

Add Yellow Noodle Additional \$2.50

Single Item Dinner

D1. Mix Vegetable	18
D2. Grill Calamari	20
D3. Hibachi Chicken	20
D4. Sukiyaki Sliced Steak	21
D5. Sirloin Steak	22
D6. Teppanyaki Salmon	22
D7. Hibachi Shrimp	22
D8. Bonsai Scallop	23
D9. Filet Mignon	27
D10. Sea Bass	28
D11. Twist Lobster Tails	33

Combination Dinner

D12. Chicken & Shrimp	24
D13. Chicken & Sirloin Steak	25
D14. Chicken & Sea Scallop	25
D15. Sirloin Steak & Shrimp	25
D16. Sirloin Steak & Scallop	26
D17. Shrimp & Sea Scallop	26
D18. Filet Mignon & Chicken	28
D19. Lobster & Chicken	29
D20. Filet Mignon & Shrimp	29
D21. Filet Mignon & Salmon	29
D22. Filet Mignon & Scallop	30
D23. Sirloin Steak Chicken Shrimp	30
D24. Sirloin Steak & Lobster	31
D25. Lobster & Shrimp	31
D26. Lobster Sea Scallop Salmon	35
D27. Filet Mignon Lobster Calamari	37

Children Teppanyaki

Children 11 and under only
Served w. Soup, Vegetable & Fried Rice
or White Rice

C1. Chicken	13
C2. Shrimp	14
C3. Steak	15
C4. Steak & Chicken	16
C5. Chicken & Shrimp	16
C6. Steak & Shrimp	18

Side Order

Accommodated w. Complete Dinner Only

Mushroom	4
Fried Rice or Noodle	4
Broccoli	5
Zucchini	5
Chicken	8
Calamari	8
Salmon	9
Shrimp	9
Scallop	11
Steak	11
Filet Mignon	13
Lobster Tail	14

Sushi | Sashimi

Sushi: 2pcs/order
Sashimi: 3pcs/order
Quail Egg \$1.50 extra
Oyster shot \$7.00 Uni shot \$7.00

Tuna

- ❖ Ahi Tuna | Blue Fin 6 8
- ❖ White Tuna | Escolar 5 7
- ❖ Albacore Tuna 5 7
- ❖ Toro | M.P

Salmon

- ❖ Scottish Salmon | Sake 5.5 7
- ❖ Smoke Salmon 6 8
- ❖ Fatty Salmon 6 9
- ❖ Wild Salmon M.P

Roe

- ❖ Salmon Roe | Ikura 6 8
(Quail Egg \$1.50 extra)
- ❖ Flying Fish Roe | Tobiko 5.5 7
(Quail Egg \$1.50 extra)

Yellowtail

- ❖ Yellowtail | Hamachi 6 8
- ❖ Baby Yellowtail | Kampachi 6 9

Eel

- Fresh Water Eel | Unagi 6 8
- Eel Avocado 6 8

White Fish

- ❖ Fluke | Hirame 5 7
- ❖ Stripe Bass | Suzuki 5 7
- ❖ Red Snapper | Matal 6 8
- ❖ Spanish Mackerel | Saba 5 7

Shell Fish

- ❖ Red Clam | Hokigai 5.5 7
- ❖ Crab Stick | Kani 4.5 6.5
- ❖ Squid | Mango Ika 5 6.5
- ❖ Octopus | Tako 6 8
- ❖ Sea Scallop | Hotate 6 8
- Jumbo Shrimp | Ebi 5 7
- ❖ Jumbo Sweet Shrimp | Boton Ebi 8 11
- ❖ Sea Urchin | Uni 10 14
(Quail Egg \$1.50 extra)
- Alaska King Crab 10 14

❖ Raw/ Uncooked ❖ Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
If you have any food allergies, please inform your server or manager before placing order.

Special Cold Appetizers

- ❖ **Yellowtail Jalapeno** 11
Yuzu lime zest, clear soy sauce w.
mixed micro greens
- ❖ **Ahi Tuna or Salmon Tartar** 11
Served w. aioli and tortilla chip
- ❖ **Truffle White Tuna** 11
Touch of flame on white tuna drizzled w.
truffle oil soy sauce
- ❖ **Tuna Tortilla** 12
Guacamole, black olives, sundried tomato,
jalapeno and tobiko
- ❖ **Wasabi Tuna** 11
Big eye tuna, spiced escolar and spring mix
served w. wasabi sauce
- ❖ **Filet Mignon Tataki** 14
Balsamic vinaigrette, hint of dijon mustard,
garnish w. fried shallots
- ❖ **Live Oysters** 14
Served w. cocktail sauce

Special Hot Appetizers

- Blue Crab Fajita** 11
Pan fried fajita w. blue crab, cream cheese &
onion
- Spicy Tuna Gyoza** 11
Lightly crispy gyoza, served w. guacamole and
Thai mango chili aioli
- Pineapple Salmon Wonton** 11
Fried wonton w. lightly cream cheese & salmon
served w. pineapple sauce
- Crispy Calamari** 9
Salt and pepper calamari with Thai chili sauce
- Coconut Shrimp** 10
Jumbo shrimp with sweet Thai chili sauce
- Crab Cake** 11
Blue crab meat and shallot w. spicy mayo sauce
- Rock Shrimp** 10
Tempura shrimp in wasabi sauce

Appetizers

- ❖ **Edamame** 5.5
- Shumai** 6
- Haru Maki** 6
- Gyoza [Pork or Veg]** 6
- ❖ **Age Tofu [Fried Tofu]** 6
- ❖ **Hiyayako [Cold Tofu]** 6
- ❖ **Vegetable Tempura** 6.5
- Shrimp or Chicken Tempura** 8
- Soft Shell Crab** 9
- Yakitori [Chicken or Beef]** ❖ 7
- Negimaki [Chicken or Beef]** 8

Soup

- ❖ **Miso Soup** 3
- Shitake Mushroom Soup** 3
- Pumpkin Soup w. Fried Shrimp** 7
- Crab Meat Corn Soup** 6
- Seafood Soup** 7

Salad

- House Salad** 5
- Seaweed Salad** 6
- Kani Salad** 6
- Roasted Tomato Salad** 7.5
- Grilled Chicken or Salmon Salad** 10
- Avocado Salad** 10
Spring mixed avocado w. 3 pcs cocktail shrimp
- Crab Meat Avocado Salad** 12
Jumbo lump crabmeat tossed w.
spicy mayo & avocado

❖ Raw/Uncooked ❖ Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
If you have any food allergies, please inform your server or manager before placing order.

Japanese Classic

Tempura

(Served w. miso soup or green salad & white sauce or brown rice)

Chicken & Vegetable 18

Shrimp & Vegetable 19

Tempura Combo 19

❖ Vegetable 14

Teriyaki

(Served w. miso soup or green salad & white or brown rice)

Organic Chicken 16

Shrimp 19

Salmon 19

Angus Steak 20

Noodle

(Served w. miso soup or green salad)

❖ Veggie Udon or Soba 12

Yaki Soba or Udon 13|14|12
Stir fried w. choice of chicken, shrimp or veggie

Seafood Udon or Soba 14
Shrimp, mussels, scallop and fish cakes

Cold Soba with Black Pepper Seared Tuna in Wasabi Sauce 19

Stir Fried Udon with Black Pepper Pan Seared Shrimp On Top 19

Chef Specialty

(Served w. miso soup or salad & white rice or brown rice)

Pineapple Grilled Chicken 24
Grilled Chicken w. bok-choy in a spicy coconut sauce

Atlantic Salmon & Bonito Crusted Scallop 28
Pan-seared & served w. lemongrass lobster emulsion

Chilean Sea Bass 27
Marinated w. saikyo miso on the bed of bok-choy w. miso orange emulsion

Duo of Duck 28
Fennel crusted duck breast & crispy duck w. red wine sauce

Borielais Beef 28
Grilled Black Angus sirloin w. borielais sauce

Australian Lamb Chop 28
Serve w. roast potato, lamb jus

Kyoto Spring 25
Spring chicken w. tempura shrimp in house wine sauce

First & Last 28
Grilled lobster w. seared jumbo prawn in red wine sauce

Seafood Combo 29
Pan roasted lobster tail, salmon, scallops & jumbo prawn w. Americanine sauce.

Sushi Bar Entrees

Served w. Soup or Salad

❖ Maki A 17
California roll, tuna avo roll, salmon avo roll.

❖ Maki B 19
Spicy tuna roll, spicy salmon roll & spicy crab roll.

Maki C 20
[All cooked] eel avocado roll,
shrimp tempura roll & California roll.

❖ Nana Sushi 26
9 pcs of assorted sushi w. California roll

❖ Nana Sashimi 28
16 pcs of chef's selected sashimi.

❖ Tricolor Three Way Sushi 39
4 pcs of salmon, 3 pcs of tuna,
3 pcs of yellowtail & spicy salmon roll.

❖ Tricolor Three Way Sashimi 29
4 pcs of salmon, 4 pcs of tuna, 4 pcs of yellowtail.

❖ Inspiration Omakase #1 32
12 pcs of sashimi & 5 pcs of sushi & spicy tuna roll.

❖ Inspiration Omakase #2 60
18 pcs of Sashimi & 10 pcs of sushi
& chef's special roll

❖ Chef's Special Omakase 50|75|100

❖ Vegetarian

If you have any food Allergies, please inform your server or manager before placing order.

Signature Roll

- Spider Roll 11**
Jumbo soft shell crab, cucumber, avocado & tobiko.
- ❖ **Rainbow 11**
Kind of raw fish over California roll
- Dragon Roll 12**
Eel cucumber topped with sliced avocado & tobiko.
- Bruins 14**
Spicy lobster salad, spicy crab, avocado, mango & crunchy wrapped in soy bean paper.
- ❖ **Red Sox 16**
King crab, avo shrimp temp with soy nori wrap topped w. seared tuna served w. wasabi mayo & sweet chili sauce.
- King of Dragon 15**
Rock shrimp temp, cream cheese, nori wrap covered with eel & avo.
- Patriot Special 15**
Spicy lobster, shrimp tempura & fried banana w. soy wrap, served yuzu mango sauce.
- ❖ **Valentine 15**
Heart shaped Crunchy spicy tuna wrapped w. fresh zhi tuna.
- ❖ **Celtic Maki 15**
Shrimp tempura and cucumber roll, nori wrap, covered with spicy salmon & avocado.
- ❖ **Sex on the Beach 15**
Shrimp tempura & spicy crab w. soy nori wrap topped w. salmon, tuna, avocado served spicy creamy sauce.
- ❖ **Out of Control 15**
Tuna, salmon, yellowtail avo topped w. torched tuna, salmon, yellowtail served rice cracker & spicy miso sauce.
- ❖ **Lucky Nana 15**
Spicy crunchy tuna, avocado & jalapeno w. soy nori wrap, topped w. seared tuna served in plum reduction drizzle.
- ❖ **Shrewsbury "60 15**
Spicy crunchy yellowtail, jalapeno topped w. spicy crunchy salmon served ranch aioli.
- ❖ **Volcano 14**
Deep fried spicy crunchy tuna, avocado, cream cheese roll, spicy crab meat on the top w. tobiko, scallion & fried potato.
- ❖ **Sweet 16 16**
Shrimp temp, avo, wasabi lobster salad inside topped w. seared flavor, salmon served w. chef's special sauce & tobiko.
- Fancy Lobster 19**
Soy bean paper wrapped with lobster, king crab, mango, avo served w. mango salsa w. exotic presentation.

Roll or Hand Roll

Raw

- ❖ **Tuna 6**
- ❖ **Seared Pepper Tuna Scallion 6**
- ❖ **Salmon 6**
- ❖ **Seared Pepper Salmon Scallion 6**
- ❖ **Yellowtail Scallion 6**
- ❖ **Yellowtail Jalapeno 6.5**
- ❖ **Spicy Crunchy Tuna 7.5**
- ❖ **Spicy Crunchy Salmon 7**
- Spicy Crunchy Crab 6**
- ❖ **Spicy Crunchy Yellowtail 7.5**

Cooked

- Fried Banana 5**
- California 6**
- Philadelphia 7**
- Boston 6**
- Shrimp Avocado 6**
- Eel Avocado 7.5**
- Spicy Scallop 8.5**
- Shrimp Tempura 8**
- Kitchen Tempura 8**
- Salmon Tempura 9**
- Kingcrab w. Avo Tobiko 12**

Vegetable

- ❖ **Avocado 4.5**
- ❖ **Cucumber 4.5**
- ❖ **Asparagus 4.5**
- ❖ **Mango Avocado 5**
- ❖ **Avocado Cucumber 5**
- ❖ **Peanut Avocado 5**
- ❖ **A.A.C 6**
- ❖ **Sweet Potato 5**
- ❖ **Vegetable Tempura 8**

❖ Raw/Uncooked ❖ Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. If you have any food allergies, please inform your server or manager before placing order.