Chicken breast hibachi grilled with fresh mushrooms.

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

Grilled stir-fry.

Golden Shrimp\$32.95

Egg yolk based sauce topped with extra large butterfly shrimp.

Garlic Shrimp\$32.95

Freshly crushed garlic based sauce topped with 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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(To add garlic or golden sauce \$2.00)

Happy Couple Meal \$81.95

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

Combo

Choose a sauce for this dish

- A.Hibachi C.Golden +\$2 (Shrimp & Lobster only)
- B.Teryaki D.Garlic +\$2 (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
Scallop	\$38.95
Salmon	\$38.95
Shrimp	\$38.95
Calamari	\$38.95
Lobster	\$51.95

Filet Mignon with

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

Shrimp with

Scallop	\$36.95
Salmon	\$36.95
Calamari	\$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 Muchrooms.....	\$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 pcs 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 pcs sliced ahi tuna, topped with avocado, onion, cilantro, red green flying fish eggs, & 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 & avocado topped with salmon roe & chopped fresh wasabi.

Kitchen Appetizers

- 410 **Edamame** \$4.95
Soy beans with sea salt.
- 411 **Spicy Garlic Edamame** 🍣.... \$5.50
Sauteed with garlic & spicy sauce.
- 412 **Mango Shrimp Spicy Roll** 🍣 ...\$6.95
Cooked shrimp, mango, cucumber, avocados, asparagus, lettuce with sweet chili sauce.
- 413 **Tako Yaki**\$7.95
Deep fried Japanese octopus meatballs & 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) & veggie (4) with tempura dipping sauce.
- 417 **Soft Shell Crab Tempura** ..\$13.95
Deep fried shrimp (3) & 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 roll\$6.95**
Crab stick, avocado & cucumber, sesame seeds.
- M08 Spicy Tuna Maki (6pcs) or Hand roll....\$7.95**
Tuna with spicy mayo, smelt roe, crunch & sesame seeds.
- M09 Spicy Salmon Maki (6pcs) or Hand roll\$7.95**
Salmon, spicy mayo, smelt roe, crunch & sesame seeds.
- M10 Spicy Yellow Tail Maki (6pcs) or Hand roll ...\$6.95**
Yellowtail, spicy mayo, smelt roe, crunch, scallion
& sesame seeds.
- M11 Spicy Scallop Maki (6pcs) or Hand roll\$7.95**
Chopped scallop, spicy mayo, smelt roe, avocado,
sesame seeds & tempura crunch.
- M12 Unagi Maki (6pcs) or Hand roll.....\$7.95**
Fresh water eel, avocado, sesame seeds &
eel sauce on top.
- M13 Ebi Q Maki (6pcs) or Hand roll\$6.95**
Cooked shrimp, Japanese mayo, cucumber,
sesame seeds, & topped with yellow flying fish eggs.
- M14 Salmon Avocado Maki (6pcs) or Hand roll...\$6.95**
Fresh salmon, avocado & sesame seeds.
- M15 Philadelphia Maki (6pcs) or Hand roll\$6.95**
Smoked salmon, avocado, cream cheese, & sesame seeds.
- M16 Veggie Maki (5pcs) or Hand rotll\$5.95**
Cucumber, avocado, oshinko, lettuce,
shiitake mushroom, gourd & asparagus.
- M17 Shrimp Tempura (5pcs) or Hand roll\$7.95**
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 Crab Meat Maki (6pcs) 🍣\$7.95**
Chopped crab meat, spicy mayo, tempura crunch,
& sesame seeds.
- M23 Tuna Avocado Maki (6pcs)\$7.95**
Fresh tuna, avocado & sesame seeds.
- M24 Spicy Shrimp (6pcs) 🍣\$7.95**
Cooked shrimp, spicy mayo, tempura crunch &
sesame seeds.

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House Special Maki

SOY PAPER IS AVAILABLE UPON REQUEST WITH ADDITIONAL CHARGE

- SP1 Red Dragon Maki (8pcs) 🍣.....\$14.95**
Fried shrimp, cucumber topped with avocado tuna spicy mayo red flying eggs.
- SP2a 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 & scallions.
- 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, yellowtail, 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, scallions.
- SP8 Angel Wing Maki (10pcs).....\$15.95**
Crab meat, eel, avocado, asparagus, cream cheese, fried shrimps wrapped 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 baked salmon, sea urchin sauce, salmon roe.



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House Special Maki

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- SP11 Emerald Maki (10pcs)\$18.95**
Eel, fried shrimp, sweet crab meat, sushi rice cream cheese, wrapped in avocado, topped with eel sauce with red & black flying fish eggs.
- SP12 Mango Tango Maki (8pcs)\$12.95**
Salmon, sweet crab meat, tempura crunch on top, mango mayo with yellow flying fish eggs.
- SP13 Black Angel Maki (8pcs)\$13.95**
Fried shrimp, cucumber, topped with baked imitation crab meat, eel sauce, spicy mayo, with red & black flying fish eggs & scallions.
- SP14 Summer Maki (5pcs) 🍷\$9.95**
Tuna, super white tuna, cilantro, avocado, jalapeno, smelt roe, spicy mayo topped with chili oil lime juice.
- SP15 Firecracker 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 & cream cheese.
- SP20 Maryland Roll(8pcs) \$13.95**
Fried roll with crab, shrimp, avocado & 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	Smoke Salmon.....	\$6
505	Zuke Salmon.....	\$7
	<i>(Seared with togarashi japenese peppers)</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
	Chopped scallops, avocado, smelt roe & spicy mayo.	
524	Spicy Lobster 🍣.....	\$8.5
	Creamy lobster mixed in flying fish eggs, & spicy wasabi.	
525	Ultimate Crabstick.....	\$6
	Chopped crab meat, top with creamy mayo & eel sauce.	
526	Golden Salmon.....	\$8.5
	Topped with mayo, salmon roe, fresh wasabi & gold flakes	

Sushi Bar Entrees

SERVED WITH GARDEN SALAS, NO SUBSTITUIONS

E1	Maki Combo	\$15.95
	6pcs California maki, 6pcs spicy salmon maki & 6pcs tuna maki.	
E2	Sushi Select Dinner	\$17.95
	Your choice of 5pcs of assorted Nigiri & 6pcs of California Maki.	
E3	Sashimi Select Dinner	\$17.95
	Your choice of 15pcs of assorted sashimi.	
E4	Sushi & Sashimi Combo.....	\$29.95
	4pcs of Nigiri, 5pcs of & 6pcs of California Roll	
E5	Tuna or Salmon Poke Bowl..	\$18.95
	Your choice of tuna or salmon, marinated vegetables & Japaese egg omelets over a bed of sushi.	
E6	Unagi Poke Bowl.....	\$18.95
	Unagi eel wiith marinated vegetables & Japanese egg omelet , a bed of sushi rice & sesame seeds.	

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