

# Starters

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## Edamame \$5.75

Steamed soy beans sprinkled with sea salt

## Crab Rangoon \$8

Cream cheese, scallions, garlic filled fried wontons served with smoky dipping sauce

## Crabmeat Mango Spring Rolls \$8

Fresh spring rolls filled with sautéed crab, mango, & Jicama. Served with a spicy peanut-chili dipping sauce

## Tuna Tower \$16

Sticky rice, avocado, fresh lemon, spicy crabmeat, thin slices of spicy tuna drizzled with wasabi honey

## Strawberry Fields Roll \$9

Crabmeat, cream cheese, & avocado topped with thinly sliced strawberries & honey wasabi sauce

## Sea Salt & Chili Pepper Calamari \$9

With wok sautéed garlic, onions & three chilies served with honey chili paste and ginger lime sesame sauce

## Satay \$9

Four skewers marinated in Thai spices, with a peanut-chili dipping sauce  
beef, chicken or combination

## Vietnamese Egg Rolls \$8

Pork & mixed vegetables served with a traditional Vietnamese dipping sauce.

## Vegetable Tempura \$7

Onion Rings, Asparagus, Avocado, Green Beans, Shiitake Mushrooms

## House made Steamed Dumplings \$8

Pork & cabbage dumpling, served & a savory soy sauce

# Soup & Salad

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## Shiro Miso Soup \$4.50

Miso broth with white tofu, mushrooms, & scallions

## Hot & Sour Soup \$4.50

White tofu, chicken, Chinese dried mushrooms, eggs, bamboo shoots, green onions in a tangy broth

## Steel Salad \$6

Mixed greens, cucumber, & Thai Basil with Miso Vinaigrette  
add chicken for \$3

## Soup & Salad \$7

choice of Miso or Hot & Sour Soup served with a spring mixed salad tossed in a Miso Vinaigrette dressing

## Chicken Cabbage Salad \$7

Cilantro, ground peanuts, chicken, red onions, lime juice, with a ginger chili dressing

## Chicken Spinach Salad \$9

grilled chicken in sweet honey teriyaki glaze with shitake mushroom, carrots, water chestnuts, peanuts, sesame seeds, & sweet chili dressing

# Rice Bowls

## Curried Chicken \$9

with onions & green beans over steamed rice

## Crispy Beef \$9

Wok sautéed in a sweet hoisin sauce with scallions over steamed rice

## Garlic Beef \$9

with broccoli over steamed rice

## Curried Tofu \$9

with onions & green beans over steamed rice

# Rice or Noodle Bowls

## Sesame Chicken \$9

with broccoli with your choice of steamed rice or Lo Mein Noodles

## Stir Fried Vegetables \$8

carrots, broccoli, bok choy, & green beans over your choice of steamed rice or Lo Mein Noodles

## Chicken Teriyaki \$9

with carrots & onions over your choice of steamed rice or Lo Mein Noodles

## Spicy Shrimp \$10

wok sautéed shrimp, cabbage, asparagus, green beans, water chestnuts, onions, carrots, shitake mushrooms, baby bok choy over your choice of steamed rice or Lo Mein Noodle

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

If you have a food allergy or special dietary restrictions, please notify a manager or chef & we will try to accommodate you.

# Japanese Bento Boxes

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served with California roll, egg roll or mango crabmeat spring roll, steamed rice mixed green salad with cucumber, red onion, Thai Basil & Miso Vinaigrette

Add a Soup to a Bento Box for \$2.00

*from the sea*

## Sushi Combo \$15

one piece each of tuna, shrimp and salmon Nigiri, four pieces California roll, four pieces spicy tuna roll, mango spring roll, and a spring salad

## Signature Chilean Sea Bass \$15

marinated in miso and sake  
baked to perfection

## Honey Teriyaki Salmon \$15

grilled salmon glazed with a honey teriyaki sauce

## Tempura Scallops \$15

dusted in Japanese panko topped with a honey teriyaki sauce

## Soft Shell Crab \$15

dusted with five spiced sea salt & spicy king crab dressing

*from the land*

## Vietnamese "Shaken" Beef \$15

tender cubes of beef wok sautéed with onion

## Mandarin Orange Chicken \$15

wok sautéed with whole chili peppers & dried orange peel

## Sea Salt Chicken \$15

with wok sautéed garlic, onions and three chilies, served with a honey chili paste & ginger lime sesame sauce

## Korean Beef \$15

tender sliced beef marinated in Korean spices, grilled & served with house made kim chee

## Lemon Grass Chicken \$15

chicken, onions, jalapeno, and lemon grass wok sautéed with brown sauce & coconut milk

## Crispy Beef \$15

crispy fried beef wok sautéed in a sweet hoison sauce with scallions

## Entrees

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### Combination Fried Rice \$9

shrimp, beef, & chicken with bean sprouts, eggs, & green onions

### Chilean Sea Bass \$16

marinated in miso & sake, baked, served with a miso-wasabi sauce & asparagus

### Lemon Grass Chicken \$12

chicken, onions, jalapeno, & lemon grass wok sautéed with brown sauce

### Mandarin Orange Chicken \$12

wok sautéed with whole chili peppers & dried orange peel, with sautéed green beans

### Honey Teriyaki Salmon \$12

Filet of salmon with honey teriyaki glaze, served with grilled asparagus

### Sea Salt Chicken \$12

crispy chicken breast with wok sautéed garlic, onions & three chilies, served with a honey chili paste & ginger lime sesame sauce

### Vietnamese "Shaken" Beef Tenderloin \$12

tender cubes of beef wok sautéed with onion, on a bed of mixed greens & cherry tomato

### Crispy Beef \$14

crispy fried beef wok sautéed in a sweet hoison sauce with scallions

Our Wine Room accommodates events  
from six to sixty guests

Let us customize a menu for  
your next event