EAST ASIAN BISTRO

APPETIZERS		SOUPS/SALADS	
CRAB RANGOON (6)	5.25	EDAMAME BROCCOLI HUMMUS with CHIPS	5.25
Fried Kana crab, cream cheese, celery dumpling PETITE EGG ROLLS (8) Fried petite egg rolls filled with chicken, shrimp,	5.50	CUCUMBER SALAD Diced cucumbers in s sweet vinaigrette with spicy coleslaw	3.50
Shitake mushrooms and crystal noodles. CHICKEN SATAY (4) (gf) Chicken marinated in coconut & Thai spices served	5.50	GOMAE Japanese styled spinach salad with sesame Soy vinaigrette.	4.95
with cucumber salad and peanut sauce		MISO SOUP	2.00
DIMSUM-PLINGS (5) Pan fried dumplings served with a spicy garlic	4.95	Tofu, miso, scallions and seaweed TOM YUM SOUP	6.95
tamarind sauce.	4.05	Thai hot and sour soup. Bell pepper, mushroom,	0.50
GENERAL TAO CHICKEN WINGS (4) (gf) Crispy fried chicken wings lightly tossed in Spicy General Tao sauce	4.95	lemon grass, galangal root. SUSHI/MAKI	
FRESH FISH MAKI (8)		VEGETARIAN MAKI (8)	
SALMON BELLY MAKI	4.25	TEMPURA VEGETABLE MAKI	
Smoked and baconed Salmon belly, with avocado, cucumber with house made unagi.		SWEET POTATO MAKI	4.25
CALIFORNIA	4.95	SHITAKE MUSHROOM	4.50
Kana crab, avocado, cucumber spears, sesame seeds (With orange masago add .50)		ASPARAGUS MAKI	3.95
SHRIMP TEMPURA	6.95	CUCUMBER HEARTS MAKI	3.75
Tempura shrimp with spicy mayo SWEET & SPICY SHRIMP TEMPURA	6.95	ASIAN BROCOLLI MAKI	3.95
Tempura shrimp with sweet and spicy mayo	0.95	RAW VEGETABLE MAKI	
SALMON AVOCADO Fresh salmon and avocado	5.25	AVOCADO MAKI	4.25
HOUSE SMOKED SALMON	5.50	FRESH CUCUMBER MAKI	3.95
Salmon smoked in house. Try it. You'll like it!		MARINATED SHITAKE MUSHROOM	4.25
SPICY TUNA Spicy seasoned fresh tuna tartare with avocado.	6.95		2.80
CRUNCY SPICY TUNA Spicy tuna maki lightly coated with tempura crumb.	7.45	SAUCE SAMPLER Try different sauces with your maki. In the SAUCE SAMPLER, you receive a	1.00
SPICY SALMON Spicy seasoned salmon tartare with avocado	5.45	sample of the following sauces:	
ALASKAN	5.95	Honey Wasabi	
Salmon, avocado, crabmeat topped with black tobikk PHILLY	5. 50	Spicy Yuzu Mayo Sweet Curry Miso	
House smoked salmon and cream cheese		Homemade Unagi Sauce	
	GNATU	RE MAKI	
FRESH FISH SIGNATURE		FRESH FISH SIGNATURE	
EDAMAME SMOKED SALMON Crispy sweet potato, asparagus, topped smoked Atlantic salmon, edamame per pickle onion and organic microgreens.	sto, fried	RAINBOW ROLL Tuna, Hamachi & Salmon, Kana crab, cucumber, avocado and masago.	10.9
CUCUMBER SHRIMP TEMPURA	8.50	DRAGON ROLL Tempura shrimp, unagi, avocado and masago mayo	10.2
Fried cucumber maki, topped with spi- Shrimp, homemade unagi sauce, hone mayo.		GODZILLA ROLL Shrimp tempura, masago, avocados, chili sauce,	13.9
RISING SUN	10.95	tobikko, cream cheese, scallions with topped with tempura crumbs and drizzled with unagi & wasabi	mayo.
Sweet curry quinoa, fresh mint, fried ponion and spicy yuzu mayo.	pickle	VEGETARIAN SIGNATURE	-
BIG CITY DRAGON Softshell crab, cream cheese, Fuji appl Sriacha, topped with unagi, avocado, tempura, honey wasabi mayo and hom	,	INARI MAKI Sweet potato, avocado, sweet soy and curry mayo topped with micro greens	9.98
unagi sauce. HAMACHI EEL Unagi, avocado, apple, topped with Hamachi, bell pepper And edamame po	11.95	BELLE Fried shitake mushroom,, sweet potato with bell peppers, avocado, homemade sauce and spicy yuzu mayo	
EAST AKIRA Salmon, tuna, white fish, avocado, cucumber, ginger, masago, tempura co	11.95 rumbs,	CUCUMBER QUINOA Sweet curry quinoa, fresh mint, fried p onions and spicy yuzu mayo.	8.50 ickled
spicy yuzu mayo and homemade unag KONA KANI Black rice, fried kani, avocado, bonito flake, ginger, toasted flaxseed, sweet o spicy yuzu	i sauce 8.95	GODZILLA VEGGIE Sweet soy tofu, avocado, cucumber, cilantro, tempura crumb, honey wasab mayo and homemade unagi sauce.	8.98 i



BENTO BOXES

A.	CHICKEN TERIYAKI BENTO Chicken and mushrooms sauteed in a ginger honey teriyaki sauce garnished with sesame seeds.	11.95	BENTO BOXES ARE SERVED WITH:
B.	B. BEEF TERIYAKI BENTO Beef, mushrooms and onions sauteed in a	12.95	MISO SOUP
	ginger honey teriyaki sauce garnished with sesame seeds.		• TEMPURA VEGETABLES Sweet potato, broccoli, onion & zucchini
C.	SALMON TERIYAKI BENTO Salmon, mushrooms and onions sauteed in a ginger honey teriyaki sauce garnished with sesame seeds.	13.95	HOUSE SALAD Mixed organic greens slaw dressed with a sesame ginger vinaigrette.
-		15.05	• JASMINE RICE
D.	ZEN BENTO Salmon Sushi (2) & -California Maki	13.95	• Edamame Broccoli Hummus with Chip Tasting
E.	VEGGIE BENTO Tofu & mushroom teriyaki	10.95	

RICE/NOODLE BOWLS

PAD THAI Thin rice noodles, tofu, scrambled eggs, chopped Peanuts, light sweet tangy tamarind sauce with sweet radish and bean sprouts	7.95	WOK SEARED FRIED RICE & QUINOA Tofu, mixed vegetables, mushroom, onion, jasmine rice, black rice and quinoa. (Chicken add .50, Beef 1.00, Shrimp 2.00)	8.25
(Chicken add .50, Beef 1.00, Shrimp 2.00) VEGETARIAN STIR-FRY Chinese broccoli, carrots, peppers, peapods, shitake mushroom, baby corn, and onions wok seared in with		CASHEW CHICKEN Chicken with roasted cashews, mushrooms, pineapples, pea pods, bell peppers and dried hot peppers.	8.50
toasted garlic, soy and sesame oil. PAD KI MAO Spicy wok seared chicken, fresh wide rice noodles w shrimp, carrots, bean sprouts, baby corn, bell pepp Basil, eggs and jalepeno peppers. (Add Shrimp 2.00	ers,	MANGO CHICKEN Tender pieces of chicken deep fried with mangos, peppers, snow peas, carrots and onion Stir fried with a spicy tangy orange mango sauce.	8.95
PAD SEE EIW Stir-fried wide noodles with Chicken, eggs, Chinese broccoli, bean sprouts in sweet soy sauce. (Beef add	8.25	RAMA CHICKEN Chicken sauted in a lemon grass peanut sauce garnished with broccoli.	8.50
1.00, Shrimp 2.00) SPICY BASIL CHOPPED CHICKEN Ground chicken stir-fried with thai chili peppers, ba	8.50	PANANG CHICKEN Breast of chicken in a rich curry sauce with peppers, basil & lemon grass	8.25
leaves, red and green bell peppers in spicy sauce. (Fried egg add \$1.00)	er general de la companya de la comp	BROCCOLI AND CHICKEN Chicken & Gailon stir-fried in an rich oyster and ginger sauce. (Beef add \$1.00)	8.45

PAD SEE EIW Stir-fried wide noodles with Chicken, eggs, Chinese	8.25	RAMA CHICKEN Chicken sauted in a lemon grass peanut sauce garnished with broccoli.	8.50
broccoli, bean sprouts in sweet soy sauce. (Beef add 1.00, Shrimp 2.00) SPICY BASIL CHOPPED CHICKEN Ground chicken stir-fried with that chili peppers, basil	8.50	PANANG CHICKEN Breast of chicken in a rich curry sauce with peppers, basil & lemon grass	8.25
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F	RAMEN	BOWLS	
TRADITIONAL TONKATSU Roasted pork belly, Asian broccoli, scallions, molten eachopped sweet radish, bean sprouts, toasted garlic, se	00,	RIBS & RAMEN Asian BBQ ribs (2), Asian broccoli, scallions, molte egg, chopped sweet radish, bean sprouts, toasted g sesame oil	
oil CHICKEN KARAGE & RAMEN Fried chicken wings (2), Asian broccoli, scallions, mol egg, chopped sweet radish, bean sprouts, toasted garli		SPICY GARLIC RAMEN Chicken meat balls, peapods, mushrooms, onions, bean sprouts, spicy garlic sesame sauce with hot marinated slaw.	11.95
DRINE	S AND	LIBATION	
BEERS		House Wines	
PABST BLUE RIBBON BEER MILLER LITE	4.05	PINOT GRIGIO CHARDONNAY	5.00 5.50

BEERS		House Wines	_
PABST BLUE RIBBON BEER MILLER LITE SAPPORO	3.75 4.25 4.75	PINOT GRIGIO CHARDONNAY MOSCATO MALBEC PINOT NOIR PLUM WINE	5.00 5.50 6.00 5.50 5.50 5.00
	SOFT DRIN	TKS	
COKE SPRITE DIET COKE GINGER ALE HOT TEA JASI	MINE OR GREEI	1.75 1.75 1.75 1.75 1.50	