

**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

\$14.99

One Dozen

\$29.99

#### APPETIZER







Sampler Plate

(shrimp shumai, edamame, amazing

calamari & coconut shrimp)



\$21.99

\$4.25

Edamame \$5.49 Veggie Spring Roll \$5.49 Gyoza \$5.99 (Pan-fried pork & chicken dumpling) Shumai (Steamed shrimp dumpling) \$5.99 Avocado Fries w. Blue Cheese \$6.49 Coconut Shrimp \$8.75 Shrimp & Veggies Tempura \$7.99

Rock Shrimp \$8.99 (Fried breaded shrimp in the creamy mango chili sauce)

Amazing Calamari (Fried panko calamari rings with sweet cilantro chili sauce)

Parmesan Zucchini Crips with Ranch

Sushi Appetizer (5pcs of chef's choice) \$9.99 Sashimi Appetizer (7pcs of chef's choice) \$10.99 \$9.99 Stuffed Jalapeno (deep fried Jalapeno stuff w. spicy tuna & cream cheese)

\$9.75 Crab Tortilla Roll (Crabmeat, avocado rolled in the tortilla served with creamy balsamic)

Spicy Tuna Cucumber Wrap \$9.75 (spicy tuna, avocado, wrapped by cucumber, served with ponzu sauce, masago & green onion on top)

Səfəy Tuna Quaumbar Wiraə



#### SOUP & SALAD

\$6.49



New England & Clam Chowder \$6.25

Kimchi Seafood Soup \$6.75 (Korean kimchi & soybean soup base with tofu, shrimp, scallop & crab)





**House Salad** 

(Romaine lettuce heart, spring mix, cherry tomatoes, cucumber, carrots, and red cabbage)

\$6.75 Avocado Salad (Sliced avocado over house salad served with house ginger dressing)

Seaweed Salad \$6.25 (Marinated seaweed salad over white radish)

Crabmeat Salad \$6.49 (Mixed of cucumber, crabmeat, masago fish egg, and green onion topped with tempura flake)

Seared Tuna Salad (spring mix, tomatoes, sliced avocados, lotus root w. balsamic vinaigrette topped with lightly seared tuna, served with wasabi cream & ponzu sauce)





TRADITIONAL ROLLS

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

* Cucumber Roll VEGETARIAN	\$4.29	Salmon Roll	\$5.50
* Avocado Roll VEGETARIAN	\$4.25	Yellowtail Roll	\$5.50
Pickled Daikon Radish, VEGETARIAN	\$4.25	Smoke Salmon Roll	\$5.50
* Crabmeat Roll	\$4.50 *	Vegetarian Roll (5pcs) Vegetarann (avocado cucumber, lettuce, yellow pic.	\$5.75
Tuna Roll	\$5.75	( avocado cucumber, lettuce, yellow pic. & shitake mushroom)	kied radish

# REGULAR ROLLS

* Avocado Cucumber Roll	\$4.99
* Sweet Potato Roll	\$5.25
* Tofu Avocado Roll (marinated sweet Tufo with avocado)	\$5.25
* Tempura Asparagus Roll	\$5.75
* California Roll (crabmeat, cucumber & avocado)	\$5.75
* Snow Crab & Avocado Roll	\$5.75
* Spicy Snow Crab Roll	\$5.75
Philly Roll (smoked salmon, cream cheese & avocado)	\$6.00
Alaska Roll (salmon, cucumber & avocado)	\$6.00
* Boston Roll (cooked shrimp, cucumber & avocado)	\$6.00
White Tuna Jalapeno & Cucumber Roll	\$6.00
* Baked Salmon Cucumber Avocado Roll	\$6.00
Dynamite Roll (assorted fish w. cucumber spicy)	\$6.00
Tuna Avocado Roll	\$6.00
Salmon Avocado Roll	\$6.00
* Eel Avocado Roll	\$6.00
Spicy Tuna Roll	\$6.00
Spicy Salmon Roll	\$6.00
Shrimp Tempura Roll (tempura shrimp, cucumber, avocado with fish egg on top)	\$6.75

# SUSHI/SASHIMI @posperonder) À LA CARTE

	Tuna	\$6.25	*	Surf Clam	\$5.50
	Salmon	\$6.00		Squid	\$6.00
	Yellowtail	\$6.00		Scallop	\$6.50
	White Tuna	\$6.00		Caviar - Masago	\$5.50
	Albacore Tuna	\$6.00		Flying Fish Eggs-Red	\$6.00
	Striped Bass	\$5.50		Flying Fish Eggs-Wasabi	\$6.25
	Fluke	\$5.50	*	Avocado	\$3.75
	Red Snapper	\$5.50	*	Crabmeat	\$4.50
*	Eel	\$6.00	*	Tamago - Omelet	\$4.00
*	Shrimp	\$5.50	*	Tofu Skin	\$4.00
*	Octopus	\$6.00			







# CHEF SPECIAL ROLL

*	Mexican Roll (Jalapeno, crabmeat, onion, cucumber, avocado & lettuce w. mayo & sriracha hot sauce)	\$9.25
	Rainbow Roll (tuna, salmon, yellowtail & avocado on top of cali roll)	\$12.75
*	Spider Roll (deep fried soft shell crab, cucumber, avocado & lettuce)	\$11.25
*	Rock N Roll (shrimp tempura roll topped w. snow crab)	\$12.75
*	Green Dragon Roll (sliced avocado on top of shrimp tempura roll)	\$12.75
*	Tiger Roll (crunchy spicy snow crab, cucumber wrapped in white soybean paper topped w. shrimp & avo	\$13.25 cado)
	Super Tuna Roll (sliced tuna & avocado on top of spicy tuna roll)	\$13.75
	Big King Roll (tuna, salmon, yellow tail & avocado on top of spicy tuna & spicy salmon roll)	\$14.75
	Super Dynamite Roll (crabmeat on top of assorted spicy white fish roll served w. spicy mayo)	\$13.49
	Tornado Roll (6pcs) (deep fried tuna, salmon, yellow tail, white fish, avocado, cream cheese & caviar roll served w. eel sauce)	\$12.75
	Dancing Eel Roll (eel & avocado on top of spicy tuna & cucumber roll)	\$13.75



*	Little Delicious Roll (spicy tuna, crabmeat, cucumber, avocado & cream cheese in big seaweed wrap deep fried served w. eel sauce & spicy mayo) (recommended)	\$13.75
*	King Lobster Roll (lobster salad over tempura Maine lobster tail, cucumber & lettuce roll wrapped w. soy bean pa	\$16.25 per)
	Viking Roll (shrimp tempura & spicy tuna roll w. snow crab & tuna on top, finish with spicy mayo and eel s	\$ 13.99 sauce)
*	Scorpion Roll (crabmeat, scallion, caviar & Jalapeno on top of shrimp tempura roll finish w. spicy mayo & sriracha	\$ 13.49 a sauce)
	NYC Roll (spicy Tuna, snow crab, cucumber. avocado, asparagus & Tempura flake wrapped w. big pink soy b	\$13.25 ean paper)
	Filet Mignon Roll (spicy tuna with asparagus roll topped with Filet Mignon, torched finish with eel sauce, spicy mayo, masago & scallion)	\$13.75
	Las Vegas Super Star (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)	\$13.75
	Volcano Roll (snow crab, cucumber & red onion topped w. spicy tuna, Jalapeno slices, tempura and seaweed flakes)	\$12.75
	Wicked Roll (snow crab, avocado inside topped with spicy tuna and sushi shrimp)	\$13.99

#### SUSHI ENTREES

\$13.99

Himalayan

Salmon Flaming Roll (fresh salmon, snow crab & avocado roll topped with lightly torched salmon finished with spicy mayo, fish egg & green onion)

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

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	* Vegetarian Maki Combo (avocado roll, cucumber roll & sweet potato roll)	\$14.49
	* Sushi Beginner Combo (crabmeat, smoked salmon, tofu skin, tamago. eel & shrimp sushi w. shrimp tempura roll)	\$15.99
	* Maki Combo (California roll, philly roll & Boston roll)	\$16.99
	Himalayan Special Combo 1 (3 pcs each of tuna, salmon, & yellow tail sushi w. California roll)	\$25.99
	Himalayan Special Combo 2 (5 pcs each of tuna, salmon, & yellow tail sashimi w. California roll & steam rice)	\$31.99
	Sushi Regular (chef's choice of 8pcs assorted fresh fish w. California roll)	\$24.99
	Sushi Deluxe (12 pcs chef's choice fresh fish w. tuna roll)	\$31.49
	Sashimi Regular (chef's choice of 12 pcs assorted fresh fish & steam rice)	\$24.99
	Sashimi Deluxe (chef's choice of 18 pcs assorted fresh fish & steam rice)	\$33.99
	Sushi & Sashimi Combo (6 pc sushi & 8 pcs sashimi w. California roll)	\$33.99
	Love Boat for Two (pick 2 from miso soup or salad) (6 pcs sushi, 8pcs sashimi, spicy tuna roll, Viking roll & Little Delicious roll)	\$56.99

#### SUSHI RICE BOWL

**House Poke Bowl** 

\$22.25

(Diced tuna, Salmon, spring mixed, seaweed salad, sliced avocado, pineapple, Tomato, Soybean & seasoned sushi rice)

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)



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

Vegetable Chicken Shrimp

\$13.50 \$14.50

\$15.50

Steak Seafood



\$15.50 \$19.50

# HOUSE FRIED RICE OR NOODLE

Vegetable Chicken

\$12.50 \$13.50 Steak Seafood \$14.50 \$18.50

Shrimp \$14.50

Thai style fried noodle with lime & peanut

Vegetable Chicken

Shrimp

\$12.50 \$14.50

Steak

Seafood

\$15.50



Vegetable

\$13.50 (broccoli, mushroom, sweet beans & mixed vegetable) Shrimp Steak

\$15.50

\$19.50

Chicken

\$14.50

Seafood

#### KITCHEN ENTREES

(served w.miso soup or house salad & steam rice) upgrade steam rice to fried rice for \$3.0

Chicken Katsu (deep fried breaded chicken breast, served w. tonkatsu sauce & Japanese mayo)	\$18.99
Chilean Sea Bass (grilled Chilean sea bass on bed of vegetable served w. chef's special yuzu, miso sauce)	\$28.99
Mango Chicken or Shrimp (stir fry fresh mango, mushroom & mixed vegetables, pick chicken or shrimp)	\$18.99
Golden Red Snapper (deep fried marinated snapper on a bed of seasoned veggies w. basil sauce)	\$19.99
Chicken Teriyaki (grilled 10 oz seasoned tender chicken breast)	\$18.99
New York Strip Steak Teriyaki (fresh hand cut 8 oz new york strip steak finished with our home made teriyaki sauce)	\$22.99
Tempura Chicken (fried chicken sticks and tempura broccoli, zucchini, sweet potato, taro, onion ring & squash)	\$20.99
Tempura Shrimp (tempura shrimps and tempura broccoli, zucchini, sweet potato, taro, onion ring & squash)	\$21.99
Tempura Seafood (tempura shrimp, scallops, crabmeat & lobster and tempura broccoli, zucchini, sweet potato, taro, onion ring & squash)	\$25.99

## HIBACHI DINNER ENTREES

(serve with soup or salad) also comes w. 2 pcs shrimp, grilled vegetables & fried rice)

Chicken		\$19.99
New York Strip		\$23.99
Shrimp		\$23.99
Scallops		\$27.99
Red Snapper		\$22.99
Salmon		\$24.99
Filet Mignon		\$27.99
Triple Combo (steak, chicken & shrimp)		\$33.49
Surf & Turf (New york str.	ip steak & Lobster tail))	\$33.99
Twin Lobster Tail		\$35.49
Seafood Combo (shri	mp, scallops & lobster)	\$39.99

# HIBACHI SIDE ORDER

Fried Rice	\$3.99	Shrimp	\$10.99
Fried Noodle	\$3.99	New York Strip Steak	\$11.49
Steamed Broccoli	\$5.49	Salmon	\$11.49
Vegetable	\$5.49	Filet Mignon	\$12.99
Asparagus	\$5.99	Cold Water Lobster tail	\$15.25
Chicken	\$8.49		

# KID'S MENU

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

Chicken Fingers w. Honey Mustard Teriyaki Strip Steak Teriyaki Chicken



\$9.99

\$10.99

\$9.99

#### DESSERT

Tiramisu Cake
Vanilla Bean Cheesecake
Fried Cheesecake
New York Cheesecake
Fried Ice Cream
(vanilla flavor)

**Chocolate Mousse Cake** 



\$7.49 \$6.25 \$6.25 \$6.25

\$6.25



\$6.25

### BEVERAGE

\$3.25

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

Free Refills

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

Japanese Soda

#### 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 \$3

New York Strip Steak	8oz23.99	12oz31.99
Filet Mignon	8oz27.99	12oz37.99
Shrimps & Scallops		\$28.49
Surf & Turf (New york strip steak & Lobster tail))		\$33.99
Twin Lobster Tails		\$35.49
Seafood Special (lobster tail, scallops & shrimp)		\$39.99
Romancing the		
Steakstone Entrée for Two (6 oz strip steak, shrimp, scallops & chicken breast) Upgrade strip steak to filet mignon for \$ 5.00		\$57.99

# STEAKSTONE SIDE ORDER

French Fries	\$5.25	Shrimps	\$10.99
Sweet Potato Fries	\$5.50	New York Strip	\$11.49
Mashed Potato	\$5.50	Jumbo Scallops	\$11.99
Vegetable	\$5.49	Filet Mignon	\$12.99
Lobster Tail	\$15.25		

Steakstone Entrée only for 14 or older