



## Starters

### Appetizers

#### **Baked Mussels**

Mussels, spicy mayo sauce, masago and scallions with a hint of sriracha chili sauce

#### **Baked Salmon**

Salmon, spicy mayo sauce, scallions with a hint of sriracha chili sauce

#### **Baked Scallop**

Scallop, spicy mayo sauce and toasted sesame

#### **Butterfly Shrimp**

Panko encrusted jumbo shrimp served with sweet and sour sauce

#### **Crab Cheese Wonton**

Wonton filled with cream cheese, crab meat and scallions, served with sweet and sour sauce

#### **Edamame**

Whole soybeans with sea salt served hot

#### **Egg Rolls**

Seasoned ground pork, cellophane noodles, scallions and herbs in wonton wrapper, lightly fried, served with tangy Vietnamese vinaigrette

#### **Fried Tofu**

Lightly battered and fried on the outside with moist center served with light soy dipping sauce

#### **Gyoza**

Japanese pot stickers served with light soy dipping sauce

#### **House Tempura**

Tempura battered shrimp and mix vegetables served with tempura sauce

#### **Sashimi Sampler**

Two pieces of three types of fish (chef's choice) served on a bed of daikon radish



### **Soft Shell Crab**

Soft shell crab lightly fried served on a bed of daikon radish and topped with spicy mayo, masago and toasted sesame

### **Spicy Blossom**

Fried wonton skin with spicy tuna, fried onion, masago and scallion topped with savory eel and house sauce

### **Spring Rolls**

Shrimp, vermicelli noodles, bean sprouts and fresh herbs wrapped with Vietnamese rice paper served with plum sauce

### **Tempura Jalapeno**

Seasonal jalapeno stuffed with California mix, lightly fried and topped with avocado, masago, scallions, spicy mayo and eel sauce

### **Vegetable Tempura**

Tempura battered mix vegetables served with tempura sauce

## **Soups and Salads**

### **Miso Soup**

Soy bean base soup served with tofu, cut seaweed and scallions

### **Oriental Chicken Salad**

Grilled chicken on bed of mix greens, almonds served with sesame ponzu dressing

### **Sashimi Salad**

Three types of fish (chef's choice) on bed of mix greens with ponzu light soy vinaigrette

### **Seaweed Salad**

Marinated sliced seaweed topped with toasted sesame and special house sauce



## Sushi and Sashimi

**Sushi - Two Pieces**

**Sashimi - Four Pieces**

Albacore

**Amebi**

Sweet shrimp

Crab

**Escolar**

White tuna

Fresh Water Eel

**Inari**

Marinated sweet tofu skin

Japanese Snapper

Mackerel

Octopus

Salmon

**Sashimi Deluxe**

Chef's choice five types of sashimi and eight pieces of California roll

Twelve Pieces Sashimi

Twenty Four Pieces Sashimi

Scallop

Shrimp

Smelt Egg



Squid

**Sushi Deluxe**

Chef's choice six varieties of fish, eight pieces of California roll and six pieces tuna roll

**Sushi Special**

Chef's choice five varieties of fish and four pieces of California roll

**Sushi and Sashimi Combo**

Chef's choice five varieties of fish sushi style, three varieties of fish sashimi style (two pieces each) and eight pieces of California roll

Tuna

Yellow Tail

## Maki Rolls

### Maki Rolls - Six to Eight Pieces

**Alaska Roll**

California roll topped with slices of salmon and lemon

**Avocado Roll**

Avocado wrapped with rice and seaweed

**California Roll**

Crab meat, toasted sesame and cucumber

**Caterpillar Roll**

California roll topped with avocado, eel sauce and toasted sesame

**Cow Boy Roll**

California roll topped with grilled flank steak, eel sauce and toasted sesame

**Crab Roll**

Crab meat and cucumber wrapped with rice and seaweed

**Crunchy Roll**

Spicy tuna, avocado, topped with crunchy powder, eel sauce and toasted sesame



**Cucumber Roll**

Cucumber wrapped with rice and seaweed

**Cucumber Sea Eel Roll**

Baked eel and cucumber topped with toasted sesame and eel sauce

**Dragon Roll**

California roll topped with baked eel, toasted sesame, eel sauce, crowned with carrots and masago

**Eel and Avocado Roll**

California roll topped with slices of baked eel and avocado, toasted sesame and eel sauce

**Hawaiian Roll**

California roll topped with sliced tuna

**Jumbo Volcano Roll**

Spicy tuna and California mix centered with romaine heart lettuce and cucumber

**Octopus Roll**

Octopus wrapped in rice and seaweed, topped with toasted sesame and a dash of fresh lemon juice

**Philadelphia Roll**

Salmon and cream cheese wrapped in rice and seaweed

**Rainbow Roll**

Five varieties of fish and avocado over California roll topped with eel sauce and masago

**Rose Roll**

Tempura shrimp and California mix topped with spicy tuna

**Salmon Roll**

Salmon and cucumber with spicy mayo sauce

**Salmon Skin Roll**

Baked salmon skin, centered with roman heart lettuce, Japanese carrot, daikon, cucumber and topped with Ponzu sauce



### **Scallop Roll**

Scallop, spicy mayo and masago

### **Shrimp Roll**

Ginger marinated shrimp, crab meat and cucumber

### **Shrimp Tempura Roll**

Tempura battered Shrimp and California mix topped with crunchy powder, eel sauce and toasted sesame

### **Spicy Albacore Roll**

Chopped albacore with spicy mayo sauce and cucumber

### **Spicy Tuna Roll**

Chopped tuna with spicy mayo sauce and cucumber

### **Spicy Tuna Tempura Roll**

Chopped tuna with spicy mayo sauce, California mix, cucumber, tempura battered, lightly fried topped with eel sauce and toasted sesame

### **Spider Roll**

Soft shell crab and California mix centered with romaine heart lettuce, Japanese carrot, daikon radish and cucumber topped with masago and served on a bed of eel sauce

### **Tempura California Roll**

California mix and cucumber, tempura battered, lightly fried, topped with eel sauce and toasted sesame

### **Tuna Roll**

Tuna wrapped with rice and seaweed

### **Vegetable Roll**

Japanese carrots, cucumbers, romaine heart lettuce, daikon radish, inari tofu and pickled radish with ponzu sauce and toasted sesame

### **Yellow Tail Roll**

Yellow tail wrapped rice and seaweed



## Entrees

### Teriyaki Combination

Teriyaki dishes are served with tempura vegetables, a side of steam rice, miso soup, cabbage salad and Teriyaki sauce

#### Beef Teriyaki

Grilled marinated silver select steak

#### Chicken Teriyaki

Grilled marinated skinless-boneless chicken

#### House Tempura

Six pieces of jumbo tempura battered shrimp

#### Salmon Teriyaki

Grilled marinated Atlantic salmon

#### Shrimp Teriyaki

Twelve pieces of marinated grilled jumbo shrimp

#### Unagi Don

Six pieces baked eel top with eel sauce and sesame

#### Vegetable Tempura

Lightly fried tempura battered assorted vegetables

### Rice and Vermicelli (Rice Noodles) Combination

The following items can be served with steam rice or vermicelli. Vermicelli dishes are served cold. All dishes are served with fresh herbs and tangy Vietnamese vinaigrette

Grilled Chicken

Grilled Pork Chop



Grilled Sliced Pork

Grilled Sliced Beef

Grilled Shrimp

**Two Items Grilled Combo**

Any of the two items above

**Three Items Grilled Combo**

Any of the three items above

**Pho Noodle Soup**

Hearty and flavorful bowls of noodle soup served with bean sprouts, scallions, mints, cilantros, lime and hoisin dipping sauce.

Beef Noodle Pho

Beef and Meat Ball Noodle Pho

Chicken Noodle Pho

Meat Ball Noodle Pho

Seafood Noodle Pho

**Party Platters**

**Dreaming of California**

Ten California rolls (80 pieces)

**I Crave Sushi**

Chef's choice sushi (20 pieces), California roll (8 pieces), spicy tuna roll (8 pieces), tuna roll (6 pieces) and salmon roll (8 pieces)

**Gotta-Have-It Sushi**

Chef's choice sushi (30 pieces), California roll (8 pieces) and spicy tuna roll (8 pieces)



### **Addicted to Sushi**

Chef's choice sushi (40 pieces)

### **Love Boat**

Chef's choice sushi (16 pieces), California roll (8 pieces), tuna roll (6 pieces) and Alaska roll (8 pieces)

### **Dream Boat**

Chef's choice sushi and sashimi (16 pieces each), California roll (8 pieces), tuna roll (6 pieces) and fresh seasonal fruits

## **Desserts**

Banana Tempura  
Chocolate Mousse  
French Vanilla Ice Cream  
Green Tea Ice Cream  
Mango Cake  
Mocha Cake  
Strawberry Cheese Cake

## **Drinks**

### **Sake**

By the glass, vase or bottle

Hot Sake  
Momokawa Asian Pear  
Momokawa Diamond  
Momokawa Pearl  
Momokawa Plum  
Momokawa Raspberry  
Momokawa Ruby  
Momokawa Silver  
Plum Wine