

PO-BOYS All Po-Boys are served on toasted Dong Phuong French Bread

Yakiniku Po-Boy 11.95

*Thin-sliced Ribeye Beef and Onion sautéed in Garlic Sauce * Dressed: Pickled Carrot & Zucchini, Mozzarella cheese on Top, and Japanese Kewpie Mayonnaise*

Soft Shell Crab Po-Boy 15.95

*Golden deep-fried with seasoned Tempura Batter * Dressed: Lettuce, Tomato, and Spicy Japanese style Aioli (Pink Sauce)*

Fried Shrimp Po-Boy 11.95

*Golden deep-fried with seasoned Tempura Batter * Dressed: Lettuce, Tomato, and Spicy Japanese style Aioli (Pink Sauce)*

Pepper Shrimp Po-Boy 12.95

*Sautéed in Pepper Garlic Sauce * Dressed: Lettuce, Tomato and Japanese Kewpie Mayonnaise*

Fried Catfish Po-Boy 9.95

*Golden deep-fried with seasoned Tempura Batter * Dressed: Lettuce, Tomato, and Spicy Japanese style Aioli (Pink Sauce)*

Fried Oyster Po-Boy 14.95

*Golden deep-fried with seasoned Tempura Batter * Dressed: Lettuce, Tomato, and Spicy Japanese style Aioli (Pink Sauce)*

Shogayaki Pork Po-Boy 9.95

*Thin-sliced Pork sautéed in Ginger Sauce * Dressed: Shredded Cabbage and Japanese Kewpie Mayonnaise*

Rising Sun Po-Boy 9.95

*Japanese pork sausage links, scrambled eggs, cheddar & mozzarella cheese * Dressed: Lettuce, Tomato, and Japanese Kewpie Mayonnaise*

Teriyaki Chicken Po-Boy 9.95

*Deep-fried Teriyaki Chicken * Dressed: Lettuce, Tomato, and Japanese Kewpie Mayonnaise*

Spicy Sambal Chicken Po-Boy 10.95

*Deep-fried Chicken tossed in spicy Sambal Teriyaki sauce * Dressed: Lettuce, Tomato, and Japanese Kewpie Mayonnaise*

Smoked Salmon Po-Boy 14.95

*Thin-sliced Smoked Salmon, Ninja Salad * Dressed: Sliced Red Onion, sliced Lemon, Lettuce, Green Onion, Capers, Cream Cheese, and homemade French Dressing*

Cajun Tuna Tataki Po-Boy 15.95

*Seared Tuna tossed in Cajun spice with homemade Ponzu Sauce * Dressed: Green Onion, Sesame seeds, and Japanese Kewpie Mayonnaise*

Potato Croquette Po-Boy 9.95

*Golden deep-fried Potato Croquette. * Dressed: Lettuce, Tomato, and Tonkatsu Sauce*

PLATES Served with House Broccoli Salad with homemade Oriental Dressing and Cajun fries

Fried Shrimp Plate 15.95

Fried Catfish Plate 13.95

Fried Oyster Plate 17.95

Fried Seafood Plate 19.95

Shrimp, Oyster, and Catfish. Add \$10.00 for Soft Shell Crab

Teriyaki Chicken Plate 11.95

Spicy Sambal Chicken Plate 12.95

Ajun Cajun Chicken Plate 10.95

Special Fried Chicken marinated with Garlic sauce

YAKISOBA Pan fried wheat egg noodle and vegetables with special brown sauce

Shrimp, Pork, or Chicken 9.95

Combination 12.95

Shrimp, pork, and chicken

RAMEN (not available for to-go)

Served with Chashu (braised pork), Bok Choy, Menma (Pickled bamboo shoot), Green Onion, and Nori (laver) seaweed

** Make it spicy! \$1.00*

Tonkotsu (Pork flavor) 10.95

Miso (Miso flavor) 10.95

Shoyu (Umami Soy sauce flavor) 10.95

Creamy Vegetarian w/Kale mix noodles 11.95

Miso Vegetarian w/Kale mix noodles 11.95

Extra topping

Chashu 2.00	Corn 0.50	Takana (Spicy pickled green) 1.00	Bean Sprouts 0.50
Roasted Garlic Oil 1.00	Butter 0.50	Beni Shoga (Pickled ginger) 0.50	Seasoned half boiled egg 1.00
Plain half boiled egg 1.00			

Nagasaki Champon 14.95

Special Ramen, originated from Nagasaki, Japan. Topped with sautéed Pork, Seafood, and Vegetables

NOTE: Our food may contain allergens, such as milk, egg, fish, shellfish, tree nuts, pecans, wheat, peanuts, soybeans or others. Please ask us in advance if you have any food allergies.

DONBURI & CURRY

Japanese style Rice Bowl, serving on a bed of white rice. Served with Miso Soup (except Vegetarian Don and Curry)

Oyako Don 8.95

Chicken, Onion, and Eggs cooked in sweet tangy sauce

Katsu Don 10.95

Golden deep-fried Panko-breaded pork, onion, and eggs cooked in sweet tangy sauce

Yakiniku Don 11.95

Thin-sliced Ribeye Beef and Vegetables sautéed in Garlic Sauce

Shogayaki Don 9.95

Thin-sliced Pork sautéed in Ginger Sauce with shredded Cabbage

Vegetarian Don 8.95

Tofu and Vegetables with Teriyaki sauce and a small House Broccoli salad

Curry 11.95

Beef, Chicken, Pork Katsu or Vegetarian

Japanese style thick curry over white rice. Vegetarian Curry comes with 2 pieces of vegetable croquettes

UDON

Thick wheat noodle with hot soup

Kake 8.95

Topped with Fish cake, Wakame seaweed, Green Onion and Crunchy

Beef 11.95

Thin sliced Beef cooked in hot soup, topped with Green Onion

Nabeyaki 13.95

Fish cake, Chicken, Vegetables, Egg and Shrimp Tempura cooked in hot soup

SALAD

House Broccoli Salad 3.95

With homemade Oriental dressing

Seaweed and Cucumber Salad 5.95

With homemade Ponzu dressing

Seaweed Salad 4.50

Ninja Salad 4.95

Cucumber, Crab Stick, Seaweed salad, Smelt roe, Wasabi mayonnaise

Crab Stick and Cucumber Salad 5.95

With homemade Ponzu dressing

Squid Salad 4.95

SOUP

Miso Soup 1.95

Gumbo 6.50

Seafood, Andouille Sausage and Okra with rice

SIDE

Cajun Fries 3.95

Ajun Cajun Chicken 6.95

Teriyaki Chicken 6.95

White Rice 2.00

Cajun Tuna Tataki Sashimi 13.95

Seared Tuna tossed in Cajun spice and Green Onion with homemade Ponzu Sauce

Spicy Sambal Chicken 6.95

Pickled Carrot and Zucchini 2.95

Garlic Edamame 4.95

Edamame 4.25

DRINK

Soft Drink

Fountain drink 2.50 Iced tea (Unsweetened) 2.50 Green tea (Cold) 3.50

Green tea (Hot) 2.50 Ramune (Original, Strawberry or Melon flavor) 3.50

Japanese carbonated drink

Bottled drink 2.50 Coke, Diet Coke, Sprite, Water

Alcohol Drink

Sapporo Beer 4.50

Ozeki Sake Dry 7.50

Ozeki Hana Awaka Sparkling Flower Sake 14.50

Vinny Bubble Rose 8.00

Underwood Riesling 8.00

Kirin Ichiban Beer 4.50

Ozeki Nigori (Unfiltered) Sake 14.50

Merf Chardonnay 8.00

Underwood Pinot Noir 8.00

DESSERT

Mochi Ice Cream 3.50

Creamy strawberry, Matcha green tea, or Azuki (Japanese red beans) ice cream wrapped with Mochi (Japanese sweet rice paste)

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