

# COCKTAILS

**LONG ISLAND SAKE** Premium sake, iced tea and cola served in a tall glass with lemon or lime garnish. **8**

**LYGHEETINI** Premium sake garnished with lychee fruit. **7**

**SAKE MOJITO** Premium sake, lime, mint and carbonated soda. **7**

**KYOTO BREEZE** Nigori sake, cranberry juice and grapefruit juice served in a tall glass. **8**

**SAKE SCREWDRIVER** Gekkeikan sake and orange juice served in a tall glass over ice with an orange garnish. **7**

**SAKERITA** Gekkeikan sake, margarita wine and lime juice served in a margarita glass. **7**

**PLUM SPRITZER** Plum wine and club soda served in a tall glass over ice with a lemon or lime wedge garnish. **7**

**IGHIBAN MIMOSA** Sparkling sake, and orange juice served in a chilled champagne flute. **7**

**SILKY COLADA** Nigori sake and piña colada served in a tall glass over ice. **7**

## BEER

### ↳IMPORTED◀

**5.5**

**ASAHI**  
**SAPPORO**  
**KIRIN REGULAR**  
**KIRIN LIGHT**  
**TSING TAO**  
**CORONA**  
**DOS EQUIS**

### ↳DOMESTIC◀

**4.5**

**BUD LIGHT**  
**MILLER LIGHT**  
**COORS LIGHT**  
**MICHELOB ULTRA**  
**O'DOUL'S (NON-ALCOHOLIC)**

# BEVERAGES

|   |            |
|---|------------|
| <b>FOUNTAIN DRINKS</b> .....  | <b>2.5</b> |
| <b>RAMUNE SPRITE</b> Bottled carbonated drink.....                                | <b>3</b>   |
| <b>BOTTLED FRUIT JUICE</b> .....  | <b>2.9</b> |
| <b>CITRUS TEA WITH HONEY*</b> Hot or cold.....                                    | <b>3.5</b> |
| <b>SPARKLING MANGO*</b> .....   | <b>3.9</b> |
| <b>ROY ROGERS*</b> Half iced tea, half lemonade.....                              | <b>3.5</b> |
| <b>SHIRLEY TEMPLE*</b> Sprite with cherry juice.....                              | <b>3.5</b> |
| <b>FROZEN SMOOTHIE</b> .....  | <b>4.5</b> |
| Tropical Fruit, Acai Mixed Berry,<br>Peach Mango or Strawberry Banana             |            |
| <b>MATCHA GREEN TEA</b> Hot or iced.....  | <b>2.5</b> |
| <b>JASMINE BLACK TEA</b> Hot.....   | <b>2.5</b> |
| <b>FRESH BREWED ICED TEA</b> .....  | <b>2.5</b> |
| <b>ICED COFFEE</b> .....  | <b>2.5</b> |
| <b>STARBUCKS COFFEE</b> .....   | <b>3</b>   |
| French Roast, Mocha, Caramel or Veranda Blend                                     |            |
| <b>FIJI NATURAL ARTESIAN BOTTLED WATER</b> .....                                  | <b>2.5</b> |
| <b>SPARKLING WATER</b> S. Pellegrino or Bvlgari..... sm <b>3</b> .... lg <b>5</b> |            |

\*no refills

# SAKE

↳FLAVORED SAKE◀ glass/bottle

|                         |      |
|-------------------------|------|
| <b>Hana Fuji Apple</b>  | 7/23 |
| <b>Hana Lychee</b>      | 7/23 |
| <b>Hana Raspberry</b>   | 7/23 |
| <b>Hana White Peach</b> | 7/23 |

↳SAKE CARAFES◀ sm 6oz/lg 10oz

|   |       |
|---|-------|
| <b>Ten to Chi Heaven &amp; Earth Junmai Daiginjo</b><br><i>Warm or cold</i> | 13/24 |
| <b>Suishin Drunken Hearts Junmai Ginjo</b><br><i>Warm or cold</i>           | 9/13  |
| <b>Hot Sake by Sho Chiku Bai Premium Junmai Hot</b>                         | 5/7   |
| <b>Otokoyama Man's Mountain Junmai</b> <i>Warm or cold</i>                  | 9/13  |
| <b>Daku Junmai Nigori Cold</b>  | 11/19 |

↳SAKE BY THE BOTTLE◀

|   |     |
|---|-----|
| <b>Wakatake Onigoroshi Demon Slayer Daiginjo</b><br><i>Silky, smooth, fruity · 300mL</i>        | 43  |
| <b>Kirinzan Junmai Daiginjo</b> <i>Dry, clean, refined</i><br>720mL                             | 130 |
| <b>Ten to Chi Heaven &amp; Earth Junmai Daiginjo</b><br><i>Chestnut, cocoa, complex · 300mL</i> | 47  |
| <b>Sho Chiku Bai Ginjo</b> <i>Fruity, Rich · 300mL</i>  | 15  |
| <b>Ty Ku Junmai Ginjo</b> <i>Peach, vanilla, silky · 330mL</i>                                  | 21  |
| <b>Ty Ku Premium Junmai</b> · 330mL   | 18  |
| <b>Yukikage Snow Shadow Tokubetsu Junmai</b><br><i>Soft, crisp, light · 300mL</i>               | 38  |
| <b>Midorikawa Junmai</b> <i>Apple, citrus · 720mL</i>   | 66  |
| <b>Mio Sparkling</b> <i>Sweet, bubbly, fruity · 300mL</i>                                       | 15  |
| <b>Sho Chiku Bai Nigori Silk</b> <i>Silky, sweet, coconut</i><br>375mL                          | 13  |
| <b>Sho Chiku Bai Nigori Cream</b> <i>Creamy, milky, rich</i><br>300mL                           | 15  |
| <b>Ty Ky Coconut Nigori</b> <i>Infused coconut · 330mL</i>                                      | 26  |

# DESSERTS

**FRIED CHEESECAKE** Cheesecake wrapped with thin crust and drizzled with cinnamon powder and brown sugar. Served with vanilla ice cream. **8**

**KAKIGORI** Japanese shaved ice with green tea, red bean, fruit jelly and topped with green tea ice cream. **6**

**FRIED BANANA** Tempura banana drizzled with melted chocolate. Served with vanilla ice cream, whipped cream and a cherry. **6**

**TEMPURA ICE CREAM** Vanilla or green tea ice cream wrapped with cake and fried with tempura. **5**

**MOCHI** Rice skin stuffed with ice cream. Your choice of mango, green tea, vanilla, chocolate, strawberry or red bean. **4.5**

**ICE CREAM** Your choice of green tea or vanilla. **2.5**

↳ADD HONEY - \$1◀

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# WINE

## »WHITE«

glass/bottle

### HOUSE WHITE

Chardonnay or Pinot Grigio 7/21

### CHARDONNAY

Meiomi, California 10/38

St. Francis, Sonoma County, California 10/38

Sonoma-Cutrer, Sonoma County, California 58

Merryvale, Napa Valley, California 72

Donati Sisters Forever UnOaked  
Central Coast, California 8/30

### PINOT GRIGIO

Stemmari, Sicily, Italy 7/26

Blue Quail Pinot Gris  
Mendocino County, California 8/30

Willamette Pinot Gris  
Willamette Valley, California 38

Jermann, Friuli-Venezia Giulia, Italy 45

### SPARKLING/CHAMPAGNE

Maschio Prosecco Brut, Treviso DOC, Italy  
187mL bottle 10

La Marca Prosecco, Prosecco, Italy  
187mL bottle 8  
750mL bottle 26

Fleur de Mer Rosé, Provence, France 35

Mionetto Il Moscato, Veneto, Italy 28

### RIESLING

Kung Fu Girl, Columbia Valley, Washington 8/23

J Lohr, Monterey County, California 7/26

### SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand 11/42

Charles Krug, Napa Valley, California 8/30

Justin, Central Coast, California 38

Provenance, Napa Valley, California 45

### OTHER WHITE WINES

White Doe Chenin Blanc/Viognier Blend,  
California 9/34

### ROSÉ

Meiomi Rosé, California 10/38

## »RED«

glass/bottle

### HOUSE RED

Cabernet or Merlot 6/19

### CABERNET SAUVIGNON

Brandlin, Napa Valley, California 132

Freemark Abbey, Napa Valley, California 80

Inglenook, Rutherford, California 160

Kith & Kin Round Pond Estate  
Napa Valley, California 85

Silver Oak, Alexander Valley, California 200

Justin, Lodi, California 40

Provenance, Napa Valley, California 58

Stags' Leap, Napa Valley, California 74

Jordan, Sonoma County, California 98

### MERLOT

Duckhorn Napa Valley, Napa Valley, California 138

Chateau Souverain, California 7/26

Alexander Valley, Sonoma County, California 32

Chelsea Goldschmidt Alexander Valley  
Sonoma County, California 40

### PINOT NOIR

Meiomi, California 12/46

Hahn, Monterey County, California 7/26

Blue Quail, Mendocino County, California 36

Terrazas de Los Andes Reserva Malbec  
Mendoza, Argentina 40

Orin Swift Papillon Bordeaux Blend  
Napa Valley, California 88



# APPETIZERS

## »FROM THE KITCHEN«

-  **STUFFED JALAPEÑO** Fresh jalapeño stuffed with peanut butter, cream cheese and mixed crab meat, drizzled with spicy mayo and eel sauce. **9**
- GYOZA** Steamed or pan fried dumplings. **5**
- GYUTAN** BBQ beef tongue seasoned with yuzu sauce. **10**
- HOT ROCK BEEF** NY beef served on a hot rock with garlic butter and ponzu sauce. **16**
- HARUMAKI (EGG ROLL)** Egg rolls with house-made sweet chili sauce. Your choice of **PORK 5** or **VEGGIE 5**
- TAKOYAKI OCTOPUS BALLS** Octopus puffs topped with Japanese mayo, BBQ sauce, scallions, seasonings and bonito flakes. **6**
- IKA GESO KARAGE** Japanese fried squid tentacles served with spicy ponzu. **7**
-  **AGEDASHI TOFU** Lightly fried tofu with bonito flakes, dried seaweed and scallions, served with tempura sauce. **5**
- FRIED OYSTERS** Panko oysters served with ranch dressing. **6**
- YAKITORI** Two bamboo skewers with your choice of **CHICKEN 5** • **BEEF 7** or **SHRIMP 7**
-  **SCALLOPS** Wrapped in bacon and drizzled with ponzu, teriyaki sauce and sesame seeds. **9**
- CRISPY CALAMARI** Lightly fried squid served with house-made sweet chili sauce. **7**
- CRAB PUFF** Crab meat mixed with cream cheese and green onions. **6**
- SHRIMP TEMPURA** Lightly fried shrimp. 3 pieces **5.5**
-  **VEGGIE TEMPURA** Lightly fried fresh vegetables. 5 pieces **3.5**
- HAMACHI KAMA** Grilled yellow tail cheek served with spicy ponzu. **16**

## »FROM THE SUSHI BAR«

-  **THE LAUREN** Seared pepper tuna stuffed with crab meat, avocado, bean sprouts, crispy garlic and spicy ponzu seasoning sauce. 5 pieces. **13**
-  **SALMON ROSE** Scottish salmon, sushi rice and Japanese mayo topped with salmon roe and yuzu sauce. 3 pieces. **11**
-  **TUNA TARTARE** Diced tuna, jalapeño, green onions, spicy mayo, ponzu sauce, avocado and wasabi tobikos served with five wonton chips. **12**
-  **YELLOW TAIL CARPACCIO** Thin cut hamachi, jalapeño, spicy ponzu sauce, cilantro and sizzle shichimi togarashi spice. 5 pieces. **11**
-  **CHARLOTTE DELIGHT SALMON** Lightly torched salmon and scallop topped with orange and drizzled with yuzu sauce. 5 pieces. **18**
-  **PEPPER TUNA** Seared pepper tuna, Parmesan cheese and sprouts marinated with spicy ponzu sauce. 5 pieces. **12**
-  **EURASIA AHI TOWER** Sushi rice, mixed crab meat, avocado, diced tuna and tobikos with wasabi mayo, sriracha and spicy sauces. **16**
- MALA SALMON** Seared salmon, tosaka seaweed and shichimi spice, drizzled with house-made spicy sauce. 5 pieces. **12**
- BABY OCTOPUS** House marinated baby octopus. **7**
- SESAME SQUID SALAD** Kombu, squid, sesame sauce marinade. **6.5**

## EXTRAS

**SRIRACHA - 50¢ • TERIYAKI SAUCE, TEMPURA SAUCE OR SWEET CHILI SAUCE, PONZU SAUCE, SPICY MAYO, WASABI MAYO, SPICY OIL, EEL SAUCE, YUZU SAUCE - \$1**



SHRIMP YAKITORI



EURASIA AHI TOWER



STUFFED JALAPEÑOS



GYOZA



THE LAUREN

 **CHEF'S CHOICE**  **VEGETARIAN**  **GLUTEN FREE**  **SPICY**

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# DINNER

**SURF AND TURF BOWL** Hot pot bowl with steamed rice, shrimp, scallop, beef, mixed veggies and red pickle. **18**

**LAMB RACK** Grilled lamb finely seasoned with kosher salt and black pepper, and drizzled with cumin. Served with seasoned rice or mashed potatoes. **24**

**NY BEEF** Grilled 8 oz NY Beef topped with basil pesto. Served with mashed potatoes and sautéed veggies. **20**

**HOT ROCK BEEF** NY beef served on a hot rock with garlic butter and ponzu sauce. **16**

**SALMON JAPANESE PASTA** Grilled salmon topped with basil pesto. Served with Japanese pasta, garlic butter, broccoli and red pickle. **20**

**EURASIA VEGGIES SAUTÉ** Tofu, eggplant, zucchini, carrots, broccoli, mushrooms, bell peppers and Asian vegetables. **15** *Choice of spicy with jalapeño - add \$1.*

**TERIYAKI** Grilled and served with vegetables and teriyaki sauce on the side. Your choice of **CHICKEN 16 • BEEF 18 • SHRIMP 18 • SALMON 18** or **SEAFOOD 23** *Sizzling plate - add \$1*

**TEMPURA** Lightly fried vegetables tempura with your choice of **CHICKEN 14** or **SHRIMP 16**

**YAKI UDON OR YAKI SOBA** Stir fried noodles with vegetables and house yaki sauces. Your choice of **CHICKEN 12 • BEEF 14** **SHRIMP 14 • COMBO 16** or **SEAFOOD 19**

**FRIED RICE** Full or half order, cooked with carrots, onions, scallions and eggs.

|               | FULL | HALF |
|---------------|------|------|
| CHICKEN       | 10   | 5.5  |
| BEEF          | 12   | 6.5  |
| SHRIMP        | 12   | 6.5  |
| SMOKED SALMON | 13   | 7    |
| COMBO         | 13   | 7    |
| SEAFOOD       | 18   | 9.5  |
| VEGGIES       | 9    | 5    |



FRIED RICE

**KATZU** Cutlet fried in Japanese panko breadcrumbs, with carrots, broccoli, katsu BBQ sauce and your choice of **CHICKEN** or **PORK 14**

**BENTO BOX** Served with steamed rice, seaweed salad, dumplings, shrimp tempura, pickled radish, California roll and tempura sauce.

**GRILLED CHICKEN 16**

**GRILLED OR TEMPURA SHRIMP 19**

**NEW YORK BEEF 18**

**GRILLED SALMON 19**

**KATZU - CHICKEN OR PORK 16**

**SUSHI - 5 PC 18**

**STIR FRIED VEGGIES 15**

**SASHIMI - 5 PC 20**

*Vegan bento is served with steamed rice, seaweed salad, veggie spring roll, veggie tempura, pickled radish, avocado roll and tempura sauce.*

**BURGER** Topped with avocado, mushrooms, onions, lettuce, tomatoes and Japanese mayo. Comes with house-made French fries and Japanese pickles. Your choice of **KOBE BEEF 14** **GRILLED CHICKEN 11** or **VEGAN 9** *Add cheese for \$1.*

**CHEF'S CHOICE** **VEGETARIAN** **GLUTEN FREE** **SPICY**

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# SALADS

**HOUSE SALAD** Fresh iceberg, romaine, carrots, cabbage, tomatoes, and cucumber tossed in our house-made creamy miso dressing. **5**

**GRILLED CHICKEN SALAD** Our house salad with avocado, topped with grilled chicken. **12**

**SEAWEED SALAD** House marinated seaweed. **4**

**MIXED SU** Cucumber topped with shrimp, octopus, crab stick and surf clam, tossed in ponzu sauce. **8**

**POKE SALAD** Choice of seaweed salad or brown rice. Topped with tuna, salmon, white fish, masago, sprouts and cucumber, drizzled with poke sauce. **12**

## » DRESSINGS «

|             | SMALL | LARGE |
|-------------|-------|-------|
| MISO        | 5     | 10    |
| GINGER      | 5     | 10    |
| SPICY PONZU | 6     | 12    |
| SPICY MAYO  | 6     | 12    |

# SOUPS

**MISO SOUP** Miso paste and soybean broth with seaweed, tofu and onion. **SMALL 2.5 • LARGE 4**

**ONION SOUP** Fried onions, scallions and mushrooms with chicken broth. **4**

**SEAFOOD SOUP** Broth miso with shrimp, scallop, squid, black mussel, zucchini, carrots, mushrooms and onions. **9**

**GYOZA SOUP** Dumplings and vegetables. **6**

**TAMAGO SOUP** Eggdrop with chicken broth. **4.5**

## » UDON NOODLE SOUPS «

**NABEYAKI** Noodle soup with carrots, zucchini, shiitake mushrooms, fish cake, chicken, egg and shrimp tempura. **13**

**CHICKEN OR BEEF** Noodle soup with carrots, zucchini, shiitake mushrooms and fish cake. **11**

**SHRIMP TEMPURA** Noodle soup with carrots, zucchini, shiitake mushrooms, fish cake and shrimp tempura. **12**

## » RAMEN NOODLE SOUPS «

**ADD A HARD BOILED EGG TO ANY RAMEN SOUP - \$1**

**TONKOTSU** Braised pork belly, garlic, spring onions, ginger, corn, seaweed, kombu and red pickle. **11**

**MISO** Braised pork belly, garlic, spring onions, ginger, corn, seaweed, kombu and red pickle. **11**

**TOKYO** Braised pork belly, garlic, spring onions, ginger, corn, seaweed, kombu and red pickle. **10**

# NIGIRI & SASHIMI

NIGIRI (SUSHI) 1 PIECE SASHIMI (NO RICE) 2 PIECES

|  |     |     |
|--|-----|-----|
| <b>SWEET SHRIMP (AMA-EBI)</b> 甘海老.....           | 6   | 12  |
| <b>MONKFISH LIVER (ANKIMO)</b> 鮫肝.....           | 3   | 6   |
| <b>YELLOW TAIL (HAMACHI)</b> 鰯.....              | 2.5 | 5.3 |
| <b>SALMON (SAKE)</b> 鮭.....                      | 2.5 | 5.3 |
| <b>TUNA (MAGURO)</b> 鮪.....                      | 2.5 | 5.3 |
| <b>PEPPER TUNA (KOSHO MAGURO)</b> コショウ鮪          | 2.8 | 5.5 |
| <b>SALMON ROE (IKURA)</b> イクラ.....               | 2.9 | 7   |
| <b>GREEN FISH EGG (WASABI TOBIKO)</b> 飛子....     | 2.5 | 5.5 |
| <b>WHOLE OR CHOPPED SCALLOP (HOTATEGAI)</b> 海扇.. | 3.5 | 7.5 |
| <b>SEA URCHIN (UNI)</b> 海胆.....                  | MKT | MKT |
| <b>FATTY TUNA (TORO)</b> とろ.....                 | MKT | MKT |
| <b>MACKEREL (SABA)</b> 鯖.....                    | 2.1 | 4.2 |
| <b>SUPER WHITE TUNA (SHIRO MAGURO)</b> .....     | 2.3 | 4.6 |
| <b>ALBACORE (SHIRO MAGURO)</b> 鬚長.....           | 2.3 | 4.6 |
| <b>STRIPED BASS (SUZUKI)</b> 鱸.....              | 2.5 | 5   |
| <b>OCTOPUS (TAKO)</b> たこ.....                    | 2.5 | 5   |
| <b>SQUID (IKA)</b> いか.....                       | 2.1 | 4.2 |
| <b>SURF CLAM (HOKKIGAI)</b> 北寄貝.....             | 2.3 | 4.6 |
| <b>SMELT FISH EGG (MASAGO)</b> まさご.....          | 1.9 | 3.8 |
| <b>SHRIMP (EBI)</b> 海老.....                      | 1.9 | 3.8 |
| <b>EEL (UNAGI)</b> 鰻.....                        | 2.6 | 5.3 |
| <b>MUSHROOM (SHITAKE)</b> キノコ.....               | 1.7 | 3.5 |
| <b>PICKLED DAIKON (OSHINKO)</b> 大根.....          | 1.5 | 3   |
| <b>SEAWEED (KAISÔ)</b> 海藻.....                   | 1.9 | 3.5 |
| <b>TOFU SKIN (YUBA)</b> 豆腐皮.....                 | 1.5 | 3   |
| <b>EGG OMELET (TAMAGO)</b> 玉子.....               | 1.4 | 2.8 |
| <b>CRAB STICK (KANIKAMA)</b> 蟹.....              | 1.9 | 3.8 |
| <b>AVOCADO (ABOKADO)</b> アボカド.....               | 1.3 | 2.6 |

# SIGNATURE ROLLS

**BELL TOWER** Soft shell crab, smoked salmon, avocado and shrimp tempura topped with eel sauce and spicy mayo. **17**

**OSAKA SONATA** Spicy tuna, green onions, wasabi tobikos, jalapeño topped with yellow tail, avocado and green onions. **15**

**ZOUK** Super white tuna, Japanese carrots, avocado and cucumber topped with yellow tail, cilantro and wasabi yuzu sauce. **15**

**LOVE IN GENOA** Crab meat and avocado topped with salmon, salmon roe, Chef's olive oil sauce, Parmesan cheese and pine nuts. **15**

**1330 FAHRENHEIT** Peppered tuna and jalapeño topped with spicy tuna, crab meat and wasabi mayo. **13**

**MEXICAN** Spicy tuna, crab meat and cilantro topped with albacore tuna, crispy garlic, jalapeño, sriracha and spicy ponzu sauce. **14**

**MONKEY** Crab meat and avocado topped with salmon, spicy tuna and wasabiko **14**



**MONKEY ROLL**

**EURASIA** Kani, shrimp tempura, soft shell crab, avocado, masago, cucumber and Japanese mayo topped with pepper tuna and avocado special ponzu sauce. **18**

**ALASKA** Tuna, salmon, yellow tail, avocado and snow crab wrapped with soy paper. **15**

**INCREDIBLE** Crawfish and snow crab topped with tuna, salmon, eel, white fish, shrimp, asparagus and avocado. **16**

**ENERGY** Shrimp tempura and spicy tuna topped with freshwater eel, avocado and eel sauce. **14**



# TEXAS FAVORITE MAKI

**SAN ANTONIO ROLL** Mixed crab meat topped with avocado and drizzled with eel and spicy mayo sauce. **10**

**AUSTIN ROLL** Shrimp tempura, and cucumber topped with shrimp and french crispy onion, and drizzled with spicy mayo, poke sauce and eel sauce. **12**

**HOUSTON ROLL** Shrimp tempura, avocado and crab meat topped with crab stick, bacon, spicy mayo, eel and sriracha with yuzu sauce. **13**

**FIRECRACKER ROLL** Shrimp tempura, avocado and cream cheese topped with Flamin' Hot Cheetos®, then drizzled with eel and spicy mayo sauce. **10**

# RICELESS ROLLS

**SKINNY BO** Rolled with soy paper. Salmon, tuna, yellow tail, avocado, cucumber, and imitation crab meat. **14**

**LADY DRAGON** Rolled with soy paper. Boiled shrimp, smoked salmon, cucumber, avocado and octopus drizzled with eel and wasabi yuzu sauce. **14**

**CRAWDADS** Cajun crawfish and cream cheese wrapped in soy and tempura style. Topped with spicy tuna, pico de gallo, eel and spicy mayo sauce. **15**

**JORDAN** Salmon, kani, ebi and avocado wrapped in cucumber. **12**

**HEATHER NARUTO** Rolled with cucumber. Spicy tuna, crab meat, crab stick, avocado and cream cheese. Topped with pepper tuna and wasabi mayo. **13**

**SUNSET & SUNRISE** Salmon, tuna, avocado, cream cheese, black tobikos and masago drizzled with yuzu and spicy ponzu sauce. **14**

 **CHEF'S CHOICE**  **VEGETARIAN**  **GLUTEN FREE**  **SPICY**

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# VIP ROLLS

## COOKED ROLLS

- LUKE** Mixed fish, snow crab, jalapeño, cream cheese and asparagus, fried katsu style and drizzled with spicy mayo and eel sauces. **14**
- DRAGON** Crab stick and cucumber topped with eel, avocado and eel sauce **13**
- SKY DIVER** Soft shell crab and cucumber topped with eel, avocado and eel sauce. **16**
- VOLCANO:** California roll, baked scallop, spicy mayo, sriracha, eel sauce and masago. **13**
- CATERPILLAR:** Eel and cucumber topped with avocado and eel sauce. **12**
- YODA** Crab meat and avocado topped with baked Cajun crawfish, masago and eel spicy mayo. **14**
- SHAGGY DOG** Shrimp tempura topped with crab stick and drizzled with eel sauce and spicy mayo. **10**
- POKEMON** Crab stick, shrimp tempura and avocado topped with snow crab, crunchy flakes and white mayo. **11**
- BOBA FETT** Crab meat and shrimp tempura topped with eel, avocado, black tobiko and eel sauce. **13**
- YAITA MUSSEL** Salmon tempura wrapped with seaweed paper and topped with baked mussel. **13**
- PINK LADY** Snow crab, shrimp tempura and avocado topped with crab stick, crunchy flakes and eel sauce. **12**
- SPICY GIRL** Smoked salmon, cream cheese avocado topped with crab stick, sriracha sauce and chili pepper. **12**
- NEW YORK** Shrimp tempura and avocado topped with avocado and grilled NY beef. **13**

- LET'S DO THIS** Spicy tuna, cucumber, jalapeño and crunchy topped with salmon, avocado, tobikos (red/black) and spicy mayo. **13**
- FAME** Shrimp tempura, jalapeño, and pepper tuna topped with salmon, scallops, yuzu sauce and togarashi pepper. **19**
- THANKSGIVING** Shrimp tempura, crab meat and avocado inside topped with tuna and shredded crab stick marinated in Chef's spicy sauces. **14**
- AMY** Spicy tuna and snow crab topped with smoked salmon, crunchy and eel sauce. **13**
- CHUCKY** Spicy albacore, jalapeño and avocado topped with salmon, tuna, yellow tail, wasabiko, masago and spicy ponzu sauce. **15**
- GEISHA** Asparagus, crunchy, crab meat and avocado topped with tuna, garlic seasoning sauce and ponzu sauce. **13**
- CRAZY IRISHMAN** Fried oyster and jalapeño topped with dynamite fish, avocado and sriracha sauce. **12**
- TIGER** Tuna and salmon topped with tuna, salmon, eel, eel sauce and crunchy. **14**
- RAINBOW** A California roll topped with tuna, salmon, yellow tail, white fish and shrimp. **13**
- TAMANEGI** Crab meat and avocado topped with pepper tuna, fried onions and wasabi yuzu sauce. **14**
- ELLEN** Soy paper, pepper tuna, avocado and cucumber topped with tuna, salmon, white fish, white tuna, albacore, wasabi yuzu and masago. **15**



FAME ROLL



LET'S DO THIS ROLL

## kids menu

for our guests 12 years old and under

- MACARONI AND CHEESE** Macaroni pasta in a creamy cheese sauce. **5**
- CHICKEN FINGERS** Lightly breaded katsu style chicken tenders served with steamed rice, broccoli and ketchup. **6**
- SHRIMP TEMPURA AND BROCCOLI** Two pieces of shrimp tempura served with broccoli, carrots and ketchup. **5**
- CHICKEN WITH JAPANESE NOODLES** Grilled chicken breast served with broccoli and gluten-free Japanese noodles in tomato sauce. **7**
- CHICKEN TERIYAKI** Grilled chicken with broccoli and steamed rice. Served with teriyaki sauce on the side. **7**

## SIDES

|                        |     |
|------------------------|-----|
| FRENCH FRIES           | 3   |
| SWEET POTATOES         | 3.8 |
| AVOCADO                | 2   |
| STEAMED BROCCOLI       | 4   |
| ONION TEMPURA          | 3.5 |
| CHICKEN TERIYAKI       | 7   |
| BEEF TERIYAKI          | 8   |
| SHRIMP TERIYAKI (1 PC) | 1.5 |
| SALMON TERIYAKI        | 8   |
| SHRIMP TEMPURA (1 PC)  | 1.5 |
| STEAMED RICE           | 1.5 |
| SUSHI RICE             | 2   |
| BROWN RICE             | 2   |
| MASHED POTATOES        | 3   |

CHEF'S CHOICE VEGETARIAN GLUTEN FREE SPICY

FOOD ALLERGY NOTICE - Management advises that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish and crustacean shellfish. Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. Alert your server if you have special dietary requirements. 18% gratuity added for parties of 6 or more. Any substitutions are subject to an extra charge.