



CHILLEAN SEABASS \$14
SAVORY CHILLEAN SEABASS PAN SEARED

DRUNKEN MUSSELS \$10 SIMMERED IN SAKE GARLIC & SEASONED SHOYU

YAKITORI *\$6*CHICKEN SKEWERS (2) SCALLIONS WITH TERIYAKI GLAZED

KRAZY GALAMARI *\$9*ONIONS PEPPERS LIGHTLY BATTERED TEMPURA FRIED

LETTUCE WRAP **\$10** VEGETARIAN / CHICKEN / SPICY BEEF

YEE-MA POPPER \$10

JALAPEÑO STUFFED WITH CREAM CHEESE CRAB CHILI AIOLI

AGEDASHI TOFU \$8 CRISPY SILKEN TOFU SIMMERED IN TENTSUYU

TOM YUM SOUP \$8 Shrimp or Chicken Lemongrass Kaffir Lime Leaf Mushroom Tomatoes

TOM KHA SOUP $\it s8$ shrimp or chicken mushroom tomatoes in spicy coconut milk

WONTON SOUP \$6
HAND FOLDED WONTONS MINCED CHICKEN SHRIMP FRESH BASIL

EDAMAME 35
SOY BEANS STEAMED AND SALTED

KRAZY EDAMAME ³⁷ NANAMI TOGARASHI CHILLI PEPPER WOK TOSSED

FRESH SUMMER ROLL VEGGIES ONLY \$5 // SHRIMP \$7 SERVED WITH PEANUT SAUCE

CRAB PUFF \$6
CRISPY WONTON STUFFED WITH CRAB CREAM CHEESE SCALLIONS

GYOZA \$6
VEGETABLE OR CHICKEN STEAMED OR PAN SEARED

TEMPURA
VEGGIES ONLY \$7 // SHRIMP ONLY \$9 // COMBO \$12

SHUMAI **\$6**ASIAN STYLE SHRIMP TOTS

SOFT SHELL CRAB \$7
TEMPURA STYLE WITH SPICY CITRUS PONZU

MAMACHI KAMA \$9

GRILLED YELLOWTAIL COLLAR 1 PC PLEASE ALLOW 10-15 MIN

MUGGETS & FRIES \$10 BUTTERFLY SHRIMP & FRIES \$12

