

# MAD FOR CHICKEN

Choose your

## SAUCE

**MAD**

(SOY GARLIC)

**ANGRY**

(SPICY GARLIC)

**FURIOUS**

(XTRA SPICY GARLIC)

**B B Q**

**BUFFALO**

Our signature chicken uses a special frying technique which gives it an amazing crunch, while retaining its natural flavors. We only use the **BEST**, all-natural, **FARM** raised chicken with **NO** hormones and **NO** antibiotics. Always fresh, and **NEVER** frozen. All of our sauces are hand-brushed on each piece of chicken, with flavors leaving you wanting

## WINGS

SM (8 PC) \$8.95      MED (18 PC) \$18.95      LG (28 PC)  
\$27.95      XL (38 PC) \$35.95

## DRUMSTICKS

SM (4 PC) \$8.95      MED (10 PC) \$19.95      LG (14 PC)  
\$25.95      XL (20 PC) \$34.95

## BONELESS

SM (8 PC) \$8.95      MED (18 PC) \$18.95      LG (28 PC) \$27.95

## COMBOS

SM ( 6 WINGS + 2 DRUMS ) \$10.95  
MED ( 10 WINGS + 4 DRUMS ) \$18.95  
LG ( 14 WINGS + 6 DRUMS ) \$28.95

## SCALLION CHICKEN

Crispy boneless breast slices mixed with spring onions, red onions, and ginger honey mustard.

\$15.95

## CHICKEN & WAFFLES

Taro waffles topped w. choice of soy garlic glazed boneless chicken or drumsticks & taro whipped cream. Served with maple syrup.

sprinkled with cotija and chili powder.

### WONTON MOZERELLA STICKS 8

Crispy fried wonton wrapped mozerella served with wasabi marinara.

### PARMESAN FRIES 6.5

Hand cut fries topped w. parmesan cheese, oregano, chef's seasonings served with chipotle mayo & ketchup.

### TRUFFLE FRIES 8.5

Parmesan fries with truffle oil served with chipotle mayo & ketchup.

### THE CALAMARI 12

Fried calamari topped w. parmesan cheese, herb seasonings & served w. wasabi marinara and spicy mayo.

### JALAPENO BOMBS 8.5

Fried jalapenos stuffed w. spicy crab & drizzled w. spicy mayo & eel sauce topped w. scallions & tobiko.

### EDAMAME 5

Boiled young soybeans sprinkled w. sea salt.

### GYOZA6

Pan seared pork dumplings served w. a sweet ginger soy sauce.

### SHRIMP SHUMAI 6

Steamed shrimp dumplings.

### CRISPY SHRIMP SHUMAI 8

Panko crusted shrimp dumplings topped w. taro strings, spicy mayo, eel sauce & tobiko.

### KIELBASA BITES 8

Kielbasa topped with carmelized onions served with habanero honey.

### SPAM MUSUBI

### MUSSELS 12

9EI mussels sautéed with white wine, shallots, garlic, butter and herbs.

## **NIGIRI & SASHIMI**

**NIGIRI – 2 PIECES ; BROWN RICE ADD \$1.00**

**SASHIMI – 3 PIECES ADD \$1.50**

TAMAGO Sweet egg omelette	3.5	SAKE Salmon	5.5
INARI Fried tofu skin	3.5	MAGURO Tuna	6
KANIKAMA Imitation crabstick	4	SHIRO MAGURO White tuna	6
EBI Cooked shrimp	4.5	BINNAGA MAGURO Seared albacore tuna	6.5
HOKKIGAI Surf clam	4.5	HAMACHI Yellowtail	6
AMAEBI Sweet shrimp	7	SMOKED SALMON	6
TAKO Octopus	4.5	PEPPER TUNA	6
IKA Squid	4.5	HIRAME Fluke	5
SABA Pickled mackerel	4.5	SUZUKI Stripe bass	5
IKURA Salmon roe	5.5	HOTATEGAI Scallop	6
TOBIKO Flying fish roe	4.5	UNAGI Fresh water eel	6
RED TOBIKO	5	UNI Sea urchin	7
YUZU TOBIKO	5	LIVE UNI Served in shell	MP
WASABI TOBIKO	5.5	TORO Tuna Belly	MP
BLACK TOBIKO	6	KING CRAB	MP

\*Consuming raw or undercooked meat, poultry seafood, shellfish or eggs may increase your risk of food borne illness

# MAKIMONO

With Brown Rice or Soy Paper : Add \$1 . 00

With Cucumber Wrap: Add \$1 . 5 0

<b>CUCUMBER</b>	3 . 5	<b>CRUNCHY CRAB</b>	5 . 5
<b>OSHINKO</b> Pickled Radish	4	<b>SPICY CRAB</b>	5
<b>AVOCADO</b>	4	<b>*SPICY SALMON</b>	6
<b>AVO W. CUCUMBER</b>	4 . 5	<b>*SPICY TUNA</b>	6 . 5
<b>FUTO</b> Crabstick, Tamago, Cucumber, Avocado and Shitake mushroom.	6	<b>*SPICY WHITE TUNA</b>	6 . 5
<b>GARDEN</b> Red and green peppers, asparagus, cucumber and romaine.	5 . 5	<b>*SPICY YELLOWTAIL</b>	6 . 5
		<b>*SPICY SCALLOP</b>	8
		<b>*SALMON</b>	
		<b>*TUNA</b>	6
<b>IDAHO</b> Tempura fried sweet potato drizzled with eel sauce.	5	<b>*YELLOWTAIL</b>	
		<b>*YELLOWTAIL W. JALAPENO</b>	6 . 5
<b>CHEESY IDAHO</b> Tempura fried sweet potato w. cream cheese and eel sauce.	5 . 5	<b>*TUNA AVOCADO</b>	6 . 5
<b>VEGGIE TEMPURA</b> Fried string beans, asparagus and tofu strips served w. chilled tempura sauce.	5 . 5	<b>SHRIMP TEMPURA</b> Tempura fried shrimp with cucumber and avocado.	7 . 5
<b>SHITAKE</b> Sauteed shitake mushrooms and asparagus.	6	<b>EEL W. CUCUMBER</b>	6 . 5
<b>SHRIMP ASPARAGUS</b>	6	<b>EEL W. AVOCADO</b>	6 . 5
<b>CALIFORNIA</b> Crabstick, cucumber and avocado.	5 . 5	<b>CATERPILLAR</b> Eel and cucumber topped with a thinly sliced avocado and tobiko.	8 . 5
<b>ALASKA</b> Salmon and avocado.	6	<b>SPIDER</b> Tempura fried soft shell crab with cucumber, avocado and tobiko.	9 . 5
<b>PHILADELPHIA</b> Smoked salmon, cream cheese and cucumber.	6	<b>RAINBOW</b> California roll topped with sliced tuna, salmon, whitefish and avocado.	1 0

# SPECIALTY MAKIMONO

## UNDERWOOD

Lobster tail, avocado, and asparagus in soy paper with a sweet mayo sauce.

## HOUSE WHIP

Shrimp tempura and cucumber topped with spicy crab and eel sauce.

## THE CAPITOL

Eel and avocado topped with a creamy mix of scallops, crabmeat, tako, ebi, tamago, tobiko, enoki mushrooms, and tempura crunch.

## WALKERS

Chicken katsu, avocado and romaine topped with eel, black tobiko and wasabi mayo.

## THE GOVERNOR

Yellowtail, jalapeno and mango topped with seared pepper tuna, black tobiko and honey wasabi.

## DARK PASSENGER

Eel, cucumber and avocado in soy paper topped with eel and tobiko.

## SLICE OF LIFE

Spicy tuna and cucumber topped with fresh tuna and avocado with sweet chili sauce.

## HEISENBURG

Bacon, lettuce, tomato in soy paper topped with bulgogi drizzled with chipotle mayo.

## S'ALL GOODMAN

Fried oysters and cucumber topped with lightly seared scallops, tobiko and a creamy mayo.

## LEAF OF GRASS

Sweet potato tempura, avocado, romaine, and cucumber in soy paper with a sweet mayo sauce.

## LET'S COOK

Shrimp tempura and papaya topped with crunchy snowcrab.

## LUCKY NUCKY

Fried scallops with crunchy crabmeat topped with four colors of tobiko.

## BOOTLEGGER

Spicy shrimp, tobiko and avocado topped with tuna, white tuna, jalapeno, honey wasabi and sriracha.

## KHALEESI

Eel and cucumber topped with thinly sliced avocado, seared albacore and crispy fried onions.

## KINGSLAYER

Spicy tuna and avocado topped with seared white tuna, tobiko, crispy taro strings and scallions.

## THE IMP

Crunchy crab and tako wrapped with yellowtail topped with jalapeno and chef's special sauce.

## CRAVE THE NEW BLACK

Spicy salmon and cucumber topped with lightly seared salmon, orange and black tobiko and tempura crunch.

## CRAZY EYES

A tempura fried roll with spicy whitefish, spicy crab and avocado topped with spicy tuna, tobiko, eel sauce and spicy mayo.

## B613

Shrimp tempura and cucumber topped with mixed snowcrab drizzled with a wasabi sauce.

## GALLAGHER SHAME

Soft shell crab and cucumber topped with tuna, crunchy crab and crispy fried garlic.

## D DRAPER

Soft shell crab and cucumber topped with a mix snowcrab and tempura crunch.

# SUSHI ENTREES

(Served with Miso Soup and House Salad)

## SUSHI REGULAR 18

8 pcs assorted nigiri and 6 pcs of California maki

## SUSHI DELUXE 22

10 pcs assorted nigiri and 6 pcs spicy tuna maki

## SASHIMI REGULAR 16

Chef's choice of 10 pcs assorted sashimi

## SASHIMI DELUXE 22

Chef's choice of 16 pcs assorted sashimi

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# SPECIALTY MAKIMONO

SUSHI & SASHIMI COMBO 28

Assortment of 10 pcs of sashimi, 6 pcs of nigiri and spicy tuna maki

CRAVE THE SUSHI BOAT 55

Chef's choice of 10 pcs of nigiri, 16 pcs of sashimi with spicy salmon maki and dragon maki

\*SAKE / \*TEKKA / \*HAMACHI DON 17

Your choice of either sliced Salmon, Tuna, or Yellowtail over seasoned sushi rice.

UNAGI DON 17

Broiled freshwater eel over seasoned sushi rice

\*CHIRASHI DON 17

Assorted sliced fish over seasoned sushi rice

\*UNI IKURA DON 19

Sea urchin with salmon roe over seasoned sushi rice

\* Before placing your order, please inform your server if a person in your party has a food allergy

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