



Saisaki

Asian Bistro, Sushi Bar & Lounge



Beer

Budweiser	4	Tsing Tao	5
Bud Light	4	Blue Moon	5
Coors Light	4	Stella Artois	5
Miller Lite	4	Samuel Adams	5
Michelob Ultra	4	Guinness Draught	5
Yuengling	4	Kirin Ichiban Japan	5
Corona Extra	5	Asahi Dry Japan	5
Modelo	5	Singha Thailand	5
Heineken	5	Sapporo (S) Japan	5
		Sapporo (L) Japan	8



White Wines

	Glass / bottle
Mars & Venus Chardonnay (Chile)	6/18
Starts with notes of caramel and citrus and finishes with pear and mineral tones	
Dom Bernier Chardonnay (France)	8/24
This crispy, light chardonnay made in fresh, unoaked style, echoes in delicious pear and apples with a hint of minerality beneath the surface	
Terranoble Sauvignon Blanc (Chile)	7/21
Fresh, crisp, and aromatic. Notes of citrus zest.	
Cornaro Pinot Grigio (Italy)	7/21
Light-bodied, brisk and citrusy. Has a long mineral finish	
Clean Slate Riesling (Germany)	8/24
Clean nose with pleasant aromas of fresh apples and white peaches.	
Annalisa Moscato (Italy)	8/24
A bright and floral bouquet with refreshing hints of citrus and apricot	
Tiamo Prosecco Sparkling (Italy 187 ml)	6
Fruit forward with refreshing bubbles and a soft citrus finish	



Red Wines

	Glass / bottle
Dante Merlot (California)	8/24
Charming aromas of cherry, creme de caramel, and richly toasted oak leap from the glass which is followed with juicy and ripe flavors including cherry, plum, and blackberry mingling with the sweet spiciness of French oak	
Silver Peak Pinot Noir (California)	7/21
Brilliant ruby color, an elegant Pinot Noir starts off with blueberry and vanilla on the nose. The body is round and lush with touches of black currant, tea and spice	
Le Charmel Pinot Noir (France)	8/24
A deep ruby color, this French Pinot Noir has notes of red and black berries mixed with floral notes, together with hints of delicate spices and vanilla, with well intergrated tannins	
Tilia Malbec-Syrah Blend (Argentina)	7/21
Smoky and full of fruit. Just a touch of oak and soft tannins with tobacco and chocolate notes	
Excelsior Cabernet Sauvignon (South Africa)	7/21
Packed with flavors of currant, plum cherry and chocolate	
Dante Cabernet Sauvignon (California)	8/24
Enticing notes of berries, chocolate and coffee beans, finishing with blueberries, fresh vanilla and toasted oak	
Kikkoman Plum Wine (Japan)	8/24
Fruity, sweet wine with excellence flavor and bouquet	

Soft Drink 3.50

Soda (Free Refill)
Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Lemonade
Homemade Iced Tea

Shirley Temple	3
Japanese Soda	3

Water

Perrier (330ml)	3
Fiji (500ml)	3

Hot Drinks

Coffee	3
Hot Tea	2

Sake



Gekkeikan Premium

Hot Sake 5(S)/8(L)

Herbaceous with hints of grapefruit and a light earthiness. Good acidity, mineral driven, well-balanced with a clean, medium finish.



Ty Ku Junmai Ginjo

Black 330ml 20

Smooth flavor profile with peach on the nose and a subtle hint of spice under neath. Soft and cramy with deep viscosity that coats the palette resulting in a long, crisp finish. depth and body pairs well with lighter



G Joy Junmai Ginjio

Genshu 20

Rich, genshu style sake that is big and bold with fruit aroms supported on the palate with a velvety dense body featuring melon cherry and pepper finish. (300ml)



Gekkeikan Black & Gold Glass / bottle 8/24

Full bodied with hints of honeydew, papaya, anise and roasted nuts. well balanced, finishes long and smooth. a great sipping sake. (750ml)



Ozeki Nigori Strawberry

 15

This cloudy sake beautifully combines the tropical sweetness and creamy texture of Ozeki Nigori Sake with a light refreshing strawberry flavor (300ml)



Ozeki Karatamba

 15

A dry crispy flavor that is full smooth and rich on the plate. (300ml)



Hana Flavored

 12

- White Peach (375ml)
- Fuji Apple (375ml)
- Lychee (375ml)

That produces appealing fruit aromas followed by a smooth, mellow tastes.



Ozeki Nigori Cloudy Sake

 12

A creamy sake with tropical flavors and a rich finish. Contains some rice sediments in the bottle (375ML)

Martinis

Sake Tini

 7

Bombay Sapphire Gin, Cold Sake, Dry Vermouth, and Cocktail Olive

Lycheetini

 7

Grey Goose Vodka, Apple Puckers, Peach Schnapps, Lychee Puree, Pineapple Juice, Lemon Slice

Sunrise Martini

 7

Absolut Raspberry Vodka, Chambord, Orange Juice, Splash of Grenadine, Cherry and Orange

Appletini

 7

Smirnoff Green Apple Vodka, Apple Schnapps, Sour Mix, Splash of Sprite, Lime

Saisaki Cosmo

 8

Absolut Citron, Cointreau, Cold Sake, Pomegranate Juice, Splash of Lime

Cappucino Martini

 7

Smirnoff Vanilla Vodka, Kahlua, Bailey's, Milk

Pineapple Upside Down Cake Martini

 7

Smoroff Vanilla Vodka, Amaretto, Pineapple Juice, Splash Grenadine

Geisha Martini

 8

Grey Goose Vodka, Grand Marnier, Midori Melon, Pineapple Juice

Blue Breeze Martini

 7

Tropical combination of Bacardi Rum. Malibu coconut. blue curacao. hpnotiq liqueur and pineapple juice.

White Peach Blossom

 7

Absolute mandrin, peach schnapps, pineapple juice, cranberry juice



Cocktails

Long Island Iced Tea

 8/10 (Top Shelf)

Vodka, Rum, Gin, Triple Sec, Tequila, Sour Mix, Coke, Lemon Wedge

Mai Tai

 7

Bacardi Rum, Myer's Dark Rum, Triple Sec, Orange Juice, Pineapple Juice, Lime

Green Dragon

 7

Amaretto, Malibu Coconut, Melon Liqueur, Sour Mix, Splash of Pineapple

Pomegranate Margarita

 7

Jose Cuervo Tequila, Triple Sec, Pomegranate Juice, Lime

Sangria (Red)

 6

Red Wine, Peach Schnapps, Triple Sec, Cranberry Juice, Splash of Orange

Sangria (White)

 6

White Wine, Peach Schnapps, Triple Sec, White Cranberry Juice, Peach Vodka

Fiji Sunset

 7

Grey Goose Vodka, Malibu Mango, Peach Schnapps, Orange Juice, Cranberry Juice, Splash of Grenadine

Tokyo Tea

 8

Melon Liquor, Vodka, Rum, Gin, Sour Mix, Sprite

Soho Lagoon Punch

 7

Soho lychee liqueur, blue curacao, club soda

Raseberry bellini

 7

Raspberry puree, rasperry vodka, top with prosecco

Soup

- **Veggie Hot & Sour Soup** 3
vegetarian broth in a spicy thick broth
- Egg Drop Soup** 3
- Homemade Wonton Soup** 3
Homemade pork wonton in clear broth
- Miso Soup** 3

Salad

- Garden Salad** 4
Ginger dressing
- Japanese Seaweed Salad** 5
- Avocado Salad** 6
Sesame onion dressing
- **Spicy Kani Salad** 6.5
Cucumber & crabmeat with spicy mayo sauce

Appetizers from Kitchen

- Egg Roll** 2.25
Traditional crispy roll served with duck sauce
- Spring Roll (2 pcs)** 3.5
Perfectly crisp shells stuffed veggie with sweet chili sauce
- Edamame** 5.5
- Gyoza (6 pcs)** 6.5
Pan fried Japanese shrimp dumpling
- Pork Dumpling (6 pcs)** 6.5
Steamed or fried dumpling
- Age Tofu** 6.5
Japanese style tofu, tempura dipping sauce
- Chicken Wings (6 pcs)** 7.5
Deep fried with house dipping sauce
- Crab Meat Cheese Rangoons (6 pcs)** 7.5
Crab meat & cheese wrapped with wonton skin
- Scallion Pancake** 6.5
w. ginger dipping sauce
- Shrimp Shumai (8 pcs)** 6.5
Steamed or fried Japanese shrimp dumpling
- **Spicy Cold Sesame Noodles** 5.5
w. peanut sauce



- House Seafood Soup** 6
Combination of shrimp, scallop & crabmeat in a egg white thick soup
- **Tom Yum Soup** 6
Shrimp, mushroom in lemongrass broth

- Thai Salad** 5.5
Fresh mango & jicama with peanut dressing
- * **Saisaki Sashimi Salad** 9
Garden salad mixed tuna, white tuna, salmon, orange, pineapple, avocado with poke sauce

- Chicken Yakitori (2 pcs)** 8
Grilled on skewers w. teriyaki sauce
- Tempura Appetizer** 10
Crispy fried shrimp & assorted veg.
- Coconut Shrimp (5 pcs)** 10
Deep fried with sweet thai chili dipping sauce
- Crispy Duck Roll** 10
with plum sauce
- Chicken Lettuce's Wrap** 9.5
w. 4pcs lettuce & hoisin sauce
- Crispy Peppercorn Squid** 10
Lightly batter with crisp garlic & onion
- Grilled Squid** 11
A whole squid grilled with teriyaki sauce
- Salt & Pepper Shrimp (6 pcs)** 11
Lightly batter w. crispy garlic & onion
- Soft Shell Crab** 10
Lightly battered & fried
- Beef Negimaki** 13
Rolled beef stuffed w. scallion



➤ Hot & Spicy

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef or your server

Appetizers from Sushi Bar

Green Mussel	10	* New Age Sashimi	10
Grilled mussel w. spicy mayo dressing, topped w. caviar		Salmon & mango, tuna & avocado, yellowtail & cucumber with passion fruit dressing	
* Pepper Tuna Tataki	10	* Tuna Dumpling	11
Sliced black pepper tuna w. ponzu dipping sauce		Crunchy spicy king crab wrapped with tuna	
* Tuna Tartar	10	* Yellowtail Jalapeño (6 pcs)	10
Freshly chopped prepare tuna, jalapeño & onion with ponzu sauce		Thinly sliced yellowtail & jalapeño w. yuzu soy dressing	
* Sushi Appetizer (5 pcs)	9	* Sushi Tower	10
Chef's pick fresh of the day		Spicy crab, avocado, tuna, salmon, white tuna on top of rice with spicy sauce & caviar	
* Sashimi Appetizer (6 pcs)	10	Tuna Jalapeños Appetizer	9
Chef's pick fresh of the day		Tuna, cream cheese, Jalapeños deep fried with spicy sauce on the top	
* Sashimi Jalapeño	10	Hamachi Kama Appetizer	13
Thinly slice salmon, tuna, yellowtail & jalapeño with yuzu soy dressing		Grilled yellowtail collar with ponze & eel sauce	
* Sushi Pizza	9		
Tuna, eel, crab & caviar with spicy sauce on top of crispy rice cake			

Sushi or Sashimi By Piece

* Tuna	2.5	Egg Custard	2	Crab Stick	2
* White Tuna (Escolar)	2.5	Octopus	2.5	Cooked Shrimp	2
* Fresh Salmon	2.5	* Fluke	2.5	* Spicy Tuna	3
* Smoked Salmon	2.5	* Stripe Bass	2.5	Cooked Eel	2.5
* Yellowtail	2.5	* Squid	2.5	* Scallop	3
* Flying Fish Roe	2.5	* Red Snapper	2.5	* Jumbo Sweet Shrimp	6
* Salmon Roe	3	* Red Clam	2.5	* California Sea Urchin	6
* Mackerel	2.5	* Tobiko (Red or Black)	2.5	King Crab Meat	8
Bean Curd	2	* Wasabi Tobiko	2.5	* Fatty Tuna	8



Tuna



Mackerel



Salmon



Cooked Eel



Egg Custard



Red Snapper



White Tuna



Yellowtail



Squid



Cooked Shrimp



Crab Stick



Octopus

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Chef's Special Rolls

- | | | |
|--|----|--|
| Spider Roll | 15 | |
| Inside-soft shell crab tempura, crab stick caviar, lettuce avocado & cucumber
Outside-served with eel sauce | | |
| * Golden Dream Roll | 14 | |
| Inside-mango & salmon
Outside-spicy crabmeat, crunch & caviar | | |
| Dancing Eel Dragon Roll | 14 | |
| Inside-smoke eel & cucumber
Outside-avocado caviar & eel sauce | | |
| * Rainbow Roll | 14 | |
| Inside-crab stick, cucumber & avocado
Outside-tuna, salmon, yellowtail, fluke & avocado | | |
| * Salmon Amazing Roll | 14 | |
| Inside-spicy salmon & crunch flakes
Outside-salmon & caviar | | |
| Seattle Roll | 13 | |
| Inside-crab stick, avocado & cucumber
Outside-baked scallop & caviar | | |
| * Manhattan Roll | 14 | |
| Inside-shrimp tempura & cucumber
Outside-spicy tuna & eel sauce | | |
| * Fantasy Roll | 14 | |
| Inside-shrimp tempura & cucumber
Outside- spicy salmon avocado & mild spicy mayo sauce | | |
| * Caterpillar Roll | 15 | |
| Inside-shrimp, salmon, smoked eel
Outside- avocado & spicy sauce | | |
| Saisaki Special Roll | 16 | |
| Inside-homemade lobster salad, shrimp tempura & avocado
Outside-wrapped special soybean seaweed (spicy eel sauce on the side) | | |
| * Passion Roll | 16 | |
| Inside-spicy tuna & avocado
Outside-tuna & sriracha sauce (heart shape) | | |
| Snow Mountain Roll | 16 | |
| Inside-shrimp tempura & cucumber
Outside-lobster salad & caviar(wasabi sauce on the side) | | |
| * Scorpion King Roll | 17 | |
| Inside-soft shell crab tempura & mango
Outside- spicy tuna, avocado & spicy sweet mango sauce | | |
| * Spicy Girl Roll | 16 | |
| Inside-black pepper tuna, avocado
Outside-spicy crunch salmon & wasabi tobiko | | |
| * Sakura Roll | 16 | |
| Inside-tuna, salmon, avocado
Outside-tuna, salmon, eel, avocado, red tobiko, crunch & eel sauce | | |
| | | * Newport News Roll 16 |
| | | Inside-shrimp tempura, spicy tuna, avocado & crunch
Outside-wrapped with golden yellow seaweed & eel sauce |
| | | Rock'N Roll 17 |
| | | Inside-lobster tail tempura, cucumber
Outside-eel shrimp, avocado & spicy sauce |
| | | * Butterfly Roll 16 |
| | | Inside-spicy crunch tuna
Outside-eel, tuna, avocado red & black tobiko served w. eel sauce |
| | | * Dynamite Roll 16 |
| | | Inside-spicy crunch tuna & avocado
Outside-tuna salmon white fish caviar scallion & asian spicy sauce |
| | | * Hampton Roll 16 |
| | | Inside-spicy tuna & shrimp tempura
Outside-tuna eel avocado caviar scallion & eel sauce |
| | | Diamond Roll 16 |
| | | Inside-shrimp tempura & cucumber
Outside-spicy scallop, red tobiko, seaweed flakes & eel sauce |
| | | Rainbow Tobiko Roll 16 |
| | | Inside-king crab avocado crunch
Outside-4 different kinds of caviar (spicy chili sauce on side) |
| | | * Naruto Roll 16 |
| | | Inside-tuna, salmon, yellowtail, crab meat, avocado caviar
Outside-wrap in paper thin cucumber & served ponzu sauce (no rice) |
| | | Power Roll 16 |
| | | Inside-shrimp tempura & asparagus
Outside-grilled steak, caviar scallion & spicy mayo sauce |
| | | Gozilla Roll 17 |
| | | Inside-tuna, salmon, yellowtail, white fish & eel
Outside-deep fried & served w. spicy sauce red tobiko & scallion |
| | | Angry Dragon Roll 16 |
| | | Inside-shrimp tempura & crab meat
Outside-shrimp, eel, avocado, caviar, scallion & spicy sauce |



Roll or Hand Roll

Cucumber Roll	4	* Salmon Avocado Roll	6
Asparagus Roll	4	* Tuna Avocado Roll	6
Oshinko Roll	4	Spicy Scallop Avocado Roll	6
Seaweed Salad Roll	4	* Yellowtail Jalapeño Roll	6
Avocado Roll	4.5	* Alaska Roll	6
Sweet Potato Tempura Roll	4.5	* Philadelphia Roll	6
Vegetable Roll	4.5	Eel Cucumber Roll	6
* Tuna Roll	5	Eel Avocado Roll	6
* White Tuna Roll	5	Shrimp Tempura Roll	6
* Salmon Roll	5	Salmon Tempura Roll	6
* Yellowtail Scallion Roll	5.5	Chicken Tempura Roll	6
Shrimp Avocado Roll	5.5	* Spicy Tuna Roll	6.5
Shrimp Asparagus Roll	5.5	* Spicy Salmon Roll	6.5
Salmon Skin Roll	5.5	* Spicy Yellowtail Roll	6.5
Boston Roll	5.5	* Spicy White Tuna Roll	6.5
California Roll	5.5	Crispy Spicy Salmon Roll	7
Spicy Crab Roll	5.5	* Toro Scallion Roll	8
Spicy Shrimp Roll	5.5	California King Crab Roll	10

Sushi Entrée Served with soup and garden salad

Veggie Sushi Combo 7 pcs mixed veggie sushi & a veggie roll	14	* Sashimi Regular 15 pcs of assorted raw fish	26
* Maki Combo A tuna roll, salmon roll & California roll	16	* Tri-Color Sushi or Sashimi 4 pcs tuna, 4pcs salmon, 4 pcs yellowtail	27
* Maki Combo B spicy tuna roll, Alaska roll & yellowtail roll	17	* Sashimi Deluxe 18 pcs of assorted raw fish	31
* Spicy Maki Combo spicy tuna roll, spicy salmon roll & spicy yellowtail roll	18	* Sushi & Sashimi Combo 5 pcs sushi & 9 pcs sashimi & a rainbow roll	32
* Sushi Regular 7 pcs & a California roll	20	* Sushi For Two 16 pcs sushi and your choice of two Chef's special rolls	52
* Sushi Deluxe 9 pcs & a tuna roll	24	* Sushi & Sashimi For Two 8 pcs sushi, 18 pcs sashimi and your choice of two Chef's special roll	62



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Noodles & Rice

➤ Pad Thai Noodles

<i>Vegetable</i>	15
<i>Chicken</i>	16
<i>Beef</i>	17
<i>Shrimp</i>	17

Thai Basil Chow Fun

<i>Vegetable</i>	13
<i>Chicken or Pork</i>	14
<i>Beef</i>	15
<i>Shrimp</i>	15
<i>House Special</i> <small>(shrimp, chicken, pork)</small>	16

Lo Mein Noodle

<i>Vegetable</i>	13
<i>Chicken or Pork</i>	14
<i>Beef</i>	15
<i>Shrimp</i>	15
<i>House Special</i> <small>(shrimp, chicken, pork)</small>	16

Yaki Udon or Soba Noodle

<i>Vegetable</i>	14
<i>Chicken or Pork</i>	15
<i>Shrimp</i>	16

Classic Delicacies

We can always steam some of the dishes for diet lovers (sauce on the side)

Fresh Broccoli (in brown sauce w.)

<i>Solo</i>	15
<i>Chicken or Pork</i>	17
<i>Beef</i>	18
<i>Shrimp or Scallop</i>	19

Asian Vegetables (in brown sauce w.)

<i>Bean Curd</i>	15
<i>Solo</i>	15
<i>Chicken or Pork</i>	17
<i>Beef</i>	18
<i>Shrimp or Scallop</i>	19

➤ Hunan Style or Garlic Style

<i>Chicken or Pork</i>	17
<i>Beef</i>	18
<i>Shrimp or Scallop</i>	19



Udon Noodle Soup

<i>Shrimp Tempura</i>	17
<i>Assorted Seafood</i>	18

Fried Rice

<i>Vegetable</i>	13
<i>Chicken or Pork</i>	14
<i>Beef</i>	15
<i>Shrimp</i>	16
<i>House Special</i> <small>(shrimp, chicken, pork)</small>	16

Pineapple Fried Rice w. Shrimp

➤ Singapore Mei Fun Noodle

shrimp, chicken, pork stir fry in the pan w. curry powder, sauces and spices



➤ Baby Eggplant or String Bean

<small>(in mild garlic sauce w.)</small>	
<i>Solo</i>	15
<i>Chicken or Pork</i>	17
<i>Beef</i>	18
<i>Shrimp or Scallop</i>	19

Sweet & Sour

<i>Chicken</i>	15
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➤ Kung Pao Chicken

<i>Chicken w. Cashew Nuts</i>	17
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<i>Pepper Steak w. Onion</i>	18
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➤ Hot & Spicy



Entrées Served with white or brown rice

- **General Tso's Chicken** 18
- Sesame White Meat Chicken** 18
- **Szechuan Peppercorn Crispy White Meat Chicken** 18
- **Szechuan Crispy Shredded Dried Beef** 19
- **Sweet Chili Crispy Chicken Breast** 19
- Crispy Grand Marnier Prawns w. Honey Walnut** 20
- **Thai Crispy Red Snapper** 21
with Asian veggies and Thai sweet chili sauce
- Prawns & Assorted Vegetable Tempura Platter** 20
- Asian Style BBQ Salmon** 20
Pan-seared w. asparagus
- Grill Duck Breast with Stir-Fried Vegetable** 22
- **Black Pepper Steak Cubes** 22
- Seafood Treasure Platter** 23
Lobster, shrimp, scallops, crabmeat & Asian veggies with white sauce in golden nest
- **Malay Red Curry Seafood Hot Pot** 25
Lobster, shrimp, scallop, mussels, bean curd & veggies in spicy red curry broth
- Char-Grilled Teriyaki Sauce w.**
- Chicken* 19
- Shrimp* 20
- Scallop* 20
- Salmon* 20
- Steak* 22
- Combination* 22
(Choice of any two items above)
- **Malaysian Style Red Curry with**
- Bean Curd* 15
- Chicken* 17
- Shrimp* 19
- Delight* 20
(shrimp, scallop & chicken)
- **Asian Spicy Mango Sauce with**
- Chicken* 17
- Shrimp* 18
- Japanese Hibachi with**
- Chicken* 19
- Shrimp* 20
- Scallop* 20
- Steak* 22
- Combination* 22
(Choice of any two items above)
- **Thai Yellow Curry Sauce with**
- Bean Curd* 15
- Chicken* 17
- Shrimp* 19
- **Wok Sauteed Thai Basil with**
- Chicken* 17
- Beef* 18
- Shrimp* 19
- Delight* 20
(shrimp, scallop & chicken)



Sides

- Fried Rice** 4.5
- Plain Lo Mein** 4.5
- Sautéed Broccoli in Brown Sauce** 5.5
- Spinach Stir-Fried with Garlic** 6.5
- Shanghai Bok Choy** 6.5
- Szechuan-Style Asparagus** 7





Lunch Special DAILY 11:00AM - 3:00PM From Kitchen

Served with fried rice or white rice or brown rice Except Noodles Plus choice of soup (miso, wonton, egg drop or hot & sour) or Green salad

<p>➤ General Tso's Chicken 10</p> <p>Sesame White Meat Chicken 10</p> <p>➤ Szechuan Pepper Corn Crispy White Meat Chicken 10</p> <p>➤ Szechuan Crispy Shredded Dried Beef 11</p> <p>Fresh Broccoli in Brown Sauce with ~</p> <table style="width: 100%; border: none;"> <tr> <td><i>Chicken or Pork</i>..... 10</td> <td><i>Shrimp or Scallop</i>..... 12</td> </tr> <tr> <td><i>Beef</i>..... 11</td> <td><i>Solo</i>..... 9</td> </tr> </table> <p>Asian Vegetables in Brown Sauce with ~</p> <table style="width: 100%; border: none;"> <tr> <td><i>Chicken or Pork</i>..... 10</td> <td><i>Bean Curd</i>..... 9.5</td> </tr> <tr> <td><i>Shrimp or Scallop</i>.. 12.5</td> <td><i>Solo</i>..... 9.5</td> </tr> <tr> <td><i>Beef</i>..... 11</td> <td></td> </tr> </table> <p>➤ Hunan Style with ~</p> <table style="width: 100%; border: none;"> <tr> <td><i>Chicken or Pork</i>..... 10</td> <td><i>Shrimp or Scallop</i>.. 12.5</td> </tr> <tr> <td><i>Beef</i>..... 11</td> <td></td> </tr> </table> <p>➤ Malaysian Style Red Curry with ~</p> <table style="width: 100%; border: none;"> <tr> <td><i>Chicken</i>..... 10</td> <td><i>Bean Curd</i>..... 9.5</td> </tr> <tr> <td><i>Shrimp</i>..... 12.5</td> <td></td> </tr> </table> <p>➤ Asian Spicy Mango Sauce with ~</p> <table style="width: 100%; border: none;"> <tr> <td><i>Chicken</i>..... 10</td> <td><i>Shrimp</i>..... 12.5</td> </tr> </table> <p>Japanese Hibachi with ~</p> <table style="width: 100%; border: none;"> <tr> <td><i>Chicken</i>..... 12</td> <td><i>Shrimp</i>..... 12.5</td> </tr> <tr> <td><i>Steak</i>..... 13.5</td> <td><i>Scallop</i>..... 12.5</td> </tr> </table> <p>➤ Thai Yellow Curry Sauce with ~</p> <table style="width: 100%; border: none;"> <tr> <td><i>Chicken</i>..... 10</td> <td><i>Bean Curd</i>..... 9.5</td> </tr> <tr> <td><i>Shrimp</i>..... 12.5</td> <td></td> </tr> </table> <p>➤ Wok Sautéed Thai Basil with ~</p> <table style="width: 100%; border: none;"> <tr> <td><i>Chicken</i>..... 10</td> <td><i>Shrimp or Scallop</i>.. 12.5</td> </tr> <tr> <td><i>Beef</i>..... 11</td> <td></td> </tr> </table>	<i>Chicken or Pork</i> 10	<i>Shrimp or Scallop</i> 12	<i>Beef</i> 11	<i>Solo</i> 9	<i>Chicken or Pork</i> 10	<i>Bean Curd</i> 9.5	<i>Shrimp or Scallop</i> .. 12.5	<i>Solo</i> 9.5	<i>Beef</i> 11		<i>Chicken or Pork</i> 10	<i>Shrimp or Scallop</i> .. 12.5	<i>Beef</i> 11		<i>Chicken</i> 10	<i>Bean Curd</i> 9.5	<i>Shrimp</i> 12.5		<i>Chicken</i> 10	<i>Shrimp</i> 12.5	<i>Chicken</i> 12	<i>Shrimp</i> 12.5	<i>Steak</i> 13.5	<i>Scallop</i> 12.5	<i>Chicken</i> 10	<i>Bean Curd</i> 9.5	<i>Shrimp</i> 12.5		<i>Chicken</i> 10	<i>Shrimp or Scallop</i> .. 12.5	<i>Beef</i> 11		<p>Sweet & Sour Chicken 10</p> <p>➤ Kung Pao Chicken 10</p> <p>Chicken with Cashew Nuts 10</p> <p>Pepper Steak with Onion 11</p> <p>➤ Garlic Style with ~</p> <table style="width: 100%; border: none;"> <tr> <td><i>Chicken or Pork</i>..... 10</td> <td><i>Shrimp or Scallop</i>.. 12.5</td> </tr> <tr> <td><i>Beef</i>..... 11</td> <td></td> </tr> </table> <p>➤ Baby Eggplant or String Bean in mild garlic Sauce with ~</p> <table style="width: 100%; border: none;"> <tr> <td><i>Chicken or Pork</i>..... 10</td> <td><i>Shrimp or Scallop</i>.. 12.5</td> </tr> <tr> <td><i>Beef</i>..... 11</td> <td><i>Solo</i>..... 9.5</td> </tr> </table> <p>➤ Pad Thai Noodles with ~</p> <table style="width: 100%; border: none;"> <tr> <td><i>Vegetable</i>..... 10.5</td> <td><i>Beef</i>..... 12</td> </tr> <tr> <td><i>Chicken</i>..... 12</td> <td><i>Shrimp</i>..... 12.5</td> </tr> </table> <p>Thai Basil Chow Fun Noodle with ~</p> <table style="width: 100%; border: none;"> <tr> <td><i>Vegetable</i>..... 9.5</td> <td><i>Shrimp</i>..... 11.5</td> </tr> <tr> <td><i>Chicken or Pork</i>..... 10</td> <td><i>House</i>..... 12.5</td> </tr> <tr> <td><i>Beef</i>..... 11</td> <td><small>(Shrimp, chicken, pork)</small></td> </tr> </table> <p>Lo Mein Noodle with ~</p> <table style="width: 100%; border: none;"> <tr> <td><i>Vegetable</i>..... 9.5</td> <td><i>Shrimp</i>..... 11.5</td> </tr> <tr> <td><i>Chicken or Pork</i>..... 10</td> <td><i>House</i>..... 13</td> </tr> <tr> <td><i>Beef</i>..... 11</td> <td><small>(Shrimp, chicken, pork)</small></td> </tr> </table>	<i>Chicken or Pork</i> 10	<i>Shrimp or Scallop</i> .. 12.5	<i>Beef</i> 11		<i>Chicken or Pork</i> 10	<i>Shrimp or Scallop</i> .. 12.5	<i>Beef</i> 11	<i>Solo</i> 9.5	<i>Vegetable</i> 10.5	<i>Beef</i> 12	<i>Chicken</i> 12	<i>Shrimp</i> 12.5	<i>Vegetable</i> 9.5	<i>Shrimp</i> 11.5	<i>Chicken or Pork</i> 10	<i>House</i> 12.5	<i>Beef</i> 11	<small>(Shrimp, chicken, pork)</small>	<i>Vegetable</i> 9.5	<i>Shrimp</i> 11.5	<i>Chicken or Pork</i> 10	<i>House</i> 13	<i>Beef</i> 11	<small>(Shrimp, chicken, pork)</small>
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➤ **Hot & Spicy**



Lunch Special

Sushi Bar Lunch Special

Served with soup and salad

* **Sushi Lunch** (5pcs of sushi & a California roll) **13**

* **Sashimi Lunch** (10pcs of assorted raw fish) **14**

* **Sushi & Sashimi Lunch** (3pcs of sushi & 6 pcs sashimi & a chef selected roll) **16**

Any 2 roll 11.00~

Any 3 roll 13.00 ~

- * Tuna
- * Tuna Avocado
- * White Tuna
- * Salmon
- * Salmon Avocado
- * Yellowtail Scallion
- * Yellowtail Jalapeño
- * Philadelphia
- * Spicy Tuna
- * Spicy Salmon
- * Spicy Yellowtail
- * Spicy White Tuna Roll
- * Alaska

- Eel Cucumber
- Eel Avocado
- California
- Boston
- Avocado
- Cucumber
- Asparagus
- Sweet Potato Tempura
- Oshinko
- Vegetable
- Seaweed Salad
- Salmon Skin
- Spicy Crab

- Spicy Shrimp
- Shrimp Tempura
- Salmon Tempura
- Chicken Tempura
- Shrimp Avocado Roll
- Shrimp Asparagus Roll
- Spicy Scallop Avocado Roll



Japanese Teriyaki Bento Box ~ 16.00

with additional fried shumai and california roll

Chicken
Steak

Shrimp
Salmon

Beef Negimaki
Shrimp & Vegetable Tempura

Dessert Menu



Coppa Pistachio

\$7.00

Custard Gelato Swirled together with chocolate and pistachio gelato, topped with praline pistachios

Chocolate Truffle Mousse

\$7.00

Rich chocolate mousse and zabaione, topped with chocolate curls.



Ice Cream

\$4.00

*Your choice of one flavor...
Vanilla, chocolate, red bean
or green tea*



Pineapple Ripieno

\$7.00

*Pineapple sorbetto served
in the natural fruit shell*



Mochi Ice Cream (3 pcs)

\$5.00

*Your Choice of any three flavors...
green tea, red bean, strawberry,
mango or vanilla*

*Coppa Catalana – Crème
Brulee*

\$7.00

*Creamy custard topped with
caramelized sugar*



Exotic Bomba

\$7.00

*Mango, passion fruit and raspberry
sorbetto, all covered in white chocolate
and drizzled with chocolate.*



Vanilla Tempura Ice cream

\$6.00

Tiramisu Glass

\$7.00

*Sponge cake soaked in espresso, topped
with mascarpone cream and dusted with
cocoa powder*

