



**9 East Hibachi & Asian Kitchen**



# COCKTAILS

## Saketini

Smirnoff, Zato Sake and fresh cucumber slices

**\$13.00**

## Ginger Martini

Smirnoff Peach, lemon juice and ginger cognac

**\$13.00**

## Tahitian Tea

Sweet Tea Vodka, Peach Tree, Triple Sec, cranberry juice and sour mix

**\$13.00**

## Emperor Martini

Smirnoff Pear, lychee puree, pear puree, lime juice and a splash of Moscato D'Asti

**\$13.00**

## Jack Honey Lemonade

Jack Daniel's Tennessee Honey and fresh lemonade

**\$13.00**

## Mango Cosmo

Smirnoff Mango, Cointreau, lime juice, cranberry juice and mango puree

**\$13.00**

## Watermelon Mojito

Bacardi Grand Melon, lime juice, cranberry juice, club soda and mint leaves

**\$13.00**

## Blood Orange Margarita

Jose Cuervo Traditional, Cointreau, fresh lime and blood orange puree

**\$13.00**

## White Lotus

Van Gogh Coconut & Pineapple Vodka, almond liqueur, coconut milk and pineapple juice

**\$13.00**

## Pomegranate Flirtini

Smirnoff Peach, Pama, pomegranate juice and Moletto Prosecco

**\$13.00**

## Sake Sangria

Sake, Pinot Grigio, Triple Sec, Peach Schnapps, fresh fruit and lemon Pinot

**\$13.00**

## Coconut Saketini

Coconut water flavored vodka, Sake

**\$13.00**

## Scorpion Bowl

Vodka, Gin, Light and Dark Rum, Tequila, Southern Comfort, Bacardi 151 and fresh juice

**(for 2) \$24.00 (for 1) \$15.00**

## Jamaican Mai Tai

Jamaican Coruba, Myers Dark Rum and fruit juice

**\$13.00**

## Lucky Dragon

Dragon fruit vodka, Triple Sec, splash of pineapple and prickly pear puree

**\$13.00**

\*Price is subject to change without prior notice!



# B E E R

Corona	\$6.50
Heineken	\$6.50
Blue Moon	\$6.50
Sapporo (22oz)	\$10.00
Budweiser	\$5.50
Stella Artois	\$7.00
Bud Light	\$5.50
Michelob Ultra	\$5.50
MGD 64	\$5.50
Coors Light	\$5.50
Kirin	\$6.50
Beck's N/A	\$5.50
Modelo	\$6.00



# H O U S E S A K E

Hot	\$9.00
Cold	\$7.00
Plum Wine	\$8.50



# S P A R K I N G

Korbel Brut (California)	\$37.00
Veuve Clicquot 375ML (France)	\$47.00
Veuve Clicquot 750ML (France)	\$88.00
Veuve Clicquot Rose (France)	\$99.00
Cupcake Prosecco (Italy)	\$30.00



\*Price is subject to change without prior notice!

# WINES

## RED WINES by the glass/bottle

gl / btl

### PINOT NOIR, FIRESTEED (Oregon)

10.5/37

Lively with bright acidity, aromas of supple red cherries with a hint of maple syrup waft from the glass. On the palate this vintage mirrors the nose, showing flavors of pronounced red cherry, as well as red currant and cranberry, with hints of strawberry and rhubarb. Well balanced, midpalate the wine expresses a roundness filled with Creme Brulee and finishes smooth with notes of dark chocolate and creamy caramel

### MALBEC, GOUGUEMHIM RESERVE (Argentina)

10.5/37

Deep purple color with aromas of red fruits, Chocolate & coffee beans.  
Red and black cherry flavors, with scents of flower.

### RED BLEND, HOT TO TROT (Washington)

10.5/37

Aromas of berries, cherries & plush framework of soft tannins support red & dark fruit flavors.

### CABERNET SAUVIGNON, TRIBUTE (California)

9.5/33

Opulent and bold with aromas and flavors of cassis, blackberry, black cherry and ripe plum that give way to earthy notes, tea, vanilla bean and shaved dark chocolate. Well-integrated tannins build to a long, velvety finish. This Cabernet underwent malolactic fermentation before 13 months of aging on toasted French and American oak.

### CABERNET SAUVIGNON, BONANZA (California)

14.5/55

Speaks to the simple pleasures of day-to-day life. Created by Chuck Wagner of Caymus Vineyards, this wine is delicious, accessible and enjoyable over a meal. It's made from the "bonanza" of our great state - vineyard sites that hold potential to produce good Cabernet but are often overlooked. Features flavors of luscious fruit, dark chocolate and silky tannins.

### CABERNET SAUVIGNON, DARK HORSE (California)

10.5/37

Bold flavors of blackberry & cherry supported by firm tannins.

### MONTEPULCIANO D'ABRUZZO, BOVE AVEGIANO (Italy)

11.5/41

A deep red color with obvious aromas of red berries and wild strawberries and notes of wood on the finish. In the mouth it is soft but well-structured with more berry fruit flavors, faint hints of vanilla and some liquor ice. It is well balanced with a medium to long finish.

### MERLOT, CARTLIDGE & BROWNE (California)

9.5/33

Dolce candied blackberries dominate the nose, as it opens up to produce supple, mellow tannins on taste.

## RED WINES by the bottle only

### CABERNET SAUVIGNON, RUTHERFORD RANCH (California)

53

Ruby colors with aromas of boysenberry, current, spearmint & dried herbs. It's a well balanced wine with rich tannins & has big delicious flavors of currant.

### MALBEC, TRAPICHE BROQUEL (Argentina)

45

Intense purple red color with ruby hues. Aromas of black fruit jam and liqueur, with an elegant touch of smoke, vanilla and chocolate.  
Sweet attack and full-bodied tannins. Long and pleasant finish.

### PINOT NOIR, WILLAMETTE VALLEY VINEYARDS WHOLE CLUSTER (Oregon)

60

As refreshing as liquid fruit salad in a glass, this wine is deep ruby in color and opens with lively aromas of Bing cherry, blackberry, baking spices with a hint of cocoa and earth. A vibrant entry and juicy mid-palate features flavors that mirror aromas with the addition of strawberry puree and raspberry fruit leather. A well-rounded and plush finish, accented by bright acidity, carries flavors far beyond the sip.



**HOUSE RED wines by the glass only**  
**MERLOT, CABERNET SAUVIGNON 7.5**

\*Price is subject to change without prior notice!



# WINES

## WHITE WINES by the glass/bottle

gl / btl

### PINOT GRIGIO, ECCO DOMANI (Italy)

10.5/37

Crisp and refreshing white wine. It offers light citrus and tropical fruit flavors along with delicate floral aromas.

### SAUVIGNON BLANC, OYSTER BAY (New Zealand)

10.5/37

Lively & fresh with bright citrus attractive herbal overtones. It's well balanced, food friendly and incredibly refreshing.

### SAUVIGNON BLANC, ALTERED DIMENSION (Washington)

10.5/37

A complete sensory experience, intense aromas of dark and red fruits like Marion berry and cherry draw you in and then give way to eucalyptus and herbal notes.



### CHARDONNAY, CHLOE (California)

10.5/37

Ripe, Clean Flavors of fresh citrus, apple, pear with notes of creamy butter & a hint of vanilla are showcased.

### CHARDONNAY, BREAD & BUTTER (California)

11.5/41

Butter, vanilla oak & citrus with delicate notes of melon, lemon peel & jasmine.

### RIESLING, CHATEAU STE. MICHELLE (Washington)

9.5/33

Sweet lime & peach character with subtle mineral and refreshing light finish.

### PROSECCO, ZONIN (Italy) 187ml

10.5

Lightly sparkling with lively tiny bubbles, a pale straw color & fruity apply flavor.



## WHITE WINES by the bottle only

### CHARDONNAY, SONOMA CUTRER RUSSIAN RIVER (California)

55

Aromas of jasmine & rose petal give away to tropical fruits like pineapple & mango. Roasted hazelnut joins nougat and almond butter. Finish with a touch of lime & lychee.

### ALBARINO, GARZON (Uruguay)

50

Pale yellow color with greenish reflections and fruity aromas reminding of peach balanced with citric notes. It is fresh and mineral with a marked acidity and a long and rounded aftertaste in mouth.

### PINOT GRIGIO, ECCO DOMANI (Italy)

40

Crisp and refreshing white wine. It offers light citrus and tropical fruit flavors along with delicate floral aromas.

**HOUSE WHITE wines by the glass only**  
**CHARDONNAY, PINOT GRIGIO, CAPA MOSCATO, BERINGER WHITE ZINFANDEL 7.5**

\*Price is subject to change without prior notice!

**S** **B**  
**A** **y**  
**K** **B**  
**E** **o**  
**t**  
**t**  
**e**

**SMV (SAKE METER VALUE)**

A representation of the hydrometer used to measure the Sake Meter Value (Nihonshu-Do) of sake is often printed on its label with the values presented in a horizontal scale. Higher numbers represent "dry" and lower numbers represent "sweet".



**Momokawa**  
(Organic Junmai Ginjo)

**375ml 17**

SMV: -2

Lush layers of clean, tropical fruit flavors create an easy sake that is perfect with a wide range of foods. It is also an ideal starting point for wine lovers seeking to explore sake. Its layers of fruit flavors provide a familiar taste profile easing your palate's exploration into this ages old beverage.



**Ty Ku Super Premium**  
(Junmai Ginjo)

**330ml 27**

SMV: +2

Rich texture exhibiting hints of natural sweetness with peach & vanilla on the nose.



**Murai Family Tokubetsu Honjozo**

**300ml 27**

SMV: +2

Layered herbal notes with anise highlights set the tone for this dynamic honjozo. Clean and complex with an incredible amount of aroma and flavor to explore.



**Ty Ku Nigori Sake**  
Infused with Coconut

**330ml 20**

SMV: +1.7

Silky texture with refreshingly sweet taste of coconut and hints of vanilla.



**Mu (Junmai Daiginjo)**

**300ml 30**

SMV: +1

From your first sip, you'll be satisfied by the brilliantly aromatic and complex flavor of this Junmai Daiginjo. The aroma from this sake is not cloying, but leaves a smooth, light, and refreshing taste. This sake is best served as an aperitif. Before eating, drink it and it will wash cleanly over your palate.



**Katana (Junmai Ginjo)**

**180ml 19**

SMV: +7

A full-bodied drink with SMV+ 7, this super-dry sake has a strong presence and thick flavor with almost no perceptible smell or sweetness.



**Hakutsuru (Junmai Ginjo)**

**300ml/720ml 21/43**

SMV: +3

This is flowery fragrant Sake with silky, well-balanced smoothness.



**Nobu (Junmai Daiginjo)**

**300ml 37**

SMV: +4

Layered herbal notes with anise highlights set the tone for this dynamic honjozo, Clean and complex with an incredible amount of aroma and flavor to explore.



**Hananomai (Junmai Ginjo)**

**300ml 22**

SMV: +5

You will enjoy the fresh Koji flavor of this sake, because it is not pasteurized.



**Murai (Nigori Genshi)**

**300ml/750ml 33/54**

SMV: -22

Finest Nigori available. Smooth and creamy with confectionery aromas, a sweet and milky entry with rich rice flavors, hints of cream, pineapple, coconut and vanilla. This is a bold and hearty sake that is sure to reward the exploring palate.

\*Price is subject to change without prior notice!



**Wonton Soup**

**\$4.50**

**Fried Wonton Soup**

**\$5.50**

**Miso Soup**

Seaweed, tofu, scallion

**\$4.25**

**Clear Soup**

Fried onion, mushroom, scallion

**\$3.75**

**Hot & Sour Soup**

**\$4.50**

**Tom Yum Chicken/Shrimp**

**\$7.00/\$8.00**

**Seafood Hot & Sour  
(soup for 2)**

**\$14.50**

**Subgum Wonton  
(soup for 2)**

Mix vegetables, chicken, shrimp, roast pork and wonton

**\$14.50**

**Garden Salad**

(Ginger dressing)

ADD: Chicken \$6, Shrimp \$7, Steak \$10

**\$8.00**

**Sesame Salad**

(Sesame dressing)

ADD: Chicken \$6, Shrimp \$7, Steak \$10

**\$8.00**

**Seaweed Salad**

**\$7.00**

**Cucumber Salad**

**\$9.50**

**Squid Salad**

**\$8.00**

**Avocado Salad**

(Ginger dressing)

ADD: Chicken \$7, Shrimp \$9, Steak \$12

**\$10.50**

**Kani Salad**

**\$8.00**

**Crispy Duck Salad**

(Sesame dressing)

**\$15.00**

**S  
O  
U  
P**

**S  
A  
L  
A  
D  
S**

**Hot & Spicy**

**Food Allergies?**

If you have a food allergy, please speak to the owner, manager, chef or your server

20% Gratuity may be added to parties of 5 or more

\*Price is subject to change without prior notice!





# KITCHEN APPETIZERS

<b>Egg Roll (Pork)</b>	<b>\$3.50</b>
<b>Spring Roll (Shrimp)</b>	<b>\$3.50</b>
<b>Cold Sesame Noodle</b>	<b>\$8.50</b>
<b>Edamame</b> Steamed soybean w. sea salt	<b>\$7.00</b>
<b>Agedashi Tofu</b> Fried bean curd & tempura sauce	<b>\$7.50</b>
<b>Scallion Pancake</b>	<b>\$7.50</b>
<b>Roti Canai</b> Malaysian flatbread w. curry sauce	<b>\$9.50</b>
<b>Gyoza (Chicken or Vegetable)</b>	<b>\$8.00</b>
<b>Dumpling (Pork)</b> Steamed/fried	<b>\$9.00</b>
<b>Shumai (Shrimp)</b>	<b>\$8.00</b>
<b>Chicken Skewer (3pcs)</b>	<b>\$8.50</b>
<b>Beef Skewer (3pcs)</b>	<b>\$12.50</b>
<b>Crabcake</b>	<b>\$15.50</b>
<b>Shrimp Skewer (3pcs)</b>	<b>\$9.00</b>
 <b>Lady Fingers</b> Fried asparagus & string bean w. wasabi sauce	<b>\$10.50</b>
 <b>General Tso's Wings</b>	<b>\$12.00</b>

\*Price is subject to change without prior notice!



**K  
I  
T  
C  
H  
E  
N  
  
A  
P  
P  
E  
T  
I  
Z  
E  
R  
S**

**Crab Rangoon**

Topped w. melted cheese

**\$10.50**

**Beef Negimaki**

Rolled beef stuffed w. scallion topped w. teriyaki sauce

**\$15.00**

**Tempura Appetizer**

3pcs shrimp and mixed vegetable

**\$14.00**

**🔥 Spicy Shrimp**

**\$11.50**

**🔥 Salt & Pepper Calamari**

**\$11.50**

**Chicken Lettuce Wrap**

**\$12.00**

**Honey Glazed B.B.Q. Ribs**

**\$15.50**

**Deep Fried Soft Shell Crab**

**\$13.50**

**Hamachi Kama**

Grilled yellowtail jaw

**\$13.50**

**House Special Wings**

**\$10.50**

**🔥 Spicy Pork Dumpling**

**\$10.50**

**Shrimp Dumpling**

**\$9.00**

**🔥 Crispy Tofu**

Fried Crispy tofu, peanuts, sweet chili sauce

**\$9.00**

\*Price is subject to change without prior notice!



**\*Sunomono**

Mixed seafood in ponzu sauce

**\$12.00**

**\*Sushi Appetizer (5pcs)**

**\$14.00**

**\*Eel Garden**

Eel tempura, mango, tobiko, eel sauce, mango sauce

**\$12.00**

**\*Beef Tataki**

Seared outside and sliced, served w. ponzu sauce

**\$15.00**

**\*Sushi Taco (Tuna, Salmon or Yellowtail)**

Avocado, mango salsa, cilantro, cucumber, seaweed, flakes, furikake (rice seasoning), in a fried wonton taco shell. (served with or without spice)

**\$14.00**

**\*Tuna Tataki**

Seared outside and sliced, served w. ponzu sauce

**\$14.00**

**\*Tuna Dumpling**

Spicy scallop, scallion, crunch, tobiko, sweet chili, wasabi mayo, wrapped w. tuna

**\$13.00**

**\*Seared Pepper Tuna**

Black pepper sauce

**\$14.00**

**\*Rock Shrimp**

Deep fried and served w. kimchi sauce

**\$14.00**

**\*Mango Tuna**

Mango sauce

**\$14.00**

**\*Yellowtail Jalapeño**

Ponzu sauce

**\$14.00**

**\*Tako Jalapeño (octopus)**

Ponzu sauce

**\$14.00**

**\*Sashimi Appetizer (9pcs)**

**\$15.00**

**\*Tartar**

(Tuna, Salmon or Yellowtail)

Spicy mayo, yuzu sauce

**\$14.00**

**\*Sushi Sandwich**

Spicy tuna, cream cheese, salmon, white tuna, avocado, tobiko, scallion, sweet chili, wasabi mayo

**\$14.00**

**\*Sashimi Salad**

Assorted sashimi w. wasabi ginger dressing, sweet chili, spicy mayo

**\$15.00**

**\*Bird of Paradise**

Seared yellowtail rolled w. mango, kaiware, ponzu sauce

**\$14.00**

**Avocado Bomb**

Ika, octopus, shrimp, red clam, scallop, seared in avocado bowl, topped w. tobiko, scallion, spicy sauce, yuzu mayo

**\$15.00**

**\*Seared White Tuna**

Seared white tuna, jalapeno, yuzu miso sauce, kaiware, tobiko

**\$14.00**

**SUSHI BAR APPETIZERS**

**\* Hot & Spicy**

\*Price is subject to change without prior notice!



**F  
U  
S  
I  
O  
N  
  
R  
O  
L  
L  
S**

**\*Kimono Roll**

In: lobster salad, yellowtail, avocado, pineapple, tobiko, no rice w. soy, bean paper  
Sauce: Cranberry sauce, wasabi mayo

**\$15.00**

**\*Victoria's Secret**

In: tuna, salmon, yellowtail, avocado, fuji apple w. soy bean paper  
Sauce: Mint mayo

**\$16.00**

**\*Precious**

In: tuna, salmon, eel, avocado, seaweed salad, tobiko, scallion w. soy bean paper  
Sauce: Kimchi sauce

**\$16.00**

**\*Sweet Heart**

In: tuna, mango, avo, tobiko, lobster salad, crunch, w. soy bean paper  
Sauce: Sweet chili, wasabi mayo

**\$16.00**

**\*Guacamole**

In: tuna, salmon, avocado w. soy bean paper. Top: mexico guacamole, jalapeno  
Sauce: Cranberry sauce, mango sauce

**\$16.00**

**\*Crazy Dragon**

In: eel tempura, mango. Out: lobster salad, avocado, tobiko  
Sauce: Eel sauce, Yuzu mayo

**\$16.00**

**\*Alaska King**

Top: salmon, avocado, scallion, tobiko, In: king crab, crunch spicy  
Sauce: Yuzu mayo

**\$19.00**

**\*Power Roll**

In: 2 pcs shrimp tempura, asparagus. Out: sliced seared filet mignon  
Sauce: Yuzu sauce, Wasabi mayo

**\$18.00**

**\*Godzilla**

In: tuna, eel, avocado, white fish, kani, deep fried  
Sauce: Eel sauce, spicy mayo

**\$14.00**

**\*Ginway Maki**

Deep fried maki, top with 9 east tuna special w. thai sweet chili sauce  
Sauce: Sweet chili

**\$15.00**

**\*Playboy**

In: spicy Salmon, crunch. Top: hot pepper, tuna, tobiko, scallion, avocado  
Sauce: Wasabi mayo

**\$15.00**

**\*Geisha Roll**

In: spicy scallop, cucumber. Out: fluke, avocado, tobiko, jalapeno  
Sauce: Garlic mayo

**\$15.00**

**\*Kamikaze**

In: spicy scallop, crunch, asparagus. Top: tuna, salmon, avocado  
Sauce: Spicy mayo, Wasabi mayo

**\$16.00**

\*Price is subject to change without prior notice!



# F U S I O N R O L L S

- \*Samurai Roll**  
 In: shrimp tempura. Out: spicy tuna, hot pepper, white tuna, tobiko  
 Sauce: Black pepper sauce  


---

**\$15.00**
- \*Sakura**  
 In: spicy crab, crunch, scallion. Out: tuna, salmon, white tuna, yellowtail  
 Sauce: Sweet chili, wasabi mayo  


---

**\$16.00**
- Volcano Roll**  
 In: crab, white tuna, avocado, tobiko, scallion, deep fried (cooked roll)  
 Sauce: eel sauce, spicy mayo, sweet chili  


---

**\$16.00**
- Super Roll (cooked roll)**  
 In: spicy king crab, crunch. Top: white fish tempura, avocado, tobiko, scallion  
 Sauce: Eel sauce, Yuzu mayo  


---

**\$19.00**
- Pikachu Roll (cooked roll)**  
 Soybean paper, eel, avocado, mango, kani, shrimp tempura  
 Sauce: Eel sauce, Wasabi mayo  


---

**\$16.00**
- Monster Roll (cooked roll)**  
 In: lobster tempura, asparagus, avocado. Out: sliced mango & seaweed salad  
 Sauce: Mango sauce  


---

**\$19.00**
- \*Pagoda Roll**  
 In: shrimp tempura, spicy tuna, avocado, salmon, tobiko, scallion wrapped  
 w. soybean paper. Sauce: Eel sauce, Yuzu mayo  


---

**\$16.00**
- \*Japanese Garden Roll**  
 In: tuna, salmon, Kani. Out: shrimp, avocado, tobiko  
 Sauce: miso sauce, Wasabi mayo  


---

**\$16.00**
- \*Bonsai Roll**  
 In: spicy tuna, avocado. Out: seared yellowtail, tobiko, scallion  
 Sauce: Spicy miso sauce  


---

**\$16.00**
- \*Koyo Roll**  
 In: spicy tuna, avocado tempura. Out: spicy scallop, tobiko, scallion  
 Sauce: Eel sauce, miso sauce  


---

**\$16.00**
- \*Pearl Gem**  
 In: shrimp tempura, avocado. Top: spicy scallop, crunch, avocado,  
 tobiko, scallion. Sauce: Eel sauce, Wasabi mayo  


---

**\$16.00**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions

\*Price is subject to change without prior notice!

<b>California</b>	<b>\$6.50</b>
* <b>Tuna</b>	<b>\$7.00</b>
* <b>Tuna w. Avocado</b>	<b>\$8.00</b>
* <b>Spicy Tuna</b>	<b>\$7.00</b>
* <b>Yellowtail</b>	<b>\$7.00</b>
* <b>Spicy Yellowtail</b>	<b>\$7.00</b>
* <b>Salmon</b>	<b>\$7.00</b>
* <b>Spicy Salmon</b>	<b>\$7.00</b>
<b>Salmon Skin</b> Eel sauce	<b>\$6.50</b>
* <b>Alaskan</b> Salmon, cucumber, avocado	<b>\$7.50</b>
<b>Boston</b> Shrimp, cucumber, lettuce, avocado	<b>\$7.00</b>
* <b>Salmon Avocado</b>	<b>\$8.00</b>
<b>Eel w. Avocado</b> Eel sauce	<b>\$8.00</b>
<b>Inari w. Avocado</b>	<b>\$6.50</b>
* <b>Philadelphia</b> Smoked salmon & cream cheese	<b>\$7.50</b>
* <b>Spicy Crab Salad</b>	<b>\$6.50</b>
<b>Tempura Asparagus</b>	<b>\$6.50</b>
<b>Vegetable</b>	<b>\$6.50</b>
<b>Avocado</b>	<b>\$5.50</b>
<b>Cucumber</b>	<b>\$5.50</b>
<b>Sweet Potato Tempura</b>	<b>\$6.50</b>

**Futo Maki**  
Avocado, cucumber, kani, oshinko,  
tamago  
**\$7.50**

\* **Spicy Scallop**  
**\$8.00**

**Spider**  
In: deep fried soft shell crab, avocado,  
cucumber, lettuce; eel sauce  
**\$10.00**

**Shrimp Tempura**  
In: Shrimp tempura, avocado,  
cucumber lettuce; eel sauce  
**\$8.00**

\* **Spicy Crunchy Roll**  
In: spicy (tuna/salmon/yellowtail),  
crunch, avocado; crunch around;  
spicy mayo, wasabi mayo  
**\$9.50**

\* **Rainbow Roll**  
In: california roll; top: salmon,  
tuna, white fish, avocado.  
**\$11.50**

\* **Dragon Roll**  
In: eel, cucumber; top: avocado;  
eel sauce  
**\$11.50**

\* **Naruto Roll**  
In: tuna, salmon, kani, avocado;  
wrapped in thinly sliced cucumber,  
no rice; ponzu sauce  
**\$12.00**

\* **Gold Roll**  
In: spicy white tuna & crunch; Top:  
sliced mango; wasabi tobiko  
**\$12.00**

\* **Magical Maki**  
In: spicy tuna; top: salmon, eel,  
avocado, tobiko; eel sauce, spicy mayo  
**\$15.00**

**R  
O  
L  
L  
/  
H  
A  
N  
D  
R  
O  
L  
L**

\*Price is subject to change without prior notice!



Served w. Miso Soup or Salad / No substitutions please

**\*Maki Combo**

California, tuna, avocado, salmon, avocado roll

**\$19.00**

**\*Spicy Maki Combo**

Spicy tuna, spicy salmon, spicy yellowtail roll

**\$19.00**

**\*Sushi Dinner**

10 pcs sushi & 1 tuna roll

**\$29.00**

**\*Tri-Color Sushi**

3 pcs tuna, 3 pcs salmon, 3 pcs yellowtail & spicy tuna roll

**\$29.00**

**\*Sushi for 2**

20 pcs sushi, 1 dragon roll & California roll

**\$55.00**

**\*Sashimi Dinner**

18 pcs sashimi

**\$32.00**

**\*Pearl Mikimoto**

20 pcs sashimi on ice

**\$36.00**

**\*Sushi & Sashimi Combo**

12 pcs sashimi, 5 pcs sushi & 1 rainbow roll

**\$35.00**

**\*Sashimi for 2**

35 pcs sashimi

**\$57.00**

**\*Sushi Sashimi for 2**

10 pcs sushi, 20 pcs sashimi, 1 dragon & 1 rainbow roll

**\$61.00**

**\*Chirashi Sushi**

Sliced sashimi over sushi rice

**\$27.00**

**\*Tuna Lover**

5 pcs sushi, 8 pcs sashimi & tuna roll

**\$29.00**

**\*Tekka Don**

Sliced tuna over sushi rice

**\$29.00**

**Unagi Don**

Sliced eel over sushi rice

**\$24.00**

**S  
E  
U  
N  
S  
T  
H  
R  
I  
E  
B  
A  
R**



**S  
S  
U  
A  
S  
S  
H  
H  
I  
I  
&  
M  
I**

**Tamago (Egg)**

**\$3/4.5**

**Inari (Tofu Skin)**

**\$3/4.5**

**Shrimp**

**\$3.5/5**

**\*Mackerel**

**\$3.5/5**

**Tako (Octopus)**

**\$3.5/5**

**\*Tuna**

**\$3.5/5**

**\*White Tuna**

**\$3.5/5**

**\*Salmon**

**\$3.5/5**

**Kani**

**\$3.5/5**

**Smoked Salmon**

**\$3.5/5**

**\*Yellowtail**

**\$3.5/5**

**\*Ika (Squid)**

**\$3.5/5**

**\*Fluke**

**\$3.5/5**

**\*Striped Bass**

**\$3.5/5**

**Eel**

**\$3.5/5**

**\*Tobiko**

**\$4.5/4.5**

**\*Ikura (Salmon Roe)**

**\$4.5/4.5**

**\*Masago (Flying Fish Egg)**

**\$4.5/4.5**

**\*Scallop**

**\$4.5/4.5**

**\*Red Clam**

**\$3.5/5**

**\*Amaebi (Sweet Shrimp)**

**\$6.5/6.5**

**\*Uni (Sea Urchin)**

**MP**

**King Crab**

**MP**

**\*Toro (Fatty Tuna)**

**MP**

**\*Live Scallop**

**MP**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions

\*Price is subject to change without prior notice!

# T & E R I Y A K I & T E M P U R A

Served w. miso soup or salad

## TERIYAKI

Tofu / Chicken

\$18/21

Shrimp / Salmon / N.Y. Steak

\$25/25/27

## TEMPURA

Shrimp & Vegetable Tempura

\$24

 Hot & Spicy



 Green Curry Chicken / Pork / Beef / Duck / Prawn

\$18/18/22/25/23

 Red Curry Chicken / Pork / Beef / Duck / Prawn

\$18/18/22/25/23

 Spicy Mango Chicken / Pork / Beef / Prawn

\$18/18/22/23

 Thai Basil Chicken / Pork / Beef / Duck / Prawn

\$18/18/22/29/23

### Scallop Diver

Pan seared scallop, X.O. sauce, w. wild mushrooms in a white truffle flavored sauce

\$30

 Salmon Salmon

Jumbo lump crabmeat crusted salmon finished w. wasabi dressing sake & reduction w. tomato, avocado & Jalapeno salsa

\$33

### Yuzu Chilean Seabass

Grilled chilean seabass marinated w. yuzu miso, served w. udon noodle

\$35

\* Truffle NY Steak

w. shiitake mushrooms in a truffle flavored sauce

\$31

\* Filet Mignon Toban Yaki

Filet mignon, wild mushroom served on a sizzling hot plate

\$36

 Thai Curried Hot Pot Seafood / Vegetable & Tofu

Shrimp, scallops, squid & vegetables in mild curry sauce

\$25/27

E W  
A E  
S S  
T T  
M E  
E T  
S S

\*Price is subject to change without prior notice!



# ASIAN KITCHEN

## Wok Flash Garlic Asian Vegetable

Fresh seasonal asian vegetable, hot wok flashed with fresh garlic

\$16

## General Tso's Tofu / Chicken

This memorable dish was originally created for General Tso's during the ching dynasty. Spring chicken cut into large chunks, then marinated and quickly fried until crispy. All sauteed with scorched red pepper in our special tangy sauce

\$16/19

## Chicken w. Pinenuts

A most sophisticated and delicate dish. Chicken and vegetables cut into small diced pieces, sauteed with a beautiful hunan hot sauce. Then topped w. some very special pinenuts

\$21

## Beef & Chicken Combination

This is an unexcelled combination, sliced chicken and tender juicy beef seared over a high flame and blended w. a hot hunan sauce

\$23

## Tangerine Beef

A delicate and unexcelled dish, pieces of beef expertly cooked over a high flame and enhanced by a specially flavored tangerine sauce

\$25

## Stir-Fried Seafood & Chicken

Chinese culinary tradition is revived in this splendid combination of scallops, shrimp and slices of chicken breast w. green scallions & fried onions

\$23

## Salt & Pepper Prawn

Lightly battered prawns with shells fried, then tossed in a classic salt & pepper seasonings

\$24

## Dragon & Phoneix

Prawn in white sauce & General Tso's chicken

\$25

## Salt & Pepper Crispy Tofu/ Chicken/ Pork

\$16/19/19



\*Price is subject to change without prior notice!



**A  
S  
I  
A  
N  
  
K  
I  
T  
C  
H  
E  
N**

**Honey Walnut Prawn**

Crispy jumbo shrimp coated with honey mayonnaise sauce, topped with crunchy sweet walnut

**\$25**

**Sesame**

Chicken/ Beef/ Prawn

**\$19/23/24**

**Pineapple Chicken/ Prawn**

White meat chicken or shrimp lightly fried and stir-fried with pineapple chunks & vegetables in a sweet red sauce

**\$19/24**

**🔥 Jumbo Shrimp in Chili Sauce**

Jumbo shrimp seared with chopped onions in sweet chili wine sauce

**\$24**

**Hawaii Five"O"**

Fresh lobster meat, jumbo shrimp, scallops, chicken and beef sauteed w. mushrooms, snow peas & garnished w. lychee & pineapple

**\$25**

**Seafood in Birds Nest**

Shrimp, scallop, squid, lobster tail, stirfried with garden vegetables served in fried taro nest

**\$26**

**🔥 Hot Hot Hot**

Chicken/ Beef/ Prawn

**\$19/25/24**

**Hong Kong Style**

Pan Fried Egg Noodle

Chicken/ Beef/ Seafood

**\$20/24/24**

**🔥 Soft Shell Crab in Garlic Sauce**

Two crabs cut to pieces sauteed with vegetables

**\$24**

**Braised Pork Chop**

With chef's special sweet & sour sauce

**\$20**

**Beef w. Scented Ginger**

Tender juicy beef and imported special ginger seared over high flame and blended with a traditional sauce, providing a perfect balance of textures

**\$24**

**🔥 Scallop & Beef w. Garlic Sauce**

Large sea scallops and tender beef in garlic sauce

**\$25**

**🔥 Ma Po Tofu**

Cubes of silky soft tofu sauteed with minced pork

**\$17**

**🔥 Black Pepper Steak**

**\$25**

\*Price is subject to change without prior notice!

**R  
I  
C  
E  
&  
N  
O  
O  
D  
L  
E**

**🔪 Basil Fried Rice**

Choice of: **Vegetable/Chicken/Beef/Shrimp**

**\$17.00**

**Pad Thai**

Choice of: **Vegetable/Chicken/Shrimp**

**\$17.00**

**🔪 Pad See Yu (Thai Flat Rice Noodle)**

Choice of: **Vegetable/Chicken/Beef/ Shrimp**

**\$17.00**

**Yaki Udon (Stir-Fried)**

**Vegetable/Chicken**

**\$16/17**

**Shrimp/Seafood**

**\$19/20**

**NabeYaki Udon**

Chicken, egg, shrimp tempura, mixed vegetable & udon noodle soup

**\$19.00**

**Lo Mein**

Choice of: **Vegetable/Chicken/Pork/Beef/Shrimp**

**\$15.00**

**Chow Fun (Flat Rice Noodle)**

Choice of: **Vegetable/Chicken/Pork/Beef/Shrimp**

**\$16.00**

**Mei Fun (Thin Rice Noodle)**

Choice of: **Vegetable/Chicken/Pork/Beef/Shrimp**

**\$16.00**

**Fried Rice**

Choice of: **Vegetable/Chicken/Pork/Beef/Shrimp**

**\$14.00**



\*Price is subject to change without prior notice!

# HIBACHI DINNER ENTRÉES

MAJORITY OF THE PARTY MUST EACH ORDER A HIBACHI ENTREE FOR CUSTOMERS SEATED AT A HIBACHI TABLE SHARING PLATE CHARGE IS \$8 + TAX, INCLUDING SOUP & SALAD

Served with clear soup, salad, shrimp appetizer, vegetable, & choice of white or fried rice. \$4 extra for noodles

## COMPLETERS

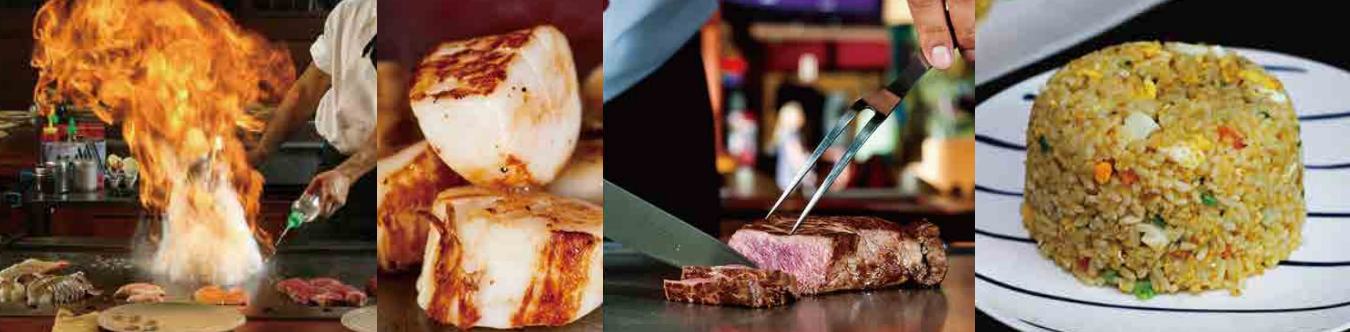
<b>Vegetable</b> no shrimp appetizer	\$18
<b>Chicken</b>	\$24
* <b>Steak</b>	\$29
<b>Shrimp</b>	\$28
<b>Salmon</b>	\$28
<b>Scallop</b>	\$29
<b>Tuna</b>	\$29
<b>Swordfish</b>	\$27
* <b>Filet Mignon</b>	\$34
<b>Chilean Seabass</b>	\$33
<b>Twin Lobster Tail</b>	\$38

## COMBINATIONS

<b>Chicken &amp; Salmon</b>	\$27
* <b>Chicken &amp; Steak</b>	\$30
<b>Chicken &amp; Shrimp</b>	\$28
<b>Chicken &amp; Scallop</b>	\$28
* <b>Steak &amp; Shrimp</b>	\$33
* <b>Steak &amp; Scallop</b>	\$34
<b>Shrimp &amp; Salmon</b>	\$29
<b>Shrimp &amp; Scallop</b>	\$31
* <b>Filet Mignon &amp; Chicken</b>	\$35
* <b>Filet Mignon &amp; Shrimp</b>	\$36
* <b>Filet Mignon &amp; Scallop</b>	\$37
<b>Lobster &amp; Chicken</b>	\$33
* <b>Lobster &amp; Steak</b>	\$39
<b>Lobster &amp; Shrimp</b>	\$37
* <b>Lobster &amp; Filet Mignon</b>	\$41
<b>Sea &amp; Land</b> Chicken, shrimp & scallop	\$36
<b>Ocean Treasure</b> Shrimp, scallop & lobster tail	\$41
* <b>Best of Both Worlds</b> Filet Mignon, lobster, shrimp & scallop	\$50
* <b>9 East Special</b> (Best of Both Worlds for 2)	\$92



\*Price is subject to change without prior notice!



# HIBACHI CHILDREN'S MENU

For Those 10 years or younger  
Served with soup. Salad is available upon request.

Chicken	\$16	Salmon	\$16
*Steak	\$19	*Filet Mignon	\$22
Shrimp	\$16		

# HIBACHI ADD ONS

Gladly added to your entree upon request.  
Add ons can only be ordered with hibachi dinners

Lobster Tail	\$17	Chicken	\$10
*Filet Mignon	\$16	Vegetable	\$8
*Steak	\$14	Noodle	\$4
Shrimp	\$12	Fried Rice	\$4
Scallop	\$13	Brown Rice	\$3
Salmon	\$12	White Rice	\$2.5

# HIBACHI LUNCH ENTRÉE

11:30am to 3:00pm, Monday through Friday, except Holidays  
Served with soup, salad, vegetables & fried rice. Add 1 more item  
(choice of chicken, shrimp or steak) to your meal for extra \$5 for Lunch only.

Vegetable	\$16.00	Scallop	\$17.00
Chicken	\$17.00	Salmon	\$17.00
*Steak	\$17.00	*Filet Mignon	\$20.00
Shrimp	\$17.00		

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions

20% Gratuity may be added to parties of 5 or more





\*Price is subject to change without prior notice!

# LUNCH SPECIALS

11:30am to 3:00pm (Monday through Friday, except Holidays)

## CHINESE LUNCH ENTRÉE

Served with Egg Roll/Spring Roll, Fried/White/ or Brown Rice and Choice of Soup

 <b>Garlic Sauce</b> 14.00 Choice of: Chicken, Pork, Beef or Shrimp	<b>Brown Sauce w. Veg. or Broccoli</b> 14.00 Choice of: Chicken, Pork, Beef or Shrimp
 <b>Kung-Pao Sauce (w. peanuts)</b> 14.00 Choice of: Chicken, Beef, Calamari or Shrimp	 <b>General Tso's or Sesame</b> 14.00/15.00 Choice of: Chicken or Shrimp
 <b>Black Bean Sauce</b> 14.00 Choice of: Chicken, Pork, Beef or Shrimp	<b>Vegetable &amp; Tofu</b> 13.00




## JAPANESE LUNCH ENTRÉE

Served with Salad, Miso Soup and Rice

<b>Vegetable Tempura</b> 13.00	<b>Salmon Teriyaki</b> 17.00
<b>Shrimp &amp; Vegetable Tempura</b> 16.00	<b>Steak Teriyaki</b> 17.00
<b>Chicken Teriyaki</b> 16.00	<b>Chicken Katsu</b> 16.00

## SUSHI BAR LUNCH ENTRÉE








Served with Salad and Miso Soup

 <b>Sushi Lunch</b> 17.00 5 pcs sushi & California roll	 <b>Sushi &amp; Sashimi Combo</b> 21.00 4 pcs sushi & 9 pcs assorted sashimi & California roll
 <b>Sashimi Lunch</b> 17.00 10 pcs assorted sashimi	

## MAKI LUNCH COMBO

Served with Salad and Miso Soup

Any 2 Rolls 13.00 | Any 3 Rolls 17.00

Avocado	 <b>Salmon</b>	 <b>Tuna w. Avocado</b>
Cucumber	Inari Avocado	 <b>Spicy Tuna</b>
California	Tempura Asparagus	 <b>Spicy Yellowtail</b>
 <b>Tuna</b>	Vegetable	 <b>Spicy Salmon</b>
 <b>Yellowtail</b>	Sweet Potato Tempura	Boston

## RICE & NOODLE

<b>Vegetable Pad Thai</b> 12.00	 <b>Pad See Yu Chicken</b> 13.00
<b>Chicken Pad Thai</b> 13.00	 <b>Pad See Yu Beef</b> 14.00
<b>Shrimp Pad Thai</b> 14.00	 <b>Pad See Yu Shrimp</b> 14.00
 <b>Pad See Yu Vegetable</b> 12.00 (Thai Flat Rice Noodle)	<b>Yaki Udon Chicken</b> 14.00
	<b>Yaki Udon Shrimp</b> 16.00

\*Price is subject to change without prior notice!

**D  
E  
S  
S  
E  
R  
T**



**Flaming Ice Cream**

house-made with vanilla ice cream  
and fried banana

**\$9.5**



**Chocolate Brownie**

vanilla ice cream & honey walnuts,  
chocolate cookie

**\$8.5**



**Fried Cheese Cake**

w. vanilla ice cream

**\$8.5**



**Lava Cake**

chocolate cake with a luscious  
molten lava center, w.  
vanilla ice cream

**\$9**



**Apple Dumplings**

w. vanilla ice cream

**\$8.5**



**Mochi Ice Cream**

mochi (pounded sticky rice)  
with an ice cream filling, choice  
of green tea, red bean, vanilla,  
strawberry, mango

**\$5.5**



**Ice Cream & Sorbet**

(2 scoops)

chocolate, vanilla, mango sorbet

**\$5.5**

\*Price is subject to change without prior notice!