



<u>Sake</u>	<u>375 ML</u>	<u>750 ML</u>	<u>Wine</u>	
Sho Chiku Bai Nigori	\$11	\$20	Red	
Hana Lyche	\$12	\$20	Proverb Cabernet	Glass 6
Hana Pineapple	\$12	\$20		Bottle 18
			Proverb Merlot	Glass 6
Hot Sake (200 ML)	\$8			Bottle 18
			Decoy Cabernet Sauvignon	Glass 14
				Bottle 36

Draft Beer

Blue Moon	\$6		White	
Sapporo	\$7		Proverb Pinot Grigio	Glass 6
Dos Equis	\$7			Bottle 18
Fresh Haze IPA	\$6		Proverb Chardonnay	Glass 6
Kirin Ichiban	\$7			Bottle 18
Thirsty Goat IPA	\$6		Proverb Sauvignon Blanc	Glass 6
Michelob Ultra	\$6			Bottle 18
Ziegenbock	\$6		Kendall Jackson Chardonnay	Glass 10
				Bottle 25

Bottled Beer

Tsingtao	\$6.5		Sparkling / Blush	
Asahi	\$5		Canyon Road Moscato	Glass 4
Kirin Light	\$5			Bottle 14
			Barefoot White Zinfandel	Glass 4
				Bottle 14

Cocktails

Lychee Mojito 11

Rum, Lime, Lime Juice, Lychee Juice, Mint

Pineapple Coconut Mojito 11

Rum, Lime, Lime Juice, Pineapple Juice, Piña Colada Mix, Mint

Boozy Thai 10

Traditional Thai Tea with a Kick of Vodka and Non-Dairy Creamer

Long 'Thai' Land Iced Tea 12

Gin, Vodka, Rum, Triple Sec, Thai Tea

Pomegranate Mule 10

Vodka, Ginger Juice, Pomegranate Juice

Lychee Mule 10

Vodka, Ginger Juice, Lychee Juice

Ginger Martini 9

Vodka, Ginger Juice, Lime Juice, Ginger Garnish

Sake Martini 9

House Sake, Gin, Lime Juice, Cucumber Garnish

Pomegranate Martini 9

Vodka, Pomegranate Juice, Lime Juice, Cherry Garnish

Lemongrass Lemonade 9

Vodka, Lemon, Ginger-Lemongrass Syrup, Lime, Club Soda

Midori Melon Margarita 12

Tequila, Midori Melon Liqueur, Lime Juice, Triple Sec, Margarita Mix

Old Fashioned Japan 10

Bourbon, Angostura Bitters, Black Sugar, Ginger

The Jaded Dragon 10

Bourbon, Peach Schnapps, Midori Melon, Sweet and Sour

Sake Pina Colada 8

House Sake, Pineapple Juice, Piña Colada Mix, Lime Juice

Asia Daisy 12

Gin, Lychee Liqueur, Muddled Lime, Ginger Ale

Original Margaritas, Moscow Mules, Mojitos and more available upon request

Appetizers

Edamame (V, GF) 5.50

Organic steamed soybeans sprinkled with sea salt (Spicy for an additional \$1)

Tempura Appetizer 10

Three pieces of breaded shrimp and five pieces of sweet potato, broccoli, and string bean tempura
Comes in a dinner portion with even more (15)

Veggie Spring Roll (V) 6.50

Four crispy thin wrappers containing mixed vegetables

Gua Bao Tofu (V) or Pork Belly \$8

Steamed Taiwanese buns with cilantro, crushed peanut, cucumber, and hoisin sauce drizzled over protein:

Rocky Shrimp 11

Shrimp tempura hand-tossed in homemade sweet and spicy sauce

Spicy Chili Wontons 7

Delicate pork and shrimp dumplings floating in a ginger-garlic chili sauce

Takoyaki 9

Fried octopus balls drizzled with sweet and savory Okonomi sauce and dried bonito flakes

Crispy Brussels Sprouts (V) 9

Fried brussels sprouts with pistachios and spicy mayo dipping sauce

Pork Gyoza 6

Minced pork and vegetable filling inside of a thin dumpling wrapper (pan-fried, deep-fried, or steamed)

Japanese Shumai 6

6 pieces steamed seafood dumpling

Sushi Appetizers

Nigiri Appetizer 7.5

Local tuna, white fish, salmon, octopus, and crab over rice

Tako Su 11

Eight pieces of sliced octopus with a ponzu drizzle over thinly sliced cucumber

Salmon Dream 10

Eight pieces of ponzu-drizzled seared salmon over a bed of fresh spring mix

Sashimi Appetizer 11

Sliced local tuna, white fish, salmon, octopus, and crab

Tuna Tataki 13

Eight pieces of seared tuna over roasted sesame Wakame seaweed and thinly sliced cucumber

Crispy Rice w/Spicy Tuna or Spicy Kani 8

Pan seared rice topped with spicy tuna or spicy kani, green onion and eel sauce

Sides

Seaweed Salad (V) 6

Wakame seaweed and roasted sesame seeds over a bed of spring mix

House Green Salad (V) 3.5

Mixed salad greens with cucumber, tomatoes, carrot, and topped with ginger dressing

Spicy Sesame Cucumbers (V, GF) 4.5

Sliced cucumbers in a drunken sweet and spicy sauce

Kani Salad 8

Creamy spicy crab tossed with cucumber over a bed of fresh spring mix

Wok Fried Green Beans (V) 6

Green beans and onions seared in wok sauce, topped with carrot for garnish

Nigiri and Sashimi a La Carte

(*) - Raw Fish

Kani	Salmon*	Tuna*	Yellowtail*	Escolar*	Unagi (Eel)
Shrimp	Botan Ebi*	Red Snapper*	Masago*	Tobiko*	Scallop*
Ikura*	Inari (Tofu)	Squid*	Octopus* (Tako)	Saba (Mackerel)	Soft Shell Clam
Albacore Tuna* (seasonal)	Smoked Salmon	Fluke* (seasonal)	Striped Bass* (seasonal)	Toro* (seasonal)	

~ Prices may vary between nigiri and sashimi ~

Sushi Entrée

Tricolor Sushi* 20

2 pieces each of salmon, tuna, and yellowtail nigiri with spicy tuna roll

Salmon Lover* 23

5 pieces of salmon nigiri with salmon roll and spicy salmon roll

Sashimi Deluxe* 26

15 pieces of assorted sashimi (chef's choice)

Royal Platter* 32

6 pieces of sashimi and 8 pieces of nigiri (chef's choice) with *spicy* tuna roll

Sushi Platter for Two* 59

12 pieces of sashimi and 10 pieces of nigiri (chef's choice) with California roll and Aki roll

Tricolor Sashimi* 20

3 pieces each of salmon, tuna, and yellowtail sashimi.

Tuna Lover* 24

5 pieces of tuna nigiri with tuna roll and spicy tuna roll

Chirashi Platter* 23

12 pieces of assorted sashimi (chef's choice) w/ kani, botan ebi, and tamago over a bed of rice

Sushi for One* 20

6 pieces of assorted nigiri (chef's choice) with California roll and *spicy* tuna roll

Sushi Platter for Three* 84

15 pieces of sashimi and 12 pieces of nigiri with one classic rolls and two special rolls (all chef's choice)

Specialty Sushi Rolls 14

Atlantic Roll

Crispy shrimp tempura topped with spicy tuna and crunchy flakes

Rainbow Roll*

California roll topped with colorful assorted fish

Romantic Roll

Crunchy spicy crab paired with delectable mango on top and lime-based ruta drizzle

Aki Roll

Shrimp tempura topped with spicy crab and eel sauce drizzle

Super Spider Roll

Soft shell crab, avocado, and thinly sliced cucumber

Dragon Roll

Eel cucumber roll topped with avocado

Flower Roll*

California roll topped with tuna and fresh wasabi caviar

Fire Roll

Escolar, cream cheese, jalapeno deep fried rolled, topped w/ eel sauce, spicy mayo, ruta sauce, and crunchy tempura flakes

Classic Maki Rolls

Avocado Roll 5

Cucumber Roll 5

Asparagus Roll 5

Tuna Roll* 8

Salmon Roll* 8

Yellowtail Roll* 8

Eel and Cucumber Roll 9

Spicy Tuna Roll* 8

Spicy Salmon Roll* 8

Spicy Yellowtail Roll* 8

Boston Roll 6.5

Steamed shrimp, spring mix, and mayo

California Roll 6

Kani, avocado, and cucumber

New York Roll 8

Shrimp, kani, and cream cheese

Vegetable Roll 6

Avocado, asparagus, and cucumber

Philadelphia Roll 8

Smoked salmon, avocado, and cream cheese

Alaska Roll* 8

Salmon, avocado, and cucumber

Shrimp Tempura Roll 8

Tempura shrimp, avocado, and cucumber

Spicy Seafood Roll* 8

Spicy tuna, salmon, whitefish, and crab

Crunchy Roll 8

Spicy crab, cucumber, eel sauce, and crunchy flakes

Chef's Signature Rolls (5pc) 12 (8pc) 16

Sunset in Cape May*

Crunchy spicy tuna, avocado, and crab wrapped in delicate soy paper. Includes a salmon and tuna topping drizzled in mild tangy jalapeño sauce.

Black Dragon Roll*

Spicy tuna and avocado topped with grilled eel and drizzled with eel sauce and sesame seed garnish.

Summer in Avalon*

Shrimp tempura, crab meat, and cream cheese in a delicate soy paper wrap. Includes a spicy tuna topping drizzled with eel sauce.

Lonely Angel Roll*

Pepper-crusting tuna and sweet mango wrapped in soy paper topped with spicy tuna.

Golden Dragon Roll

Grilled eel and avocado topped with delectable mango and drizzled in eel sauce.

Tuna Amazing*

Tempura white tuna, spicy tuna, and avocado. Includes a savory seared Ahi tuna topping with flavorful lime-based rita as the drizzle.

Angry Dragon*

Shrimp tempura and spicy tuna topped with spicy blue crab drizzled in creamy edamame sauce.

Gattis School Roll*

Salmon, yellowtail, and cream cheese topped with spicy crab and crunchy flakes.

Cilantro Yellowtail*

Pepper-crusting tuna and avocado wrapped in delicate soy paper. Includes torched yellow tail, cilantro, and spicy mayo topping.

Rock n' Roll

Crab, cream cheese, avocado, and white fish tempura drizzled with honey-wasabi mayo and crunchy flake topping.

Dynamite*

Spicy yellowtail and tuna topped with blue crab, crunchy flakes, and drizzled in spicy mayo sauce.

Crazy Roll

Spicy lobster, cucumber, and avocado filling with a deep-fried outer shell. Includes a honey-wasabi and eel sauce drizzle with Masago as the garnish.

Authentic Kitchen Entrées

All dishes come with white rice or Brown rice \$1 or fried rice \$2

General Tso's Chicken or Tofu (V) 14.5

Protein tossed in a sweet and spicy sauce

Orange Chicken or Tofu (V) 14.5

Protein tossed in a sweet orange sauce

Sesame Chicken or Tofu (V) 14.5

Protein tossed in a sweet and savory sauce

Cumin Beef 16

Wok fried beef with spicy cumin and caramelized onions

Mongolian Beef 16

Taiwanese sliced beef with caramelized onions and green onions served over crispy mung bean cellophane noodles

Gung Bao Broccoli

Gung Bao brown sauce with broccoli and carrots and choice of: Chicken (14.5) or Beef (15.5) or Shrimp (15.5)

Teriyaki Chicken 17 or Beef 18

Pan seared chicken cutlet or Taiwanese flank beef on a bed of caramelized onions, topped with teriyaki sauce

Fried Rice

Soy sauce, cage-free eggs, mixed veggies with your choice of protein: Chicken (11) Tofu (11) Green Bean (11) Pork (12) Beef (12) Shrimp (12)

Combination: Chicken, Shrimp, and Beef (14)

Xian Style Ramen and Noodles 14.5

Upgrade to gluten free noodle \$1

Creamy Tonkotsu

Creamy pork broth, fish cake, ajitama egg, shitake mushroom and cilantro

Chicken - Tofu - Chashu (1) - Beef (1) - Shrimp (1) - Wonton (1) - Pork (1)

Creamy Veggie

Mushroom-soy broth, corn, kikurage, shitake mushroom, edamame bean and bean sprout

Chicken - Tofu - Chashu (1) - Beef (1) - Shrimp (1) - Wonton (1) - Pork (1)

Shoyu Ramen

Shoyu broth, bok choy, ajitama egg, shitake mushroom and cilantro

Chicken - Tofu - Chashu (1) - Beef (1) - Shrimp (1) - Wonton (1) - Pork (1)

Dan Dan Noodle

Spicy Sichuan style sauce, bok choy, pickled veggie, bean sprout and cilantro

Chicken - Tofu - Chashu (1) - Beef (1) - Shrimp (1) - Wonton (1) - Pork (1)

Savory Beef

Beef broth, sliced beef, baby bok choy, bean sprout and cilantro

Spicy Chicken

Shoyu broth, chicken, spicy bean sprout, kikurage, brussel sprouts and cilantro

Stir Fry Noodle

Green onion, carrot, onion, bok choy and egg

Chicken - Tofu - Chashu (1) - Beef (1) - Shrimp (1) - Wonton (1) - Pork (1)

Build Your Own Ramen 15

Protein (1):

Chashu Pork – Roasted Pork – Beef – Shrimp
Tempura – Green Bean – Tofu – Wonton

Broth Style:

Creamy Tonkotsu – Shoyu – Beef – Creamy Veggie

Toppings (3):

Ajitama Egg – Pickled Veggie – Menma Scallion – Cucumber – Edamame Bean – Cilantro – Bamboo Shoot – Fish Cake – Corn – Bok Choy – Bean Sprout – Butter – Carrot – Broccoli – Brussel Sprout – Spicy Bean Sprout – Nori – Kikurage – Shitake Mushroom – Onion – Garlic

Kids Menu – 10 and Under \$6

All kids' noodles come with a choice of protein – Prices may vary depending on protein and extras added

Clear Beef Soup

Chicken - Tofu - Chashu (1) - Beef (1) - Shrimp (1) -
Wonton (1) - Pork (1)

Stir Fried Noodle

Chicken - Tofu - Chashu (1) - Beef (1) - Shrimp (1) -
Wonton (1) - Pork (1)

Tonkotsu Ramen

Chicken - Tofu - Chashu (1) - Beef (1) - Shrimp (1) -
Wonton (1) - Pork (1)

Creamy Veggie Ramen

Chicken - Tofu - Chashu (1) - Beef (1) - Shrimp (1) -
Wonton (1) - Pork (1)

Lunch Specials

Monday – Friday from 11am to 2:45pm

Bento Box 13

Served with side salad, 4pc California roll, slices of orange with:

Side Dish (1):

Veggie Spring Roll – Pork Gyoza – Pork Gua Bao – Tofu Gua Bao – Shumai

Main Dish (1):

General Tso's Chicken/Tofu - Orange Chicken/Tofu - Sesame Chicken/Tofu - Teriyaki
Chicken/Tofu

Pick Any 2 Sushi Roll \$12 or Any 3 Sushi Roll \$16

Spicy Tuna – Spicy Salmon – Crunchy Roll – Avocado Roll – Vegetable Roll – Alaska Roll –
California Roll – Tuna Roll – Salmon Roll

Sushi Lunch 12.5

5 pieces nigiri with choice of one roll above

Sashimi Lunch 14

7 pieces sashimi with choice of one roll above

Sushi Sashimi Lunch 17

6 pieces sashimi and 4 pieces nigiri with choice of one roll above

Shoyu Ramen 11

Shoyu Broth, Bok Choy, Ajitama Egg, Shitake
Mushroom and Cilantro
Chicken - Tofu - Chashu (1) - Beef (1) - Shrimp (1) -
Wonton (1) - Pork (1)

Stir Fry Noodle 11

Green Onion, Carrot, Onion, Bok Choy and Egg
Chicken - Tofu - Chashu (1) - Beef (1) - Shrimp (1) -
Wonton (1) - Pork (1)

Creamy Veggie Ramen 11

Mushroom-Soy Broth, Corn, Kikurage, Shitake
Mushroom, Edamame Bean and Bean Sprout
Chicken - Tofu - Chashu (1) - Beef (1) - Shrimp (1) -
Wonton (1) - Pork (1)

Dan Dan Noodle 11

Spicy Sichuan Style Sauce, Bok Choy, Pickled
Veggie, Bean Sprout and Cilantro
Chicken - Tofu - Chashu (1) - Beef (1) - Shrimp (1) -
Wonton (1) - Pork (1)