



APPETIZER

FROM THE KITCHEN

- A16. **Edamame**4.95
- A17. **Bake Mussels (6)** (green mussels w/spicy sauce)8.00
- A18. **Vegetable Spring Rolls (4)**.....5.50
- A19. **Skewer** (chicken or beef) **(3)**7.50 / 8.50
- A20. **Spicy Sauteed Mussels.**10.00
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** (fried squid w/spicy sweet sauce)11.00
- A25. **Shrimp & Vegetable Tempura.**8.50
- A26. **Shumai (8)** (steamed shrimp dumpling)6.50
- A27. **Wasabi Pork Shumai (6)**7.95
- A28. **Grilled Calamari**.....11.00
- A29. **Coconut Shrimp (6)**9.00
crispy shrimp w/chili sauce
- A30. **Gyoza (6)**.....7.00
panfried chicken dumpling
- A31. **Edomae Wonton (6)**6.50
steamed chicken & shrimp w/house spicy sauce
- A32. **Scallion Pancake (8)**7.00
- A33. **Crab Cheese Wonton (4)**6.00
- A34. **Beef Short Ribs**.....11.50
- A35. **Sesame Crispy Egg Plant**8.50
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)6.00
- A38. **Vegetable Tempura**.....7.00



Bake Mussels



Fried Calamari



Age Tofu



Gyoza



Wasabi Pork Shumai