

SUSHI

MAKI

(8 pieces)

MIKADO ROLL
Surimi crab, tobiko,
avocado and cream
cheese

TAMPICO MAKI
Surimi crab, flying fish
roe, chile, onion and
mayonnaise

ARCO IRIS
Shrimp, tuna, tobiko,
smoked salmon,
cucumber and avocado

KAPPA MAKI
Cucumber

**DRAGON ROLL
(DEEP FRIED)**
Sea eel, shrimp,
avocado, cucumber
and cream cheese

ROCK & ROLL
Sea eel, avocado
and cream cheese

FILADELPHIA MAKI
Smoked salmon,
avocado, cucumber
and cream cheese

SPICY TUNA
Tuna and sriracha sauce

ALASKA ROLL
Smoked salmon, cream
cheese, flying fish roe
and avocado

MASAGO MAKI
Shrimp, cucumber,
flying fish roe
and avocado

CALIFORNIA MAKI
Cucumber, surimi crab
and avocado

VALLARTA ROLL
Shrimp, kampio,
tamago yaki, cucumber
and avocado

NIGIRIS

(2 pieces)

HAMASHI
Yellow tail

UNAGI
Sea eel

MAGURO
Tuna

SHAKE
Smoked salmon

MASAGO
Flying fish roe

EBI
Shrimp

KANI
Surimi crab

IKURA
Salmon roe

TOBIKO
Japanese fish roe

SABA
Mackerel

HOTATE
Scallops

SASHIMI

Thinly or thickly sliced, garnished with carrots, wasabi, ginger and your choice of:

TUNA

YELLOW TAIL

SALMON

ANY COMBINATION

[low carb]

FLAVORS OF ASIA

APPETIZERS

SPRING ROLLS

Fried thin rice wrappers, stuffed with mixed vegetables and noodles served with sweet and sour sauce

THAI BEEF CARPACCIO

Sliced beef, Thai basil, cilantro and ginger chile sauce

TRIO CEVICHE

With cilantro peppers wrapped in rice paper served with chili ginger dip

SOUPS

HOT AND SOUR SHRIMP SOUP

Spicy hot and sour soup with shrimp, mushrooms, aromatized with lemon grass, lemon leaves and slices of green pepper

THAI CHICKEN SOUP

Chicken breast simmered in coconut milk, galanga, lemon leaves, lemon juice, mushrooms and hot chile

SALADS

MISO-CAESAR SALAD

Romaine lettuce, with miso Caesar dressing and croutons

CUCUMBER CARPACCIO

[low carb]

Fresh cucumber salad served with thinly sliced green onions and yellow peppers served with espresso lime raspberry vinaigrette

MAIN COURSES

SALMON

Seared down salmon filet with Thai basil, lemon grass beurre-blanc, wok fried vegetables and steamed rice

NEW YORK STEAK

With baby bok-choy, spinach au-gratin served with soy mustard sauce and tempura fries

JAPANESE APPETIZERS

YAKITORI

[low fat]

Grilled chicken skewers with green peppers and onion glazed with Teriyaki sauce

TEMPURA

Lightly battered, deep fried and served with tentzuyu sauce

SHRIMP

MIXED

VEGETABLES

SEARED CRUSTED TUNA

Tuna crusted with sesame, friseé, chili oil and wasabi cream

SOUPS

TORI

Chicken broth with mushrooms, spring bean sprouts and chives

MISO

Fish stock, miso, tofu and wakame

TEPPAN-YAKI COMPLETE DINNER

Complete dinner includes: salad, miso soup, sorbet, steamed rice, teppan-yaki vegetables, Japanese green tea and your choice of:

Chicken breast, Filet of Beef Tenderloin, Vegetarian,

Shrimp, New York Steak,

TEPPAN-YAKI COMPLETE DINNER COMBINATIONS

Two items Combinations

À LA CARTE TEPPAN-YAKI

Lobster tail

Salmon

Chicken Breast

Filet of Beef Tenderloin

New York Steak

Shrimp

Vegetables
[low cholesterol]

à la carte teppan-yaki includes vegetables and steamed rice

À LA CARTE COMBINATIONS TEPPAN-YAKI

Combination with Lobster

Two Items Combination

ADDITIONAL FRIED RICE ORDER WILL COMPLETE YOUR DINNER

With Vegetables With Chicken With Beef With Shrimp Mixed

NOODLES

YAKI UDON

Sautéed thick noodles with beef tenderloin, chicken and vegetables, glazed with a yaki udon sauce

YAKI SOBA

Japanese thin noodles with shrimp, New York and vegetables, glazed with a yaki soba sauce