

WanWang REstaurant

401 Park Ave 01610-1026 · +15083650068 · Updated: Jan 14, 2026

[View online menu](#)



MAIN MENU 5

Steamed Shrimp Dumplings (x4)	\$8.99
Silky on the outside with a chewy and flavorful shrimp filling	
Pork Belly Bun (x2)	\$8.99
Pork belly, cilantro, cucumber, carrot	
Juicy Pork Bun (x4)	\$8.99
Steamed juicy bun dumpling w. pork and broth filling	
Pork Chashu Bun	\$9.95
Soft steamed bun filled with braised pork and lettuce	
Shumai	\$8.99
Traditional Chinese dumpling. Fried Steamed	

COCKTAILS 31

Scorpion Bowl
Silently strong and exceedingly magical, a festive concoction of rums, brandy, and mixed fruit juice
Head Hunter
Rum and Gin blended artistically with the cream of coconut, a sensational drink
Sangria
Our red sangria is infused with our premium liquors
Fish Bowl
Rum, Coconut Rum, Blue Curaçao, and pineapple juice
Mai Tai
Delightful and refreshing! Made with a fascinating mixture of aged rum, it means nothing but the best
Zombie
Our version of this classic Hawaiian libation with a subtle, but effective real dirty stinger
Dr. Funk
A strange and mysterious drink, thoroughly delicious—a delightful tropical concoction made with our fine rums
Fog Cutter
A special blend of island rums and fruit juice starts you on the path to enchantment

Navy Grog

A blend of fine Rum and tropical fruit juice. Drinking one of these raises a toast from the Seven Seas to the Oriental Gods

London Sour

A magnificent concoction of fine scotches and fresh fruit juke

Easter Sour

A magnificent drink, fine Bourbon with fresh juice

House Punch

A smooth fruity Pink Color Drink with Rum and fresh Juke

Planter's Punch

A traditional treat from the tropical Jamaican & the original Montego Bay formula

Singapore Sling

Tropical favorite smooth drink from Singapore

Shark's Tooth

The bite of this rum drink is so sharp and quick that you won't feel a thing

Love Potion

Smooth drink with fresh banana and rum-you're asking for it. Management is not responsible for love affairs

Blue Hawaii

A delicious blue color drink, guaranteed to bring you a smile

Pineapple Passion

The fruit of pineapple combined with rare spices and a blend of fine light Rum served in a ceramic pineapple

Pina Colada

A snowy concoction of light island rum, pineapple juice & tropical coconut

Alabama Slammer

Southern comfort, Amaretto, Sloe Gin and lemon Juice

Long Island Iced Tea

A real strong drink! A lovely combination of Vodka, Tequila, Rum, Gin, and Triple Sec

Suffering Bastard

A gin-and-brandy buck with added Angostura bitters

Big Woo

Tito's Vodka, Peach Schnapps, and Cranberry Juice

Lemon Drop

Absolute Citron, Triple Sec and Lime juice with sugar around the rim

Cucumber Sakerini

Absolut Vodka, Sake and with sliced cucumber

Washington Apple

Crow Royal, Sour Apple Schnapps and splash of cranberry juice

Cosmopolitan

Absolut Vodka, Triple Sec and splash of cranberry juice

Midori Honeymoon

Absolut Vodka, white wine, Midori Melon Liqueur, lime and pineapple juice

Red Sake Sangria

Vodka, Sake, Plum Sake, red wine and a dash of mixed fruit juice

White Peach Sake Sangria

White wine, Sake, Peach Schnapps and mixed fruit juice

Martinis

Apple | Lychee | Watermelon Chocolate | Cheesecake | French Deep Blue Sea | Sapphire

SPARKLING WINE 2

Lunetta Prosecco

Trentino, Italy g/b

Lunetta Sparkling Rose Prosecco

Trentino, Italy g/b

WHITE WINE 7

La Fiera Pinot Grigio

Veneto, Italy g/b

Lobster Reef Sauvignon Blanc

Marlborough, New Zealand g/b

J.Lohr "Riverstone" Chardonnay

Arroyo Vista, California g/b

Josh Cellars, Chardonnay

California g x2

Blue Fish Riesling

PFALZ, Germany g

Beringer White Zinfandel

California g

La Fiera Moscato

Veneto, Italy g/b

RED WINE 8

Castle Rock, Pinot Noir

California g/b

Meiomi, Pinot Noir

California g/b

Stone Cellars, Merlot

California g/b

Washington Hills, Merlot

Washington State g/b

Portillo, Malbec

Mendoza, Argentina g/b

Boneshaker "Old Vine Zinfandel"

Lodi, California g/b

The Atom, Cabernet Sauvignon

California g/b

Josh Cellars, Cabernet Sauvignon

Sonoma, California g x2

SAKE 10

House Sake Gekkeikan

Warm f

Gekkeikan

Cold c

Tozai "Blossom of Peace" Plum Wine

c/f (720ml)

Ty Ku, Cucumber Junmai

Delicate, light and refreshing with a smooth finish, infused with the all-natural crispy flavor of cucumber c/f

Ty Ku, Coconut Junmai

Silky texture, creamy taste, with a hint of vanilla and infused with the refreshing flavor of coconut c/f

Tozai Junmai

Snow Maiden | Living Jewel

Fukucho Junmai

Forgotten Fortune | Moon on the Water

Zipang Sparkling

Rihaku "Wandering Poet" Junmai Ginjo

320ml

Kamotsuru "Tokusei Gold" Daiginjo

180ml

BEER 2

Domestic Beer

Bud Lite, Budweiser, Miller Lite, Michelob Ultra, Coors Light, Samuel Adams, Stella Artois, Blue Moon

Imported Beer

Tsing Tao, Heineken, Corona, Guinness, Asahi, Kirin, Sapporo

BEVERAGES 14

Coke

Diet Coke

Sprite

Ginger Ale

Orange Soda

Ice Tea

Lemonade

Shirley Temple

Orange Juice

Cranberry Juice

Pineapple Juice

Coconut Punch

Virgin Pina Colada

Fruit Punch

APPETIZERS 19

Wan Wang Platter for Two

\$28.95

Crab Rangoons, Egg Rolls, Beef Teriyaki, Boneless Spare Rib, Chicken fingers, Shrimp Tempura & Chicken

Wings each substitution +\$3

Salt and Pepper Jumbo Shrimp

\$18.95

Spicy Crispy Calamari

\$18.95

Edamame

\$6.95

spicy +\$1

Scallion Pancake

\$8.50

Vegetable Spring Roll

\$5.95

Egg Roll

\$6.95

Cheese Mona	\$8.50
spicy +\$1	
Chicken Fingers	\$9.95
spicy +\$2	
Chicken Wing	\$13.95
spicy +\$1	
Chicken Teriyaki	\$10.95
Beef Teriyaki	\$11.95
Crab Rangoon	\$7.95
spicy +\$1	
Peking Ravioli	\$9.50
fried or steamed	
Boneless Spare Ribs	\$10.95
Bone-In Pork Ribs	\$15.95
Tempura	AVAILABLE OPTIONS
Crispy and delicious homemade tempura	Vegetable: \$8.99
	Chicken Shrimp Crabstick:
	\$9.99
	Lobster: \$18.99
Gyoza	\$7.95
Japanese pork and vegetable dumplings	
Takoyaki	\$9.95
Grilled pancakes balls filled with diced octopus drizzled w. mayo sauce, sprinkled w. bonito flakes	
SUSHI STARTER 9	
Wan Wang Sashimi	\$20.00
Our chef specially selected fresh sashimi of the day	
Spicy Tostada Pizza	\$19.00
Tuna or Salmon on crispy tempura rice, topped with nori, radish sprouts, chili pepper, and zesty sauces	
Summer Roll	\$13.00
Thinly sliced cucumber roll w. crab stick, avocado & tobiko (low-carb)	
Winter Roll	\$15.00
Daikon radish, avocado, cucumber, fish roe, and your choice of Salmon or Tuna (low-carb)	
Angel Eyes	\$15.00
Tuna, salmon, avocado & fish roe rolled with cucumber wrapper w. chef special sauce on the top	

Tuna Tataki	\$15.00
Lightly seared tuna served with ponzu sauce	
Beef Tataki	\$15.00
Lightly seared steak served with spicy chili sauce	
Nama Haru Maki	\$16.00
Fresh Spring Roll with raw tuna, salmon, lettuce, cucumber, avocado, served w. chef special chili sauce	
Hamachi Kama	\$18.00
Yellowtail Collar broiled with our chef's special sauce	

SOUP 6

Wonton Soup	\$10.50
Homemade dumplings stuffed with pork, shrimp, and vegetables in clear broth.	
Hot and Sour Soup	AVAILABLE OPTIONS
	Small: \$3.95
	Large: \$7.50
Miso Soup	AVAILABLE OPTIONS
Soybean soup with tofu and seaweed	Small: \$3.95
	Large: \$7.50
Seafood Hot and Sour Soup	\$16.99
Shrimp, squid, scallop, crabmeat & straw mushroom, snow peas in clear egg white broth	
House Special Soup	\$15.99
Shrimp, chicken, beef, and vegetables.	
House Seafood Soup	\$16.99
Shrimp, squid, scallop, crabmeat and straw mushroom, snow peas in clear egg white broth.	

VEGETARIAN 12

Steamed Mixed Vegetables	\$12.95
Vegetable Delight	\$12.95
General Tso's Tofu	\$13.95
Crispy tofu coated in a spicy, sweet, and salty sauce.	
Home Style Bean Curd	\$12.95
Bean Curd in Garlic Sauce	\$12.95
Mixed Vegetables w/ Bean Curd	\$12.95
Triple Delight in Garlic Sauce	\$13.95
Snow Peas, Broccoli, and String Beans	

Sautéed Broccoli	\$12.95
Choice of white sauce or garlic sauce	
Sautéed Eggplant	\$13.95
Choice of Szechuan style or garlic style	
Sautéed Snow Peas	\$13.95
Szechuan Style String Bean	\$13.95
Sautéed Chinese Green	

SALADS 9

House Salad	\$7.00
Fresh lettuce and carrot with our house ginger dressing	
Seaweed Salad	\$8.95
Fresh seaweed seasoned with sesame seed	
Salmon Avocado Salad	\$14.95
Crabmeat, avocado, and cucumber mixed with spicy mayo, wrapped in thinly sliced fresh salmon and with tobiko on the top	
Crabmeat Avocado Salad	\$11.95
Crabmeat, masago, cucumber, daikon radish, Japanese spicy mayo, and with tobiko on the top	
Wonton Chips Tuna Salad	\$15.50
Crabmeat, cucumber, tobiko, tuna, mango, and Kaiware sprouts with spicy mayo served in crispy wonton chips	
Tuna Mango Salad	\$15.95
Mango, crabmeat, avocado and cucumber mixed with spicy mayo wrapped in thinly sliced fresh tuna and with tobiko on the top	
Wan Wang Special Tuna Salad	\$20.00
Seared tuna, Japanese bean Sprout, onion, tomato, mango, sesame seed, chef special sauce	
Seafood Special Salad	\$22.00
Squid, white fishes, crabmeat, avocado, cucumber and seaweed salad mixed with spicy mayo and topped with tobiko	
Lobster Special Salad	\$20.00
Lobster, crabmeat, mango, avocado, cucumber and pineapple mixed with spicy mayo and topped with tobiko	

CHEF SPECIALTIES 26

Beef and Veggie Delight	\$15.95
Mixed vegetables	
Beef and Veggie Delight	\$15.95
Broccoli	
Beef and Veggie Delight	\$16.95
String beans	

Beef and Veggie Delight	\$16.95
Pepper and onion	
Chicken and Veggie Delight	\$15.95
Mixed vegetables	
Chicken and Veggie Delight	\$15.95
Broccoli	
Chicken and Veggie Delight	\$16.95
String beans	
Chicken and Veggie Delight	\$16.95
Peppers and onions	
General Tso's Chicken	\$16.95
A sweet and spicy deep-fried chicken dish	
Sesame Chicken	\$16.95
Orange Chicken	\$16.95
Chicken in Garlic Sauce	\$14.95
Sweet and Sour Chicken	\$14.99
Pan fried chicken in sweet and sour sauce	
Lobster Sauce	\$13.95
A savory Chinese classic with a rich, aromatic sauce and ground pork	
Jumbo Shrimp in Lobster Sauce	\$17.95
Jumbo Shrimp with Broccoli	\$16.95
Hunan Style	\$16.95
Chicken	
Hunan Style	\$16.95
Beef	
Hunan Style	\$18.95
Shrimp	
Kung Pao Style	\$16.95
Chicken	
Kung Pao Style	\$16.95
Beef	
Kung Pao Style	\$17.95
Shrimp	
Kung Pao Three Delight	\$22.95
Chicken, beef, and shrimp with peanuts in red spicy pepper sauce	

Steamed Whole Fish

Whole fish with ginger & scallion sauce

Crispy Whole Fish

Whole fish with spicy Hunan sauce

Chef Special Duck

\$26.95

Crispy duck w. black mushroom in chef special sauce

SIZZLING PLATE SPECIALS 4

Mongolian Sizzling BBQ Beef

\$18.95

BBQ marinated beef in a bed of onion

Mongolian Sizzling BBQ Chicken

\$18.95

BBQ marinated chicken in a bed of onion

House Sizzling Platter

\$23.95

Chicken, beef, shrimp and vegetables w. chef special sauce in a sizzling plate

Seafood Sizzling Platter

\$25.95

Shrimp, scallop, squid, crabmeat and vegetables in a sizzling plate

AUTHENTIC SZECHUAN 9

Spicy Wonton in Red Oil ()

\$10.95

Dumplings that are boiled and then tossed in a spicy red chili oil sauce

Wood Ear in Hot Chili Sauce ()

\$10.50

Wood ear mushrooms that are stir-fried with a spicy and numbing Sichuan-style seasoning

Cucumber in Fresh Garlic Chili Sauce ()

\$11.50

Sliced cucumbers that are marinated in a spicy garlic sauce

Steamed Chicken in Hot Chili Sauce ()

\$13.95

Boiled chicken that is shredded and served cold with a spicy and numbing Sichuan peppercorn sauce

Sweet and Sour Pork Ribs ()

\$18.95

Marinated, deep-fried until crispy, and then stir-fried

Dry Diced Chicken w/ Chili Pepper ()

\$19.95

Spicy crispy chicken cubes stir-fried with Sichuan peppercorns, dried chili peppers, and other seasonings

Fragrant and Spicy Lamb Chops ()

\$28.95

A different type of spiciness that is more aromatic and less numbing

Sichuan Boiled Style Series ()

\$20.95

Choice of beef, pork, chicken, or fish fillet

Sichuan Dry Pot Style Series ()

\$20.95

Choice of beef, chicken, fish filet, or jumbo shrimp

TRADITIONAL DISHES 2

Moo Shu

\$15.95

Classic traditional dish sautéed with cabbage, mushrooms, fungus, dry lily flowers, scallions, and scrambled eggs. Served with 4 pancakes and Hoisin sauce

Chow Mein

\$15.95

Stir-fried veggie in a hot Chinese wok

NOODLES 13

Lo Mein

\$13.50

Chicken | Pork | Beef | Shrimp

Lo Mein

\$12.50

Veggie

House Special Lo Mein

\$14.50

Chef special Lo Mein with chicken, pork, beef, shrimp & vegetables

House Special Rice Noodle

\$14.95

Thin rice noodle stir-fried with chicken, beef, pork, shrimp & vegetables

Shanghai Pan-fried

\$23.95

Crispy pan-fried noodle covered with chicken, beef, shrimp and Chinese greens on the top

Singapore Rice Noodle

\$14.95

Thin rice noodle with chicken, beef, pork, shrimp & vegetables

Pad Thai

AVAILABLE OPTIONS

Sweet, sour, salty taste all blended with eggs, beansprout & chopped peanuts in Thai sauce

Chicken | Pork | Beef: \$13.95

Shrimp: \$14.95

Mixed Vegetable: \$12.95

Spicy Thai Noodle

\$15.95

Stir-fried Thai noodle with egg, chicken, mixed vegetables in spicy sauce with basil leaves garnish on the top

Udon Noodle

AVAILABLE OPTIONS

A comfortable Japanese noodle dish cooked with soup style or stir-fried style

Chicken | Beef: \$16.95

Shrimp: \$17.95

Mixed Vegetable: \$14.00

Stir-fried Seafood Udon

\$21.95

Thick udon noodles stir-fried with shrimp, scallop, squid, crabmeat, and vegetables

Nabeyaki Udon

\$16.95

Udon noodles in a light fish broth with chicken, veggies, and egg, served in an iron pot with shrimp tempura.

Chow Fun

\$15.95

Wide noodles stir-fried with mixed vegetables. Choice of chicken, pork, or beef.

Seafood Chow Fun

\$22.95

Chow Fun style with shrimp, scallop, squid

RICE 5

Stir-fried Rice \$12.99

Chicken | Pork | Beef | Shrimp

Stir-fried Rice \$12.50

Veggie

House Special Fried Rice \$13.95

Chef Special fried rice with chicken, beef, shrimp, pork and vegetables

Pineapple Fried Rice \$13.95

Stir-fried rice with shrimp, egg, tomato, onion, peas, scallion, and pineapple.

Steamed Rice

AVAILABLE OPTIONS

Small: \$3.50

Large: \$6.50

RICE BOWLS 2

Gyudon \$16.99

Thinly Sliced beef stir-fried with onion on rice

Niku Miso Don \$16.99

Minced pork stir-fried with miso on rice

RAMEN NOODLE SOUP 8

Tonkotsu Ramen \$17.95

Authentic Hakata Pork Broth with Chashu and egg. Choice of regular or spicy broth

Miso Ramen \$18.95

Pork, egg and vegetable with miso. Choice of regular or spicy broth

Chicken Ramen \$18.95

Sliced grilled chicken on top of noodles in a rich chicken broth with vegetables and egg. Choice of regular or spicy broth.

Beef Ramen \$19.95

Tender beef served on top of noodles in a light chicken broth. Choice of regular or spicy broth

Tantan Ramen \$18.95

Spicy pork broth with fried minced pork

Tofu Ramen \$16.95

Crispy silken tofu in a spicy vegetable broth served on a bed of noodles

Pork Belly Ramen \$19.95

Slow cooked pork belly served with noodles in a rich chicken broth topped with vegetables and egg. Choice of regular or spicy broth.

Wan Wang Special Ramen \$22.95

Sliced grilled chicken, barbecue pork, shrimp on top of noodles in a rich chicken broth topped with vegetables and egg.

SUSHI A LA CARTE 31

Maguro

Tuna

AVAILABLE OPTIONS

Sushi: \$8.00

Sashimi: \$10.55

Blue Fin Tuna

Sashimi

AVAILABLE OPTIONS

Sushi: \$8.50

Sashimi: \$10.25

Sake

Salmon

AVAILABLE OPTIONS

Sushi: \$8.00

Sashimi: \$10.55

Fatty Salmon**AVAILABLE OPTIONS**

Sushi: \$8.50

Sashimi: \$10.95

Smoked Salmon**AVAILABLE OPTIONS**

Sushi: \$8.25

Sashimi: \$10.95

Zuke Sake

Marinated salmon

AVAILABLE OPTIONS

Sushi: \$8.25

Sashimi: \$10.25

Hamachi

Yellowtail

AVAILABLE OPTIONS

Sushi: \$8.25

Sashimi: \$11.25

Kampachi

Fresh baby yellowtail

AVAILABLE OPTIONS

Sushi: \$8.75

Sashimi: \$11.00

Unagi

Fresh water eel

AVAILABLE OPTIONS

Sushi: \$7.95

Sashimi: \$10.55

Anago

Sea eel

AVAILABLE OPTIONS

Sushi: \$8.25

Sashimi: \$10.55

Suzuki

Bass

AVAILABLE OPTIONS

Sushi: \$7.50

Sashimi: \$10.55

Izumi Tai

Japanese red snapper

AVAILABLE OPTIONS

Sushi: \$7.50

Sashimi: \$9.55

White Tuna

Escolar

AVAILABLE OPTIONS

Sushi: \$7.95

Sashimi: \$9.50

Saba	AVAILABLE OPTIONS
Mackerel	Sushi: \$6.55 Sashimi: \$7.95
Botan Ebi	AVAILABLE OPTIONS
Jumbo Sweet shrimp with deep fried head	Sushi: \$12.00 Sashimi: \$15.00
Ebi	AVAILABLE OPTIONS
Shrimp	Sushi: \$6.95 Sashimi: \$8.50
Ika	AVAILABLE OPTIONS
Squid	Sushi: \$6.95 Sashimi: \$8.00
Hotate	AVAILABLE OPTIONS
Japanese scallop	Sushi: \$8.95 Sashimi: \$11.95
Tako	AVAILABLE OPTIONS
Octopus	Sushi: \$6.95 Sashimi: \$8.95
Hokkigai	AVAILABLE OPTIONS
Surf clam	Sushi: \$6.95 Sashimi: \$8.50
Ikura	AVAILABLE OPTIONS
Salmon roe	Sushi: \$8.55 Sashimi: \$10.50
Spicy Scallop	AVAILABLE OPTIONS
	Sushi: \$9.55 Sashimi: \$11.95
Tobiko	AVAILABLE OPTIONS
Flying fish roe	Sushi: \$6.95 Sashimi: \$8.95
Wasabi Tobiko	AVAILABLE OPTIONS
	Sushi: \$6.95 Sashimi: \$8.95
Masago	AVAILABLE OPTIONS
Smelt roe	Sushi: \$6.95 Sashimi: \$8.95
Kanikama	AVAILABLE OPTIONS
Crab stick	Sushi: \$6.95 Sashimi: \$7.50

Tamago

Japanese egg omelette

AVAILABLE OPTIONS

Sushi: \$6.50

Sashimi: \$7.50

Uni

Seasoned sea urchin

Toro

Fatty tuna

Chu Toro

Medium Fatty Tuna

Uzura Sushi

\$8.95

Quail egg with your choice of fish • Tobiko • Masago • Ikura • Uni

MAKI ROLLS 31

Spider Maki

\$12.50

Jumbo shell crab tempura, avocado, cucumber & fish roe with spicy mayo and eel sauce

Crazy Maki

\$9.50

Shrimp tempura, avocado, cucumber & fish roe topped with spicy mayo and eel sauce

Chicken Tempura Maki

\$9.50

Chicken tempura, avocado, cucumber with spicy mayo and eel sauce

Backdraft Maki

\$8.95

Baked spicy salmon, avocado, cucumber & scallions

Magical Maki

\$8.95

Baked spicy shrimp, avocado, and cucumber

Spicy BBQ Steak Maki

\$8.95

BBQ steak and cucumber with spicy mayo

Spicy Eastern Maki

\$8.95

BBQ boneless spare rib and cucumber w/ spicy mayo

Spicy White Tuna Maki

\$8.95

White tuna and cucumber with spicy mayo

Spicy Tuna Maki

\$8.95

Tuna & cucumber with spicy mayo

Spicy Salmon Maki

\$8.95

Salmon & cucumber with spicy mayo

Spicy Yellowtail Maki

\$8.95

Yellowtail, cucumber, jalapeno and spicy chili sauce

Spicy Crabmeat Maki	\$7.95
Spicy Crabmeat and cucumber	
California Maki	\$7.95
Crab stick, avocado, cucumber & fish roe	
Salmon Skin Maki	\$7.95
Broiled salmon skin, cucumber, mountain burdock root & scallions	
Alaskan Maki	\$8.95
Salmon, avocado, and cucumber	
Philadelphia Maki	\$10.95
Smoked salmon, cream cheese, and avocado	
Takka Maki	\$7.50
Tuna	
Salmon Maki	\$7.50
Salmon	
Una-Avo Maki / Unakyu Maki	\$8.95
Eel & avocado / Eel & cucumber	
Negihama Maki	\$7.50
Yellowtail & scallion	
Boston Maki	\$8.95
Manhattan Maki	\$9.50
Salmon, cucumber & avocado rolled w/ fish roe outside	
Snow Maki	\$9.95
Shrimp Tempura & cucumber w/ crabmeat & radish	
Pink Lady	\$10.95
Spicy tuna, shrimp tempura & cucumber in soybean wrapper with eel sauce and spicy mayo on the top	
Tiger Eyes Maki	\$10.95
Deep fried smoked salmon, crab stick, avocado, and scallion with Japanese spicy mayo & eel sauce on top	
B-52 Maki	\$11.50
Yellowtail, crab stick, avocado and scallions in a double layer tempura roll (rice outside)	
Caterpillar Maki	\$12.95
Eel & cucumber covered w/ avocado & eel sauce	
Scorpion Maki	\$12.95
Eel & cucumber topped w/ shrimp & eel sauce	
Volcano Maki	\$13.99
Cucumber, avocado, crabstick top w/ spicy crab meat & fish roe	

Rainbow Maki	\$15.00
Crab stick, avocado, cucumber, & fish roe covered with tuna, salmon, white fish, shrimp & avocado	
Fashion Maki	\$16.00
Eel, fish roe, cucumber, avocado, and cream cheese, and with crabmeat and chef special sauce on the top	

VEGETABLE MAKI ROLLS 6

Vegetable Futo Maki	\$8.50
Assorted vegetables	
Sweet Potato Maki	\$7.50
Sweet potato tempura with eel sauce	
Oshinko / Shiitake Maki	\$7.00
Kanpyo Maki	\$7.00
Dried sweet pickle squash	
Cucumber Maki / Avocado Maki	\$7.00
Cucumber Avocado Roll	\$8.50

CHEF SPECIAL ROLLS 24

Red Sox Maki	\$16.00
Tuna, cucumber, avocado, spicy chili sauce and topped with tuna, eel and sweet & sour red pepper	
Bruins Maki	\$16.00
Crabstick, fish roe, cucumber, and avocado, topped with salmon, jalapeno and hot chili sauce	
Rock & Roll Maki	\$16.00
Crabstick tempura, avocado, cucumber, and topped with baked spicy shrimp, mango and scallion	
Hawaiian Maki	\$16.00
Crabstick, cucumber, avocado and topped with tuna, thinly sliced daikon radish marinated in sweet vinegar, and mixed tobikos	
Crunchy Spicy Tuna Maki	\$17.00
Seaweed, rice, tuna, cucumber, Japanese spicy chili sauce, deep fried, with spicy crabstick, eel sauce and tempura flakes on the top	
Sweet Heart Roll	\$18.00
Sweet potato covered with tuna, eel sauce and spicy mayo	
Lobster Tempura Maki	\$17.00
Lobster tempura, avocado, cucumber & fish roe with spicy mayo and eel sauce	
Centipede Roll	\$18.00
Double Shrimp Tempura, avocado, cucumber and eel with crabmeat and chef special sauce on the top	
Spicy Scallop Maki	\$14.50
Scallop, cucumber and flying fish roe with spicy Mayo	

Fancy Roll	\$18.00
Crabmeat & smoked salmon tempura, cream cheese avocado, mixed tobiko & chef special sauce on the top	
Mt. Fuji Maki	\$19.00
Shrimp Tempura, mango & cucumber in soybean wrapper with spicy king crab leg, black tobiko and mango sauce on the top	
Mountain Roll	\$15.00
Spicy tuna and cucumber topped with eel, fish roe and spicy mayo and eel sauce	
Dragon Maki	\$17.00
2 shrimp tempura, cucumber and top with eel, crab stick, avocado, & fish roe	
Fire Dragon	\$17.00
2 shrimp tempura, cream cheese, cucumber, avocado rolled w. soy Bean wrapper, and topped with baked spicy salmon, scallion, eel sauce & spicy mayo	
Angel Maki	\$17.00
2 shrimp tempura, cream cheese and cucumber topped with crab stick, Japanese spicy mayo, and eel sauce	
Celtics Maki	\$18.00
Lobster tempura, cucumber, spicy mayo, topped with red snapper, avocado and green tobiko	
Patriots Maki	\$16.00
Tuna, salmon, cucumber, mozzarella cheese, topped with mango & spicy crabmeat	
Woosox Roll	\$17.00
Two shrimp tempura, tuna, crabmeat topped with seaweed	
Park Ave Roll	\$16.00
Eel, avocado, and crabmeat with tuna & tempura flakes and chef special sauce on the top	
Crunchy Salmon Roll	\$17.00
Salmon, 2 mozzarella sticks & avocado deep fried and topped with spicy crab meat	
J&K Roll	\$17.00
Double shrimp tempura, spicy tuna, cucumber in soybean wrapper topped with crab meat and chef special sauce	
Tornado Maki	\$17.00
Double Shrimp tempura, spicy BBQ beef, cucumber and avocado in soy bean wrapper topped with chef special sauce	
Charlie Roll	\$17.00
Double Shrimp Tempura, cucumber, avocado, eel and topped with fish roe and chef special sauce	
Fire Bomb Roll	\$19.00
For Spicy Lovers: you dare to try our spiciest sushi on the menu? Spicy tuna, avocado, cucumber, white tuna, habanero and spicy chili sauce	