

appetizers

	ANANA SANANA NANANA NAN		N an N an
	Grilled Chicken Satay (3) 沙爹 Skewers of chicken w/ peanut sauce and pickle	雞串	7.95
	Seared Black Pepper Ahi Tuna ;	黑椒金槍魚	9.95
¥	Thai Spicy Chicken Wings (6pcs	i) 泰式雞翅 NE	6.95
	Crispy Crab & Cheese Wontons	(6) 炸雲吞	6.50
	Vegetable Spring Roll (2) 素春彩	LES .	4.25
	Crispy Chicken Wings (6) 炸雞	翅	6.50
	Dumplings (6) 餃子 (Vegetable or Meat) Steamed or pan-fried	7.50	and a
	Crispy Calamari 炸魷魚	9.95	600
	B.B.Q. Spareribs (4) 烤排骨	8.50	a they
	Lettuce Wraps 生菜雞/蝦鬆 Stir-fried vegetables, chicken or shrimp (add \$0 Served with lettuce cups	9.95 9.50),	is -
	Edamame 日式毛豆	4.95	1.
	Agedashi Tofu 日式炸豆腐 Crispy silken tofu, served with a savory dipping	4.95 sauce	
	House Salad 本樓沙拉	4.95	d
	Kani Kama Salad 蟹肉沙拉 Spicy crabmeat, cucumber, crunchy tempura fla green onions, and tobiko	5.95 akes,	10
	Avocado Salad 牛油果沙拉 Sliced fresh avocado drizzled with a lovely citrus	5.50 5 sauce	
	Seaweed Salad 海帶沙拉 Seaweed tossed with a light soy and sesame dr	5.50 ressing	
	Shrimp Shu Mai (6) 蝦燒賣 Japanese shrimp dumplings, served steamed o	5.50 or fried	
	Gyoza (6) 日式餃子 Japanese beef dumplings, served steamed or fr	5.50 ried	AR
	Salmon or Tuna Tartare 三文魚 Spicy chopped salmon or tuna, avocado guacar crunchy tempura flakes		9.95 ns, and

Sexy Jalapeno (4pcs) NEW 9.95 Deep fried jalapeno filled with spicy tuna, cream cheese & seaweed salad

Tempura Appetizer 日式炸甜不辣 Lightly battered and deep-fried, served with crispy vegetables Choice of vegetable \$8.95, shrimp \$9.95, chicken \$9.95





noodle soups

Vegetable \$10.95 / Chicken (add \$0.50) Beef or Shrimp (add \$1.00) / Combo (add \$1.50) Jumbo Shrimp (add \$2.00)

Malaysian Curry Laksa Noodle Soup 馬式咖喱湯面 》 Northern Malaysian noodle soup with exotic Asian spices and coconut milk with egg noodles and rice noodle

TT Noodle Soup 本樓招牌湯面 Choice of vegetable, chicken, beef, shrimp or combo



Tom Yum Noodle Soup 泰式椰子湯面 Thai spicy lemongrass soup, w/ rice noodles, mushrooms, scallions & cilantro

Udon Noodle Soup 烏冬湯面

Japanese thick rice noodles with vegetables in a savory broth. Shrimp Tempura Option (add \$2.00)

Ramen Noodle Soup 日式拉面》10.95 Choice of Miso, Shoyou or Tonkotsu Japanese thin noodles w/ corn, bamboo shoots and egg Shrimp Tempura (add \$2.00), Roast Pork (add \$2.00)

fried rice

Small 8.95 / Large 10.95 (brown rice add \$1.00) Your Choice of Any Style:

NEW Malaysian Chinese Singapore ^{*} Thai Young Chou Choice of: Vegetable \$10.95 / Chicken (add \$0.50) Beef or Shrimp (add \$1.00) / Combo (add \$1.50) Jumbo Shrimp (add \$2.00)

Taiwan Sausage Fried Rice 臺式香腸炒飯 图 11.95

Thai Pineapple Fried Rice 泰式菠蘿炒飯 Pineapple, shrimp, roast pork, peas, carrots, cilantro, onions, and scallions (add \$2.00 for jumbo shrimp)





11.95

chinese entrees A THE A THE A THE A THE AT AT A THE AT AT AT A THE Lunch Specials are served with Choice of Soup (Miso, Hot & Sour or Egg Drop) and Choice of Rice (White Rice or Vegetable Fried Rice) (Dine-In Only) Lunch Dinne 8.95 12.50 Fried Tofu or Vegetable Chicken 9.95 14.95 Beef or Medium-Size Shrimp 10.25 15.50 Combo (Medium-Size Shrimp, Beef, Chicken) 10.50 15.95 Dinner Combo (Jumbo Shrimp, Beef, Chicken) 16.95 Jumbo Shrimp or Seafood 16.95 Stir-fried with chili peppers and garlic (vegetarian option is with eggplant) Quick-fired with special hot & spicy sauce with mixed vegetables ⑧ Black Bean Sauce 豉椒 Onions, red and green peppers in a spicy black bean sauce Cashew Nuts 腰果 Made with cashew nuts, peppers, zucchini and scallions Chinese Mixed Vegetables 什錦蔬菜 Quick-fired with a flavorful sauce Chinese Stir-Fried Broccoli 西芥蘭 Sautéed with a light brown sauce Peanuts, chili peppers, zucchini, and scallions Mongolian Style 蔥爆 Mushrooms, onions, and scallions in a flavorful sauce Pepper Sauce 青椒 Green peppers and onions in a savory sauce Quick-fired with spicy Szechuan sauce, shredded carrots, and celery Sizzling Platter (Dinner Only) 鐵板 Served on a sizzling hot platter with vegetables in black pepper sauce thai entrees A REAL AND A Lunch Specials are served with Choice of Soup (Miso, Hot & Sour or Egg Drop) and Choice of Rice (White Rice or Vegetable Fried Rice) (Dine-In Only) Lunch Dinne Vegetable / Tofu 8.95 12.50 9.95 14.95 Chicken Beef or Medium Size Shrimp 10.25 15.50 Jumbo Shrimp /Seafood 16.95 ᠃ Green Curry 緑咖哩 Spicy green curry in coconut milk w/ bamboo shoots, red pepper, eggplant, & basil Panang Curry 馬式咖哩 Spicy red curry simmered in coconut milk with string beans, fresh basil and lime ⑧ Thai Basil 九層塔 A Thai favorite made with fresh basil leaves, peppers, onions, broccoli, carrots, garlic, and chili sauce

chef's specialties

A PARAL AND A P Lunch Specials are served with Choice of Soup (Miso, Hot & Sour or Egg Drop) and Choice of Rice (White Rice or Vegetable Fried Rice) (Dine-In Only) Lunch Dinner Fried pieces of chicken or shrimp covered in a sweet and spicy sauce Vegetarian (Imitation chicken from soy) 9.95 14.95 Chicken 9.95 14.95 Jumbo Shrimp 16.95 Sesame 芝麻 Fried with toasted sesame seeds and a sweet and sour sauce Vegetarian (Imitation chicken from soy) 9.95 14.95 9.95 Chicken 14.95 Beef 9.95 15.95 Jumbo Shrimp 16.95 Fried and tossed with a sweet and spicy orange sauce **Vegetarian** (Imitation chicken from soy) 9.95 14.95 Chicken 9.95 14.95 Beef 9.95 15.95 Jumbo Shrimp 16.95 Sweet and Sour 甜酸 Fried with pineapple, carrots, and green peppers (Choice of Chicken or Shrimp only) Chicken 9.95 14.95 Jumbo Shrimp 16.95 Moo Shu 木須 A classic Chinese dish prepared w/ shredded mixed vegetables, served w/ fresh scallions, plum sauce on the side, and thin flour crepes for wrapping 12.95 Vegetable 9.50 Chicken & Veg 9.95 14.95 Beef & Veg 15.95 10.25 Medium Shrimp & Veg 10.25 15.95 Crispy & tender pieces of shredded beef or chicken in a hot & tangy sauce Chicken 14,95 Beef 15.95 Moo Goo Gai Pan 磨菇雞片(Chicken) 9.50 14.95 Sliced white meat chicken, broccoli, mushrooms, and bok choy in a light white sauce ♥ Spicy Eggplant Hot Pot 辣味茄子煲 12.95 Eggplant & chicken in a spicy Szechuan sauce, served in a hot pot ♥ Fish Fillet 魚片 15.50 Fillets of fish, sautéed Szechuan style, sweet & sour sauce or with black bean sauce Jumbo Shrimp with Lobster Sauce 蝦龍糊 16.95 Made with peas, carrots, water chestnuts, and egg in a creamy sauce Triple Delight 三鮮 16.95 Jumbo shrimp, beef, and chicken, stir-fried with vegetables Crispy Seafood Delight 椒鹽海鮮 Jumbo Shrimp, scallops & fish fillet, fried & tossed with salt & 16.95 pepper seasoning Seafood Hot Pot 海鮮煲 16.95 Shrimp, scallops, fish fillet & squid tossed w/ mixed vegetables, served in a hot pot * Cooked Sushi Items Brown rice substitution (add \$1.00) Spicy

veggie plates

Lunch 8.95 / Dinner 12.95

- ℰ Eggplant with Garlic Sauce 魚香茄子
- Ma-Po Tofu 麻婆豆腐
 Home Style Tofu 家常豆腐
 Sautéed Broccoli 清炒芥蘭
 Vegetable with Tofu 素菜豆腐
 Vegetable Delight 素什錦



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sushi burrito

10.05

10.95

California

Crispy Sesame Chicken

Tempura NEW

Spicy Tuna / Spicy Salmon

Philly Smoked salmon, cream cheese, lettuce, cucumber, avocado, sushi rice

Alaska Salmon, lettuce, cucumber, avocado, sushi rice

Unagi Smoked eel (cooked), lettuce, avocado, cucumber, sushi rice, Japanese BBQ sauce

Tuna or Yellowtail

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poke bowl

10.95

Hawaiian salad or sushi rice bowls topped with your choice of fresh salmon, tuna, or yellowtail; avocado, cucumber, seaweed salad.



sushi/sashimi platters



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Party A \$58 Chef's choice of 9 pieces fresh sashimi, 6 pieces sushi, and 2 specialty rolls

Party B \$98 Chef's choice of 16 pieces fresh sashimi, 10 pieces sushi, and 3 specialty rolls

Party C \$138 Chef's choice of 24 pieces of fresh sashimi, 15 pieces sushi & 4 specialty rolls

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maki platters

Party A \$48 Chef's choice of 8 small rolls (48pcs)

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Party B \$78 Chef's choice of 8 small rolls and 2 specialty rolls (64pcs)

Party C \$98 Chef's choice of 10 small rolls and 3 specialty rolls (84pcs)



japanese kitchen

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	Served with Miso Soup (Dine-In Only)		
		Lunch	Dinner
	Tempura		
	Vegetable	9.95	12.95
	Shrimp or White Fish or Salmon & Veggie	10.95	14.95
	Teriyaki Grilled with teriyaki sauce and topped with sesame seeds		
	Chicken or Salmon	10.95	14.95
	Unagi Don Japanese BBQ eel drizzled with teriyaki sauce. Served w/ rice	12.95 e & veg.	15.95







sushi / sashimi

Brown Rice Sushi (add \$1.00) Sushi: Raw or Cooked Seafood Over Rice (2 pcs) Sashimi: Raw or Cooked Sliced Seafood Only (3 pcs)

Inari (tofu skin)
 Tamago (egg)
 Kanikama (crab stick)
 Ebi (steamed shrimp)
 Tobiko (flying fish roe)
 Sake (salmon)
 Escolar (white tuna)
 Smoked Salmon
 Tako (octopus)
 Ikura (salmon roe)
 Unagi (BBQ eel)
 Hamachi (yellowtail)
 Maguro (tuna)
 Hotate (sea scallop)



6.25

6.25

7.50

Sashimi Special 6pcs 11.95 12pc Chef's choice of fresh sashimi 6pcs 11.95 12pc	s 22.95
Sushi Special 5 pieces chef's choice of sushi and a California roll	14.95
Sushi Deluxe 8 pieces chef's choice of sushi and a spicy tuna roll or California roll	18.95
Chirashi (sashimi rice bowl) Chef's choice of assorted sashimi over sushi rice (10pcs)	19.95
Sushi Sashimi Combo Chef's choice of 6 pieces sushi and 9 pieces sashimi & a California roll	27.95





specialty maki

20		
1	Caterpillar Maki SERVE Spicy crunchy tuna, topped with avocado, spicy mayo and masago	12.95
2	Crunchy Tuna Hidden Dragon Maki	13.95
	Shrimp tempura w/ cucumber topped with spicy tuna & crunchy tempura	
3 •	Firecracker Maki Shrimp tempura, avocado and cucumber, topped with white fish tempura, spicy sauce, Japanese BBQ sauce and jalepeno tobiko	14.95
4 >	French Kiss Maki	14.95
-	Shrimp tempura, pineapple, avocado and lobster salad in a soy wrap; drizzled with mango sa	
5	White fish, cucumber and cream cheese roll fried and topped with spicy tuna, masago, seaweed salad, scallion, spicy sauce and Japanese BBQ sauce	14.95
6	Jade Maki Cucumber, crabmeat and white tuna; topped with yellowtail and sliced lime	12.95
7*	Kyoto Maki NEW	12.95
	California roll topped with baked, diced salmon, spicy sauce, crunchy and masago	
8 *	Lava Maki EXEMP Shrimp tempura, avocado and cream cheese; deep-fried and topped with spicy crabmeat, seaweed salad, spicy mayo and Japanese BBQ sauce	13.95
9 \$	Mango Tango Maki	14.95
	Shrimp tempura & avocado; topped with lobster salad ,mango, tobiko and drizzled with mango sauce and Japanese BBQ sauce	
10	Naruto Maki (6pcs)	15.50
	Salmon, tuna, yellowtail, crabstick, avocado, masago and ponzu sauce; wrapped with cucum	lber
11:	* Out of Control Maki Fried soft shell crab tempura, crabmeat, avocado, and cucumber, topped w/ wasabi sauce and Japanese BBQ sauce	14.95
12:	*Passion Maki	14.50
	Shrimp tempura and avocado; topped with crabmeat, crunchy tempura and Japanese BBQ s	auce
13	Pink Dolphin Maki SEW2 Shrimp tempura, crabmeat with mayo and avocado in a pink soy wrap; drizzled with spicy sa	14.95 uce
14	Pink Sandwich Maki (4pcs)	14.95
	Spicy tuna, eel, avocado, masago in pink soy wrap; topped with spicy sauce, Japanese BBQ sauce, scallion and crunchy tempura	
15	Rainbow Maki California roll; topped with assorted fish on top	14.50
16	Salmon Rose Maki STEVVI Salmon, tako, ebi, crabmeat, avocado, cucumber, ikura, tobiko	16.95
17:	*Sakura Maki NEW®	12.95
	Cream cheese, tobiko, seaweed salad, shrimp tempura and crabmeat in a soy wrap	12170
18:	*Salmon Tempura Maki	14.50
19	Salmon tempura & cucumber, topped w/ avocado and yuzu miso dressing Salmon or Tuna or Yellowtail Lovers Maki	14.95
	Salmon, tuna or yellowtail with avocado; topped with sliced yellowtail & ponzu sauce	
20	Seared Scallop Maki Shrimp tempura, asparagus, topped with seared scallop, Japanese BBQ sauce and chili powder, yuzu sauce	14.95
21	Sky Fall Maki Tuna, salmon, yellowtail, avocado; wrapped w/ kelp seaweed	14.95
22:	Spider Maki Soft shell crab, cucumber, spicy mayo, masago, lettuce, BBQ eel sau	ce14.50
23	Submarine Maki Spicy tuna, topped with crabmeat with mayo, tobiko, crunchy tempura, spicy sauce, and Japanese BBQ sauce	13.95
24	Course at la a ant Male: (MITER WITE)	14.95
	A special heart shaped roll w/ spicy tuna & avocado, topped w/ tuna, spicy mayo, sriracha sa	uce
25:	* Tiger Maki Section Shrimp tempura and avocado; topped with white fish tempura, crabmeat, spicy mayo, BBQ sauce, crunchy tempura, tobiko	14.95
26:	Tokyo Crunchy Dragon Maki Shrimp tempura and cucumber, BBQ eel, avocado; topped with crabmeat w/ mayo, tobiko, crunchy tempura, Japanese BBQ sauce, spicy sauce	14.95
27:	* Volcano Maki (6 pcs) Shrimp tempura and crabmeat w/ tobiko, spicy & Japanese BBQ sauce	12.50

bento box spec	cial	
Served with Miso Soup or Hot Tea (Dine-I (substitute with other roll add \$1.00)		
Crispy Tofu Bento Crispy tofu served with green salad, rice, and avocado & c	Lunch 10.95 ucumber roll	Dinner 13.95
Teriyaki Bento Choice of chicken or salmon teriyaki served with green sal Chicken Salmon	ad, rice and C 12.95 13.95	alifornia roll 15.95 16.95
Tempura Bento Choice of Tempura served w/ green salad, rice &California (with assort of vegetable tempura) Veggie	roll 10.95	13.95
Shrimp or Fish or Salmon SEWS Sushi Bento 4 pieces of chef's choice of fresh sushi, served with seawe edamame and California roll	13.95 13.95 eed salad,	16.95 16.95
Sashimi Bento 6 pieces of Chef's choice of fresh sashimi, served with eda seaweed salad and sushi rice	13.95 imame,	16.95
Unagi Don Bento Served with green salad, rice and California roll	13.95	16.95



sushi lunch special

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Served with Miso Soup or Hot Tea (Dine-In Only) Daily until 4:30pm	
Sushi Lunch Combo 3 pieces of sushi and 1 California Roll	9.25
Sashimi Lunch Combo 4 pieces of sashimi and 1 California Roll	9.25
Two Rolls Special Any Small Roll (exclude mango shrimp & crunchy spicy scallop roll)	9.25
Three Rolls Special INEXAD Any Small Roll (exclude mango shrimp & crunchy spicy scallop roll)	12.95

specialty drinks

7.95

TT Rita

Margarita Midori Melon, Malibu Coconut Rum, and pineapple juice

Island Breeze Blended frothy mix of Malibu Coconut Rum, Midori Melon and pineapple juice

Daiquiri Choice of strawberry, banana, pineapple

Pina Colada Always a favorite – our version is with Malibu Coconut Rum, fresh coconut cream, and pineapple.

Chocolate Colada Crème de Cacao, rum, and fresh coconut cream

Blue Lagoon Vodka, Blue Curacao, pineapple juice, and fresh

cocktail

7.95

Saketini Choice of: Apple, melon, mango, coconut, orange

Classic Cosmo Citrus liqueur and a splash of cranberry juice

Chocolate Martini Mmmm...the perfect dessert in a glass. Smooth mix of Crème de Cacao & vodka

Honey Dew Vodka, Orange Curacao, bitter, sour mix, pineapple juice and Midori Melon

TT Punch Crème de Banana, Bacardi rum with coconut milk and pineapple juice

Mai Tai Myer's Dark Rum, lemon juice, and our special blend of almond & citrus flavors

Long Island Iced Tea Gin, tequila, vodka, rum, triple sec with a dash of cola

sake

Small 6.95 Large 10.95

Gekkeikan (served warm / cold) Brewed from the finest rice, this sake is light and delicious





	beer	
Domestic (12oz)		5.50
Bud Lite Miller Lite Samuel Adams		
Import (12oz)		6.75
Asahi (Japan) Sapporo (Japan) Kirin Ichiban (Japan)	Corona (Mexico) Heineken (Netherla Singha (Thai)	nds)
Kirin Light (Japan) Sapporo (22oz) / Kirin	Tsing Tao (China)	9.95
Support (2202) / Kirin		7.75
	wine	
House Whites Chardor House Reds Cabernet S		7.50
Half Carafe	sauvignon	19.95
VHITE WINE Chateau Saint Miche	<u> </u>	Bottle 30.95
Robert Mondavi Cha	ardonnay	
RED WINE Kendall Jackson Pir Alamos Malbec	Glass 7.95 not Noir	Bottle 30.95
ESSERT WINE	Glass 7.95	Bottle 30.95
Plum Wine, Gekkeik Made from the most succulen light and sweet		
bever	age / desse	ert
	1970)1970)1970)1970)1970	
reen / Jasmine Tea oda		1.95 2.95
UICE Choice of: Apple, Pineap	ple, Orange, Cranberry	2.95
ouse Unsweetened Ic		2.95
hai Iced Tea		3.95
hai Iced Coffee		3.95
	Strawberry, Melon)	3.50
apanese Soda (Original,		

































