



MISO SOUP

TOFU, OYSTER MUSHROOMS, DRY SEAWEED, SCALLION

4

WAKAME SALAD (SEAWEED)

4

UDON NOODLE SALAD

MARINATED WITH GINGER-SOY, CUCUMBER, CARROT, BELL PEPPER,
CABBAGE, CILANTRO, SCALLION, KANPYO, PEA PODS, AND CRISPY TARO

6.5

ADD PEANUTS 1.00 WITH TERIYAKI CHICKEN BREAST

8.5

* POKE BOWLS

BASE: SUSHI RICE, AVOCADO, CUCUMBER, KANPYO (MARINATED JAPANESE SQUASH), WAKAME SALAD (SEAWEED), SCALLION, BELL PEPPER, CABBAGE, CILANTRO, CRISPY TARO ROOT

SORRY NO SUBSTITUTIONS

CHOOSE ONE: *RAW BIGEYE TUNA #1 SUSHI GRADE

15

*RAW SCOTTISH SALMON

14

*RAW YELLOWTAIL (JAPAN)

14

VEGETARIAN INARI (MARINATED TOFU)

12

SAUCE CHOICE:

CHEF'S SPICY MAYO, SWEET CHILE MANGO, SOY "DASH", KOREAN CHILE

ROLLS

VEGETARIAN ROLL

AVOCADO, CUCUMBER, CARROT, AND KANPYO

8

*CRAB AVOCADO

BLUE CRAB, CUCUMBER, AVOCADO, SESAME SEED

10

*SPICY YELLOWFIN TUNA

CHEF'S SPICY MAYO, CUCUMBER, SESAME SEED

10

*FISH N CHIPS

SPICY YELLOWTAIL, AVOCADO, TEMPURA CRUMB, CRISPY TARO

12

*KEY TOWER

TEMPURA SHRIMP, AVOCADO, TOPPED WITH CRAB STICK,
CHEF'S SPICY MAYO, EEL SAUCE

12

*MANGO PANKO

TEMPURA SHRIMP AND AVOCADO, TOPPED WITH SPICY TUNA, EEL SAUCE,
CHILE-MANGO SAUCE AND TEMPURA CRUMB

14