

KITCHEN STARTER

AGEDASHI TOFU...\$7

Fried Japanese soft tofu with ginger and scallion in tempura sauce

VEGETABLE SPRING ROLL (2)...\$7

Crispy (fried) vegetable spring rolls

PORK GYOZA (6)...\$8

Fried or steamed pork dumplings

VEGETABLE GYOZA (6)...\$7

Fried or steamed vegetable dumplings

SHRIMP SHUMAI (6)...\$10

Fried or steamed shrimp dumplings

CHICKEN SATAY (4)...\$9

Grilled chicken in skewer, served with homemade peanut sauce

THAI CHICKEN WINGS (6)...\$9

Thai style marinated chicken wings

KIMONO SHRIMP (5)...\$10

Fried golden wrapped shrimp and minced chicken

CHICKEN LETTUCE WRAP...\$12

Sautéed ground chicken with onion and shitake mushroom in oyster sauce, served with crispy noodles and fresh lettuce

ASPARAGUS TEMPURA...\$9

Served with spicy Japanese mayo

FRIED CALAMARI...\$10

Calamari tempura, served with sweet sour sauce

EDAMAME...\$7

Steamed soy beans with salt

SHISHITO PEPPERS...\$9

Japanese peppers with fish flakes in special sauce

SHRIMP TEMPURA APPETIZER...\$11

2 shrimps & assortment of vegetable tempura

SOUP

MISO SOUP...\$3.50

Japanese traditional soy bean broth with tofu, scallion and seaweed

SHRIMP WONTON SOUP...\$7

Shrimp wonton, bean sprouts and scallion

VEGETABLE SOUP...\$5

Mixed vegetables in clear broth

TOM YUM SOUP (CHICKEN OR SHRIMP)...\$7

Clear broth with lime juice, mushroom, lemon grass, scallion and Thai herbs

COCONUT SOUP (CHICKEN OR SHRIMP)...\$7

Coconut broth with lime juice, galangal root, mushroom and scallion

SEAFOOD TOM YUM SOUP...\$9

Assorted seafood in clear tom yum broth

SEAFOOD COCONUT SOUP...\$9

Assorted seafood in coconut broth

CHICKEN NOODLE SOUP...\$6

Chicken, rice noodle, bean sprout and scallion in clear broth

SALAD

HOUSE SALAD...\$7

Choice of ginger, peanut or honey miso dressing

PAPAYA SALAD...\$10

Shredded green papaya, tomato, carrot in Thai dressing, topped with ground peanuts and shrimps

WAKAME SALAD...\$7

Seasoned Japanese seaweed salad

CRAB AVOCADO SALAD...\$9

Imitation crab stick, avocado, shrimp, masago and mayo

KANI SALAD...\$11

Shredded imitation crab stick, cucumber and lettuce in wasabi miso dressing

KAMIKAZE SALAD...\$13

Spicy conch, octopus and imitation crab stick on the bed of seaweed salad

SPICY TUNA OR SALMON SASHIMI SALAD...\$13

Spring mix, radish, radish sprouts and fresh chili in house dressing

SPICY FISH SALAD...\$13

Tuna, salmon and white fish cubes, cucumber in house spicy sauce

KIDS MENU (10 years & under)

KID SUSHI...\$10

(2 crab stick, 1 shrimp, 1 tamago & ½ California roll)

KID CHICKEN TERIYAKI...\$9

KID STEAK TERIYAKI...\$11

KID CHICKEN KATSU...\$9

KID CHICKEN FINGER...\$9

KID CHICKEN YAKISOBA NOODLE WITH BROCCOLI...\$9

FROM THE GRILL & TEMPURA

CHICKEN TERIYAKI...\$16

CHICKEN KATSU...\$16

RIB EYE STEAK TERIYAKI (10 OZ)...\$23

SALMON TERIYAKI...\$21 (Salad base is available)

SHRIMP TERIYAKI...\$19

SHRIMP & VEGETABLE TEMPURA...\$19

SUSHI BAR STARTER

FRESH ROLL...\$10

Rice paper with shrimp, imitation crab, cilantro, lettuce, spring mix and clear noodle

KAWAHAGI...\$10

Broiled dried fish, served with Japanese mayo

TUNA TATAKI...\$13

Thin sliced seared tuna, masago, scallion with ponzu sauce

TUNA TANGO...\$12

Sushi rice top with spicy crunchy tuna and tobiko

SASHIMI APPETIZER...\$16 (SALMON OR TUNA ONLY \$21)

3 salmon, 3 tuna and 3 white fish sashimi

SUSHI APPETIZER...\$11

5 pieces of assorted sushi (chef's choice)

HAMACHI JALAPENO...\$18

Thin sliced yellowtail, jalapeno & scallion in ponzu sauce

SPICY CONCH & OCTOPUS...\$13

Octopus, conch, radish and cucumber in kimchee sauce

BABY OCTOPUS...\$12

Spicy marinated baby octopus, radish and seaweed salad

TUNA OR SALMON YUKE...\$13

Tuna or salmon cubes, masago, avocado, cucumber and scallion in house spicy sauce

KANISU...\$12

Imitation Crab, avocado and masago, wrapped in paper thin cucumber served with Japanese rice vinegar

CRISPY RICE TUNA TARTAR...\$13

Chopped tuna in house spicy mayo on the bed of crispy sushi rice topped with jalapeno and tobiko

NOODLE LOVER

Chicken or pork or tofu or mixed veggie \$15

Beef \$16 - Shrimp or scallop or squid \$18

PAD THAI

Stir-fried rice noodles with scallion, bean sprout, egg and ground peanuts

PAD WOON SEN

Stir-fried bean thread noodles, onion, baby corn, mushroom, tomato, egg and scallion

PAD SEE EW

Stir-fried fresh rice noodles, Chinese broccoli and egg

DRUNKEN NOODLE

Stir-fried fresh rice noodles, Thai basil, Chinese broccoli, bell pepper & fresh garlic

YAKI SOBA

Stir-fried egg noodles with snow peas, carrot, broccoli, onion, cabbage, bell pepper, black pepper and mushroom

YAKI UDON

Stir-fried Japanese thick noodles, snow peas, carrot, broccoli, onion, bell pepper & mushroom

SEAFOOD SOBA SOUP...\$15

Buckwheat noodles with shrimp, scallop, crabstick, asparagus and scallion in clear broth

EGG NOODLE SOUP...\$13

Chicken, shrimps, egg noodles, bean sprout and scallions in clear broth

DUCK NOODLE SOUP...\$15

Fried duck in broth with rice noodles, bean sprout & scallion



FRIED RICE (Made with brown rice add \$3)

FRIED RICE...\$13 (BEEF \$15 OR SHRIMP \$17)

Choice of chicken or pork or mixed veggie or tofu with onion, scallion, egg and tomato

SPECIAL FRIED RICE...\$16

Combination of chicken, beef, pork and shrimp sautéed with onion, scallion, egg and tomato

PINEAPPLE FRIED RICE...\$16

Chicken and shrimp sautéed with onion, scallion, tomato, egg, cashew nuts, and pineapple

BASIL FRIED RICE...\$13 (BEEF \$15 OR SHRIMP \$17)

Choice of chicken or pork or vegetable or tofu with Thai basil leaves, fresh garlic, fresh chili, egg, onion, scallion & bell pepper

SEAFOOD FRIED RICE...\$25

Lobster tail, shrimp, scallop, mussel, imitation crab & squid sautéed with onion, scallion, egg and tomato

SIDE DISH

FRIED RICE...\$9 (SHRIMP \$12)

JASMINE RICE...\$1.50

BROWN /SUSHI RICE...\$2

STEAMED VEGGIE...\$5

STEAM BROCOLI...\$6

16 OZ DRESSING/ SAUCE...\$5

STEAMED NOODLE...\$5

EXTRA SAUCE ...\$0.50



Asian House & Sushi Bar

SIGNATURE DISH

Served with jasmine rice (brown rice add \$1.50)

PRAWNS SUNRISE...\$21

Jumbo shrimps sautéed with yellow curry, onion, snow pea, carrot, mushroom, baby corn, red bell pepper & cashew nut



DUCK...\$23

Boneless half duck with choice of garlic sauce, basil sauce or ginger sauce

C-FOOD PLATTER...\$25

Shrimps, Scallops, Lobster tail, imitation crab, mussels & squids, fresh ginger on a bed of mix vegetables in house special sauce

ASIAN STEAK...\$23

Grilled 10 oz Rib eye steak with steam vegetables in special house sauce, served on sizzling plate

MANDARIN LOBSTER...\$39

Lobster tail Sautéed with ginger, mushroom, onion & pineapple

CHILI FISH (MP)

Fried whole snapper topped with fresh garlic and spicy homemade sauce (Ginger or basil sauce is also available upon request)

SHRIMP EGGPLANT...\$21

Jumbo shrimps, eggplant, snow peas, bell peppers & basil leaves in black bean sauce

LOBSTER PADTHAI...\$39 (NO RICE)

Fried Lobster and rice noodles stir-fried with scallion, bean sprout, egg & ground peanut

PAOPAO SHRIMP...\$19

Lightly battered shrimp with sweet spicy chili mayo sauce on a bed of lettuce & cucumber

MONGOLIAN BEEF...\$17

Sautéed sliced beef with onion, scallion & bell pepper

TRADITIONAL CURRY

Served with jasmine rice (brown rice add \$1.50)

Chicken or pork or tofu or mixed veggie \$16 – Beef \$17
Shrimp or scallop or squid \$19

GREEN CURRY

With Chinese eggplant, basil leaves, bell pepper & coconut milk

RED CURRY

With bamboo shoot, bell pepper, basil leaves & coconut milk

PANANG CURRY

With bell pepper, basil leaves & coconut milk

MASAMAN CURRY

With onion, potato, cashew nut & coconut milk

DUCK CURRY...\$23

Fried duck top with red curry sauce, pineapple, cashew nuts, bell pepper & basil leaves

ATLANTIC CURRY...\$25

Lobster tail, shrimp, scallop, squid, imitation crab, mussels cooked with red curry sauce, bell pepper, bamboo shoot & Thai basil

STIR FRY

served with jasmine rice (brown rice add \$1.50)

Chicken or pork or tofu or mixed veggie \$15 – Beef \$16
Shrimp or scallop or squid \$18

BASIL SAUCE

Thai basil leaves, fresh garlic bell pepper, onion & chili paste

GINGER SAUCE

Fresh ginger, mushroom, onion, scallion, bell pepper & pineapple

GARLIC SAUCE

Fresh garlic, mushroom & black pepper in white wine on a bed of steam vegetables

CASHEW NUTS

Cashew, bell pepper, celery, mushroom, carrot, scallion & water chestnut

HONEY SAUCE

Honey sauce on a bed of steam vegetables

MIXED VEGETABLE

Carrot, broccoli, cabbage, onion, mushroom, baby corn, snow peas, zucchini, bell pepper & scallion

CHINESE BROCCOLI

Chinese broccoli & fresh garlic in brown sauce



Available from 11:30am to 3:00pm (Monday-Saturday)
Served with miso soup or soup of the day
(house salad add \$2.50)

LUNCH PLATE

Served with jasmine rice (brown rice add \$1.50)

Chicken or pork or tofu or mixed veggie \$11 – Beef \$12
Shrimp or scallop or squid \$13

PAD THAI NOODLE (NO RICE)

Stir fried rice noodles with egg, scallion, bean sprouts & ground peanut

GARLIC SAUCE

Fresh garlic, sliced mushrooms & black peppers in white wine on a bed of steamed vegetables

GINGER SAUCE

Fresh ginger, mushroom, onion, scallion, bell pepper & pineapple

CASHEW NUTS

Cashew nut, bell pepper, celery, mushroom, carrot & scallion

BASIL SAUCE

Thai basil leaves, fresh garlic, bell pepper, hot chili & onion

MIXED VEGETABLE

Stir-fried of varieties of vegetable

HONEY SAUCE

Honey sauce on a bed of steam vegetables

MONGOLIAN SAUCE

Scallion, onion & bell pepper

RED CURRY

Bamboo shoot, bell pepper, basil leaves & coconut milk

GREEN CURRY

Eggplant, basil leaves bell pepper & coconut milk

PANANG CURRY

Bell pepper, basil leaves & coconut milk

MASAMAN CURRY

Onion, potato, cashew nuts & coconut milk

GARLIC DUCK...\$15

Sautéed with fresh garlic, black pepper and mushroom on a bed of steamed vegetables

DUCK CURRY...\$15

Fried boneless duck in red curry sauce, pineapple, cashew, basil leaves & bell pepper

LUNCH BENTO BOX

SUSHI COMBO...\$12 (Chef's choice)

1 california roll, 4 sushi, fresh fruits

HOSO COMBO...\$14

California roll, tuna roll & salmon roll

SUSHI-SASHIMI COMBO...\$14 (Chef's choice)

3 sushi, 6 sashimi, tuna tataki & ½ califronia roll

SHRIMP TEMPURA COMBO...\$14 (Chef's choice)

3 sushi, 6 sashimi, 2 shrimps & veg tempura & ½ califronia roll

CHICKEN TERIYAKI COMBO...\$14 (Chef's choice)

3 sushi, 6 sashimi, Chic teriyaki & half California roll

BEEF TERIYAKI COMBO...\$15 (Chef's choice)

3 sushi, 6 sashimi, beef teriyaki & half California roll

RICE ASIAN HOUSE COMBO...\$14

Dynamite roll, ½ shrimp tempura roll, 2 pork gyoza & fresh fruits

SAMURAI COMBO...\$14

Chic teriyaki, 2 shrimps & veggie tempura & jasmine rice

BEVERAGES

COKE, DIET COKE, SPRITE,
ORANGE SODA (REFILL)...\$2.50

LEMONADE (REFILL)...\$2.50

ORANGE JUICE...\$2.50

CRANBERRY JUICE...\$2.50

APPLE JUICE...\$2.50

SHIRLEY COKE / SHIRLEY TEMPLE \$2.50

GREEN TEA (REFILL)...\$2.50

ICE GREEN TEA (REFILL)...\$2.50

THAI ICE TEA /THAI ICE COFFEE...\$3.50

RAMUNE (ORIGINAL OR STRAWBERRY)...\$3.50

FIJI SMALL...\$3 LARGE...\$6

SAN PELEGRINO SMALL...\$3 LARGE...\$6

ESPRESSO...\$3

CAPPUCCINO...\$4

🔥 These items are known to be spicy

All dishes may be prepared as mild, medium or hot

Consuming raw or undercooked meat, poultry and seafood may increase your risk of food borne illness

Any substitutions on the menu may result a price change

Prices are subject to change without notice

18% gratuity is added for party 5 and above

SIGNATURE ROLLER

(Brown rice add \$1)

WONDER ROLL...\$17 (NO RICE)

Salmon, tuna and yellow tail, wrapped together with masago and avocado in seaweed

🔥 TUNA DELIGHT...\$16 (NO RICE)

Spicy tuna, spring mix, mango, seaweed salad and avocado wrapped in rice paper, served with kimchi sauce



🔥 SUNNY ISLES ROLL...\$23

Tuna, salmon, yellowtail, avocado, cucumber, spicy mayo, tempura flake and tobiko, served with spicy fish salad

🔥 KING OF SEA ROLL...\$39 (EEL SAUCE)

Lobster tail tempura, sp. mayo, asparagus, avocado and cucumber, masago, topped with imitation crab and seafood dynamite. Served with vegetables tempura and fresh fruits

🔥 RED VELVET ROLL...\$16

Imitation crab, avocado, tempura flake & spicy mayo in soy paper, topped with spicy tuna and scallion

🔥 TUNA JALAPENO ROLL...\$15

Imitation crab, avocado, cilantro and tempura flake, topped with tuna and jalapeno

🔥 EEL JALAPENO ROLL...\$18 (EEL SAUCE)

Salmon, cream cheese, avocado, spicy mayo, green tobiko and tempura flake, topped with eel and jalapeno

🔥 G.K ROLL...\$13

Thin rice paper filled with tuna, spicy mayo, rice, scallion, lettuce and masago

🔥 FIRE SCALLOP ROLL...\$14

Raw sea scallop, spicy mayo, tempura flakes, imitation crab, masago and avocado

🔥 SUPER TUNA ROLL...\$15

Spicy Tuna Roll topped with tuna

🔥 HOT HAMACHI ROLL...\$12

Yellowtail, cucumber, cilantro, scallion & spicy mayo, topped with jalapeno

🔥 MANGO MAGURO ROLL...\$17 (EEL SAUCE)

Tuna, imitation crab, spicy mayo, mango, masago and tempura flake, topped with tuna and mango

🔥 HEAT ROLL...\$18

Salmon, avocado, cucumber & tempura flake topped with torched salmon with mild sweet sauce, jalapeno and tobiko



BLUE CRAB ROLL...\$14

Blue crab, avocado, cucumber, mayo and masago, wrapped in soy paper

TUNA WASABI ROLL...\$13

Tuna, avocado, scallion and tempura flake, topped with wasabi tobiko

🔥 BLUE MONSTER ROLL...\$19

Shrimp tempura, avocado, cucumber, spicy mayo & cream cheese, topped with spicy blue crab, tempura flake, scallion, sesame seed, tobiko and eel sauce



A LA CARTE

Sushi or Sashimi (2 pcs per order)

SALMON...\$6	TUNA...\$7
YELLOW TAIL...\$7	ESCOLAR...\$6
WAHOO...\$6	SHRIMP...\$6
AMAEBI...\$8	EEL...\$6
SCALLOP...\$6	SPICY SCALLOP...\$7
OCTOPUS...\$6	CONCH...\$6
TAMAGO...\$5	MASAGO...\$6
IKURA...\$6	UNI...MP
SMOKE SALMON...\$6	IMITATION CRAB...\$5
OTORO (TUNA BELLY)...MP	
VEGETABLE (CHOOSE ONE)...\$4	
TORCHED SAL BELLY (3PCS)...\$11	

CLASSIC ROLLER (Brown rice add \$1)

CALIFORNIA ROLL...\$8

Imitation crab, avocado, cucumber and masago

RAINBOW ROLL...\$12

California roll top with assorted of fish and avocado

X-MAS ROLL...\$12

California roll top with shrimp and avocado

TUNA ROLL...\$7

Tuna and scallion S/O

SALMON ROLL...\$7

Salmon and scallion S/O

YELLOWTAIL ROLL...\$8

Yellowtail and scallion S/O

SALMON SKIN ROLL...\$7 (eel sauce)

Crispy salmon skin and scallion S/O

EEL ROLL...\$8 (eel sauce)

Eel and avocado S/O

🔥 SPICY SALMON ROLL...\$9

Salmon, spicy mayo and avocado

🔥 SPICY TUNA ROLL...\$10

Tuna, cucumber and scallion in house spicy sauce

JB ROLL...\$9

Salmon, cream cheese and scallion

JB TEMPURA ROLL...\$11 (eel sauce)

Fried roll with salmon and cream cheese

NARUTO TUNA OR SALMON ROLL...\$15 (NO RICE)

Tuna, masago and avocado wrapped in paper thin cucumber, served with ponzu sauce

SHRIMP TEMPURA ROLL...\$14 (eel sauce)

Shrimp tempura, scallion, avocado, asparagus, spicy mayo and masago

PASCAL ROLL...\$15 (eel sauce)

Cook salmon, avocado, scallion, cucumber, cream cheese, masago, tempura flakes and avocado on top

VOLCANO ROLL...\$15 (eel sauce)

Imitation crab, avocado, cucumber and cream cheese, topped with seafood dynamite, eel sauce, scallion, tobiko and tempura flake

🔥 DRAGON ROLL...\$15 (eel sauce)

Shrimp tempura, spicy mayo, avocado, scallion, asparagus, cucumber and masago, topped with avocado

🔥 BLACK OR RED OR ORANGE DRAGON ROLL...\$17

Shrimp tempura, spicy mayo, avocado, scallion, asparagus, cucumber and tobiko, topped with eel or tuna or salmon

VEGETABLE ROLL...\$9

Cucumber, avocado, asparagus and Japanese pickles

HAND ROLL (Cone shape)

CALIFORNIA HR...\$5

TUNA HR...\$6

SALMON HR...\$6

SPICY TUNA HR...\$6 🔥

YELLOW TAIL HR...\$6

EEL HR...\$6

VEGETABLE HR...\$5

JB HR...\$6

SALMON SKIN HR...\$5

IKURA HR...\$6

FIRE SCALLOP HR...\$7 🔥

SHRIMP TEMPURA HR...\$7

SUSHI & SASHIMI COMBINATION

Served with miso soup

CLASSIC SUSHI PLATTER...\$16

1 tuna sushi, 1 salmon sushi, 1 yellowtail sushi, 1 white fish sushi, 1 eel sushi & 1 California roll

SUSHI MORI...\$21

9 pieces of sushi and 1 California roll (chef's choice)

🔥 DELUXE TUNA...\$17

4 tuna sushi & 1 spicy tuna roll

🔥 DELUXE SALMON...\$17

4 salmon sushi & 1 spicy salmon roll

SASHIMI MORI...\$24

15 pieces of sashimi (all fish), served with rice (chef's choice)

CHIRASHI...\$22

15 pieces of assorted sashimi on a bed of sushi rice (chef's choice)

SUSHI SASHIMI DINNER...\$21

6 sashimi, 4 sushi, tuna tataki & tuna roll (chef's choice)

CHICKEN OR BEEF COMBO DINNER...\$21

6 sashimi, 4 sushi, tuna roll & chic or beef teriyaki (Chef's choice)

VEGETABLE COMBO...\$15

Vegetable roll, 6 pieces of vegetable sushi

UNAGI DON...\$18

Broiled eel on top of sushi rice

🔥 POKE BOWL...\$13

Salmon, tuna & white fish in citrus sauce with sushi rice, avocado, cucumber, edamame peas & red radish

KAYAK...\$30

California roll, 6 pieces of sushi, 9 pieces of sashimi and seaweed salad (chef's choice)

DOUBLE BOAT...\$58

California roll, tuna roll, 12 pieces of sushi, 15 pieces of sashimi and seaweed salad (chef's choice)

TRIO BOAT...\$88

California roll, tuna roll, JB roll, 18 pieces of sushi, 20 pieces of sashimi and tuna tataki (chef's choice)

TITANIC...\$110

California roll, tuna roll, JB roll, rainbow roll, 24 pieces of sushi, 25 pieces of sashimi and tuna tataki (chef's choice)