

HOT APPETIZERS

Edamame	5
steamed soy beans served with crushed hawaiian sea salt	
Shumai (shrimp or crab)	6
steamed dumplings with a gingered soy scallion dipping sauce	
Pork Dumplings (steamed or pan fried)	8
pork and cabbage, with a house made gyoza dipping sauce	
Vegetable Spring Rolls	8
crispy mixed vegetable spring rolls with a carrot pineapple sauce	
Boneless Spare Rib Wraps	12
slow roasted spare ribs tossed in a hoisin pomegranate barbeque sauce served over bibb lettuce wraps	
Chilean Sea Bass Skewers	16
citrus marinated and skewered with charred tomato served along side mesclun lettuce tossed in a lychee vinaigrette	
Fried Calamari	10
crispy calamari with a spicy thai tamarind-lemon sauce	
Spicy Tuna Crunch Roll	10
spicy tuna, asparagus, tobiko and scallions lightly fried served in a gingered garlic-miso sauce	
Rock Shrimp Tempura	12
crispy rock shrimp in a spicy cracked pepper and garlic aoli	
Beef Negimaki	14
thinly sliced beef wrapped around asparagus on top of wasabi spiced sweet potato and a spicy teriyaki ginger sauce	
Japanese Risotto	14
lump crab, shrimp, shitake mushrooms and edamame tossed in a creamy japanese risotto drizzled with truffle oil	
Pan Seared Scallops	14
with spicy crab salad & tobiko served on a flaming scallop shell	
Crab Cakes	14
pickled apples and melon with a miso beurre blanc	

COLD APPETIZERS

Seared Barbequed Salmon	13
salmon sashimi marinated in a japanese barbeque sauce	
Spicy Kobe Wrap	15
kobe beef tar tar and jalapeño in a wasabi ginger sauce	
Tres Pescado	14
salmon, yellowtail and red snapper sashimi seared then wrapped around bean sprouts in a mustard soy vinaigrette	
Charred Tuna	14
flash grilled tuna served with a ginger scallion marmalade	
Yellowtail in Yuzu	13
thinly sliced yellowtail sashimi and sliced jalapeño served in a yuzu soy sauce	
Pepper Crusted Tuna	13
seared and topped with tobiko, scallion and wasabi mayonnaise	
Tar Tar	13
choice of salmon, tuna or white tuna mixed with tomatoes, shallots and a white soy au jus of garlic, ginger and wasabi	

SOUPS & SALADS

Miso Soup	3	Kaiso Salad	5
tofu, scallion & seaweed		assorted seaweed & sesame seeds	
Chicken Noodle Soup			6
served with bok choy and napa cabbage			
Spicy Seafood Soup			8
fresh seasonal seafood and tofu in a spicy kimchee broth			
Lounge House Salad			7
baby greens, carrots, water chestnuts and toasted coconut tossed in a lychee vinaigrette			
Avocado Salad			9
mixed greens, tomatoes, and corn with a raspberry fig vinaigrette			
bbq shrimp	15	bbq beef	14
bbq chicken			13

KITCHEN ENTREES served with a soup or salad

Sweet & Sour

tri-color peppers, pineapple, and bamboo shoots in a house made sweet & sour sauce

shrimp \$19 chicken \$18 pork \$17

Yaki Udon

stir fried vegetables and udon noodles in a house made sweet garlic oyster sauce

shrimp \$19 chicken \$18 vegetable \$17

Tempura

crispy fried tempura, seasonal vegetables and steamed white rice with a ponzu dipping sauce

shrimp \$19 chicken \$18 vegetable \$17

Teriyaki

house made teriyaki sauce, seasonal vegetables and steamed white rice

shrimp \$20 beef \$19 chicken \$18

Nabeyaki Udon Stew

egg, shitake mushrooms, mixed vegetables and noodles in broth

shrimp \$20 chicken \$19 vegetable \$18

Crab Ravioli 20

house made crab and shitake mushroom ravioli in a lobster butter sauce served with an edamame timbale

Thai Basil Chicken 22

pan seared french cut chicken breast, thai basil, tomato and candied garlic served over chili fried rice

Chilean Sea Bass 24

steamed and served with sauteed spinach, shitake mushrooms and a black bean fig vodka sauce

Braised Short Ribs 24

beef short ribs braised asian style served with kimchi potato hash and grilled asparagus

Seared Sea Scallops 25

jumbo sea scallops with jade rice, watercress and a sake beurre blanc

SUSHI BAR ENTREES served with a soup or salad

Sushi Rock (chef selection) 22

7 pieces of sushi and 1 california roll

Sashimi Rock (chef selection) 26

16 pieces of assorted fresh fish

Sushi For 2 (chef selection) 37

14 pieces of sushi, 1 california roll, and 1 spicy tuna roll

Sashimi For 2 (chef selection) 45

32 pieces of assorted fresh fish

Sushi & Sashimi Lounge (chef selection) 29

4 pieces of sushi, 10 pieces of sashimi, and 1 california roll

Sushi & Sashimi For 2 (chef selection) 54

8 pcs of sushi, 20 pcs of sashimi, 1 california roll, and 1 spicy tuna roll

Chirashi (chef selection) 18

12 pieces of assorted sashimi over rice

Maki Combo A 14

tuna roll, salmon roll, california roll

Maki Combo B 18

spicy tuna roll, spicy salmon roll, eel and cucumber roll

Paradise Plate 27

3 pieces of tuna sushi, 3 pieces of salmon sushi, 3 pieces of yellowtail sushi and 1 california roll

SIDES

Crab Fried Rice 7 Kimchi Potato Hash 6

Pork Fried Rice 6 Seasonal Vegetables 6

Vegetable Fried Rice 6

Please advise your server of any allergies

Substitutions or half orders are not permitted, we appreciate your understanding!
20% Gratuity will be added to parties of 6 or more Revised Fall, 2010

SPECIAL ROLLS

- Optimistic** 14
tuna, salmon, avocado, masago and crispy tempura flakes wrapped in soy paper served with 3 special house sauces (sesame soy, jalapeño, and sweet wasabi mayonnaise)
- King Crab Roll** 14
alaskan king crab and cucumber topped with avocado served with a wasabi lemon zest sauce
- Yin Yang** 14
yellowtail, house made guacamole, and forbidden black and white rice wrapped in soy paper
- Spicy Banana Tempura** 14
spicy tuna and banana tempura topped with white tuna, wasabi tobiko and a kabayaki sauce
- Chilean Sea Bass Roll** 15
sautéed chilean sea bass marinated in a yuzu and soy glaze with avocado wrapped in soy paper
- Lobster Lover** 16
fresh maine lobster, house made guacamole, edamame and a lobster sauce
- The Kobe Roll** 15
kobe beef tar tar and chopped scallions topped with a sweet chili aioli and a reduced soy glaze
- Totowa** 14
spicy tuna, shrimp, avocado and tempura flakes wrapped in soy paper topped with salmon and spicy mayonnaise
- Motown** 14
alaskan king crab, masago, cucumber and tempura flakes topped with yellowtail and topped with a creamy wasabi mayonnaise
- Hoboken** 13
tuna, salmon, yellowtail and eel deep fried in tempura batter, topped with kabayaki sauce, spicy mayonnaise and masago
- Red Coat** 13
spicy tuna and tempura flakes topped with tuna and red tobiko
- Red Hot (or White Hot)** 13
cucumber and avocado, topped with tuna, thin slices of jalapeño and cilantro topped with a house made hot sauce
- Spicy Wrap** 13
spicy tuna and tempura flakes wrapped in cucumber without rice also available with yellowtail or salmon
- Lounge** 13
eel and cucumber topped with shrimp tempura, masago and a sweet balsamic emulsion
- Godzilla** 14
tuna, salmon, yellowtail and mango, topped with white fish and spicy mayonnaise
- Angry Dragon** 16
lobster, asparagus, mango and scallions topped with eel, avocado and a spicy jalapeño mango sauce
- Baja** 14
soft shell crab, shrimp tempura, guacamole and roasted bell peppers wrapped in soy paper topped with a mustard dressing
- Birds of Paradise** 14
fresh salmon and mango, topped with tuna and sliced avocado drizzled with sumiso (sweet miso) finished with sheared crispy wonton skins
- Super Kani** 14
shrimp tempura, spicy tuna and a house made guacamole wrapped in soy paper with spicy crab salad on top
- Jalapeño Salmon Roll** 14
salmon mixed with jalapeño, garlic, scallions and masago wrapped in soy paper topped with yellowtail and a jalapeño dressing

ROLLS & HANDROLLS

Tuna Roll	5	Spicy Salmon Roll	7
Salmon Roll	5	Spicy Yellowtail Roll	7
Yellowtail Roll	5	Spicy Tuna Roll	7
California Roll			5
crab, avocado, cucumber and masago			
Boston Roll			6
cooked shrimp, cucumber and mayonnaise			
Philadelphia Roll			6
salmon, cream cheese and scallion			
Alaskan Roll			6
salmon, avocado and masago			
Atlanta Roll			6
tuna, avocado and masago			
Hudson Roll			11
chicken tempura, avocado, cucumber, masago and asparagus topped with kabayaki sauce			
Ebiten Roll			7
shrimp tempura, avocado, cucumber and masago topped with kabayaki sauce			
Spider Roll			10
fried soft-shell crab, cucumber, avocado and masago topped with kabayaki sauce			

VEGETABLE ROLLS

Cucumber Roll	4		
Avocado Roll	4		
Cucumber & Avocado Roll	4		
Combination Vegetable Roll			6
cucumber, avocado, squash, asparagus and baby carrot			
Tempura Vegetable Roll			7
choose any three vegetables from onion, asparagus, sweet potato, broccoli or avocado			

Tokyo Roll			8
tuna, salmon, yellowtail and cucumber			
Eel Roll			7
eel with a choice of avocado, cucumber or asparagus			
Toro Roll			15
blue fin tuna belly and scallions			
Dragon Roll			11
eel and cucumber topped with avocado, eel sauce and tobiko			
Rainbow Roll			12
crabstick and masago topped with tuna, salmon and red snapper			
Fantasy			12
spicy tuna and tempura flakes, topped with avocado and furikake (dried seaweed flakes)			

SUSHI A LA CARTE (PRICE PER PC)

Crabstick [Kani]	2	Squid [Ika]	3
Tuna [Maguro]	3	Octopus [Tako]	3
Salmon [Sake]	3	Shrimp [Ebi]	3
Yellowtail [Hamachi]	3	Fluke [Hirame]	3
White Tuna	3	Red Snapper	3
Artic Char	4	Smoked Salmon	3
Amberjack	4	Striped Bass [Suzuki]	3
Salmon Roe [Ikura]	3	Spanish Mackerel [Sawara]	3
Flying Fish Roe	3	Scallop [Hotate]	3
Eel [Unagi]	3	Super Toro	9
Sea Urchin [Uni]	6	Alaskan King Crab	5

NEW STYLE SUSHI (PRICE PER PC)

Charred Scottish Salmon			4
charred with 12 spice and topped with a pickled ginger salsa			
Jalapeño Tuna			4
seared tuna, marinated in soy and jalapeño. topped with jalapeño			
Yellowtail			4
marinated in nikiri (soy, sake, and mirin). topped with tomato and a yuzu sauce			