	Soup						Starters F	From S	Sushi B	ar		
V	Hot & Sour Soup	2.5		Shrimp Wonton Soup	3		Spicy Tuna Pizza			Seafood C		14
	Miso Soup w. Organic Tofu	2.5	-	Thai Style Spicy Seafood Soup	8.5		Crispy tortilla & rice, topp chopped avocado, scallie	ed with spicy to ons & caviar, sp	una, pecial		tuna, shrimp in spicy citrus sa	
	Wonton Soup (Pork/ Chicken)	2.5		Shrimp, scallop, calamari, mussels, lemongrass, basil & coconut milk			sauce		*	Dancing B Salmon, avocad		10
						*	Tuna or Toro Tart Chopped raw tuna or toro	a r o w. tartar sauc	e 10/13	Drunken C	Dyster (2) w. Quail E	Egg 7
	Salad						Tuna or Toro Tata		11/15	Haw oyster w. s	sake & ponzu sauce	
V *	Elaine's House Salad With honey walnuts & crunchy noodles,	8	V **	Green Papaya Salad Chili, peanuts, spicy dressing	1		Lightly pan – seared tuna sauce	a or toro w. pon	ZU **	Spicy Seaf Shrimp, calama	ari, and crab meat marinated	in
.1.	sesame/ soy vinaigrette	-	V *	Japanese Green Seaweed Sala	ad 8		Tuna Delight		12	spicy sauce	ocolo w Docil	
A %	Mixed Greens Orange ginger dressing	5		Crispy Calamari Salad	12		Crispy seared tuna w. sp			w. tobiko and s	ssels w. Basil uper spicy mayo	7
*	Mixed Greens w. Avocado	6.5	*	Sesame soy dressing Crunchy Duck Salad	14	**	Pepper Tuna or S Pan – seared w. black pe	epper in wasabi	sauce 12	Hamachi k		12
	Orange ginger dressing		•	Sesame soy dressing	17	*	Sashimi Sample	r "ial	12		il collar with rock salt & pepp Kani Salad	er c
	Starters						Assorted raw fish w. chef Crispy Rock Oys		e o	iviai ii ialeu	Naili Salau	
J.		_		Daals Ohulusus Tassassass			Chapy nock Cya	olGi	3			
V *	Crispy Seaweed (Gambei) Edamame	5		Rock Shrimp Tempura w. spicy mayo	10	*	Sushi or	Sashi	mi A La	Carte (2	per Order)	
V	Scallion Pancakes	5	+	Bistro's Lettuce Wrap			Asparagus	4	Smoked Sa		Fatty Tuna	MP
V	Sesame Noodle (Warm or Cold)	5	V	w. Chicken/ Vegetable	9		Broiled Eel	6	Sea Urchin		Flying Fish Roe	
-	Spicy Buffalo Chicken Rolls	7	*	Bistro's Lettuce Wrap w. Beef/ Shrimp	10		Egg Custard	4.5	Squid	5	Mackerel	5
V	Vegetable Spring Rolls	6	V		8.5		Wasabi Tobiko	7	Tofu Crepe	4	Salmon Roe	6
	Peking Duck Spring Rolls	7		Vegetable Tempura (4) Sweet onion, yam, zucchini & Japanese eggplant	0.0		Fluke	5	Yellowtail	6	Sea Scallop	7
	Shrimp Spring Rolls	6		Tempura Medley (4)	11		Sweet Shrimp	10	Avocado	4	Cooked Shrimp	o 6
+	Honey Glazed Spare Ribs	11		Shrimp, scallop, crab stick & chicken			Octopus	5.5	Crab Stick	4.5	Striped Bass	5
	Salt & Pepper Calamari	10		Temptation Sampler Edamame, BBQ ribs, buffalo chicken roll & s	17 shumai		Salmon	6	Escola	5	Tuna	6
*	Satays (2) Skewers prepa	arad in ch	of's spec	ial aroom aguas		*	Sushi En	trees				
	Chicken	7	ici s spec	Shrimp	Ω		A combination of tuna s	sushi, tuna sashi	22 imi &		ashimi Bonanzas	50
	Beef	7.5			0		spicy tuna roll Sushi Platter			Salmon Fe	(Medium) 27 (Large) 43 (Gianstival	ant) 33
							Assorted sushi & chef's		(Deluxe) Z I	Salmon sushi,	salmon sashimi & spicy salm	on roll
	Dumplings & Sh	um	ai				Sashimi Platter Assorted filet of raw fish	(Regular) 19	(Deluxe) 22	Chirashi Assorted sashi	imi arts on a platter w.	19
	Jade Dumplings	7		Chicken Shumai	6		seasoned rice			seasoned sush	hi rice	
	Shrimp and bamboo shoots			Pork Shumai	6		Spicy Madness Spicy tuna, spicy yellow	vtail & spicy salr	mon rolls	Makimono Tuna maki, salr	mon maki & California maki	16
	Pork Dumplings Steamed or wok fried	- /		Dim Sum Sampler	8		Kohaku Sushi C	ombo	21	Eel Don	The second secon	20
V	Vegetable Dumplings	7		Chicken shumai, vegetable & pork dumplin	ngs		Tuna sushi, salmon sus Cooked Maki C	shi & yellowtail s	sushi	w. eel sauce	r seasoned rice, topped	
							California roll, Philadelp avecado roll	ohia roll & shrim	p 16	Perfect Ma	atch on sashimi over seasoned ric	21
			- And							Idild and Saint	Ortodorium Over Season to the	
	Many Items can be prepared Gluten Free Please specify when ordering	е										
	Absolutely No Added MSG											
	Price subject to change without notice											
	V Vegetarian 🥒 Spicy 💠 Can be Pr	repared	Gluten Fr	ee			Vegetarian	Spicy & Con	he Prepared Ot			
								opicy a Gan	be Prepared Glute	1,166		

Special Rolls Add \$1 w. brown rice Fancy Dragon Inside: eel & cucumber Rainbow Inside: crab stick, avocado & cucumber Outside: avocado, caviar & eel sauce Outside: tuna, salmon, yellowtail, fluke & striped bass Special Lobster 13 **Snow Mountain** Inside: crunchy lobster salad Inside: shrimp tempura & cucumber Outside: lobster salad & caviar Outside: tuna, green caviar & special sauce

Crazy Mexican

Red Dragon

Riceless

Yummy

Phoenix

Spicy Girl

Jungle

Inside: spicy salmon

Outside: tuna & avocado

Inside: straw mushroom, spicy yellowtail

Outside: jalapeno pepper & caviar

Inside: crab, avocado, cucumber

Outside: crunchy spicy tuna

Inside: tuna, salmon, yellowtail

Inside: grilled eel & avocado

Outside: crab meat salad & eel sauce

Inside: spicy shrimp, seaweed, tako salad

Outside: spicy tuna, caviar, tempura flake

Inside: chicken tempura & cucumber

Outside: avocado & spicy mayo

Classic Rolls Can be prepared as hand rolls (add \$1 w. brown rice)

Can be	e prepared a	as nand rolls (add \$1 w. brown rice)	
California	4.5	Eel & Avocado	6.5
Tuna Avocado	6	Cooked Salmon & Avocado	6
Spicy Shrimp	6.5	Shrimp Avocado	6
Boston (Shrimp & lettuce)	5	Yellowtail & Scallion	6
Tuna / Salmon	5	Tempura w. Shrimp/ Chicken/ Sall	MON 7
Spider (soft shell crab & avocado)	9.5	Toro & Scallion	9
Salmon Avocado	6	Spicy White Tuna	6.5
Eel & Cucumber	6.5	Salmon Skin	6
	6	Yellowtail & Jalapeno	6
Philadelphia (smoked salmon & cream cheese)		Spicy Tuna / YELLOWTAIL / SALMO	N 6.5

Passion

Titanic

Kung Fu

eel sauce

Winter

seaweed & avocado

Inside: spicy tuna

Garden of Eden

Inside: Fuji apple & salmon

Outside: tuna & spicy mayo

Inside: spicy tuna, salmon, yellowtail, caviar,

Outside: salmon, yellowtail, caviar & crunchy

Outside: striped bass, caviar, yellowtail, crunchy

Inside: crunchy spicy scallop Outside: salmon, eel, avocado, black caviar, spicy

Inside: kani salad, spicy salmon, avocado Outside: tuna, black caviar

· 1

13

13

13

13

13

Vegetable Maki

Cucumber/ Oshinko/ Rice Only 3 **Sweet Potato Tempura** Asparagus/ Avocado/ Seaweed 4 **Futo Maki**

Vegetarian Spicy * Can be Prepared Gluten Free

House Specialties

13

15

14

14

	110000			
	Peking Duck (Whole) Carved and served with house made pancakes	53	**	Blac Onion black
*	Crispy Duck w. House Made Pancakes or Rice (Half) 25 (Whole)	49		May
*	Beijing Chicken With walnuts in sweet brown sauce	15		Wok f
*	Crispy Sesame Hunan Chicken Lightly breaded, sprinkled with toasted sesame seeds	14	*	W. H Red b sweet
+ #	Kung Pao Chicken Dry chilies & peanuts, spicy sauce	14	+ "	Nine Chef's
* /	Velvet Chicken Shredded chicken with carrot, green peppers & celery in spicy white sauce	15	*	Tripl Shrim mush
*	Chicken or Salmon Teriyaki 15 Grilled chicken breast or salmon fillet with steamed vegetables on the side	/20	+ 5	Pan Wild A fried,
-	Crispy Beef Shredded carrot, dry chilies, scallion, sweet brown sauce	16	*	Drur Braise mushi
**	Mongolian Style Beef w. Scallion Medallions of tender flank steak stir fried with scallions & onions in Szechuan sauce	s16	+	Stea One s
*	House Mignon Crispy filet mignon, sliced & topped with chef's special sauce	26	*	Pan Saute mush
+ /	Green Prawns Cashew nuts, jicama, red bell pepper & straw mushrooms, mildly spicy	18		
*	White Prawns Shredded snow pea pods and egg white	18		

+ 1	Black Prawns Onion, red & green bell peppers & scallions, black bean sauce	18
	Mayonnaise Prawns & Honey Walnuts Wok fried with steamed broccoli on the side	17
*	Crispy Shrimp Rangoon w. Honey Walnuts Red bell pepper & snow pea pods in light sweet & tangy sauce	17
+ /	Nine Seasons Spicy Prawns Chef's special spicy sweet & sour sauce	18
*	Triple Delights Shrimp, chicken, scallops, wood ear mushrooms, white garlic sauce	18
**	Pan Crispy Salmon Wild Alaskan salmon, slightly breaded & wok fried, spicy sweet sauce	20
*	Drunken Sea Bass Braised with white wine sauce, wood ear mushrooms	23
*	Steamed American Black Bass One side w/ black bean & one side w/ ginger	25
*	Pan Crispy Flounder Filet Sauteed w. snow pea, carrots, celery, mushroom & ginger	20



All Time Classics

100 M	General Tso's Chicken Spicy with steamed broccoli	14	್ಯ	Sauteed Garden Vegetab CHICKEN / BEEF / SHRIMP	les w. 13/14/
o go	Chicken & Broccoli White, brown or garlic sauce	13	ogo	Sauteed String Beans w.	
4	Beef & Broccoli	14		CHICKEN / BEEF / SHRIMP	14/15/
000	Sweet & Sour Chicken	15	* 1	Celery, wood ear mushroom,	
	Beef w. Oyster Flavor Sauce Snow pea pods & mushroom	16		red bell peppers & fresh garlic SHRIMP / SCALLOP	
÷	Shrimp w. Lobster Sauce Straw mushroom, green peas in velvet egg w	16 hite		CHICKEN / ROAST PORK	

13/14/15

14/15/16

16

12

8/9

13

12

9/10/10

Steamed With light ginger sauce or spicy garlic sauce on the side & brown rice

V	Vegetable Platter with or without Tofu 12		Shrimp & Broccoli or Vegetables	15
	Chicken & Broccoli or Vegetables	14		

Vegetables

sauce

Broccoli in Mild Garlic Sauce	11	Japanese Eggplant w. Peking Sauce	12
Bok Choy with Fresh Garlic Dry Sauteed String Beans	12 11	Organic Tofu Home Style	12
Sauteed Garden Vegetables	12		

Rice & Noodle

CHICKEN / BEEF / SHRIMP

*	Pad Thai Thai style thin rice noodle with bean s basil, egg & crushed peanuts	prouts,	*	Yaki Udon with CHICKEN & SHRIMP
	TOFU / CHICKEN / SHRIMP	11/12/13	20	Classic Fried Rice
	Lo Mein or Mei Fun * Vegetable / Roast Pork	10/10		V VEGETABLE / ROAST PORK CHICKEN / BEEF / SHRIMP
	CHICKEN / BEEF / SHRIMP	10/11/11	4	Pineapple Fried Rice w. shrimp, chicken & raisins
*	Chow Fun VEGETABLES / ROAST PORK	11/11	*	Singapore Curry Mei Fun w. roast pork, shrimp, chicken & egg

11/12/12



Lunch Specials Mon. – Sun. Before 4 pm Choice of soup or salad, white or brown rice & chef's appetizer

V&	Organic Tofu Home Style	8	**	Green Prawns Cashew nuts, jicama, red bell peppers &
*	Beijing Chicken with walnuts in sweet brown sauce	9		mushroom, mildly spicy
% 0	Velvet Chicken Shredded chicken with carrots, green peppers & celery, spicy white sauce	9		Crispy Shrimp Rangoon w. Honey Walnuts Red bell pepper & snow pea pods in light sweet & tangy sauce
000	Crispy Sesame Hunan Chicken	9	ar ofo	
* /	General Tso's Chicken	9		Spicy Garlic Sauce Celery, wood ear mushroom, red bell pepeprs &
% /	Kung Pao Chicken Dry chilis & peanuts, spicy	9		SHRIMP / CHICKEN 10/9
*	0 100 0111	9	*	Garden Vegetables (steamed or sautéed) with light ginger sauce or spicy garlic sauce
*	Chicken w. Broccoli White or brown sauce	9		V TOFU / CHICKEN 8/9 BEEF / SHRIMP 9/10
*	Beef w. Broccoli In mild brown sauce	9		Lo Mein V VEG / ROAST PORK 8/9
	Beef w. Oyster Flavor Sauce Snow pea pods & mushrooms	9		CHICKEN/ BEEF/ SHRIMP 9/9/9
5	Crispy Beef Shredded carrots, dry chilies, scallions, sweet brown sauce	10	*	Pad Thai w. VTofu/ Chicken/ Shrimp 9/10/10

Bento Box Served with miso soup, salad, rice & choice of California roll/ salmon roll/ avocado roll

*	A. Chicken Teriyaki	11		D. Shrimp Tempura	12
*	B. Shrimp Teriyaki	12	V	E. Vegetable Tempura	10
	C. Chicken Tempura	11			

Sushi Lunch Served with miso soup, salad & chef's appetizer

Sushi Box 5 pcs assorted sushi & California roll	10.5	Sushi & Sashimi Box 4 pcs sushi, 7 pcs sashimi & chef's roll	15.5
Sashimi Box	11.5		

10 pcs assorted raw fish fillet & seasoned rice

* Maki Lunch Served with miso soup, salad & chef's appetizer

Two Rolls Combo	9.5	
Tuna	Yellowtail Scallion	Shrimp Cucumber
Spicy Tuna	Philadelphia	Shrimp Avocado
California	Tuna Avocado	Eel Cucumber (+\$1)
Boston	Tuna Cucumber	Eel Avocado (+\$1)
Salmon	Salmon Cucumber	Spicy Salmon
Avocado	Salmon Avocado	Sweet Potato
Alaska	Spicy Yellowtail	Cucumber

Brown rice +\$1, Spicy mayo +\$1, Crunchy +\$1