



SMALL PLATES FROM THE KITCHEN 15

Edamame	\$5.00
Boiled soy beans, served salted	
Summer Roll	\$7.00
Shrimp, basil, lettuce, mint, cilantro and rice vermicelli wrapped in a soft rice paper	
Thai Spring Roll	\$4.00
Stuffed with vegetables and fried to a crisp; served with a sweet sauce	
Lemongrass Roll	\$7.00
Pork, mushrooms and water chestnuts deep fried in rice paper; served with fresh veggies and cucumber sauce	
Gyoza	\$5.00
Steamed or fried chicken dumplings served with a side of ponzu sauce	
Curry Puff	\$7.00
Fried pastries stuffed with chicken, onion, potatoes, yellow curry and sweet potatoes w/ sweet cucumber sauce	
Thai Steamed Dumpling	\$7.00
Steamed pork dumpling, served with a delicious sweet sauce	
Kara Crab	\$11.00
Soft shell crab fried Japanese Katsu style; served with a side of ponzu sauce	
Calamari Tempura	\$7.00
Calamari fried Japanese style; served with a sweet sauce	
Lobster Shrimp Shumai	\$9.00
Hong Kong style lobster and shrimp dumplings; served in a dumpling sauce	
Miso Sea Bass	\$12.00
Grilled Chilean sea bass and baby pickled ginger drizzled with a miso-honey glaze	
Popcorn Shrimp	\$9.00
Lightly fried tiger shrimp, masago, and scallions tossed in a homemade spicy mayo	
Chicken Satay	\$7.00
Marinated Thai chicken skewers on bamboo sticks served with peanut and cucumber sauces	
Age Tofu	\$7.00
Lightly fried Japanese tofu and scallions; served with ponzu sauce or peanut sauce	

Shrimp Tempura**\$7.00**

Japanese fried shrimp, sweet potato, zucchini, and broccoli tempura

SMALL PLATES FROM THE SUSHI BAR 15

Spicy Conch & Octopus Salad***\$10.00**

Spicy conch, octopus, masago, scallions, orange, sesame seeds, and cucumber

Dynamite Tower**\$10.00**

Baked seafood, mayo, sesame seeds and masago over sushi rice

Mini Sushi Sampler***\$9.00**

Six pieces of mini sushi (chef's choice)

Spicy Tuna Dip***\$12.00**

Chopped spicy tuna, scallions, masago, sesame seeds, and avocado; served with taro chips

Tuna Tataki***\$11.00**

Seared tuna, scallions, sesame seeds, masago w/ ponzu sauce

Seafood Ceviche***\$14.00**

Assorted fish, conch, shrimp, octopus, jalapeno, cherry tomatoes, cilantro, and cucumber

Kobe Roll***\$12.00**

Flash fried tuna steak, served with a special wasabi mayo sauce, sesame seeds, masago, and scallions

Nuvo Sashimi***\$12.00**

Nine pieces of fresh sashimi (chef's choice) served with house dipping sauces and a hot stone; (seared yourself)

Yellowtail Jalapenos***\$12.00**

Yellowtail sliced thin, topped with jalapenos and served with a tangy sauce

Spicy Blue Crab**\$10.00**

Spicy blue crab, masago, scallions, and avocado, served with wasabi mayo

Ahi Tuna Pizza***\$14.00**

Ahi tuna, onion, cilantro, masago, and avocado on a baked tortilla

Seared Wahoo***\$12.00**

Seared fresh wahoo, fried shallots, and cilantro in a special sauce

Salmon Carpaccio***\$10.00**

Thinly sliced salmon in a delectable homemade citrus Yuzu pesto sauce, daikon, black tobiko

Tuna Guacamole***\$12.00**

Seared Cajun tuna and our version of guacamole served on top of fried crispy wontons, black tobiko and jalapeno

Spicy Tuna Crispy Rice***\$10.00**

Spicy tuna and jalapenos, served on top of bite size crispy sushi rice & garnished w/ black tobiko

SOUPS 4

Wanton Soup	\$4.00
Homemade chicken dumplings, asparagus tips, scallions, and chinese cabbage in a clear broth	
Vegetable Miso Soup	\$4.00
Mixed vegetables in a Japanese miso broth	
Tom Yum Soup	\$5.00
Spicy lemongrass soup with mushrooms, tomatoes, scallions, and a choice of chicken or shrimp	
Tom Kha Soup	\$5.00
Coconut based soup with lemongrass, mushrooms, scallions, and a choice of chicken or shrimp	

SALAD 7

Tuna Lover Salad*	\$13.00
Sliced flash fried tuna steak over greens, served with masago, sesame seeds, and wasabi mayo	
House Salad	\$4.00
Mixed greens, spring mix, cherry tomatoes, carrots, cucumbers; served with ginger or peanut dressing	
Papaya Salad	\$7.00
Grilled shrimp, green papaya, cherry tomatoes, long beans, peanuts and garlic	
Spicy Beef Salad	\$8.00
Grilled beef, mixed greens, red onions, scallions, cucumbers, and tomatoes in a Thai dressing	
Spicy Crispy Duck Salad	\$10.00
Crispy duck, mixed greens, red onions, and scallions; tossed in a Thai dressing	
Spicy Grilled Shrimp Salad	\$7.00
Grilled shrimp, mixed green salad, red onions, scallions, cucumbers, and tomatoes in a Thai dressing	
Seaweed Salad	\$5.00

SUSHI ROLL 29

Sashimi Style Roll*	\$9.00
It's a no rice sushi roll w/ tuna, salmon, hamachi, shrimp, kampyo, tamago, asparagus, scallions and cucumber	
California Roll	\$7.00
Kani, cucumber, avocado, I/O with masago and sesame seeds	
Spicy Tuna Roll*	\$8.00
Spicy tuna, tempura flakes, masago, kimchee sauce and sesame seeds	
Super Spider Roll	\$11.00
Fried soft shell crab, asparagus, avocado, masago and sesame seeds	
Lobster Monster Roll	\$24.00
Crispy lobster, cucumber, asparagus, masago, I/O with sesame seeds	

Chicken Katsu Roll	\$10.00
Breaded chicken, cucumber, asparagus, I/O with sesame seeds	
Green Dragon Roll	\$11.00
Shrimp tempura, cream cheese, asparagus, I/O, tempura flakes and avocado on top	
Red Dragon Roll*	\$11.00
Shrimp tempura, asparagus, red tobiko, sesame seeds; I/O, tuna and avocado on top	
Slim Lady	\$7.00
Bean curd wrapped w/ brown rice, asparagus, cucumber, carrot, kampyo, sesame seeds and spinach	
Sex on the Moon*	\$13.00
Shrimp tempura, asparagus, avocado, scallions, eel, masago, seeds, I/O with tuna on top and tempura flakes	
Three Musketeers*	\$12.00
Raw tuna, salmon, escolar, avocado, asparagus, rice and deep fried on the outside	
Crispy Eel Roll	\$10.00
Eel, masago, cucumber, kani, scallions, seeds and cream cheese; the whole roll is fried	
Lemongrass Roll	\$10.00
Salmon tempura, eel, cream cheese, avocado, I/O with masago	
Mexican Roll	\$10.00
Shrimp tempura, asparagus, avocado, scallions, I/O with masago, sesame seeds	
Volcano Roll	\$13.00
Kani, cream cheese, avocado, cucumber, topped with baked seafood, I/O with masago and seeds	
Extremely Rainbow Roll*	\$12.00
Kani, cucumber, avocado, cream cheese, I/O with assorted fish on top and sesame seeds	
Dancing Shrimp Roll	\$11.00
California Roll topped with cooked shrimp, I/O	
JB Roll*	\$8.00
Salmon, cream cheese and scallions I/O with sesame seeds	
Y2K Roll*	\$10.00
Spicy escolar, asparagus, tempura flakes and scallions I/O with masago and sesame seeds	
Dancing Eel Roll	\$11.00
California Roll topped with eel, I/O	
Salmon California Roll*	\$8.00
Salmon, cucumber, and avocado I/O with masago	
Yellowtail Jalapeno Roll*	\$13.00
Mixed spicy kani, masago, I/O topped with Japanese yellowtail and jalapeno	
Spicy Blue Crab Roll	\$13.00
Mixed spicy blue crab, scallion, masago, and romaine lettuce I/O sesame seeds	

Double Treats Roll*	\$14.00
Spicy tuna, scallion, masago, sesame seed I/O with spicy blue crab in a mayo sauce	
Kaori Roll*	\$10.00
Tuna, salmon and escolar with scallions, masago, I/O with sesame seeds	
Shrimp Tempura Roll	\$9.00
Shrimp tempura, cucumber, I/O with sesame seeds	
First Love Roll	\$10.00
Eel, avocado, and kani I/O topped with salmon, masago and sesame seeds	
Vegetable Roll	\$8.00
Asparagus, carrots, kampyo, spinach and avocado I/O with sesame seeds	
Boca Roll	\$18.00
Soy wrap, cucumber, jalapeno, scallion and kani	

CUCUMBER WRAPPED ROLLS 4

Vegi-Vegi Roll	\$8.00
Cucumber wrapped with asparagus, carrot, kampyo, tamago, spinach, avocado and seeds	
KC Rainbow*	\$12.00
Tuna salmon yellowtail, kani, asparagus, masago and scallions and seeds	
KC Roll*	\$10.00
Salmon, kani, scallions and cream cheese with masago and scallions	
Kanisu	\$8.00
Kani, avocado, masago and sesame seeds	

SMALL ROLLS 7

Tekkamaki*	\$7.00
Tuna	
Kappamaki	\$6.00
Cucumber	
Shrimp Roll	\$7.00
Cooked shrimp	
Salmon Roll*	\$7.00
Salmon	
Hamachi Roll*	\$8.00
Yellowtail and scallion	
Avocado Roll	\$6.00
Avocado	

Unagi Roll*	\$8.00
Eel	

FRESH CUTS OF THE DAY 16

Blue Marlin*	\$3.50
Conch	\$3.00
Eel	\$4.00
Escolar*	\$3.00
Hamachi*	\$3.50
Ikura*	\$3.00
Octopus	\$3.00
Quail Egg*	\$2.00
Salmon*	\$3.00
Shrimp	\$2.50
Sweet Shrimp*	\$4.95
Tamago	\$2.50
Tuna*	\$3.50
Uni*	
Wahoo*	\$3.00
Toro*	

ASIAN STIRS 5

Cashew Nuts	\$13.00
Cashew nuts, mushrooms, bell peppers, celery, carrots, onions and scallion sauteed in our house brown sauce	
Garlic Sauce	\$13.00
Your choice of meat sauteed in our garlic sauce served over a bed of steamed veggies	
Sweet & Sour	\$13.00
Tomatoes, cucumbers, onions, scallions, bell peppers, carrots and pineapples	
Ginger Sauce	\$13.00
Fresh ginger, onions, scallions, mushrooms, celery and bell peppers sauteed in our brown ginger sauce	
Thai Basil	\$13.00
Onions, scallions, basil and bell peppers sauteed in a fragrant basil sauce	

NOODLE STIRS 6

Pad Thai **\$13.00**

Rice noodles sauteed in a Pad Thai sauce with eggs, bean sprouts, peanuts, scallions, shallots, and a lime wedge

Pad Si-Ew **\$13.00**

Flat rice noodles sauteed with broccoli, egg, bean sprouts, scallions, and garlic in a thin soy sauce

Pad Woonsen **\$13.00**

Cellophane noodles sauteed in a brown sauce with mixed veggies and eggs

Drunken Noodle **\$14.00**

Flat rice noodles sauteed with red onions, scallions, and bell peppers in a spicy basil sauce

Shrimp & Basil with Vermicelli Noodle **\$15.00**

Shrimp, red onions, scallions, bell peppers sauteed in a chili sauce with noodles

Grilled Vietnamese Pork **\$13.00**

Marinated grilled pork served over steamed rice noodles and sweet nuoc-nam sauce

NOODLE SOUPS 4

Beef Noodle Soup **\$10.00**

Asian beef broth w/ bean sprouts, toasted garlic, scallions, and Thai basil leave

Duck Noodle Soup **\$14.00**

Marinated Peking duck in a duck broth, bean sprouts, toasted garlic

Chicken Noodle Soup **\$9.00**

Chicken in a clear broth with bean sprouts, toasted garlic, scallions

Lemongrass Noodle Soup **\$14.00**

Shrimp, scallop, mussels, fish, squid, scallions, mushrooms, tomatoes in a spicy broth

ASIAN CURR 4

Red Curry **\$14.00**

Red curry paste, coconut milk, sweet peas, bamboo shoots, sweet basil, zucchini and bell peppers

Green Curry **\$14.00**

Green curry paste, coconut milk, green beans, bell peppers, and sweet basil

Panang Curry **\$14.00**

Panang curry paste, coconut milk, bell peppers, string beans, peanuts and lime leaf strip

Masaman Curry **\$14.00**

Coconut milk, masaman curry paste, sweet potatoes, avocado, peanuts, onions and tamarind

FRIED RICE 2

Lemongrass Fried Rice **\$13.00**

A combination of eggs, chicken, beef, shrimp, scallop, onions, scallions, peas and calamari

Thai Basil Fried Rice**\$13.00**

A combination of egg, chicken, beef, shrimp, scallops, onions, scallions, bell peppers and calamari with Thai basil

ENTREES 15**Holy Snapper****\$26.00**

An entire semi boneless snapper fried; topped w/ a choice of garlic sweet chili or Thai tamarind sauce & served w/ steam boc choy

Mama's Lobster**\$25.00**

Sauteed ginger, red onions, peppers, mushrooms, snow peas, cashew nuts over lightly battered 8 oz. lobster tail

Lemongrass Duck**\$22.00**

Fried duck served w/ a choice of ginger, garlic sweet chili, or basil sauce

Atlantic Bay**\$22.00**

Grilled jumbo shrimp, bell peppers, red onions in a chili sauce and basil leaves over vermicelli noodles

Oh Seabass**\$26.00**

Grilled Chilean seabass fillet served in a tamarind sauce, toasted shallots on top

Asian Sea**\$21.00**

A combo of shrimp, mussels, fish, scallops, scallions and calamari, Thai herbs, and clear noodles in a hot pot

Deep Blue Sea**\$21.00**

A combination of shrimp, mussels, fish, scallops and calamari cooked in a red curry sauce

Kimono Salmon**\$17.00**

Grilled salmon fillet served in a teriyaki sauce over steamed bok choy and sesame seeds

Volcano Jumbo Shrimp**\$22.00**

Grilled jumbo shrimp served with a chili sauce and steamed bok choy

Boca Shore**\$26.00**

Steamed sea bass with sauteed ginger, red onions, peppers, mushrooms, snow peas, scallions and cashews

Friendly Fish**\$1.00**

Fried snapper filets with the skin on served w/ a choice of the garlic sweet chili sauce or Thai tamarind sauce that includes bell peppers

Hawaiian Dancer**\$16.00**

Scallops, chicken, pineapple, carrots, snow peas, bell peppers, onions, scallions, cashews in a tamarind sauce

Tornado Chicken**\$14.00**

Fried chicken breast served with boc choy in a chili sauce

Teriyaki Chicken**\$14.00**

Grilled chicken breast served with steamed bok choy in a teriyaki sauce and sesame seeds

Coconut Shrimp**\$24.00**

Crispy hand breaded jumbo shrimps w/sweet coconut flakes with asparagus in a delicious sweet sauce

SUSHI SASHIMI ENTREES 3

It's All Sushi*	\$22.00
Ten pieces of raw fish, chef's choice	
There's No Rice*	\$26.00
Sixteen pieces of raw fish, chef's choice	
Sushi Sashimi*	\$28.00
Six pieces of sushi and twelve pieces of sashimi, chef's choice	

LUNCH SPECIALS 5

Ginger Salad

Shumai (steamed or fried)

Gyoza (steamed or fried)

California Roll

Vegetable Spring Roll

SUSHI SASHIMI LUNCHES 4

Sushi Lunch*	\$8.95
5 pieces of sushi (chef's choice) and 4 pieces of California Roll	
Sashimi Lunch*	\$9.95
9 pieces of sashimi (chef's choice)	
Sushi Sashimi Lunch*	\$11.95
4 pieces of sushi and 7 pieces of sashimi (chef's choice)	
Double Rolls	\$8.95
California, Spicy Tuna*, Tuna*, Vegetable, Avocado Salmon*, Cucumber	

ASIAN LUNCHES 14

Chicken Teriyaki	\$7.95
Grilled chicken breast topped w/ teriyaki sauce and sesame seeds	
Fish Teriyaki	\$8.95
Grilled fish topped w/ sesame seeds and teriyaki sauce	
Shrimp Tempura	\$8.95
Fried shrimp and assorted vegetables	
Tornado Chicken	\$8.95
Fried chicken in a chili sauce	
Shrimp Shower	\$9.95
Shrimp with mixed veggies topped with a peanut sauce	

Friendly Fish	\$9.95
Fried fish with mixed veggies in a chili sauce	
Pad Thai	\$8.95
Sauteed rice noodles with chicken (not served w/ rice)	
Chicken Red Curry	\$8.95
Red curry paste, coconut milk, green beans, bell peppers, basil, zucchini	
Chicken Green Curry	\$8.95
Green curry paste, coconut milk, green beans, bell peppers, basil	
Lemongrass Fried Rice	\$8.95
Chicken, beef, shrimp, scallop, calamari, onions, peas, scallions and egg	
Kung Pao	\$7.95
Chicken sauteed with mixed veggies and peanuts	
Fresh Ginger	\$7.95
Chicken or beef sauteed with ginger, bell peppers, onions, scallions, celery and mushrooms	
Sweet & Sour	\$7.95
Chicken with pineapples, tomatoes, onions, cucumbers, scallions and bell peppers	
Thai Basil	\$7.95
Chicken or beef sauteed with onions, bell peppers in a spicy basil sauce	

BENTO LUNCH BOXES 5

Sushi* or Sashimi* & Chicken Teriyaki	\$12.00
Sushi* or Sashimi* & Fish Teriyaki	\$13.00
Sushi* or Sashimi* & Mixed Veggies Teriyaki	\$12.00
Sushi* or Sashimi* & Chicken Pad Thai	\$12.00
Sushi* or Sashimi* & Shrimp Tempura	\$13.00