

Cilantro

menu

Kitchen Starters

- PAO PAO SHRIMP** \$10
Lightly battered shrimps with sweet spicy chili mayo with Sesame seed
- LOLLIPOP SHRIMP** (4) \$10
Breaded crispy shrimp on the stick with plum sauce
- SHRIMP SHUMAI** (5) \$8
Fried or steamed shrimp dumplings
- THAI BUFFALO WINGS** (6) \$10
Fried marinated chicken wings tossed with thai sweet chili sauce
- CHICKEN LETTUCE WRAP** \$9
Sautéed minced chicken with onion, scallion and shitake mushroom in brown sauce, served with crispy noodles and fresh lettuce
- CHICKEN SATAY** (5) \$8
Grilled marinated chicken in skewer, served with homemade peanut sauce & cucumber salad
- GYOZA** (Pork Or Chicken Or Vegetable) (5) \$6
Fried or steamed dumplings
- CHICKEN KATSU** \$9
Japanese style breaded chicken breast
- PORK JERKY** \$9
Fried marinated thai style pork jerky
- HAMACHI KAMA** \$14
Grilled yellowtail jaw, served with ponzu sauce
- FRIED PORK RIBS** \$9
Fried marinated pork ribs, served with spicy sauce
- FRIED CALAMARI** \$9
Seasoned fried battered calamari served with plum sauce
- PORK KIMCHI** \$8
Sauté pork, scallion & korean kimchi
- SPICY MUSSELS** \$13
Sautéed mussels with spicy chili paste, garlic, onion & thai basil
- TEMPURA APPETIZER** \$9
2 Pieces shrimp & mix vegetable tempura
- SOFT SHELL CRAB KATSU** \$10
Japanese breaded soft shell crab with ponzu sauce
- CHEESE RANGOON** (5) \$7
Cream cheese wrapped in crispy wonton
- VEGETABLE SPRING ROLLS** (4) \$6
Crispy vegetarian spring rolls
- EDAMAME \$5 OR SPICY EDAMAME** \$6
Steamed soy beans, mixed with salt or house spicy sauce
- FRIED SWEET POTATO** \$8
Fried sweet potato with sweet sour sauce
- CRISPY BOK CHOY** \$8
Fried baby bok choy with garlic soy dressing
- SPINACH SHITAKE** \$8
Sauté fresh spinach & shitake mushroom
- AGE TOFU** \$5
Fried soft japanese tofu, scallion & fish flake with tempura sauce
- SHISHITO PEPPERS** \$8
Fried japanese peppers with fish flake in special sauce

Soups

- MISO SOUP** \$3
Japanese traditional soy bean broth with tofu, scallion & seaweed (extra tofu add \$1)
- VEGETABLE MISO SOUP** \$4
Mixed vegetables in miso broth
- CHICKEN RICE SOUP** \$5
Chicken, rice, ginger, scallion, cilantro & roasted garlic in chicken broth
- WONTON SOUP** \$6
Shrimp & chicken wonton, spinach, scallion & cilantro in chicken broth
- TOM YUM SOUP** \$8
Mushroom, tomato, cilantro & scallion choice of chicken or tofu or vegetable \$5 // shrimp \$7 // seafood \$8
- TOM KHA (Coconut Soup)** \$9
Mushroom, Tomato, cilantro & scallion choice of chicken or tofu or vegetable \$6 // shrimp \$8 // seafood \$9

Salads

- HOUSE SALAD** \$5
Choice of ginger, peanut or honey miso dressing
- CUCUMBER SALAD** \$5
Diced cucumber, carrot & red onion in thai vinaigrette
- GRILLED CHICKEN SALAD** \$10
Choice of ginger, peanut or honey miso dressing
- GRILLED SALMON SALAD** \$12
Choice of ginger, peanut or honey miso dressing
- THAI PAPAYA SALAD** \$9
Green papaya, tomato, green bean, carrot, peanut & shrimps in thai dressing
- THAI BEEF SALAD** \$12
Grilled beef, scallion, red onion, cucumber, tomato & cilantro on the bed of green leaf lettuce in thai dressing
- YUM WOON SEN** \$10
bean thread noodle, ground pork, shrimp, bell pepper, scallion, red onion & cilantro, tossed with lime juice & Sweet chili paste
- YUM NAM SOD** \$9
ground pork, red onion, scallion, cilantro, Peanut & bell pepper, mixed with lime juice & chili paste
- CRAB AVOCADO SALAD** \$8
(Real Crab \$15) imitation crab, avocado, masago & japanese
- MAYO SEAWEED SALAD** \$5
Seasoned japanese seaweed salad
- KANI SALAD** \$9
Shredded kani, sweet corn, cucumber & mango in japanese mayo, topped with sesame seed & Tempura flake
- SPICY TUNA Or SALMON** \$10
sashimi salad spring mix, radish, japanese sprout and fresh chili in house dressing
- SPICY FISH SALAD** \$10
Tuna, salmon and white fish cubes, cucumber, lettuce, radish & japanese sprout in spicy sauce

Sushi Bar Starters

- KAWAHAGI** \$10
Grilled dry fish, served with japanese pepper mayo
- TUNA TATAKI** \$12
Thin sliced seared tuna, masago, scallion, white radish & sesame Seed with ponzu sauce
- TUNA OR SALMON YUKE** \$11
Diced tuna or salmon, masago, avocado, cucumber, Sesame seed & scallion in house spicy sauce
- MAGURO TOWER** \$11
Spicy tuna tartar & avocado, served with crispy wonton chips
- HAMACHI JALAPENO** \$14
Thin slice yellowtail, jalapeno & white radish in ponzu sauce
- SALMON CARPACCIO** \$13
Slice salmon, diced red onion & japanese sprout in yuzu sauce
- DONUT ABURI** \$12
Torched salmon with ikura on the bed of sushi rice donut
- RAINBOW TOWER** \$11
Sushi rice, tuna, salmon, mango & shredded dried chili with mild house sauce
- FIRE CRACKER** \$11
Spicy diced tuna, salmon, mango, sho leaf & avocado stacked On crispy wonton, topped with shredded dried chili
- TRIO TARO** \$11
Crispy taro topped with salmon, tuna & white fish in house Special sauce, scallion, sesame seed & tobiko
- SALMON BELLY BITES** \$11
Torched salmon belly with seaweed, sushi rice, tobiko & avocado
- SCALLOP DYNAMITE** \$12
Cooked scallop topped with seafood dynamite, scallion, Tobiko & eel sauce
- SASHIMI APPETIZER** \$14
9 Pieces of assorted fresh fish (salmon, tuna & white fish) (Salmon or tuna only \$16/ yellowtail only \$17)
- SUSHI APPETIZER** \$10
5 Pieces of assorted sushi (chef's choice)
- SPICY CONCH & OCTOPUS** \$9
Octopus, conch, cucumber, lettuce, radish & japanese sprout in house kimchi sauce
- FRESH ROLL** \$8
Imitation crab, lettuce, spring mix, cilantro & clear noodle Wrapped in rice paper, served with peanut sauce
- CRISPY RICE TUNA TARTAR** \$11
Chopped tuna in house spicy mayo on crispy sushi rice top With avocado & tobiko
- TUNA MANGO CRUNCH** \$10
Mixture of chopped tuna & imitation crab in house spicy sauce, With mango, tempura crunch, scallion, sesame seed & tobiko on The bed of crispy wonton
- KANISU** \$9
Imitation crab, avocado and masago, wrapped in paper Thin cucumber, served with rice vinegar

Grilled

- Grilled items served with sauce (teriyaki or peanut), sautéed mixed vegetables and jasmine rice (Brown rice add \$1)
- CHICKEN** \$15
- TOFU STEAK** \$15
- NY STEAK (12oz)** \$27
- SALMON (12oz)** \$22
- JUMBO PRAWN** \$22
- SEA BASS (10oz)** \$35

Tempura

- Tempura items served with Jasmine rice (Brown rice add \$1)
- SHRIMP & VEGETABLE TEMPURA** \$15
- CHICKEN (KATSU STYLE)** \$17

For Our Little Ones

- (10 Years Old & Under)
- MINION SUSHI COMBO** \$9
(1/2 California Roll, 2 Crab Stick, 1 Shrimp & 1 Tamago)
- KID CHICKEN TERIYAKI** (Served With Jasmine Rice) \$8
- KID SALMON TERIYAKI** (Served With Jasmine Rice) \$12
- KID CHICKEN TENDER** (Served With Jasmine Rice) \$8
- KID CHICKEN YAKISOBA** Noodle With Broccoli \$8
- KID CHICKEN FRIED RICE** \$8

Side Dishes

- JASMINE RICE** \$1.50
- BROWN RICE** \$2
- SUSHI RICE** \$3
- STEAM VEGETABLES** \$4
- STEAM BROCCOLI** \$5
- SIDE AVOCADO** \$4
- SIDE FRENCH FRIES** \$4
- SIDE WONTON CHIPS** \$3
- SIDE TARO CHIPS** \$3
- SIDE CURRY SAUCE (8oz)** \$5
- SIDE STEAM NOODLE** \$4
- FRIED EGG (Thai Style)** \$2
- 16 OZ DRESSING OR SAUCE** \$5
- 1.5 OZ SAUCE** \$1

Signature Dish

- Served with Thai jasmine rice (brown rice add \$1)
- CILANTRO RIBS** \$25
Marinated pork ribs, coated with house special sauce
- PRAWN SUNRISE** \$25
Jumbo shrimps sautéed with yellow curry powder, egg, onion, snow pea, mushroom, bell pepper, cashew nut & carrot
- SEAFOOD PLATTER** \$27
Shrimp, salmon, scallop, mussel, squid, fresh ginger, garlic & mix vegetables in house special sauce, cooked in foil
- ASIAN STEAK** \$27
Grilled (12oz) NY steak with steamed vegetables in special house sauce, served on sizzling plate
- FLAMING CRISPY DUCK** \$27
Crispy duck with mixed vegetable with homemade chili sauce in sizzling plate
- MONGOLIAN BEEF** \$18
Sautéed sliced beef with scallion, onion and bell pepper in sizzling plate
- SUPER SEA BASS** \$37
Steamed seabass (10oz), bean thread noodle, mixed vegetables, ginger & scallion with light soy sauce, lime juice & sweet chili paste cooked in foil
- WHOLE SNAPPER (FRIED)** Served with homemade chili sauce MP

Entrées

- Prepared to order with your choice
- | | | | |
|-------------------------------------|------|----------------------------|------|
| TOFU (fried or steamed) | \$14 | SOFT SHELL CRAB | \$22 |
| VEGETABLE | \$14 | JUMBO PRAWN | \$24 |
| CHICKEN | \$14 | DUCK | \$24 |
| PORK | \$14 | SCALLOP | \$27 |
| BEEF | \$15 | NY STEAK (12oz) | \$27 |
| COMBO (chicken, beef & pork) | \$16 | SEAFOOD | \$27 |
| SHRIMP | \$17 | LOBSTER TAIL | \$35 |
| SQUID | \$17 | SEA BASS (10oz) | \$35 |
| GRILLED SALMON | \$22 | FRIED WHOLE SNAPPER | MP |

Street Food

- Prepared with your choice of protein or vegetable // Served with jasmine rice (brown rice add \$1)
- BASIL SAUCE** Fresh Sautéed chili, garlic, bell peppers, bamboo shoot, green bean & Thai basil (suggested with minced chicken or minced pork)
 - CASHEW NUT SAUCE** Roasted cashew, lotus root, onion, bell peppers, scallion & dry chili
 - GARLIC SAUCE** Fresh garlic & black pepper on the bed with cabbage, carrot, onion & broccoli, topped with fried garlic
 - CHINESE BROCCOLI** Chinese broccoli in brown sauce, garlic & fresh chili
 - MIXED VEGETABLE** Chinese broccoli, cabbage, broccoli, carrot, bean sprout, bell pepper, onion & snow peas
 - GINGER SAUCE** Fresh ginger, onion, shitake mushroom, carrot, scallion, mushroom, snow peas & bell pepper
 - HONEY SAUCE** Honey sauce on the bed of steamed vegetables

Classic Curry

- Prepared with your choice of protein or vegetable // Served with jasmine rice (brown rice add \$1)
- RED CURRY** With coconut milk, bamboo shoot, eggplant, bell pepper, green bean & Thai Basil
 - GREEN CURRY** With coconut milk, bamboo shoot, egg plant, bell pepper, green bean & Thai Basil
 - PANANG CURRY** With coconut milk, bell pepper, ground peanut & Thai Basil
 - MASAMAN CURRY** With coconut milk, onion, white potato & cashew nut
 - YELLOW CURRY** With coconut milk, onion, white potato & cashew nut, served with cucumber salad

Noodle Louer

- Prepared with your choice of protein or vegetable
- PAD THAI** Stir fry rice noodle, egg, bean sprout, scallion & ground peanut
 - PAD SEE EW** Stir fry flat rice noodle in black sweet soy sauce, egg, Chinese broccoli
 - DRUNKEN NOODLE** Stir fry flat rice noodle, egg, onion, bell pepper, green bean, Thai basil & fresh chili
 - PAD WOON SEN** Stir fry bean thread noodle, snow peas, carrot, mushroom, onion, scallion & egg
 - RADNA** Pan fried rice noodle topped with chinese broccoli in thai gravy
 - YAKISOBA** Stir fry yellow soba noodle, snow peas, carrot, broccoli, cabbage, onion, bell pepper & dry seaweed
 - YAKUDON** Stir fry Japanese thick noodles, snow peas, carrot, broccoli, onion, bell pepper, cabbage & dry seaweed

Fried Rice

- Prepared with your choice of protein or vegetable (Prepared with brown rice add \$2) (Fried egg add \$2)
- FRIED RICE EGG**, onion, scallion
 - CILANTRO FRIED RICE** Turmeric, curry powder, onion, carrot, egg, scallion, cashew nut & cilantro (add \$2)
 - BASIL FRIED RICE** Thai basil leaves, fresh garlic, fresh chili, egg, onion, scallion & bell pepper (add \$1)
 - PINEAPPLE FRIED RICE** Egg, onion, scallion, cashew nut & pineapple (add \$2)
 - KIMCHI FRIED RICE (PORK)** Kimchee, egg, chashu pork, onion & scallion \$14
 - JUMBO LUMP CRAB FRIED RICE** Jumbo lump crab, egg, onion & scallion \$18

1. Some items are known to be spicy. All dishes may be prepared in mild, medium or hot. 2. Vegetarian upon request (please inform your server). Items can be prepared with 100% vegetarian (up charge will apply). 3. Gluten Free upon request (please inform your server). Item can be prepared with gluten free ingredients (up charge will apply). Consuming raw or undercooked meat, poultry and seafood may increase your risk of food borne illness. Please inform your server for any food allergies. Any Substitutions on the menu may result a price change. 18% gratuity will be added for party 5 and above.

Cilantro

menu

Lunch Time

Served with salad or miso soup & vegetable spring roll
Available from 11:30 am to 3pm (Monday to Saturday) (Exclude holidays)

Lunch Plates

Served with jasmine rice (brown rice add \$1) (egg fried rice add \$2)
Prepare to order with your choice of

VEGETABLE	\$10	BEEF	\$12
TOFU	\$10	SHRIMP	\$12
CHICKEN	\$10	SQUID	\$12
PORK	\$10	COMBO (chicken, beef & pork)	\$13

- 🍱 **PAD THAI NOODLE** Rice noodle, egg, bean sprout, scallion & ground peanut (NO RICE)
- 🍱 **BASIL SAUCE** Fresh chili, garlic, bell pepper, bamboo shoot, green bean & Thai basil
- 🍱 **CASHEW NUT SAUCE** Roasted cashew, lotus root, onion, bell pepper, scallion & dry chili
- 🍱 **GARLIC SAUCE** Fresh garlic & white pepper on the bed with cabbage, carrot & broccoli, topped with fried garlic
- 🍱 **CHINESE BROCCOLI** Chinese broccoli in brown sauce, garlic & fresh chili
- 🍱 **MIXED VEGETABLE** Cabbage, broccoli, carrot, bell pepper, Chinese broccoli, onion, bean sprout & snow peas
- 🍱 **GINGER SAUCE** Fresh ginger, onion, mushroom, carrot, shitake mushroom, scallion & bell pepper
- 🍱 **HONEYSAUCE** Honey sauce on the bed of steamed vegetables
- 🍱 **FRIED RICE** Egg, onion, scallion
- 🍱 **RED CURRY** With coconut milk, bamboo shoot, bell pepper, green bean, eggplant & Thai Basil
- 🍱 **PANANG CURRY** With coconut milk, bell pepper & Thai Basil
- 🍱 **GREEN CURRY** With coconut milk, eggplant, bell pepper, bamboo shoot, green bean & Thai Basil
- 🍱 **BASIL BEGG** (Minced chicken or minced pork) Fresh chili, garlic, bell pepper, green bean, bamboo shoot & Thai basil, topped with fried egg (Thai style)
- 🍱 **PINEAPPLE DUCK** With red curry & pineapple
- 🍱 **COMBO WONTON SOUP** \$10 Rice noodle, shrimp & chicken wonton, spinach, bean sprout, scallion, cilantro & roasted garlic in chicken broth
- 🍱 **KATSU DON** Sushi rice, topped with chicken katsu, egg, onion, ginger, scallion & dry seaweed in light sweet soy sauce

Lunch Bento Boxes

(no substitution, please)

- 🍱 **CILANTRO BENTO** Salmon teriyaki (6 oz), jasmine rice, salad & edamame \$14
- 🍱 **SAMURAI BENTO** Chicken teriyaki, 3 shrimp tempura, jasmine rice & salad \$13
- 🍱 **SUSHI BENTO** 1 California roll, 4 sushi & seaweed salad \$11
- 🍱 **HOSO BENTO** California roll, tuna roll, salmon roll & seaweed salad \$13
- 🍱 **SUSHI-SASHIMI BENTO** 3 sushi, 6 sashimi, tuna tatakai & 1/2 California roll (Salmon, tuna & white fish) \$13
- 🍱 **SHRIMP TEMPURA BENTO** Half California roll, 3 sushi, 6 sashimi & 3 shrimp tempura (Salmon, tuna & white fish) \$13
- 🍱 **CHICKEN TERIYAKI BENTO** Half California roll, 3 sushi, 6 sashimi & chicken teriyaki (Salmon, tuna & white fish) \$13
- 🍱 **STEAK TERIYAKI BENTO** Half California roll, 3 sushi, 6 sashimi & beef teriyaki (Salmon, tuna & white fish) \$13
- 🍱 **SALMON TERIYAKI BENTO** Half California roll, 3 sushi, 6 sashimi & salmon teriyaki (Salmon, tuna & white fish) \$15

Big Bowl (Soup)

- 🍱 **KHAO SOI (CHICKEN)** Egg noodle, pickled mustard green & bean sprout in curry sauce, topped with crispy noodle, red onion, scallion & fried shallot \$15
- 🍱 **BEEF NOODLE** Rice noodle, thin sliced beef, spinach, bean sprout, scallion, cilantro & fried garlic in beef broth \$15
- 🍱 **DUCK NOODLE** Sliced duck, egg noodle, spinach, bean sprout, scallion, cilantro & roasted garlic in duck broth \$16
- 🍱 **COMBO WONTON** Rice noodle, shrimp & chicken wonton, spinach, bean sprout, scallion, cilantro & roasted garlic in clear chicken broth \$14
- 🍱 **SUPER BOWL** Shrimp, squid, mussel, soft Japanese tofu, snow peas, mushroom, onion, scallion & udon noodle in tangy kimchi soup, topped with poached egg \$18
- 🍱 **SOBA (PORK)** Yellow soba noodle, chashu pork, bamboo shoot, scallion, dry seaweed & boiled egg \$15

🍱 Raw or undercooked food.

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Signature Roller

- 🍱 **CILANTRO ROLL** Salmon, tuna, yellowtail, avocado, cucumber, tempura crunch, spicy mayo & tobiko, served with spicy fish salad \$19
- 🍱 **DOUBLE DECKER ROLL** Fried salmon & cream cheese roll topped with seafood dynamite, scallion & tobiko (eel sauce) \$16
- 🍱 **DANCING SPIDER ROLL** Fried soft shell crab, spicy mayo, cucumber, avocado & tobiko, topped with spicy crab stick & tempura crunch (eel sauce) \$16
- 🍱 **BEAUTY & THE BEAST ROLL** Shrimp tempura, spicy mayo, cucumber & avocado, topped with masago, eel, salmon & tuna with side of tempura crunch (eel sauce) \$17
- 🍱 **BLUE MONSTER ROLL** Blue crab, avocado, cucumber & cream cheese, topped with seafood dynamite, tempura crunch, sesame seed, scallion & tobiko (eel sauce) \$19
- 🍱 **SUNSET ROLL** Fried roll with imitation crab, cucumber & avocado, topped with spicy mayo tuna \$14
- 🍱 **ROCK N' ROLL** Avocado, cucumber & masago wrapped in soy paper, topped with spicy rock shrimp & cilantro \$16
- 🍱 **RED VELVET ROLL** Salmon, spicy mayo, tempura crunch & avocado, topped spicy tuna & scallion \$15
- 🍱 **PINK BLOSSOM ROLL** Salmon, tuna, cream cheese, avocado & Japanese mayo, wrapped in soy paper \$13
- 🍱 **CORAL REEF ROLL** Lobster tempura, avocado, cucumber & masago, topped with avocado & fried crispy crab stick (eel sauce) \$22
- 🍱 **FLAMINGO ROLL (Press Sushi)** Salmon, tuna, spicy mayo & avocado, topped with seared yellowtail & jalapeno \$16
- 🍱 **DAVIE ROLL** Shrimp tempura, cream cheese, spicy mayo, cucumber, avocado & tobiko, topped with spicy blue crab, tempura crunch, sesame seed, scallion & tobiko (eel sauce) \$17
- 🍱 **RED SAMURAI ROLL** Spicy tuna, cucumber & scallion, topped with tuna & sesame seed \$14
- 🍱 **GEISHA ROLL** Tuna, spicy mayo, romaine lettuce, cucumber, scallion & tobiko, wrapped in rice paper \$12
- 🍱 **TORCH ROLL** Salmon, avocado, cucumber & tempura crunch, topped with torched salmon, tobiko & jalapeno in mild sweet sauce \$17
- 🍱 **BLUE CRAB ROLL** Blue crab, avocado, cucumber, mayo & masago wrapped in soy paper \$13
- 🍱 **FLAMING SCALLOP ROLL** Raw scallop, avocado, tempura crunch, spicy mayo & tobiko, topped with crispy crab stick (eel sauce & spicy mayo) \$12
- 🍱 **TUNA JALAPENO ROLL** Imitation crab, avocado, cilantro & tempura crunch, topped with tuna, jalapeno & sesame seed \$14
- 🍱 **FIRE EEL ROLL** Salmon, avocado, cream cheese, spicy mayo, tempura crunch & wasabi tobiko, topped with eel & jalapeno (eel sauce) \$16
- 🍱 **MANGO MAGURO ROLL** Tuna & imitation crab in house spicy sauce, mango & masago, topped with tuna, mango & tempura crunch (eel sauce & spicy mayo) \$16
- 🍱 **HAMACHI HOTTO ROLL** Tuna, avocado, cucumber & cilantro, topped with torch hamachi & jalapeno in mild sweet sauce \$17
- 🍱 **M ROLL** Shrimp tempura, avocado, cream cheese, cucumber & spicy mayo, topped with shredded crab stick (spicy mayo & eel sauce) \$15
- 🍱 **THE GREAT LOBSTER ROLL** Lobster tail tempura, avocado, asparagus, cucumber, scallion, spicy mayo & masago, topped with kani, seafood dynamite, tempura crunch, sesame seed, scallion & tobiko (eel sauce) \$39
- 🍱 **SURF & TURF ROLL** Lobster tail tempura, avocado, cucumber & Japanese mayo, topped with blue tobiko, seared rib eye & black truffle oil \$39
- 🍱 **BOTANICAL ROLL (No Rice)** Spring mix, tamago, crab stick, cucumber, avocado, Japanese mayo & Japanese pickles wrapped in soy paper \$13
- 🍱 **CRYSTAL ROLL (No Rice)** Shrimp tempura, imitation crab salad, spring mix, avocado, cucumber & masago, wrapped in rice paper \$13
- 🍱 **FOUR SEASONS ROLL (No Rice)** Salmon, tuna, wahoo, yellowtail, avocado & masago, wrapped in seaweed \$15
- 🍱 **TUNA DELIGHT ROLL (No Rice)** Spicy tuna, spring mix, mango, seaweed salad & avocado, wrapped in rice paper \$15

Classic Roller

- 🍱 **CALIFORNIA ROLL** Imitation crab, avocado, cucumber & sesame seed \$7
- 🍱 **RAINBOW ROLL** California roll and masago topped with assorted of fish & avocado \$11
- 🍱 **XMAS ROLL** California roll topped with shrimp & avocado \$11
- 🍱 **SPICY TUNA ROLL** Chopped tuna in house kimchi sauce, cucumber, scallion & sesame seed \$9
- 🍱 **SPICY SALMON** Salmon, avocado, spicy mayo & sesame seed \$9
- 🍱 **JB ROLL** Salmon, cream cheese, scallion & sesame seed \$9
- 🍱 **TUNA OR SALMON ROLL (S/O)** Tuna or salmon & scallion \$7
- 🍱 **YELLOWTAIL ROLL (S/O)** Yellowtail & scallion \$7
- 🍱 **EEL ROLL (S/O)** Eel & avocado (eel sauce) \$8
- 🍱 **SALMON SKIN ROLL (S/O)** Salmon skin & scallion (eel sauce) \$7
- 🍱 **VOLCANO ROLL** Imitation crab, avocado, cucumber & cream cheese, topped with seafood dynamite, tempura crunch, scallion, eel sauce, sesame seed & tobiko \$14
- 🍱 **JB TEMPURA ROLL** Fried roll with salmon & cream cheese (eel sauce) \$10
- 🍱 **CHICKEN KATSU ROLL** Fried Japanese breaded chicken (eel sauce) \$10
- 🍱 **TUNA WASABI ROLL** Tuna, avocado, scallion & tempura crunch topped with wasabi tobiko \$11
- 🍱 **NARUTO TUNA OR SALMON ROLL (NO RICE)** Tuna or salmon, avocado & masago wrapped in thin slice cucumber \$13
- 🍱 **SHRIMP TEMPURA ROLL** Shrimp tempura, asparagus, avocado, spicy mayo & masago (eel sauce) \$12
- 🍱 **SPIDER ROLL** (hand roll available 2 pieces) Fried soft shell crab, asparagus, avocado, spicy mayo & masago (eel sauce) \$14
- 🍱 **PASCAL ROLL** Cooked salmon, avocado, cucumber, cream cheese, tempura crunch, scallion & masago, topped with avocado \$13
- 🍱 **DRAGON ROLL** Shrimp tempura, cucumber, asparagus, avocado, spicy mayo & masago, topped with avocado (eel sauce) \$14
- 🍱 **BLACK OR RED OR ORANGE DRAGON ROLL** Shrimp tempura, cucumber, asparagus, avocado, spicy mayo & tobiko, topped with eel or tuna or salmon (eel sauce) \$16
- 🍱 **VEGETABLE ROLL** Cucumber, asparagus, avocado, Japanese pickles & sesame seed \$8
- 🍱 **SWEET POTATO ROLL** Sweet potato tempura & sesame seed \$7

Beverages

- COKE, DIET COKE, COKE ZERO, SPRITE, GINGER ALE & FANTA ORANGE (fountain) (refillable) \$3
- ICE GREEN TEA (refillable) \$3
- HOT GREEN TEA (refillable) \$3
- ORANGE / CROSBERRY / APPLE OR PINEAPPLE JUICE \$3
- RAMUNE JAPANESE SODA \$4
- STRAWBERRY / GRAPE / ORANGE COCONUT WATER \$4
- FBI SMALL \$3 // FBI LARGE \$4
- SAN PELLEGRINO SMALL \$3
- SAN PELLEGRINO LARGE \$6
- ESPRESSO \$3
- DOUBLE ESPRESSO \$5
- CAPPUCINO \$4
- LATTE \$4
- HOMEMADE (non-refillable) (add \$1 for no tax)
- THAI ICE TEA \$4
- THAI ICE COFFEE \$4
- LEMONADE \$3

Sushi Bar Combination

served with miso soup

- 🍱 **CLASSIC SUSHI PLATTER** \$15 California roll, 1 salmon sushi, 1 tuna sushi, 1 yellowtail sushi, 1 whitefish sushi & 1 eel sushi
- 🍱 **DELUXE TUNA** \$25 Tuna avocado roll, 4 tuna sushi & 4 tuna sashimi
- 🍱 **SALMON MANIA** \$23 Salmon avocado roll, 4 salmon sushi & 4 salmon sashimi
- 🍱 **HAMACHI LOVER** \$25 Yellow tail & scallion roll (S/O), 4 yellowtail sushi & 4 yellowtail sashimi
- 🍱 **LADY FINGER** \$17 Rainbow roll & 5 pieces of sushi cut half (tuna, salmon, white fish, shrimp & crab stick)
- 🍱 **SUSHI DONUT PLATTER** \$17 3 pieces sushi donut style with salmon, tuna, avocado, cucumber, tobiko & sesame seed on the bed of nori (seaweed)
- 🍱 **POKE BOWL** \$13 (Salad base also available) Salmon, tuna & white fish in house poke sauce with sushi rice, edamame peas, avocado, red radish & cucumber
- 🍱 **SUSHI MORI** \$20 California roll & 9 pieces of sushi (chef's choice)
- 🍱 **SASHIMI MORI** \$24 15 pieces of fresh sashimi (all fish), served with sushi rice
- 🍱 **CHIRASHI** \$22 15 pieces variety of sashimi on a bed of sushi rice (chef's choice)
- 🍱 **UNAGI OR TUNA OR HAMACHI DON** \$18 Broiled eel or thin slice tuna or thin slice hamachi on top of sushi rice
- 🍱 **SALMON DON** \$16 Thin slice salmon on top of sushi rice
- 🍱 **SUSHI SASHIMI BENTO DINNER** \$20 Tuna tatakai, 6 sashimi, 4 sushi & salmon roll (chef's choice)
- 🍱 **TERIYAKI BENTO DINER-CHICKEN (\$19) OR STEAK (\$20) OR SALMON (\$20)** With 6 sashimi, 4 sushi & salmon roll (chef's choice)
- 🍱 **VEGETABLE COMBO** \$12 Vegetable roll & 5 veggie sushi
- 🍱 **KAYAK** \$27 California roll, 9 sashimi, 6 sushi, & seaweed salad (chef's choice)
- 🍱 **DOUBLE BOAT** \$50 Tuna roll, California roll, 15 sashimi, 12 sushi & seaweed salad (chef's choice)
- 🍱 **TRIO BOAT** \$85 Bagel roll, tuna avocado roll, California roll, 20 sashimi, 18 sushi & tuna tatakai (chef's choice)
- 🍱 **TITANIC** \$105 Rainbow roll, bagel roll, tuna avocado roll, California roll, 25 sashimi, 24 sushi & tuna tatakai (chef's choice)

Hand Roll

- Salmon HR \$5 // Tuna HR \$6
- Yellowtail HR \$6 // California HR \$5
- Eel HR \$6 // Spicy Tuna HR \$6
- Spicy Salmon HR \$6 // Spicy Scallop HR \$6 // Bagel HR \$6 // Shrimp Tempura HR \$6 // Vegetable HR \$5
- Salmon Skin HR \$5

A La Carte

- Sushi or sashimi (2 pieces per order)
- Salmon \$5 // Torched Sal Belly \$10 (3pcs)
- Tuna \$6 // Wahoo \$5
- Yellowtail \$6 // Escolar \$5
- Uni MF // Otoro MF
- Scallop \$5 // Spicy Scallop \$6
- Octopus \$5 // Conch \$5
- Shrimp \$5 // Amaebi (sweet shrimp) \$7
- Kani (imitation crab) \$4 // Masago \$5
- Iluira (Salmon Roe) \$5 // Tamago \$4
- Inari (marinated tofu skin) \$4
- Veggie (choice of one) \$3 // Eel \$5

