### Non Alcoholic Drinks

**Hot Green Tea**: Genmaicha, Lemon Grass, Toasted Brown Rice / 0.95

**Watermelon Juice** (Fresh Squeezed) / 5.95

**Non Alcoholic Wine** (Pinot Noir Juice, Lightly Sparkling, Naturally Sweetened with California Grapes) / 4.95

**Ice Tea** (Sweet / Non Sweet, Fresh Brewed) / 3.95

**Raspberry/ Mango Ice Tea** (Made in House) / 4.95

**Arnold Palmer** (Fresh Made in House) / 3.95

**Lemonade** / 3.95

**Mango Lemonade / Strawberry Lemonade** / 4.95

**Ramune** (Japanese Marble Soda, Choice of Strawberry, Melon, Lychee, Orange Flavor) / 3.95

**Sparkling Water** (Pellegrino) (8.45 fl oz) / 2.95

**Coke, Diet Coke, Sprite, Root Beer** / 2.95

### Beer

**Beer** (Japanese Premium Rice Lager)

- **Kirin** 12oz / 4.95; 20.3oz / 7.95
- **Sapporo** 12oz / 4.95; 20.3oz / 7.95
- **Asahi** 12oz / 4.95; 20.3oz / 7.95
- **Echigo** 11.15oz / 6.95 **<IMPORTED>**
- **Orion** **<IMPORTED>** 21.4oz / 7.95

Light Lager with a Light Malt Nose

### Wine

- **Pinot Grigio (Organic)** 2017 • Monterey County / 7.95
- **House Savignon blanc (Organic)** 2017 • Chile / 11.44
- **Savignon blanc** 2016 • Stags Leap District, Napa / 13.46
- **House Chardonnay** (Crisp) 2017 • California / 10/40
- **Chardonnay (Buttery)** 2016 • Foley Johnson Sonoma / 13.46
- **France Rosé** (Organic) 2017 • Chateau Val Joaillerie / 11/44
- **House Cabernet Sauvignon** 2015 • California / 10/ N/A
- **Plum Wine** Alcohol 11.5% By Volume / 8/32
- **Hello Kitty Sparkling Rose** (375 ml) Half Bottle / 30
- **Brut Rosé • Champagne • France** (375 ml) Half Bottle / 40
- **Brut Champagne • France** (375 ml) Half Bottle / 40

### Oh Baby Cocktails

- **Love Paradise** Unfiltered, Creamy, Sweet Rice Wine with Guava Juice / 9.95/ Glass
- **Watermelon Mimosa / Guava Mimosa** Sparkling Wine With Fresh Squeezed Watermelon Juice or Guava Juice

### Creamy Sweet Sake

- **Nigori** Alcohol 15% By Volume / 7.95/Glass (6 oz)
- **Unfiltered, Creamy, Sweet Rice Wine** / 14.95/Bottle (12.7 oz)

### Dry Sake

**Dry Sake** (Japanese Rice Wine) (4oz / 10 oz)

**House Warm Sake** (by bottle) / 4.95 / 7.95

### Sake Pairing

**Dry Sake (Served Cold)**

*Regular/ Entry Level* *Less Complex* Honjozo is Rice Sake that Rice Is Milled 30% with 70% of Each Grain Remaining; A Tad of Distilled Pure Alcohol is Added to Smoothen & Lighten the Flavor. (Adding Alcohol Does NOT Make a Sake Lower Grade.)

**SONOMA** (6oz / Glass)

**Karatamba** (300 ml) 辛丹波 14.95/Bottle

A Dry, Crisp Flavor, Light & Rich on the Palate / 7.95 / Glass

**JUNMAI**

*Premium* *Fuller Texture*

Junmai is Premium Rice Sake that Rice is Milled 30% with 70% of Each Grain Remaining; Pure Rice Wine; No Adding of Distilled Alcohol; It Has A Richer Body and A Higher-than-Average Acidity.

**Organic Sake Hakatsuru** (300 ml) 14.95/Bottle

Dry & Light Bodied

**Otakoyama** (300 ml) 25.95/Bottle

Mellow, Balanced, Smooth & (720 ml) 59.95/Bottle

Clean Finish Sweet Dry & Light, Mild Sweetness / 13.95 / Glass

**GINJO**

*Super Premium*

Ginjo is Super Premium Rice Sake that Rice is Milled 40% with 60% of Each Grain Remaining. A Tad of Distilled Pure Alcohol is Added at the End of the Brewing Process to Enliven the Flavors & Aromas of the Sake.

**Kubota** (300 ml) 29.95/Bottle, 13.95/Glass

Clean & Smooth, Dry Crisp Light (720 ml) 59.95/Bottle

**JUNMAI GINJO**

*Ultra Super*

Junmai Ginjo is Super Premium Rice Sake that Rice is Milled 40% with 60% of Each Grain Remaining. Pure Rice Wine; No Adding of Distilled Alcohol.

**Hanano-Mai** (300 ml) 25.95/Bottle, 13.95/Glass

White Peach Aroma, Smooth Dry (720 ml) 59.95/Bottle

**Kikusui** (300 ml) 25.95/Bottle, 13.95/Glass

Sharp, Bright, Sweet Fruit Tones (720 ml) 59.95/Bottle

**Sake Tasting Flight** 19.95 / Order

4 Different Type of Cold Sake Taster x 2 oz Each Karatamba / Otakoyama / Kubota (Senju) / Kikusui

### Desserts

**Desserts** 8.95 / Order

Served With Sugar Powder, Whipped Cream, Chocolate Syrup

**Fried Banana Dream Boat** with Vanilla Ice Cream

**Tempura Green Tea (Fried)** Ice Cream

**Yuzu Cheesecake** with Vanilla Ice Cream

**Japanese Mochi Ice Cream**

(Mochi: Sticky Rice Wrapped with Ice Cream) (Choice of Strawberry, Green Tea, Chocolate, Mango) (You Can Pick Two Flavor in One Order)
-- Specialty Plates For The Table --

**Hamachi Truffle** (5 pcs) Fresh Raw Yellowtail with Jalapeno, Avocado, Truffle oil, Ponzu / 17.95

**Sushi Taco** (4 pcs) - (Mild Spice) Seared Salmon & White Fish, Avocado, Jalapeno, Homemade Salsa / 17.95

**WAGYU Steak Truffle 100% Miyazaki WAGYU** Carefully Sliced Certified 5A WAGYU Beef Rib Eye Steak From Japan, Lightly Seared to Med Rare. (2 pcs) / 19.95

(5 pcs) / 29.95

**Seared Salmon Toro** (Thick Cut Raw Salmon Belly Lightly Seared to Rare, Ponzu, Fresh Grated Wasabi. (2 pcs) / 9.95 (5 pcs) / 17.95

--Bites--

**Garlic Edamame** Sautéed Organic Soy Bean, Choice of Non Spicy, Mild, Medium, Spicy or Extra Spicy / 7.95 V GF

**Spicy Cracker** (4 pcs) Spicy Tuna, Jalapeno, Avocado, Tempura Crunch on Crispy Seaweed Chips / 13.95

**Spicy Girl** Two Avocado Ball Wrapped with Spicy Tuna, Tempura Crunch on the Side (No Rice) / 13.95

**First Kiss** Two Avocado Ball Wrapped with Imitation Crab Meat (Real Crab Meat +$4) (No Rice) / 12.95

**Jalapeno Bomb** (4 pcs) Deep Fried Jalapeno Stuffed with Cream Cheese, Spicy Sauce (Choice of Spicy Tuna or Imitation Crab or Real Crab Meat +$4, or Spicy Bean Curd VEG) / 8.95

**Pork Belly** Thinly Sliced Baked Pork Belly / 12.95

**Gyoza** Pan Fried Japanese Chicken Pot Sticker / 7.95

**Agedashi Tofu** Lightly Fried Tofu Served with Seaweed & Ginger / 7.95 V

**Veggie Tempura** Zucchini, Carrot, Potato, Sweet Potato, Pumpkin, Broccoli / 7.95 V

**Mix Tempura or Shrimp Tempura** Mix Shrimp & Veggie Tempura or Shrimp Only / 8.95

--Salads-- / 5.95

**Wakame** Japanese Seaweed Salad with Sesame Oil V

**Side Salad** Organic Spring Mix, Raddish, Iceberg Lettuce with Fresh House Made Salad Dressing V GF

(Popular Dishes)

--Sashimi Combo--

Served with Miso Soup, Side Salad & Sushi Rice

**Regular Chirashi Bowl ** ------- / 22.95

(Restricted Sashimi Tasting for 1 Person) – (Over 15 pcs) 4 or More Different Kinds of Most Popular Raw Fish, Homemade Japanese Egg Omelet, Seaweed Salad, English Cucumber

**Deluxe Chirashi Bowl ** ------- / 39.95

(Deluxe Sashimi Tasting for 1 Person) – (Over 15 pcs) Sea Urchin, Hokkaido Scallop, Spotted Shrimp, (Shrimp comes with Edible Crispy Fried Shrimp Head), Salmon Roe Caviar, Chef Choice Fresh Fish Belly of the Day, Different Kinds of Chef Choice Raw Fish Homemade Japanese Egg Omelet, Seaweed Salad, English Cucumber

Kabocha is a Japanese Winter Squash That Is Commonly translated as ‘Pumpkin’ in Japan.

V Vegan VEG Vegetarian GF Gluten Frees

**--Vegan Sushi Roll-- 8 pc**

(Oh Baby Created) / 13.95

**Big Daddy** – (Medium Spice) Tempura Pumpkin & Asparagus Topped with Spicy bean Curd, Crispy Lotus Root Chips, the Chef’s Spicy Sauce V

**Call Me Nuts** English Cucumber & Avocado Topped with Organic Avocado, the Chef’s Special Sauce & Homemade Crispy Walnut V

**Mango Secret** – (Little Bit Sweet & Very Refreshing) Avocado & Sweet Potato Tempura Topped with Fresh Mango & Homemade Japanese Salsa V

**Mango Asparagus** Asparagus & Avocado Topped with Fresh Organic Mango & Mango Sauce V

**Secret Love** – (Mild Spice) Spicy Bean Curd, Tempura Asparagus Topped with Avocado & Chef’s Spicy Sauce V

**Veggie Bomb** (Medium Spice) Tempura Fried Roll with Spicy Bean Curd, Chili Pepper, & Chef’s Special Spicy Sauce V

**Veggie Tiger** Tempura Pumpkin & Asparagus Topped with Avocado, the Chef’s Special Sauce & Homemade Crispy Walnut. V

**--Vegetarian Sushi--**

(Oh Baby Created) / 14.95

**Veggie Taco** (4 pcs) - (Mild Spice) Sweet Onions, Sweet Corns, Sweet Tofu Skin, Avocado, Jalapeno, Tomatoes, Japanese Homemade Egg Omelet on Crispy Seaweed Chips. VEG

**Spicy Veggie Roll** (8 pcs) – (Medium Spice) Slightly Fried Jalapeno, English Cucumber, Avocado & Cream Cheese with the Chef’s Spicy Sauce & Chili Pepper. VEG

**Veggie on Fire Roll** (8 pcs) – (Medium Spice) Tempura Asparagus, Sweet corns, Tofu Skin& English Cucumber Topped with Avocado, Jalapeno, And Homemade Salsa. VEG

**Classic Vegetarian Sushi (6 pcs)**

**Tamago Nigiri** Homemade Japanese Omelet / 5.95 VEG Avocado Maki (Roll). / 5.95 V GF

**Kappa Maki (Roll) (6)** English Cucumber. / 5.95 V GF

**Cucumber Avocado Crunch** Cubicure Avocado Roll Topped with chef’s Special Sauce & Tempura Crunch. /8.95 V

**Sweet Potato Tempura Roll** / 6.95 V

**Pumpkin Tempura Roll** / 6.95 V

**Broccoli Tempura Roll** / 6.95 V

**--Sushi Roll with No Rice--**

(6 pcs) /16.95

**Kobe Beef Roll** Hand Torched American Kobe Beef to (Medium Rare) Wrapped with Avocado & Asparagus Topped With Crunchy Onion Chips, Sweet Onion & Ponzu.

**Cutting Edge** (Mild Spicy) Raw Salmon, Spicy Tuna, White Fish, Avocado Wrapped in Spiral Cut English Cucumber, with Garlic Ponzu.

**Mango Tango** (A little Bit Sweet & Very Refreshing) (Substitute to Real Crab Meat +$4) Crab Meat, Mango Wrapped in Spiral Cut English Cucumber, Served with Mango Sauce.

-- Specialty Hand Roll --

**Oh Baby Hand Roll** (1 PC Like an Ice Cream Cone) (Sea Urchin, Crispy Salmon Skin, English Cucumber, Shiso Leaves, Salmon Roe Caviar & Quail Egg) / 15.95

**Deluxe Hand Roll** (1 PC Like an Ice Cream Cone) (Sea Urchin, Blue Fin O Toro Shiso Leave, Salmon Roe Caviar Fresh Grated Wasabi, Tobiko Carver) / 16.95

**Veggie Hand Roll** (1 PC Like an Ice Cream Cone) (Tempura Onion, Zucchini & Carrot) / 6.95 V
OH BABY SUSHI
EST. 2014

-- Nigiri & Sashimi --

- Nigiri: Slice of Fresh Fish Over Small Ball of Sushi Rice
- Sashimi: Thin Slice of Fresh Fish (No Rice)
- Sauce: Spicy Mayo.
- Avocado Topped with Butter Fish, Black Tobiko & Mild Spicy Sauce.
- One Order Nigiri has TWO pcs

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Aji</td>
<td>9.95/19.95</td>
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<tr>
<td>Amaebi</td>
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<td>Hamachi</td>
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<td>Hamachi Toro</td>
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<td>Blue Fin Chu Toro</td>
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<td>Japan Tai</td>
<td>9.95/19.95</td>
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<tr>
<td>Uni caviar (Sea Urchin, Santa Barbara)</td>
<td>Seasonal</td>
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<tr>
<td>Unagi (BBQ Eel)</td>
<td>8.95/ N/A</td>
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<tr>
<td>Walu (Escorl; some ppl called it: Butter Fish)</td>
<td>7.95/16.95</td>
</tr>
</tbody>
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-- Sushi Combo --

Served with Miso Soup & Side Salad

NO. 1 Combo (Substitute to Real Crab Meat $4) 6 pcs California Roll & 7 pcs Nigiri with Salmon, Tuna, Hamachi, Butter Fish, Albacore, Snapper & Suzukii. /21.95

Omakase 10 pcs Nigiri Beautifully Presented Finest Fish of the Day. /38.95

-- Rolls for Hamachi Lover --

Spicy Hamachi (6 pcs) Yellowtail & Jalapeno, with Choice of lightly季节性英语语言 or _Avocado. /9.95

Perfect (8 pcs) (NEW) (No Sauce) Hamachi & Fresh Mango, Avocado Topped with Hamachi, Freshly Grated Wasabi Marinated with Soy Sauce (Chef Recommend NOT To Order This Roll If You Can’t Eat Wasabi). /19.95

- Rolls for Scallop Lover (8 pcs) -

Spicy Scallop Roll (6 pcs) (Medium Spice) Spicy Scallop (Raw) with Choice of lightly季节性英语语言 or _Avocado. /8.95

Scream & Shout – (Medium Spice) Spicy Tuna, Avocado Topped with Snapper Tempura, Spicy Scallop (Raw) & the Chef’s Spicy Sauce. /15.95

Snow White – (Medium Spice) Spicy Scallop (Raw) & Avocado Topped with Butter Fish, Black Tobiko & Mild Spicy Hawaiian Poki Sauce. /14.95

Romeo & Juliet (Mild Spice) Salmon & Avocado Wrapped with Soy Paper Topped with Raw Hokkaido Scallop, Spicy Sauce & Spicy Mayo. /15.95

-- Rolls for Tuna Lover (8 pcs) --

Oh Baby Roll Ahi Tuna, Avocado Topped with Seared Fresh Salmon with the Chef’s Special Sauce. /14.95

Mango Tuna Roll Ahi tuna, Fresh Mango, Avocado Topped with Ahi Tuna, Mango Sauce & Spicy Mayo (Very Mild Spice)/16.95

Double Toro Roll - (No Sauce) Salmon Toro & Fresh Mango, Avocado Topped with Blue Fin Chu Toro, Freshly Grated Wasabi Marinated with Soy Sauce (Chef Recommend NOT To Order This Roll If You Can’t Eat Wasabi). /20.95

Volcano – (Medium Spice) Spicy Tuna, Avocado, Mango Topped with Seared White Tuna, Jalapeno, Garlic Cream Sauce, the Chef’s Special Sauce & Crispy Honey Walnut. /16.95

Salty Fish - (Medium Spice) Spicy & Avocado Topped with Seared Butter Fish, Crunch Onions & the Chef’s Special Sauce. /16.95

Ferrari – (Mild Spice) Substitute to Real Crab Meat $4 BBQ Eel & Fresh Mango Topped with Spicy Tuna, Ahi Tuna, Salmon, Avocado with Chef’s Special Sauce, Crab Meat, Japanese Radish, Black Tobiko & Seaweed Salad. /17.95

Tuna on Fire – (Medium Spice) Chef Recommend NOT To Order This Roll If You Want Salsa On the Side) Shrimp Tempura, English Cucumber Topped Blue Fin Tuna, Avocado, Jalapeno, Sweet Onion and homemade Salsa. /17.95

Fire Cracker – (Medium Spice) Fried Spicy Tuna, Jalapeno, Cream Cheese with Scallion, Chili Pepper with the chef’s Special Sauce. /13.95

Woodside – (Medium Spice) Shrimp Tempura & English Cucumber Topped with Spicy Tuna, Seaweed Salad, the Chef’s Special Sauce & Tempura Crunch. /15.95

Grasshopper – (Mild Spice) (Substitute to Real Crab Meat $4) Shrimp Tempura & Crab Meat Topped with Spicy Tuna, Avocado & Spicy Mayo. /15.95

Princess Roll (6 pcs) Salmon, Tuna, White Fish & Avocado Wrapped in Soy Paper. /13.95

Hot Mama – (Medium Spice) Deep Fried Soft Shell Crab & English Cucumber Topped with Spicy Tuna, Jalapeno with the Chef’s Special Sauce. /15.95

Spicy Rainbow - (Medium Spice) Shrimp Tempura, Spicy Tuna Topped with Assorted Raw Fish, Avocado Jalapeno & Spicy Sauce. /15.95

Super Dynamite Roll – (Medium Spice) – (This Roll is NOT Fully Cooked) Deep Fried Spicy Tuna Roll with Scallion, Chili Pepper, Spicy Sauce & the Chef’s Special Sauce. /12.95

Spicy Tuna Crunch (Mild Spice) (6 pcs) Spicy Tuna & English Cucumber, the Chef’s Special Sauce topped with Tempura Crunch & Spicy Sauce. /9.95

- Rolls for Salmon Lover (8 pcs) -

Deep Fried Philly Roll Deep Fried Philly Roll with Salmon, Avocado, Cream Cheese, Scallion & the Chef’s Special Sauce. /12.95

49ers (No Sauce) English Cucumber & Avocado Topped with Salmon & Lemon Slices. /12.95 GF

Warriors (Substitute to Real Crab Meat $4) Shrimp Tempura & Crab Meat Topped with Seared Fresh Salmon, Crunch Onion & the Chef’s Special Sauce. /14.95

Double Salmon (No Sauce) (Medium Spice) Salmon, Jalapeno, Shiso Leaves, Lemon Topped with Salmon & Avocado. /14.95 GF

Mango Salmon Fresh Mango, Salmon, Avocado Topped with Salmon, Mango, Mango Sauce & Spicy Mayo. /15.95

Salmon on Fire – (Medium Spice) Chef Recommend NOT To Order This Roll If You Want Salsa On the Side) Shrimp Tempura & English Cucumber Topped with Salmon, Avocado, Jalapeno, Sweet Onion, homemade Salsa. /16.95

Spicy Salmon Roll (6 pcs) (Medium Spice) with Choice of English Cucumber or_Avocado. /8.95

Wildfire Roll (6 pcs) Spicy Salmon, English Cucumber, the Chefs Spicy Sauce topped with Tempura Crunch. /9.95
- **Cooked Specialty Rolls (8 pcs)** -

- **Baked Baby Scallop Roll** ( Substitute to Real Crab Meat +$4) Crab Meat & Avocado Topped with Scallop Baked with Sweet Garlic Cream Sauce. Unagi Sauce. /14.95

- **Heart Attack** ( Substitute to Real Crab Meat +$4) Crab Meat & Avocado Topped with Shrimp, BBQ Eel & Avocado, Seared with Sweet Garlic Cream Sauce. Unagi Sauce on Top. /15.95

- **Lion King** ( Substitute to Real Crab Meat +$4) Crab Meat, Avocado Topped with Salmon, Baked with Sweet Garlic Cream Sauce, Unagi Sauce on Top. /14.95

- **Winter Wonderland** ( Substitute to Real Crab Meat +$4) Shrimp Tempura & English Cucumber Topped with Crab Meat, Tempura Crunch & the Chef’s Special Sauce. /14.95

- **Walnut Prawn** Shrimp Tempura Topped with Avocado, the Chef’s Special Sauce & Crispy Honey Walnut. /15.95

- **Godzilla Roll** ( Substitute to Real Crab Meat +$4) BBQ Eel & Avocado Topped with Crab Meat, Shrimp Tempura, the Chef’s Special Sauce & Crunchy English Cucumber. /16.95

- **California Crunch (6 pcs)** – ( Cooked) ( Substitute to Real Crab Meat +$4) Crab Meat & Avocado Roll Topped with the chef’s Special Sauce & Tempura Crunch. /7.95

- **Deep Fried California (6 pcs)** ( Substitute to Real Crab Meat +$4) Deep Fried California Roll ( Crab Meat & Avocado) with Scallion & the Chef’s Special Sauce. /9.95

- **Salmon Skin Roll (6 pcs)** Grilled Salmon Skin with Japanese Baby Carrot, Shiso Leave, Pickle Radish, English Cucumber & Unagi Sauce. /8.95

- **Rock’n Roll (6 pcs)** BBQ Eel & Avocado. /8.95

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**Noodle Soup** –

**STEP 1: Choose Your Noodle Flavor**

- **Spicy Tonkotsu** /14.95
  - Spicy Pork Broth, Thinly Sliced Braised Pork, Sweet Corn, Boiled Egg, Seaweed & Scallion.

- **Chicken Skewer** /15.95
  - Spicy Pork Broth, Chicken Skewer, Sweet Corn, Boiled Egg, Seaweed & Scallion.

- **Beef** /15.95
  - Flavored Low Sodium Soy Sauce Broth, Thinly Sliced Beef (Very High Fat), Cabbage, Scallion & Seaweed Slices.

- **Tempura V** /15.95
  - (Choice of ___Veggie Only Tempura V / ___Shrimp Only Tempura /___Mix Shrimp & Veggie Tempura) Flavored Soy Sauce Broth (Low Sodium), Kimchi, Cabbage, Scallion & Seaweed Slices.

- **Vegan** /14.95
  - Flavored Low Sodium Soy Sauce Broth, Cabbage, Carrot, Zucchini, Broccoli, Scallion & Seaweed Slices.

- **Kimchi V** /14.95
  - Flavored Low Sodium Soy Sauce Broth, Cabbage, Carrot, Low Sodium Napa Kimchi, Cabbage, Carrot, Zucchini, Broccoli, Scallion & Seaweed Slices.

**STEP 2: Choose Your Noodle Type**

- **Udon:** Thick Wheat Flour Noodle
- **Ramen:** Thin Wheat Flour Noodle
- **Soba:** Thin Buckwheat Noodle

**STEP 3: Choose Your Spicy Level**

- ___No Spicy/ ___Mild/
- ___Medium (Medium is HOT)/
- ___Spicy/ ___Extra Spicy/

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**Pan Fried Noodles & Fried Rice**

- **Veggie Yaki Udon** Cabbage, Carrot, Zucchini, Broccoli, Sweet Onion, Scallion & Seaweed Slices. 15.95 V
- **Egg Fried Rice** Scramble Eggs, Sweet Onion, Scallion & Seaweed Slices. /12.95
  - ___Add Jalapeno (+$1)/ ___Add Spicy (+$1)/
  - ___Add Kimchi (+$3)/ ___Add Chicken (+$4)/
  - ___Add Vegetables (+$4): Cabbage, Carrot, Zucchini & Broccoli
  - ___Add Braise Pork (+$4)/

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**Bento Box** –

Serve with Miso Soup, Side Salad & Steam Rice, Steam Rice Can Be Substituted to Brown Rice (+$1)

Select Any **Two** of the Following Items: 14.95

Select Any **Three** of the Following Items: 17.95

- **Chicken Teriyaki**
- **Chicken Katsu**
- **Chicken Gyoza**
- **Mix Tempura**
- **Veggie Tempura V**
- **Avocado Maki (6 pcs) V**
- **Nigiri 1pc Salmon (Raw)**
- **California Roll (6 pcs)**

**Rib Eye Teriyaki** Grilled to Order Rib-Eye-Steak

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**Sides** –

- **Edamame** Lightly Salted Boiled Soy Bean with Sea Salt. /7.95 V GF
- **Miso Soup** Soy Bean Paste Soup with Soft Tofu, Scallions and Seaweed. /2.95 V
- **Steamed Rice /Sushi Rice/ Brown Rice** /2.95 V
- **Fresh Wasabi** (Freshly Grated Wasabi Marinated with Soy Sauce). /2.95 V

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*Menu Items & Prices Are Subject to Change, Due to Availability & Market Price.*