

HOT APPETIZERS

Edamame	5
steamed soy beans served with crushed hawaiian sea salt	
Shumai	6
steamed shrimp or crab dumplings with a gingered soy scallion dipping sauce	
Pork Dumplings	8
pork and cabbage, steamed or pan seared, with gyoza sauce	
Boneless Spare Rib Wraps	12
cola marinated slow roasted spare ribs tossed in a hoisin & pomegranate barbeque sauce served with bibb lettuce wraps	
Spicy Tuna Crunch Roll	10
spicy tuna, asparagus, tobiko and scallions lightly fried served with a gingered garlic-miso sauce	
Steamed Mussels	14
prince edward island mussels steamed in a red thai curry sauce with kaffir lime leaf, cilantro and thai bird chilis	
Fried Calamari	10
crispy calamari tossed in a thai tamarind-lemon sauce	
Rock Shrimp Tempura	12
crispy rock shrimp tossed in spicy cracked pepper and garlic aoli	
Japanese Risotto	14
lump crab, shrimp, shitake mushrooms and edamame tossed in a creamy japanese risotto	
Peking Duck Crepes	14
barbeque duck breast wrapped in a beer crepe with julienned scallions and a chinese barbeque sauce	
Curry Vanilla Seared Sea Scallops	15
curry seared sea scallops over vanilla bean and palm hearts drizzled with curry oil	
Anago & Cheese Tempura	13
eel and cream cheese tempura topped with kabayaki sauce	
Portobello Sliders	8
grilled miso balsamic marinated portobello mushrooms on a slider bun with miso mayo, micro greens, cherry tomato, cucumber and okinawa potato crisps	

COLD APPETIZERS

Red Snapper Carpaccio	11
imported sashimi red snapper with a spicy ponzu sauce	
Yellowtail in Yuzu	12
thinly sliced sashimi yellowtail and sliced jalapeno served with a yuzu soy sauce	
Tar Tar	13
choose from salmon, tuna, or white tuna all mixed with tomatoes, shallots and a au jus of white soy, garlic, ginger and wasabi	
Pepper Crusted Tuna	13
seared and thinly sliced peppered tuna with tobiko, scallion and a wasabi mayonnaise	
Spicy Kobe Wrap	15
chopped kobe beef tartar mixed with a garlic-ketchup and jalapeño served over a ginger and wasabi sauce	
Spicy Scallop Salad	13
seared scallops with seven japanese spices, pomegranate vinaigrette, asparagus and mesclun salad with mustard dressing	

SOUPS & SALADS

Miso Soup	3
traditional miso soup with tofu, scallions and wakame seaweed	
Kaiso Salad	5
assorted green seaweed, cucumber and toasted sesame seeds	
Lounge Salad	7
baby greens, carrots, water chestnuts and toasted coconut tossed in a lychee vinaigrette	
Seared Tuna Salad	16
seared big eye tuna, mesclun green salad and a ponzu dressing	
Lobster Salad	16
succulent lobster with mango, avocado, fresh tarragon, cilantro, fresh lime and extra virgin olive oil served over belgium endive	
Saigon Seafood Salad	17
shrimp, lobster, sea scallops, calamari and mussels marinated in a thai chili-lime dressing with crispy celery and cherry tomatoes	

KITCHEN ENTREES

Sweet & Sour

tri-color peppers, pineapple and bamboo shoots in a house made sweet & sour sauce

chicken \$18 pork \$17 shrimp \$19

Yaki Udon

stir fried vegetables and udon noodles in a house made sweet garlic oyster sauce

chicken \$18 shrimp \$19 vegetable \$17

Tempura

crispy fried tempura, seasonal vegetables, steamed white rice and a ponzu dipping sauce

chicken \$18 shrimp \$19 vegetable \$17

Teriyaki

house made teriyaki sauce, seasonal vegetables and steamed white rice

chicken \$18 shrimp \$20 beef \$19

Thai Basil Chicken

22

pan braised frenched chicken breast, thai basil, tomato, candied garlic and chili fried rice

Lounge Rib Eye Steak

26

pan seared prime rib eye with a cognac shitake demi-glaze and kimchi potato hash

Five Spice Tuna Steak

25

grilled tuna steak with a mango jicama slaw and five spice red wine sauce

Citrus Soy Chilean Sea Bass

26

seared chilean sea bass with a citrus soy glaze served over soba noodles

Barbeque Shrimp

24

grilled shrimp with an asian barbeque sauce over a warm Israeli cous cous salad, topped with a corn relish and wasabi cream

SUSHI BAR ENTREES

served with soup or salad

Sushi Rock (chef selection)

22

7 pieces of sushi and 1 california roll

Sashimi Rock (chef selection)

26

16 pieces of assorted fresh fish

Sushi For 2 (chef selection)

37

14 pieces of sushi, 1 california roll and 1 spicy tuna roll

Sashimi For 2 (chef selection)

45

32 pieces of assorted fresh fish

Sushi & Sashimi Lounge (chef selection)

29

4 pieces of sushi, 10 pieces of sashimi and 1 california roll

Sushi & Sashimi For 2 (chef selection)

54

8 pieces of sushi, 20 pcs of sashimi, 1 california roll and 1 spicy tuna roll

Chirashi (chef selection)

18

12 pieces assorted sashimi over rice

Maki Combo A

14

tuna roll, salmon roll, california roll

Maki Combo B

18

spicy tuna roll, spicy salmon roll, eel and cucumber roll

Paradise Plate

27

3 pieces of tuna sushi, 3 pieces of salmon sushi, 3 pieces of yellowtail sushi and 1 california roll

Many of our dishes are served with sesame seeds, please advise your server of any allergies.

Our chefs delicately prepare each dish with the finest combinations of the freshest ingredients. Substitutions or half orders are not permitted, we appreciate your understanding!

20% Gratuity will be added to parties of 6 or more

SPECIAL ROLLS

Optimistic	14	Lounge	13
tuna, salmon, avocado, masago and crispy tempura flakes wrapped in soy paper and served with 3 special house sauces (sesame soy, jalapeño and sweet wasabi mayonnaise)		eel and cucumber topped with shrimp tempura, masago and a sweet balsamic emulsion	
King Crab Roll	14	Red Hot	13
alaskan king crab and cucumber topped with avocado and served with a wasabi lemon zest sauce		cucumber and avocado, topped with tuna, thin slices of jalapeño and cilantro served with a house made hot sauce	
Ying Yang	14	Kelp Wrap	13
forbidden black rice, white rice, yellowtail, tomato, avocado, cilantro, oba leaf, rice wine vinegar, mixed with sesame oil and chili oil and wrapped in soy paper		red tuna, white tuna and avocado, wrapped in kelp seaweed and topped with a sweet & spicy sauce	
Spicy Banana Tempura	14	Spicy Wrap	13
spicy tuna and banana tempura topped with white tuna, wasabi tobiko and a kabayaki sauce		spicy tuna and tempura flakes wrapped in cucumber without rice	
Chilean Sea Bass Roll	15	Artistic	13
sautéed chilean sea bass marinated in a yuzu and soy glaze with avocado wrapped in soy paper		filled with kaiso, topped with tuna, salmon and sliced avocado served with spicy mayonnaise	
The Kobe Roll	15	Godzilla	14
kobe beef tar tar and chopped scallions topped with a sweet chili aioli and a reduced soy glaze		tuna, salmon, yellowtail and mango topped with white fish and spicy mayonnaise	
Totowa	14	Angry Dragon	16
spicy tuna, shrimp, avocado and tempura flakes, topped with salmon and spicy mayonnaise wrapped in soy paper		lobster, asparagus, mango, and scallions topped with eel, avocado and a spicy jalapeño mango sauce	
Motown	14	Baja Roll	14
alaskan king crab, masago, cucumber and tempura flakes, topped with yellowtail and served with a creamy wasabi mayonnaise		soft shell crab and shrimp tempura, guacamole and roasted bell peppers wrap in soy served with mustard dressing	
Hoboken	13	Bird of Paradise	14
tuna, salmon, yellowtail and eel deep fried in tempura batter, topped with eel sauce, spicy mayonnaise and masago		fresh salmon and mango, topped with tuna and slice of avocado drizzled with sumiso (sweet miso) finished with shered crispy wontons skins	
Red Coat	13	Surf 'n Turf	15
spicy tuna and tempura flakes topped with tuna and red tobiko		seared spicy scallops (ichimi) and mushrooms, topped with prime rib marinated in a yakiniku sauce (soy, honey, sesame seeds, ginger)	

ROLLS & HANROLLS

Tuna Roll	5	Spicy Tuna Roll	7
Salmon Roll	5	Spicy Salmon Roll	7
Yellowtail Roll	5	Spicy Yellowtail Roll	7
California Roll	5		
crab, avocado, cucumber and masago			
Boston Roll	6		
cooked shrimp, cucumber and mayonnaise			
Philadelphia Roll	6		
salmon, cream cheese and scallion			
Alaskan Roll	6		
salmon, avocado and masago			
Atlanta Roll	6		
tuna, avocado and masago			
Hudson Roll	11		
chicken tempura, avocado, cucumber, masago and asparagus topped with kabayaki sauce			
Ebiten Roll	7		
shrimp tempura, avocado, cucumber and masago topped with kabayaki			
Spider Roll	10		
fried soft-shell crab, cucumber, avocado and masago topped with kabayaki sauce			

VEGETABLE ROLLS

Cucumber Roll	4
Avocado Roll	4
Cucumber & Avocado Roll	4
Combination Vegetable Roll	6
cucumber, avocado, kempyo (squash), asparagus and yamagobo (baby carrot)	
Tempura Vegetable Roll	7
choose any three vegetables from onion, asparagus, sweet potato, broccoli, or avocado	

Tokyo Roll	8
tuna, salmon, yellowtail and cucumber	
Eel Roll	7
eel with a choice of avocado, cucumber, or asparagus	
Toro Roll	15
blue fin tuna belly and scallions	
Dragon Roll	11
eel and cucumber topped with avocado, eel sauce and tobiko	
Rainbow Roll	12
crabstick and masago topped with tuna, salmon and red snapper	
Fantasy	12
spicy tuna and tempura flakes, topped with avocado and furikake (dried seaweed flakes)	

SUSHI A LA CARTE

Crabstick [Kanikama]	2	Squid [Ika]	3
Big Eye Tuna [Maguro]	3	Octopus [Tako]	3
Salmon [Sake]	3	Shrimp [Ebi]	3
Yellowtail [Hamachi]	3	Fluke [Hirame]	3
White Tuna	3	Red Snapper	3
Arctic Char	4	Smoked Salmon	3
Amberjack	4	Striped Bass [Suzuki]	3
Salmon Roe [Ikura]	3	Spanish Mackerel [Sawara]	3
Flying Fish Roe [Tobiko]	3	Scallop [Hotate]	3
Eel [Unagi]	3	Sweet Shrimp [Botanebi]	3

Alaskan King Crab	5
fresh king crab taken from alaskan waters is served with a creamy wasabi sauce	

Sea Urchin [UNI]	6 / 7 with quail egg
the sushi connoisseur's caviar. taken from waters off the california coast this roe (fish eggs) from inside the sea urchin provides a unique taste. uni has a gelatin texture consistent with that of foie gras.	

Super Toro / Fatty Tuna	9
taken from the belly of the blue fin tuna, this cut of fish is high in oil which provides a superior taste	