

Sushi Appetizer

Tuna Flight	\$ 15
Chef's Special Presentation of Various kinds of Tuna Sashimi	
Carpaccio	\$ 11
<u>Choice of Tuna or Salmon</u> with Tomato, Onion & Avocado in bed of Mixed Green with Seven Spiced Olive Oil	
Dragon Fire	\$ 10
Soft Shell Crab, Asparagus & Eel wrapped with Sliced Tuna, topped with Tobiko, splashed with Chili Oil in Bacardi 151 Fire	
Crunchy Tuna	\$ 13
Spicy Tuna on battered Crunchy Rice topped with Unagi Sauce, Jalapeno Mayo & Slices of Jalapeno	
Osinko Moriwase	\$ 7
Assortments of Pickled Vegetable	
Suno Mono	
<u>Choices of Seafood</u> wrapped with Cucumber, splash of Sweet Vinaigrette Sauce	
King Crab	\$9
Octopus	\$8
Shrimp	\$8
Combination	\$11
Bottoms Up Shooters	
<u>Choice of Seafood</u> served with Ponzu, Sake & Pico de Gallo	
Oyster	\$ 4
Sea Urchin	\$ 6
Blue Point Oyster	\$ 11
3pcs of Fresh Oysters served with Ponzu & Pico de Gallo	
Tar Tar	\$ 9
Spicy Tuna & Spicy Salmon garnished with Red & Green Bell Pepper, served with Crispy Lotus Chip & Chef's Trio Sauce	
King Crab & Chips	\$ 12
Marinated King Crab, Avocado & Onions with Jalapeno, Cilantro, Garlic & Lime	
Scallop & Mango Tartare	\$ 10
Fresh Scallop, Avocado & Mango marinated in lightly Spicy Habanero, topped with Citrus Tobiko & Served with Crispy King Crab	

☞ All combinations are chef's choice;

Changes are subject to additional charge.

☞ Black Rice will be charged as "Nigiri+€50" & "Roll+\$1".

☞ Substitution of Soy Bean Sheet for "Regulars+\$1", "Specials+\$2".

☞ For Parties of 6 people or more, "18% gratuity" will be added to your bill.

☞ Menus and prices are subject to change without notice.

Kitchen Appetizer

Asparagus Beef Roll	\$ 10
Asparagus rolled with Thin Slices of Rib Eye, grilled with Teriyaki Sauce	
Beef Tataki	\$ 12
Thinly Sliced & Seared Fillet Mignon in Citrus Soy Sauce w/ Asian Pear	
Edamame	\$ 4
Steamed Soybean in the Pod	
Fillo Soft Shell Crab	\$ 10
Lightly fried Soft Shell Crab wrapped in Fillo Dough with Date Reduction & Water Cress on Top	
Gyoza	\$ 6
Pan fried Pork Dumpling, served with Spicy Dipping Sauce	
Soft Shell Crab	\$ 9
Lightly floured & fried Soft Shell Crab, served w/Citrus Soy Dipping Sauce	
Tempura	
Delicately deep-fried Food, served with Ginger Soy Dipping Sauce	
Vegetable(6pcs of Variety)	\$ 6
Shrimp(4pcs)	\$ 8
Calamari (4pcs)	\$ 8
Combo(2pcs each of Shrimp & Calamari, 4pcs of Veggie)	\$ 10

Salad

Spicy Tuna with Wakame	\$ 10
Marinated Fresh Chunk of Tuna mixed with Seaweed Salad, served with Olive Oil Dressing	
Seared Tuna	\$ 12
Lightly seared & seasoned Yellowfin Tuna over Fresh Greens with Citrus Soy Sauce	
Mushroom Trios	\$ 10
Fresh Mixed Greens with sautéed Three Kinds of Mushrooms with House Ginger Dressing	
Seaweed	\$ 6
Marinated Seaweed & Fresh Mixed Greens with Citrus Soy Sauce	
House	\$ 4
Fresh Mixed Greens with House Ginger Dressing	