



APPETIZER

FROM THE KITCHEN

- A16. **Edamame**4.95
- A17. **Bake Mussels (6)**7.50
green mussels w/spicy sauce
- A18. **Vegetable Spring Rolls (4)**5.50
- A19. **Skewer** (chicken or beef)(3).....7.00/ 8.00
- A20. **Spicy Sauteed Mussels.**9.50
mussels sauteed garlic, onions, jalapenos & scallions
- A21. **Crab Jalapeno Pepper**8.50
jalapeno pepper, crabmeat cream cheese, tempura style
- A22. **Shrimp Toast(4)**6.00
- A23. **Chicken Tempura**8.00
- A24. **Fried Calamari**11.00
fried squid w/spicy sweet sauce
- A25. **Shrimp & Vegetable Tempura.**8.00
- A26. **Shumai (8)**.....5.95
steamed shrimp dumpling
- A27. **Wasabi Pork Shumai (6)**.....7.95
- A28. **Grilled Calamari**.....11.00
- A29. **Coconut Shrimp (6)**.....9.00
crispy shrimp w/ sweet chili sauce
- A30. **Gyoza (6)** 5.95
panfried chicken dumpling
- A31. **Edomae Wonton (6)**6.00
steamed chicken & shrimp w/house spicy sauce
- A32. **Scallion Pancake (8)**7.00
- A33. **Crab Cheese Wonton (4)**5.95
- A34. **Beef Short Ribs.**.....10.00
- A35. **Sesame Crispy Egg Plant**8.00
tempura egg plant w/sweet glaze sauce
- A36. **Chilean Seabass Miso Yaki**14.95
chilean seabass marinated in sweet miso & grilled to perfection
- A37. **Age Tofu** (tempura tofu)5.50
- A38. **Vegetable Tempura**.....6.50



Bake Mussels



Fried Calamari



Age Tofu



Gyoza



Wasabi Pork Shumai