

LUNCH MENU

SUSHI LUNCH

Served With Miso Soup And House Salad With Ginger Dressing

CALIFORNIA SUSHI COMBO*	13.50
5 pcs chef's choices of fresh nigiri sushi & a california roll	
SPICY TUNA SUSHI COMBO*	14.50
5 pcs chef's choices of fresh nigiri sushi & a Spicy Tuna Roll	
NEW ROCK-N-ROLL SUSHI COMBO*	16.50
5 pcs chef's choices of fresh nigiri sushi & a Rock-N-Roll Roll (<i>Shrimp tempura inside, avocado, and cucumber, topped with masago and sweet sauce</i>)	
SPIDER SUSHI COMBO*	18.00
5 pcs chef's choices of fresh nigiri sushi & a Spider Roll (<i>Tempura fried soft shell crab, cucumber, avocado, and green leaf inside, drizzled with eel sauce, scallions, & masago</i>)	
SASHIMI PLATE*	14.50
8 pcs chef's choices of fresh slices of assorted raw fish	
NEW SUSHI AND SASHIMI PLATE*	24.00
5 pcs chef's choices of fresh nigiri sushi, 6 pcs of assorted raw fish, & a Salmon Roll	
NEW CHIRASHI BOWL*	18.00
8 pcs chef's choices of fresh raw fish, served over a bowl of sushi rice	
NEW CHIRASHI COMBO*	24.00
12 pcs chef's choices of fresh raw fish, salmon roe (<i>Ikura</i>), & Octopus (<i>Tako</i>), served over sushi rice	



ROCK-N-ROLL SUSHI COMBO



CHIRASHI COMBO

MONDAY – FRIDAY 10.30AM-3PM
SATURDAY 11.30AM-3PM

HIBACHI LUNCH

Served with clear onion soup, house salad, hibachi vegetables, Japanese fried rice, and homemade dipping sauces

HIBACHI VEGETABLES	8.95
Grilled assorted vegetables of zucchini, broccoli, carrot, mushroom, onion, and asparagus in garlic butter	
HIBACHI CHICKEN	10.95
Grilled tender chicken breast in garlic butter with teriyaki sauce and toasted sesame seed on top	
HIBACHI SALMON	12.95
Grilled salmon in garlic, butter, and lemon juice, glazed with teriyaki sauce on top	
HIBACHI SHRIMP	12.75
Grilled jumbo shrimps seasoned with lemon juice and garlic butter, drizzled with teriyaki sauce on top	
HIBACHI SCALLOPS	14.75
Grilled tender sea scallops lightly seasoned with lemon, butter, and teriyaki sauce	
HIBACHI FILLET MIGNON*	12.95
Juicy-succulent tenderloin of Fillet Mignon in garlic butter, grilled to perfection	
NEW HIBACHI CALAMARI STEAK	12.75
Grilled Calamari steak seasoned with garlic, butter, and lemon juice	
HIBACHI CHICKEN & FILLET MIGNON*	13.95
HIBACHI CHICKEN & SHRIMP	13.95



HIBACHI FILLET MIGNON

No Substitution.

Items may include sesame seeds.

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THAI LUNCH

Served With Clear Onion Soup, House Salad, and white Rice

PAD THAI LUNCH

Sweet and tangy fresh Thai rice noodles, stir-fried with eggs, bean sprouts, served with crushed peanuts and lime

Shrimp OR Beef – 10.95

Chicken OR Vegetables OR Tofu - 8.95

THAI PINEAPPLE FRIED RICE LUNCH

A savory twist of your regular fried rice with curry spices, eggs, fresh pineapple chunks, onions, and bell peppers

Shrimp OR Beef – 10.95

Chicken OR Vegetables OR Tofu - 8.95

THAI RED CURRY LUNCH

Rich, and creamy coconut milk, Thai curry spices with good amount of slices potato, tomato, baby corn, bell pepper, sweet yellow onion, and mushroom

Shrimp OR Beef – 10.95

Chicken OR Vegetables OR Tofu - 8.95

MANGO THAI LUNCH

Favorite choice of meat, seafood, or vegetables, cooked in sweet and tangy light-brown Thai sauce, with the highlight of chunks fresh sweet mango

Shrimp OR Beef – 11.95

Chicken OR Vegetables OR Tofu - 9.95

THAI BASIL LUNCH

Choice of meat, seafood, or vegetables, stir-fried in sweet, mild-spicy, tangy, garlicky, and savory traditional Thai sauce, with bell peppers, and sweet yellow onion.

Shrimp OR Beef – 11.95

Chicken OR Vegetables OR Tofu - 9.95



PAD THAI



PINEAPPLE FRIED RICE



RED CURRY



LUNCH BENTO BOX

Served With Miso Soup, House salad, 4 pcs California roll, 2 pcs fried gyoza, and fried rice

TOFU TERIYAKI BOX

8.95

Lightly breaded and fried tofu drizzled with Teriyaki Sauce

VEGETABLE TEMPURA BOX

8.95

Breaded and fried assorted vegetables of zucchini, carrot, sweet potato, and onion rings

SHRIMP TEMPURA BOX

10.95

A combination of breaded and fried assorted vegetables and fried shrimp tempura

NEW COD FISH TEMPURA BOX

11.95

Battered and fried Cod Fish in Japanese seasonings

FILLET MIGNON TERIYAKI BOX*

12.95

Grilled tender Fillet Mignon in garlic butter, topped with homemade teriyaki sauce, and grilled vegetables

CHICKEN TERIYAKI BOX

10.95

Grilled chicken, seasoned with garlic butter, topped with homemade teriyaki sauce, and grilled vegetables

SHRIMP TERIYAKI BOX

12.95

Grilled jumbo shrimps with garlic lemon butter, topped with homemade teriyaki sauce, and grilled vegetables

SALMON TERIYAKI BOX

12.95

Grilled sushi grade Salmon with garlic lemon butter, topped with homemade teriyaki sauce, and grilled vegetables

NEW CALAMARI STEAK TERIYAKI BOX

12.95

Grilled calamari steak with garlic lemon butter, topped with homemade teriyaki sauce, and grilled vegetables

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LUNCH RAMEN

Served With House Salad

A delightful concoction of authentic, rich, and steamy Japanese broth with the highlight of thin-wavy fresh egg noodles, topped with sweet corn, wood ear mushroom, fish cake, green scallions, green veggies, and a soft-boiled egg.

/// ALL RAMEN CAN BE MADE EXTRA SPICY! ///

MISO RAMEN 12.95

Rich and creamy fermented Hokkaido Miso broth with fragrant ginger and garlic flavors

Choice of meat: Char Siu Pork (roasted pork) or Grilled Chicken



MISO RAMEN CHAR SIU

SHOYU RAMEN 12.95

Clear and light-brown soy sauce base broth

Choice of meat: Char Siu Pork (roasted pork) or Grilled Chicken

NEW TONKOTSU RAMEN 12.95

Rich and creamy pork broth. This broth take a full day to make!

Choice of meat: Char Siu Pork (roasted pork) or Grilled Chicken

NEW GARLIC TONKOTSU SHOYU RAMEN 13.95

Specialty extra rich shoyu-flavored pork broth with garlic flavor

Choice of meat: Char Siu Pork (roasted pork) or Grilled Chicken



SHOYU RAMEN CHAR SIU

ALARM RAMEN 13.95

Super rich and creamy combination flavors of pork and miso broth with homemade blend of fresh chillies, garlic, and Japanese spices

Choice of meat: Char Siu Pork (roasted pork) or Grilled Chicken

NEW VEGGIE RAMEN 12.95

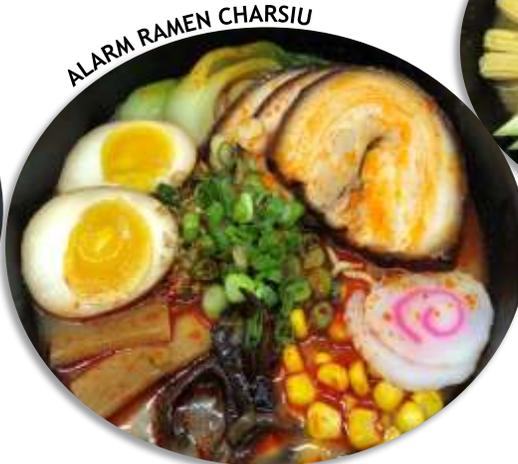
A bowl of fresh thin-wavy noodles with assorted vegetables in a choice of Hokkaido Miso broth or Shoyu broth.



VEGGIE MISO RAMEN



TONKOTSU RAMEN CHICKEN



ALARM RAMEN CHARSIU

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DINNER MENU

SOUPS

MISO SOUP

Umami fermented soybeans broth with green scallions, seaweed, and silky tofu

6 OZ	2.00
16 OZ	3.00
32 OZ	6.00

ONION SOUP

Savory, clear onion flavored broth with mushrooms, scallions, and sweet crunchy onion

6 OZ	2.00
16 OZ	3.00
32 OZ	6.00

VEGETABLE TOFU SOUP

Assorted vegetables and tofu in a clear soup

5.00

GYOZA SOUP

3 pcs of chicken and vegetables gyozas in a clear broth soup

5.00

SALADS

HOUSE SALAD	2.50
AVOCADO SALAD	4.95
KANI SALAD (CRAB MEAT SALAD)	5.95
OCTOPUS SALAD	6.25
SEAWEED SALAD	4.95

APPETIZERS

EDAMAME 3.95
Boiled fresh young soybeans, seasoned with sea salt

SPICY EDAMAME 5.50
Boiled fresh young soybeans, tossed in spicy garlic sauce

CRISPY TOFU (4) 5.95
Breaded and deep-fried tofu, sprinkle with salt, pepper, seven Japanese spices, & scallions, served with sweet and sour sauce

GYOZA (6) 5.95
Japanese fried dumplings (chicken & vegetables) with ginger garlic sauce

TAKOYAKI (6) 6.95

wheat flour-based batter Japanese snack filled with minced octopus and green scallions, topped with Japanese mayo, sprinkled with bonito flakes, and shredded dried seaweed

***BEEF NEGIMAKI** 8.95

Grilled strips of premium Fillet Mignon wrapped around scallions, asparagus, and bacon, served with teriyaki sauce

CHICKEN KARAAGE APPETIZER 7.95

Fried tender bites chicken in Japanese seasonings. It's juicy on the inside and crispy on the outside!

CRAB RANGOON (5) 6.95

Deep fried cream cheese wontons with sweet chili sauce

FRIED SPRING ROLLS (3) 4.95

Vegetables egg roll with sweet chili garlic sauce

VEGETABLE TEMPURA APPETIZER 5.95

Deep fried assorted vegetables in tempura batter with homemade tempura sauce

SHRIMP TEMPURA APPETIZER (5) 7.95

Crispy fried shrimp served with homemade tempura sauce

SHRIMP NACHOS 7.95

Corn tortilla chips with tempura shrimp, chopped jalapeno, tomatoes, and avocado, in honey mayonnaise sauce

SALT & PEPPER CHICKEN WINGS (8 PCS) 10.95

Lightly breaded and fried chicken wings, sauteed with chopped jalapenos, garlic, onions, and bell pepper

SALT & PEPPER CALAMARI 7.95

Savory fried calamari rings, sautéed with chopped jalapenos, garlic, onions, and bell peppers

SOFT SHELL CRAB APPETIZER 7.95

Crispy, fried, tempura battered Maryland soft shell crab with a touch of teriyaki sauce

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NIGIRI/SASHIMI (1 PC / ORDER)

*Tuna (Maguro)	2.50
*Salmon (Sake)	2.50
*Yellowtail (Hamachi)	3.00
*White Tuna (Ono)	2.50
*Albacore (Shiro Maguro)	2.25
*Red Snapper (Tai)	2.25
Smoked Salmon	2.50
Fresh Water Eel (Unagi)n	2.75
*Squid (Ika)	2.00
Octopus (Tako)	2.00
*Scallop (Hotategai)	2.00
Shrimp (Ebi)	2.00
Crab (Kani)	2.00
Tamago (Egg Custard)	2.00
*Flying Fish Roe (Tobiko)	2.00
*Smelt Eggs (Masago)	2.00
*Salmon Roe (Ikura)	2.00
*Sweet Shrimp (Amaebi)	5.50
*Hamachi Toro	MP

CLASSIC ROLLS (8 PCS)

California Roll	5.95
Eel Avocado Roll	6.75
Eel Cucumber Roll	6.75
Crab Stick Roll	4.95
Fried Chicken Roll	5.95
Shrimp Avocado Roll	5.95
Shrimp Asparagus Roll	6.95
Shrimp Cucumber Roll	5.95
Shrimp Tempura Roll	5.95
Cucumber Roll	3.95
Asparagus Roll	3.95
Sweet Potato Roll	4.50
Avocado Roll	3.95
Philadelphia Roll	5.95
<i>(Smoked Salmon, Avocado, Cream Cheese)</i>	
Boston Roll	5.95
<i>(Avocado, Cucumber, Shrimp (Ebi))</i>	
Futomaki Roll	6.95
<i>(Green Leaf, Custard Egg, Pickled Radish, Gobo Cucumber, Avocado)</i>	
Grilled Salmon Roll	5.95
*Salmon Roll	5.50
*Salmon Avocado Roll	5.95
*Salmon Cucumber Roll	5.95
*Smoked Salmon Roll	6.95
*Tuna Roll	5.50

*Tuna Avocado Roll	5.95
*Spicy Tuna Roll	5.95
*Spicy Yellowtail Roll	5.95
*Spicy Salmon Roll	5.95
*Naruto Roll	13.95
<i>(Cucumber Wrapped With Tuna, Salmon, Yellowtail, And Avocado)</i>	

COOKED SPECIAL ROLLS

***ITO SIGNATURE ROLL 13.95**
Grilled jalapeno, cucumber, cream cheese, asparagus inside, topped with seared Kobe beef with garlic butter, spicy eel sauce, and scallions

SUPER CRUNCH ROLL 13.95
A whole deep-fried roll filled with cream cheese, crawfish, avocado, drizzled with spicy mayo, sweet eel sauce, and chili sauce

VOLCANO ROLL 13.95
A deep-fried roll with tuna, cream cheese, and cucumber inside, topped with crab meat salad, smelt eggs, sweet eel sauce, spicy mayo

CRAZY ROLL 13.95
A deep-fried roll with red snapper, asparagus, avocado, crab, topped with tempura crunch, mango sauce, spicy mayo, masago, and scallions

GOLDEN SPIDER ROLL 13.95
Tempura fried Maryland soft shell crab, cucumber, avocado, and green leaf inside, drizzled with eel sauce, scallions, and masago

BRONCOS ROLL 13.95
Fried whole Jalapeno filled with cream cheese and assorted white fish, drizzled with spicy mayo, sweet eel sauce. (cut in 5pcs)

CATERPILLAR ROLL 13.95
Crab meat, cucumber, and baked fresh water eel inside, topped with layers of avocado and eel sauce

ANGRY DRAGON ROLL 13.95
Shrimp tempura and cucumber inside with baked fresh water eel and avocado on top, drizzled with sweet eel sauce

FLORENCE ROLL 15.95
Soy paper wrap with tempura lobster, avocado, and asparagus, topped with mango, spicy mayo, & mango sauce.

CONTAINS RAW SPECIAL ROLLS

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*RAINBOW ROLL	12.95
<i>Crab meat, cucumber, and avocado inside, topped with four fresh different kind of fish, avocado, masago, and drizzled with homemade Yuzu dressing</i>	
*SEX ON THE BEACH ROLL	12.95
<i>Soy paper wrapped around with shrimp tempura and spicy crab meat inside, topped with fresh salmon, tuna, spicy mayo, and sweet eel sauce</i>	
*CHERRY BLOSSOM ROLL	12.95
<i>Soy paper wrapped around with shrimp tempura and spicy tuna inside, topped with spicy mayo, and sweet eel sauce</i>	
*KING CRAB CRUNCH ROLL	12.95
<i>A whole deep-fried roll with crab meat inside, topped with garlic butter, spicy tuna, sweet eel sauce, and spicy mayo</i>	
*ANGEL ROLL	13.95
<i>Spicy tuna and shrimp tempura inside, topped with crab meat salad, mango, spicy mayo, and eel sauce</i>	
*PRINCESS ROLL	14.95
<i>Spicy salmon inside, topped with mango and salmon, garnished with rainbow tobiko, drizzled with spicy mayo, & chili sauce</i>	
*BURNING MAN ROLL	13.95
<i>Spicy tuna, tempura crunch, pickled radish, avocado, topped with tuna, jalapeno, vinaigrette, sweet eel sauce, and spicy sauce</i>	
*TORCH SALMON ROLL	13.95
<i>Tempura crab, pickled radish, & cream cheese, topped with seared salmon, salmon roe, jalapeno, chili sauce, spicy mayo, & sweet sauce</i>	
*GEISHA ROLL	16.00
<i>tempura crab, avocado, oshinko, topped with tuna, salmon, red snapper, white tuna, rainbow tobiko, honey wasabi sauce, & vinaigrette sauce</i>	

CHEF'S SPECIALTY

*ITO NEW STYLE SASHIMI	12.95
<i>Choice of fish: Salmon or Yellowtail, lightly seared, dressed in pure olive oil and yuzu dressings, topped with ginger and scallions</i>	
*BLACK PEPPER TUNA TATAKI	11.95
<i>Seared Ahi Tuna In A Cracked Black Pepper And Japanese Spices, Coated With Soy-Based Black Pepper Vinaigrette</i>	
*YELLOWTAIL JALAPENO	11.95
<i>Fresh Slices Yellowtail Sashimi, Topped With Thinly-Sliced Jalapenos In Tangy Ponzu Sauce</i>	
*TUNA POKE	13.95
<i>Japanese Refreshing Raw Tuna Salad Marinated In Sweet, Tangy Sauce, With Cubed Avocado, Onions, Scallions, Served With Tortila Chips</i>	
*SALMON POKE	13.95
<i>Fresh Raw Cubed Salmon Salad Marinated With Chopped Avocado, Onions, Scallions, In Sweet, Tangy Sauce, Served With Tortila Chips</i>	

SUSHI SASHIMI COMBINATIONS

Served with miso soup and house salad with ginger dressings

NIGIRI SUSHI COMBO

Chef's choices of fresh raw fish on top of rice

*Regular Nigiri Sushi 8pcs	13.50
*Superior Nigiri Sushi 14pcs	24.50
*Deluxe Nigiri Sushi 20pcs	34.50

SASHIMI COMBO

Chef's choices of fresh raw fish without rice

*Regular Sashimi 8pcs	15.80
*Superior Sashimi 14pcs	27.80
*Deluxe Sashimi 20pcs	39.80

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HIBACHI DINNER ENTREE

Served with onion soup, house salad with ginger dressings, Japanese style fried rice, and two homemade dipping sauces

HIBACHI FILLET MIGNON*	19.95
<i>9 OZ Grilled juicy and succulent tenderloin cut in bite sizes in garlic, butter, grilled to perfection</i>	
HIBACHI CALAMARI	19.95
<i>9 OZ Grilled Calamari in garlic butter, lemon juice, glazed with teriyaki sauce</i>	
SEARED HIBACHI TUNA*	21.95
<i>7 OZ Seared medium rare fresh tuna fillet in lemon garlic butter sauce, topped with sesame seeds</i>	
HIBACHI VEGETABLES <u>OR</u> HIBACHI TOFU	12.95
<i>Grilled assorted vegetables of zucchini, broccoli, carrot, mushroom, onion, and asparagus in garlic butter</i>	
HIBACHI CHICKEN	15.95
<i>9 OZ Grilled tender chicken breasts in garlic butter with teriyaki sauce and toasted sesame seed on top</i>	
HIBACHI SALMON	21.95
<i>9 OZ Grilled salmon in garlic, butter, and lemon juice, glazed with teriyaki sauce on top</i>	
HIBACHI SHRIMP	19.95
<i>12 pcs Grilled jumbo shrimps seasoned with lemon juice and garlic butter, drizzled with teriyaki sauce on top</i>	
HIBACHI SCALLOPS	26.95
<i>8 OZ Grilled tender sea scallops lightly seasoned with lemon, butter, and teriyaki sauce</i>	

HIBACHI DINNER COMBO

Served with onion soup, house salad with ginger dressings, Japanese style fried rice, and two homemade dipping sauces

HIBACHI CHICKEN & SHRIMP	18.95
HIBACHI CHICKEN & FILLET MIGNON	18.95
HIBACHI FILLET MIGNON* & SHRIMP	22.95
HIBACHI LOBSTER TAIL & *FILLET MIGNON	34.95
<i>A combination of tenderloin and grilled 5 OZ cold water lobster tail in lemon garlic butter sauce</i>	
HIBACHI LOBSTER TAIL & CHICKEN	31.95
<i>A combination of grilled chicken and grilled 5 OZ cold water lobster tail in lemon garlic butter sauce</i>	

KIDS HIBACHI

For kids 12-year-old or younger ONLY

Served with onion soup and fried rice

HIBACHI CHICKEN JUNIOR	10.95
<i>6 OZ Grilled tender chicken breasts in garlic butter with teriyaki sauce and toasted sesame seed on top</i>	
HIBACHI SHRIMP JUNIOR	12.95
<i>4.5 OZ Grilled juicy and succulent tenderloin cut in bite sizes in garlic, butter, grilled to perfection</i>	
HIBACHI FILLET MIGNON JUNIOR	12.95
<i>6 pcs Grilled jumbo shrimps seasoned with lemon juice and garlic butter, drizzled with teriyaki sauce on top</i>	

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TERIYAKI HOT PLATE

*grilled in garlic, butter, lime juice,
with caramelized onions and assorted vegetables,
served in a hot sizzling iron plate with teriyaki sauce on
side*

Served with miso soup, house salad, and white rice

CALAMARI TERIYAKI HOT PLATE (8 OZ)	19.95
FILLET MIGNON YAKINIKU HOTPLATE (8 OZ)	18.95
SCALLOP TERIYAKI HOT PLATE (8 OZ)	26.95
TOFU TERIYAKI HOT PLATE (9 OZ)	12.95
FILLET MIGNON TERIYAKI HOT PLATE (9 OZ)	18.95
SALMON TERIYAKI HOT PLATE (9 OZ)	21.95
SHRIMP TERIYAKI HOT PLATE (12 PCS)	19.95
CHICKEN TERIYAKI HOT PLATE (9 OZ)	16.95

DINNER BENTO BOX

Served with miso soup, house salad, 6 pcs California roll, 4 pcs gyoza, and mix shrimp & veggie tempura

CALAMARI TERIYAKI BENTO BOX	19.95
<i>Soft and tender Calamari, grilled in lemon garlic butter, & topped with teriyaki sauce</i>	
COD FISH BENTO BOX	20.95
<i>Lightly battered and fried Cod fish fillet served with sweet chili garlic sauce</i>	
CHICKEN KATSU BENTO BOX	18.95
<i>Breaded with bread crumbs and deep-fried chicken fillet, seasoned with 7 spices, served with Katsu sauce</i>	
TOFU TERIYAKI BENTO BOX	17.95
<i>lightly fried tofu, seasoned with Japanese seasonings, & teriyaki sauce on top</i>	
*FILLET MIGNON TERIYAKI BENTO BOX	20.95
<i>Tender Fillet Mignon, grilled in garlic butter, & drizzled with teriyaki sauce on top</i>	
CHICKEN TERIYAKI BENTO BOX	17.95
<i>Grilled juicy chicken breast in garlic butter, & topped with teriyaki sauce</i>	
JUMBO SHRIMP TERIYAKI BENTO BOX	19.95
<i>Grilled jumbo shrimps in lemon garlic butter, & topped with teriyaki sauce</i>	

SALMON TERIYAKI BENTO BOX **20.95**
Sushi grade Salmon, grilled in lemon garlic butter, & topped with teriyaki sauce

SCALLOPS TERIYAKI BENTO BOX **22.95**
Grilled Sea Scallops in lemon garlic butter, & teriyaki sauce on top

TEMPURA DINNER ENTRÉE

Served with miso soup, house salad, white rice, and homemade dipping sauces

CHICKEN KARAAGE DINNER **12.95**
Well-marinated chicken dark meat, cut in bite size, juicy on the inside, crispy on the outside

SHRIMP TEMPURA ENTRÉE **15.95**
5 pieces of breaded and fried shrimps with fried assorted vegetables

VEGGIE TEMPURA ENTRÉE **12.95**
12 pieces deep-fried assorted vegetables of zucchinis, carrots, sweet potatoes, asparagus, and onion

SEAFOOD TEMPURA ENTRÉE **18.95**
Lightly breaded & deep-fried shrimp, calamari, cod fish, crab sticks, and 6 pcs of mix veggies

JAPANESE CHICKEN KATSU ENTRÉE **12.95**
Juicy chicken cutlets in an incredibly crisp layer of golden-brown bread crumbs, served with sweet, tangy, and savory Japanese Katsu sauce

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FRIED RICE

Served with miso soup and house salad

JAPANESE FRIED RICE

Umami combination of Japanese seasonings, soy sauce, garlic, and butter, with choice of meat, seafood, or vegetables, stir fried with eggs and toasted sesame seeds

CHICKEN	12.95
VEGETABLES	12.95
SHRIMP	14.95
*BEEF (FILLET MIGNON)	15.95

CRAWFISH FRIED RICE **14.95**

Savory stir-fried rice with craw fish tail meat, sweet onions, eggs, peas, and carrots, seasoned with southern Cajun spices

CRAB FRIED RICE **14.95**

Stir-fried imitation crab meat, chopped vegetables, peas, carrots, eggs, and scallions.

SPINACH FRIED RICE **13.95**

Flavorful fried rice with a handful of fresh spinach, minced onion, beaten eggs, garlic butter, and toasted sesame seeds

NOODLES STIR-FRIED

Served with miso soup and house salad

YAKI UDON CALAMARI **13.95**

Pan fried udon noodles, topped with grilled tender calamari steak in garlic lemon butter

YAKI UDON LOBSTER **24.95**

Pan fried udon noodles, topped with 5 oz grilled cold-water lobster tail in garlic lemon butter

YAKI UDON VEGETABLE **12.95**

Pan fried udon noodles with assorted vegetables in garlic sauce

YAKI UDON CHICKEN **12.95**

Pan fried udon noodles, topped with grilled tender chicken breast in garlic butter

*YAKI UDON FILLET MIGNON **14.95**

Pan fried udon noodles, topped with grilled juicy Fillet Mignon in garlic butter sauce

YAKI UDON SHRIMP **14.95**

Pan fried udon noodles, topped with grilled jumbo shrimps in garlic, butter, and lemon juice

YAKI SOBA CALAMARI **13.95**

Pan fried soba noodles, topped with grilled tender calamari steak in garlic lemon butter

YAKI SOBA LOBSTER **24.95**

Pan fried soba noodles, topped with 5 oz grilled cold-water lobster tail in garlic lemon butter

YAKI SOBA VEGETABLE **12.95**

Pan fried soba noodles with assorted vegetables in garlic sauce

YAKI SOBA CHICKEN **12.95**

Pan fried soba noodles, topped with grilled tender chicken breast in garlic butter

*YAKI SOBA FILLET MIGNON **14.95**

Pan fried soba noodles, topped with grilled juicy Fillet Mignon in garlic butter sauce

YAKI SOBA SHRIMP **14.95**

Pan fried soba noodles, topped with grilled jumbo shrimps in garlic, butter, and lemon juice

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DINNER RAMEN

A delightful concoction of authentic, rich, and steamy Japanese broth with the highlight of thin-wavy fresh egg noodles, topped with sweet corn, wood ear mushroom, fish cake, green scallions, green veggies, and a soft-boiled egg

Served With House Salad With Ginger Dressing

MISO RAMEN 13.95

Rich and creamy fermented Hokkaido Miso broth with fragrant ginger and garlic flavors

Choice of meat: Char Siu Pork (roasted pork) or Grilled Chicken

SHOYU RAMEN 13.95

Clear and light-brown soy sauce base broth

Choice of meat: Char Siu Pork (roasted pork) or Grilled Chicken

NEW TONKOTSU RAMEN 13.95

Rich and creamy pork broth. This broth take a full day to make!

Choice of meat: Char Siu Pork (roasted pork) or Grilled Chicken

NEW GARLIC TONKOTSU SHOYU RAMEN 14.95

Specialty extra rich shoyu-flavored pork broth with garlic flavor

Choice of meat: Char Siu Pork (roasted pork) or Grilled Chicken

ALARM RAMEN 🌶️🌶️🌶️ 14.95

Super rich and creamy combination flavors of pork and miso broth with homemade blend of fresh chillies, garlic, and Japanese spices

Choice of meat: Char Siu Pork (roasted pork) or Grilled Chicken

NEW VEGGIE RAMEN 13.95

A bowl of fresh thin-wavy noodles with assorted vegetables in a choice of Hokkaido Miso broth or Shoyu broth.



MISO RAMEN CHAR SIU



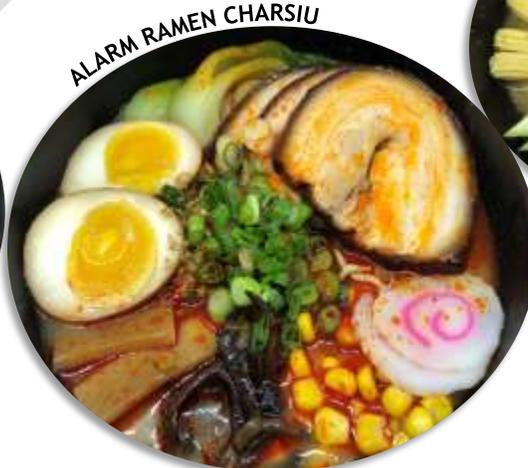
SHOYU RAMEN CHAR SIU



VEGGIE MISO RAMEN



TONKOTSU RAMEN CHICKEN



ALARM RAMEN CHARSIU

No Substitution.

Items may include sesame seeds.

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THAI DINNER ENTRÉE

THAI HOT POT SOUP

Your choice of meat, cooked in spicy & coconut flavor

Tom Yum broth, with mix veggies, and rice stick noodles

Chicken	12.95
Vegetables <u>or</u> Tofu	12.95
Jumbo Shrimp	14.95
Beef (Fillet Mignon)	14.95
Seafood combination	17.95

(Black mussels, jumbo shrimps, crab claw, & calamari)

PAD THAI

Sweet and tangy fresh Thai rice noodles, stir-fried with eggs, bean sprouts, served with crushed peanuts and lime

Chicken	12.95
Vegetables <u>or</u> Tofu	12.95
Jumbo Shrimp	14.95
Beef (Fillet Mignon)	15.95

THAI PINEAPPLE FRIED RICE

A savory twist of your regular fried rice with curry spices, eggs, fresh pineapple chunks, onions, and bell peppers

Chicken	12.95
Vegetables <u>or</u> Tofu	12.95
Jumbo Shrimp	14.95
Beef (Fillet Mignon)	15.95

THAI RED CURRY

Thick, rich, and creamy coconut milk broth, Thai curry spices with slices potato, tomato, baby corn, bell pepper, sweet yellow onion, and mushroom

Chicken	12.95
Vegetables <u>or</u> Tofu	12.95
Jumbo Shrimp	14.95
Beef (Fillet Mignon)	15.95

THAI MANGO

Favorite choice of meat, seafood, or vegetables cooked in sweet and tangy light-brown Thai sauce with the highlight of chunks fresh sweet mango

Chicken	12.95
Vegetables <u>or</u> Tofu	12.95
Jumbo Shrimp	15.95
Beef (Fillet Mignon)	15.95

THAI BASIL

Choice of meat, seafood, or vegetables, stir-fried in sweet, mild-spicy, tangy, garlicky, and savory traditional Thai sauce, with bell peppers and sweet yellow onion.

Chicken	12.95
Vegetables <u>or</u> Tofu	12.95
Jumbo Shrimp	15.95
Beef (Fillet Mignon)	15.95

THAI SPICY COD FISH

15.95

Breaded and fried Cod fish fillet, stir-fried with chopped vegetables, bell peppers, onions and tomatoes in ginger garlic Thai spices with sweet and pungent sauce

THAI SPICY BLACK MUSSELS

17.95

Fresh black mussels, stir-fried with chopped bell-peppers, sweet yellow onion, and fresh Thai basil leaves in authentic Thai ginger garlic sauce

No Substitution.

Items may include sesame seeds.

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DESSERTS

ICE CREAMS - 6.95

Mochi Ice Cream - 6.75

Banana Tempura Ice Cream

Strawberry Ice Cream

Chocolate Ice Cream

Coffee Espresso Ice Cream



CAKES - 6.75

Coffee Mocha Cakes

Mango Cakes

Red Velvet Cake

Original New York Cheese Cake

Oreo Cheese Cake

Strawberry Cheese Cake

Chocolate Cheese Cake



No Substitution.

Items may include sesame seeds.

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