

Mother's Day 2022

Appetizers

Shrimp Tempura	\$16.95	Shishito Peppers	\$8.95
Crab Cake	\$18.95	Spicy Tuna Crispy Rice	\$15.95
Calamari	\$16.95	Ganja	\$14.95

Three Course Dinner includes: Starter, Entrée & Dessert

Starter Selection

Caesar Salad

Mixed Baby Greens

Seafood Chowder

Entrée Selection (no substitutions or modifications)

Mushroom Ravioli (v) <i>Portobello & Porcini mushrooms tossed in truffle oil topped with kale, cherry tomato & red onion</i>	\$42	Shrimp & Scallop Pasta <i>Penne pasta, shiitake mushrooms, tomatoes, basil & asparagus in a sun-dried tomato cream sauce</i>	\$50
Sesame Crusted Ahi Tuna <i>Topped with a ponzu vinaigrette, served with stir fry vegetables & choice of white or brown rice</i>	\$49	Salmon Fettucine Pasta <i>Shiitake mushrooms, diced tomatoes & basil in a sun-dried tomato cream sauce</i>	\$48
Grilled Salmon <i>Served with mashed potatoes & our vegetable de jour</i>	\$49	Shrimp & Scallop Stir Fry <i>With Shiitake mushrooms, asparagus & carrots served on udon noodles</i>	\$50
(GF) Chilean Sea Bass <i>Topped with tomatoes, capers, & lemon beurre blanc sauce, served with mashed potatoes & our vegetable de jour</i>	\$58	Japanese Bento Boxes <i>Choice of Chicken, Beef, Salmon, or Ahi. Will be served with Miso Soup starter, California Roll, Japanese Salad & white or brown rice</i>	\$50
Grilled Colossal Prawns <i>Garlic marinated, with a side of black forbidden rice risotto & broccolini</i>	\$54	Filet Mignon <i>Demi glaze sauce, served with fingerling potatoes, asparagus & baby carrots</i>	\$68
Rack of Lamb <i>With a mint jelly, served with mashed potatoes & our vegetable de jour</i>	\$68	Mongolian Beef <i>Thinly sliced flank steak, Asian wok stir fried in a garlic soy sauce with scallions & crispy rice noodles, with white or brown rice</i>	\$40
14 oz Ribeye <i>With a demi-glaze sauce served with mashed potatoes & veggies</i>	\$70		

Special Roll options: (no substitutions or modifications)

She's The 1 (In: Snow Crab, shrimp tempura, avocado. Out: Salmon Wrap, topped with chili oil, ponzu sauce, and red onions)

Tiger Roll (In: Crab, shrimp tempura. Out: Spicy Tuna, shrimp, avocado, topped with Spicy Ponzu, and spicy mayo)

911 Roll: (Spicy Tuna cut roll topped with avocado and our house made 911 sauce)

Double Yellowtail (In: Spicy yellowtail and cucumber. Out: Yellowtail, jalapeño, cilantro, sriracha, & ponzu vinaigrette on soy paper)

Albacore Heaven: (In: Spicy Tuna, shrimp tempura. Out: Albacore topped with a ponzu vinaigrette)

Sunset: (In: Crab, avocado. Out: Salmon, soy paper, baked with 911 sauce and topped with eel sauce)

Snap Crackle Pop: (In: Spicy tuna, avocado, cucumber. Out: Spicy crunchy shrimp, topped with a sweet sesame butter on soy paper)

American Dragon: (In: Crab, shrimp tempura. Out: Rainbow, topped with eel sauce and tempura flakes)

Crunchy Roll: (In: Shrimp Tempura, crab, topped with tempura flakes and eel sauce)

Sushi combos include Miso soup and choice of dessert ~Nigiri is chef's choice~

COMBO #1:

\$50

Choice of 1 special roll, 6 pc. Nigiri sushi (all Nigiri available except uni/ toro)

COMBO #2:

Choice of 1 carpaccio (Yellowtail, Tuna, Albacore), 2 pc nigiri, and 1 special roll)

\$68

COMBO #3:

Choice of 2 special rolls, and choice of 2 hand rolls (Spicy tuna, Sh. Tempura, Tuna, or Baked Crab)

\$ 70

Desserts

Chocolate Covered Strawberries, Chocolate Cake, Pecan Struessel, Chocolate Brownie