















-Jumbo shrimps sautéed with egg, ginger, scallions, chili and bell peppers

## Fish

- Mermaid in the Red Sea (Fillet)** 29.  
-Deep fried filleted red snapper cooked in red curry sauce
- Steaming Mermaid (Fillet)** 29.  
-Snapper fillet steamed with fresh ginger, celery and scallions
- Volcano Mermaid (Whole Snapper)** 29.  
-Deep fried whole snapper topped with chili sauce
- Ginger Snapper (Whole Snapper)** 29.  
-Deep fried whole snapper topped with ginger, mushrooms, onion, bell pepper and scallions.
- Garlic Snapper (Whole Snapper)** 29.  
-Deep fried whole snapper with garlic sauce

## Squid

- Garlic Squid** 19.  
-Squid sautéed with garlic, black pepper, and sherry wine, Served on a bed of steamed vegetables
- Squid Basil** 19.  
-Squid sautéed with basil, bell peppers, hot chili and onion

## Duck

- Bluefin Duck** -1/2 Duck, deep fried and topped with Volcano Chili Sauce 25.
- Duck Curry** -1/2 Duck, deep fried on top of red curry sauce 25.
- Ginger Duck** -1/2 Duck, deep fried and topped with ginger, onion mushrooms, Scallion and bell pepper 25.

## Kid' Menu

- Chicken Teriyaki's kid** 10.
- Steak Teriyaki's kid** 12.
- Shrimp or Chicken katsu's kid** 12.
- Sushi kids (Krab Roll, Tamago (Sweet egg) Roll and Cucumber Roll)** 12.



## Deserts

- Thai Donut** 5.      **Vanilla Ice Cream** 5.
- Banana Explosion** 7.      **Green Tea Ice Cream** 6.
- Tempura Ice Cream** 7.      **Red Bean Ice Cream** 6.



|                                |           |                       |           |
|--------------------------------|-----------|-----------------------|-----------|
| <b>Fried Cheese Cake</b>       | <b>7.</b> | <b>Moji Ice Cream</b> | <b>7.</b> |
| <b>Blackout Chocolate Cake</b> | <b>7.</b> |                       |           |

## **Japanese Lunch Menu**

Monday to Friday from 11:30 AM to 3:00 PM.

*Come with Miso Soup or Salad with Ginger Dressing*

|                                                                                              |            |
|----------------------------------------------------------------------------------------------|------------|
| <b>Chicken Teriyaki</b>                                                                      | <b>9.</b>  |
| <i>-Grill Chicken breast with steam broccoli, carrot, Cabbage with teriyaki sauce on top</i> |            |
| <b>Salmon Teriyaki</b>                                                                       | <b>11.</b> |
| <b>Snapper Teriyaki</b>                                                                      | <b>11.</b> |
| <b>Steak Teriyaki</b>                                                                        | <b>14.</b> |

## **Tempura Lunch**

|                                       |            |
|---------------------------------------|------------|
| <b>Vegetable Tempura</b>              | <b>9.</b>  |
| <b>Shrimp &amp; Vegetable Tempura</b> | <b>11.</b> |

## **Katsu Lunch**

|                                              |            |
|----------------------------------------------|------------|
| <b>Chicken Katsu -Breaded and deep fried</b> | <b>11.</b> |
|----------------------------------------------|------------|

## **Lunch Box Specials**

Monday to Friday from 11:30 AM to 3:00 PM.

*Come with Miso Soup or Salad with Ginger Dressing*

|                                                                           |            |
|---------------------------------------------------------------------------|------------|
| <b>Box # 1. Sushi Combo (7 sushi with California roll)</b>                | <b>12.</b> |
| <b>Box # 2. Sashimi Combo (12 pieces of mixed Fish)</b>                   | <b>13.</b> |
| <b>Box # 3. Sushi &amp; Sashimi &amp; Sunomono</b>                        | <b>12.</b> |
| <b>Box # 4. Hosomaki Combo (California roll, ½ JB roll and Tuna Roll)</b> | <b>10.</b> |
| <b>Box # 5. Sushi &amp; Sashimi &amp; Chicken Teriyaki</b>                | <b>12.</b> |
| <b>Box # 6. Sushi &amp; Sashimi &amp; Salmon Teriyaki</b>                 | <b>13.</b> |
| <b>Box # 7. Sushi &amp; Sashimi &amp; Shrimp Tempura</b>                  | <b>14.</b> |
| <b>Box # 8. Sushi &amp; Sashimi &amp; Steak Teriyaki</b>                  | <b>15.</b> |
| <b>Box # 9. Sashimi &amp; Unagi Don (Eel Sashimi)</b>                     | <b>16.</b> |
| <b>Box # 10. B luefn Maku Nouchi (Sashimi &amp; Shrimp Tempura)</b>       | <b>16.</b> |
| <b>Box # 11. Steak Teriyaki &amp; Shrimp Tempura</b>                      | <b>15.</b> |
| <b>Box # 12. Chicken Teriyaki &amp; Shrimp Tempura</b>                    | <b>11.</b> |
| <b>Box # 13. Steak Terriyaki &amp; Chicken Teriyaki</b>                   | <b>15.</b> |
| <b>Box # 14. Beef with Broccoli &amp; Shrimp Tempura</b>                  | <b>11.</b> |

@ Consuming raw or under cooked meats, poultry, seafood, shell fish, or eegs may increase your risk of food borne illness, expecially if you have a medical condition

## Lunch Appetizers

Monday to Friday from 11:30 AM to 3:00 PM.

|                                                   |           |
|---------------------------------------------------|-----------|
| <b>Fried Gyoza</b> (3 pieces of Fried pork Gyoza) | <b>3.</b> |
| <b>Spring Roll</b> (3 Pieces)                     | <b>4.</b> |
| <b>Winter Shrimp</b> (4 pieces)                   | <b>6.</b> |

## Soups

|                                  |           |
|----------------------------------|-----------|
| <b>Lunch Wonton Soup</b>         | <b>3.</b> |
| <b>Lunch Chicken Noodle Soup</b> | <b>3.</b> |

## Thai Lunch

Monday to Friday from 11:30 AM to 3:00 PM.

Choose from Chicken, Pork, Beef, or Extra 3.- for Shrimp  
Come with Miso Soup or Salad with Ginger Dressing

|                                                                                                    |            |
|----------------------------------------------------------------------------------------------------|------------|
| <b>Basil Sauce</b>                                                                                 | <b>10.</b> |
| <i>-Sautéed with basil, bell pepper, bamboo shoots, hot chili and onions</i>                       |            |
| <b>Garlic Sauce</b>                                                                                | <b>10.</b> |
| <i>-Sautéed with garlic, black pepper, and sherry wine, Served on a bed of steamed vegetables</i>  |            |
| <b>Mixed Vegetables</b>                                                                            | <b>10.</b> |
| <i>-Sautéed with mixed vegetables</i>                                                              |            |
| <b>Cashew Nuts</b>                                                                                 | <b>11.</b> |
| <i>-Sautéed with cashew nuts, bell, celery, mushrooms, carrots, water chestnuts and scallions.</i> |            |
| <b>Red Curry</b>                                                                                   | <b>11.</b> |
| <i>-Simmered in red curry with coconut milk, bell peppers, bamboo shoots and basil</i>             |            |
| <b>Chicken Pad Thai</b>                                                                            | <b>11.</b> |
| <i>-Stir Fried rice noodles with egg, bean sprouts, and scallions with chicken</i>                 |            |
| <b>Shrimp Pad Thai</b>                                                                             | <b>14.</b> |
| <i>-Stir Fried rice noodles with egg, bean sprouts, and scallions with shrimps</i>                 |            |
| <b>Green Curry</b>                                                                                 | <b>12.</b> |
| <i>-Simmered in green curry with coconut milk, bell peppers, bamboo shoot and basil</i>            |            |

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