



AGETOFU 揚出豆腐 Deep fried tofu with Broth	9.95
BAKE BUTTERFLY SHRIMP (4) 烤大蝦 Prawns baked with crabmeat and cucumber in special sauce1	13.95
BAKE MUSSELS (4) 烤青口 Green mussels baked in a special sauce	10.95
BAR-B-PORK 叉燒 Sliced BBQ boneless pork	10.95
BEEF SKEWERS (4) 牛肉串	10.95
CHICKEN LETTUCE WRAP 雞鬆生菜包 Chopped chicken and vegetable in lettuce wrap	12.95
CRAB PUFFS (6) 炸蟹角 Cream cheese and crab meat in wonton skin	8.95
EBI TEMPURA (4) 海老天ぷら Deep fried prawns with tempura batter	12.95
EDAMAME 枝豆 (毛豆) Broiled lightly salted soy beans	8.95
FRIED CALAMARY 椒鹽魷魚 Breaded and peppered cutler fish	11.95
FRIED CHICKEN WINGS(6) 炸雞翅	11.95
FRIED WONTON 炸雲吞 fried wonton (Meat or Meatless)	8.95
HAMACHI KAMA はまちかま Broiled yellowtail collar	12.95
IKA SUGATAYAKI いか姿燒き Grilled Squid	13.95
NEGIMAKI 牛肉のねぎまき Green onion beef roll	12.95
POT STICKERS (5) VEGGIE OR MEAT Pan fried dumplings (940ZA)	10.95
PU PU PLATTER 宝宝 Crab puffs, BBQ Pork, Eggroll, Panko shrimp, Beef skewers, foil wrapped chicken	22.95
SALAD ROLLS (2) 沙拉卷 Shrimp, Pork, rice sticks, vegetables rolled in rice paper	8.95
SHRIMP ROLL (4) 炸蝦卷 Deep fried Shrimp in spring roll skin	10.95

	Chicken Lettuce Wrap	
1		

SHUMAI (6) 燒賣 Pork dumpling	10.95
SOFT SHELL CRAB ソフト蟹揚げ Deep fried soft shell crab	15.95
SPRING ROLLS VEGGIE(3) 素春卷	8.95
YAKITORI (2) 燒鷄串 Skewered Chicken and green onion	10.95
YASAI TEMPURA 野菜天ぷら Deep fried vegetables in tempura batter	10.95



Bake Mussels

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●HOT & SOUR SOUP 酸辣湯	4.95
EGG DROP SOUP 蛋花湯	4.95
WONTON SOUP 雲吞湯	4.95
MISO SOUP 味噌汁	4.95
SEAFOOD SOUP (2) 海鮮魚肚湯 Fresh Mixed of Seafood and Vegetable in Creamy Egg Broth	14.95
VEGETABLE TOFU SOUP (2) 素菜豆腐湯 Seasonal Fresh Vegetables and Tofu in Light Creamy Soup	12.95
CRAB MEAT & CHICKEN SOUP (2) 蟹肉雞湯	12.95
DRAGON & PHOENIX SOUP (2) 龍鳳湯	14.95
SIZZLING RICE SOUP (2) 鍋巴湯	15.95
Salad	
SUNOMONO 酉F物 Shrimp And Cucumber with Vinegar Sauce	9.95
TAKO SU たこ酢 Cucumber Salad with Baby or regular Octopus	11.95
SEAWEED SALAD 中華サラダ	11.95
ORIENTAL GREEN SALAD Fresh Lettuce with House Dressing 中式沙拉	10.95
AHI TUNA SALAD 鮪魚沙拉 Spinach, Lettuce Bell Pepper, Tuna, Sesame Seeds with special Spicy Dressing	15.95
SMOKE SALMON SALAD 薰鮭魚沙拉	15.95
GRILLED CHICKEN SALAD 燒雞沙拉	14.95



Hot and Spicy



Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase

Dinner Menu

Seafood

ALL DINNER ENTRÉE SERVED WITH RICE

stay oon		OLIVES WITH NASE	
ASSORTED TEMPURA 天ふらディナー	22.95	Beef & Pork & Lamb	
Prawns and Vegetables fried with tempura batter		Deg P Four P Lame	
BROILED MACKEREL 煎沙巴	20.95	■ BLACK PEPPER STEAK 黑椒牛排	23.95
flame broiled shioyaki mackerel (Saba)		Grilled Ribege Steak Topped with Black Pepper, Celery, Onion S	erved on a
DUNGONESS CRAB 薑葱大蟹	55.95	Hot Plate.	
Ginger & Scallion style is recommended		BROCCOLI BEEF芥蘭牛	17.95
GRILLED FRESH SALMON 煎鮭魚	22.95	Beef with fresh broccoli lightly stir-fried in brown sauce	
Shioyaki or Teriyaki		→ HUNAN BEEF 湖南牛	17.95
GRILLED SHRIMP KABOB 蝦串	22.95	Sliced beef sautéed with broccoli, green pepper, carrot, mushrooi	m, etc in
Grilled Prawns in Sticks Serve on Top of Noodles		hot pepper sauce	
HAPPY FAMILY 全家福	20.95	MUSHROOM BEEF 毛菇牛	17.95
Combination of prawns, chicken, scallop, beef and roast pork s	sautéed	Fresh mushroom stir-fried with sliced beef in oyster sauce	
Serve in a bird nest basket. (see picture ,Not with Togo)		▲ MONGOLIAN BEEF 蒙古牛	18.95
HONEY WALNUT SHRIMP 合桃蝦	20.95	Sliced beef sautéed with scallion, onion in brown sauce	
Jumbo shrimp in special chef creamy sauce, top with walnuts		▲ SZECHWAN BEEF 四川牛	17.95
★ HUNAN TRIO 湖南三片	20.95	Shredded beef, carrot and onion stir-fried with hot sauce	
Shrimps, beef and chicken stir-fried with seasonal vegetables in a spe	ecial sauce	ジSPICY SESAME BEEF 芝麻辣牛	18.95
KAO PAO SHRIMP or SCALLOP	20.95	Marinated Slices of Beef Glazed with a Spicy Sweet Sauce Toppe	d with
- Shrimps with peanuts in hot pepper sauce 宮保蝦或干貝		Toasted Sesame Seeds Served on a Red of Rice Noodles	
LOBSTER IN SPICY MANDARIN SAUCE		TERIYAKI STEAK ビーフの照り焼きディナー	23.95
Fresh lived Lobster cooked the way you Love 干燒龍蝦		Tender steak grilled with teriyaki sauce	
SCALLOP & BEEF HONG KONG STYLE 帶子	4. 20 05	MU-SHU PORK 木須肉	17.95
Reef and scallops sautéed with scallion, onion serve on hot plate	+ 20.33	Shredded pork and vegetables sautéed with egg. Served with thin	pancakes
SCALLOP IN HOT MANDARIN SAUCE	20.95	PORK TENDERLOIN KATSU とんかつデイナー	17.95
	- * * -	Tenderloin pork deep fried with Japanese panko breading	
Rig scallops Deep fry, top with hot tomato sauce 乾燒干!		PORK IN PEKING SAUCE 京醬肉絲	16.95
SEAFOOD DELIGHT 海鮮大會	20.95	Shredded pork marinated in special sauce, top with tin sliced onio	on.
Assorted seafood sautéed in special white wine sauce	10.05	ROAST PORK W/ MIXED VEGETABLE	16.95
SHRIMP AND CHICKEN COMBINATION Diced chicken and shrimps sautéed with vegetables in brown sa		Sliced roast pork sautéed with fresh vegetables in brown sauce 쿯	桑菜肉
	auce.	SWEET 'N' SOUR PORK 甜酸肉	16.95
(you can request to prepare in spicy sauce) 炒双丁	10.05	Deep fried cubed pork top with famous sweet n sour sauce	
SHRIMP WITH GARLIC SAUCE	18.95	A TWICE COOKED PORK 回鍋肉	16.95
Shrimps in delicious garlic sauce with special vegetables 魚香	The same of the sa	Thin sliced pork sautéed with green pepper and cabbage in hot c	hili sauce
SHRIMP WITH MIXED VEGETABLES	18.95	● MONGOLIAN LAMB 葱爆羊肉	21.95
Jumbo shrimps sautéed with seasoned vegetable素菜蝦		Quickly Cooked Lamb with Scallion and Garlic	
▼ THREE DELICACIES 魚香三鮮	20.95		1.95
Scallops, Shrimp and Chicken lightly crisped and sautéed in w	nique spicy	Sliced Choice Lamb with Snow Peas, Water Chestnut, Red Pepp	
tangerine flavor		Corn and Mushroom Sautéed in Tangy and Spicy Sauce.	, 5
TRIPLE TERIYAKI 日燒三樣	28.95	1153	
Salmon Reef and Chicken Teriyaki Lover		Want it Hot? Look for the	
STEAMED <u>OR</u> CRISPY FISH 蒸或糖醋全魚	39.95(S)		
Steamed or sweet and sour whole fish	46.95(L)	Hanny Family	
SWEET & SOUR SHRIMP 甜酸虾	18.95	Happy Family	
Old Favor deep fried shrimp top with sweet and sour sauce			
	20.95		

Scallops marinated in egg white and gently sautéed with vegetables

Prawns stir fried in hot chill ginger sauce, shrimp stir fried in black bean sauce

24.95

22.95

X.O. SOLE X〇醬魚

YUZI SHRIMP 二色蝦



Poultry

ASPARAGUS or GREEN BEAN CHICKEN 16.95

Fresh Cut Asparagus or Green Beans with Sliced White Chicken Meat Sautéed in

White wine Sauce. 蘆筍或四季豆雞

BLACK BEAN SAUCE CHICKEN 豆豉雞 16.95

Sliced White chicken Meat and Vegetables Sautéed with our famous Black Bean Sauce.

CASHEW NUTS CHICKEN 腰果雞

Diced Chicken, Water Chestnut, Zucchini and Cashew Nuts all Stir Fried in Brown Sauce.

CHIANG-SA CHICKEN 長沙雞 17.95

Strips of White Meat Chicken Sautéed with Bell Pepper, Baby Corn and Broccoli in a Rich Hot Spicy Sauce.

CHICKEN KATSU 鳥かつ 17.95

Deep Fried Chicken Breast with Japanese Panko breading

CHICKEN WITH MIX VEGETABLES 素菜雞 16.95

Sliced White meat Chicken Sautéed with Seasonal Vegetable in White Wine Sauce

GENERAL TSO'S CHICKEN 左宗雞 17.95

Big Pieces of Chicken Crispy Fried and Mixed with Celery, Baby Corn and Straw Mushrooms All in a Special Sauce

KUNG PAO CHICKEN 16.95 宮保雞

Small Pieces of White Chicken meat and Peanuts Stir Fried in Hot & Spicy Sauce.

LEMON CHICKEN 檸檬雞 17.95

Crispy Fried Chicken Fillet, Topped with our Golden Lemon Sauce

MANGO CHICKEN 芒果雞

Fresh Mango Juice Stir fried w/White Chicken Strips.

ORANGE CHICKEN 陳皮雞

Big Pieces of Chicken Crispy Fried then sautéed in Hot Orange Peel

SESAME CHICKEN 芝麻雞 17.95

Sliced Chicken Quick Fried and Coated with a Thin Sweet Flavor and Sesame Seeds.

SWEET & SOUR CHICKEN 甜酸雞 16.95

Deep Fried Chicken Strips or Shrimps topped with Bell Pepper, Pineapple , Carrot, Onion and Delicious Sweet & Sour Sauce

TERIYAKI CHICKEN チキンの照燒 17.95

Traditional Japanese Chicken Fillet, Flame Broiled w. Teriyaki Sauce.

CRISPY DUCK 香酥鴨

Marinated and fried until crispy golden brown color

PEKING DUCK 北京鴨

44.95

20.95

17.95

Crispy whole duck carved and served on special buns accompanied with Hoisin sauce, scallion brushes and shredded eucumber.



Sesame Chicken

Vegetables

BEAN CURD WITH SHITAKE MUSHROOM 16.95

Sautéed with special sauce served on a Hot Plate

BUDDHA'S DELIGHT 羅漢齋

Fresh Seasonal Mix of Vegetable Stir Fried in a Light Delightful Sauce

COCONUT CURRY VEGETABLE 咖喱素齋 15.95

Lightly Fried Tofu, Snow Peas, String Reans, Baby Corn, Mushroom, Carrots, Broccoli Sautéed in Coconuts Curry Sauce.

DRY SAUTEED GREEN BEAN 干扁四季豆 15.95 Traditional Flavor you will never get tired of

■ EGGPLANT IN GARLIC SAUCE 魚香茄子 15.95 Eggplant Wok tossed with Bamboo Shoot, Water Chestnut, Carrots in a

Mild Hot Garlic Sauce. MA PO BEAN CURD 麻婆豆腐 15.95

Soft Fresh Diced Tofu Stir Fried in Hot Spicy Sauce

MOO SHU VEGTABLES 素木須 15.95

Thin Cut Vegetable Sautéed in Plum Sauce, Wrapped in Thin Flour Cake SAUTEED SPINACH WITH GARLIC 15.95

Tasty and healthy 蒜蓉菠菜





Fried Rice

CHICKEN, PORK	14.95
BEEF OR SHRIMP	15.95
COMBINATION Chicken, shrimp and beef	15.95
SEAFOOD Shrimp, scallop, fish and squid	17.95
PINEAPPLE FRIED RICE	17.95
Quick fried Chicken, Shrimp, Cashew nuts, Pineapple an	d Raisins .
VEGETABLE	14.95

Noodles

* Please Select Lo Mein (yakisoba), Rice noodle, Flat r	noodle or Udon
CHICKEN, PORK or VEGETABLE *	14.95
BEEF OR SHRIMP *	15.95
COMBINATION * Chicken, shrimp and beef	15.95
SEAFOOD * Shrimp, seallop, fish and squid	17.95
CHICKEN or TOFU PAD THAI	15.95
SHRIMP PAD THAI	17.95
SINGAPORE NOODLES	17.95
Chicken, Shrimp and Rice noodles stir Fried in Curry Saw	ce
DELUXE PAN FRIED NOODLES	17.95

DELUXE PAN FRIED NOODLES Seafood, meat & vegetables served on a bed of fried noodles

Special Dinner Box \$24.95 each

Come s with California Roll, Shrimp Tempura, Shumai, Soup and Salad

A. Steak Teriyaki

B. Chicken Teriyaki

C. Salmon Teriyaki

D. Pork Katsu

E. Chicken Katsu

F. Grilled Shrimp

Substitution will subject to change in price

Combination Dinner \$22.95 per person

Served with Soup, Rice and Spring Roll, Crab Puff (pick two items)

Shrimp with Mixed Vegetables

Sweet and Sour Chicken

Orange Chicken

Cashew Nuts Chicken

Shrimp in Garlic Sauce

General Tso's Chicken

Beef with Broccoli Kung Pao Chicken

Sesame Beef

Twice Cooked Pork

Sweet and Sour Shrimp

Szechuan Beef

15.95

Roasted Pork with Mixed Vegetables



Nabe Mono (Hot Pot)

Self Cooked at Your Table, an Asian Fondue Served with Rice

SUKIYAKI

38.95 Vegetables, Noodles and Thin Sliced Ribeye cooked with Sukiyaki Sauce

SHABU-SHABU 38,95

Vegetables, Seafood and Noodles cooked with Sukiyaki Sauce

Donburi Rice Bowl (Served with Miso Soup)

OYAKO DON 親子どん

Bite Size Chicken with Egg and Onion

YAKINIKU DON 燒肉どん

Sautéed Sliced Steak with Onion

CHICKEN TERIYAKI DON 鷄照燒どん 15.95

SALMON TERIYAKI DON 鮭照燒どん 17.95

TEMPURA DON 天ぶらどん 17.95

Two Pieces of Shrimp and Vegetables

KATSU DON かつどん 15.95

Fried Tenderloin Pork with Egg and Onion

UNAGI DON (Broiled Eel) 鰻どん 17.95

MINCED PORK 肉臊飯 15.95

Traditional Chinese Seasonal Ground Pork on Rice

lesert

4.95 ALMOND COOKIES

CHEESE CAKE 5.95 SESAME BALL 4 95

DOUBLE CHOCOLATE CAKE with ICE CREAM 9.95

Ice Cream

GREEN TEA, RED BEAN, VANILLA or

COCONUT PINEAPPLE

3.95

TEMPURA I CE CREAM

7.95

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Noodle Soup

TEMPURA UDON 天ぷらうど 17.95

SEAFOOD UDON シーフードうど 17.95

TERIYAKI CHICKEN UDON 鳥の照燒うど 15.95 HOUSE SPECIAL NOODLE SOUP 17.95

Delicious combination of all the goodies 本樓湯麵

BEEF STEW NOODLE SOUP 牛腩湯麵 15.95

CLEAR NOODLE SOUP 粉絲清湯

Chicken, Shrimp, BBQ Pork, Bean Sprouts, Carrot and Green Union with Bean

Noodles in Clear Broth

Cold Noodle

SESAME NOODLE 学蔴凉麵

10.95

15.95

Egg Noodles with Cucumber & Carrots in a Special Peanut Sauce. Topped with Toasted Sesame Seeds.

ZARUSOBA ざるそば

10.95

Soba Noodles with Special Sauce topped with Seaweed.

Sushi Donburi

Raw Fish Rice Bowl (served with miss soup)

■® TEKKA 鉄火どん

22.95

Raw Tuna on top of Sushi Rice

HAMACHI AONGGI はまち青ねぎ

22.95

Yellowtail with Green Onion ※ KANI TOBIKO 蟹の山かけ9

17.95

図 SAKE IKURA OYAKO 鮭いくらの親子 23.95

CHIRASHI ちらしどん Assorted Chef's choice of raw fishes

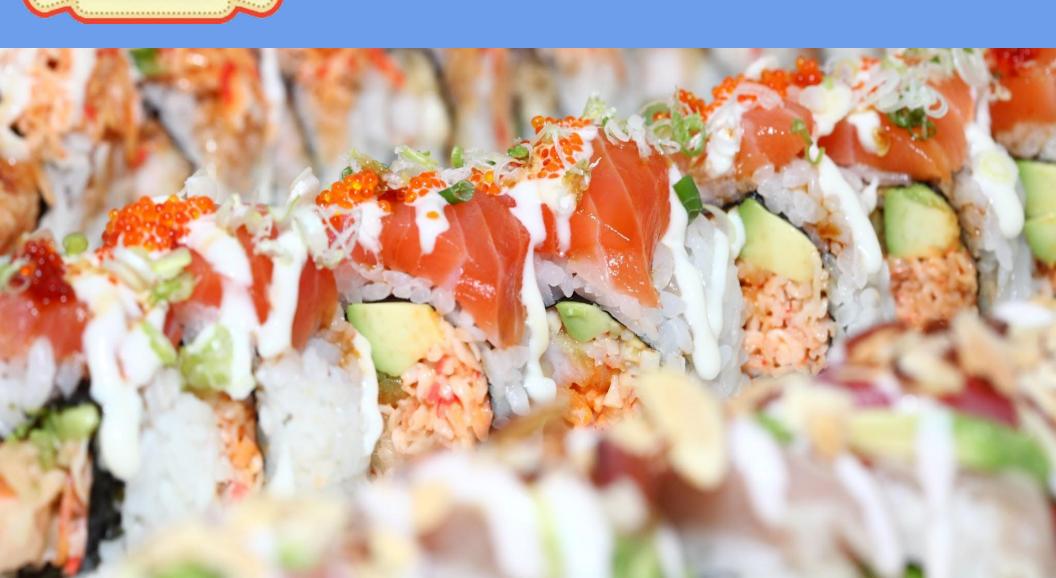
24.95



EASTLAND SUSHI
& ASIAN CUISINE

Special Sushi Rolls

RESTAURANT



Black Night (Right)

Tempura Shrimp, Asparagus, Hamachi topped with Spicy Crab Salad, Jalapenos, Black Tobiko and Special Sauces





Caribe (Left)

Spicy Crab Salad, Avocado, Salmon topped with Tuna, Scallions and Spicy Mayo

Christmas (Right)

Tempura Shrimp, Asparagus, Smoked Salmon topped with Tuna, Salmon, Avocado, Tobiko, and Special Sweet Sauce





Cowboy (left)
Tempura Shrimp, Crab Salad, Cream Cheese and Avocado, Deep Fried with Panko Breading topped with Sweet Chili Sauce

Crab Rangoon (Right)
Spicy Crab Salad, Avocado,
Cream Cheese topped with
Crab Salad and Sweet Chili
Sauce





Eastland (Left) Tempura Shrimp, Crab Salad, Cucumber, Avocado topped with Spicy Seared Albacore

Happy Tuna (Right)
Crab Salad, Avocado,
Asparagus topped with
Albacore, Almonds and Sweet
White Sauce





Island Fire (Left)
Spicy Tuna, Cucumber topped with Avocado and Shrimp

Kawa (Right) Spicy Crab Sala

Spicy Crab Salad, Smoked Salmon, Avocado topped with Unagi, Tempura Flakes, Scallions and Eel Sauce





KM (Left)

Asparagus, Crab Salad, Avocado, Tuna topped with Smoked Salmon, Tempura Flakes, Scallions and Sauce Lee's Special
Tempura Shrimp, Red

Tempura Shrimp, Red Clam, Tako, Crab salad, Avocado topped with Tempura Flakes, Masago and Special Sauces



Lobster Bomb (Right)

Salmon, Crab Salad,
Cucumber topped with
Lobster Tails, Tempura Flakes
and Scallions





Mamasita (Left)

Soft Shell Crab, Avocado topped with Spicy Cooked Salmon, Tempura Flakes, Scallions, and Special White Sauce Mayan (Right)

Tempura Shrimp, Crab Salad, Cilantro, Avocado topped with Spicy Hamachi and Scallions





Ninja (Left) Spicy Shrimp, Cilantro, Asparagus, topped with Avocado, Tuna, Hamachi with Monkey & Malan Sauce, Jalapenos, Tempura Flakes and Scallions

Ocean Blue (Right)

Tempura Shrimp, Avocado, Crab Salad topped with Seared Tuna, Spicy Mayo and Scallions





Oh Henry (Left) California Roll topped with Seared Salmon, Spicy Mayo, Special Sauce and Scallions

Okami (Right)

Tempura Shrimp, Spicy Crab Salad, Asparagus topped with Albacore, Unagi, Avocado, Tobiko, Scallions, Tempura Flakes and Sauces





Pink Lady (Left)
Spicy Crab Salad, Smoked
Salmon, Avocado topped with
Albacore, Hamachi, Avocado,
Scallions, Yellow Tobiko,
Tempura Flakes and Scallions

Scorpio (Right) Asparagus, Cucumber, Avocado topped with Soft Shell Crab, Scallions and

Cilantro Sauce





Shadow (Left) Spicy Crab Salad, Avocado, Tempura Shrimp topped with Smoked Salmon, Tobiko, Scallions, and Special White Sauce

Shower (Right)

Tempura Shrimp, Salmon, Tuna, Avocado topped with Crab Salad, Cucumber, Scallions and Spicy Mayo





Star (Left) Spicy Albacore, Avocado, Cucumber topped with Spicy Tuna Pokki and Scallions

Sugar Daddy (Right)
Unagi, Shrimp, Spicy Crab
Salad, Cilantro topped with
Spicy Tuna and Scallions





Sunset Beach (Left)
Spicy Albacore, Tempura
Shrimp, Avocado topped
with Crab Salad and Sweet
Chili Sauce

Super Unagi (Right)
Salmon, Crab Salad,
Cucumber topped with
Unagi





Tri-City (Left)
Spicy Salmon, Spicy Tuna,
Avocado topped with Unagi,
Scallions and Sesame Seeds

Volcano (Right)

Crab Salad, Asparagus topped with Baked Scallops, Mussels, Special Hot Sauce and Scallions





Walla Walla (Left)

Crab Salad, Avocado,
Asparagus topped with
Seared Scallop, Mussel,
Lobster Tails, Yuzu Tobiko,
Tempura Flakes and Special
Sauce

Yummy (Right)
Spicy Crab Salad, Smoked Salmon, Avocado topped with Tuna, Shrimp, Black Tobiko, Monkey & Malan Sauce, Tempura Flakes, and Scallions





164th Ave. (Left)

Tempura Shrimp, Asparagus, Bell Peppers, Avocado topped with Spicy Crab salad, Avocado, Tempura Flakes, Scallions and Special Sauce

Bubble Teas

Flavors:

Avocado Peach Green Tea Banana Guava Peppermint Black sugar Hibiscus Pineapple Blueberry Honeydew Plum Pomegranate Cantaloupe Kiwi Caramel Kumquat Raspberry Chocolate Lavender Red Bean Coconut Lemon Rose Coffee Lychee Starfruit Dragonfruit Strawberry Mango Milk Tea Ginger Tara Grape Thai tea Orange Grapefruit Papaya Watermelon Green Apple Passionfruit Yogurt

Toppings:

Boba
Black Sugar Boba
Coffee Jelly
Green Apple Jelly
Lychee Jelly
Mango Jelly
Mango Popping Boba
Rainbow Jelly



Nigiri (2pcs.) over rice

Sashimi (3 pcs. +\$1.00) no rice



Ebi Shrimp



Hokkigai Red Clam



lka Squid







Inari Fried Bean Curd

Kani Crab salad

Maguro Tuna

Masago Smelt Egg

Saba Mackerel

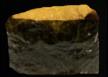
Sake Salmon

Uni (seasonal) Sea Urchin









Smoked Sake

Sweet **Shrimp**



Tako Octopus





Unagi Freshwater Eel



Sear (+\$1.00) Add Quail Egg (+\$1.00)



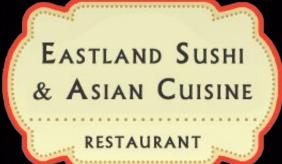












On tap

- -Blue moon
- -Coors lite
- -IPA
- -Sapporo

Imported

Beers

- -Asahi.....(S/L)
- -Corona.....(S)
- -Heineken.....(S)
- -Kirin.....(S/L)
- -Sapporo.....(L)
 - -Tsing Tao...(S/L)

Sake

- -Diamond
- -Silver -Pearl

Hot or Cold Sm or Lg

Alaskan (8 pcs.) Avocado (6 pcs.)
Salmon & Avocado Avocado



Futomaki (5 pcs.) Krab, Egg, Avo, Spinach, Cucumber,

Cream Cheese.

Tiger (8 pcs.)

Eel, Avo, Masago

Vegas (8 pcs.)

Deep Fried with

Salmon, Cream

and Eel Sauce

Cheese, Scallions

Soft Shell Crab, Tamago,

Cucumber



with Masago

Hawaiian (8 pcs.)

Tuna, Salmon, Avo

Philadelphia Rainbow (8 pcs.)
(8 pcs.) California topped with Different Fish



Unagi Avocado (8 pcs.) Eel & Avocado



Deluxe Sushi Includes a miso soup Tuna Roll & 7 Pieces of Assorted Nigiri





Hot Mama (8 pcs.) Shrimp Tempura with Spicy Tuna



Salmon Skin (8 pcs.)



Unagi Cucumber (8 pcs.)



Super Deluxe
Sushi
Includes a miso soup
California Roll & 9
Pieces of Assorted

Nigiri





Kappa (6 pcs.) Cucumber



Spicy Salmon (8 pcs.) Spicy Salmon, Cucumber



Vegetable (8 pcs.) Cucumber, Carrots, Avo



Sashimi
Combo
Includes a miso soup
4 Orders (12 Pieces
Total) of Assorted
Sashimi

Caterpillar (8 pcs.) Seel, Cucumber, with Avo.



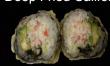
Negihama (6 psc.) Yellowtail with Scallions



Spicy Tuna (8 pcs) Spicy Tuna, Cucumber



Crunchy
California (8
pcs.)
Deep Fried California



Sushi & Sashimi Combo Includes a miso so

Includes a miso soup California roll, 5 Pieces Nigiri & 8 Pieces Sashimi

Dragon (8 pcs.) Shrimp Tempura with Eel, Avo, Tobiko



New York (8 pcs.) Shrimp, Avo., Cucumber



Spider (8 pcs.) Soft Shell Crab, Masago, Avo



Crunchy Spicy (8 pcs.) Deep Fried Spicy Tuna



Dragon Boat
Includes a miso soup
Dragon roll, 9 Pieces
Sashimi & 4 Pieces
Nigiri

Shrimp Tempura, Avo. Cucumber with Masago

Ebi Tempura

(8 pcs.)

Oregon (8 pcs.) Eel, Shrimp Tempura, Scallions with Masago



Tekka (6 pcs.) Tuna



Salmon
Dynamite (8 pcs.)
Deep Fried Spicy
Salmon



Love Boat
Includes 2 miso soups
Spider Roll, California
Roll,12 pieces
Sashimi & 5 Pieces
Nigiri



ty.	MAKI SUSHI (Rolls or hand roll)		Sub.
·y·		0.05	Oub.
	ALASKAN (Salmon and avocado) • AVOCADO ROLL	6.95 5.49	
	CALIFORNIA ROLL (Krab salad, cucumber, avocado	6.95	
	with masago) Snow Crab - add 2.00	0.00	
	BSC (California Roll topped with baked scallop) ★	10.95	
	CATERPILLAR (Eel cucumber topped with avocado)	11.95	
	DRAGON (Eel, avocado, shrimp tempura, with tobiko)	13.95	
	EBI TEMPURA (Deep fried prawns, avocado, cucmber,	9.95	
	masago)	7.95	
	FUTO MAKI (Krab, cucumber, egg, spinach)	10.95	
	HAWAIIAN (Tuna, salmon, avocado, masago) •		
	HOT MAMA (EBI Tempura roll topped w/ spicy tuna)	12.95	
	KAPPA (Cucumber)	5.49	
	NEGIHAMA (Yellowtail with scallion) •	6.95	_
	NEW YORK (Shrimp, avocado, cucumber)	6.95 10.95	
	OREGON (Eel, shrimp tempura, scallion, masago w/ spicy sauce) *	6.95	
	PHILADELPHIA (Smoked salmon, cucumber, and cream cheese) • RAINBOW (California roll topped with 7 fish) •	14.95	
	SALMON SKIN (Salmon Skin, cucumber, daikon sprout)	7.49	
			_
	SPICY TUNA (Type, supprehense) of the spicy spice (Spicy TUNA (Type, supprehense) of the spicy spice (Spicy Spicy	6.95	_
	SPICY TUNA (Tuna, cucumber w/ spicy sauce) •★	6.95	
	SPIDER (Deep fried soft shell crab, masago & avocado)	14.95	
	TUNA ROLL (TEKKA) ·	6.49	
	TIGER (Fried soft shell crab, avocado, tamago, eel & masago)	15.95	
	UNAGI CUCUMBER (Fresh water eel & cucumber)	6.95	<u> </u>
	UNAGI AVOCADO (Fresh water eel & avacado)	6.95	
	VEGETABLE (Seasonal Vegetables)	6.50	
	NIGIRI (2 pcs.) SASHIMI (+\$1.00)		
	ALBACORE (White Tuna) •	5.50	
	EBI (Prawn)	6.95	
	HAMACHI (Yellow Tail) •	6.95	
	HOKKIGAI (Red clam) •	5.50	
	HOTATAEGAI	5.95	
	IKA (Squid) •	5.50	
	IKURA (Salmon roe) •	6.95	
	INARI (Fried Bean Curd)	3.95	
	KANI (Krab)	5.50	
	MAGURO (Tuna) •	5.95	
	MASAGO (Smelt egg)	6.50	
	SABA (Mackerel) •	5.50	
	SAKE (Salmon) •	5.95	
	UNI(Sea Urchin, Seasonal) •	MKT.	
	SMOKED SALMON ·	5.95	
	SWEET SHRIMP (Amaebi) •	8.95	
	TAI (Red Snapper) •	4.95	
	TAKO (Octopus) •	5.50	
	TAMAGO (Egg)	4.50	
	TOBIKO (Frying fish egg)	6.95	
	UNAGI (Fresh water eel)	5.95	ldash
	TORO (Tuna belly) seasonal •	MKT.	
	Add Quail Egg	1.00	<u> </u>
	DEEP FRIED ROLLS		L
	CRUNCHY CALIFORNIA (Deep Fried California roll)	10.95	
	CRUNCHY SPICY (Tuna, cucumber w/ spicy sauce) •★	10.95	
	SALMON DYNAMITE (Spicy salmon, cucumber) •★	10.95	
	VEGAS (Salmon, scallion, cream cheese w/ sauce) .⋆	10.95	
	SUSHI SPECIAL		
	(SERVED WITH MISO SOUP, CHEF'S CHOICE)		
	DELUXE SUSHI (7piece sushi & tuna roll) •	29.95	
	SUPER DELUXE SUSHI (9 piece sushi & California roll) •	32.95	\vdash
	SASHIMI COMBO (12 piece raw fish) •	32.95	
	SUSHI and SASHIMI COMBO (5 piece Sushi,9 pieces sashimi)		\vdash
	(5 piece Susiii,9 pieces sasnimi)	36.95	<u> </u>
	Dragon Boat (Dragon Roll, 9 pieces sashimi, 4 pieces nigiri)	48.95	
	LOVE BOAT (Spider roll, California roll, 12 piece sashimi, 5 pieces	59.95	
	1.15.4		\vdash
	Consuming raw or undercooked seafood may increase your risk		
	of foodborne illness		<u> </u>
	★ Spicy Total from back page \$		\vdash
	Total Holli back page \$		ı

BAR-B-Q PORK		Sub.
	10.95	
AGETOFU (Deep fried tofu)	8.95	
YAKITORI (Skewered chicken & green onion) 2 piece	10.95	
SOFT SHELL CRAB (Deep fried)	15.95	
NEGIMAKI (Green onion beef roll)	12.95	
HAMACHI KAMA (Broiled yellowtail collar)	12.95	
IKA SUGATAYAKI (Grilled squid) EDAMAME (Boiled, lightly salted soy beans)	13.95	
YASAI TEMPURA (Tempura fried vegetables)	8.95 10.95	
EBI TEMPURA (Fried prawn with tempura) 4 piece	12.95	
BAKED BUTTERFLY SHRIMP (4 Jumbo shrimp stuffed with	13.95	
Krabsalad, cucumber & special sauce)	15.55	
POT STICKERS (Gyoza)	10.95	
BAKED MUSSEL 4 piece	10.95	
Qty. SUSHI DONBURI (Raw Fish Rice Bowl) • (Served w/ soup)		
TEKKA (Raw tuna on top of sushi rice) •	22.95	
HAMACHI AONGGI (Green onion, yellowtail) •	22.95	
SAKE IKURA OYAKO (Salmon and salmon eggs) •	23.95	
CHIRASHI (Assorted Chef's choice of raw fishes) •	24.95	
DONBURI (Rice Bowl) (Served with soup)		
OYAKO DONBURI (tender chicken with egg)	15.95	
YAKINIKU DONBURI (sliced steak with onion)	15.95	
CHICKEN TERIYAKI	15.95	
SALMON TERIYAKI	17.95	
TEMPURA DONBURI (Tempura shrimp & vegetables)	17.95	
KATSU DONBURI (Fried tenderloin pork with egg)	17.95	
UNAGI DONBURI (Eel broiled with special sauce)	17.95	
NOODLE SOUP		
TERIYAKI CHICKEN (Udon noodles)	15.95	
TEMPURA UDON (Fried prawns and vegetables)	17.95	
COLD NOODLES		
ZARUSOBA (Soba noodle with soba sauce)	10.95	
,	10.55	
SALAD		
SUNOMONO (Shrimp & cucumber)	8.95	
TAKOSU (Cucumber with baby or regular octopus)	11.95	
SEAWEED (Seaweed salad with touch of spice)	11.95	
<u>DINNER MENU</u>		
GRILLED FRESH SALMON (Teriyaki)	22.95	
BROILED SABA (Flame broiled shioyaki mackerel)	20.95	
ASSORTED TEMPURA (Prawns & vegetables fried w/	22.95	
tempura batter) TERIYAKI STEAK (Tender steak grilled with teriyaki sauce)	23.95	
PORK TENDERLOIN KATSU (Pork fried with panko	47.05	
breading)	17.95	
TERIYAKI CHICKEN (Flame broiled chicken with teriyaki sauce)	17.95	
BEVERAGES		
HOT OR COLD SAKE S=12 L=	=16	
IMPORTED BEER:Sapporo draft, Asahi,Tsing Tao, Kirin,		
Corona, Heineken	7.00	
LARGE BEER: Sapporo, Kirin, Asahi, Tsing Tao,	11.00	
	6.00	
DOMESTIC BEER: Michelob Ultra, MGD, Miller Light		
DOMESTIC BEER: Michelob Ultra, MGD, Miller Light	0.00	
DOMESTIC BEER: Michelob Ultra, MGD, Miller Light Odoul's Non-Alcoholic, Angry Orchard, Bud, Bud Light, Coors Light (Draft)	8.00	
DOMESTIC BEER: Michelob Ultra, MGD, Miller Light Odoul's Non-Alcoholic, Angry Orchard, Bud, Bud Light, Coors Light (Draft) MICRO BREWERIES: (Tap) Blue Moon, IPA	8.00	
DOMESTIC BEER: Michelob Ultra, MGD, Miller Light Odoul's Non-Alcoholic, Angry Orchard, Bud, Bud Light, Coors Light (Draft) MICRO BREWERIES: (Tap) Blue Moon, IPA (Bottle) Fat Tire, Black Butte Porter, Mirror Pond		
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DOMESTIC BEER: Michelob Ultra, MGD, Miller Light Odoul's Non-Alcoholic, Angry Orchard, Bud, Bud Light, Coors Light (Draft) MICRO BREWERIES: (Tap) Blue Moon, IPA (Bottle) Fat Tire, Black Butte Porter, Mirror Pond WINE: Cabernet, Merlot, Pinot Gris, Chardonnay, Sauvignon Blanc, White Riesling, Plum, Sparkling Wine, Shiraz, White Zinfandel, Pinot Noir	6.00-	
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DOMESTIC BEER: Michelob Ultra, MGD, Miller Light Odoul's Non-Alcoholic, Angry Orchard, Bud, Bud Light, Coors Light (Draft) MICRO BREWERIES: (Tap) Blue Moon, IPA (Bottle) Fat Tire, Black Butte Porter, Mirror Pond WINE: Cabernet, Merlot, Pinot Gris, Chardonnay, Sauvignon Blanc, White Riesling, Plum, Sparkling Wine, Shiraz, White Zinfandel, Pinot Noir SOFT DRINKS: Coke, Diet Coke, Sprite, Mr. Pibb Mt. Dew, Root Beer, Orange Soda, Raspberry Ice Tea, Ginger Ale JUICES: Pineapple, Mango, Cranberry, Grapefruit, Apple Lemonade, Strawberry Lemonade, Variety Teas DESSERTS TEMPURA ICE CREAM (Scoop of vanilla ice cream coated in tempura batter) - warm on the outside and cold inside ICE CREAM: (Green Tea, Red bean, Vanilla, or Coconut Pineapple) ALMOND COOKIES (2) LEECHEE CHEESE CAKE	6.00- 12.00 3.49 4.49 7.95 3.95 3.95 4.95 5.95	