



March 20-26, 2017

LOCAL RESTAURANT WEEK MENU

\$20.17 per person (tax and gratuity excluded)

1. Miso soup or Green Salad

2. Choice of one Appetizer:

Fried Calamari

Shumai (steam shrimp Dumpling)

Gyoza (pan Fried Chicken Dumpling)

Tempura (vegetable or shrimp)

Haru Maki (Japanese vegetable spring roll)

3. Choice of one Specialty Roll:

Dancing Lobster Roll:

Inside: Tempura lobster, spicy crab, mango

Outside: wrapped in soy paper, sliced avocado on top w wasabi basil sauce.

Fall Roll:

Inside: pepper tuna, avocado, mango, red onion, goat cheese.

Outside: lightly deep fried, spicy crab, lobster salad, sprinkled with crunchy wasabi chips on top.

Best Roll Ever Roll:

Inside: Tempura softshell crab, sweet potato.

Outside: Spicy crab, spicy scallop.

Scallop Bay Roll:

Inside: spicy crab, shrimp and asparagus.

Outside: seared creamy scallop and garnished with crispy leeks for crunch.

French cake Roll:

Inside: spicy tuna and avocado.

Outside: wrapped with soy paper with salmon and white tuna garnished with 4 type's tobiko crunchies on top.

Out of Control Roll:

Inside: Salmon, tuna, yellowtail, Asparagus, and avocado.

Outside: Salmon, tuna, yellowtail, and lightly toasted with crunchy flakes, chef special sauces.

Holiday Roll:

Inside: shrimp tempura, snow crab and spicy tuna wrapped in soy sesame paper.

Outside: tuna, salmon, avocado topped with creamy sauce.

Olympic Roll:

Inside: spicy tuna, tuna, asparagus, and avocado, wrapped with soy bean paper.

Outside: yellowtail and salmon. Garnished with scallions. Chef's special sauce.

Twisted Tuna Roll:

Inside: pepper tuna, avocado, and jalapeno.

Outside: Spicy mixed white fish, crispy wonton strips, and creamy sauce.

Angry Dragon Roll:

Inside: spicy tuna, mango, shrimp tempura.

Outside: spicy snow crab with rodo sauces.

4. Dessert: choice of one flavor

Mochi ice cream (Green tea, red bean, vanilla, strawberry, mango)