Dearest Patrons,

To ensure the highest level of customer satisfaction, we'd like to call your attention to the information below, and urge you to have a discussion with your server should you have any questions. Thank you!

*All our foods are prepared in one kitchen and, as such, traces of some ingredients might find their way into others. Also, the preparation of our food may involve the use of milk, eggs, peanuts, tree nuts, wheat, soy, fish or shellfish, which could be allergens for some people. Before placing your order, please read the menu carefully and notify your server if you happen to be allergic to any food or ingredient.

*For your convenience, a ______% service charge will automatically be applied to a party of 5 or more.

*It is the restaurant's policy that no FREE refills are allowed for any drinks ordered.

*The prices & ingredients listed on the menu are subject to change. In particular, the vegetables listed might be substituted for by others, depending on their seasonal availability. Some vegetables listed as ingredients of some dishes are for decorative purposes only, and the proper amount of their use is determined by our professional chefs.

*Before placing your order, please carefully read the menu and ask the server for clarification if you are unclear about any item, for a 50% cancellation fee will be applied to any item that is ordered first and then canceled.

*If for any reason you do not like the food that has been served, please stop eating immediately and notify your server. We cannot replace your food if substantial amount of it has been consumed. For the returned item, 50% of its menu price will be assessed.

*Upon request, our server will pack your left-over foods for you. Make sure you check the packages and take all of them with you when you leave. The restaurant will not be responsible for any missing items.

COCKTAILS

Ginger Gin	Sky Blue Lemonade
Fuji AppleS Shinshu Iwai Whisky, Apple Pucker, Cranberry Juice	
Chilled.	Black Berry Lemonade
Osaka Tea	Sec, Sprite and Sweet and Sour Even Better.
Sake Sangria	Soco Punch
Orange Juice, Cranberry Juice, Peach Schapps, Sake, Pinot Grigio, Over Ice.	ern Comfort, Amaretto, Pineapple Juice, and Orange Juice.
Yuzu Margarita	Hpnotiq Colada
	Li-Sa Tini8
Mai Tai	Soho Lychee, Dry Sake, Vodka, Chilled.
Refreshing Blend Of Mai Tai Mix, Rum, Triple Sec, and Sweet and Sour.	Plum-Saketini
Zombie	Watermelon-tini
Strawbarry Doigniri	Cosmo8
Strawberry Daiquiri	Vadka Triple See Crapherny Luice and Lime Luice
Dum Dumor	Appletini8 Vodka and Apple Pucker.
Rum Runner	
Crème De Banana, Grenadine, and Sweet and Sour Don't You Wanna Run for This?	Godiva Chocolate Martini
Pina Colada	3
and Rum This Drink Will Take You to the Islands.	Lemon Drop
Blue Hawaiian	
and Coconut Mix, Smoothing This Drink Out.	Hpnotiq Tini8 Hpnotiq, Malibu Coconut Rum and Pineapple Juice.
Long Island Ice Tea	
Vodka, Gin, Rum, Tequila, Triple Sec, Sweet and Sour, and Coke Isn't That Enough Said!	All Premium Spirits Add \$1
	The state of the s

Price may change without notice Please drink responsibly



Drinks

BEERS

Domestic		Sapporo	
Miller Lite	\$3.00	#1 Famous Beer in Japan. 5% alc. Sapporo Black	
Budweiser\$3.00	Kirin Ichiban	12oz. \$5.00	
Imports		TsingTao	\$4.50
Hitachino Nest 11.2oz. S		Corona	
Feature: Coriander, Herbs, Nutmeg, Orange V Ale. 5% alc	White	Hein <mark>eken</mark>	\$4.50
Hitachino Dai Dai 11.2oz. Seature: Fruit, Orange IPA. 6.2% alc.	\$7.00		

MOJITO

Made With Rum, Fresh Mint Leaves, and a Refreshing Rose's Lime Mojito Mix

Mango8	Black Berry8
Pomegranate8	
Peach8	Regular8

WINE BY GLASS

Copperidge Merlot Glass \$7 Bottle \$28 Medium Bodied with Velvety Ripe Plum Flavored Fruit.

Copperidge Cabernet . Glass \$7 Bottle \$28 Medium Bodied with Flavor of Blackberry, Plum and Cherry Fruit and a Hint of Spice.

Alice White Shiraz Glass \$7 Bottle \$28 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.. Glass \$7 Bottle \$28 Has Dark Plum and Cherry Flavors, a Nice Balance of Acidity and Sweetness.

Dona Paula Malbec Glass \$7 Bottle \$28 Intense Violet Color Plums, Black Cherries, Licorice and Dried Herbs Aromas the Nose.

Copperidge White Zinfandel

Lots of Summer Fruit Including Strawberry and Raspberry Aromas. Light Bodied, Fresh, Delicious, and a Crisp Finish.

Copperidge Chardonnay Glass \$7 Bottle \$28 Soft with Apples and Peach Aromas, Smooth Tasting Creamy Buttery Flavors From Blended Oak.

Bella Sera Pinot Grigio Glass \$7 Bottle \$28 Has a Yellow Gold Color and Aromas of Apple and Lemon with Pear Overtone

Bella Sera Moscato Glass \$7 Bottle \$28 Featuring Aromas of Fresh Nectarine and Peach, Followed By Sweet and Refreshing Flavors of Ripe Peach and Apricot.

Woodridge Reisling Glass \$7 Bottle \$28 Eticing Fruit, Floral and Spice Notes Weave Through Delicately Sweet Flavor.

WINE BY BOTTLE

Glass Mountain Cabernet – Napa Valley Bottle \$31

Louis Latour Pinot Noir – France Bottle \$31

Louis Latour Chardonnay – France Bottle \$31

Ruffino Lumina Pinot Grigio – Italy Bottle \$31

Covey Run Riesling – Washington Bottle \$31

Jacob's Creek Melot - Australia
Bottle \$37

PLUM WINE

Sweet Plum Wine

Glass \$7 Bottle \$26 Crisped Plum Flavored Rich and Full Bodies Taste with a Long Smooth Finish.

Hakasuru Plum Wine

Glass \$7 Bottle \$26 Slightly Tart with a Hint of Sweetness Has an Aroma of Plum and Nice Perfect for Serving with a Meal.

SAKE

SAKE

(Traditional) (Served Hot) Small \$6.00 Large \$11.00 Well Balanced, Mellow Sake Has A Clean Medium Finish.

Zipang Sparkling (250ml) (Served Cold) \$12.00 Lively And Bright With Hints of Tropical Fruit. This Carbonated Sake Has A Refreshing Light Finish.

Nigori Unfilitered Sake (300ml) (Served Cold) \$14.00 Creamy Medium Bodied And Sweet With Hints Of Tropical Fruit And A Long Finish.

Sho Chiku Bai

Small \$7 Large \$11

Cold Sake

Small \$7 Large \$11

NON ALCOHOLIC BEVERAGES

(All No Free Refills)

Virgin Strawberry Daiquiri	4.00	Coke1.50	C
Virgin Pina Colada	4.00	Diet Coke1.50	C
Kiddy Cocktail	3.00	Sprite1.50	C
Orange Juice		Root Beer1.50	C
		Fanta Orange1.50	C
Pineapple Juice	2.25	Ramuna	5
Cranberry Juice	2.25	Japanese Carbonated Soft Drink	

DESSERT

Green Tea Ice Cream	1.75
Red Bean Ice Cream	1.75
Vanilla Ice Cream	1.75
Chocolate Ice Cream	1.75



LUNCH MENU

Lunch Served Mon.- Sat: 11:30am- 3:00pm

Egg Roll, Veggie Egg Roll, Shrimp Subgum, Szechwan Beef & Chicken Contain Nuts

Egg Roll, Shrimp With Lobster Sauce, Hot & Sour Soup Contain Pork

[Chinese Cuisine]

Choice Of White or Brown Rice.

502

Served with Egg Roll, Shrimp or Chicken Fried Rice, Soup Of The Day.

- Egg Foo Young (a Choice Of Chicken, Beef, Shrimp or Vegetable)
- Chop Suey (a Choice Of Chicken or Vegetable)
- Sweet & Sour Chicken
- D. Chicken Kow

503

Served with Egg Roll, Shrimp or Chicken Fried Rice, Soup Of The Day. Choice Of One:

- A. Beef with Green Pepper
- B. Beef with Broccoli
- C. Beef Chop Suey
- D. Beef Kow
- E. Chicken with Broccoli
- Szechwan Chicken
- G. Shrimp Chop Suey
- Sweet & Sour Shrimp

504 Lunch......8.75

Served with Egg Roll, Shrimp or Chicken Fried Rice, Soup Of The Day. Choice Of One:

- A. Mongolian Beef
- B. Beef with Peapods
- C. Szechwan Beef
- D. Shrimp with Lobster Sauce
- E. Orange Chicken
- F. Shrimp with Broccoli
- G. General Tso's Chicken
- H. Shrimp Subgum





[THAI CUISINE]

505	Fried Rice Lunch Special (No Meat)9.15
	Served with 2 Crab Rangoon
	Choice Of One:

- A. Thai Fried Rice
- B. Basil Fried Rice

506 Noodles Lunch Special (No Meat).....9.15 Served with 2 Crab Rangoon Choice Of One:

- A. Pad Thai with Crushed Peanuts
- B. Pad See Eiw



Served with Miso Soup, Salad and White Rice | Add \$2 for California Maki

511	Teriyaki A. Chicken Teriyaki B. Beef Teriyaki C. Salmon Teriyaki	9.95
512	Tempura	9.95
513	Chi Tung Special Sushi	10.15
514	Maki Lunch Served with Soup and Salad Any 2 Maki	And I

Tekka Maki Sake Maki Vegetable Maki Ebiku Maki Unagi Maki Salmon Skin Maki Nigihama Maki

Choice Of Maki:

White Tuna Maki Philadelphia Maki Spicy Tuna Maki California Maki Avocado Maki Kappa Maki







SOUPS

002	Sliced Chicken Soup 3.55		006	Chicken Rice	For One	For Four
002	Chicken and Vegetable.	J 3.33 0.93 (I		or Noodle Soup	. 3.95	8.95
003	Hot & Sour Soup \ 3.55 Bean Curd, Shredded Pork, Egg & Vegeta		007	Vegetable Soup	. 3.95	8.15
004	Wonton Soup 4.15	9.95	800	Egg Drop Soup	. 3.15	8.15
	Stuffed Pork Dumplings with Shredded Pork in Clear Broth.					
005	Wonton Noodle Soup 4.15 Stuffed Pork Dumplings with Noodles.	9.95				

APPETIZERS

020	Appetizer Delight Minimum (For 2)12.95 Add a Person	025	Shrimp Toast (8)
	Toast, Fried Battered Shrimp and BBQ Beef. No substitution.	026	Cantonese Fried Shrimp (6) 8.95 House Made Deep Fried Shrimp
021	Egg Roll (2)	027	Fried Wonton (Meatless) (8) 3.95
022	Vegetable Egg Roll (2) 3.95 House Made Vegetables with Peanut Sauce.	028	Singapore BBQ Beef (6) 9.25 House Made Beef On a Stick
023	Kwoh – Te (Pot Stickers) (6) 7.55 House Made Pan Fried Dumpling with Ground	029	BBQ Ribs (6)
024	Pork Meat and Vegetables.	030	Crab Rangoon (6)
	BBQ Pork	031	Shanghai Crispy Egg Rolls (2) 3.55 Cabbage, Onions, Vermicelli, Carrot, Soy Bean & Sesame Oil
	Food Allergy Noticell Our food many wheat, fish, shellish Price & Ingredients	ny contai h, MSG o may char	in peanuts, tree nuts, soy, eggs, or dainy products. nge without notice

BEEF DISHES

039	Sizzling Beef with Black Pepper Sauce	049	Beef with Green Pepper & Tomato
040	Orange Beef		Beef Kow
041	Szechwan Beef 13.15 Sliced Beef Sautéed with Peanuts,	051	Beef with Garlic Sauce 12.15 Sliced Beef with Onions in a Black Bean and Garlic Sauce.
042	and Red Peppers in a Very Special Hot Sauce. Hunan Beef	052	Mongolian Beef
	Sliced Beef Sautéed with Broccoli, Bell Pepper. Baby Corn, Peapods, Carrots, Sliced Black Mushrooms and Mushroom in a Very Special Hot Sauce.	053	Beef with Broccoli
044	Yu Shan Beef	054	Beef with Green Beans 12.15 Sliced Beef with Green Beans and Onions in a Brown Sauce.
	Mushrooms and Mushroom in a Sweet and Spicy Sauce.	055	Beef and Rice
047	Beef with Peapods 12.15 Sliced Beef Sautéed with Peapods and Carrots in a Brown Sauce.		
048	Beef with Fresh Mushrooms		

(hinese

SEAFOOD DISHES

078	Mongolian Three	095	Seafood in a Nest
079	Orange Fish 1	096	Served in a Taro Nest. Sizzling Sautéed Shrimp 13.15 Fresh Shrimp Sautéed with Broccoli, Peapods, Baby Corn, Mushroom & Carrots in a Tomato Garlic Sauce.
080	Sizzling Seafood Combination	100	Mongolian Shrimp
081	Orange Shrimp	101	Shrimp with Broccoli
082	Honey Glazed	102	Shrimp with Peapods
002	Walnut Shrimp 14.95		
	Lightly Breaded Shrimps with Honey Walnut in Creamy Mayo Sauce.	103	Shrimp with Fresh Mushroom 13.15 Fresh Shrimp Sautéed with Fresh Mushrooms, Carrots and Peapods in a Brown Sauce.
085	Szechwan Shrimp	104	Shrimp with Lobster Sauce 13.15 Fresh Shrimp with Pork and Egg in a Black Bean and Garlic Sauce.
086	Hunan Shrimp	105	Shrimp with Garlic Sauce 13.15 Fresh Shrimp Sautéed with Onion in a Black Bean and Garlic Sauce.
087	Yu Shan Shrimp	106	Shrimp Kow
	Woodear, Sliced Black Mushroom and Mushroom in a Sweet and Spicy Sauce.	108	Sweet and Sour Shrimp 13.15 Deep Fried Shrimp Topped with Tomato,
088	Kung Pao Three		Cucumber, Pineapple, and Homemade Sweet and Sour Sauce.
			NO.
090	Szechwan Scallops \		
		3/3	

POULTRY DISHES

120	Sizzling Filet Of Chicken 12.15 Sliced Chicken Sautéed with Broccoli, Peapods, Baby Corn, Mushrooms, Carrots in a Tomato Garlic Sauce.	135	Chicken with Garlic Sauce11.95 Sliced Chicken with Onions in a Black Bean and Garlic Sauce.
122	Orange Chicken	136	Sliced Chicken with Peapods
124	General Tso's Chicken 12.15 Chunks Of Deep Fried Chicken with Bell Peppers, Carrots, Ginger and Garlic.	137	Chicken Kow
125	Sesame Chicken	139	Sweet & Sour Chicken11.95 Deep Fried Chicken with Cucumber, Tomato, and Pineapple Topped with Our Homemade Sweet and Sour Sauce.
127	Sliced Chicken Sautéed with Peanuts and Pepper in a Very Special Hot Sauce.	140	Sliced Chicken with Broccoli
128	Szechwan Chicken with Vegetables	141	Chicken with Cashew Nuts11.95 Sautéed with Cashew Nut, Water Chestnuts and Bamboo Shoots in a Brown Sauce.
129	Hunan Chicken	142	Moo Shu Chicken
130	Yu Shan Chicken 11.95 Sliced Chicken Sautéed with Broccoli, Bell Pepper, Baby Corn, Peapods, Carrots, Wood	143	Mongolian Chicken
134	Ear, Sliced Black Mushrooms and Mushroom in a Sweet and Spicy Sauce. Chicken with Fresh	144	Chicken with Green Beans 11.95 Sliced Chicken with Green Beans and Onions in a Brown Sauce.
	Mushrooms		



Peapods & Carrots in a Brown Sauce.

PORK DISHES

160	Yu Shan Pork \11.95	162	Moo Shu Pork11.95
	Sliced Pork Sautéed with Broccoli, Bell Pepper,		Shredded Pork with Cabbage, Bamboo Shoots,
	Baby Corn, Peapods, Carrots, Sliced Black		Green Onion, Woodear, and Egg Wrapped in
	Mushrooms and Mushroom in a Sweet and		Pancakes with Plum Sauce.
	Spicy Sauce.		

VEGETABLES DISHES

180	Szechwan Vegetables \ 10.95	183	Moo Shu Vegetables 10.95
The same of the sa	Broccoli, Peapods, Water Chestnuts,		Fresh Mushrooms, Cabbage, Green Onion,
	Mushrooms., Bell Pepper, Baby Corn, Bamboo		Peapods, Baby Corn, Woodear., Green Onions,
	Shoots, Carrots, and Peanuts Sautéed in a Hot		Bamboo Shoots and Egg Wrapped in Pancake
	Brown Sauce.		with Plum Sauce.

200 CHOP SUEY OR CHOW MEIN

Chi Tung Special	12.15	Shrimp	12.15
(Shrimp, Beef, Chicken)		Beef	11.95
Chicken	10.95	Vegetables	10.55

201 EGG FOO YOUNG

Chi Tung Special 10.9	95 Extra Large Shrimp	.11.95
(Baby Shrimp, Beef, Chicken)	BBQ Pork	9.95
Chicken9.9	Plain	9 25
Beef 10.2	Vegetables	9.35
Roby Shrimp	F	0.00



202 FRIED RICE

Chi Tung Special10	95 Baby	Shrimp 1	0.55
(Baby Shrimp, Beef, Chicken)	Extra	Large Shrimp 1	2.55
Chicken 9	95 BBQ F	ork	9.95
Beef 10	25 Plain .		9.25
	Vegeta	ables	9.25

203 PAN FRIED NOODLES

Sautéed with Different Kinds Of Chinese Vegetables, Very Thin Pan Fried Noodles On The Bottom

Chi Tung Special12.95	Shrimp 12.55
(Baby Shrimp, Beef, Chicken)	Vegetables11.15
Chicken11.15	
Beef11.95	

204 RICE NOODLES

Thick Wide Chinese Rice Noodles Sautéed with Green Onions and Bean Sprouts in a Brown Sauce.

Chi Tung Special 12.95	Vegetables11.15
(Shrimp, Beef, Chicken)	Singapore Chow Mein Fun11.95
Chicken11.15	Very Thin Rice Noodles Sautéed with Baby Shrimp. BBQ
Beef11.95	Pork, Onions & Green Peppers in a Curry Sauce.
Shrimp 12.55	

205 LO MEIN

Thin Soft Noodles Like Spaghetti Mixed with Bean Sprouts, Peapod, Carrots, Green Onion & Mushroom

Chi Tung Special12	.95	Shrimp 12.55
(Shrimp, Beef, Chicken)		Vegetables11.15
Chicken11	.15	
Beef11	.95	

206 HO FUN

On Top Of Pan Fried Thick Wide Chinese Rice Noodle

Taiwan Deluxe	Shanghai Delight
Beijing Supreme	
Chicken, green pepper, red bell pepper, onions, and	

jalapenos in a black pepper sauce.

APPETIZERS

	/ (I I L	1144	
301	Satay (6 Chicken Skewers) 7.95 Chicken Tender Marinated with Light Herbs & Coconut Milk, Served with Our Own Delicious Peanut Sauce, Complimented with Cucumber Salad.	304	Pot Sticker (8) (Vegetable) 6.75 Deep Fried Combination Of Cabbage, Celery, Onion, Carrot, Black Mushroom and Garlic Wrapped in Pastry.
302	Spring Roll (2 Rolls)	305	Shrimp in a Blanket(6)
303	Shrimp Shu Mai	306	Roti (Asian Pancake)
	SO	UP	
	Hot and Spicy	/ Upon F	Request
310	Hot & Sour Chicken (for two)	311	Coconut, Hot & Sour Chicken (for two)

SALAD

320	Beef (Nam Tok) 10.15 Tasty Broiled Sliced Tender Beef Sprinkled with Lemon Juice, Green Onions, and Hot Peppers, Surrounded By Fresh Green Leaf Lettuce, Tomatoes and	324	Pla Kong (Shrimp Salad) 10.15 Shrimp Mixed with Chili Paste, Red Onions, Lemon Grass, Cilantro and Lime Juice Served On a Bed Of Lettuce.
	Cucumbers in Our Special Seasoning.	325	Seafood Salad \11.15 Boiled Shrimp, Squid and Scallops
321	Chicken (Neem Sand) 9.15 Steamed Chicken with Lemon Juice, Fresh Ginger, Green Onions and Hot Pepper, Garnished with Green Leaf Lettuce,		Mixed with Chili Paste, Red Onions, Lemon Grass, Cilantro and Lime Juice Served On a Bed Of Lettuce.

323



Food Allergy Notice!! Our food may contain peanuts, tree nuts, soy, eggs, wheat, fish, shellfish, MSG or dairy products.

Price & ingredients may change without notice



FRIED RICE

	Section 200				
330a		ofu	od Eggs in a Thai Seasoning Sauce		
330b	Pineapple Fried Rice Stir Fried Rice with Onions, Carrots, Celery, Broccoli, Pineapple and Egg in a Thai Seasoning Sauce. Choice Of: Chicken, Vegetable or Tofu				
330c	Stir Fried Rice with Fresh Basil Leaves, Onions, B	ell Peppe	ers and Hot Pepper with Egg		
330d	Stir Fried Rice with Onions, Carrots, Celery, Peap Choice Of: Chicken, Vegetable or To	ofu	Broccoli in Curry Herbs Powder		
	NOC	DLE	ES		
	Pad Thai Noodle with Crushed Peanuts Plain	336	Shrimp		
	Pad See Eiw (Rice Noodle) Plain	338	Vegetable		
334	Thai Spicy Crazy Noodle Plain		Shrimp		



Ma

CLASSIC THAI CURRY

	CLASSIC I	HAI	CURRY
	Hot & Spicy	Upon Red	quest
340	Green Curry Chicken	342	
341	Red Curry Chicken	344	Pineapple Curry Shrimp
	THAIE		
350	Served Hot,	355	Cashew
330	Chicken	333	Chicken

Fish Sauce, Fresh Ginger, Mushrooms, Onions,

Beef11.15 Shrimp11.95



Peapods, Bell Peppers, Pineapple, Onions,

Chicken.....11.15

Dried Hot Peppers & Cashew Nuts.

Fresh Mango, Bell Peppers & Onions.

357 Mango

APPETIZERS

401	Edamame	409	Sashimi (6pc)
404	Salmon Delight	410	Maki Spring Roll
406	Assorted Tempura	411	Mango Tango Spring Roll 7.95 Mango, Sushi Ebi, Cucumber, Avocado,
407	Vegetable Tempura 5.45 Deep Fried Vegetable.		Asparagus, Lettuce and Rolled up Served with a Sweet and Spicy Sauce.
408	Sushi Star (3pc)		

SALADS AND SOUP

420	Chi Tung House Ginger Salad	422	Octopus Salad
	Dressing	423	Miso Soup
421	Seaweed Salad		

DON / NOODLE

430	Unagi Don	432	Tempura Ramen
431	Chirashi Don	1	Nabeyaki Ramen

TEMPURA & TERIYAKI

(Served With Miso Soup, Salad, Bowl Of Rice)

Α	Vegetable Tempura 8.15	D	Chicken Teriyaki	. 9.15
В	Assorted Tempura 10.15	Ε	Steak Teriyaki	13.15
C	Seafood Tempura 13 15			



C'apanese

SUSHI OR SASHIMI

By Piece

445	Maguro Tuna	2.75	459	Saba Mackerel	2.55
446	Namesake Fresh Salmon	2.75	460	Hokkigai Surf Clam	2.55
447	Sake Smoke Salmon	2.55	461	Kanikama Imitation Crabmeat	2.55
449	Escolar Super White Tuna	2.75	462	Tamago Sweet Egg	2.55
450	Hamachi Yellow Tail	2.55	463	Ikura Salmon Roe	2.95
451	Suzuki Sea Bass	2.55	464	Tobiko Flying Fish Egg	2.95
452	Tai Tilapia	2 55		(Red,yellow,green,orange Or Black)	
	Hotategai Scallop		465	Masago Smelt Roe	2.55
	Ebi Shrimp		466	Craw Fish Craw Fish Salad	2.95
456	Unagi Fresh Water Eel		467	Spicy Tuna Crunchy, Spicy Tuna	2.95
	Tako Octopus		468		2.95
458	lka Squid			Crunchy, Masago, Spicy Scallops, Avoc	ado

MAKIMONO

471	Sake Maki	4.95	481	Vegetable Maki (5pc)
472	Nigihama Maki	4.95		Lettuce, Asparagus & Gourd.
	Hamachi With Scallions.		482	Fire Cracker (5pc)
473	Tekka Maki	4.95		Shrimp, Eel, Avocado, Cream Cheese, Masago, Spicy Mayo, Jalapeno, And Deep Fried Topped With Eel Sauce.
474a	Kappa Maki Cucumber Roll.	3.75	483	Salmon Skin Maki (5pc)
474b	Asparagus Maki	3.75		and Avocado, Topped with Eel Sauce.
474c	Avocado Maki	3.75	484	Spider Maki (5pc) 8.15
475	California Maki Or			Fried Soft Shell Crab, Cucumbers, Avocado,
	Hand Roll	5.95	105	Mayo, Masago & Lettuce.
470	Imitation Crabmeat, Avocado & Cucumber	S.	485	Shrimp Tempura Maki (5pc) 7.95 Deep Fried Shrimp Tempura, Cucumbers,
476	1 2 1	- 0-		Avocado, Mayo, Masago & Lettuce.
	Hand Roll Crunchy, Spicy Scallops, Avocado, Masag		486	Crazy Maki (5pc) 6.55
	Cucumbers.	σα		Tuna, Yellow Tail, Salmon, Cucumber, Avocado & Masago.
477	Spicy Tuna Maki Or		487	Kamikaze Maki (5pc) 6.55
	Hand Roll Tuna With Spicy Sauce And Cucumbers.	5.95	101	Spicy Tuna, Avocado, Tempura Flakes & Masago.
478			488	Spicy Salmon Roll (5pc) 6.55
	Hand Roll	5.95		Spicy Salmon, Cucumbers, Tempura Flakes &
	Smoked Salmon, Cream Cheese and		400	Masago.
470	Cucumbers	T 0F	489	Summer Roll (5pc)
479	Unagi Maki Or Hand Roll Fresh Water Eel & Cucumber, Crunchy,	5.95		Masago, And Spicy Mayo Topped With Chili Oil
	Topped With Eel Sauce.		AMES	And Lime Juice.
480	Ebiku Maki Or Hand Roll		492	Winter (5pc) 9.55 Smoke Salmon, eel, shrimp, Tempura, cream
	Cooked Shrimp With Mayonnaise, Masago Cucumbers.	&		Cheese, tamago, cucumber, topped With
	Cucumbers.			Crunchy, eel Sauce and Spicy Mayo.

CHEF'S SPECIAL MAKI

490	Dragon (8pc)	533	Green Turtle (8pc)
491	Rainbow (8pc)	534	White Dragon (8pc)
493	Red Dragon (8pc)		Yellow Tobiko.
	topped with Tuna and Avocado.	535	Spicy Moonlight (8pc) 13.55 Spicy Tuna And Cucumbers Inside Topped
494	Maki Fry (8pc)		With Tilapia, Seaweed Salad, Red Tobiko, And Eel Sauce.
	with Man 11y Gade.	537	Black Pearl (8pc) 14.15
495	Snow Mountain (8pc)		Tuna, Spicy Mayo, Crunchy, Cucumber Topped With Hamachi, Jalapeno, Avocado, Chill Oil, Lime Juice, Black Tobiko, And Scallions.
496	Volcano (8pc)	538	Yellow Stone (10 Pc)
528	Pink Lady (8pc)14.55		Spicy Mayo, Wasabi Mayo And Orange Tobiko.
	Cooked Shrimp, Imitation Crabmeat, Masago, And Avocado Wrapped In Soy Bean Paper Topped With Salmon. Cream Cheese, and Green Onions.	539	Yuan Yang (8pc)
531	Chicago Tower (8pc)	540	Dynamite (8pc)
532	Godzilla (10pc)		Meat, Ebi, Spicy Mayo, Mixed Then Roast and Black Tobiko.



Japanese

515 COMBINATION

Sushi Dinner. Served With Miso Soup And Salad

A.	5pc. Sushi and 1 California Maki		5
B.	8pc. Sushi and 1 California Maki	19.99	5
C.	For Two	23.15	5
	10pc Sushi, 1 California Maki & 1 Tekka Maki		
D.	Mix Maki	15.99	5
	1 California Maki, 1 Spicy Tuna Maki & 1 Kappa Maki		
E.	Mix Vegetable Maki	12.95	5
	Vegetable Maki, 1 Kappa Maki & 1 Avocado Maki		
F.	Sushi and Sashimi	21.9	5
	4pc Sushi, 1 California Maki & 5pc Sashimi		
G.	Sashimi Moriwasi	22.9	5
	12pc Raw Fish		

516 MIX CHEF'S SPECIAL MAKI

Served with Miso Soup & Salad

Α.	1 Snow Mountain Maki 1 Volcano Maki & 1 Mango Maki	34.95
B.	1 Green Turtle, White Dragon 1 Chicago Tower	34.95

PARTY TRAY

Served with Miso Soup & Salad

520	Party Tray (a) Total 20 Pcs	. 20.95
521	Party Tray (B) Total 38 Pcs	. 39.95
522	Party Tray (C) Total 60 Pcs	62.95
523	Mixed Maki Tray (D) Total 56 Pcs	. 52.95

