Cocktail 13.95

Old Fashioned

Watermelon Mojito

Fig Elixirs

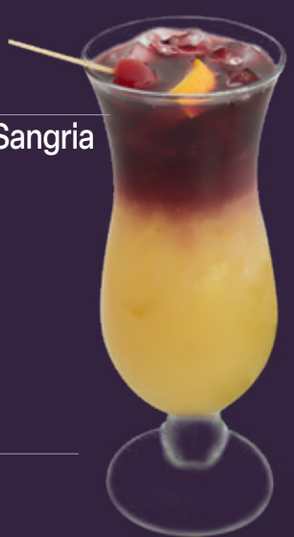
Out of Control

Maple Roses

Moscow Mule
Margarita
Sake Margarita
Pomegranate Margarita
Mai Tai

Green Wave
Blue Lagoon
Mama-Son
Sake Mojito
Pomegranate Mojito

Zombie
Pineapple Passion
For 1 13.95 For 2 25
Scorpion Bowl
For 1 13.95 For 2 25



Red Sangria

Sangrita

Raspberry Bellini

Mango Margarita

Martini 13.95

Sake Martini
Razzmopolitan
Pomegranate Martini
Ruby Falls
Cosmopolitan
Apple Martini

Pear Sake Martini
Lychee Martini
Ginger Pear Martini
Mango Martini
Key West
Lemon Drop Martini

Espresso Martini
Chocolate Martini
Cinnamon Toast
Coconut Lemongrass
Birch Bourbon Manhattan

Pistachio Martini

Wild Bird Martini

Coconut Cooler

PB & J Martini

Cucumber Martini

Moscow Mule

Yellowstone Martini

Raspberry Lace

Pink Floyd Martini

S'mores Martini

Watermelon Lychee

Red Wines

Cabernet Sauvignon
Clos Du Bois / California — Glass 11.95 — Bottle 37
Flavors of lush dark berry & a hint of spice mingled w. toasty oak aromas & smooth tannins.

Cabernet Sauvignon
Josh Cellars / California — Glass 12.95 — Bottle 41
Plum, blackberry, violet, dried fig, vanilla bean and spice.

Cabernet Sauvignon
Three Finger Jack / Lodi California — Glass 13.50 — Bottle 42
Polished tannins & saturated flavors of black plums & cherries spiced w. coffee & black pepper

Cabernet Sauvignon
Decoy / California — Glass 14.00 — Bottle 44
It draws you in with aromas of black cherry, blackberry, mocha, savory blueberry and sweet baking spices. On the palate, silky tannins and a supple, rounded texture frame the voluptuous dark berry flavors with notions of barrel spice adding nuance and complexity to the long, lush finish.

Cabernet Sauvignon
Kendall Jackson / Sonoma County — Glass 14.00 — Bottle 44
This red wine exhibits aromas of lush, bright black cherry, blackberry and cassis. Round tannins provide a robust structure and supple mid-palate. Notes of cedar, vanilla and mocha linger on the finish.

Cabernet Sauvignon
Oberon / Napa Valley — Bottle 47
Vibrant black cherry, candied blackberry and spices. A hint of coffee and dark chocolate create a lingering and delightful finish

Cabernet Sauvignon
Sterling / Napa Valley — Bottle 59
Notes of blackberry and raspberry jam balances with white oak.

Cabernet Sauvignon
Black Stallion / Napa Valley — Bottle 69
Flavors of black cherry, strawberry coulis and vibrant fruit, followed by fine tannins and an elegant soft finish

Cabernet Sauvignon
Jordan / Sonoma County — Bottle 95
Visually stunning with a deep garnet ruby hue, this wine possesses an unprecedented elegance of fruit expression, lively acidity, and tannin structure. Aromas of blackberry, black cherry, and cassis with a soft and silky elegance.

Malbec
Antigal Uno / Medoza Argentina — Glass 12.95 — Bottle 39
Intense red color with violet tones. Aromas of wild berry and dark plum with a hint of coffee. Berry and plum continue to the palate with smoke and vanilla joining through the persistent finish.

Merlot
Annabella / Napa Valley — Glass 13.50 — Bottle 43
Aromas of ripe black cherry and a hint of dried plum intertwine with silky vanilla, chocolate, and subtle coffee tones.

Merlot
Kendall Jackson / Sonoma County — Glass 14.50 — Bottle 45
Black cherry and plum with a hint of spice.

Merlot
Rodney Strong / Sonoma County — Bottle 42
Plum and blueberry flavors predominate in this soft, rich, mouth filling merlot, and are enhanced by aging in small oak barrels for toasty, spicy vanilla character, and a lingering berrycream finish.

Pinot Noir **Hangtime / California** — Glass 11.95 — Bottle 36
Strawberry and raspberry on the front. Well balanced tannins.

Pinot Noir
Mark West / California — Glass 12.95 — Bottle 39
Shows sultry aromas of strawberry, cherry and pomegranate with a touch of cocoa from oak aging. Medium-bodied and has a rich and balanced center with a long fruit finish.

Pinot Noir
Kendall Jackson / California — Bottle 42
Fruity bouquet is laced with lavender fields, dark cherries, blackberries and pomegranate, ending with the trademark hints of vanilla

Pinot Noir
Meiomi / California — Bottle 45
Notes of black cherry leading into jammy flavors of dark fruit and blackberry on a medium body

Overture By Opus One
Opus One / Napa Valley — Bottle 298
Juicy and bright on the palate, it features distinctive flavors of black currant, blueberry, and fraises du bois. The wine delivers a velvety coffee and dark chocolate round out the long finish coupled with well-integrated acidity

White Wines

	Glass	Bottle
Riesling S.A.Prum Essence / Germany Fresh fruit flavors of pineapple and apricot perfectly balanced by a racy acidity and mineral character.	11.95	38
Chardonnay Benziger / Sonoma County Bold and silky, buttery aromas and flavors of ripe peach and pear with notes of soft, creamy vanilla.	11.95	38
Chardonnay Josh Cellars / California This California chardonnay shows bright tropical flavors highlighted by a touch of fresh Oak. Expressive and bold but smooth and approachable.	11.95	38
Chardonnay Kendall Jackson / California Tropical flavors such as pineapple, mango and papaya with citrus notes that explode in your mouth. These flavors delicately intertwine with aromas of vanilla and honey to create depth and balance throughout.	12.95	41
Chardonnay La Crema / California Tropical flavors of passionfruit and mango with a long buttery finish. Full bodied without being too overpowering.		45.5
Chardonnay Sterling / Napa Valley Fragrant oak spices, honey and tropical fruits open the nose. On the palate, layers of golden apples, peach, lemon curd and caramel are lifted by a bright citrus finish, flanked by toasty spices.		52

	Glass	Bottle
Rose Gris Blanc / France The colour is crystal clear in appearance. The nose shows real fruit character. In the mouth, it reveals freshness, highlighting the fruity flavors. Very minerally and zesty on the finish.	11.95	38
Chapoutier Belleruche Rose Cotes Du Rhöne / France There are hints of wild strawberry and ripe berries. with the citrus notes from the aroma taking a back seat.	12.00	38
Pinot Grigio Ecco Domani / Italy Light citrus and delicate floral aromas with tropical fruit flavors.	12.50	38.5
Pinot Gris La Crema / California Flavors of ripe apricot, lemons and cantaloupe with monterey's classic mineral undertones of wet riverstone.	13	42
Pinot Grigio Le Rosse Tommasi / Veneto Italy Spicy with hints of tropical fruit, the flavors clean and crisp, and the body round and soft with a crisp finish.		38
Sauvignon Blanc Mohua / New Zealand Tropical fruit and gooseberry flavors; crisp through the long, dry finish.	11.95	38
Sauvignon Blanc Cakebread / Napa Startlingly fresh, vivid aromas of white grapefruit and honeydew melon. Medium bodied with a long. full finish.		56
Moscato Candoni / Italy Remarkably fruity and fragrant. Has an excellent balance of sweetness and acidity. A perfect complement to desserts and fruit.	11.95	38

DRAFT BEER 7.95

Back East (IPA)
Samuel Adams
Sapporo

BOTTLE BEER

Amstel Light	6.95
Angry Orchard (Gluten Free)	7.25
Asahi Super Dry	7.55
Back East Ice Cream Man (IPA 16oz)	8.95
Blue Moon	7.55
Bud Light	6.95
Budweiser	6.95
Coors Light	6.95
Corona Extra	6.95
Corona Light	6.95
Heineken	6.95
Heineken (Non Alcoholic)	6.95
Kirin Ichiban	7.55
Michelob Ultra	6.95
Redbridge (Gluten Free)	6.95
Sapporo (22 oz)	9.95
Singha (Thai)	6.95
Stella Artois	6.95
Tsing Tao	7.95

SPARKLING

Prosecco Mionetto / Italy 10.95
Intense fruity bouquet with a hint of golden apples.

Scharffenberger Brut 49
Bright aromas of green apple & lime lead to vibrant, layered flavors of citrus, anise and creamy vanilla.

Veuve Clicquot Champagne / France 79
Perfectly balanced between with hints of white fruits, raisins, vanilla with a layer of brioche.

HOT BEVERAGES

Coffee	3.95
Decaf Coffee	3.95
Ginger Honey Tea	4.95
Citron Honey Tea	4.95

SOFT DRINK

Soda 3.55
Coke, diet coke, sprite, root beer, ginger ale, iced tea & club soda

Juice 4.55
Apple, cranberry, orange, pineapple, pomegranate, lemonade, fruit punch, milk, shirley temple, chocolate milk, ice coffee & decaf coffee

Japanese Soda 5.95
Original, strawberry, melon, peach, lychee & blue hawaii

Acqua Panna Spring Water 750ml	4.95
San Pellegrino Sparkling Water 500ml	4.55
Perrier Sparkling Water 330ml	4.55
Premium Hot Tea	3.25
Bubble Tea	7.95
Stawberry Smoothie	7.95
Mango Smoothie	7.95

Sake

Hot Sake
small 8.50 large 14.95

Flavored Sake Flight (pick any 4 shots) 18
Momokawa : silver / diamond
Moonstone : plum sake / asian pear / coconut lemongrass
Gekkeikan Black & Gold / Yoshinogawa

Momokawa Silver
Carafe 15 Bottle 45
Crisp, clean yet filled with complex fruit and subtle spice notes. a dry, mediumbodied sake that pairs easily with foods such as classic Japanese, shellfish and cod to the hearty flavors of wild mushrooms.

Momokawa Diamond
Carafe 15 Bottle 45
Mellow and smooth with apple, melon and tropical fruits accented by subtle spicy earth and mineral notes.

Momokawa Organic
Carafe 16 Bottle 38
Organic medium rich sake. Vibrant tropical aromas open this fruity, mediumbodied organic sake.

Momokawa Organic Creamy Nigori
Carafe 16 Bottle 38
Organic creamy nigori sake. Silky smooth sake with dip rice, citrus and an array of tropical flavors.

Moonstone Plum Sake
Carafe 15 Bottle 45
The perfect synthesis of luscious ripe plum and creamy almond with craft sake. Moonstone Plum is a fantasy for your palate. from the rapturous fruit and nut aromas to a finish that blossoms delightfully on your tongue.

Moonstone Asian Pear
Carafe 15 Bottle 45
The heavenly fragrance of ripe yellow pears dances delicately with the melon and apple notes of fresh craft sake. Full bodied and clean.

Moonstone Coconut Lemongrass Nigori Sake
Carafe 15 Bottle 45
Sparking your imagination with aromas of tropical spice, citrus and bubble gum, the lush character of Moonstone's Coconut Lemongrass will romance your palate. This velvet textured Nigori (cloudy) sake is a masterful blend of crisp lemongrass and creamy coconut. Contrasting sweet and dry, it will transport your taste buds to the sandy shores of the Andaman Sea.

Gekkeikan Sake Black and Gold
Carafe 16 Bottle 38
This versatile sake has smooth and mellow flavors.

Yoshi-No-Gawa
Carafe 19 Bottle 58
Yoshi No Gawa Echigo Junmai Sake. The impact is very clean and light with smooth anise and banana notes, light honey in the tail and a very thin mouthfeel.

Wandering Poet
Carafe 19 Bottle 58
Well rounded flavor with a solidness to the flavor, clean finish.

Ty Ku Premium Junmai Ginjo
Carafe 19 Bottle 58
Rich texture exhibiting hints of Natural sweetness with peach and vanilla on the nose.

Ozeki Nigori Sake (375ml) 22
Ozeki Nigori Sake is a cloudy sake that appears milky white. Nigori unfiltered sake retains some of the rice sediment in the bottle. We carefully use the finest, smoothest sediment to create an amazing creamy, rich sake flavor. The texture is velvety smooth and soft, and has a tropical flavor that is similar to coconut milk.

Suzaku Junmai Ginjo Sake (300ml) 21
Suzaku Junmai Ginjo Premium Sake is made only with selected rice, water and yeast carefully fermented in low temperature to produce a fine aroma. Free from sulfites, preservatives and gluten.

Gekkeikan Nigori Sake (300ml) 21
Gekkeikan Nigori Sake is roughly filtered. Milky, low alcohol sake with refreshing fruity flavor. Made with only rice, water and yeast. free from sulfites, preservatives and gluten.

Murai Family Tanrei Junmai Sake (720ml) 71
Junmai is elegant & crispy yet offers lush floral aromas & layers of complex fruit notes enhanced by a creamy body.

Murai Family Daiginjo Sake (720ml) 98
The peak of a brewer's craft, this Daiginjo is handmade in small batches with the finest sake rice, soft water and extra attention to all details. Slow drip filtration offers a mildly creamy body with intertwined layers of earthen fruit and spice. The unique bottle shape allows you to hear this sake's song as it's being poured.

Plum Wine, Fu Ki
Glass 13 Bottle 39
This wine is made by a unique method cultivated for hundreds of years in Japan. The plums are picked at dawn and processed the same day to keep their dewy freshness and flavor which distinguishes FuKi from all other wines. Its delicate, light and subtle flavor is equally delicious served chilled or on the rocks.

Plum Wine Choya
Glass 14 Bottle 42
Choya Umeshu is a traditional Japanese liqueur made from ume fruit. Its taste is sweet and tart with notes of almond. The secret is in the ume fruit.

APPETIZER

B.B.Q Boneless Ribs 10.95

B.B.Q Spare Ribs (4) 13.55

Chicken Fingers 9.95

Chicken Wings (8) 11.55

Chicken Satay (4) (GF) 11.95
Chicken tender on skewers w. peanut sauce

Chicken Pot Stickers (4) (GF) 9.95
Made w. tapioca flour and sweet rice flour w. ginger cilantro sauce

Crab Meat Rangoons (6) 9.95
Crab meat w. cream cheese

Edamame 6.95
Steamed to order, sprinkled w. sea salt

Egg Roll or Vegetable Spring Roll 2.95

Fried Calamari (GF) 10.95

Homemade Pork Dumplings (6) 9.50
Steamed or fried

Indian Pancake 8.95
Served w. curry dipping sauce

Japanese Gyoza Dumplings (6) 8.95
Steamed or fried

Korean Pancake (GF) Veg. 9.95 • Seafood 12.95
Rice flour pancake served with ginger soy dipping sauce

Lettuce Cups (GF) Chicken 11.95 • Shrimp 13.95
Wok-seared chicken or shrimp w. pepper, onion, pineapples, cilantro, basil, pickle & peanuts. Served w. lettuce cups

Negimaki (GF) 12.95
Sliced beef wrapped around scallions in teriyaki sauce

Pu Pu Platter For one 12.50 • For two 21.95
Egg roll, crab rangoons, chicken fingers, chicken wings, boneless ribs & teriyaki beef

Rock Shrimp 11.55
w. special mayo sauce

Shrimp Shumai (6) 8.95
Steamed or fried

Shrimp & Veggie Tempura 11.55
Deep fried tender shrimp w. vegetables

Veggie Tempura 9.95
Deep fried vegetable

Summer Roll 9.95
Rice paper exploding w. jumbo shrimp & crabmeat wrapped in lettuce, carrot, spring mix, served w. special sauce

Teriyaki Beef on Skewers (4) 11.95

Veggie Dumplings (6) 9.50
Steamed or fried

SOUP

Miso Soup 3.95

Hot & Sour Soup 4.75

Wonton Soup 4.75

Tar Kar Soup
Coconut soup w. onion, mushroom, tomato, pepper& cilantro
Vegetables 6.50
Chicken 7.50
Seafood 9.50

Seafood Miso Soup 9.50

Seafood Hot & Sour Soup 9.50

Kimchee Soup 9.50
Mixed seafood, seasonal vegetables & udon noodles

Tom Yum Soup
Thai spicy broth w. onion, mushroom, tomato, pepper & cilantro
Vegetables 6.50
Chicken 7.50
Seafood 9.50

Fried Calamari

Negimaki

Rock Shrimp

Shrimp & Veggie Tempura

Salmon Lover

APPETIZER FROM SUSHI BAR

Baby Octopus 11.95
Served on a bed of seaweed salad

Bonsai Tree (6) 13.55
Crabstick, avocado & shrimp wrapped in cucumber

Fish Tartar 12.95
Tuna, salmon or yellowtail w. spicy mayo & crunch in special sauce

Jalapeno Lover 15.55
Deep fried jalapeno w. spicy tuna and cream cheese inside, topped w. crunch, tobiko and scallion w. eel sauce and spicy mayo sauce

Pepper Tuna w. Yuzu Sauce 14.55

Salmon Lover or Tuna Lover 13.55
Salmon or tuna sashimi wrapped w. spicy crab salad in special sauce

Sushi Pizza 19.00
Spicy tuna, avocado, jalapeno, onion, mango, sesame and crunch on top of pancake w. special sauce

Tuna Dumplings (3) 15.95
King crab & crab meat mix wrapped in tuna, topped with black tobiko & gold leaf

Tuna or Yellowtail Carpaccio 14.55
Thin sliced raw fish w. black caviar & jalapeno in yuzu sauce

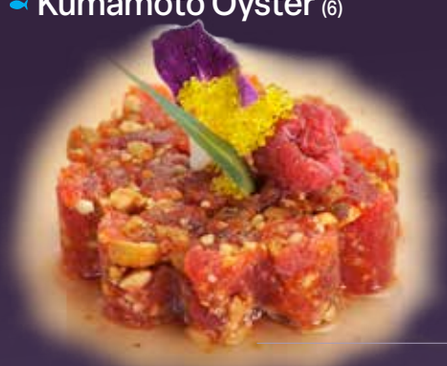
Tuna Tataki 14.50

Uni Shooter M.P

Oyster Shooter M.P

Kumamoto Oyster (6) M.P

Jalapeno Lover



Tuna Tartar

Yellowtail Carpaccio

Sushi Pizza

raw fish spicy GF gluten free | Any substitutions are subject to an extra charge.
Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. These menu items are either gluten free as prepared, or are modified to be gluten free. The following ingredients are used in gluten free sauces: chicken broth, oyster sauce, rice wine, sugar, water, wheat free soy sauce and white pepper. The marinades for beef, pork, chicken, shrimp and scallops are gluten free and contain cornstarch. Please ask for gluten free soy sauce if needed.Contact your public health official or physician for additional information.

SALAD

Avocado Tobiko Salad 8.95

Fresh Garden Salad (GF) 7.50
w. healthy ginger dressing

Grilled Shrimp & Mango Salad (GF) 13.95
w. chili and fresh lime

Kani Salad 8.95
Crab, cucumber, flying fish roe, crunchy & spicy mayo

Seared Pepper Tuna Salad 12.95

Salmon Skin Salad 8.95
Broiled salmon skin w. mixed vegetable & eel sauce

Seared Salmon & Mango Salad (GF) 13.95

Seaweed Salad 7.95

Sunomono Salad 14.55
Assorted raw fish, tuna, salmon, white fish, shrimp, octopus, caviar, cucumber & salad w. special sauce

Seared Salmon & Mango Salad

Kani Salad

SUSHI ENTREE

Served w. miso soup

Maki Combo 20.95
Tuna roll & California roll & Salmon roll

Spicy Maki Combo 21.50
Spicy tuna roll, Spicy salmon roll, Spicy crab roll

Sushi Regular 25.95
7 pcs & Tuna roll

Sushi Deluxe 38.50
9 pcs & Hartford roll

Sashimi Regular 31.95
15 pcs assorted raw fish

Sashimi Deluxe 33.50
18 pcs assorted raw fish

Tricolor Sushi 31.95
2 pcs tuna, 2 pcs salmon, 2 pcs yellowtail & 1 Spicy girl roll

Sushi & Sashimi Combination 37.95
5 pc sushi, 12 pcs sashimi & 1 California roll

Chirashi 34.95
15 pcs assorted fish, 1pc shrimp, 1pc egg omelette with sushi rice on the side

Sushi for Two 63.50
16 pcs sushi w. 1 Hartford roll & 1 Shrimp tempura roll

Sushi & Sashimi for Two 73.50
10 pcs sushi, 15 pcs sashimi, 1 Tokyo roll & 1 Rainbow roll

Sashimi Deluxe

Sashimi Regular

SUSHI OR SASHIMI A LA CARTE Add Quail Egg ($1 each)

	sushi (2pcs)	Sashimi (3pcs)
Baby Yellowtail	M.P	M.P
Black Flying Fish Roe	7.55	9.95
Crab Stick	5.95	6.95
Eel	7.25	9.50
Egg Omelette	5.95	7.50
Fatty Tuna	M.P	M.P
Fluke	6.95	9.50
King Crab	M.P	M.P
King Salmon	M.P	M.P
Mackerel	6.55	7.95
Octopus	6.95	8.95
Pepper Tuna	7.95	9.95
Red Clam	6.95	8.50
Salmon	6.95	9.25
Salmon Roe	7.55	9.95
Scallop	7.95	9.50
Sea Urchin	M.P	M.P
Shrimp	6.95	9.25
Smoked Salmon	6.95	9.50
Spicy Tuna	6.95	9.25
Squid	7.55	9.50
Striped Bass	6.95	9.50
Sweet Shrimp	10.50	14.50
Tobiko	7.25	9.50
Tuna	6.95	9.25
White Tuna	6.95	9.25
Yellowtail	6.95	9.50

ROLL OR HAND ROLL

Alaska	7.95
Avocado or Asparagus	5.95
Black Pepper	8.95
Boston	7.25
California	6.95
Crab Stick	6.95
Crazy	8.95
Cucumber	5.95
Eel Avocado or Cucumber	8.25
Futo Maki	6.95
Kani Tempura	8.95
Peanut Avocado	6.95
Philadelphia	7.95
Rock' N Roll	7.95
Salmon	7.95
Salmon Avocado	7.95
Salmon Skin	6.95
Shrimp Avocado or Cucumber	7.25
Shrimp Tempura	9.50
Spicy Crab	7.50
Spicy Salmon	7.95
Spicy Scallop	9.25
Spicy Tuna	7.95
Spicy Yellowtail	7.95
Sweet Potato	6.95
Tuna	7.50
Tuna Avocado	7.95
Vegetable	6.95
White Tuna	7.95
Yellowtail Jalapeno	7.95
Yellowtail Scallion	7.95

Spicy Girl Roll

Windsor Roll

Rainbow Roll

Tokyo Roll

Tuna Lover Roll

Volcano Roll

Dynamite Roll

Hawaii Roll

SPECIAL ROLL

Autumn Roll (no rice) 20.95
Spicy tuna & asparagus rolled in avocado, topped w. fried crabmeat & special sauce

Bloomfield Roll 17.50
Tuna, salmon, yellowtail, avocado wrapped w. cucumber in ponzu sauce (No Rice)

Coconut Delight Roll 20.95
Cream cheese & spicy crab meat inside, topped w. crispy coconut shrimp, tobiko & special sauce

Country Roll 14.55
Sweet potato tempura inside, topped w. sliced avocado & eel sauce

Day Hill Roll 17.50
Shrimp tempura & avocado inside, topped w. spicy tuna & wasabi tobiko

Dragon King Roll 17.50
Shrimp tempura inside, topped w. eel, avocado, tobiko & eel sauce

Dynamite Roll 19.50
Spicy crunchy yellowtail, salmon & avocado inside, topped w. lobster salad, jalapeno & chili sauce

Evergreen Roll 14.95
Cucumber, kampyo, asparagus & tempura flake inside, topped w. avocado

Fancy Rainbow Roll 21.50
Spicy tuna & avocado inside, topped w. tuna, salmon, yellowtail, white tuna, striped bass, tobiko, yuzu sauce & kimchee sauce

Fantastic 4 Roll 19.50
Spicy crunchy tuna & avocado, topped w. tuna, crunch, tobiko, scallion & eel sauce

Godzilla Roll 14.50
Deep fried roll w. mixed white fish, avocado, crab meat inside, topped w. crunch, scallion, tobiko & special sauce

Hawaii Roll 21.50
Lobster tempura, mango, avocado & spicy yellowtail rolled in soy paper, topped w. special sauce

Lobster Lover Roll 21.50
Lobster salad & avocado inside, topped w. seared spicy salmon, wasabi rice pearls & special sauce

Mango Girl Roll 19.50
Spicy crab meat, shrimp & cucumber wrapped in soy paper, topped w. salmon, mango & mango kimchee sauce

Mozzarella Cheese Roll 19.00
Spicy tuna and cucumber inside, topped w salmon, grilled mozzarella cheese, tobiko and fried onion w. special sauce

Hartford Roll 19.50
Spicy crunchy tuna & avocado inside, topped w. spicy king crab, tobiko & crunch

New York Roll 18.50
Tuna, yellowtail & asparagus inside, topped w. eel, avocado, eel sauce & spicy mayo sauce

Pearl River Roll 19.50
Scallop tempura & asparagus inside, topped w. shrimp, avocado, crunch & special sauce

Pink Lady Roll 18.50
Salmon tempura, yellowtail, spicy tuna, avocado & tobiko rolled in soy paper w. eel sauce

Poquonock Roll 21.50
Spicy scallop, mango & asparagus inside, topped w. pepper tuna. Whole roll on fire

Rainbow Roll 17.50
California roll inside, topped w. tuna, salmon, yellowtail, white fish & avocado

Snow Mountain Roll 18.50
Shrimp tempura & cucumber inside, topped w. spicy crab meat, tobiko, spicy mayo & eel sauce

Spicy Girl Roll 18.50
Salmon, spicy yellowtail & avocado inside, topped w. spicy tuna, crunch & chili sauce

Spider Roll 16.95
Avocado, lettuce, cucumber & tempura soft shell crab inside, topped w. tobiko & eel sauce

Tokyo Roll 18.50
Shrimp tempura, spicy crunchy tuna, avocado rolled in soy paper, topped w. spicy mayo & eel sauce

Tuna Lover Roll 19.50
Black pepper tuna & avocado inside, topped w. tuna & special sauce

Volcano Roll 21.50
Spicy crunchy scallop & avocado inside, topped w. sweet shrimp, tobiko & yuzu sauce

When Mango Met Salmon Roll 21.50
King crab salad & mango inside, topped w. seared salmon, salmon roe & mango sauce

White River Roll 18.50
Spicy scallop, crunch & avocado inside, topped w. white tuna, avocado, wasabi tobiko & special sauce

Windsor Roll 19.50
Tuna, salmon & yellowtail inside, topped w. spicy king crab, avocado, gold leaf, tobiko & kimchee sauce

Day Hill Roll

Coconut Delight Roll

Hartford Roll

When Mango Met Salmon Roll

Fantastic 4 Roll

Country Roll

Lobster Lover Roll

Mozzarella Cheese Roll

Autumn Roll (no rice)

WINDSOR BOX 21.95

Served w. miso soup, salad, white or brown rice, shumai & 4 pcs California roll
Choose one of the following entrees

- General Tso's Chicken
- Kung Pao Chicken or Shrimp
- Cashew Chicken or Shrimp
- Sesame Chicken
- Broccoli w. Chicken, Beef, Pork or Tofu
- Tempura Shrimp & Vegetables
- Tempura Chicken & Vegetables
- * Teriyaki Steak, Shrimp or Salmon
- Teriyaki Tofu, Chicken or Negimaki

HIBACHI GF

(Any combo of two add $5)
Served w. miso soup, salad, 3 hibachi shrimp, vegetables & hibachi fried rice or (soba noodle-not gluten free)

Vegetable	16.95	* Scallop or Steak	26.95
Chicken	20.95	* Filet Mignon	31.95
Salmon or Shrimp	25.95	Lobster Tail	35.95

TERIYAKI GF Served w. vegetables, miso soup, white or brown rice

Tofu	16.95	Steak or Shrimp	23.95
Chicken	20.95	Scallop or Salmon	26.95

SIZZLING Served w. vegetables, miso soup, white or brown rice

Ginger Chicken GF	20.95	Steak, Scallop & Shrimp	26.00
Ginger Shrimp GF	22.95	King of the Ocean GF Lobster tail, jumbo shrimp, calamari, scallops, king crab, mussels & seasonal vegetables in teriyaki sauce	32.00
Ginger Scallop GF	25.00		

TEMPURA Served w. miso soup, white or brown rice

Vegetable	16.95	Shrimp & Vegetable	22.95
Chicken & Vegetable	19.95		

Teriyaki Salmon

Tempura Shirmp & Vegetables

Salmon & Steak Hibachi

Grilled Filet Mignon

Pan Roasted Seabass

Fire Seafood Pot

Happy Four

Twice Cooked Pork

Stir Fried Noodles Hong Kong Style

Mapo Tofu

Lemongrass Chicken

Mango Shrimp

ENTREE Served w. white or brown rice

Choice of:

Chicken or Pork	17.50	Scallop	25.95
Beef, Shrimp or Calamari	19.95	Tofu or Mixed Vegetable	14.95

- Broccoli in Garlic Sauce
- Broccoli Sauteed or Steamed
- Cashew Nut w. Vegetables
- Coconut Curry (GF)
  Red pepper, potatoes, string bean, eggplant, fresh basil leaves & asparagus
- Garlic Sauce
  Broccoli, pepper, celery & cloud mushrooms sliced
- General Tso's Sauce
  Pepper, carrots & zucchini in a hot tangy sauce
- Hunan Sauce
  Mushroom, pepper, broccoli, zucchini & pea pods
- Kung Pao w. Peanuts
- Lemongrass (GF)
  Onion, shiitake mushroom, asparagus, peapod, pepper, green onion & fresh basil leaves
- Mango Curry (GF)
  Carrots, zucchini, onions, eggplant, string beans, tofu & fresh basil leaves
- Mango Sauce
  Pepper, fresh basil, fresh mango & onion
- **Mixed Vegetables Sauteed or Steamed**
- Sesame Sauce
  Steamed broccoli w. tangy sauce
- Spicy Orange Sauce
  Steamed broccoli & roasted orange peel in orange sauce
- String Bean Sauteed or Steamed
- Szechuan Peppercorn Sauce
  Mushroom, pepper, broccoli & onion
- Thai Basil Sauce (GF)
  Stir fried w. onion, pepper, leek, shiitake mushroom, scallion & fresh basil leaves in special thai sauce
- Thai Green Curry (GF)
  Eggplant, potatoes, bean curd, string bean & fresh basil leaves
- Thai Red Curry (GF)
  Carrots, zucchini, onions, eggplant, string beans, tofu & fresh basil leaves

---

- Beijing Duck (Half) 34
  Served with Mandarin Pancake
- Chilean Sea Bass Steamed or Pan Roasted (GF) 34
  Pea pods, shiitake mushroom, pepper, onion & asparagus
- Crispy Duck w. Pineapple Fried Rice (GF) 26
  Served w. seasonal vegetables
- Crispy Walnut Shrimp 30
  Vietnamese style fried shrimp in spring roll paper, over a bed of guacamole, mango sauce & honey glazed walnuts
- * Filet Mignon Cubes in Black Pepper Sauce 33
  Onion, pea pod, asparagus, pepper & shiitake mushroom
- Filet of Sole Thai Style 26
  Deep fried crispy fish, served w. seasonal veg & Thai chili sauce
- Fire Seafood Pot (GF) 31
  Lobster, jumbo shrimp, scallop, squid, mussels, tofu & seasonal vegetables in Thai coconut curry sauce
- Ginger Prawns w. String Bean 24
  Jumbo shrimp, string bean, sliced sweet ginger, dry onion w. spicy ginger sauce
- * Grilled Filet Mignon (GF) 34
  Pepper, onion, asparagus, pea pods & shiitake mushroom
- Happy Four 29
  Lobster, jumbo shrimp, chicken & beef w. seasonal vegetables
- Mapo Tofu 18
  Tofu in spicy Szechuan peppercorn sauce, along w. minced pork & scallions.
- Pan Pan Noodles 23
  Sauteed chicken, beef, shrimp & seasonal vegetables over the crispy noodle
- * Pan Seared Tuna Steak (GF) 29
  Served w. seasonal vegetables
- * Rack of Lamb 33
  Served w. special sauce & sauteed seasonal vegetables
- Salt & Pepper Scallops 28
- Salt & Pepper Shrimp 25
- Stir Fried Noodles Hong Kong Style 24
  Chicken, beef, shrimp, scallion, bean sprout & broccoli stir fried w. egg noodles
- Sweet & Sour Chicken 18
- Thai Style Duck Strip 26
  Served w. Mandarin Pancake
- Twice Cooked Pork 25
  Spinach and shiitake mushroom stir fried with sliced pork, leek, onion & pepper

Pan Seared Tuna Steak

Salt & Pepper Shrimp

Crispy Duck w. Pineapple Fried Rice

Teriyaki Chicken

Pineapple Fried Rice

Drunken Noodle

Pad Thai

Chicken Yaki Udon

NOODLE & FRIED RICE

Choice of:

Chicken or Pork	15.95
Beef or Shrimp	16.95
Tofu or Vegetable	13.95

Chow Fun
Stir fried wide noodles w. onion, pepper, bean sprout & scallion

Drunken Noodles GF
Stir fried wide noodles w. onion, pepper, egg, scallion, tomato, fresh basil & cilantro on top

Mei Fun
Fine rice noodles, bean sprouts, carrots, green onion, napa & egg

Pad Thai GF
National dish of Thailand, thick rice noodles w. dry tofu, egg, scallion, bean sprout, peanut & fresh lime

Singapore Noodles GF
Fine rice noodles, bean sprouts, carrots, pepper, zucchini, onion, green onions & egg flavored w. curry

Thai Pineapple Coconut Fried Rice GF
Stir fried w. fresh pineapple, egg & fresh vegetables w. special coconut milk

Thai Spicy Basil Fried Rice GF
Stir fried w. onion, pepper, tomato, fresh basil, cilantro, scallion & egg

Yaki Udon
Stir fried Japanese noodles w. egg & fresh vegetables

FRIED RICE

Vegetable or Tofu	11.95
Chicken or Roast Pork	13.95
Beef, Shrimp or House Special	14.95

LO MEIN

Vegetable or Tofu	11.95
Chicken or Pork	13.95
Beef, Shrimp or House Special	14.95

NOODLE SOUP

Choice of:

Tofu or Vegetable	14.95
Chicken or Pork	16.95
Beef or Shrimp	18.95
Seafood	23.00
Roasted Duck	23.95

Hong Kong Style Wonton Noodle Soup
Thin egg noodle w. dry onion, scallion, spinach & wontons

Malaysian Noodle Soup
Egg noodle curry broth soup w. eggplant, potato, bean sprouts & tofu

Tom Yum or Tar Kar Mei Fun Soup
Thin rice noodle soup w. onion, mushroom, tomato, red pepper & cilantro

Udon Noodle Soup
Udon noodle soup w. poached egg & select vegetables

Hong Kong Noodle Soup

Tom Yum Mei Fun Soup

LUNCH SPECIAL

Mon - Sat 11:00am - 3:30pm | Except Sunday & Holidays

FROM KITCHEN

Served w. choice of one:
pork fried rice, white rice or brown rice
Add $1.85 each for choice of: miso soup, wonton soup, hot & sour soup, salad, egg roll or vegetable spring roll

Choice of:

Tofu or Vegetable	10.95
Chicken or Pork	11.95
Beef or Shrimp	12.95
Scallop	16.95

- General Tso's Sauce
- Hunan Spicy Sauce
- Kung Pao w. Peanuts
- Lo Mein(No Rice)
- Mango Sauce
- Mixed Veg. Sauteed
- Sauteed Broccoli
- Sesame Sauce
- Spicy Garlic Sauce
- Spicy Orange Sauce
- Sweet & Sour Chicken
- Szechuan Peppercorn
- Yaki Udon (No Rice)

Pepper Steak	13.95
Happy Four	14.95
Filet of Sole Thai Style Deep fried crispy fish, served w. Thai chili sauce	14.95

FROM THAI KITCHEN

Choice of:

Tofu or Vegetable	11.95
Chicken or Pork	12.95
Beef or Shrimp	13.95
Scallop	17.95

- Coconut Curry (GF)
- Drunken Noodles (GF)
- Green Curry (GF)
- Mango Curry (GF)
- Pad Thai Noodles (GF)
- Pineapple Coconut Fried Rice (GF)
- Red Curry (GF)
- Thai Basil Fried Rice (GF)
- Thai Basil Sauce (GF)
- Thai Spicy Peanut Sauce (GF)

FROM SUSHI BAR

choice of miso soup or salad

Sushi Platter	16.95
Sashimi Platter	17.95
Sushi & Sashimi Combo	19.95
Tricolor Sushi 2 pcs tuna, 2 pcs salmon, 2 pcs yellowtail & 1 tuna roll	20.95
Any 2 Rolls	13.25
Any 3 Rolls	17.75

- A A C Roll
- Alaska Roll
- Asparagus Roll
- Avocado Roll
- Boston Roll
- California Roll
- Cucumber Avocado
- Cucumber Roll
- Eel Avocado
- Eel Cucumber
- Peanut Avocado
- Philadelphia Roll
- Salmon Avocado
- Salmon Roll
- Shrimp Tempura
- Spicy California
- Spicy Crab Roll
- Spicy Salmon
- Spicy Tuna
- Sweet Potato
- Tuna Avocado
- Tuna Roll
- White Tuna
- Yellowtail Scallion

PICK ANY (2) Lunch 12.95

Served w. choice of one:
pork fried rice, white rice or brown rice
Add $1.85 each for choice of: miso soup, wonton soup, hot & sour soup, salad, egg roll or vegetable spring roll

- Boneless Ribs
- Chicken Fingers
- Chicken Wing
- Crab Rangoon
- Fried Shumai
- Rock Shrimp
- Gyoza
- Steamed Dumpling
- Steamed Shumai
- Teriyaki Beef

WINDSOR BOX Lunch 15.95

Served w. miso soup, salad, shumai, california roll, brown rice or white rice
Choose one of the following entrees

- Broccoli w. Chicken or Beef or Pork or Tofu
- Cashew Chicken or Shrimp
- General Tso's Chicken
- Kung Pao Chicken or Shrimp
- Sesame Chicken
- Tempura ~ Chicken & Veg
- Tempura ~ Shrimp & Veg
- Teriyaki ~ Steak or Shrimp or Salmon (GF)
- Teriyaki ~ Tofu or Chicken or Negimaki (GF)

(Shumai and California roll are not gluten free)

Teriyaki Salmon Box

Sushi & Sashimi Combo (lunch)

Tricolor Sushi (lunch)