

# Restaurant Week Spring 2015

Choose one appetizer and one entree -\$20.15

Only served in the dining room and not at our Hibachi Tables

## Appetizers

**Shumai**- Steamed shrimp dumpling served with dipping sauce

**Gyoza**- Pan fried pork dumplings served with dipping sauce

**Harumaki**- Crispy japanese spring served with a sweet chilli sauce

**Kani Salad**- Crab, tobiko, avocado and mayo with mixed greens

**Calamari**- Crispy fried squid served with a sweet thai chilli for dipping

**Avocado Salad**- Sliced avocado with greens and a ginger dressing

## Entrees

All entrees served with miso soup, hibachi soup or a house greens salad topped ginger dressing

**Sushi Lovers Entree**- Assorted sushi served with our spicy crunchy salmon

**Beef Negimaki**- Thinly sliced beef wrapped around scallions and then grilled with teriyaki sauce. Served with white rice and vegetables

**Teriyaki Entree** - Choice of salmon, chicken, shrimp or steak. Served with white rice and sauteed vegetables.

**Specialty Roll Combo** (Choice of 2 rolls)

Rainbow- Crab, avocado and cucumber inside. Wrapped w/raw fish

Twister- Spicy tuna and cucumber rolled w/avocado and tobiko

Spider- Fried soft shell crab with avocado, lettuce, cucumber, and eel sauce

Christmas Tree- Tuna, salmon and yellowtail combined with avocado, tobiko and crunch. Wrapped in soy paper then topped w/spicy mayo and unagi glaze

Rock' N Roll- Shrimp tempura and spicy tuna inside. Topped w/crab salad and tobiko

Dragon- Eel, cucumber, tobiko rolled with avocado

Dynamite- Deep-fried roll with eel, crab, asparagus, cream cheese and spicy tuna. Topped with our special sauce