



WAVE 波

ASIAN BISTRO & SUSHI

Signature & Seasonal Selections Curated By:
J. McKinney, M. Wong, L. Walter, B. Haung, J. Gardon

301 North Baker Street Suite 100 Mount Dora, Florida

Cocktails

ONE IN A MELON.....	12
<i>Jalapeno infused sabe tequila, watermelon puree, rio loco, lime juice</i>	
THE GREAT GATS-BEE.....	12
<i>Coconut lemongrass sake, honey, lemon</i>	
SAKE MULE.....	14
<i>Hiro blue sake, ginger beer, mint, lime</i>	
BLUSHING GEISHA.....	12
<i>Sabe tequila, rio loco, simple, lime juice grapefruit bitters, grapefruit soda</i>	
PAPA DON'T PEACH.....	12
<i>Spiced peach tea, rosemary, lemon, sparkling peach sake</i>	
JAPANESE SANGRIA.....	12 / 40
<i>Red or white wine, plum, lychee, orange, pineapple, rio loco</i>	
HANA MARIPOSA.....	12
<i>Plum sake, lemon juice, butterfly pea flower tea, champagne</i>	
TOKYO SUNRISE.....	10
<i>Sabe tequila, orange juice, grenadine</i>	

Red

CABERNET SAUVIGNON	11 / 35
<i>Broadbent (North Coast, CA)</i>	
PINOT NOIR	10 / 33
<i>Sean Minor (Sonoma Co.)</i>	

White

PINOT GRIGIO	8 / 26
<i>Zenato (Italy)</i>	
SAUVIGNON BLANC	10 / 33
<i>Ponga (New Zealand)</i>	
CHARDONNAY	8 / 26
<i>Jaine (Columbia Valley)</i>	

Sparkling

CHAMPAGNE	12
<i>J. Roget Brut (California)</i>	

Domestic

Ask about our seasonal collaborations with local breweries while supplies last!

MICHELOB ULTRA	4
<i>American Lager, 12oz Bottle, ABV: 4.2%</i>	
NO MAMES MEXICAN LAGER	9
<i>Tripping Animals Brewing - Doral, FL 16 oz Can, ABV: 6%</i>	
YOU'RE MY BOY BLUE BLUEBERRY WHEAT	5
<i>Florida Avenue Brewing - Tampa, FL 12 oz Can, ABV: 5.3%</i>	
SUNSHINE CITY IPA	6
<i>Green Bench Brewing - St. Petersburg, FL 12 oz Can, ABV: 6.8%</i>	
GUAVA WAVES WHEAT	7
<i>No Seasons - Miami, FL 12 oz Can, ABV: 5.5%</i>	

Imported

KIRIN ICHIBAN	4.50
<i>Rice Lager, 12 oz Bottle, ABV: 4.6%</i>	
KIRIN LIGHT	4.50
<i>Pale Lager, 12 oz Bottle, ABV: 3.3%</i>	
SAPPORO	5
<i>Pale Lager, 12 oz Bottle, ABV: 4.9%</i>	
HITACHINO NEST	12
<i>Red Rice Ale, 11.15 oz Bottle, ABV: 7%</i>	
HITACHINO NEST	11
<i>Yuzu Lager, 11.15 oz Bottle, ABV: 7%</i>	
COEDO BENIAKA	10
<i>Sweet Potato Amber, 11.2 oz Bottle, ABV: 7%</i>	
COEDO SHIRO	10
<i>Hefeweizen, 11.2 oz Bottle, ABV: 5%</i>	

Plum Wine

TAKARA	7 / 25
<i>(Japan)</i>	

Seltzers + Ciders

HIGH NOON	6	BLACK WIDOW	6	1911	8
<i>Mango, Pineapple 4.5%</i>		<i>Original Sin Cider 6% Blackberry & Fresh Pressed Apple</i>		<i>Hard Cider 6% Pineapple & Mango</i>	

Sake



Sm 7.00
Lg 10.00

**Gekkeikan
Traditional**
(Junmai)
15.6%

Herbaceous with hints of grapefruit and a light earthiness. Good acidity, mineral driven, well-balanced with a clean, medium finish. Served hot.



18.00

Hana Awaka Yuzu
(Sparkling Sake)
7%

A refreshing, light alcohol, bubbly sake with a sweet and citrus flavor.



20.00

Homare Strawberry
(Nigori)
8%

Mildness and creaminess from nigori sake and fresh sweet sourness from natural strawberry juice create a unique and luscious taste.



33.00

Hiro Blue
(Junmai Ginjo)
15%

Crisp and smooth, with hints of fruits and vanilla, savory sweet potato bread, white mushroom, tart cherry and subtle nuances of jicama.



34.00

Kubota Dew
(Junmai Daiginjo)
15%

Balanced and smooth with aromas of pear and melon light, clean, and dry with a crisp.



18.00

Ozeki White Peach
(Sparkling Sake)
7%

A refreshing, light alcohol, bubbly sake with a sweet and peachy flavor.



40.00

Dassai 45
(Junmai Daiginjo)
16%

Aromas of cherry blossoms, melon, and lemonade, with a balanced sweetness and a hint of fruit.



20.00

Kukai Mango
(Nigori)
7%

Refreshingly sweet mango flavor. Its soft, smooth texture offers a delightful mouthful of tropical bliss.



23.00

Kikusui Perfect Snow
(Nigori)
21%

White and cloudy, reminiscent of pure snow with a crisp, dynamic flavor despite its sweet and full-bodied palate.



16.00

Sho Chiko Bai
(Nigori)
15%

Fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard.



26.00

Yuki Lychee
(Nigori)
10%

Aromas of fresh mangos and yellow peaches. Creamy, balanced, and tropically delicious.



Sm 15.00
Lg 30.00

**Moonstone Coconut
Lemongrass**
(Nigori)
13.5%

Soothing and silky. Infusions of sweet coconut and lemongrass for a touch of tang.

Small Plates

ASIAN STREET CORN	9.00
<i>Grilled corn served off the cob with spicy mayo, cotija cheese, togarashi, cilantro & lime (Add Wonton Chips \$2 more) GF</i>	
STICKY SHORT RIBS.....	14.00
<i>Slow braised short rib seared & tossed in a sweet spicy glaze</i>	
EDAMAME	7.00
<i>Boiled soybeans in the pod, served with salt (Spicy Garlic \$1 more) V</i>	
HARUMAKI (3).....	7.00
<i>Veggie filled spring rolls served with sweet thai chili V</i>	
EGG ROLLS (3)	7.00
<i>Fried Vietnamese egg rolls made with shredded pork, carrots, and clear noodles</i>	
PORK GYOZA (6).....	9.00
<i>Pork gyoza served pan seared</i>	
FRIED CALAMARI	11.00
<i>Crispy calamari served with a side of ponzu sauce</i>	
SUSHI FRIES.....	15.00
<i>French fries tossed with togarashi and topped with spicy krab, masago, and scallions drizzled with eel sauce and spicy mayo</i>	
WAVE NACHOS*.....	18.50
<i>Tuna, krab, avocado, masago, and scallions mixed with spicy mayo, surrounded by crispy wonton chips</i>	
CHICKEN LETTUCE WRAPS	14.00
<i>Sauteed chicken, water chestnuts, and onions, served with lettuce leaves</i>	
BAO BUNS(2).....	9.00
<i>Your choice of pork belly on soft bao buns or spicy butter krab on fried bao buns</i>	
KRAB RANGOON MOZZARELLA STICKS	12.50
<i>House made krab wonton mix with mozzarella cheese fried to perfection</i>	
SUSHI STACK*	18.00
<i>Sushi rice, spicy krab mix, avocado and spicy tuna piled up into a tower topped with scallions, sesame seeds, spicy mayo & eel sauce</i>	
SUSHI TOTS*	26.00
<i>Crispy sushi rice "tots" topped with spicy tuna, avocado, red onion, crispy onion, green onion, masago, drizzled with spicy mayo & eel sauce</i>	

Hibachi Bowls

Your choice of rice or noodles with your choice of protein served with mixed vegetables and a side ginger salad.

CHOOSE FROM	
CHICKEN	18.95
ORANGE CHICKEN	20.95
SIRLOIN	19.95
FILET	24.95
SHRIMP	20.95
VEGETARIAN	14.95
TOFU	15.95

Entrees

All entrees include a small side ginger salad.

TERIYAKI GLAZED SALMON.....	22.95
<i>Grilled salmon with a teriyaki glaze, served on a bed of steamed white rice, with a side of stir fried broccoli</i>	
BULGOGI	24.95
<i>Korean grilled marinated beef with steamed rice, crunchy onion, scallions, kimchi, and a fried egg</i>	
#19 COMBO SPECIAL	26.95
<i>Steak and chicken with hibachi noodles and fried or steamed rice and mixed vegetables (upgrade to filet for \$5 more)</i>	
WHITE MISO ALFREDO	24.00
<i>Crispy pork belly, white miso, parmesan, hot honey, scallions</i>	
TONKOTSU RAMEN	17.00
<i>Tonkotsu broth, pork belly, ajitama, corn, and scallions (make it spicy for \$1 more)</i>	
SHOYU RAMEN	18.00
<i>Shoyu broth, short rib, ajitama, corn, and scallions</i>	

Sides

STEAMED RICE V/VN/GF	3.00
FRIED RICE(small) 4.50 / (large)	9.00
HIBACHI NOODLE V (small) 4.50 / (large)	9.00
MIXED HIBACHI VEGETABLES V	5.00
GINGER SALAD V/VN	3.00
CLEAR MUSHROOM SOUP	3.00
KIMCHI.....	4.50
MISO SOUP	3.00
FRENCH FRIES V	3.00
WONTON CHIPS V	3.00
SEAWEED SALAD V/VN	6.00
KANI SALAD.....	7.50

Kids Menu

(12 and under)

KIDS FRIED RICE	9.95
<i>Steak or Chicken / Shrimp \$1 more</i>	
KIDS HIBACHI NOODLES.....	9.95
<i>Steak or Chicken / Shrimp \$1 more</i>	
KIDS CHICKEN TEMPURA WITH FRIES	11.00

GF = Gluten Free V=Vegetarian VN=Vegan =Spicy =Most Popular

In order to better serve you, parties of 6+ will be automatically charged 18% gratuity.

* These items contain raw fish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sushi Burgers

Tempura fry your buns for \$1 more or fry in Hot Cheetos for \$2 more!

- SPICY TUNA BURGER***22.00
Cucumber, seaweed salad, spicy mayo, & eel sauce between two rice "buns" sprinkled with sesame seeds 🌶️
- SPICY KRAB BURGER**18.00
Cucumber, seaweed salad, spicy mayo, and eel sauce between two rice "buns" sprinkled with sesame seeds 🌶️
- SPICY SALMON BURGER***21.00
Cucumber, seaweed salad, spicy mayo, and eel sauce between two rice "buns" sprinkled with sesame seeds 🌶️
- VEGGIE BURGER**.....13.50
Cucumber, avocado, carrots, red cabbage, and seaweed salad between two rice "buns" sprinkled with sesame seeds **V/VN**
- @SOFLOFOODIE BURGER***25.00
Cucumber, seaweed salad, salmon, spicy krab, avocado, spicy mayo, and eel sauce, between two rice "buns" sprinkled with sesame seeds coated in Flamin' Hot Cheetos 🌶️

Sushi Burritos

Tempura fry for \$1 more or fry in Hot Cheetos for \$2 more!

- WAVE SUSHI BURRITO***19.95
Tempura shrimp, krab, spicy tuna, mixed greens, carrots, cucumber, and avocado 🌶️🌊
- RAINBOW SUSHI BURRITO***20.95
Tuna, salmon, yellowtail, mixed greens, red cabbage, carrots, cucumber, and avocado **GF**
- SPICY TUNA BURRITO***20.95
Spicy tuna, mixed greens, scallions, crunchy onion, carrots, cucumber, and avocado 🌶️
- SLAMMIN' SALMON BURRITO***18.49
Salmon, mixed greens, scallions, carrots, cucumber, avocado, cream cheese, tempura flakes, and spicy mayo 🌶️
- @SOOZIETHEFOODIEBURRITO**.....22.95
Spicy tuna, tempura shrimp, krab, masago, avocado, cucumber, mixed greens, cream cheese (wrapped in soy paper) 🌶️

Sushi Pizza

Tempura fry your base for \$1 more!

- MEAT LOVERS PIZZA***18.50
Salmon roll "crust" with a spicy krab mix base, topped with spicy tuna "pepperoni", sprinkled with sesame seeds 🌶️
- POKE PIZZA***20.00
Tuna roll "crust" with tuna and salmon base, topped with cucumber, edamame, masago, spicy mayo, sesame seeds, served with our house poke sauce on the side 🌶️
- TUNA SUPREME PIZZA***20.00
Salmon roll "crust" with spicy tuna base, topped with cucumber, edamame, avocado, red cabbage, spicy mayo, eel sauce, sesame seeds, and scallion 🌶️🌊
- VEGGIE PIZZA**13.50
Cucumber roll "crust" with seaweed salad base, topped with cucumber, edamame, avocado, red cabbage, carrots, and sesame seeds **V/VN/GF**

Sushi Donuts

Donut-shaped sushi rice packed with your choice of filling topped with thin slices of tuna, salmon, avocado, garnished with masago, sesame seeds & scallions

CHOOSE FROM

- SPICY KRAB*** 11.95
SPICY TUNA* 12.95
AVOCADO* 10.95

Sushi Hotdogs

Fry in Hot Cheetos for \$1 more!

- SUSHI HOTDOG***23.49
Spicy krab roll tempura fried then loaded with spicy tuna, cucumber, avocado, masago, scallion, seaweed salad, and sesame seeds, drizzled in spicy mayo & eel sauce (add soft shell crab for \$7.50 extra) 🌶️🌊
- POKE HOTDOG***25.49
Spicy krab roll tempura fried, sliced and loaded with cubed tuna, cubed salmon, cucumber, avocado, tobiko, red cabbage, edamame, and sesame seeds, served with poke sauce on the side 🌶️
- SPICY SHRIMP HOTDOG**.....25.95
Spicy krab roll tempura fried, sliced and loaded with cubed salmon, spicy tempura shrimp, cucumber, avocado, seaweed salad, sesame seeds, scallion, spicy mayo & eel sauce 🌶️

Sushi Tacos

Fry in Hot Cheetos for \$1 more!

- SPICY TUNA TACO***14.00
Tempura fried nori shell filled with spicy tuna, seaweed salad, sushi rice, scallion, and sesame seeds 🌶️
- SALMON TACO***12.00
Tempura fried nori shell filled with salmon, seaweed salad, sushi rice, scallion, and sesame seeds
- SPICY KRAB TACO**11.00
Tempura fried nori shell filled with spicy krab mix, seaweed salad, sushi rice, scallion, and sesame seeds 🌶️
- POKE SUSHI TACO***15.00
Tempura fried nori shell filled with cubed tuna, cubed salmon, avocado, seaweed salad, sushi rice, scallion, and sesame seeds served with poke sauce on the side 🌊
- SOFT SHELL CRAB TACO**13.00
Tempura fried nori shell filled with fried soft shell crab, seaweed salad, sushi rice, scallion, sesame seeds, eel sauce, and masago

Sushi Crunch Wraps

Fry in Hot Cheetos for \$1 more!

- SUSHI CRUNCH WRAP***30.95
Spicy tuna, spicy krab, masago, cream cheese, cucumber, avocado, scallion, sesame seeds and sushi rice wrapped in nori and deep fried to perfection (large enough to share) 🌶️🌊
- SUSHI CRUNCH WRAP SUPREME*** 45.00
Salmon, boiled shrimp, spicy tuna, spicy krab, masago, cream cheese, seaweed salad, cucumber, avocado, scallion, sesame seeds and sushi rice wrapped in nori and deep fried to perfection (large enough to share) 🌶️

GF = Gluten Free V=Vegetarian VN=Vegan 🌶️=Spicy 🌊=Most Popular

In order to maintain quality and consistency we ask that you please be patient as these signature items take more time to make versus a traditional sushi roll. During periods when we are experiencing high customer volume may be variable to take additional time. **Parties of 6+ will be automatically charged 18% gratuity.**

* These items contain raw fish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Simple Rolls / Hand Rolls

All rolls are served as 8 pieces unless noted otherwise. Most of our rolls are garnished with sesame seeds, please notify your server of allergy

CALIFORNIA ROLL.....	6.95
<i>Krab, cucumber, avocado, masago</i>	
PHILLY ROLL.....	7.95
<i>Krab, cucumber, avocado, cream cheese</i>	
TUNA ROLL*.....	6.95
<i>Cucumber, scallions</i>	
SALMON ROLL*.....	6.95
<i>Cucumber, scallions</i>	
YELLOWTAIL ROLL	6.95
<i>Cucumber, scallions</i>	
EEL ROLL.....	7.95
<i>Cucumber, avocado</i>	
SPIDER ROLL (6pcs).....	11.95
<i>Tempura soft-shell crab, cucumber, masago, scallions, eel sauce</i>	
BAGEL ROLL.....	7.95
<i>Smoked salmon, avocado, cream cheese, scallions</i>	
ALASKA ROLL*.....	9.00
<i>Krab, salmon, avocado, masago</i>	
SPICY TUNA ROLL*.....	8.00
<i>Cucumber, tempura flakes</i>	
CHICKEN TEMPURA.....	6.95
<i>White sauce, eel sauce</i>	
SHRIMP TEMPURA.....	7.00
<i>Avocado, eel sauce</i>	
CUCUMBER ROLL.....	5.95
<i>Cucumber V/VN/GF</i>	
VEGETABLE ROLL.....	5.95
<i>Cucumber, avocado, carrots V/VN/GF</i>	
VEGAN ROLL (6pcs).....	6.50
<i>Cucumber, avocado, asparagus, carrot, red cabbage V/VN/GF</i>	

Specialty Rolls

All rolls are served as 8 pieces unless noted otherwise. Most of our rolls are garnished with sesame seeds, please notify your server of allergy

MOUNT DORA ROLL.....	11.00
<i>Krab and avocado, topped with ebi, avocado, tempura flakes, spicy mayo, eel sauce</i>	
RAINBOW ROLL*.....	14.00
<i>Slices of tuna, salmon, yellow tail, ebi, avocado over a California Roll</i>	
CRUNCHY SALMON ROLL*.....	12.49
<i>Salmon and cucumber, topped with salmon, tempura flakes, spicy mayo</i>	
FLAMING DRAGON ROLL.....	14.95
<i>Tempura shrimp, krab, and avocado topped with eel, avocado, eel sauce</i>	
DANCING KRAB ROLL.....	15.49
<i>Tempura shrimp, avocado, cream cheese, topped with spicy krab, eel sauce</i>	
DYNAMITE ROLL*.....	14.95
<i>Spicy tuna, cucumber, topped with tuna, spicy mayo, togarashi, scallions (torch whole roll)</i>	
TEXAS ROLL	14.95
<i>Teriyaki beef, asparagus, cream cheese, eel sauce, white sauce</i>	
LAVA ROLL*.....	16.95
<i>Tempura shrimp, krab, avocado cream cheese, topped with salmon, spicy mayo, eel sauce, togarashi, scallions (baked)</i>	
LOVE ROLL*.....	13.49
<i>Yellow tail, avocado, scallions, topped with tuna, avocado</i>	
MANGO MADNESS ROLL	15.95
<i>Tempura shrimp, spicy krab, avocado, mango, cream cheese, spicy mayo</i>	

Specialty Rolls Cont.

TSUNAMI ROLL*.....	18.95
<i>Tempura shrimp, krab, spicy tuna, avocado, cream cheese, topped with slices of jalapeños, scallions, white sauce, hot sauce (rolled in soy paper)</i>	
OVER THE RAINBOW ROLL*.....	15.95
<i>California roll topped with diced tuna, salmon, yellowtail, spicy mayo, eel sauce, masago, scallions</i>	
BEAUTY & THE BEAST ROLL*.....	16.00
<i>Tempura shrimp, cucumber, and cream cheese, topped with tuna, avocado, eel, sesame seeds, scallions, spicy mayo, eel sauce</i>	
ORLANDO ROLL.....	14.49
<i>Krab, avocado, masago, topped with salmon then fried and drizzled with eel sauce, scallion, sesame seeds</i>	
ICHIBAN ROLL*.....	14.95
<i>Spicy salmon, cucumber, tempura flakes, topped with avocado, tobiko, white sauce, eel sauce</i>	
GODZILLA ROLL	15.95
<i>Tempura shrimp, smoked salmon, avocado, topped with seaweed salad, fried shredded krab, eel sauce</i>	
SUPER MEXICAN ROLL.....	16.49
<i>Tempura krab, tempura shrimp, cucumber, avocado, cream cheese, masago, crunchy onions, scallions, eel sauce, spicy mayo</i>	
CAPTAIN KRUNCH ROLL.....	15.50
<i>Tempura chicken, spicy krab, avocado, cream cheese, topped with masago, tempura flakes, scallion, eel sauce, spicy mayo</i>	
SURF N' TURF ROLL	15.95
<i>Tempura shrimp, cucumber, cream cheese, topped with beef, scallions, white sauce, eel sauce (torch whole roll)</i>	
VOLCANO ROLL*.....	19.49
<i>Krab, smoked salmon, cucumber, cream cheese, topped with tuna, avocado, baked spicy krab, shrimp, masago, scallions, spicy mayo, eel sauce</i>	
PARADISE ROLL* (6pcs).....	18.00
<i>Salmon, tuna, krab, yellowtail, tobiko, avocado - No Rice</i>	
SPICY KRAKEN ROLL	15.00
<i>Tempura shrimp, avocado, topped with baked octopus and krab mix, cream cheese, eel sauce, togarashi</i>	
OASIS ROLL*.....	16.49
<i>Spicy tuna and cucumber, topped with slices of tuna, salmon, and avocado, scallions, masago, ponzu sauce</i>	
FUJI ROLL	17.95
<i>Tempura fried California roll, topped with baked spicy krab/scallop mix, spicy mayo, eel sauce, white sauce, tempura flakes, masago, scallions</i>	
TIGER ROLL	15.95
<i>Tempura shrimp, avocado, cream cheese, topped with salmon, torched with Tora Sauce, scallions, sesame seeds</i>	

Desserts

Ask about our seasonal desserts!

FRIED OREOS	10.00
<i>Tempura fried Oreos served with a scoop of ice cream, topped with Nutella, condensed milk, and powdered sugar</i>	
YUZU CRÈME BRÛLÉE.....	10.00
<i>Homemade lemon crème brûlée topped with raspberry compote and fresh mint</i>	
MOCHI ICE CREAM.....	9.00
<i>3 pieces of mochi ice cream served with whipped cream (ask for flavors)</i>	

Lunch Menu

AVAILABLE TUESDAY - FRIDAY 11AM - 2:30PM

Small Plates

EDAMAME	6.00
<i>Boiled soybeans in the pod, served with salt (Spicy Garlic \$1 more) ▼</i>	
EGG ROLLS (3)	6.00
<i>Fried Vietnamese egg rolls made with pork, carrots, and clear noodles</i>	
PORK GYOZA (6)	7.00
<i>Pork gyoza served pan seared</i>	
SUSHI FRIES.....	10.00
<i>French fries tossed with togarashi and topped with spicy krab, masago, and scallions drizzled with eel sauce and spicy mayo</i>	
WAVE NACHOS*	15.00
<i>Tuna, krab, avocado, masago, and scallions mixed with spicy mayo, surrounded by crispy wonton chips</i>	
SUSHI STACK*	15.00
<i>Sushi rice, spicy krab mix, avocado and spicy tuna piled up into a tower topped with scallions, sesame seeds, spicy mayo & eel sauce</i>	
HARUMAKI (3).....	5.00
<i>Veggie filled spring rolls served with sweet thai chili ▼</i>	
BAO BUNS (2).....	7.00
<i>Your choice of pork belly on soft bao buns or spicy butter krab on fried bao buns</i>	

Hibachi Bowls

Your choice of rice or noodles with your choice of protein

CHICKEN	12.95
ORANGE CHICKEN	14.95
BEEF	13.95
SHRIMP	14.95
VEGETARIAN.....	11.95

Poke Bowls

TUNA*	16.00
<i>Fresh yellowfin tuna, cucumber, red onion scallion, sesame seeds, poke sauce</i>	
SALMON*	18.00
<i>Fresh salmon, edamame, mango, cucumber, red onion, scallion, sweet shoyu dressing</i>	
SPICY TUNA*	18.00
<i>Spicy yellowfin tuna, cucumber, red onion, scallion, crunchy onion, masago, spicy mayo</i>	
CHICKEN	14.00
<i>Hibachi chicken, cucumber, red onion, edamame, scallion, cilantro, wonton strips, spicy ginger sauce</i>	

Bento Boxes

Choose your base and protein, served with a ginger salad,
mixed vegetables, 1/2 Cali roll, & 2 pork gyoza \$18

CHOOSE FROM
STEAMED RICE
FRIED RICE
HIBACHI NOODLES

CHOOSE FROM
CHICKEN
STEAK
SHRIMP

Sushi Rolls

CALIFORNIA.....	6.00	ALASKA*	7.00
<i>Krab, cucumber, avocado and masago</i>		<i>Krab, salmon, avocado, and masago</i>	
PHILLY.....	7.00	SPICY TUNA*	7.00
<i>Krab, cucumber, avocado, cream cheese</i>		<i>Cucumber and tempura flakes</i>	
TUNA*	6.00	CHICKEN TEMPURA.....	6.00
<i>Cucumber and scallions</i>		<i>White sauce and eel sauce</i>	
SALMON*	6.00	SHRIMP TEMPURA.....	7.00
<i>Cucumber and scallions</i>		<i>Avocado and eel sauce</i>	
YELLOWTAIL *	6.00	CUCUMBER.....	5.00
<i>Cucumber and scallions</i>		<i>Cucumber V/VN/GF</i>	
EEL.....	6.50	VEGETABLE.....	5.00
<i>Cucumber and avocado</i>		<i>Cucumber, avocado, and carrots V/VN/GF</i>	
BAGEL.....	6.50	VEGAN(6 pcs).....	6.00
<i>Smoked salmon, cream cheese, avocado, scallions</i>		<i>Cucumber, avocado, asparagus, carrots, red cabbage V/VN/GF</i>	

* These items contain raw fish. Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.

