SUSHI & SASHIMI DINNER

SS1 SUSHI DELUXE (A) Nigiri (8 pcs) and 1 Tekka roll

25.95

SS2 SUSHI REGULAR (B)

SS3 CHIRASHI

Assorted sashimi over sushi rice

27.95

SS4 SUSHI & SASHIMI COMBINATION

9 pcs sashimi, 5 pcs sushi and 1 tuna roll 34.95

SS5 SAPPORO LOVE BOAT 'A'

9 pcs sashimi, 8 pcs sushi, tuna roll 38.95



SS7 KOREAN CHIRASHI 회덮밥

Assorted raw fish over rice with mixed greens

SS6 SAPPORO

68.95

LOVE BOAT DELUXE

15 pcs sashimi, 10 pcs sushi, california roll,



Red Snapper Japanese Tai

NIGIRI





Cooked Shrimp













Flying Fish Roe Sea Urchin Tobiko Uni



Salmon Roe



DESSERT

TEMPURA ICE CREAM 11

Vanilla or green tea ice cream

ROOTBEER FLOAT 9

VANILLA ICE CREAM 6

GREEN TEAICE CREAM 6

RED BEAN ICE CREAM

Fresh cut pineapple with oranges and cherries

inside batter with chocolate syrup, whipped cream and a cherry on top

NOODLES

N4 CURRY UDON

CHICKEN

20

Chicken udon noodles

with assorted vegetables

N1 TEMPURA UDON

Traditional udon with tempura shrimp and assorted vegetables 20

N2 NABEVAKI UDON Seafood, egg and chicken

20

27.95

N3 SPICY SEAFOOD UDON Spixy, udon noodles, black abd green mussels squid, scallop, shrimp with veggies

N5 YAKISOBA

Pan-fried noodles and vegetables with choice of chicken or beef or tofu

21

SIDE ORDER

PINEAPPLE BOAT 8

MISO SOUP 4.50 ONION MUSHROOM SOUP 4.50

FRIED RICE 5

HOUSE SALAD 5

FRENCH FRIES 6

APPET12ER

A14 EDAMAME / GARLIC EDAMAME 6/8 Soy beans lightly salted or in garlic sauce

A15 OSHINKO 7

Japanese pickled vegetables

A2 CHICKEN KARAAGE 10 Deep-fried boneless chicken



A1 GYOZA 9

Pan-fried dumplings

A3 POPPO VAKI 15 Grilled calamari

A4 YAKITORI 9

Skewered chicken and scallions with teriyaki sauce A18 CHICKEN WINGS 10 Flavors: Garlic, honey butter,

sweet & sour or spicy

A19 UNAGI HOT PLATE 26 Whole unagi with unagi sauce w/fried garlic

A16 FRIED CALAMARI 11

Panko breaded & deep fried



A5 Broiled MUSSELS on half SHELL 11 5 broiled mussels with creamy masago sauce



A6 SOFT-SHELL CRAB 12 Lightly battered to perfection

A7 SHRIMP TEMPURA 12 2 pcs shrimp & vegetable, lightly battered



AS SAUTEED ASPARAGUS 9 Fresh asparagus with oyster sauce

A9 AGEDASHI TOFU 9 Deep-fried tofu with sweet sauce and bonito flakes

6 pcs pan-fried shrimp wrapped with bacon

A10 SEAWEED SALAD 7 Fresh seaweed with sesame seed oil

A11 SHRIMP WRAP 13



Assorted fish with mixed green STEAK SALAD 20

POKI SALAD 19

SALAD

Oyster steak with mix greens and balsamic soy vinaigrette dressing

CHICKEN SALAD 19 Romaine lettuce, napa cabbage, carrot, wonton flakes w/ peanut ginger dressing

Romaine lettuce, red onion,



A13 TOFU STEAK 11 Pan fried tofu with teriyaki sauce

A12 SQUID TEMPURA 15

Lightly battered deep fried



SEAFOOD SALAD 20

corn, black beans, tomato, cucumber



Food presentation may vary or is subject to change

18% charge will be added to parties of 5 or more (children included in count)

DINNER

D1 BENTO BOX

Combination box with choice of steak or chicken 26.95



with vegetables and rice 22.95



D3 TERYAKI BEEF

New York cut beef served with vegetables and rice 29.95



D4 KATSU

24.95

Panko breaded and lightly fried with choice of chicken or pork 24.95



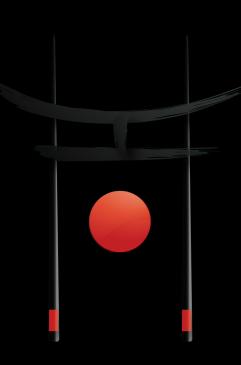
D6 SALMON

Grilled salmon with choice of capers and lemon butter cream sauce or maple-glazed Sambal sauce served with vegetables and rice 29.95



D7 SPICY BBQ PORK (Korean style)

BBQ pork in a spicy bean paste sauce with vegetables and rice served on a hot plate 25.95



D2 TERIYAKI CHICKEN Broiled chicken breast served



D8 CREAMY GARLIC PARMESAN CHICKEN

Wine base mushroom, spinach, parmesan 23.95



D10 SPICY SQUJD Stir-fried spicy squid with vegetables 28.95



D12 AL BAP 알밥 24.95





D9 GARLIC PRAWNS CREAM

Pastry creams chilis wine sauce over rice 29.95



D11 MUSHROOM OYSTER STEAK

Choice of rib eye or new york cut steak and mushrooms marinated in oyster sauce with vegetables and rice served on a hot plate 31.95



D13 RIBEYE STEAK

Rib eye steak and mushrooms in a Dijon cream sauce served with potatoes

31.95