

KITCHEN STARTER

CRISPY SHRIMP (5)...\$12

Shrimp wrapped in spring roll sheet with sweet sour sauce

CHICKEN LETTUCE WRAP...\$12

Sautéed minced chicken with onion, scallion and shitake mushroom in brown sauce, served with crispy noodles and fresh lettuce



CHICKEN SATAY (5)...\$12

Grilled chicken in skewer, served with homemade peanut sauce

SHRIMP SHUMAI (6)...\$11

Fried or steamed shrimp dumplings

PORK OR CHICKEN GYOZA (6)...\$8

Fried or steamed pork dumplings

GRILED SQUID...\$14

Grilled Whole squid served with ponzu sauce

HAMACHI KAMA...\$17

Grilled yellowtail jaw, served with ponzu sauce

FRIED BABY BACK RIBS...\$10

Fried marinated baby back ribs, served with spicy sauce

THAI STYLE CHICKEN WINGS (6)...\$10

Thai style marinated chicken wings topped with fried shallot

GARLIC FRIED CALAMARI...\$12

Seasoned fried calamari topped with fried garlic, served with sweet chili sauce

PORK KIMCHI...\$11

Sautee pork, scallion & Korean kimchi

SPICY MUSSELS...\$17

Sauteed mussels with spicy chili paste, garlic, onion & Thai basil

SHRIMP TEMPURA APPETIZER (4)...\$12

4 pieces shrimp tempura

CRAB RANGOON (6)...\$9

Imitation crab & cream cheese wrapped in crispy wonton

VEGETABLE GYOZA (6)...\$7

Fried or steamed vegetable dumplings

VEGETABLE SPRING ROLLS (3)...\$7

Crispy vegetarian spring rolls

EDAMAME...\$6 / SPICY EDAMAME \$7

Steamed soy beans, served with salt / with house spicy sauce & fried garlic

VEGETABLE TEMPURA...\$9

Sweet potato, Japanese pumpkin & onion

FRIED SWEET POTATO...\$7

Fried Sweet potato with sweet sour sauce & peanut

CRISPY BOK CHOY...\$12

Fried baby Bok choy, served with garlic soy dressing

SPINACH SHITAKE...\$12

Sautee fresh spinach and shitake mushroom

AGETOFU...\$7

Fried tofu, scallion & fish flakes with tempura sauce

SALAD

HOUSE SALAD...\$7

(With grilled chicken add \$6 or grilled salmon 6oz add \$10 or grilled shrimp add \$8)

Choice of ginger, peanut or honey miso dressing

THAI PAPAYA SALAD...\$12

Shredded green papaya, tomato, dried shrimp, carrot in Thai dressing, topped with ground peanuts & shrimps

GRILLED BEEF SALAD...\$15

Scallion, cilantro, red onion, cucumber & tomato on the bed of green leaf lettuce

WAKAME...\$7

Seasoned Japanese seaweed salad

KANI SALAD...\$11

Shredded imitation crab stick, cucumber, lettuce, radish, Japanese sprout & sesame seed in miso dressing

SPICY TUNA OR SALMON SASHIMI SALAD...\$15

Spring mix, kaiware, radish & fresh chili in house dressing

SPICY FISH SALAD...\$16

Tuna, salmon, white fish, cucumber, lettuce, radish, sesame seed & Japanese Sprout in house spicy sauce

FOR OUR LITTLE ONES

(10 years old & under)

MINION SUSHI COMBO...\$11

(Half California roll, 2 crab stick, 1 shrimp & 1 tamago)

KID CHICKEN TERIYAKI...\$10

KID CHICKEN TENDER...\$10

KID CHICKEN YAKISOBA NOODLE WITH BROCCOLI...\$10

SIDE OF FRENCH FRIES...\$4

SIDE DISH

JASMINE RICE...\$2

BROWN RICE...\$3

SUSHI RICE...\$2

STEAM VEGGIE...\$4

STEAM BROCOLI...\$5

2oz SAUCE \$1

16OZ DRESSING OR SAUCE...\$7

SUSHI BAR STARTER

KANI AVOCADO TOWER...\$9

Imitation crab, avocado, masago & Japanese mayo

KAWAHAGI...\$10

Grilled dry fish, served with Japanese pepper mayo

SALMON BELLY BITES...\$12

Torched salmon belly with mild sweet sauce, seaweed, sushi rice, tobiko & avocado

TUNA TATAKI...\$14

Thin sliced seared tuna, masago, scallion, white radish & sesame seed with ponzu sauce

TUNA OR SALMON YUKE...\$13

Diced tuna or salmon, masago, avocado, cucumber, sesame seed & scallion in house spicy sauce



HAMACHI JALAPENO...\$19

Thin slice yellowtail, jalapeno & white radish in ponzu sauce

SALMON CARPACCIO...\$17

Slice salmon, diced red onion & Japanese sprout in yuzu sauce

SASHIMI APPETIZER...\$16

9 pieces of assorted fresh fish (chef's choice)
(Salmon or tuna only \$21) (Yellowtail only \$22)

SUSHI APPETIZER...\$12

5 pieces of assorted sushi (chef's choice)

SPICY CONCH & OCTOPUS...\$14

Octopus, conch, cucumber, lettuce, radish, sesame seed & Japanese sprout in house kimchi sauce

BABY OCTOPUS...\$12

Marinated baby octopus, seaweedsalad, lettuce, radish, sesame seed & Japanese sprout

FRESH ROLL...\$9

Imitation crab, romaine lettuce, spring mix, cilantro & clear noodle wrapped in rice paper

MANGO CRUNCH...\$14

Mixture of chopped tuna & imitation crab in house spicy sauce, with mango, tempura crunch, scallion, sesame seed & tobiko on the bed of crispy wonton

SALMON TANGO...\$13

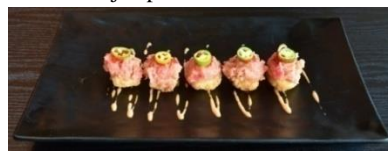
Sushi rice topped with spicy crunchy salmon & tobiko

KANISU...\$11

Imitation Crab, avocado and masago, wrapped in paper thin cucumber, served with rice vinegar

CRISPY RICE TUNA TARTAR...\$14

Chopped tuna in house spicy mayo on crispy sushi rice top with jalapeno & tobiko



SOUP

MISO SOUP...\$4 (EXTRA TOFU ADD \$1)

Japanese traditional soybean broth with tofu, scallion & seaweed

TOM YUM SOUP

Mushroom & scallion

Chicken \$6 - Shrimp \$8 - Seafood \$9 - Vegetable \$5

Tofu \$5 -- Only broth \$3

TOM KHA (COCONUT) SOUP

Mushroom & scallion

Chicken \$7 - Shrimp \$9 - Seafood \$10 - Vegetable \$6

Tofu \$6 -- Only broth \$4

VEGETABLE MISO SOUP...\$5

Mixed vegetables in miso broth

CHICKEN NOODLE SOUP...\$6

Chicken, rice noodle, bean sprout & scallion in chicken broth

WONTON SOUP...\$6

Shrimp & chicken wonton, bean sprout & scallion in chicken broth

CLASSIC CURRY

Served with jasmine rice (brown rice add \$1)

Choice of Vegetable or Tofu or Chicken or Pork \$17

Beef \$19 - Shrimp \$21 - Scallop \$28 - Seafood \$30

Duck \$30

RED CURRY

Coconut milk, bamboo shoot, bell peppers & Thai Basil

GREEN CURRY

Coconut milk, egg plant, bell peppers & Thai Basil

PANANG CURRY

Coconut milk, bell peppers & Thai Basil

MASAMAN CURRY

Coconut milk, onion, potato & cashew



FROM THE GRILL

(Choice of teriyaki or Thai spicy or tamarind sauce)

Served with jasmine rice (brown rice add \$1)

CHICKEN...\$16

SEABASS (8oz)...\$40

SALMON (8oz)...\$25

NY STRIP (10oz)...\$32



SIGNATURE DISH

ASIAN STEAK...\$32

SUPER SEABASS...\$45

PRAWN PAD THAI...\$29

PRAWN EGGPLANT...\$29

CILANTRO'S SEAFOOD COMBO...\$30

FLAMING CRISPY DUCK...\$30

PANANG SALMON...\$29

PINEAPPLE FRIED RICE (lobster & shrimp)...\$40

CATCH OF THE DAY (WHOLE FISH)...MP



STREET FOOD

Served with jasmine rice (brown rice add \$1)

Choice of Vegetable or Tofu or Chicken or Pork \$16

Beef \$17 - Combo \$18 (chicken, beef & pork)

Shrimp \$19 - Scallop \$26 - Seafood \$28 - Duck \$29

Add fried egg \$2

BASIL SAUCE

Fresh chili, garlic, bell peppers, bamboo shoot & Thai basil (suggested with minced chicken or beef)

CASHEW NUT SAUCE

Roasted cashew, lotus root, onion, scallion, bell peppers & dry chili

GARLIC SAUCE

Fresh garlic & white pepper on the bed with cabbage, broccoli & fried garlic

CHINESE BROCCOLI

Chinese broccoli in brown sauce, garlic & fresh chili

MIXED VEGETABLE

Bok choy, cabbage, broccoli, carrot, mushroom, bell peppers & snow peas

GINGER SAUCE

Fresh ginger, onion, mushroom, scallion & bell pepper

MONGOLIAN

Onion, scallion, bell pepper & black pepper

NOODLE LOVER

Choice of Vegetable or Tofu or Chicken or Pork \$16

Beef \$17 - Combo \$18 (chicken, beef & pork)

Shrimp \$19 - Scallop \$26 - Seafood \$28 - Duck \$29

PAD THAI

Rice noodle, egg, bean sprout, scallion & ground peanut

PAD SEE EW NOODLE

Flat noodle, egg, Chinese broccoli

DRUNKEN NOODLE

Flat noodle, egg, Chinese broccoli, bell pepper, basil & fresh chili

PAD WOON SEN

Bean threat noodle, snow peas, carrot, mushroom, onion, scallion & egg

YAKISOBA

Yellow soba noodle, snow peas, carrot, broccoli & cabbage

RAMEN SOUP (Chicken or Pork or Veggie)...\$15

Ramen noodle, bok choy & scallion

BEEF STEW NOODLE SOUP (Beef)...\$16

Rice noodle, beef stew, bean sprout & scallion

KIMCHI RAMEN SOUP (Pork or Chicken)...\$15

Ramen noodle, kimchee & egg

MAZESOBA (Pork)...\$15

Yellow soba noodle, chashu pork, bamboo shoot & scallion

FRIED RICE Prepared with brown rice add \$2

Chicken or pork or veggie \$15 - beef \$17 - seafood \$28

Shrimp \$19 - Scallop \$26 - Duck \$29

Combo \$18 (Chicken, pork & beef)

FRIED RICE Egg, onion & scallion

BASIL FRIED RICE (add \$1)

Egg, garlic, bell pepper & Thai basil

CILANTRO FRIED RICE (add \$3)

Yellow curry powder, onion, scallion, cashew nut & cilantro

EGG FRIED RICE...\$12

KIMCHI FRIED RICE (PORK)...\$15

Kimchi, egg, chashu pork & scallion

JUMBO LUMP CRAB FRIED RICE...\$20

Jumbo lump crab, egg, onion & scallion



Available from 11:30am to 3:00pm (Monday-Saturday)
 Except holidays
 Served with miso soup & spring roll
 (House salad add \$2.50)

LUNCH PLATES

Served with Thai jasmine rice (brown rice add \$1)
 Choice of Vegetable or Tofu or Chicken or Pork \$11
 Beef \$13 - Shrimp \$14 - Scallop \$16 - Add fried egg \$2

- BASIL SAUCE** 🌶️
Fresh chili, garlic, bell peppers, bamboo shoot & Thai basil (suggested with minced chicken or beef)
- CASHEW NUT SAUCE** 🌶️
Roasted cashew, lotus root, onion, scallion, bell peppers & dry chili
- GARLIC SAUCE**
Fresh garlic & white pepper on the bed with cabbage and broccoli
- CHINESE BROCCOLI** 🌶️
Chinese broccoli in brown sauce, garlic & fresh chili
- MIXED VEGETABLE**
Bok choy, cabbage, broccoli, carrot, mushroom, bell peppers & snow peas
- GINGER SAUCE**
Fresh ginger, onion, mushroom, scallion & bell pepper
- MONGOLIAN**
Onion, scallion & bell pepper
- FRIED RICE**
Egg, onion, scallion
- PAD THAI NOODLE (NO RICE)**
Rice noodle, egg, bean sprout, scallion & ground peanut
- RED CURRY** 🌶️
With coconut milk, bamboo shoot, bell peppers & Thai Basil
- PANANG CURRY** 🌶️
With coconut milk, bell peppers & Thai Basil
- GREEN CURRY** 🌶️
With coconut milk, egg plant, bell peppers & Thai Basil
- CHICKEN TERIYAKI...\$11**
Grilled chicken with teriyaki sauce on the bed of steam vegetables

LUNCH BENTO BOX

- SUSHI BENTO...\$13**
1 California roll, 4 sushi & wakame(chef's choice)
- HOSO BENTO...\$15**
California roll, tuna roll, salmon roll & wakame
- SUSHI-SASHIMI BENTO...\$15**
3 sushi, 6 sashimi, tuna tataki & half California roll (Chef's choice)
- SHRIMP TEMPURA BENTO...\$15**
3 sushi, 6 sashimi, 3 shrimp tempura & half California roll (Chef's choice)
- CHICKEN TERIYAKI BENTO...\$15**
3 sushi, 6 sashimi, Chicken teriyaki & half California roll (Chef's choice)
- BEEF TERIYAKI BENTO...\$16**
3 sushi, 6 sashimi, beef teriyaki & half California roll (Chef's choice)
- CILANTRO BENTO...\$17**
Salmon teriyaki (6oz), Jasmine rice, salad & edamame

BEVERAGE

- COKE, DIET COKE, SPRITE, ORANGE SODA (FOUNTAIN) (REFILL)...\$3**
- LEMONADE (REFILL)...\$3**
- ICED TEA (REFILL)...\$3**
- GREEN TEA (REFILL)...\$3**
- ORANGE/ CRANBERRY/ APPLE/ PINEAPPLE JUICE...\$3**
- THAI ICED TEA /THAI ICED COFFEE...\$5 (NO ICE ADD \$1)**
- RAMUNE (ORIGINAL/STRAWBERRY/GRAPE)...\$5**
- FIJI SMALL...\$4**
- FIJI LARGE...\$7**
- SAN PELLEGRINO SMALL...\$4**
- SAN PELLEGRINO LARGE...\$7**
- ESPRESSO...\$4**
- DOUBLE ESPRESSO...\$6**
- CAPPUCCINO...\$5**
- LATTE...\$4**

🌶️ These items are known to be spicy
 All dishes may be prepared as mild, medium or hot
 Consuming raw or undercooked meat, poultry and seafood may increase your risk of food borne illness
 Please inform your server for food allergies
 Any substitutions on the menu may result a price change
 Prices are subject to change without notice
 18% gratuity is added for party 5 and above

HOW WE ROLL

- 🌶️ **CILANTRO ROLL...\$22**
Salmon, tuna, yellowtail, avocado, cucumber, tempura crunch, spicy mayo & tobiko, Served with spicy fish salad
- 🌶️ **HBB ROLL...\$20**
Shrimp tempura, cream cheese, spicy mayo, cucumber, avocado & tobiko, topped with spicy blue crab, tempura crunch, sesame seed, scallion & tobiko (eel sauce)
- 🌶️ **SUPER TUNA ROLL...\$15**
Spicy tuna, cucumber & scallion, topped with tuna & sesame seed
- 🌶️ **GEISHA ROLL ...\$13**
Tuna, spicy mayo, romaine lettuce, cucumber, scallion & tobiko, wrapped in rice paper
- 🌶️ **TORCH ROLL...\$19**
Salmon, avocado, cucumber & tempura crunch, topped with torched salmon, tobiko & jalapeno in mild sweet sauce



- 🌶️ **HAMACHI HOTTO ROLL...\$19**
Tuna, avocado, cucumber, cilantro topped with torch Hamachi and jalapeno
- BLUE CRAB ROLL...\$15**
Blue crab, avocado, cucumber, mayo & masago wrapped in soy paper
- 🌶️ **FLAMING SCALLOP ROLL...\$16**
Raw scallop, avocado, tempura crunch, spicy mayo & tobiko, topped with shredded kani
- VOLCANO ROLL...\$16**
Imitation crab, avocado, cucumber & cream cheese, topped with seafood dynamite, tempura crunch, scallion, tobiko (Sesame seed & eel sauce)
- 🌶️ **TUNA JALAPENO ROL...\$15**
Imitation crab, avocado, cilantro & tempura crunch, topped with tuna, jalapeno & sesame seed
- 🌶️ **FIRE EEL ROLL...\$19**
Salmon, avocado, cream cheese, spicy mayo, tempura crunch & wasabi tobiko, topped with eel & jalapeno (eel sauce)
- 🌶️ **MANGO MAGURO ROLL...\$18**
Tuna, imitation crab, mango & masago, topped with tuna, mango & tempura crunch (eel sauce & spicy mayo)
- DOUBLE DECKER ROLL...\$18**
Fried salmon & cream cheese roll, topped with seafood dynamite, scallion & tobiko (eel sauce)
- TUNA WASABI ROLL...\$13**
Tuna, avocado, scallion & tempura crunch topped with wasabi tobiko
- 🌶️ **M ROLL...\$17**
Shrimp tempura, avocado, cream cheese, cucumber & spicy mayo, topped with shredded kani
- 🌶️ **FANTASY ROLL...\$20**
Shrimp tempura, avocado, cucumber, mango & masago, topped with spicy mix tuna & crab stick, tempura flake, ell sauce & spicy mayo
- 🌶️ **RED VELVET ROLL...\$16**
Salmon, spicy mayo, tempura crunch & avocado, topped spicy tuna & scallion
- 🌶️ **THE GREAT LOBSTER ROLL...\$40**
Lobster tail tempura, avocado, asparagus, cucumber, scallion, spicy mayo & masago, topped with kani, seafood dynamite, tempura crunch, sesame seed, scallion & tobiko (eel sauce)
- FOUR SEASONS ROLL (NO RICE)...\$18**
Salmon, tuna, wahoo, yellowtail, avocado & masago, wrapped in seaweed
- CRYSTAL ROLL (NO RICE)...\$15**
Shrimp tempura, imitation crab salad, spring mix, avocado, cucumber & masago, wrapped in rice paper
- 🌶️ **TUNA DELIGHT (NO RICE)...\$16**
Spicy tuna, spring mix, mango, seaweed salad and avocado wrapped in rice paper, served with kimchi sauce
- 🌶️ **AWESOME ROLL (NO RICE)...\$25**
Salmon, tuna, wahoo, yellowtail, avocado & masago, wrapped in seaweed, topped with spicy fish salad & Japanese sprout

A LA CARTE

Sushi or Sashimi (2 pcs per order)

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|---------------------------------|---------------------|
| SALMON...\$7 | TUNA...\$8 |
| YELLOW TAIL...\$8 | ESCOLAR...\$7 |
| WAHOO...\$7 | SHRIMP...\$6 |
| AMAEBI...\$9 | EEL...\$7 |
| SCALLOP...\$8 | SPICY SCALLOP...\$9 |
| OCTOPUS...\$7 | CONCH...\$7 |
| TAMAGO...\$5 | MASAGO...\$7 |
| IKURA...\$MP | UNI...\$MP |
| IMITATION CRAB...\$6 | INARI...\$5 |
| OTORO (TUNA BELLY)...\$MP | |
| VEGETABLE (CHOOSE ONE)...\$4 | |
| TORCHED SAL BELLY (3PCS)...\$12 | |



HAND ROLL (Cone shape)

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|----------------------|-------------------------|
| CALIFORNIA HR...\$5 | TUNA HR...\$8 |
| SALMON HR...\$7 | SPICY TUNA HR...\$8 |
| YELLOW TAIL HR...\$9 | EEL HR...\$8 |
| VEGETABLE HR...\$6 | BAGEL HR...\$8 |
| SALMON SKIN HR...\$6 | IKURA HR...\$MP |
| | SPICY SALMON HR...\$8 |
| | SHRIMP TEMPURA HR...\$8 |

CLASSIC ROLL

- CALIFORNIA ROLL...\$8**
Imitation crab, avocado, cucumber & sesame seed
- RAINBOW ROLL...\$13**
California roll and masago topped with assorted of fish & avocado
- XMAS ROLL...\$13**
California roll topped with shrimp & avocado
- 🌶️ **SPICY TUNA ROLL...\$10**
Chopped tuna in house kimchi sauce, cucumber, scallion & sesame seed
- 🌶️ **SPICY SALMON...\$10**
Salmon, avocado, spicy mayo & sesame seed
- BAGEL ROLL...\$10**
Salmon, cream cheese, scallion & sesame seed
- TUNA ROLL (S/O)...\$8**
Tuna & scallion
- SALMON ROLL (S/O)...\$8**
Salmon & scallion
- YELLOWTAIL ROLL (S/O)...\$9**
Yellowtail & scallion
- EEL ROLL (S/O)...\$9**
Eel & avocado (eel sauce)
- SALMON SKIN ROLL(S/O)...\$7**
Salmon skin & scallion (eel sauce)
- JB TEMPURA...\$11**
Fried roll with salmon & cream cheese (eel sauce)
- 🌶️ **HOT HAMACHI ROLL...\$14**
Yellowtail, cucumber, scallion, cilantro, spicy mayo topped with sesame seed & Jalapeno
- NARUTO TUNA OR SALMON ROLL (NO RICE)...\$16**
Tuna or salmon, avocado & masago wrapped in thin slice cucumber
- 🌶️ **SHRIMP TEMPURA ROLL...\$14**
Shrimp tempura, asparagus, avocado, spicy mayo & masago (eel sauce)
- 🌶️ **SPIDER ROLL...\$16**
Fried soft shell crab, asparagus, avocado, spicy mayo & masago (eel sauce)
- PASCAL ROLL...\$16**
Cooked salmon, avocado, cucumber, cream cheese, tempura crunch, scallion, spicy mayo & masago, topped with avocado
- 🌶️ **DRAGON ROLL...\$15**
Shrimp tempura, cucumber, asparagus, avocado, spicy mayo & masago, topped with avocado (eel sauce)
- 🌶️ **BLACK OR RED OR ORANGE DRAGON ROLL...\$18**
Shrimp tempura, cucumber, asparagus, avocado, spicy mayo & tobiko, topped with eel or tuna or salmon (eel sauce)
- VEGETABLE ROLL...\$9**
Cucumber, asparagus, avocado, Japanese pickels & sesame seed
- SWEET POTATO ROLL...\$9**
Sweet potato tempura & sesame seed



SUSHI & SASHIMI COMBINATION

- Served with miso soup
- CLASSIC SUSHI PLATTER...\$18**
California roll, 1 salmon sushi, 1 tuna sushi, 1 yellowtail sushi, 1 whitefish sushi & 1 eel sushi
- DELUXE TUNA...\$20**
Spicy tuna roll & 4 tuna sushi
- SALMON MANIA...\$20**
Salmon avocado roll & 4 salmon sushi
- HOSOMAKI...\$21**
California roll, bagel roll & tuna roll
- POKE BOWL...\$14** (Salad base also available)
Salmon, tuna, white fish, sushi rice, edamame peas, avocado, red radish & cucumber
- SUSHI MORI...\$23**
California roll & 9 pieces of sushi (chef's choice)
- SASHIMI MORI...\$27**
15 pieces of fresh sashimi (all fish), served with sushi rice
- CHIRASHI...\$25**
15 pieces variety of sashimi on a bed of sushi rice (chef's choice)
- SUSHI SASHIMI BENTO...\$23**
Tuna tataki, 6 sashimi, 4 sushi & salmon roll (chef's choice)
- TERIYAKI BENTO (CHICKEN \$20 OR STEAK \$23 OR SALMON \$25)**
6 sashimi, 4 sushi & tuna roll (chef's choice)
- VEGETABLE COMBO...\$14**
Vegetable roll & 5 veggie sushi
- UNAGI DON...\$19**
Broiled eel on top of sushi rice
- KAYAK...\$35**
California roll, 9 sashimi, 6 sushi, & seaweed salad (chef's choice)
- DOUBLE BOAT...\$65**
Tuna roll, California roll, 15 sashimi, 12 sushi & seaweed salad (chef's choice)
- TRIO BOAT...\$95**
Bagel roll, tuna roll, California roll, 20 sashimi, 18 sushi & tuna tataki (chef's choice)
- TITANIC...\$120**
Rainbow roll, bagel roll, tuna roll, California roll, 25 sashimi, 24 sushi & tuna tataki (chef's choice)

