

GREAT BEGINNINGS

SOUPS & SALADS

Miso Soup -----	3.95
Egg Drop Soup V -----	4.50
Hot & Sour Soup V -----	4.50
Wonton Scallion Soup -----	4.50
House Special Soup (for two) -----	10.95
A special soup filled with an assortment of fresh vegetables, shrimp, pork, chicken, and 4 wontons	
Tossed Salad V -----	4.75
with housemade ginger dressing	
Spicy Seaweed Salad GF -----	7.75
Octopus Salad -----	8.95
Crabstick, octopus, sliced cucumbers, and F.F. Roe. Served with a housemade soy and rice wine vinegar dressing	
Avocado Salad -----	8.95
Crabstick and sliced cucumbers blended with spicy mayo. Topped with tempura crunchy bits, sesame seeds, and F.F. Roe, served over a bed of lettuce	
Kani Salad -----	8.25
Crabstick, sliced cucumbers, F.F. Roe, sesame seeds, and tempura bits blended with spicy mayo	
Osaka Spicy Tuna Salad -----	9.95
Yellowfin tuna, crabstick, sliced cucumbers, and seaweed, blended with spicy mayo	

CHINESE APPETIZERS

Small White Rice GF V -----	3.95
Large White Rice GF V -----	4.95
Gourmet Egg Roll with pork (1 piece) B -----	2.95
Spring Roll with shrimp (1 piece) B -----	3.50
Veggie Dumplings V (6 pieces) -----	7.95
(steamed or pan fried)	
Cold Sesame Noodles B -----	7.95
Pork Dumplings (6 pieces) -----	7.95
(steamed or pan fried)	
Crab Rangoon (6 pieces) -----	7.95
Chicken Yakitori (4 pieces) -----	7.95
4 skewers of grilled chicken marinated with a housemade yakitori glaze	
Fried Chicken Wings (10 pieces) B -----	9.95
with or without General Tso's sauce	
Chicken Fingers (6 pieces) -----	8.95
Boneless Spare Ribs -----	8.95
Teriyaki Beef Sticks (4 pieces) -----	9.95
Bar-B-Q Spare Ribs (6 pieces) -----	9.95
PuPu Platter for 2 B -----	17.95
Egg rolls, crab rangoons, beef teriyaki sticks, BBQ ribs, chicken fingers, and chicken wings	
Each additional person ----- add 9.95	

JAPANESE APPETIZERS

Edamame GF V -----	6.95
Steamed soy beans, served slightly salted	
Ebi Shumai -----	8.50
6 fried shrimp dumplings with a light ginger soy dipping sauce	
Negimayaki -----	12.95
Thin slices of beef wrapped around scallions, broiled with a housemade teriyaki sauce	
Shrimp Tempura Appetizer -----	13.95
3 pieces of shrimp and assorted vegetables fried in light batter with a light and sweet dipping sauce	

SUSHI BAR APPETIZERS

Sushi Rice GF -----	4.25
Maki Sampler -----	10.95
1 California roll, 1/2 cucumber roll, 1/2 tuna roll	
Sushi Appetizer (5 pieces) -----	10.95
Tuna, salmon, shrimp, whitefish, and white tuna on top of seasoned blocks of rice	
Spicy Tuna or Salmon Lettuce Wraps --	11.95
4 wraps of minced tuna or salmon, Japanese 7 spice blend, chili mayo, and scallions wrapped in fresh romaine lettuce	
Sashimi Appetizer GF (8 pieces) -----	13.95
Two pieces of tuna, salmon, whitefish, and white tuna. All 8 pieces sliced sashimi style	
Tuna Tataki -----	12.95
Pan-seared tuna, served with a soy bean honey sauce topped with sesame seeds	
Black Pepper Tuna -----	12.95
Black pepper dusted tuna, sliced thin and served with ponzu sauce	
Yellowtail Jalapeño Bites GF -----	12.95
6 pieces of yellowtail sashimi thinly sliced with thin cut jalapeño pieces, drizzled with our housemade yuzu citrus sauce	
Sashimi Martini -----	12.95
Tuna, yellowtail, salmon, and sea bass with mango, cucumber, kiwi, and avocado with F.F. Roe. Served with a housemade yuzu citrus sauce and served in a martini glass	
Yoshi Tuna Tartar -----	12.95
A delicate formed circle of spicy tuna topped with F.F. Roe, spicy tobiko, black tobiko, and wasabi tobiko	

LO MEIN

Vegetable V -----	9.95
Chicken or Pork -----	10.95
Shrimp or Beef -----	11.95
House Special -----	12.95

FRIED RICE

** Any can be **Gluten Free**. Just Ask!*

Vegetable GF V -----	9.95
Chicken or Pork GF -----	10.95
Shrimp or Beef GF -----	10.95
House Special GF -----	12.95

WOK SAUTÉED SPECIALTIES

The following dishes are created in a traditional Chinese style with fresh vegetables and are sautéed over a high flame in our wok.

SHRIMP -----	18.95
or SCALLOPS -----	20.95
Either served with your choice of one of the following:	
Broccoli GF -----	Szechuan GF B -----
Mixed Vegetables GF -----	Garlic Sauce B -----
Snow Pea Pods GF (+ \$1) -----	Hunan Style B -----
Black Bean Sauce -----	Kung Pao B -----
Shrimp w/Lobster Sauce (+ \$1) -----	Cashew Nuts -----
BEEF -----	17.95
Either served with your choice of one of the following:	
Mixed Vegetables GF -----	Broccoli GF -----
Snow Pea Pods GF (+ \$1) -----	Szechuan GF B -----
Pepper Steak & Onions -----	Garlic Sauce B -----
Black Bean Sauce -----	Hunan Style B -----
CHICKEN -----	15.95
Either served with your choice of one of the following:	
Broccoli GF -----	Szechuan GF B -----
Mixed Vegetables GF -----	Garlic Sauce B -----
Snow Pea Pods GF (+ \$1) -----	Hunan Style B -----
Black Bean Sauce -----	Kung Pao B -----
Cashew Nuts -----	Sweet & Sour -----
Moo Goo Gai Pan -----	
PORK -----	15.95
Either served with your choice of one of the following:	
Broccoli GF -----	Szechuan GF B -----
Mixed Vegetables GF -----	Garlic Sauce B -----
	Hunan Style B -----
VEGETABLES -----	13.95
Either served with your choice of one of the following:	
Tofu & Broccoli GF V -----	
Broccoli in Brown Sauce GF V -----	
Szechuan Tofu GF V -----	
Tofu in Garlic Sauce V -----	

STEAMED SPECIALTIES

Served in bamboo steamer over a bed of fresh garden vegetables with a brown dipping sauce.

Tofu GF V -----	13.95
Chicken GF -----	15.95
Shrimp GF -----	18.95
Scallops GF -----	20.95

HOSOMAKI (HOUSE ROLLS)

Cucumber Roll GF V -----	4.95
Avocado Roll GF V -----	4.95
Veg Head Roll GF V -----	5.95
Sweet Potato Roll V -----	5.95
Tempura fried sweet potato wrapped in rice and nori served inside out	
California Roll -----	5.75
Crabstick, avocado, and cucumber, served inside out with F.F. Roe	
Salmon Roll GF -----	6.95
Salmon Skin Roll GF -----	6.95
Japanese Bagel Roll GF -----	7.25
Smoked salmon, cream cheese, and scallions	
Eel Roll -----	7.50
Tuna Roll GF -----	6.50
Philadelphia Roll -----	7.95
Crabstick, shrimp, and cream cheese inside out with scallions and sesame seeds	
Alaska Roll GF -----	7.95
Salmon and avocado inside out with sesame seeds	
Let-It-Roll -----	7.95
Eel, shrimp, and cucumber with sesame seeds	
Spicy Tuna Roll -----	6.95
Minced tuna, spicy mayo, cucumber, and scallions	
Lakeshore Roll -----	7.95
Spicy tuna and tempura bits inside out with sesame seeds	
Adirondack Roll -----	7.95
Spicy salmon and tempura bits inside out with sesame seeds	
Yellowtail Roll with Scallions GF -----	8.25
Boston Roll -----	8.95
Shrimp tempura, lettuce, and avocado	
Superstar Roll -----	8.95
Tuna and salmon with broiled spicy mayo on top	
Shrimp Tempura Roll -----	8.95
Tempura fried shrimp with F.F. Roe, cucumber, and avocado	
Phishfood Roll -----	8.95
Yellowtail, spicy mayo, avocado, and F.F. Roe	
Spicy Lump Crab California Roll -----	9.95
Crab, cucumber, avocado, and spicy F.F. Roe with sesame seeds	
Spider Roll -----	10.95
Tempura fried soft shell crab, avocado, lettuce, and cucumber. Topped with F.F. Roe	
Cultured Pearl Roll -----	12.95
Tuna, scallops, avocado, cream cheese, and cucumbers tempura fried and wrapped in rice and nori	
Mika Roll -----	14.95
Spicy salmon and avocado wrapped in soy paper. Topped with kiwi and mango sauce	
Seared Salmon Roll -----	14.95
Spicy crabstick and avocado wrapped with flame seared salmon, drizzled with a miso wine sauce	
Crunchy Eel Roll -----	14.95
Eel and avocado inside with spicy crabstick and tempura bits on top, drizzled with eel sauce	
Dragon Roll -----	14.95
Tuna, asparagus, scallions, and spicy mayo wrapped with avocado	
Black Dragon Roll -----	15.95
Cucumber, avocado, and F.F. Roe, wrapped in shrimp and eel, drizzled with eel sauce	
Rainbow Roll -----	16.95
California roll wrapped with 6 slices of fresh fish and avocado	

JAPANESE DINNER CREATIONS

All dinners include miso soup and tossed salad.

Vegetarian Maki V -----	16.95
Choose three of the following rolls: Cucumber, Avocado, Asparagus, Sweet Potato, or Veg Head Roll and combine them to create this dish	
Maki Combination -----	17.95
California, Cucumber, and Tuna Rolls	
Tuna Sushi Dinner GF -----	21.95
6 pieces of tuna on a seasoned block of rice with a California Roll	
Spicy Combo Dinner -----	21.95
Spicy Lump Crab California Roll, Spicy Tuna Roll, and Superstar Roll	
Sushi Dinner GF -----	21.95
8 pieces of Sushi consisting of the following: tuna, yellowtail, salmon, whitefish, shrimp, eel, and white tuna served with a California roll	
Chirashi GF -----	25.95
This traditional Japanese "beggar's dish" originated with scraps of fish being handed out charitably to the homeless on the Japanese fishing docks. It consists of 18 pieces of assorted sashimi over a seasoned bed of sushi rice	
Sashimi Dinner GF -----	28.95
Comes with 3 pieces of tuna sashimi, 3 pieces of salmon sashimi, 2 pieces of yellowtail sashimi, 3 pieces of whitefish sashimi, and 3 pieces of white tuna sashimi and 2 pieces of eel sashimi. Served with a side of sushi rice	
Sushi & Sashimi Combo GF -----	32.95
Comes with 3 pieces of tuna sashimi, 3 pieces of salmon sashimi, 3 pieces of whitefish sashimi, and 3 pieces of white tuna sashimi. The sushi portion consists of 1 piece of each of the following: salmon, yellowtail, and shrimp. This dish is also served with a California Roll	

SUSHI BOATS

Small GF -----	59.00
Served with 3 sushi rolls: Dragon Roll, California Roll, and Tuna Roll. It also comes with the chef's selection of 12 pieces of sashimi and 6 pieces of sushi	
Medium GF -----	99.00
Served with 6 sushi rolls: Rainbow Roll, Spider Roll, California Roll, Tuna Roll, Cucumber Roll, and Salmon Roll. This boat comes with a chef's choice of 24 pieces of sashimi and 12 pieces of sushi	
Large GF -----	149.00
Served with 6 sushi rolls: Rainbow Roll, Spider Roll, California Roll, Tuna Roll, Cucumber Roll, and Salmon Roll. This boat comes with a chef's choice of 24 pieces of sashimi and 28 pieces of sushi	

HIBACHI SPECIALTIES

Served with two hibachi shrimp, miso soup, fresh salad with ginger dressing, fresh vegetables and choice of noodles or fried rice.

Hibachi is not available for takeout.
Reservations are accepted. Plan ahead here!

Chicken -----	20.95	Salmon -----	22.95
Boneless tender chicken with teriyaki sauce		Palate pleasing fresh filet of salmon	
with Shrimp -----	25.95	with Chicken -----	28.95
with Scallops -----	28.95	with Steak -----	27.95
with Salmon -----	28.95	with Scallops -----	28.95
with Steak -----	24.95	with Shrimp -----	26.95
with Filet Mignon -----	31.95	with Filet Mignon -----	33.95
with Lobster -----	32.95	with Lobster -----	35.95
Shrimp -----	25.95	Steak -----	24.95
Jumbo shrimp sautéed to perfection		USDA prime sirloin steak	
with Chicken -----	25.95	with Chicken -----	24.95
with Scallops -----	29.95	with Salmon -----	27.95
with Salmon -----	26.95	with Shrimp -----	28.95
with Steak -----	28.95	with Scallops -----	30.95
with Filet Mignon -----	33.95	with Lobster -----	36.95
with Lobster -----	33.95	Scallops -----	27.95
Filet Mignon -----	28.95	Jumbo scallops sautéed to perfection	
A premium cut of the most flavorful of steaks		with Chicken -----	28.95
with Chicken -----	31.95	with Steak -----	30.95
with Salmon -----	33.95	with Salmon -----	28.95
with Scallops -----	34.95	with Shrimp -----	29.95
with Shrimp -----	33.95	with Filet Mignon -----	34.95
with Lobster -----	39.95	with Lobster -----	37.95
Veggies and Tofu V -----	19.95		
A special vegetarian dish consisting of tofu and a colorful combination of four fresh seasonal vegetables			
Hibachi Lobster Tails -----	39.95		
A savory delicious way to enjoy a pair of the ocean's finest			
Hibachi Steak House Fantasy -----	48.95		
Our exquisite ocean medley of succulent lobster tail, savory scallops and premium cut of filet mignon			

CHILDREN'S HIBACHI

Same as the Lunch Hibachi menu, but offered all the time. The children's menu is half the portion of the main menu. This menu is only available for children 12 years of age and younger. Combinations are not available with the Children's Hibachi menu.

Sharing Hibachi Entrée
A share charge of \$14.95 will be added for splitting Hibachi entrées at the Hibachi table.

CHEF SPECIAL CREATIONS

Fire Dragon Roll -----	15.95
Seared black pepper tuna and avocado, topped with spicy tuna, scallions, and a honey wasabi sauce	
Tuck 'n Roll GF -----	15.95
Tuna, salmon, mango, and avocado inside wrapped with soy paper and drizzled with raspberry and mango sauce	
Cleverdale Roll -----	15.95
Spicy white tuna and crunchy tempura bits inside. Tuna, white tuna, and jalapeños on top with chili sauce	
Carter Roll -----	15.95
Yellowtail, avocado, and lime. Wrapped in soy paper, topped with spicy salmon, eel sauce and red tobiko	
Naruto Roll (roll has no rice) -----	16.95
Tuna, salmon, yellowtail, avocado and crabstick, wrapped in cucumber served with a ponzu sauce	
Tiger Roll -----	16.95
Tuna, salmon, yellowtail, and avocado with tempura bits, wrapped in a tiger striped nori with black tobiko	
Valentine Roll -----	16.95
Spicy tuna, spicy salmon, and avocado. Topped with tuna and the chef's special honey wasabi sauce, wrapped in soy paper	
The Narrows Roll -----	16.95
Spicy salmon and tempura bits inside wrapped with tuna and mango with mango sauce outside	
My Yoshi Roll -----	16.95
Shrimp tempura, cucumber, and cream cheese inside, wrapped with spicy tuna, seaweed salad, wasabi mayo, and eel sauce	
Volcano Roll -----	16.95
Shrimp, avocado, rice, and nori, all wrapped and tempura fried with spicy tuna, eel sauce, spicy mayo, and scallions on top	
Rock 'n Roll -----	17.95
Shrimp tempura, eel, crabmeat, avocado, and black tobiko drizzled with eel sauce and spicy mayo	
Gavin's Lobster Tempura Roll -----	17.95
Mango, cucumber, and lobster tempura with spicy tuna and avocado on top	

SUSHI & SASHIMI

	Sushi (2 pieces)	Sashimi (3 pieces)
Avocado GF V -----	4.25	5.25
Egg / Mackerel GF / Crabstick -----	4.75	5.75
Squid GF / Shrimp GF -----	5.25	6.25
Surf Clam GF / Octopus GF -----	5.75	6.75
Tilapia / Sea Bass GF / Salmon GF --	6.00	7.00
Smoked Salmon GF -----	6.75	7.75
Sweet Shrimp GF / Tuna GF / Eel ---	7.25	8.25
Yellowtail / White Tuna GF -----	7.50	8.50
		(2 pieces)
F. F. Roe GF -----	5.75	6.75
Salmon Roe GF -----	7.50	8.50
Sea Urchin (when available) GF ----	8.25	9.25
add quail egg GF -----	2.75	

GOURMET CHEF SPECIALTIES

Chicken Pad Thai GF B -----	13.95
Rice noodles served with chicken, fresh vegetables, peanuts, and egg in our chef's Thai sauce	
Vegetable or Tofu Pad Thai GF V B --	13.95
Shrimp Pad Thai GF B -----	15.95
General Tso's Chicken or Tofu (Tofu V) B -----	15.95
Crispy morsels of all white meat chicken or tofu sautéed with our spicy housemade General Tso's sauce and garnished with broccoli	
General Tso's Shrimp B -----	17.95
Spicy Orange or Sesame Chicken or Tofu (Tofu V) B -----	15.95
Chicken or tofu quickly fried over a high flame to retain full flavor in a delicate sesame or orange sauce	
Spicy Orange or Sesame Shrimp B -----	17.95
Shrimp & Chicken Combo GF -----	17.95
Jumbo shrimp and sliced chicken combination with vegetables in a brown sauce	
Dragon & Phoenix Hunan Style B --	18.95
Crispy morsels of chicken in a spicy General Tso's sauce and jumbo shrimp in chili sauce mixed with peas and carrots	
Hunan Triple B -----	18.95
Combination of jumbo shrimp, chicken, and beef, mixed with broccoli, mushrooms, green and red peppers, zucchini, and pea pods in a spicy hunan sauce	
Mongolian Chicken GF -----	19.95
Thin sliced crispy cooked chicken with mushrooms, scallions, and onions sautéed in a chef's special black pepper sweet and spicy sauce	
Mongolian Beef GF -----	20.95
Happy Family GF -----	21.95
Chicken, roast pork, shrimp, and scallops sautéed with mixed vegetables in a brown sauce	
Hawaii Five-O GF -----	