

SUSHI ROLL

CLASSIC SUSHI ROLL

Sushi rolls are buy one get one free of equal or lesser value higher price prevails. The free rolls do not come automatically. Please let the servers know all the rolls you would like to order. No substitutions for all BOGO rolls. Additions may subject to be charged and will not be part of BOGO.

SALMON ROLL	12.00*
TUNA ROLL	12.00*
WHITE FISH ROLL	11.00*
YELLOWTAIL ROLL	13.00*
ESCOLAR ROLL	13.00*
SMOKED SALMON ROLL	12.00*
AVOCADO ROLL	11.00*
SABA ROLL	11.00*
CUCUMBER ROLL	10.00
OCTOPUS ROLL	12.00*
CALIFORNIA ROLL	13.00*
EEL ROLL	13.00
VEGETABLE ROLL	11.00
TUNA TATAKI ROLL	12.00*
CRAB STICK ROLL	13.00
SPICY TUNA ROLL	13.00*

SUSHI / SASHIMI

GUNKAN (Boat Style Sushi)	NIGIRI* (2 Pieces)	SASHIMI* (2 Pieces)
KURA: SALMON ROE	6.00	7.00
TOBIK O: FLYING FISH ROE	5.00	6.00
MASAGO: SMELT FISH ROE	5.00	6.00

NIGIRI SUSHI / SASHIMI	NIGIRI* (2 Pieces)	SASHIMI* (2 Pieces)
TAMAGO: JAPANESE OMELET	4.00	5.00
MAGURO:TUNA	6.00	7.00
TAKO: OCTOPUS	5.50	6.50
IKA: SQUID	4.00	5.00
SAKE: SALMON	6.00	7.00
SHIROMI: WHITE FISH	6.00	7.00
EBI: BOILED SHRIMP	5.00	6.00
KANIKAMA: CRAB STICK	4.00	5.00
HAMACHI: YELLOWTAIL	6.00	7.00
SABA: MACKEREL	4.50	5.50
BUTTER FISH: ESCOLAR	5.59	6.95
UNAGI: SMOKED FRESHWATER EEL	5.59	6.95
AMA EBI: SWEET SHRIMP	8.00	9.00
HOTATEGAI: SCALLOP	5.59	6.95
SMOKE SALMON	5.59	6.95

DRINKS

COKE	2.95
DIET COKE	2.95
SPRITE	2.95
DR. PEPPER	2.95
LEMONADE	2.95
GINGER ALE	2.95
SWEET ICED TEA	2.95
UNSWEET ICED TEA	2.95
THAI ICED TEA (NO FREE REFILL)	4.00

SUSHI / SASHIMI (COMBO)

SUSHI REGULAR	12.95
LUNCH: California roll and 4 pieces of nigiri	
DINNER: California roll and 7 pieces of nigiri	17.95

SUSHI DELUXE	16.97
LUNCH: Tuna roll and 6 pieces of nigiri	
DINNER: Shrimp tempura Roll and 9 pieces of nigiri	21.95

ROLLS COMBO	14.95
California roll, Tuna roll and salmon roll	

SUSHI AND SASHIMI	19.95
LUNCH: California roll, 3 pieces of nigiri and 6 pieces of sashimi	
DINNER: California roll, 7 pieces of nigiri and 9 pieces of sashimi	31.95

SASHIMI COMBO	14.99
LUNCH: 9 pieces of sashimi served with sushi rice	
DINNER: 15 pieces of sashimi served with sushi rice	23.99

SALMON LOVER	20.00
4 pieces of nigiri and 6 pieces of sashimi	

CHIRA SHI	27.95
A variety of sashimi arranged sushi rice	

UNAGI DON	19.00
Eel lover's favorite. Eel lightly fried & pickled served on top of a bed of sushi rice, masago and sesame seeds topped with eel sauce	

SUSHI FOR TWO	35.95
14 nigiri California Roll and Spider Roll	

SALMON POKE BOWLS	16.00
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TUNA POKE BOWLS	17.00
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SALMON AND TUNA POKE BOWLS	18.00
Seaweed salad, avocado, carrot, strawberry, scallions, Nori sesame seed, pepper powder, splashed with our Poke sauce over sushi rice	

DESSERT

GREEN TEA CHEESECAKE	10.00
FRIED ICE CREAM	8.50
CHEESECAKE TEMPURA	9.95
FRIED BANANA WITH VANILLA ICE CREAM	10.55
SWEET STICKY RICE WITH MANGO (SEASONAL)	9.55
VANILLA ICE CREAM	5.00
GREEN TEA ICE CREAM	5.00
THAI COCONUT CHEESECAKE	10.55
MONTHLY SPECIAL CHEESECAKE	11.00

(Please check with server for available flavors)

THAI ICED COFFEE (NO FREE REFILL)	4.00
HOT MATCHA GREEN TEA	2.50
S. PELLEGRINO	4.00
MILK	2.00
APPLE JUICE (NO FREE REFILL)	2.00
RAMUNE (DIFFERENT FLAVOR AVAILABLE)	4.50
CLUB SODA	2.95
COKE ZERO	2.95

SIDE ORDERS

STEAMED WHITE RICE	3.00
STEAMED BROWN RICE	3.00
SUSHI RICE	4.00
HIBACHI FRIED RICE	4.00
STEAMED RICE NOODLES	3.00
STEAMED RAMEN NOODLES	4.00

STEAMED VEGETABLES	4.00
STICKY RICE	4.00
WASABI	0.75
GINGER	1.00
SPICY MAYO	1.00
EEL SAUCE	1.00
WHITE SAUCE	1.00
OTHER SAUCE	1.00

LUNCH MENU

Served Until - 3.00 PM Daily

TOFU	VEGETABLES	CHICKEN	PORK	BEEF	SHRIMP	SEAFOOD
10.00			11.00			

Item 6-20 Served with choice of white, brown or fried rice

- PAD THAI NOODLE**
Most popular noodle dish. Rice noodle, egg, ground peanuts, bean sprouts & scallions.
- PAD KEE MAO (DRUNKEN NOODLE)**
Rice noodle, broccoli, carrots, onion, bell pepper and basil (Wild Noodle - Optional)
- BASIL FRIED RICE**
Fried rice with onions, basil leaves, chili, scallions and bell pepper.
- HOUSE FRIED RICE**
Fried rice with egg, onion, sweet pea & carrot.
- HAI LUM NOODLE**
Stir-fried rice noodle with egg, bean sprouts and scallions
- RED CURRY**
With bamboo shoot, bell pepper, coconut milk and basil leaves
- GREEN CURRY**
With bamboo shoot, green beans, coconut milk and bell pepper
- YELLOW CURRY**
With potatoes, bell pepper, coconut milk & onion
- MASAMAN CURRY**
With potatoes, carrot, onion, coconut milk and cashew nuts.
- PANANG CURRY**
Creamy style curry with coconut milk green bean and carrot.
- MIXED VEGETABLE**
Broccoli, carrots, onion cabbage & zucchini
- FRESH GINGER SHREDS**
Stir-fried with fresh ginger, onions, mushroom, zucchini and carrots.
- THAI CASHEW NUT**
Stir-fried with carrot, onions, scallions and bell pepper
- THAI SPICY BASIL**
Stir-fried basil leaves, onion, zucchini, carrot, chili and bell pepper.
- GARLIC SAUCE**
On a bed of mix vegetable (cabbage, broccoli, carrots)

- THAI SWEET & SOUR**
With saute' of pineapple, sweet pea, onion and bell pepper
- BROCCOLI & MUSHROOM**
Broccoli and mushroom sauteed with oyster sauce
- TERIYAKI (ONLY VEGETABLES, CHICKEN & BEEF)**
Served with teriyaki sauce and assorted vegetables
- HIBACHI**
Served with assorted vegetables (zucchini, onion and mushroom)
- TEMPURA (ONLY VEGETABLES, CHICKEN & SHRIMP)**
Lightly battered and deep fried with assorted vegetables

LUNCH BENTO BOX

(No Substitutions on Bento Box)

BOX #1	15.00
Pad Thai chicken, california roll', 2 pieces of fried gyoza and salad	
BOX #2	14.00
Mix vegetable with tofu, rice, vegetable roll, spring roll and salad	
BOX#3	15.00
Chicken teriyaki, rice, california roll', 2 pieces of fried gyoza and salad	
BOX #4	16.00
Shrimp & vegetables tempura, rice, california roll, 2 pieces of fried gyoza & salad	
BOX #5	17.00
Grilled salmon, sushi rice, 4pieces of california roll, 2 pieces of fried gyoza and salad	
BOX #6	17.00
Tuna tataki', sushi rice, 4pieces of california roll', 2 pieces of fried gyoza and salad	
BOX #7	18.00
6 pieces of sashimi', lo mein with chicken, 4 pieces of california roll', 2 pieces of fried gyoza and salad	

ADD \$2.50 FOR COMBO

PICK DRINK

- WATER FOUNTAIN DRINKS (Coke, Diet, Sprite, Dr. Pepper, Lemonade, Ginger Ale)
- ICED TEA (sweet or Unsweet)
- THAI ICED TEA (no free refill)
- THAI ICED COFFEE (no free refill)

PICK STARTER

- SPRING ROLL
- HOUSE SALAD
- EDAMAME
- FRIED TOFU
- GRILLED CHICKEN SATAY
- MISO SOUP
- TOM YUM CHICKEN SOUP
- TOM KA CHICKEN SOUP

Indicates that the dish is spicy. Please specify: not spicy, mild, spicy, very spicy, Thai spicy
*Contain raw fish: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. 18% gratuity will be added for parties of 6 or more.



MENU

OPEN DAILY

Monday - Thursday

Friday - Sunday

Lunch : 11.30 AM - 2.30 PM
Dinner : 4.30 AM - 9.30 PM

Lunch : 11.30 AM - 9.30 PM
(Lunch served until 3.00 PM)



(919) 307-4676 sushitimeraleigh.com

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KITCHEN STARTER

THAI SPRING ROLL Three Homemade vegetarian fried spring rolls with sweet and sour sauce	6.00
FRESH SUMMER ROLL Shrimp, lettuce, carrots, bean sprouts, noodles and avocado wrapped in rice shells. Served with our homemade sauce topped with crushed peanuts	7.00
CRAB WONTON Crispy fried wonton filled with imitation crab, carrots & cream cheese. Served with plum sauce	7.00
EDAMAME Steamed soybeans with light sea salt	5.00
GRILLED CHICKEN SATAY Grilled skewered chicken marinated in Thai spices, served with peanut sauce and cucumber relish	8.00
GYOZA DUMPLINGS Savory steamed or fried dumplings filled with ground chicken, water chestnuts, mushrooms & bamboo. Served with citrus soy dipping sauce	7.00
POT STICKERS Savory dumplings served with homemade curry sauce	8.00
FRIED TOFU Yummy tofu fried to golden brown. Served with sweet chili sauce and crushed peanuts	6.00
FRIED CALAMARI Lightly battered deep fried calamari. Served with sweet chili sauce	8.00
THAI DUMPLINGS Steam dumplings filled with ground pork, water chestnuts, mushrooms and carrot. Served with soy dipping sauce	8.00
FRIED SWEET POTATO Yummy fried sweet potato. Served with plum sauce	6.00
TAKOYAKI Five ball of diced octopus topped with spicy mayo and eel sauce	7.00
HAMACHI KAMA Fried yellow Tail chin with ponzu sauce	10.00
HAMACHI KAMA WITH BASIL SAUCE	11.00
SUSHI TIME PLATTER Two of each : spring Roll, crab wonton, steam gyoza, chicken satay	15.00
THAI CHICKEN WINGS Deep-fried chicken served with sweet chili sauce	10.00

SUSHI BAR STARTERS

SEAWEED SALAD Chilled and marinated Seaweed sprinkled with sesame seed	6.00
IKA SANSAI Chilled and marinated squid salad	7.00
SPICY TUNA AVOCADO SALAD (or Salmon) Tuna, avocado & cucumber with spicy sauce	11.00
SPICY OCTOPUS SALAD Octopus and cucumber with spicy sauce	11.00
TUNA TATAKI Seared tuna topped with ponzu sauce and scallions	11.00
HAMACHI JALAPENO Yellowtail with jalapeno, scallion and ponzu sauce	12.00
DYNAMITE APPETIZER Baked mixed seafood with japanese mayo	9.00
DYNAMITE MUSSELS Baked New Zealand green Mussels with japanese mayo	12.00

KIDS MENU

(For kids 12 years old and under)

KID'S CHICKEN PAD THAI	8.00
KID'S CHICKEN FRIED RICE	8.00
KID'S CHICKEN HIBACHI	9.00
KID'S CHICKEN TEMPURA	9.00
KID'S CHICKEN LOMEIN	8.00
KID'S SWEET & SOUR CHICKEN	8.00
KID'S CHICKEN NUGGETS	8.00
KID'S MAC AND CHEESE	8.00

SALAD

HOUSE SALAD Fresh greens, cucumber, tomato with ginger or peanut dressing	4.00
JAPANESE SALAD Shrimp, crab, avocado, cucumber & lettuce	10.00
GRILLED CHICKEN SALAD Fresh greens topped with grilled chicken breast served with ginger or peanut dressing	10.00
SOM TUM (PAPAYA SALAD) Juliennes of fresh green papaya carrots tomatoes in chili-garlic-lime dressing with peanut (Add three steamed shrimp for \$2.50 extra)	10.00
YUM BEEF Grilled beef sliced & dressed with lime juice dressing, red onions, cucumber, tomato, scallions, cilantro, chili & ground roasted rice	11.00
YUM SHRIMP Shrimp with chopped lemongrass, cucumber, tomato, carrot, red onion & chilies in lime juice dressing	11.00
YUM TALAY (SEAFOOD SALAD) Shrimp, squid, mussels with chopped lemongrass, cucumber, tomato, carrot, red onion and chilies in lime juice dressing	12.00

SOUP

MISO SOUP Soybean broth with tofu, seaweed & scallions	4.00
TOM YUM SOUP Fresh white mushroom, onion, bell pepper in spicy lime juice and lemongrass broth	
CHICKEN OR TOFU	5.00
SHRIMP	6.00
SEAFOOD	7.00
WONTON SOUP Pork wonton in clear broth	5.00
TOM KA SOUP (THAI COCONUT SOUP) Fresh white mushroom, coconut milk, onion, bell pepper in spicy lime juice and lgalangal flavored broth.	
CHICKEN OR TOFU	5.00
SHRIMP	6.00
SEAFOOD	7.00








RAMEN NOODLE SOUPS

(optional- Rice Noodle)

TOFU / VEGETABLES	14.00
GRILLED CHICKEN / PORK CHASHU	15.00
BEEF / SHRIMP	16.00
SEAFOOD / SHRIMP TEMPURA	17.00
DUCK / SALMON	18.00
THAI CURRY RAMEN House special curry served with red onions, scallions, ajitsuke egg, with nori seaweed sheet.	
TONKOTSU RAMEN Pork bone broth served with seaweed, corn, black mushroom, scallions, sesame seeds, ajitsuke egg, with nori seaweed sheet.	
MISO RAMEN Soy bean paste base in pork broth served with seaweed, corn, black mushroom, scallions, sesame seeds, ajitsuke egg, with nori seaweed sheet.	
TOM YUM RAMEN Spicy lime-lemongrass flavored broth served with bean sprout, scallions, ajitsuke egg, red onions, peanut and nori seaweed sheet.	
SHOYU RAMEN Soy sauce base in pork broth served with seaweed, corn, black mushroom, scallions, sesame seeds, ajitsuke egg, carrot, with nori seaweed sheet.	
THAI COCONUT SOUP RAMEN Coconut base broth served with seaweed, corn, black mushroom, scallions, sesame seeds, ajitsuke egg, carrots, with nori seaweed sheet.	

FIRED RICE & NOODLE DISHES

Please choose from the selections

TOFU	VEGETABLES	CHICKEN	PORK	BEEF	SHRIMP	SEAFOOD
						
14.00		15.00		16.00		17.00

HOUSE FRIED RICE Authentic stir-fried rice with egg, onion, sweet pea and carrot	
SPICY BASIL FRIED RICE Thai style fried rice with onions, basil leaves, chili, scallions and bell peppers	
PINEAPPLE FRIED RICE Stir fried rice with egg, shrimp, chicken, pineapple, curry powder, raisins, onions, cashew nuts and scallion	19.00
PAD THAI NOODLE Traditional Thai stir-fried rice noodle with egg, ground peanuts, bean sprouts & scallion	
PAD KEE MAO (DRUNKEN NOODLE) Stir-fried noodle with broccoli, carrots, onions, bell peppers, basil & chili (wide noodle - optional)	
HAI LUM Stir-fried rice noodle with egg, bean spout and scallion	
SEE EW Stir-fried wide noodle with egg and broccoli in black sweet soy sauce	
PAD WOON SEN (GLASS NOODLE) Bean threads stir-fried with onion, mushrooms, carrots, scallions and egg	
LAD NA Thai style wide noodle in warm gravy sauce with broccoli, carrot and mushrooms (Lad Na with crispy egg noodle add \$1)	
LOMEIN NOODLE Stir-fried with onion, carrot, zucchini, mushroom, bean spout and scallion	
DUCK KEE MAO Stir-fried Duck with wide noodle, broccoli, carrots, onions, bell peppers, basil and chili	19.00

THAI CURRY

Served with choice of white, brown or fried rice

RED CURRY With bamboo shoot, bell peppers and basil leaves in coconut milk base red curry	
YELLOW CURRY With potatoes, bell peppers and onion in coconut milk base yellow curry	
GREEN CURRY With bamboo shoot, green beans, & bell peppers in coconut milk base green curry	
PANANG CURRY Creamy peanut sauce style curry with coconut milk, green bean and carrots	
MASAMAN CURRY With potatoes, coconut milk, carrots, onions, and cashew nuts	
DUCK PANANG Creamy peanut sauce style curry with coconut milk, green bean and carrots	19.00
SALMON PANANG Creamy peanut sauce style curry with coconut milk, green bean and carrots	21.00
PINE APPLE CURRY DUCK Crispy duck, bamboo shoots, bell pepper, tomato, pine apple & basil in home made curry	19.00
SOFT SHELL CRAB IN CURRY SAUCE Crispy soft shell crab with bell pepper, carrot, onion, scallion & egg in homemade curry	20.00

ENTREES

Served with choice of white, brown or fried rice
Please choose from the selections

MIXED VEGETABLES Broccoli, carrots, onions, cabbage and zucchini	
FRESH GINGER SHREDS Ginger, onions, mushrooms, zucchini and carrots	
DUCK GINGER Ginger, onions, mushrooms, zucchini and carrots	19.00
SALMON GINGER Ginger, onions, mushrooms, zucchini and carrots	21.00
THAI CASHEW NUT Cashew nut, carrots, onions, scallions, and bell peppers	
GARLIC SAUCE Garlic and black pepper sauce on a bed of mixed vegetable (cabbage, broccoli, carrots)	
SOFT SHELL CRAB GARLIC Garlic and black pepper sauce on a bed of mixed vegetable (cabbage, broccoli, carrots)	20.00
THAI SPICY BASIL Basil leaves, onion, zucchini, carrot, chili and bell pepper	
DUCK BASIL Basil leaves, onion, zucchini, carrot, chili and bell pepper	19.00
SOFT SHELL CRAB BASIL Basil leaves, onion, zucchini, carrot, chili and bell pepper	20.00
SALMON BASIL Basil leaves, onion, zucchini, carrot, chili and bell pepper	21.00
THAI SWEET & SOUR With saute of pineapple, sweet pea, onion and bell pepper	
BROCCOLI AND MUSHROOM WITH OYSTER Broccoli and mushroom sauteed with oyster sauce	
SPICY THAI EGGPLANT stir-fried eggplant, onion, basil and bell pepper with soy bean paste sauce	
PEANUT LOVER Stir-fried with peanut sauce over broccoli and spinach	
HIBACHI Served with assorted vegetables	
TERIYAKI Served with teriyaki sauce and assorted vegetables	
VEGETABLE	14.00
CHICKEN	15.00
BEEF	18.00
SHRIMP	17.00
TEMPURA Deep fried and lightly battered with assorted vegetables	
VEGETABLES	14.00
CHICKEN	15.00
SHRIMP	17.00

SPECIAL ROLLS

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ALASKA crab, shrimp, fish roe, tempura flake & mayo	17.00*
BAGEL deep fried, fresh salmon, cream cheese, avocado and sweet Sauce	16.00
BANGKOK spicy tuna, avocado, carrot inside, topped with escolar, black tobiko and spicy mayo	17.00*
BANZAI scallop, salmon, eel, cucumber, sweet sauce, avocado and sesame seed	18.00*
BEAUTIFUL tempura shrimp and avocado, topped with tuna spicy mayo, black and red tobiko	17.00*
BIG ISLAND spicy tuna, cucumber, top with avocado, masago, spicy mayo, sweet sauce and tempura flake	17.00*
BIG KAHUNA lobster salad, crab, avocado, cucumber, cream cheese & green onion & sesame seeds	15.00*
BIG FIVE ROLL yellow tail, escolar, white fish, avocado top with salmon, tuna, masago and scallion.	19.00*
BOSTON soy bean wrap with tempura shrimp, deep fried crab, mayo and sesame seeds	15.00
CAPTAIN NEMO soy bean wrap with tempura shrimp, crab stick, shrimp, cucumber, tamago and scallion	15.00
CAROLINA SNOW shrimp, avocado, crab stick, fish roe, tempura flake and mayo	15.00*
CATERPILLAR salmon baked, cucumber, seaweed salad, topped with avocado, sesame seeds and tempura flake	17.00
CARIBBEAN ROLL tempura soft-shell crab, avocado, cucumber, spicy tuna, fish roe, spicy mayo and green Onion	16.00*
CRAZY GIRL eel, avocado, seaweed salad, crab stick spicy mayo, topped with sweet sauce, fish roe and scallion	16.00*
CRUNCHY SPECIAL crab salad, avocado, cucumber, spicy mayo, corn flake, crab stick, eel sauce & fried onion	17.00
DEEP OCEAN spicy tuna and avocado, tempura batter fried with spicy mayo, sweet sauce, green onion	16.00
DYNAMITE crab stick, shrimp, fish roe, spicy mayo and tempura crispy	13.00*
FIREWORK crab, cream cheese, avocado, Jalapeno, pepper powder, spicy mayo, sweet sauce	16.00*
FIVE STAR spicy tuna, avocado, tobiko, lobster salad, soy wrap	17.00*
FUTO MAKI crab, egg, cucumber, eel, green onion	15.00
FLORIDA shrimp tempura, fish roe, avocado, top with escolar, spicy mayo, eel sauce, tempura flake	17.00*
GEISHA tuna, salmon, escolar, yellow tail, avocado, fish roe and scallion	16.00*
GREEN DRAGON tempura shrimp p, fish roe, spicy mayo, topped with avocado, eel sauce and tobiko	17.00*
HAWAIIAN tempura shrimp, cream cheese, avocado, topped with tuna and bake Jalapeno, spicy mayo and hot sauce	18.00
HOT ROE tempura shrimp, crab stick, spicy n mayo, rolled with salmon, topped with strawberry slices and tobiko	17.00*
HURRICANE crab stick, av ocado, cucumber, topped with spicy tuna, scallion and fish roe	16.00*
KANISU kani, avocado, masago and scallions wrapped in cucumber	16.00*
LOBSTER ROLL lobster tempura, lobster salad. cream cheese, scallion, crab stick, avocado spicy mayo & eel sauce with red and black tobiko	19.00*
NEW YORK spicy tuna, cucumber inside scallop, sweet sauce, top spicy mayo, & hot sauce, strawberry	17.00*
OMAKASE tuna, salmon, cream chees, topped with eel, tobiko, salmon roe and scallion	17.00*
OMAMI tempura shrimp, cream cheese, cucumber, smoke salmon baked, wasabi, eel sauce and red tobiko baked	18.00*
PHILLY ROLL smoked salmon, cream cheese, avocado, onion, sesame seed	13.00*
RAINBOW salmon, tuna, carb stick, avocado, cucumber, yellow tail and shrimp	17.00*
RED BULL ROLL top tuna, avocado, mayo, eel sauce, inside spicy crab, cucumber, tempura flake	17.00*
ROCK N' ROLL crab stick, tempura shrimp, avocado, salmon, spicy mayo, baked, topped sweet sauce, scallion and tobiko	18.00*
SPICY CRAB ROLL crab, cucumber, tempura flakes, masago and spicy sauce	14.00*
SASHIMI tuna, salmon, white fish, yellow tail, carrot, wrapped with cucumber slice	17.00*
SPICY SCALLOP ROLL scallop, cucumber, tempura flakes, masago and spicy sauce	15.00*
SPICY TUNA WRAP rice paper, lettuce, cucumber, spicy tuna, carrot with spicy mayo and avocado	16.00*
SHRIMP TEMPURA shrimp tempura, fish roe, mayo, sesame seeds outside	14.00*
SPIDER tempura soft shell crab, avocado, fish roe, cucumber, lettuce, scallion, sweet sauce and spicy mayo	16.00*
SUNRISE cream cheese, crab, avocado, fish roe, special sauce with scallop, shrimp, green onion	17.00*
SUSUKI 900 salmon, eel, avocado, crab, green onion, deep fried & served with a ponzu & eel sauce	16.00
SWEET DRAGON tempura shrimp, spicy mayo, fish roe, eel sauce, avocado and eel	17.00*
TEMPURA 2 crab, shrimp, chefs choice of fish and avocado, batter fried, wrapped in rice, top spicy mayo, eel sauce	16.00
TUNA ECSTASY crab, avocado, cucumber, mix seafood top tuna, scallop, spicy mayo, green onion	17.00*
TOKYO tempura shrimp, lettuce, cucumber, topped with tuna, avocado, wasabi sauce, eel sauce, sesame seeds	18.00*
TUNAGI crab stick, avocado, eel, topped with tuna, yum sauce and masago	17.00*
ULTIMATE CHILI tempura shrimp, avocado, cucumber, topped with spicy tuna, mayo, tempura crispy, eel sauce and tobiko	17.00*
VICTORIA SECRET cream cheese, tempura shrimp, lettuce, topped with fresh salmon, scallion, spicy mayo, fish roe and eel sauce	18.00*
VOLCANO crab stick, cream cheese, avocado, fish roe with special cream sauce	17.00*
YUM YUM shrimp, crab stick, cucumber, bake salmon, topped with sweet sauce, spicy mayo	16.00
YUMMY fried lobster, cucumber, fish roe, spicy mayo tempura shrimp, crab stick, eel sauce & scallion	18.00*
WHITE DRAGON Escolar, yellowtail, inside crab, cucumber, avocado	17.00*
WOLF PACK white fish, avocado, cucumber, top with seaweed salad, & tuna, sesame seeds	17.00*