

# RAW OYSTER BAR

## East Coast Oysters

Are grown sub-tidally with smooth shells. The colder water slow down the metabolism producing a crisp and smoother oyster

**Half Dozen \$15.99 Dozen \$31.99**



## APPETIZERS

<b>Edamame</b>	<b>\$5.75</b>	<b>Sampler Plate</b>	<b>\$22.99</b>
<b>Veggie Spring Roll</b>	<b>\$5.75</b>	(shrimp shumai, edamame, amazing calamari & coconut shrimp)	
<b>Gyoza</b>	<b>\$6.75</b>	<b>Sushi Appetizer</b>	<b>\$10.49</b>
(Pan-fried pork & chicken dumpling)		(5pcs of chef's choice)	
<b>Shumai</b>	<b>\$6.25</b>	<b>Sashimi Appetizer</b>	<b>\$11.49</b>
(Steamed shrimp dumpling)		(7pcs of chef's choice)	
<b>Avocado Fries w.Blue Cheese</b>	<b>\$6.75</b>	<b>Stuffed Jalapeno</b>	<b>\$9.99</b>
<b>Coconut Shrimp</b>	<b>\$8.99</b>	(deep fried Jalapeno stuff w. spicy tuna & cream cheese)	
<b>Rock Shrimp</b>	<b>\$8.99</b>	<b>Spicy Tuna Cucumber Wrap</b>	<b>\$9.99</b>
(Fried breaded shrimp in the creamy mango chili sauce)		(spicy tuna, avocado, wrapped by cucumber, served with ponzu sauce, masago & green onion on top)	
<b>Amazing Calamari</b>	<b>\$10.49</b>		
(Fried panko calamari rings with sweet cilantro chili sauce)			
<b>Parmesan Zucchini Crisp w.Ranch</b>	<b>\$7.25</b>		
<b>Chicken Karrage</b>	<b>\$6.99</b>		
(fried marinated chicken thigh 5pcs)			



## SOUP & SALAD

<b>Miso Soup</b>	<b>\$3.49</b>	<b>House Salad</b>	<b>\$4.25</b>
(Seaweed, tofu, green onion)		<b>Avocado Salad</b>	<b>\$7.25</b>
<b>Tom Yum Seafood Soup</b>	<b>\$6.99</b>	(Sliced avocado over house salad served with house ginger dressing)	
(Thai style spicy & sour seafood soup)		<b>Seaweed Salad</b>	<b>\$6.49</b>
<b>New England Clam Chowder</b>	<b>\$6.49</b>	<b>Crabmeat Salad</b>	<b>\$6.49</b>
<b>Kimchi Seafood Soup</b>	<b>\$6.99</b>	(Mixed of cucumber, crabmeat, masago, and green onion topped with tempura flake)	
(Korean kimchi & soybean soup base with tofu, shrimp, scallop & crab)		<b>Seared Tuna Salad</b>	<b>\$15.49</b>
		(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



*Cucumber Roll	\$4.25	*Salmon Roll	\$5.50
*Avocado Roll	\$4.25	Yellowtail Roll	\$5.50
Pickled Daikon Radish Rol	\$4.25	Smoked Salmon Roll	\$5.50
*Crabmeat Roll	\$4.50	Vegetarian Roll (5pcs)	\$5.75
Tuna Roll	\$5.75	<small>(avocado, cucumber, lettuce, yellow pickled radish &amp; shiitake mushroom)</small>	



# REGULAR ROLLS

*Avocado Cucumber Roll	\$5.25
*Sweet Potato Roll	\$5.49
*Tofu Avocado Roll	\$5.49
*California roll (crabmeat, cucumber & avocado)	\$5.99
*Snow Crab Avocado Roll	\$5.99
*Spicy Snow Crab Roll	\$5.99
Spicy Shrimp Roll	\$5.99
Philly Roll (smoked salmon, avocado & cream cheese)	\$6.25
Alaska Roll (salmon, cucumber & avocado)	\$6.25
*Boston Roll (shrimp, cucumber & avocado)	\$6.25
White Tuna Jalapeño & Cucumber Roll	\$6.25
*Baked Salmon Cucumber Avocado Roll	\$6.25
Dynamite Roll (assorted fish w. cucumber)	\$6.25
Tuna Avocado Roll	\$6.25
Salmon Avocado Roll	\$6.25
*Eel Avocado Roll	\$6.25
Spicy Tuna Roll	\$6.25
Spicy Salmon Roll	\$6.25
Shrimp Tempura Roll	\$6.99
<small>(tempura shrimp, cucumber, avocado w. masago &amp; eel sauce)</small>	



• Cooked



# SUSHI & SASHIMI A LA CARTE

(2 pcs per order)

Tuna	\$6.25	*Surf Clam	\$5.75
Salmon	\$6.00	Squid	\$6.00
Yellowtail	\$6.00	Scallop	\$6.50
White Tuna	\$6.00	Caviar - Massage	\$5.50
Albacore Tuna	\$6.00	Flying Fish Eggs - Red	\$6.00
Striped Bass	\$5.75	Flying Fish Eggs - Green	\$6.00
Fluke	\$5.75	*Avocado	\$3.75
*Eel	\$6.00	*Crabmeat	\$4.50
*Shrimp	\$5.50	*Tamago - Omelet	\$4.00
*Octopus	\$6.00	*Tofu Skin	\$4.00
Salmon Roe	\$6.50		



## CHEF SPECIAL ROLL

*Mexican Roll (Jalapeno, crabmeat, onion, cucumber, avocado & lettuce w. mayo & sriracha hot sauce)	\$9.49
Rainbow Roll (tuna, salmon, yellowtail & avocado on top of cali roll)	\$12.75
*Spider Roll (deep fried soft shell crab, cucumber, avocado & lettuce topped w. caviar and eel sauce)	\$11.75
*Rock N Roll (shrimp tempura roll topped w. snow crab,, served w. sp mayo & eel sauce)	\$12.99
*Green Dragon Roll (sliced avocado on top of shrimp tempura roll served w. eel sauce)	\$12.75
*Tiger Roll (snow crab, cucumber wrapped in white soybean paper topped w. shrimp & avocado w sp mayo)	\$13.49
Super Tuna Roll (sliced tuna & avocado on top of spicy tuna roll w. eel sauce)	\$13.75
Big King Roll (tuna, salmon, yellow tail & avocado on top of spicy tuna & spicy salmon roll w. so mayo & eel sauce)	\$14.75
Super Dynamite Roll (crabmeat on top of assorted spicy white fish roll served w. spicy mayo)	\$13.49
Dancing Eel Roll (eel & avocado on top of spicy tuna & cucumber roll served w. eel sauce)	\$13.75
Seared Tuna Roll (spicy tuna, cucumber, seaweed salad mix roll topped w. seared tuna& avocado finished with eel sauce and kizami wasabi)	\$13.99





# CHEF SPECIAL ROLL



## Little Delicious Roll

(spicy tuna, crabmeat, cucumber, avocado & cream cheese in big seaweed wrap deep fried served w. eel sauce & spicy mayo, masago)(recommended)

## \*King Lobster Roll

(lobster salad over tempura Maine lobster tail, cucumber & lettuce roll wrapped w. soy bean paper w sp mayo)

## Viking Roll

(shrimp tempura & spicy tuna roll w. snow crab & tuna on top, served with spicy mayo and eel sauce)

## \*Scorpion Roll

(crabmeat, scallion, caviar & Jalapeño on top of shrimp tempura roll finish w. spicy mayo & Sriracha sauce)

## NYC Roll

(spicy Tuna, snow crab, cucumber, avocado, asparagus & Tempura flake wrapped w. pink soy bean paper w. sp mayo)

## Filet Mignon Roll

(spicy tuna with asparagus roll topped with Filet Mignon torched finish with eel sauce, spicy mayo, masago & scallion)

## Las Vegas Super Star

(deep fried crab meat & cream cheese roll, topped w. spicy tuna & spicy crab meat, topped w. lotus root chips, sprinkles of rice seasoning & eel sauce)

## Wicked Roll

(snow crab, avocado inside topped with spicy tuna and sushi shrimp finished w. so mayo & eel sauce)

## Salmon Flame Roll

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

## Phoenix roll

(shrimp tempura, snow crab, cucumber topped w. fresh salmon & avocado drizzled w. spicy mayo, eel sauce, tempura flake & masago)



# SUSHI ENTREES

(all entrees comes with miso soup or house salad)

## \*Vegetarian Maki Combo

(avocado roll, cucumber roll & sweet potato roll)

## \*Sushi Beginner Combo

(crabmeat, smoked salmon, tofu skin, tamago, eel & shrimp sushi w. shrimp tempura roll)

## \*Maki Combo

(California roll, philly roll & Boston roll)

## Himalayan Special Combo 1

(3 pcs each of tuna, salmon, & yellow tail sushi w. California roll)

## Himalayan Special Combo 2

(5 pcs each of tuna, salmon, & yellow tail sashimi w. California roll & steam rice)

## Sushi Regular

(chef's choice of 8pcs assorted fresh sh w. California roll)

## Sushi Deluxe

(12 pcs chef's choice fresh sh w. tuna roll)

## Sashimi Regular

(chef's choice of 12 pcs assorted fresh sh & steamed rice)

## Sashimi Deluxe

(chef's choice of 18 pcs assorted fresh sh & steamed rice)

## Sushi & Sashimi Combo

(6 pc sushi & 8 pcs sashimi w. California roll)

## Love Boat for Two

(pick 2 from miso soup or salad)

(6 pcs sushi, 8pcs sashimi, spicy tuna roll, Viking roll & Little Delicious roll)



\$14.99

\$16.49

\$16.99

\$25.99

\$31.99

\$24.99

\$31.49

\$24.99

\$33.99

\$33.99

\$56.99



• Cooked



## 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

\$23.50

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



## PINEAPPLE FRIED RICE

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



Vegetable	\$14.25
Chicken	\$15.25
Shrimp	\$16.25
Steak	\$16.25
Seafood	\$20.00

## HOUSE FRIED RICE OR NOODLES

Vegetable	\$13.25	Steak	\$15.25
Chicken	\$14.25	Seafood	\$19.00
Shrimp	\$15.25		

## PAD THAI

(Thai style fried noodle with lime & peanut)

Vegetable	\$13.75
Chicken	\$14.75
Shrimp	\$15.75
Steak	\$15.75
Seafood	\$19.50



## UDON

(Udon served in soup or stir fry)



Vegetable	\$13.75
Chicken	\$14.75
Shrimp	\$15.75
Steak	\$15.75
Seafood	\$19.50



### Allergy Notice:

Our food may contain or come into contact with common allergens like nuts, dairy, eggs, wheat, soy, and shellfish. please inform your server of any allergies.

## KITCHEN ENTREES

(served w. miso soup or house salad & steam rice)  
upgrade steam rice to fried rice for \$3.00

<b>Chicken Katsu</b> (deep-fried breaded chicken breast, served w. tonkatsu sauce & Japanese mayo)	\$19.49
<b>Chilean Sea Bass</b> (grilled Chilean sea bass on a bed of vegetables served w. chef's special yuzu, miso sauce)	\$29.99
<b>Mango Chicken or Shrimp</b> (stir fry fresh mango, with a choice of protein & mixed vegetables)	\$19.49/\$20.49
<b>Golden Red Snapper</b> (deep-fried marinated snapper on a bed of seasoned veggies w. basil sauce)	\$20.25
<b>Chicken Teriyaki</b> (grilled seasoned tender chicken breast on top of veggies finished with homemade teriyaki sauce)	\$19.49
<b>New York Strip Steak Teriyaki</b> (8 oz steak on top of veggies finished with our homemade teriyaki sauce )	\$23.49



## HIBACHI ENTREES

Served with miso soup or house salad  
(comes w. 2 pcs shrimp, grilled vegetables & fried rice)

<b>Chicken</b>	\$20.49
<b>New York Strip Steak</b>	\$24.49
<b>Shrimp</b>	\$24.49
<b>Scallops</b>	\$28.49
<b>Red Snapper</b>	\$23.49
<b>Salmon</b>	\$25.49
<b>Filet Mignon</b>	\$28.99
<b>Triple Combo</b> (steak, chicken & shrimp)	\$33.99
<b>Surf &amp; Turf</b> (New York strip steak and lobster tail)	\$34.49
<b>Twin Lobster Tail</b>	\$36.49
<b>Seafood Combo</b>	\$40.49



## HIBACHI SIDE ORDER

<b>Fried Rice</b>	\$3.99	<b>New York Strip Steak</b>	\$11.49
<b>Fried Noodle</b>	\$3.99	<b>Salmon</b>	\$11.49
<b>Steamed Broccoli</b>	\$5.49	<b>Filet Mignon</b>	\$12.99
<b>Vegetable</b>	\$5.49	<b>Lobster Tail</b>	\$15.99
<b>Chicken</b>	\$8.49	<b>Scallop</b>	\$12.99
<b>Shrimp</b>	\$10.99		

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 5 guests or more.

# 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, fried noodles, fresh vegetables, asparagus, mash potatoes, French fries or sweet potato fries.

New York Strip Steak	8oz - \$24.49	12oz - \$32.49
Filet Mignon	8oz - \$28.99	12oz - \$38.49
Shrimp & Scallop		\$28.49
Surf & Turf		\$34.49
(New York strip steak & lobster tail)		
Twin Lobster Tail		\$36.49
Seafood Special		\$40.49
(lobster tail, shrimp & scallop)		
Steakstone Entree for Two		\$58.49
(6oz strip steak, shrimp, scallops & chicken breast)		
Upgrade steak to filet mignon for \$5.00		



## STEAKSTONE SIDE ORDER

New York Strip	\$11.49
Filet Mignon	\$12.99
Shrimp	\$10.99
Jumbo Scallop	\$12.99
Lobster Tail	\$15.99

## SIDE ORDER

French Fries	\$5.50
Sweet Potato Fries	\$5.50
Mashed Potato	\$5.50

Steakstone Entrees only for 14 or older

# KIDS MENU

(for kids 12 or under)  
(comes with French fries)



Chicken Fingers w. Honey Mustard	\$10.49
Teriyaki New York Strip Steak	\$11.99
Teriyaki Chicken	\$10.49



## DESSERT

Tiramisu Cake	\$6.99
Vanilla Bean Cheesecake	\$7.99
Fried Cheesecake	\$6.99
New York Cheesecake	\$6.49
Fried Ice Cream (Vanilla)	\$6.99
Chocolate Mousse Cake	\$6.99



## BEVERAGE

FREE REFILLS \$3.25

- Pepsi
- Diet Pepsi
- Mountain Dew
- Serria Mist
- Ginger Ale
- Lemonade
- Sweet Tea
- Unsweet Tea
- Dr. Pepper



NO REFILLS

- Hot Tea
- Hot Coffee
- Milk
- Chocolate Milk
- Apple Juice
- Cranberry Juice
- Japanese Soda