

## STARTERS

Crab Rangoon \$5

*Creamy crab mix wrapped in crispy wonton skin and served with mango chili sauce.*

Garlic Edamame \$5

*Soy bean pod with garlic and sea salt.*

Spicy Garlic Edamame \$5.50 (Spicy)

*Soy bean pod with garlic, sea salt and house spicy blend.*

Vegetable Spring Rolls \$5

*Vegetable mix wrapped in spring roll skin and served with sweet chili sauce.*

RnB Fries \$10 (Spicy)

*Shredded Beef on a bed of French fries, jalapeño, cedar, parmesan and mozzarella cheese, bbq sauce, baked and finished with sour cream.*

## SALADS

House \$3

*Mixed green served with house ginger dressing.*

Seaweed \$5

*Marinated seaweed salad.*

Creamy Crab \$7

*Crab, avocado, mango, crunchy flakes and fried wonton.*

Brussel Sprouts \$8 (Spicy)

*Crispy brussel spouts, jalapeño, fried onion mixed with our house shrimp chili dressing.*

Crunchy Salmon \$10 (Spicy)

*Cabbage, avocado, cucumber, tomato, crab salad, panko breaded salmon, served with cilantro aoli, spicy mayo, unagi sauce and scallion.*

Chicken Arugula \$12

*Grilled chicken breast, pear, caramelized walnut, avocado, cherry tomato, parmesan and yuzu vinaigrette.*

## SOUPS

Miso \$3

Miso Egg Drop \$5

*Miso soup with stirred egg and scallion.*

Onion Mushroom \$3

*House chicken and beef broth, served with sliced shitake mushroom, scallion and fried onion.*

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## HIBACHI

*Served with fried rice, sauté vegetables and clear soup.*

Chicken                      Mini \$12 / Large \$15  
*Fried rice, sautéed vegetables.*

Steak                         Mini \$13 / Large \$16  
*NY steak, fried rice, sautéed vegetables.*

Shrimp                      Mini \$13 / Large \$16  
*Fried rice, French garlic and sautéed vegetables.*

Salmon                     Mini \$15 / Large \$18  
*Fried rice and sautéed vegetables.*

Fillet Mignon             Mini \$18 / Large \$22  
*Fillet Mignon, fried rice, sautéed vegetables.*

Lobster                     Mini \$18 / Large \$22  
*Lobster, fried rice and sautéed vegetables.*

Scallop                     Mini \$18 / Large \$21  
*Scallop, fried rice and sautéed vegetables.*

Chicken Combo Mini \$15 / Large \$18  
*Chicken, Shrimp, fried rice, and sautéed vegetables.*

Steak Combo              Mini \$17 / Large \$20  
*NY Steak, shrimp, fried rice and sautéed vegetables.*

Scallop combo            Mini \$20 / Large \$23  
*Scallop, shrimp, fried rice and sautéed vegetables.*

Fillet Mignon combo    Mini \$23 / Large \$26  
*Fillet Mignon, shrimp, fried rice and sautéed vegetables.*

RnB                         \$28  
*NY Steak, chicken, shrimp, fried rice and sautéed vegetables.*

Special                     \$30  
*Fillet mignon, chicken, shrimp, fried rice and sautéed vegetables.*

Seafood Medley         \$33  
*Lobster, scallop, shrimp, fried rice and sautéed vegetables.*

## Extras

Noodle	\$3
Yummy Sauce	\$1
French Garlic	\$1
Add chicken to fried rice	\$2
Garlic Butter Sauce	\$1
Ginger Sauce	\$1
Ginger Dressing	\$1
Vegetables	\$3

Mushroom	\$3
Fried Rice	\$3
Chicken	\$6
Shrimp	\$7
Scallop	\$8
Steak	\$8
Salmon	\$11
Fillet	\$12
Lobster	\$15

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## GOURMET BURGERS & SANDWICHES

*Local beef patty combined with our fresh house ingredients served with sea salt fries.*

**Narita** **\$11**

*Onion straws, lettuce, sriracha mayo, teriyaki glazed, grilled pineapple and American cheese .*

**Far East** **\$10**

*Cheddar cheese, house red slaw, jalapeño, cilantro and avocado.*

**Banh Mi** **\$12 (Spicy)**

*Cilantro, pickled radish and carrot, jalapeño, Maggie gravy, house made pate and American cheese .*

**Korean Style** **\$11**

*Pickled radish and carrot, mayonnaise, cheddar cheese, lettuce and kalbi glaze.*

**Crazy Ramen** **\$13**

*House made ramen bun, sunny side up egg, ramen dressing, arugula, sautéed shitake mushroom, and cheddar cheese.*

**Rice it UP** **\$11 (Spicy)**

*Grilled rice bun, caramelize onion, habanero cheese, mushroom, spicy mayo and bbq sauce.*

**Wild Fire** **\$11 (Spicy)**

*Dill pickle, cheddar cheese, topped with Flamin' Hot Cheetos and cheese sauce.*

**Land 'N Sea** **\$11**

*Crab salad, cream cheese, wonton chip, sweet chili, lettuce and mango.*

**Mexi-Cali** **\$11 (Spicy)**

*Chipotle patty blend, beef chorizo, queso fresco, mushroom, caramelize onion, grilled jalapeño, chipotle mayo and crispy tortilla.*

**Chicken Sandwich** **\$11**

*Deep fried spicy chicken breast, dill pickle, tomato, lettuce and honey bbq mayo.*

**Fish Sandwich** **\$10**

*Deep fried fish patty, lettuce, tomato, cheddar, fresh basil, katsu sauce and Japanese mayo.*

### Extras

<i>Fried egg</i>	\$1
<i>Vegan egg</i>	\$2
<i>Lettuce</i>	\$.50
<i>Tomato</i>	\$.50
<i>Cheese</i>	\$1
<i>Cucumber</i>	\$1
<i>Avocado</i>	\$1.50
<i>Onion</i>	\$.50
<i>Bell pepper</i>	\$.50
<i>Onion straws</i>	\$1
<i>Caramelize Onion</i>	\$1
<i>Patty</i>	\$5
<i>Sautéed Mushroom</i>	\$1

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## **FRIES**

Sea Salt           \$3

Cajun               \$4 (Spicy)

*Tossed in Cajun blend.*

Cheese             \$5

*Tossed in our cheeses blend seasoning.*

Truffle             \$5

*Tossed in our house truffle blend, parmesan cheese and served with creamy truffle sauce.*

## **MAC & CHEESE**

Plain               \$3

Seafood           \$10

*Crab Stick, Shrimp topped with sour cream, cajun and French garlic.*

Beef Mac           \$11 (Spicy)

*Our signature beef patty, giardinera, beef bacon and panko.*

Chix Mac           \$9 (Spicy)

*Buffalo chicken, pickle dill and panko.*

## SUSHI ROLLS

California \$6

*Crab stick, avocado and cucumber.*

Philadelphia \$6

*Smoked salmon, cream cheese and cucumber.*

Shrimp Tempura \$7

*Deep fried shrimp, avocado, cucumber, unagi sauce and spicy mayo.*

OKC \$12

*Deep fried shrimp, cream cheese, avocado, topped with deep fried crab stick, unagi sauce, spicy mayo and sweet chili.*

Dynamite \$11

*Avocado, cream cheese, crab stick, topped with baked crab salad, spicy mayo, unagi sauce, scallion and masago.*

Mexico City \$10 (Spicy)

*Crab salad, red pepper, jalapeño, deep fried, topped with guacamole, sour cream and sriracha.*

Sycamore \$13

*Salmon, crab salad, cream cheese, mango, deep fried, sweet chili, mango pure and scallion. (No Rice)*

New Orleans \$13 (Spicy)

*Crab salad, asparagus, red pepper, topped with spicy Cajun style crawfish and sweet corn.*

Fly High \$11 (Spicy)

*Fried boneless wings, pickle tempura, lettuce topped with spicy Korean sauce, mayo and onion straws.*

Thunder \$13

*Deep fried cheese rolls topped with sautéed beef, scallion, cilantro, fried onion and sesame seeds.*

Hot Tuna \$12 (Spicy)

*Deep fried spicy tuna roll, topped with 2 pieces of fried shrimp, crunchy flakes, masago, scallion, unagi sauce, spicy mayo and sriracha.*

Ultimate Lobster \$17

*Deep fried Maine lobster, avocado, asparagus, cucumber, topped with crab salad, crunchy flakes, masago, scallion, unagi sauce, spicy mayo and sriracha.*

Sunrise \$16

*Crab salad, asparagus, avocado, deep fried shrimp, topped with unagi sauce, sweet chili, spicy mayo, crispy crab, masago and scallion.*

## JR'S Menu

*For 12 and Under*

Mac n Cheese Jr \$5

*Plain mac n Cheese, fries and Fruits.*

Hibachi Jr \$8

*Choice of chicken or beef, sautéed vegetable and fried rice.*

Sushi Jr \$6

*Choice of California or Philadelphia or Shrimp Tempura roll and sea salt edamame.*

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## DESSERTS

S'morse Donuts \$5

*Puffy Donuts served with creamy sweet sauce and powdered sugar.*

Ice Cream Tempura \$7

*Ice cream wrap in sweet bread, deep fried, served with chocolate sauce and creamy sweet sauce, cherry and toasted almond.*

Crispy Banana \$7

*Deep fried banana, served with a scoop of chocolate ice cream, chocolate sauce and house made strawberry jam.*

Fried Brownies \$8

*Ice cream wrap in brownies, deep fried, served with creamy sweet sauce, sprinkle and toasted almond.*

## VEGETARIAN SUSHI ROLLS

Summer \$8

*Pickled radish and burdock root, asparagus, seaweed salad, topped with avocado and ponzu sauce.*

Crispy Onion \$9

*Deep fried dill pickled, onion straws, vegan cream cheese, wrapped in BBQ paper and topped with katsu sauce.*

The Widow \$9

*Deep fried jalapeño, vegan cream cheese, asparagus, inari, wrapped in soy paper and topped sriracha.*

## VEGETARIAN HIBACHI

We prepare our vegetarian hibachi with plant base butter and egg.

Vegan Chix Mini \$15 / Large \$18

*Plant based mocking chicken meat, sauteed vegetables, served with fried rice and house salad.*

## VEGETARIAN BURGER

Vegan Burger \$12

*Plant base patty, vegan bun, vegan cheese, lettuce, tomato, caramelize onion, ketchup and vegan mayonnaise.*

### Extra

Subtitute seaweed/soy paper/BBQ	\$1
Vegan egg	\$2
Vegan Chicken	\$5
Vegan Meat	\$5
Vegan Patty	\$5
Onion Straws	\$1
Vegan Cream Cheese	\$2
Asparagus	\$1
Inari	\$1
Avocado	\$1.50
Jalapeño	\$1

## DRINK LIST

Fountain Drink	\$2.25
Bottle Water	\$1.50
Sparkling Water	\$2.50
Fresh Yuzu Lemonade	\$3.95
Fresh Strawberry Lemonade	\$3.95
Organic Milk	\$2.50
Organic Chocolate Milk	\$2.50

## SOBER BAR

*NON – ALCOHOLIC mixed drink combined with our fresh ingredients.*

Blue Skies	\$8
<i>Non alcoholic gin flavored drink, crushed fresh blueberry, mint, sugar, lemon juice and soda water.</i>	
Pineapple Colada	\$8
<i>Non alcoholic rum flavored drink, blended pineapple, coconut milk and brown sugar.</i>	
Zero Margarita	\$8
<i>Non alcoholic tequila and rum flavored drink, lime and orange juice.</i>	
Old Version	\$8
<i>Non alcoholic whisky flavored drink, apple juice and orange zest.</i>	
Pink Lady	\$8
<i>Non alcoholic vodka flavored drink, crushed strawberry, basil, honey and Topo Chico.</i>	
Moscow Zer0	\$8
<i>Non alcoholic vodka flavored drink, lime and ginger beer.</i>	
Aunty Rose	\$8
<i>Non alcoholic gin flavored drink, crushed blackberry, pineapple juice and soda water.</i>	
Bloody Mar-E	\$10 (Spicy)
<i>Non alcoholic vodka flavored drink, lemon and tomato juice, salt, pepper, Tabasco, celery and boiled shrimp.</i>	