

COCKTAIL



Volcano For Two \$14
(Dark rum, rum, apricot brandy, banana liqueur, fruit juices, grenadine and bacardi 151)

Blue Hawaiian \$6
(Blue curacao, light rum, pineapple juice and sour mix)

Long Island Ice Tea \$8
(Vodka, gin, rum, tequila, triple sec, sour mix & coke)

Maitai \$7
(Rum, lime juice, triple sec, amaretto, pineapple juice, grenadine)

Bloody Mary \$6
(Vodka, worcestershire sauce, tabasco, lemon juice, celery, salt, pepper and tomato juice)

Zombie \$7
(Dark rum, apricot brandy, pineapple juice & passion fruit juice)

Pina Colada \$6
(White rum, pineapple juice & crème de banana)

Margarita \$6
(Tequila, triple sec sour mix & lime juice)

Mojito \$7
(Light dry rum, mint leaves, lime, sugar, and club soda)

Peach Sangria \$7
(Fruit sangria wine, peach puree, simple syrup and club soda)

Moscow Mule \$7
(Vodka, fresh lime juice & ginger beer)

Passion Fruit Mojito \$8
(Passion fruit rum, mint leaves, lime juice, sugar, and club soda)

Lychee paradise \$8
(Lychee liquor, malibu coconut, pineapple juice, passion fruit juice, and grenadine.)

SPECIAL MARTINI

Lychee Martini \$7
(Vodka, lychee liquor garnished with lychees)

Lemon Drop Martini \$7
(Citrus vodka, triple sec, lemon juice, sour mix, sugar rim & lemon wedge)

Caramel Appletini \$7
(Apple pear vodka, butterscotch schnapps, apple schnapps, sour mix & caramel swirl)

Godvia Chocolate \$7
(Chocolate vodka, vanilla, godiva chocolate, half & half, chocolate swirl & shavings)

Pineapple Upside Down Cake \$7
(Coconut rum, vanilla vodka, pineapple juice grenadine, pineapple slice and cherry)

Cosmopolitan \$7
(Citrus vodka, triple sec, lime juice and cranberry juice)

Cucumber Martini \$7
(Cucumber vodka, triple sec, lime juice & splash of soda water)

FEATURE DRINK

**Ask Your Server For
Weekly Specials**

WHITE WINE

	Glass	Bottle
Concannon Chardonnay - <i>California</i>	\$6.5	\$23
Mirassou Moscato - <i>Chile</i>	\$6.5	\$23
Kendall Jackson Chardonnay - <i>California</i>		\$31
Cakebread Cellars Chardonnay - <i>Napa</i>		\$55
Pacific Rim Riesling - <i>Washington</i>	\$7	\$25
BV Coastal Sauvignon Blanc - <i>California</i>	\$6.5	\$23
Cavit Pinot Grigio - <i>Italy</i>	\$6.5	\$23
Santa Margherita Pinot Grigio Alto - <i>Italy</i>		\$43

RED WINE

Entwine Cabernet Sauvignon - <i>California</i>	\$6.5	\$23
Carnivor Cabernet Sauvignon - <i>California</i>		\$25
Robert Mondavi Cabernet Sauvignon - <i>Napa</i>		\$46
Revenswood Merlot - <i>California</i>	\$7	\$24
Robert Mondavi Merlot - <i>Napa</i>		\$37
Cavit Pinot Noir - <i>Italy</i>	\$6.5	\$23

* * * * *

ASIAN WINE

Plum Wine	(Glass) \$6.5	(Bottle) \$23
Hot Sake	(Small) \$6	(Large) \$9
Nigori Sake (unfiltered) 10 oz		\$12
Hana Sake 12 oz - <i>white peach</i>		\$13
Sparkling Sake- Hana Awaka 8.5 oz		\$13
Yamada Nishiki (Junmai) 10 oz		\$13
Hakushika (Junmai Daiginjo) 10 oz		\$16

DOMESTIC BEERS

Bud Light	\$3.75
Budweiser	\$3.75
Coors Light	\$3.75
Miller Light	\$3.75
Sam Adams	\$4.75
Blue Moon	\$4.75
Michelob Ultra	\$3.75
Sam Adam Seasonal	\$4.75

Ask your server about seasonal
selection beers

IMPORTED BEERS

Tsingtao	\$4.75
Kirin	\$4.75
Sapporo 22 oz can	\$7
Corona	\$4.75
Heineken	\$4.75
Blue	\$3.75
Blue Light	\$3.75



RAW OYSTER BAR

EAST COAST OYSTERS: Are grown sub-tidally with smooth shells. The colder waters slow down the metabolism producing a crisp, smoother oyster.

WEST COAST OYSTERS: Are inter-tidally grown. The rough fluted shells make for a plump meat with subtle mineral flavor. Served with homemade wasabi cocktail sauce & ponzu sauce (ask your server for daily selection).

Half Dozen ~ \$12.99 One Dozen ~ \$25.99

APPETIZER



Avocado Fries
w. Blue Cheese



Gyoza



Shumai



Amazing Calamari

Edamame	\$4.49	Sushi Appetizer (5pcs of chef's choice)	\$8.49
Veggie Spring Roll	\$4.75	Sashimi Appetizer (7pcs of chef's choice)	\$9.25
Gyoza (Pan-fried pork & chicken dumpling)	\$5.25	Tuna Tartar	\$9.49 (chopped tuna/salmon/ or yellow tail on top of avocado, tomato, cucumber & fresh cilantro)
Shumai (Steamed shrimp dumpling)	\$5.25	Stuffed Jalapeno	\$8.49 (deep fried Jalapeno stuff w. spicy tuna & cream cheese)
Avocado Fries w. Blue Cheese	\$4.99	Crab Tortilla Roll	\$7.75 (Crabmeat, avocado rolled in the tortilla served with creamy balsamic)
Coconut Shrimp	\$6.99	Beef & Scallion	\$8.99 (thinly sliced strip steak rolled with green onion served with teriyaki sauce)
Shrimp & Veggies Tempura	\$6.99	Spicy Tuna Cucumber Wrap	\$8.25 (spicy tuna, avocado, wrapped by cucumber, served with ponzu sauce, masago & green onion on top)
Soft Shell Crab Tempura	\$7.49		
Rock Shrimp	\$7.99 (Fried breaded shrimp in the creamy mango chili sauce)		
Amazing Calamari	\$7.99 (Fried panko calamari rings with sweet cilantro chili sauce)		
Sampler Plate	\$14.99 (shrimp shumai, edamame, amazing calamari & coconut shrimp)		

Spicy Tuna Cucumber Wrap



SOUP & SALAD

Miso Soup (Seaweed, tofu, green onion)	\$2.49
Tom Yum Seafood Soup (Thai style spicy & sour seafood soup)	\$5.99
New England & Clam Chowder	\$4.99
Kimchi Seafood Soup (Korean kimchi & soybean soup base with tofu, shrimp, scallop & crab)	\$5.99



Kimchi Seafood Soup



Seared Tuna Salad

House Salad (Romaine lettuce heart, spring mix, cherry tomatoes, cucumber, carrots, and red cabbage)	\$3.25
Avocado Salad (Sliced avocado over house salad served with house ginger dressing)	\$5.99
Seaweed Salad (Marinated seaweed salad over white radish)	\$5.49
Crabmeat Salad (Mixed of cucumber, crabmeat, masago fish egg, and green onion topped with tempura flake)	\$5.99
Seared Tuna Salad (spring mix, tomatoes, sliced avocados, lotus root w. balsamic vinaigrette topped with lightly seared tuna, served with wasabi cream & ponzu sauce)	\$11.99



TRADITIONAL ROLLS

(seaweed outside)
for inside out roll add \$1

* Asparagus Roll	VEGETARIAN	\$3.49	* Salmon Roll	\$4.99
* Cucumber Roll	VEGETARIAN	\$3.49	* Yellowtail Roll	\$4.99
* Avocado Roll	VEGETARIAN	\$3.49	Smoke Salmon Roll	\$4.99
<i>New</i> Pickled Daikon Yellow	VEGETARIAN	\$3.49	Vegetarian Roll (5pcs)	VEGETARIAN \$5.49
* Crabmeat Roll		\$3.99	(avocado cucumber, lettuce, yellow pickled radish & shitake mushroom)	
Tuna Roll		\$4.99		

REGULAR ROLLS

* Avocado Cucumber Roll	\$3.99
* Sweet Potato Roll	\$4.25
* Tempura Asparagus Roll	\$4.25
* California Roll (crabmeat, cucumber & avocado)	\$4.99
* Philly Roll (smoked salmon, cream cheese & avocado)	\$5.49
Alaska Roll (salmon, cucumber & avocado)	\$4.99
* Boston Roll (shrimp, cucumber, avocado & lettuce)	\$4.99
White Tuna Jalapeno & Cucumber Roll	\$4.99
* Baked Salmon w. Cucumber Avocado Roll	\$4.99
* Snow Crab & Avocado Roll	\$4.99
* Spicy Snow Crab Roll	\$4.99
Dynamite Roll (assorted fish w. cucumber spicy)	\$4.99
* Shrimp Tempura Roll	\$5.99
Tuna Avocado Roll	\$5.25
Salmon Avocado Roll	\$4.99
* Eel Avocado Roll	\$4.99
Spicy Tuna Roll	\$4.99
Spicy Salmon Roll	\$4.99
* Tofu Avocado Roll (marinated sweet Tofu with avocado)	\$4.49

* Cooked



SUSHI/SASHIMI (2pcs/3pcs) À LA CARTE

* Avocado	\$2.99	Albacore Tuna	\$4.99
* Crabmeat	\$3.99	* Eel	\$5.25
* Tamago - Egg Custard	\$3.99	* Octopus	\$4.99
* Tofu Skin	\$2.99	* Surf Clam	\$4.75
* Shrimp	\$3.99	Sweet Shrimp	\$8.49
Tuna	\$5.25	Squid	\$4.75
Yellowtail	\$5.25	Red Snapper	\$4.75
Salmon	\$4.99	Caviar - Masago	\$3.99
White Tuna	\$4.99	Scallop	\$5.99
Strip Bass	\$4.99	Tobiko (green, red)	\$4.75
* Smoked Salmon	\$4.99	Sea Urchin	\$8.49
		Sea Urchin w. quail egg	\$9.99



CHEF SPECIAL ROLL

* Crispy Spicy Tuna Roll (4 pcs) (deep fried spicy tuna roll with no rice)	\$6.99
* Mexican Roll (Jalapeno, crabmeat, onion, cucumber, avocado & lettuce w. mayo & sriracha hot sauce)	\$8.49
Rainbow Roll (tuna, salmon, yellowtail & avocado on top of cali roll)	\$11.99
* Spider Roll (deep fried soft shell crab, cucumber, avocado & lettuce)	\$10.49
* Rock N Roll (shrimp tempura roll topped w. snow crab)	\$11.99
* Green Dragon (sliced avocado on top of shrimp tempura roll)	\$11.99
* Tiger Roll (crunchy spicy snow crab, cucumber wrapped in white soybean paper topped w. shrimp & avocado)	\$11.99
Super Tuna Roll (sliced tuna & avocado on top of spicy tuna roll)	\$12.49
Big King Roll (tuna, salmon, yellow tail & avocado on top of spicy tuna & spicy salmon roll)	\$13.99
Super Dynamite Roll (crabmeat on top of assorted spicy white fish roll served w. spicy mayo)	\$11.99
Tornado Roll (6pcs) (deep fried tuna, salmon, yellow tail, white fish, avocado, cream cheese & caviar roll served w. eel sauce)	\$11.99
Dancing Eel Roll (eel & avocado on top of spicy tuna & cucumber roll)	\$12.49

* Cooked



CHEF SPECIAL ROLL

- * **Little Delicious Roll** \$12.99
(spicy tuna , crabmeat, cucumber, avocado & cream cheese in big seaweed wrap deep fried served w. eel sauce & spicy mayo) (recommended)
- * **King Lobster Roll** \$14.99
(lobster salad over tempura Maine lobster tail, cucumber & lettuce roll wrapped w. soy bean paper)
- Viking Roll** \$ 12.99
(shrimp tempura & spicy tuna roll w. snow crab & tuna on top, finish with spicy mayo and eel sauce)
- * **Scorpion Roll** \$ 12.49
(crabmeat, scallion, caviar & Jalapeno on top of shrimp tempura roll finish w. spicy mayo & sriracha sauce)
- NYC Roll** \$12.99
(spicy Tuna, snow crab, cucumber, avocado, asparagus & Tempura flake wrapped w. big pink soy bean paper)
- Filet Mignon Roll** \$12.99
(spicy tuna with asparagus roll topped with Filet Mignon, torched finish with eel sauce, spicy mayo, masago & scallion)
- Las Vegas Super Star** \$12.99
(deep fried crab meat & cream cheese roll, topped w. spicy tuna & spicy crab meat , finished w. lotus root chips, sprinkles of rice seasoning & eel sauce)
- Volcano Roll** \$11.99
(snow crab, cucumber & red onion topped w. spicy tuna, Jalapeno slices, tempura and seaweed flakes)
- Wicked Roll** \$11.99
(snow crab, avocado inside topped with spicy tuna and sushi shrimp)
- New Rainbow Cucumber Wrap** \$12.99
(Tuna, salmon, yellow tail and white tuna rolled in thin sliced cucumber served with ponzu sauce)
No rice, No seaweed



SUSHI ENTREES

(All entrees include choice of miso soup or house salad)



- * **Vegetarian Maki Combo** (avocado roll, cucumber roll & sweet potato roll) \$11.75
- * **Sushi Beginner Combo** \$13.75
(crabmeat, smoked salmon, tofu skin, tamago, eel & shrimp sushi w. shrimp tempura roll)
- * **Maki Combo** (California roll, philly roll & Boston roll) \$14.75
- Himalayan Special Combo 1** \$20.99
(3 pcs each of tuna, salmon, & yellow tail sushi w. California roll)
- Himalayan Special Combo 2** \$24.99
(5 pcs each of tuna, salmon, & yellow tail sashimi w. California roll & steam rice)
- Sushi Regular** (chef's choice of 8pcs assorted fresh fish w. California roll) \$17.99
- Sushi Deluxe** (12 pcs chef's choice fresh fish w. tuna roll) \$23.99
- Sashimi Regular** (chef's choice of 12 pcs assorted fresh fish & steam rice) \$18.99
- Sashimi Deluxe** (chef's choice of 18 pcs assorted fresh fish & steam rice) \$25.99
- Sushi & Sashimi Combo** (6 pc sushi & 8 pcs sashimi w. California roll) \$25.99
- Love Boat for Two** (served w. 2 miso soup or 2 salad) \$48.99
(6 pcs sushi, 8pcs sashimi, w. spicy tuna roll, Viking roll & Little Delicious roll)

* Cooked

SUSHI RICE BOWL

House Poke Bowl

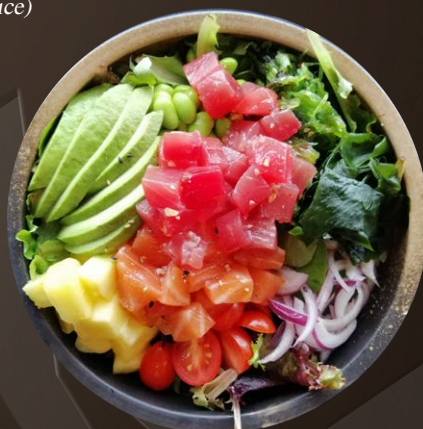
(tuna, salmon, spring mix, seaweed salad, wakame seaweed, avocado, pineapple, tomato, sweet onion, soybean & white rice)

\$18.25

Chirashi Bowl

(10pc fresh fish with tuna, salmon, yellowtail and white fish, served with tamago, crabmeat, pickled daikon, shiitake mushroom, pickled squash and seaweed salad over sushi rice)

\$18.25



PINEAPPLE FRIED RICE

(stir fry vegetables, fresh cut pineapple, cashews & raisins served in a pineapple bowl)

Vegetable

\$11.25

Steak

\$14.25

Chicken

\$12.25

Seafood

\$18.25

Shrimp

\$14.25



HOUSE FRIED RICE OR NOODLE

Vegetable

\$10.25

Steak

\$13.25

Chicken

\$11.25

Seafood

\$17.25

Shrimp

\$13.25

PAD THAI

Thai style fried noodle with lime & peanut

Vegetable

\$10.25

Steak

\$13.25

Chicken

\$11.25

Seafood

\$17.25

Shrimp

\$13.25



UDON

Udon served in soup or stir fry

Vegetable

\$10.25

Shrimp

\$13.25

(broccoli, mushroom, sweet beans & mixed vegetable)

Chicken

\$11.25

Steak

\$13.25

Seafood

\$17.25



KITCHEN ENTREES

(served w. miso soup or house salad & steam rice)
upgrade steam rice to fried rice for \$2.0

Chicken Katsu (deep fried breaded chicken breast, served w. tonkatsu sauce & Japanese mayo)	\$15.50
Chilean Sea Bass (grilled Chilean sea bass on bed of vegetable served w. chef's special yuzu, miso sauce)	\$25.99
Mango Chicken/Shrimp (stir fry fresh mango, portobello mushroom & mixed vegetables, pick chicken or shrimp)	\$15.50/16.50
Golden Red Snapper (deep fried marinated snapper on a bed of seasoned veggies w. basil sauce)	\$18.50
Chicken Teriyaki (grilled 10 oz seasoned tender chicken breast)	\$15.50
New York Strip Steak Teriyaki (fresh hand cut 8 oz new york strip steak finished with our home made teriyaki sauce)	\$17.50
Tempura Chicken (fried chicken sticks and tempura broccoli, zucchini, sweet potato, taro, onion ring & squash)	\$15.50
Tempura Shrimp (tempura shrimps and tempura broccoli, zucchini, sweet potato, taro, onion ring & squash)	\$17.50
Tempura Seafood (tempura shrimp, scallops, crabmeat & lobster and tempura broccoli, zucchini, sweet potato, taro, onion ring & squash)	\$20.50

HIBACHI DINNER ENTREES

(served w. miso soup & house salad
also comes w. 2 pcs shrimp, grilled vegetables & fried rice)

Chicken	\$17.50
New York Strip	\$19.50
Shrimp	\$19.50
Scallops	\$23.50
Red Snapper	\$21.50
Salmon	\$21.50
Filet Mignon	\$24.50
Lamb Chop	\$27.50
Triple Combo (steak, chicken & shrimp)	\$29.50
Twin Lobster Tail	\$31.50
Seafood Combo (shrimp, scallops & lobster)	\$32.50



HIBACHI SIDE ORDER

Fried Rice	\$3.25	New York Strip	\$9.25
Fried Noodle	\$3.25	Salmon	\$9.25
Steamed Broccoli	\$4.99	Scallops	\$9.25
Asparagus	\$4.99	Red Snapper	\$9.25
Vegetable	\$4.99	Filet Mignon	\$10.25
Chicken	\$6.25	Lobster	\$13.25
Shrimp	\$9.25		

Consumer advisory: consuming raw or undercooked chicken or seafood
may increase your risk of food borne illness.

A 18% gratuity will be added on to a party of 6 guests or more.

KID'S MENU

(for kids 12 or under all meal comes with french fries)

Chicken Fingers w. Honey Mustard

\$8.99

Teriyaki Strip Steak

\$9.99

Teriyaki Chicken

\$8.99

California Roll w. French Fries

\$7.99



DESSERT

Tiramisu Cake

\$6.25

Vanilla Bean Cheesecake

\$6.25

Fried Cheesecake

\$5.25

New York Cheesecake

\$5.25

Fried Ice Cream

(vanilla or green tea)

\$5.49

Banana Foster Cheesecake

\$6.25



Banana Foster Cheesecake



Fried Ice Cream

BEVERAGE

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist,
Ginger Ale, Lemonade, Sweet Tea,
Unsweetened Tea, Dr. pepper

\$2.75 Free Refills

Hot Tea, Hot Coffee, Milk, Chocolate Milk, Orange Juice,
Apple Juice & Cranberry Juice

\$2.49

Japanese Soda

(regular flavor or strawberry)

\$2.99

STEAKSTONE ENTREES

CAUTION: the stones are always very very hot, no matter how tempting, please do not attempt to touch them.

Our stones are heated to 800 degrees and are then seasoned w. pure Himalayan salt that contains over 30 trace minerals known to enhance well-being and alleviate ailments. Entrees are delivered to your table, sizzling w. aroma, and seared for your dining. Immediately begin by cutting bite-size pieces and let them rest on the stone for a moment until cooked to your perfection. Steakstone is oil free, natural, healthy and lots of fun. Each bite from start to finish will be hot, juicy and delicious.

STONE ENTREES

Served w. choice of two sides: brown rice, fried rice, fresh vegetables, asparagus, mash potatoes, French fries or sweet potato fries.

Add a house salad for \$2

New York Strip	8oz --19.50	12oz--25.50
Filet Mignon	8oz --24.50	12oz--30.50
Lamb Chop		\$26.50
Shrimps & Scallops		\$24.50
Twin Lobster Tails		\$30.50
Surf & Turf (strip steak & lobster tail)		\$28.50
Seafood Special (lobster tail, scallops & shrimp)		\$31.50
Romancing the Steakstone Entrée for Two (6 oz strip steak, shrimp, scallops & chicken breast) Upgrade steak to filet mignon for \$ 3.00		\$47.50



STEAKSTONE SIDE ORDER

Vegetable	\$4.99	New York Strip	\$9.25
Fried Rice	\$3.25	Jumbo Scallops	\$10.25
Fried Noodle	\$3.25	Filet Mignon	\$10.25
Lobster Tail	\$13.25	Lamb Chop	\$10.25
Shrimps	\$9.25		

Steakstone Entrée only for 14 or older

