



Tapas



- Organic Spinach Salad.....4**
w/ goat cheese, cranberries & vinaigrette
- Classic Caesar Salad.....4**
w/ croutons & parmesan
- Wedge of Iceberg Lettuce.....4**
w/ ranch dressing & diced tomatoes
- Hummus.....5**
w/ cucumber, feta cheese, & pita bread
- Spinach & Crab Dip.....7**
- Fresh Guacamole Dip.....7**
- Edamame.....4**
- Brushetta.....5**
- Garlic Bread3**
with marinara sauce
- Cheese Platter with Fruits.....9**
w/ variety cheeses

- Chicken Satay.....6**
w/ peanut sauce & cucumber salad
- Pistachio Fried Shrimp.....7**
w/ cucumber salad & sweet chili sauce
- Grilled Shrimp.....7**
w/ cheese grits & sweet sauce
- Moroccan Fried Shrimp.....8**
w/ house special sauce over spinach
- Crawfish Quesadilla.....6**
- Vegetable Quesadilla.....5**
- Sauteed Spinach & Mushroom.....5**
- Fried Green Tomatoes.....4**
- Carolina Scallops.....9**
w/ bacon & mushroom over cheese grits
- Stuffed Mushroom.....7**
w/ shrimp, scallop & cheese



- Pan Seared Snapper8**
w/ bok-choy & mushroom
- Pecan Crusted Salmon.....8**
w/ braised leeks & bacon.
- Steamed Mussels8**
w/ cream curry sauce
- Blackened Cumin Tuna.....8**
w/ chipotle mashed potatoes & saffron aioli
- Fried Calamari7**
w/ marinara sauce
- Blackened Jerk Chicken7**
in mango sauce, w/ spinach & mushroom
- Grilled Vegetable Platter.....6**
w/ garlic basil pesto
- Chicken Quesadilla.....6**

- Chorizo Con Papas Empanada5**
- Crispy Cilantro Pork Roll.....5**
w/ cucumber salad & sweet chili sauce
- Grilled Pork Tenderloin.....7**
w/ honey glazed, potatoes & onion
- Grilled Rack of Lamb.....8**
w/ rosemary herb potato
- Beef Medallion.....8**
w/ mashed potato & chimichurri sauce
- Fajita Steak.....8**
w/ sauteed onions, mushrooms, & peppers
- Steak Tataki.....8**
w/ spring vegetables
- Sauteed Shrimp with Penne.....7**
in garlic crème sauce





From Sushi Bar Cold Appetizer



Tuna Tataki.....9
Thinly sliced tuna, lightly grilled served with ponzu sauce

***Kani Su**.....8
Crab stick, avocado wrapped in paper thin slice of cucumber

Sushi Appetizer.....8
6pcs chef's choice nigiri

Sashimi Appetizer.....10
9pcs of chef's choice sashimi

Salmon or Tuna only.....11

Tuna, Salmon, & Yellowtail.....12

Yellowtail only.....13

Tuna Tartar.....9
Mixed with spicy tuna, masago, sesame oil, and scallion

Cucumber Salad.....6
Choice of crab, shrimp, octopus on top of cucumber in tangy rice vinegar sauce

***Hiyashi Wakame (seaweed salad)**.....5
Cold seaweed in seasoned vinegar and sesame seed

Spicy Tuna Apple Martini.....8
Tuna tartar mixed with apple, spicy mayo served in martini glass



From Kitchen Appetizer

Agedashi Tofu.....5
Deep fried lightly batter soft tofu topped with grated ginger, scallion and tempura sauce

Crab Rangoon5
Seasoned crab meat and cream cheese delicately wrapped in a wonton shell & deep fried golden perfection. Served with spicy plum sauce

Gyoza.....5
Pork filled in rice pastry shell (steam or deep fried)

Soft Shell Crab.....7
Lightly breaded and deep fried served with batayaki sauce

Miso Soup.....2
Soft tofu, seaweed, & scallion in a delicate soy bean paste broth, a Japanese favorite soup

Ginger salad.....4
Fresh crisp iceberg lettuce, cucumber, tomato with ginger dressing



Tempura Appetizer

Battered & deep fried

Shrimp (2).....4

Onion Ring (4).....2

Chicken (2).....3

Mushroom (3).....2

Crab (2).....3

Sweet potato (3).....2

Broccoli (3).....2

Zucchini (3).....2

* Fully Cooked

Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of food borne illness especially if you have certain medical condition

*Crab stick.....3 *Tamago (sweet egg omelet)...3
 Scallop (hotate).....5 *Smoke Salmon.....5

*Avocado.....4 *Cucumber.....3



Sushi Roll



Maki Mono- Roll sushi cut 6 - 8 pc / Temaki - cone shape hand roll

- *Cucumber Roll3 Hand Roll.....2
- *Avocado Roll5 Hand Roll.....3
- Salmon Roll5 Hand Roll.....4
- Tuna roll5 Hand Roll.....4
- *Eel and Avocado Roll.....7 Hand Roll.....5
- *Spicy Tuna Roll.....6 Hand Roll.....4
- *California Roll.....6 Hand Roll.....4
 Crab, cucumber, avocado
- Salmon Skin Roll5 Hand Roll.....4
 Baked salmon skin w/ avocado, served with eel sauce
- Japanese Bagel Roll.....6 Hand Roll.....4
 Smoke salmon, cream cheese, and avocado
- Bakery Roll.....7
 Wrap with fresh salmon, cream cheese, then deep fried, served with eel sauce
- *Spider Roll9 Hand Roll 2pcs.....9
 Deep fried soft shell crab, avocado, cucumber, masago with eel sauce
- Shrimp Tempura roll9 Hand Roll.....5
 Shrimp tempura, avocado, masago, cucumber with eel sauce
- Rainbow Roll.....9
 California roll top with tuna, salmon, white fish, and avocado
- *Veggie Roll.....7
 Assorted vegetable wrapped in paper thin cucumber (No Rice)

Special Roll

- *Dragon Roll.....11
 Shrimp tempura and cucumber, top with eel, avocado, and eel sauce
- *Super Crunch Roll.....9
 Tempura flake, masago and mayo
 top with smoke salmon and eel sauce
- Fantasy Roll.....12
 Shrimp tempura, cucumber inside, top with salmon, tuna, avocado, & masago
- Ocean Roll.....11
 Spicy yellowtail, cucumber, scallion inside
 top with tuna, salmon, & avocado
- *Lobster Tsunami Roll.....14
 Lobster tempura, asparagus, avocado, cucumber
 top with tobiko served with spicy variety sauce
- Deacon Roll.....10
 Yellowtail, tuna, cucumber, avocado & masago
- Orange Roll.....11
 Crab, shrimp, cucumber, cream cheese inside, top with salmon
 avocado & masago, served with spicy variety sauce
- Alaskan Roll.....12
 Snow crab, cucumber inside, top with salmon, yellowtail, & avocado



Combination

Add any salad to this combination for \$2 extra

- Sushi Mori.....12
 5 pc of assorted sushi and a California roll
- Sashimi Mori.....18
 15 pc of assorted sashimi
- Chirashi Don.....18
 An assortment of sashimi on a bed of sushi rice
- *Veggie Mori.....14
 Veggie roll, 1/2 cucumber roll, 1/2 avocado roll, and
 1pc each Inari, Asparagus, tamago, mushroom
- Temaki Combo.....12
 1 tuna, 1 salmon, 1 eel, 1 California hand roll

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House Special

Served with steam rice (fried rice \$2 extra). Add any salad to this house special \$2 extra

Chicken Teriyaki.....11

Grilled chicken breast and brushed with teriyaki sauce

Shrimp or Salmon Teriyaki.....13

Lightly battered shrimp or grilled salmon with sauteed mushroom, bell pepper in teriyaki sauce

Steak Teriyaki.....13

Grilled NY strip cooked to your liking and brushed with teriyaki sauce

Seafood Teriyaki.....15

Lobster, shrimp, scallop, fish, and squid sauteed with mushroom and bell pepper in teriyaki sauce



Tempura Dinner

Battered & deep fried

Served with steam rice (fried rice \$2 extra). Add any salad to this house special \$2 extra

Vegetable Tempura.....10

Broccoli, carrot, zucchini, sweet potato, asparagus, & shred mixed veggie

Shrimp Tempura.....13

Colossal shrimp and mixed vegetable tempura

Itamemono10

Stir-fried mixed vegetables with chef special sauce

w/ choice of veggie, tofu, chicken, beef, or pork.

with shrimp add \$2 extra

Steam Veggie.....10

Perfectly steamed broccoli, carrot, zucchini,

mushroom, and spinach. Served with teriyaki sauce

W/ choice of veggie, tofu, chicken, beef, or pork.

with shrimp add \$2 extra

Horumon Yaki (beef stir fried).....11

Sliced tender beef, shredded vegetables

seasoned and sauteed to perfection

Fried Rice & Noodle

Veggie Fried Rice.....9

Stir fried rice with mixed veggie, egg, onion, carrot, green pea, & corn.

Chicken Fried Rice.....10

Stir fried rice with egg, onion, carrot, green pea, & corn.

Shrimp Fried Rice.....12

Stir fried rice with egg, onion, carrot, green pea, & corn.

Beef Fried Rice.....10

Stir fried rice with egg, onion, carrot, green pea, & corn.



K - Fried White Fish.....7

Served with steam rice, fried rice, or french fries

K - Fried Shrimp.....7

Served with steam rice, fried rice, or french fries

K - Chicken Finger.....7

Served with steam rice, fried rice, or french fries

Yakisoba.....10

Stir fried ramen noodle with shredded onion, carrot in teriyaki-katsu sauce.

choice of veggie, tofu, chicken, beef or pork

with shrimp add \$2 extra

Tempura Udon.....9

Udon noodle with chicken tempura in bonito stock with fish cake,

asparagus, spinach, shitake mushroom, & green onion

With Shrimp Tempura add \$2 extra



Kids Meal

K - Chicken Teriyaki.....7

Served with steam rice, fried rice, or french fries

K- Sushi.....8

Served with 2pc each of crab, shrimp, and 4pcs california roll

K - Chicken Fried Rice.....7

Stir fried rice w/ egg, peas, carrot, and corn

Startini

Malibu rum, Chambord, Midori,
Pineapple juice & cranberry juice

Grottini

Bacardi rum, Bacardi Coconut
Blue Curacao and calpico

Caribbean Kiss

Bacardi Coconut, Peach Schnapps,
OJ, Cranberry, & Pina colada mix

Mojito

Bacardi rum, mixed with muddled lime
Mint, sugar, and fresh lime

Ten Grand

Tanqueray Ten, Grand Mariner
Pineapple, and fresh lime

Grotto Cosmo

Level Vodka, Cointreau, and cranberry

Sour Apple Martini

Ciroc Vodka, Sour Apple,
& a splash of sour mix

Starbucks Tini

Absolut Vanilla, Starbucks
Coffee Liquor & Butter Shots

Ruby Red Lemon Drop

Absolut Ruby Red, sour mix,
fresh lemon juice, & simple syrup

White Wine

Shoofly Buzz Cut White

An unoaked wine with tones of tropical fruit & peaches

7.00 25.00

Menage A Trois White

A sweeter style wine with bright floral notes

7.00 25.00

Saint M Riesling, Germany

A medium-dry wine with pure, crisp, ripe fruit flavors

7.00 25.00

Nobilo Sauvignon Blanc

A bright grapefruit and melon flavors

8.00 30.00

Gabbiano Pinot Grigio, Italy

A bright and vibrant white wine & hints of tropical fruit

6.00 23.00

Penfolds Chardonnay

Rawsons retreat is creamy and peachy

6.00 23.00

Trinchero Chardonnay, CA

Bright & floral with hints of grilled almonds

7.00 25.00

Clos du Bois Chardonnay

Enticing lemon blossom, pear & vanilla

8.00 30.00

Pighin Pinot Grigio, Italy

Vibrant fruits and a purity of freshness

8.00 30.00

Carmel Road Chardonnay

A wine typical of Monterey, exhibits good fruits & soft oak

9.00 32.00

Red Wines

Smoking Loon Pinot Noir, CA

Soft and easy smooth tasting wine

7.00 25.00

Matua Pinot Noir, New Zealand

A delicate wine style with tasty plum & cherry characters

8.00 30.00

Echelon Pinot Noir, CA

Deep color & concentrated fruit aromas

9.00 32.00

14 Hands Merlot, Washington

Displays flavors of cherry, spice, caramel & mocha

6.00 23.00

Pepperwood Grove Merlot, CA

Soft and expressive cherry flavors

7.00 25.00

Faustino Rioja VII, Spain

Medium body with an elegant finish

7.00 25.00

Red Guitar, Spain

A blend of Tempranillo & Granacha make a unique wine

6.00 23.00

Penfolds Shiraz, Australia

Rawsons retreat -Smooth berries and spice

6.00 23.00

Red Belly Black Shiraz, Australia

Deep purple full bodied wine with strong black fruit flavor

8.00 30.00

Montevina Zinfandel, CA

Good body with complex flavors & a long spice finish

7.00 25.00

Blackstone Cabernet, CA

Full raspberry with creamy vanilla& plum

7.00 25.00

Ray's Station Cabernet, Sonoma

Wine with ripe fruit, cocoa, and sweet earthy flavor

8.00 30.00

R Collection Cabernet, Napa

A full boded wine with dark fruit flavors & soft tannins

10.00 37.00

Sparkling Wines

Gruet Brut NV - Half Bottle

A great sparkling wine from New Mexico

18.00

Mumm Napa Cuvee M, CA

Ripe peaches, creamy vanilla and length

35.00

Moet & Chandon White Star

Soft and fruity with peach notes

65.00

Red Reserves

Four Graces Estate Pinot Noir

Lovely red fruit & creamy spice fills the palate

75.00

D'Arenberg Footbolt Shiraz

Red purple color with ripe peppery black fruit

35.00

Luna Sangiovese, Napa

Strong black fruit with good tannins & a long finish

40.00

Raymond Reserve Cabernet, Napa

Dark chocolate, black fruit, & a hint of violets on the palate

55.00

Miller Lite.....	\$3.25
Michelob Ultra.....	\$3.25
Sierra Nevada.....	\$3.95
New Castle.....	\$3.95
Stella Artois.....	\$3.95
Amstel Light.....	\$3.95
Modelo Especial.....	\$3.95
Modelo Negro.....	\$3.95

Bud Light.....	\$3.00	
Bud Weiser.....	\$3.00	
Heineken.....	\$3.95	
	Small	Large
Sapporo.....	\$4.25	\$7.50
Asahi.....	\$4.25	\$7.50
Kirin.....	\$4.25	\$7.50
Kirin Light.....	\$4.25	N/A

Soft Drinks

Coke.....	\$1.75
Diet Coke.....	\$1.75
Sprite.....	\$1.75
Ginger Ale.....	\$1.75
Orange Juice.....	\$1.95
Organic Gourmet Tea.....	\$2.00
Coffee.....	\$1.95
Hildon Water.....	\$1.95
Hildon Sparkling Water.....	\$2.25

Sake

	Small	Large
Hot Sake.....	\$4.25	\$7.50

Cold Sake

Ginjo (flower bottle).....	\$12.00
Nigori (unfiltered).....	\$12.00
Zipang (sparkling sake).....	\$11.00



Desserts

Fresh fruit chocolate fondue.....	\$9.00
Rum raisin & chocolate bread pudding.....	\$6.00
Cream Brulee.....	\$4.00
Chocolate molten cake.....	\$7.00

Tiramisu.....	\$6.00
Cheese cake.....	\$5.00
Banana tempura.....	\$6.00