

LUNCH MENU

Served 11:30 am to 3:00 pm

Tempura

“Deep fried to perfection” Tempura features foods dipped in the lightest batter before frying.
(with rice and miso soup or green salad)

Ebi Tempura (2).....	8.50	Yasai Tempura	6.50
2 Giant shrimp and vegetables		A medley of vegetables.	

Teriyaki

Glistening with a flavorful teriyaki sauce.
(with rice and miso soup or green salad)

Chicken Teriyaki	8.75	Steak Teriyaki.....	9.75
Boneless and skinless chicken breast.		NY strip steak with teriyaki sauce.	
Fish Teriyaki.....	8.95	Shrimp Teriyaki.....	9.75
Fillets of white meat fish.		Shrimp in teriyaki sauce and vegetables.	

Combinations

(with rice and miso soup or green salad)

SL-1 Sushi – Sashimi - Sonomono	11.95	SL-4 Sushi – Sashimi – Grilled Chicken.....	12.75
SL-2 Sushi – Sashimi - Tempura	12.75	SL-5 Sushi – Sashimi – Chicken Katsu.....	12.75
SL-3 Sushi – Sashimi – Chicken Teriyaki.....	12.75	SL-6 Chicken Teriyaki – Shrimp Tempura (2) .	12.50

ALL SPECIAL REQUESTS AND SUBSTITUTES MAY INCUR AN EXTRA CHARGE

Daily Lunch Special – 8.25

Daily Special Served with Soup, Mini Appetizers and White Rice
Menu changes daily
(For Take Out – No Soup with Lunch Special)

Appetizers

Egg Rolls (2)	4.00	Fried Wontons (7).....	4.95
Mini Appetizers	2.95		
(Egg Rolls, Fried Wontons & Soup)			

Soups & Salads

Miso Soup	2.75
Wonton Soup.....	4.25
Green Salad	2.50
Lettuce, cucumber, carrot and tomato	
Thai Salad	5.25
Lettuce, cucumbers, tomato, bean sprouts, scallion, carrot, potato sticks and boiled eggs	
Chicken Salad	8.25
Seasoned, grilled chicken on a bed of lettuce and carrots.	
Seafood Salad	10.95
Green salad with shrimp, crab, avocado, snow pea and asparagus	

Thai Lunch

#1 Baby Corn and Mushrooms Sautéed with Pork, Chicken or Beef.....	6.95
With Shrimp \$7.25	
#2 Mixed Vegetables Sautéed with Pork, Chicken or Beef.....	6.75
With Shrimp \$6.75	
#3 Sweet and Sour Sauce with Pork, Chicken or Beef (unbreaded)	6.75
With Shrimp \$7	
#4 Big Bowl of Wontons, Rice Noodles, Chicken and Shrimp	7.25
★ #5 Pork, Chicken or Beef Curry with Bamboo Shoots and Green Peas	7.50
#6 Pad Thai – Rice Noodles Sautéed with Shrimp, Minced Pork, Eggs and Bean Sprouts.....	6.95
#7 Fried Rice (Pork, Chicken, Beef or Vegetables)	6.95
#8 Thai House Special Fried Rice.....	7.50
★ #9 Pork, Chicken or Beef Panang Curry.....	7.50

We Can Alter Hot & Spicy Food To Your Taste.

★ Mild ★★ Medium ★★★ Spicy ★★★★★ Very Spicy

Consuming raw or undercooked meat, poultry, seafood, or egg products may increase your risk of food-borne illness, especially if you have certain medical conditions.

18% Gratuity will be automatically added on parties of five or more.

THAI APPETIZERS

A-1	Satee Beef or Chicken Bar-B-Q (6)	9.95
	Served with peanut sauce and cucumber salad.	
A-2	Thai Egg Roll (2).....	5.75
	Deep fried rolls of cabbage, carrot and celery served with sweet plum sauce.	
A-2A	Thai Spring Roll (2).....	6.75
	Chicken, clear noodle, bean sprouts, cabbage, onion, carrot and then fried.	
A-3	Thai House's Shrimp (8)	11.00
	Fried spring roll stuffed with shrimp, chicken, vegetables and imitation crab.	
★ A-4	Jumping Shrimp.....	11.00
	Shrimp cooked with chili paste, onion, green salad, scallions and lime juice.	
★ A-5	Jumping Squid	10.95
	Squid cooked with onion, chili paste, green salad and lime juice.	
★ A-6	Papaya Salad	8.25
	Shredded green papaya tossed with carrots, tomatoes, lime juice, crushed peanuts, and shrimp on a bed of lettuce.	
★ A-7	Spicy Ground Pork.....	9.75
	Ground pork well done with lime juice, ginger, onion, scallions, roasted peanuts and green salad.	
A-8	Crispy Noodles	9.00
	A traditional Thai dish, cooked with honey, shrimp, scallions and bean sprouts.	
★ A-9	Spicy Beef Salad.....	12.75
	Sliced, grilled New York strip steak tossed with lime juice, tomato, onion, scallions, cucumber and green salad.	
A-10	Deep Fried Tofu	7.00
	Served with our plum sauce.	
A-11	Squid Rings.....	11.00
	Fried Squid served with a delicious dip.	
A-12	Crab Rangoon (8).....	7.25
	Imitation crab, cream cheese, black pepper then fried and served with sweet plum sauce.	
A-13	Fried Wonton (7)	6.75
	Chicken, onion and black pepper.	
A-16	Thai Fries	8.00
	Fried coconut-battered boniato served with a special Thai sauce.	
★ A-17	Spicy Tofu Salad.....	8.00
	Fried tofu tossed with lime juice, red onion, scallions, chili paste and green salad.	
A-18	Fresh Rolls	7.50
	Cooked chicken, lettuce, cucumber, carrot, celery, cabbage, mushroom wrapped in rice paper and served with Thai dipping sauce.	

HOT JAPANESE APPETIZERS

Ebi Fry (2)	6.25	Fried Sweet Potato	5.25
	Crispy fried jumbo shrimp.		
Deep Sea Fishing (5).....	8.95	Ebi Tempura (2)	7.95
	Fried breaded white fish, served with eel sauce and spicy mayonnaise.		Fried shrimp, broccoli, onion, carrot, sweet potato and zucchini.
Soft-Shell Crab (1)	8.75	Ika Tempura.....	7.75
	Crispy fried soft shell crab served with Ponzu sauce.		Squid and vegetables.
Shumai (5).....	5.75	Yasai Tempura	6.75
	Fried or steamed shrimp-filled dumplings, and served with hot mustard.		A medley of vegetables.
Ika Fry	6.25	Age Tofu.....	5.25
	Crispy strips of fried squid.		Deep-fried tofu served with dipping sauce.
Scallop Katsu (5).....	7.75	Gyoza (Pork) (5)	5.95
	Breaded scallops fried to perfection.		Dumplings stuffed with seasoned meat, served with a dipping sauce.
Ohitashi	5.25	Yuke	11.25
	Cold cooked spinach.		A spicy salad made with chopped, raw NY strip steak and special spices.
Age Nasu	5.25	Beef Tataki.....	11.25
	Fried eggplant with miso sauce.		Seared on the outside, raw on the inside served chilled with ponzu sauce and scallions.
Edamame	5.25	Yakitori (3)	7.75
	Steamed and lightly salted soy beans.		Skewers of chicken and scallion with teriyaki sauce.

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All food cooked to order. Please allow time for preparation. Many dishes may have foreign flavors. Please order with care. If you are not acquainted with a dish and are not willing to take a chance, please stay with more familiar items. Each item is prepared to your order. Therefore, no substitutions, exchanges or returns can be made. Please do not hesitate to ask about a dish before you order.

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COLD JAPANESE APPETIZERS

Sashimi Appetizer	12.25
A variety of delicately sliced raw fish, substitutions for an additional charge	
Salmon only	13.25
Tuna only	14.25
Yellowtail only.....	15.25
 Spicy Popeye.....	 11.95
Your choice of tuna or salmon with cooked spinach, cucumber, scallions, avocado and a spicy sauce.	
Ceviche Salad with Seared Tuna.....	11.75
Seared tuna, red onions, scallions, bell pepper, jalapeño, lime juice and sesame seeds.	
Tuna Tower.....	9.95
Chopped tuna mixed with scallions served with spring mix and crispy fried wonton.	
Sunomono.....	7.50
Octopus, conch, imitation crab and cucumber in tangy rice vinegar.	
Kanisu	7.75
Imitation crab, avocado, masago, rolled in thin cucumber and tangy vinegar, fish substitutions are an additional \$2.	
Naruto Maki	7.75
Imitation crab, avocado, masago, rolled in thin cucumber with tangy rice vinegar and miso sauce on top, fish substitutions are an additional \$2.	
Sunset on the Bay	10.95
Alaskan king crab, rolled in thin cucumber, carrot, avocado, lettuce and tangy rice vinegar.	
Miso Ae	7.25
Conch, octopus, cucumber with miso sauce.	
Idako	7.25
Cooked and marinated baby octopus.	
Spicy Conch or Octopus.....	7.75
Conch or octopus and cucumber with a spicy sauce.	
Tiger's Eye.....	7.95
Cooked salmon and asparagus wrapped in tender squid.	
Tuna Tataki	12.25
Seared on the outside, raw on the inside, sliced and served with ponzu sauce and scallion.	
Naruto Vegetable.....	6.75
Spinach, carrots, snow peas, kampyo served with miso sauce.	
Dynamite Mussels	10.25
Mussels topped with mayonnaise, imitation crab, and scallop then baked.	
Spicy Red Clam	7.75
Red clam and cucumber with spicy sauce.	
Red Clam Sunomono	7.75
Red clam and cucumber in tangy rice vinegar.	
Hiyashi Wakame	6.95
Green seaweed pickled in vinaigrette.	
Ika Sansai.....	7.95
Cooked squid mixed with Japanese vegetables and sesame seeds.	
Spicy Salmon Skin Salad.....	8.75
Crispy fried salmon skin with fresh orange juice, spicy kimchee sauce, scallions and cucumber.	

SOUPS

Miso Soup	2.75	★ A-50 Tom Yum Gai (Chicken Soup).....	5.50
Miso broth, tofu, seaweed and scallions.		Chicken, mushrooms, lime juice, lemon grass, chili paste and scallions.	
Fish Soup.....	5.75	A-60 Mixed Vegetable Soup	4.75
Miso broth with fish and mixed vegetables.		Snow pea, carrot, broccoli and cabbage.	
★ A-15 Tom Yum Goong.....	6.25	A-70 Wonton Soup	5.25
Shrimp, mushrooms, lime juice, lemon grass, chili paste and scallions.		Chicken, bean sprouts, and scallion.	
★ A-20 King of the Sea	6.25	★ A-80 Tom Ka Gai.....	5.75
Shrimp, imitation crab, squid, mushrooms, lime juice, lemon grass, chili paste and scallions.		Chicken, mushrooms, lime juice, lemon grass, chili paste, coconut milk and scallions.	
A-30 Tofu Soup.....	5.25	★ A-90 Tom Ka Goong	6.25
Tofu, chicken, bean sprouts and scallion.		Shrimp, mushrooms, lime juice, lemon grass, chili paste, coconut milk and scallions.	
A-40 Beef Soup	5.25		
Beef, bean sprouts and scallions.			

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SALADS

(Choose one of our popular dressings: peanut, miso honey, ginger dressing)

Thai Salad	5.25
Lettuce, cucumbers, tomato, bean sprouts, scallion, carrot, potato sticks and boiled eggs	
Green Salad	2.95
Lettuce, cucumber, carrot and tomato	
Cucumber Salad	3.50
Cucumber, carrot with sweet and sour dressing.	
Chicken Salad	8.50
Seasoned, grilled chicken on a bed of lettuce and carrots.	
Seafood Salad	10.50
Green salad with shrimp, crab, avocado, snow pea and asparagus	

THAI HOUSE SPECIALTIES

T-1 Boneless Duck.....	21.50
Deep fried half duck topped with delicious gravy, mushrooms, sweet peas, pineapple, carrot and celery.	
★ T-2 Spicy Chicken	17.95
Deep fried boneless chicken breast topped with chili garlic sauce.	
★ T-3 Shrimp Green Curry	21.50
Jumbo shrimp cooked in green curry with bamboo shoots, bell pepper, celery, snow pea, sweet pea, carrot, zucchini, basil leaves and coconut milk.	
T-4 Crispy Duck.....	20.50
Deep fried half duck with sweet, black dipping sauce.	
T-5 Seafood Combination.....	22.50
Cooked marinated shrimp, imitation crab, tilapia fillet, scallops, squid, ginger, Chinese cabbage, scallion and celery wrapped in a foil packet.	
★ T-6 Shrimp Massaman Curry.....	21.95
Jumbo shrimp cooked in Thai Massaman curry with sweet potato, onions, peanuts and avocado.	
★ T-7 Massaman Curry	18.95
Chunks of beef, sweet potato, avocado, coconut milk, curry, peanut and onion.	
★ T-8 Volcano Jumbo Shrimp.....	21.50
Jumbo shrimp grilled on a bed of mixed vegetables and topped with chili sauce.	
T-9 Steamed Jumbo Shrimp.....	21.50
Topped with baby corn, imitation crab, and sweet pea on a bed of Chinese cabbage.	
★ T-10 Duck Curry.....	21.50
Deep fried half duck topped with Thai curry, coconut milk, pineapple, baby corn, sweet peas, zucchini and carrots.	
★ T-11 Panang Curry	18.75
Beef, pork or chicken cooked in Panang curry, coconut milk, basil leaves and bell pepper.	
T-12 Steamed Fish.....	19.00
Tilapia fillet steamed in a plum sauce on a bed of celery and cabbage and topped with scallions, broccoli, bell pepper and fresh ginger.	
★ T-13 Volcano Chicken	19.25
Grilled chicken on a bed of mixed vegetables and topped with chili sauce.	
★ T-14 Sea Scallops Curry	21.50
With coconut milk, Thai curry, sweet peas, zucchini, carrot and bell pepper.	
T-15 Sea Scallops Scampi	22.50
With mixed vegetables and garlic sauce.	
T-16 Sautéed Lobster with Chili Paste	Market Price
Lobster tails, eggs, ginger, bell pepper and scallions.	
★ T-17 Jumbo Shrimp with Chili Paste.....	21.25
Eggs, ginger, scallion, and bell pepper.	
★ T-18 Duck Basil	21.50
Deep-fried half duck topped with chili sauce, basil and bell pepper.	
★ T-19 Seafood Curry.....	22.95
Jumbo shrimp, mussels, squids, scallops, sweet peas, sweet potato, coconut milk and onion in Thai curry sauce.	
★ T-20 Sautéed Chicken with Chili Paste.....	19.50
Deep-fried sliced chicken breast sautéed with chili paste, eggs, ginger, scallions and bell pepper.	
★ T-21 Lobster Massaman Curry.....	Market Price
Lobster tails, sweet potato, homemade curry, avocado, coconut milk, onions and peanut.	
★ T-22 Lobster Pad Thai	Market Price
Rice noodles, lobster tails, egg, bean sprouts and scallions.	

Lean Beef

B-1	Thai House Beef Steak.....	18.95
	12 oz. New York strip steak served on a bed of broccoli topped with a mushroom and garlic sauce.	
★ B-2	Beef Curry	14.95
	Red Thai curry, coconut milk, bamboo shoots, sweet peas and bell pepper.	
B-3	Sautéed Beef With Ginger	13.95
	Mushrooms, onion, scallion, and bell pepper.	
B-5	Sautéed Beef With Baby Corn	14.95
	Mushrooms and snow peas.	
B-6	Sautéed Beef With Broccoli.....	13.95
	Oyster sauce and carrots.	
B-7	Sautéed Beef With Mixed Vegetables.....	13.95
	Broccoli, snow peas, carrot, cabbage and zucchini.	
★ B-9	Sautéed Beef With Basil Leaves.....	14.95
	Chili sauce, bell pepper and fresh basil leaves.	
★ B-10	Sautéed Beef With Cashew Nuts	13.95
	Mushroom, water chestnuts, bell pepper, carrots, celery and scallions.	

Chicken

(lean white meat only)

C-1	Sautéed Chicken with Black Pepper	14.25
	Garlic and black pepper.	
★ C-2	Chicken Curry	14.50
	Thai curry, coconut milk, bamboo shoot, sweet peas and bell pepper.	
C-3	Sautéed Chicken with Ginger.....	13.25
	Mushrooms, onion, scallion and bell pepper.	
C-5	Sautéed Chicken with Baby Corn.....	14.50
	Mushrooms and snow peas.	
C-6	Sautéed Chicken with Broccoli	13.25
	Oyster sauce and carrots.	
C-7	Sautéed Chicken with Mixed Vegetables	13.25
	Broccoli, snow peas, cabbage, carrots and zucchini.	
★ C-9	Sautéed Chicken with Basil Leaves	14.25
	Chili sauce, bell pepper and fresh basil leaves.	
★ C-10	Sautéed Chicken with Cashew Nuts.....	13.25
	Water chestnuts, mushrooms, bell peppers, celery, carrots and scallions.	
C-15	Gai Si-oew	14.50
	Chicken, scallions, ginger and honey.	

Pork

(lean and cooked well done)

P-1	Sautéed Pork with Black Pepper.....	14.25
	With garlic and black pepper.	
★ P-2	Pork Curry	14.50
	Thai curry, coconut milk, bamboo shoots, sweet peas and bell pepper.	
P-3	Sautéed Pork with Ginger	13.25
	Scallions, onion, bell pepper and mushrooms.	
P-5	Sautéed Pork with Baby Corn	14.50
	Mushrooms and snow peas.	
P-6	Sautéed Pork with Broccoli.....	13.25
	Carrots and oyster sauce.	
P-7	Sautéed Pork with Mixed Vegetables.....	13.25
	Snow peas, broccoli, cabbage, carrot and zucchini.	
★ P-9	Sautéed Pork with Basil Leaves.....	14.50
	Chili sauce, bell pepper and fresh basil leaves.	

Rocky's Special

(vegetable dishes)

V-1	Sautéed Mixed Vegetables.....	10.25
	Snow peas, broccoli, cabbage, zucchini and carrot.	
★ V-2	Mixed Vegetable Curry.....	11.75
	Coconut milk, Thai curry, snow peas, broccoli, cabbage, zucchini and carrot.	
V-3	Steamed Mixed Vegetable with Oyster Sauce	10.25
	Snow peas, broccoli, cabbage, zucchini and carrot.	
V-5	Sautéed Tofu with Mix Vegetables	12.75
	Steamed or fried tofu, snow peas, cabbage, carrot, broccoli and zucchini.	
★ V-6	Sautéed Mixed Vegetables with Basil Leaves and Chili Sauce	11.25
★ V-7	Sautéed Tofu with Basil Leaves.....	12.75
	Steamed or fried tofu, chili sauce, bell pepper and fresh basil leaves.	

Fish

(2 ½ pound snapper)

★ F-1	Hot and Spicy Fish	Market Price
	Deep fried whole snapper topped with chili sauce.	
F-2	Sweet and Sour Fish	Market Price
	Deep fried whole snapper topped with sweet and sour sauce, pineapple, cucumber, tomato, onion & scallion.	
F-3	Pla Jearn	Market Price
	Deep fried whole snapper topped with ginger sauce.	
F-4	Deep Fried Whole Snapper	Market Price
	Topped with garlic sauce, mushrooms, carrots, bell pepper and sweet peas.	
F-5	Deep Fried Whole Snapper with Spicy Basil Sauce	Market Price
	With bell pepper and onion.	
F-6	Deep Fried Whole Snapper with curry sauce	Market Price
	Topped with Thai curry, coconut milk, pineapple, baby corn, zucchini, sweet peas and carrot.	

Shrimp

(farm-raised, grain fed)

S-1	Sautéed Shrimp with Black Pepper.....	16.75
	Garlic and black pepper.	
★ S-2	Shrimp Curry	16.75
	Thai curry, coconut milk, bamboo shoots, sweet peas and bell pepper.	
S-5	Sautéed Shrimp with Baby Corn	16.75
	Mushrooms and snow peas.	
S-6	Sautéed Shrimp with Broccoli.....	15.75
	Carrots and oyster sauce.	
S-7	Sautéed Shrimp with Mixed Vegetables.....	15.75
	Broccoli, snow pea, carrot, cabbage and zucchini.	
★ S-9	Sautéed Shrimp with Basil Leaves	16.75
	Chili sauce, bell pepper and fresh basil leaves.	
S-10	Sautéed Shrimp with Cashew Nuts	15.75
	Water chestnuts, mushrooms, celery, carrots, bell pepper and scallions.	

Rice

R-1	Chicken, Pork or Beef Fried Rice.....	10.25
	Egg, onion and scallion.	
R-2	Shrimp Fried Rice	12.25
	Egg, onion and scallion.	
R-3	Crab Meat Fried Rice	12.25
	Egg, onion, scallion mixed with real crab and imitation crab.	
R-4	Thai House Special Fried Rice.....	12.25
	King and imitation crab, shrimp, pork, chicken, egg, onion and scallion.	
R-5	Mixed Vegetable Fried Rice.....	9.50
R-6	Brown Rice	2.00
R-7	White Rice.....	1.50
R-8	Sushi Rice	3.00

Noodles

N-1	Pad Thai.....	13.75
	Rice noodles, shrimp, minced pork, egg, bean sprouts and scallions.	
	Shrimp only	15.75
N-2	Sautéed Clear Noodles with Chicken.....	13.50
	Onion, scallions, zucchini, broccoli, snow peas, bean sprouts, carrot and egg.	
N-3	Sautéed Egg Noodles	13.50
	With chicken, shrimp and broccoli.	

Side Orders

Steamed Mixed Vegetables	3.50	
Steamed Clear Noodles.....	3.50	
Curry Sauce	4.50	
Peanut Sauce	(1 Saucer) 1.50	(16 oz) 7.00
Miso, Ginger, Ponzu, Eel or Kimchee Sauce.....	(1 Saucer) 0.75	(16 oz) 12.00
Teriyaki Sauce.....	(1 Saucer) 1.50	(16 oz) 5.50

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SUSHI

Sushi is the Japanese's favorite food. It is a combination of Sushi-rice (rice specially seasoned and cooled to room temperature) and any one of many toppings or fillings. The topping is not necessarily fish; vegetables and eggs are also used. Many of the fish used to make Sushi are eaten raw, but some, such as shrimp, eel, crab and octopus, are cooked. The green WASABI (horseradish) is very spicy and should be added sparingly to the soy sauce for dipping. GARI (pickled ginger) is presented as an accompaniment.

Nigiri

Balls of sushi-rice with toppings
(* indicates toppings which are NOT RAW)

<p>\$1.75 each piece * Tamago (Omelet) * Inari (Fried Tofu)</p> <p>\$1.95 each piece * Imitation Crab Stick Saba (Boston Mackerel)</p>	<p>Market Price Uni (Sea Urchin) Toro (Belly of Tuna) Ikura (Salmon Roe)</p> <p>\$3.95 each piece Ama Ebi (Sweet Shrimp) Hamachi (Yellowtail) Unagi (Eel)</p>	<p>\$2.75 each piece *Ebi (Shrimp) Sake (Salmon) Maguro (Tuna) Hotate (Scallops) *Tako (Octopus) Ika (Squid) Red Clam Conch</p>
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Sushi Combination Plates

For diners who like or want to try a variety. The choice of fish must be up to our Sushi Chef, based on today's availability. Served with miso soup or salad.

❖ HOSOMAKI COMBO	15.95
Combination of California roll, Bagel roll, Tekka roll.	
VEGETABLE COMBO	12.25
For vegetarians, Vegetable roll, Vegetable hand roll, 3 vegetable sushi.	
❖ SUSHI MORI	17.25
Nigiri and Hosomaki (California roll and 7 pieces of sushi).	
❖ MINI SUSHI MORI	12.95
Nigiri and Hosomaki (Tekka roll and 5 pieces of sushi).	
LADY FINGERS.....	15.25
Just for ladies, rainbow roll, masago, scallop, shrimp, imitation crab.	
CHIRASHI.....	21.75
A work of art. A variety of toppings arranged on a bed of rice!	

SUSHI AND SASHIMI COMBO

Single (For One)	32.00
California Roll, 5 Sushi, 12 Sashimi.	
Boat Chu (For Two)	51.00
California Roll, Bagel Roll, 10 Sushi, 16 Sashimi.	
Boat Dai (For Three)	76.00
Futomaki, California Roll, Bagel Roll, 15 Sushi, 20 Sashimi.	
Boat (For Four).....	97.00
Boston Roll, California Roll, Futomaki, 20 Sushi, 24 Sashimi.	
SASHIMI MORI.....	20.95
A combination of fresh fish, 16 pieces.	
USUZUKIRI	
Thin slices of, served with ponzu sauce	
A. White fish	9.95
B. Salmon	10.95
C. Tuna	11.50
D. Yellowtail.....	11.95
E. Mixed.....	11.95

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Hosomaki

(small rolls cut into bite size pieces)

Spicy Tuna Rice Paper Roll	8.95
Tuna, cucumber, lettuce, special sauce wrapped in rice paper.	
Kissing Roll.....	7.95
California roll topped with cream cheese, salmon and cucumber.	
Rainbow Roll	9.95
California Roll with a rainbow of fish on the top.	
Bagel Roll	6.50
Salmon, cream cheese and scallions.	
California Roll	5.95
Imitation crab, avocado, cucumber, inside out with masago and sesame seeds.	
Tanzana Roll	7.25
Yellowtail, asparagus, avocado, scallions and masago.	
Boston Roll	5.95
Shrimp, lettuce, avocado and mayonnaise.	
Tekka Roll.....	4.75
Tuna and scallions roll.	
Kappa Roll	3.75
Cucumber roll.	
Deep Fried Salmon Roll.....	10.50
Salmon, asparagus and imitation crab.	
California Eel Roll	13.95
Sliced eel on top of a California roll.	
Vegetable Roll	5.50
For vegetable lovers, asparagus, carrot, kampyo, spinach, snow peas and cucumber.	
Spider Roll	9.95
Soft-shell crab, asparagus, avocado, scallions, masago.	
Crazy Roll.....	9.75
Salmon skin, eel, asparagus, avocado and masago.	
Kimchee Roll.....	6.25
Conch, spinach, scallions, cucumber and masago.	
Shrimp Tempura Roll.....	10.25
Shrimp tempura, masago, avocado, scallions, asparagus and mayonnaise.	
Unagi Roll.....	5.50
Grilled eel, cucumber with special sauce.	
Chicken Roll	7.25
Grilled chicken, asparagus inside out with sesame seeds.	
Salmon Skin Roll	5.75
Deep fried salmon skin, cucumber, and scallion.	
O-Shin Roll.....	10.50
Fried yellowtail, avocado, asparagus, scallion, spicy mayonnaise inside out with masago.	
Katsu Roll.....	9.75
Chicken katsu, lettuce, avocado, cucumber, masago and special sauce.	
Dynamite Roll.....	9.75
Cooked scallop, imitation crab, mayonnaise and masago.	
Spicy Tuna Roll	4.95
Tuna, scallions, kimchee sauce.	

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Large Rolls

Alaska Roll.....	14.95
King crab, avocado, scallion, cucumber, lettuce, spicy mayonnaise inside out with masago.	
Futomaki.....	11.75
Imitation crab, omelet, kampyo, greens, and masago.	
Daimyomaki.....	12.25
Mixed fish with spinach, scallions and avocado.	
Madonna.....	12.75
Eel, asparagus, avocado smashed, wrapped in patchimaki (egg).	
Sex on the Beach.....	12.75
Eel, orange, banana, cucumber, avocado, mayonnaise, scallions and masago.	
French Roll.....	14.25
Shrimp, King crab, avocado, cucumber, cream cheese, and masago wrapped in patchimaki (egg).	
American Beauty Roll.....	11.25
Tuna, tempura flakes, avocado, spicy mayonnaise inside out with tobiko (flying fish roe).	
Lobster Roll.....	Market Price
Maine lobster tempura, cream cheese, scallions, asparagus, avocado, spicy mayonnaise inside out with sesame seeds and tobiko.	
Beauty and the Beast.....	12.50
Half roll with tuna, cream cheese, scallion and avocado, and the other half with eel, avocado and scallion, inside out with masago	
South Beach Roll.....	12.95
Cream cheese, ikura, avocado, imitation crab, and shrimp.	
Fujiyama Roll.....	13.95
Cooked salmon, avocado, cream cheese and carrot, inside out and topped with baked conch, octopus, eel, masago and mayonnaise.	
Volcano Roll.....	12.95
California roll topped with cooked scallop, imitation crab, mayonnaise and masago.	
Dragon Roll.....	13.95
Shrimp tempura, avocado, cucumber, scallions, lettuce, spicy mayonnaise and masago, topped with avocado.	

Temaki

(cone-shaped hand rolls)

Bagel Temaki.....	4.75
Salmon, cream cheese and scallions.	
California Temaki.....	4.75
Imitation crab, avocado, cucumber and masago.	
Spicy Tuna Temaki.....	4.95
Tuna, scallions, kimchee sauce.	
Salmon-Skin Temaki.....	4.75
Grilled salmon skin with special sauce.	
Unagi Temaki.....	5.25
Grilled eel with special sauce.	
Tuna Temaki.....	4.75
Tuna and scallion.	
Boston Temaki.....	4.75
Shrimp, Boston lettuce, avocado and mayonnaise.	

DINNERS

(served with rice, miso soup or salad)

Teriyaki

Chicken Teriyaki (Grilled)	13.50
N.Y. Strip Steak Teriyaki (8 oz.).....	15.95
Fish Teriyaki (Tilapia, Grilled or Fried)	13.25
Salmon Teriyaki (Grilled or Fried).....	16.95
Seafood Combination Teriyaki	20.95
Fried lobster tail, shrimp, scallops, carrot and snow peas.	
Shrimp Teriyaki	17.95
Fried shrimp, carrot and snow peas.	

Agemono

Chicken Katsu	13.25
Japanese style, fried, breaded chicken breast.	
Fish Katsu	13.25
Fried fish fillet covered with Japanese bread crumbs.	

Donburi

Una Don.....	16.95
Grilled eel served over rice with sauce.	
Tekka-Don.....	14.95
Thin slices of tuna over rice with Japanese pickles.	

Tempura

Ebi Tempura.....	16.25
Fried shrimp (5), broccoli, onion, carrot, sweet potato and zucchini.	
Seafood Tempura	18.50
Fried shrimp, scallops, imitation crab, fish, broccoli, onion, carrot, sweet potato and zucchini.	
Yasai Tempura.....	10.95
Fried medley of broccoli, onion, carrot, sweet potato and zucchini.	

Special Dinner Combinations

(served with miso soup or green salad)

CB-1 Sushi, Sashimi & Shrimp Tempura.....	18.95
CB-2 Sushi, Sashimi & Chicken Teriyaki	18.95
CB-3 Sushi, Sashimi & Steak Teriyaki	18.95
CB-4 Sushi, Sashimi & Sunomono	16.25
CB-5 Shrimp Tempura & Chicken Teriyaki (served with rice).....	16.45
CB-6 Shrimp Tempura & Steak Teriyaki (served with rice)	17.95
CB-7 Steak & Chicken Teriyaki (served with rice)	17.75

ALL SPECIAL REQUESTS AND SUBSTITUTES MAY INCUR AN EXTRA CHARGE

Consuming raw or undercooked meat, poultry, seafood, or egg products may increase your risk of food-borne illness, especially if you have certain medical conditions.

18% Gratuity will be automatically added on parties of five or more.

Beverages

Coke, Sprite, Diet Coke or Orange Soda (No Refill).....	1.75
Thai Iced Coffee.....	2.95
Thai Iced Tea.....	2.95
Homemade Fresh Lemonade.....	2.95
Iced Tea, Green Tea (Refill).....	1.50
Tea Pot, Jasmine Tea (Refill).....	2.50
Coffee (Refill).....	1.50
Espresso (Regular & Decaf).....	2.95

Wines & Sakes

House Wines (Chardonnay, Merlot, Cabernet Sauvignon).....	5	Glass Bottle	15
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Sakes

Gekkeikan – Hot Sake – Small.....	4.50
Gekkeikan – Hot Sake – Large.....	8
Cold Sake Draft.....	4.95
Mutsu Ken (Sword), Tokubetso Junmair 300 ml.....	14
Mutsu OH (Fin), Junmai, 300 ml.....	13
Mutsu AI (Love), Junmai Ginjo, 300 ml.....	15
Hiko’s Sake, Special Milky Junmai, 300 ml.....	14
Hakuryu, Ume Shu “Plum Sake”, Junmai, 500 ml.....	23

Sparkling Wines

1 Brut, Mirabelle, California.....	27
2 Brut Rose, Schramsberg, California.....	40
3 Blanc De Blancs, Iron Horse, California.....	65

White Wines

5 Riesling, Kendall-Jackson Johannesburg, Ca.....	7	21
6 Riesling, Schloss Vollrads, Germany.....	8	24
7 Pinot Grigio, Ecco Domani, Italy.....	6	18
8 Pinot Grigio, Mezzacorona, Italy.....	8	24
9 Sauvignon Blanc, Whitehaven, New Zealand.....	9	27
10 Albarino, Martin Codax, Spain.....	8	24
11 Chenin Blanc/Voignier, Pine Ridge, California.....	8	24
12 Viognier, Incognito White, California.....	9	27
13 Marsanne/Voigner, Treana, California.....	13	39
14 Chardonnay, Kendall-Jackson Special Select, Ca.....	8	24
15 Chardonnay, Sonoma Cutrer, California.....	13	39

Rose Wine

30 Rose, San Giuseppe “Pink”, Italy.....	7	18
31 White Zinfandel, Canyon Road, California.....	5	15

Red Wines

17 Pinot Noir, Willamette Valley Vineyards, Oregon.....	13	49
18 Pinot Noir, MacMurray Ranch, California.....	10	30
20 Malbec, Golden Reserve, Trivento, Argentina.....	13	36
21 Petit Sirah, Bogle, California.....	8	24
22 Petit Sirah, Michael & David Petite Petit, California.....	9	27
23 Shiraz, McWilliams’ Hanwood, Australia.....	6	18
24 Zinfandel, Alexander Valley Sin Zin, California.....	12	36
25 Zinfandel, Michael & David Earthquake, California.....	16	42
26 Merlot, Kendall-Jackson Special Select, California.....	11	31
27 Cabernet Sauvignon, Alexander Valley, California.....	12	33

Dessert Wines

60 Schmitt Sohne Beren Auslese, Germany, 500 ml.....	8	24
70 Royal Tokaji, Hungary, 500 ml.....	12	36
80 Banfi Rosa Regale, Italy, 375 ml.....		18
90 Kikkoman Plum Wine, Japan, 750 ml.....	5	18

Desserts

Banana Delight.....	3.95
Banana Delight with Ice Cream.....	5.50
Ice Cream Tempura.....	5.50
Thai Sticks (Thai Donuts).....	4.50
Thai Custard and Sticky Rice.....	5.75
Lychee Nuts.....	4.75
Tiramisu.....	5.50
Oreo Cheesecake.....	4.75
Chocolate Mousse Cake.....	4.75
Vanilla Ice Cream and Sticky Rice.....	5.50
Green Tea, Vanilla or Chocolate Ice Cream.....	4.50