

Appetizers

Tempura

Single or combination of Japanese style fried shrimp and vegetables with dandashi dipping sauce.

Shrimp and Vegetables	6
Shrimp	7
Vegetables	5

Edamame

Japanese steamed soy beans garnished with sea salt. 3.50

Calamari Tempura

Batter fried calamari, served with our seafood sauce. 5.50

Fire Cracker Shrimp

Jumbo shrimp stuffed with deviled shrimp, scallops and cream cheese, wrapped in rice paper. Deep fried and topped with a sweet chili sauce. 5.75

Gyoza

Steamed fried pork dumplings. 5

Fish and Chips

Tempura battered Tilapia filets, Served with seafood sauce and potato straws. 5.95

MD Blue Salad

Maryland crabmeat over garden field greens, topped with our home made blue cheese dressing. 5.95

Seaweed Salad

Shredded seaweed mixed with sesame oil seasoning. 4.95

Lobster Salad

Seasoned cold water lobster meat on a bed of garden greens, topped with wasabi dressing. 6.95

Seared Tuna Salad

Blackened tuna slices, on a bed of garden greens with ginger dressing. 6.95

Teri Chicken Salad

Blackened chicken slices, on a bed of garden greens with ginger dressing. 5.95

Fine' Wrap

Assortments of fish marinated in special blends, wrapped in avocado. 6.95

Tuna Tartar

Sushi grade tuna mixed in wasabi mayo and seasoning. 6.95

Red Snapper Carpaccio

Thinly sliced red snapper garnished with wasabi, grated daikon and splashed with ponzu sauce. 7.95

Onsukuri

Thinly sliced red snapper torched and lemon garnished, splashed with dash soy olive oil blend. 7.95

Sesame Seared Tuna

Sesame crusted sushi grade tuna, pan seared and thinly sliced, topped with wasabi, grated daikon, and ponzu sauce. 7.95

Cukani Roll

Kani crab, avocado, and cream cheese wrapped in thin cucumber peels, topped with masago, sesame seeds and sunomono sauce. 6.95

Sashimi Sampler

Chef's choice of freshly carved fish. 9.

Salads

Garden Salad

Fresh seasonal garden greens, served with our signature dressing. 3.95

Avocado Salad

Garden salad with avocado slices, topped with miso dressing. 5.50

Sunomono Salad

Poached seafood and seaweed, topped on our garden salad with sunomono dressing. 7.95

Soup

Miso Soup 2.00

Seafood Miso 4.95

Entrees

Served with steamed rice or house rice and vegetable of the day

Japanese Curry Chicken

Char-grilled chicken breast, topped with thick Japanese curry sauce. 12.95

Lemon Chicken Quarters

Chicken quarters marinated in lemon pepper, baked and grilled for flavoring, glazed with lemon sauce. 11.95

Chicken Katsu-Don

Chicken breast panko breaded and deep fried Japanese style. Topped with katsu sauce. 12.95

Tepanyaki Grilled

Flamed grilled with teriyaki sauce.
Served with sautéed zucchinis, onions and rice.

Chicken	12.95	Beef	13.95
Shrimp	14.95	Scallop	14.95

Korean Flamed Beef

Marinated slice beef with onions, carrots and broccoli, sautéed in flam, topped on a bed of rice. 13.95

Teriyaki Beef

Marinate steak, char-grilled and glazed with teriyaki sauce. 14.95

Asian Baby Back Ribs

Pork ribs marinated in soy base sauce and tender baked. Glazed with garlic teriyaki sauce. 14.95

Pork Katsu-Don

Pork loin, panko breaded and deep-fried Japanese style. Topped with katsu sauce. 13.95

Salmon Teriyaki

Char grilled salmon fillet, glazed with teriyaki garlic sauce. 14.95

Coconut Flounder

Coconut breaded deep-fried flounder, glazed with pineapple salsa. 13.95

Mahi Mahi

Mahi marinated in blackened miso sauce, grilled and topped with mango salsa. 14.95

Fine' Shrimp Scampi

Large shrimp, sautéed and topped with wasabi scampi sauce. 14.95

Egg Plant

Vegetarian's haven! Selected eggplant slices, breaded in panko breading and deep-fried. Topped with honey miso sauce, served with rice and vegetables. 11.95

Udon Noodles

Japanese favorite noodle soup made with special broth. 12.95
Seafood Udon / Tempura Udon / Nabiyaki Udon

Yakisoba

Stir fried egg noodles with freshly chopped vegetables in a traditional Japanese blends. 11.95

Chicken / Shrimp / Beef