



October 15-21, 2018

LOCAL RESTAURANT WEEK MENU

\$20.18 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.

Sunflower Roll:

Inside: Salmon, spicy crab, avocado, oshinko.

Outside: soy paper wrap of chopped salad of shrimp, cucumber, scallion, and tobiko.

Bamboo Roll:

Inside: Tempura crab meat, salmon, avocado, cucumber.

Outside: Lobster salad, hearts of palm, kizami wasabi and special sauce and black tobiko.

Wasabi Bomb Roll:

Inside: Tempura softshell crab, spicy white tuna, Jalapeno, cucumber, fresh wasabi.

Outside: soy paper, avocado, smoked salmon, wasabi tobiko, and citrus miso sauce.

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.

Fish Finder Roll:

Inside: spicy crunchy white tuna with spicy nuda sauce.

Outside: yellowtail, salmon, Chef's special sauce with tobiko.

Sunset Roll:

Inside: spicy tuna, spicy salmon, spicy yellowtail, and avocado

Outside: Wrapped in soy paper with chet's special sauce.

Angry Dragon Roll:

Inside: spicy tuna, mango, shrimp tempura.

Outside: spicy snow crab with roda sauces.

4. Dessert: choice of one flavor

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