MAIN ENTREES

FROM OUR KITCHEN

ALL ENTREES SERVED WITH MISO SOUP HOUSE SALAD STEAMED RICE

SATSUMA CHICKEN $14 STEAK $15
SWEET & TANGY

DAK BULGOGI $16
A SEXY TWIST ON TRADITIONAL TERIYAKI CHICKEN

MONGO STEAK $14
SWEET SOY GLAZED TENDER STEAK WITH SCALLIONS GARLIC

BULGOGI $16
MARINATED STEAK FILET SAUTÉED IN TANGO SAUCE

NAMI CURRY
POTATOES ONIONS CARROTS COCONUT MILKY YELLOW CURRY
CHICKEN $13   STEAK $14   SHRIMP $15

KOREAN SHORT RIBS $16
SWEET SOY GLAZED TENDER STEAK WOK SEARED SCALLIONS GARLIC

SEA SALT CHILI PEPPER SHRIMP $16
CRISPY SHRIMP TOSSED WITH CHILI PEPPERS GINGER SCALLIONS

KRAZY FISH $16
CRISPY SNAPPER TOSSED WITH CHILI PEPPERS GINGER SCALLIONS

CRISPY DUCK $16
CRISPY FRIED TENDER DUCK BREAST

TERIYAKI SIZZLER OVER A BED OF GRILLED ONIONS
CHICKEN 8oz $15   SHRIMP 12pc $16   STEAK 8oz $16
SALMON 8oz $16   SCALLOP 12oz $25

PANDORA BOX $25
PLEASE ALLOW 15-20 MIN

PICK ONE ITEM FROM EACH SECTION & MAKE YOUR VERY OWN BENTO BOX.
STEAMED RICE HOUSE SALAD MISO SOUP 1PC SHRIMP TEMPURA 1 PC TEMPURA SWEET POTATO

A		B	
SEAWEED SALAD		HARUMAKI (2)	
KIMCHEE		CRAB PUFF (2)	
SUNOMONO		SHUMAI (2)	

C		D	
CALIFORNIA ROLL		SATSUMA CHICKEN	
AVOCADO ROLL		DAK BULGOGI	
SALMON ROLL		MONGO STEAK	
CUCUMBER ROLL		TERIYAKI CHICKEN	
PHILADELPHIA		TERIYAKI STEAK	

FROM OUR SUSHI BAR

ALL ENTREES SERVED WITH MISO SOUP HOUSE SALAD

CHIRASHI ZUSHI $18
CHEF'S CHOICE SASHIMI STYLE OVER BED OF SUSHI RICE

CHOOSE ONE OF THE FOLLOWING FOR LOVE BOAT & TWO OF THE FOLLOWING FOR BATTLE SHIP
HOT SAKE COLD SAKE FUJI APPLE / LYCHEE / PEACH OR PLUM WINE

LOVE BOAT $60
CHEF'S CHOICE
EIGHT PIECES OF SUSHI & SASHIMI
TWO SIGNATURE ROLLS

BATTLE SHIP $115
CHEF'S CHOICE
SIXTEEN PIECES OF SUSHI & SASHIMI
FOUR SIGNATURE ROLLS

SWEETS
PLEASE ALLOW 10 - 15 MIN

CREAM BRÛLÉE $8
HOME MADE WITH SEASONAL FRUIT

FRIED ICE CREAM $8
TEMPURA POUND CAKE VANILLA ICE CREAM WHIPPED CREAM $8

TEMPURA CHEESE CAKE $8
NEW YORK STYLE CHEESE CAKE TEMPURA FRIED

KRAZY BANANA $8
WONTON WRAPPED BANANA WITH COCONUT FLAKE & CHESTNUT

ICE CREAM ROLL & CHILL $10
VANILLA POUND CAKE ROLLED WITH ICE CREAM SEASONAL FRUIT