



## appetizers

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### edamame 4.95

boiled green soybeans, lightly salted

### Bangkok roti 6.95

wheat flour Thai bread, pan fried to golden brown, served with vegetable yellow curry dip

### veggie spring rolls 7.95

deep fried spring rolls stuffed with cabbage, celery, carrot & silver noodles served with sweet 'n' sour sauce

### fried tofu 7.95

Thai style deep fried tofu served with cucumber and ground peanuts in sweet 'n' sour sauce

### gyoza veggie 7.95

Japanese style vegetable dumplings deep fried or steamed

### Ying's wings 9.95 (garlic style)

chicken wings marinated in fresh lemon grass seasoning or garlic-cilantro seasoning, served with celery & blue cheese dressing

### chive dumplings 8.95

steamed vegetarian chive dumplings with Thai special dark chili sauce

### scallion pancake 8.95

scallion, batter, pan fried and served with our special sauce

### crispy chive cakes 8.95

prepared by traditional Thai recipe with fresh chives, tapioca starch and rice flour, then deep fried until golden brown and served with a special homemade sauce; 3 cakes cut into 12 cubical pieces

### shumai (pork) 7.95, (shrimp) 9.50

Japanese dumplings deep fried or steamed with sesame dressing

### Thai fish cakes 8.95

minced fish fillet with Thai spices fried until golden brown, served with cucumber sauce topped with crushed peanuts.

### Ying's crab Rangoon 11.95

crab meat, garlic, scallion and cream cheese wrapped with wonton skin, with homemade sweet 'n' sour sauce

### beef satay 11.95 or chicken satay 10.95

grilled beef or chicken skewers, served w/ peanut sauce and cucumber dips;

### tempura appetizer 12.95

lightly battered & fried shrimp & veggies, served with ponzu sauce

## soup

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### miso soup 3.50

seaweed, firm silken tofu, scallion with special homemade broth prepared with soybean (miso) paste

### wonton soup 5.25 (shrimp + pork)

Thai style wonton dumplings soup in clear chicken broth with baby bok choy chopped cilantro & scallions

### dumpling soup 5.25

vegetable dumplings in broth with Napa cabbage

### chicken noodle soup 5.25

chicken meat, rice noodles and bean sprouts in chicken broth

### tom yum\*\* 5.50 (shrimp, chicken or veggie/tofu)

Thai hot 'n' sour soup generously enriched with fragrant herbs such as fresh lemon grass, kaffir lime leaves, galangal, lime juice mixed with fish sauce, tomato, mushrooms & crushed chili peppers;

### tom kha\* 6.95 (shrimp, chicken or veggie/tofu)

Thai hot 'n' sour soup generously enriched with coconut milk, lemon grass, kaffir lime leaves, galangal, lime juice mixed with fish sauce, tomato, mushrooms & crushed chili peppers;

## salads

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### seaweed salad 6.95

assorted thin seaweed salad with homemade ginger-olive dressing

### oriental chicken salad 11.95

grilled chicken breasts, tomatoes, cucumbers, carrot, served on top of mixed greens and bathed in homemade olive-ginger dressing, topped with crispy noodles

### Ying's noodle salad\*\* 15.95 (Yum Woon Sen)

The hot & spicy Thai glass noodle salad "Yum Woon Sen" combines bean thread noodles with shrimp and chicken, seasoned w/ Thai herbs and spicy lime sauce

### California salad 17.95 (SEASONAL)

assorted fruit, mix of shrimp, red onions, sliced avocado, mixed greens, bathing in olive oil and fresh lemon juice

## lunch

served 11.30am – 2.30pm

### phad thai chicken 11.95

stir-fried rice noodles with scrambled egg, chicken breast meat, tamarind juice, bean sprouts, garnished with crushed peanuts, cilantro and a piece of lime;

### phad see eaw 12.95

pan fried flat noodles in a homemade sauce with chicken, egg & broccoli

### tofu mixed veggies 12.95

stir-fried tofu with zucchini, carrot, mushroom, onion, celery, Bok Choy, Napa cabbage with oyster sauce and garlic;

### beef (+\$1) or chicken Kapaw 12.95

sautéed with basil leaves, bamboo shoots, string beans, onion, red & green pepper, with jasmine rice

### sweet'n'sour chicken 12.95

pineapple, onion, cucumber, bell pepper, tomato stir fried with sweet 'n' sour sauce, served w/ jasmine rice

### Thai ginger chicken 12.95

flavorful ginger chicken, white onion, scallion, celery, carrot, bamboo shoots, white mushroom, stir fried with special homemade sauce, served with a side of rice noodles

### garlic & pepper 13.50

sautéed with garlic, ground pepper, onion, scallion, celery and carrot, served with jasmine rice

### cashew nuts chicken 13.95

sautéed with cashew nuts, carrots, mushroom, green onion and water chestnuts, served with jasmine rice

### chicken fried rice 12.95

stir fried flavorful jasmine rice with chicken and a scrambled egg, Spanish onion, scallion, pea, carrot, garnished with tomato, cucumber and a lime wedge

### teriyaki lunch

#### (chicken) 11.95 (salmon) 12.95

grilled chicken tender or grilled salmon, served with homemade teriyaki sauce, steamed broccoli and a side of white Japanese rice

### Thai barbecue chicken 10.95

boneless chicken thighs marinated in special homemade barbeque seasoning, grilled to perfection and served over steamed white rice with and sweet'n'sour dipping sauce

### crispy pork 10.95

deep fried marinated pork shoulder cuts, served over steamed rice with fresh cucumber and sweet'n'sour dipping sauce

### moo yang (Thai barbeque pork) 10.95

barbeque pork, served over steamed rice with homemade hot'n'sour dipping sauce

### gyudon (Japanese beef bowl) 12.95

thinly sliced beef simmered with tender onions in savory-sweet sauce, served with steamed white rice, pickled daikon and steamed broccoli

### kao man gai (Thai chicken rice) 13.95

steamed chicken breasts served over ginger and garlic infused steamed rice, served with fresh cucumber slices, side of garlic-ginger-chili sauce and clear ginger soup

## noodles

### phad thai (chicken) 13.95

### beef 15.50 (shrimp) 16.95

stir-fried rice noodles with scrambled egg, chicken breast meat or fresh shrimp, tamarind juice, bean sprouts, garnished with crushed peanut, cilantro and a piece of lime; Thailand's national dish!!!

### phad see eaw 13.95

pan fried flat noodles in a homemade sauce with chicken, egg, broccoli, Chinese broccoli and bean sprouts

### chicken noodles 14.95

pan-fried flat noodles with chicken, bean sprouts, scallion, garlic, onion, scrambled egg and ground peanuts on the side, served on top of lettuce

### phad kee mao\* 15.95 "drunken noodle"

stir-fried flat noodles with flavorful Thai basil, Thai chili, garlic, white onion, red bell pepper, bean sprouts, ground chicken or beef, served over fresh of lettuce

### yaki soba

#### (chicken) 17.95 / beef 18.95 / (seafood) 19.95

wheat flour noodles stir-fried in Japanese sesame oil with baby bok choy, Napa cabbage, zucchini, Spanish onion, red bell pepper, carrots, celery

## big bowl

aromatic goodness

### Bangkok noodles

#### (chicken) 11.95 / beef 13.50

#### duck 14.50 / (seafood) 15.50

rice noodles with bean sprouts, cilantro, scallion and garlic oil with your choice of meat cooked to perfection in flavored broth;

### Ying's ramen 16.95

prepared in flavorful homemade pork stew based broth with tender pork cuts, served over ramen noodles with marinated hardboiled egg and marinated fried tofu, topped with bean sprouts and baby Bok choy;



## rice

### fried rice (pork, chicken) 14.95

### beef 15.50 shrimp 16.95

### (combo) 18.95

tomato, onion, scallion, pea, carrot, egg, served with cucumber & a lime wedge

### vegetarian fried rice 16.50

stir fried flavorful jasmine rice with scrambled egg, Thai chili paste, Thai pumpkin and assorted veggies, topped with cashew nuts

### spicy fried rice

### (pork, chicken) 15.95

### beef 16.95 shrimp 17.95

Thai basil, onion, peppers, garlic, chili, served with cucumber & a lime wedge, topped with an over easy egg

### pineapple fried rice 19.95

shrimp, pineapple, onion, scallion, raisin and curry powder, topped with cashew nuts, served with grilled pineapple on the side

## steamed rice (side)

### steamed sticky rice (side order) 3.50

### jasmine white rice (side order) 3.50

### brown rice (side order) 3.75

### sushi rice (side order) 4.75



## curry

### MEAT:

#### chicken 15.95 vegetable or tofu 15.95

#### salmon 18.95 shrimp, scallop 17.95 beef 17.95

#### combination seafood 19.95 half of duck 24.95

### yellow curry

rich coconut milk with yellow curry paste, cooked with your choice of meat and potato

### Panang\*

your choice of meat, peas and carrots, broccoli, lime leaves, coconut milk, Thai basil and red bell pepper Panang curry paste

### pineapple curry\*

prepared with red curry paste, Thai basil, pineapple, bell peppers in rich coconut milk

### NOODLES or RICE:

#### Egg Noodles, Rice Noodles, Japanese

#### Noodles, Udon Noodles, Buckwheat Noodles,

#### Jasmine Rice or Brown Rice

### ruby curry\*

your choice of meat with red curry paste in rich coconut milk, Thai basil, bamboo shoots, red bell peppers;

### gang keaw wan\*\* (green curry)

your choice of meat bathing in spicy Thai green curry paste with rich coconut milk, Thai basil, blended spinach, lemon leaves, bell pepper, string beans, bamboo shoots and zucchini

## Ying's wok stir-fried

### MEAT:

#### chicken 15.95 vegetable or tofu 15.95

#### salmon 18.95 shrimp, scallop 17.95 beef 17.95

#### combination seafood 19.95 half of duck 24.95

### Thai basil (Kapaw)\*\*

sautéed with Thai basil leaves, onion, red bell pepper, string beans, full of flavor and spice;

### garlic and pepper\*

sautéed with garlic, ground pepper, fresh mushrooms, onions, scallion, celery and carrot

### cashew nuts\*\*

sautéed w/ homemade cashew sauce, carrots, mushroom, green onion, water chestnuts, celery, topped with freshly roasted cashew nuts

### NOODLES or RICE:

#### Egg Noodles, Rice Noodles, Japanese

#### Noodles, Udon Noodles, Buckwheat Noodles,

#### Jasmine Rice or Brown Rice

### phad king

sautéed with fresh ginger, Spanish onion, scallion, fresh mushroom, carrots, celery, zucchini

### mixed veggies

stir-fried zucchini, carrot, mushroom, onion, celery, Bok Choy, Napa cabbage, bean sprouts with oyster sauce and garlic;

### sweet'n'sour

stir-fried with pineapple, onion, cucumber, bell pepper, tomatoes, scallion in sweet'n'sour sauce;

## Seoul's special

### **bibimbap 18.95**

exotic vegetables, marinated beef and egg on a bed of rice with spicy Korean chili paste

### **tofu bibimbap 17.95**

exotic vegetables, tofu and egg on a bed of rice with Korean chili paste

### **tuna bibimbap 21.95**

exotic vegetables, thin sliced tuna sashimi (5pcs) and egg on a bed of rice with spicy Korean chili paste



## Korean wok stir-fried

Each dish is prepared with a special selection of vegetables: bok choy, zucchini, red bell pepper, Spanish onions, Napa cabbage, Chinese broccoli and carrots

**MEAT:** chicken 17.95 vegetable or tofu 17.95  
shrimp, scallop 19.95 beef 19.95  
combination seafood 20.95 half of duck 25.95

**SAUCE:** Oyster, Cashew\*, Spicy Basil\*, Garlic, Teriyaki, Ginger scallion, Spicy Korean\*, Szechwan\*

### **NOODLES or RICE:**

Buckwheat Noodles, Japanese Noodles, Egg Noodles, Rice Noodles, Udon Noodles, Japanese Rice or Brown Rice

## sauce sides

peanut sauce (1oz) \$1.00  
chili-garlic sauce \$1.00  
honey – mustard (1oz) \$1.50  
teriyaki sauce \$2.00  
sweet'n'sour sauce \$1.00

## nigiri "nigiri" = hand shaped sushi / fish over rice

**1 pc per order (one piece)**

<b>tamago</b> (omelet) 2.30	<b>saba</b> (mackerel) 2.65	<b>smoked salmon</b> 3.05
<b>asparagus</b> 2.30	<b>maguro</b> (tuna) 2.80	<b>unagi</b> (smoked eel) 3.10
<b>avocado</b> 2.30	<b>shiro maguro</b> (white tuna) 2.80	<b>tobiko</b> (flying fish roe) 3.10
<b>wakami</b> (seaweed salad) 2.30	<b>sake</b> (salmon) 2.80	<b>red tobiko</b> 3.20
<b>oshinko</b> (pickled turnip) 2.30	<b>hotategai</b> (scallop) 3.10	<b>green tobiko</b> 3.20
<b>inari</b> (sweet tofu) 2.60	<b>izumi</b> (tilapia) 2.85	<b>black tobiko</b> 3.35
<b>shitake</b> (black mushroom) 2.75	<b>tako</b> (octopus) 2.95	<b>ikura</b> (salmon roe) 3.30
<b>kanikama</b> (crabstick) 2.55	<b>takky</b> (baby octopus) 3.35	<b>uni</b> (sea urchin) market price
<b>ebi</b> (cooked shrimp) 2.55	<b>hamachi</b> (yellowtail) 3.35	

## sashimi "sashimi" = no rice / sliced fish

**1 pc per order (one piece)**

<b>tamago</b> (omelet) 2.30	<b>maguro</b> (tuna) 3.65	<b>smoked salmon</b> 3.65
<b>avocado</b> 2.30	<b>shiro maguro</b> (white tuna) 3.35	<b>unagi</b> (smoked eel) 3.35
<b>oshinko</b> (pickled turnip) 2.30	<b>sake</b> (salmon) 3.35	<b>tobiko</b> (flying fish roe) 3.65
<b>inari</b> (sweet tofu) 2.85	<b>hotategai</b> (scallop) 3.60	<b>red tobiko</b> 3.65
<b>shitake</b> (black mushroom) 2.30	<b>izumi</b> (tilapia) 3.30	<b>green tobiko</b> 3.65
<b>kanikama</b> (crabstick) 5.05 (2pc)	<b>tako</b> (octopus) 3.35	<b>black tobiko</b> 3.85
<b>ebi</b> (cooked shrimp) 5.05 (2pc)	<b>takky</b> (baby octopus) 3.90	<b>ikura</b> (salmon roe) 3.90
<b>saba</b> (mackerel) 3.20	<b>hamachi</b> (yellowtail) 3.90	<b>uni</b> (sea urchin) market price

## hand roll "temaki" = hand roll = cone-shaped single roll

**1 pc per order (one piece)**

<b>H1. salmon skin hand roll</b> 5.45 deep fried salmon skin / cucumber / burdock root / eel sauce	<b>H5. shrimp tempura hand roll</b> (2 hand rolls) 10.65 tempura shrimp / cucumber / avocado / Jap. squash / burdock root / eel sauce
<b>H2. spicy tuna hand roll</b> 5.45 chopped tuna mixed with spicy mayo sauce / cucumber / avocado / spicy mayo sauce	<b>H6. spicy scallop hand roll</b> 6.55 diced raw scallop and tobiko mixed with spicy mayo sauce
<b>H3. negi hamachi hand roll</b> 5.45 thin sliced yellowtail / scallion / spicy mayo sauce	<b>H7. ikura hand roll</b> 5.45 salmon caviar
<b>H4. dancing eel hand roll</b> 5.45 smoked eel / cucumber / burdock root / eel sauce	<b>H8. spicy salmon hand roll</b> 5.45 thin sliced salmon / cucumber / avocado / spicy mayo sauce

## hoson maki "hoson maki" = thin roll

**cut into 8 pcs (eight pieces)**

<b>tamago maki</b> (Jap. omelet) 5.05	<b>oshinko maki</b> (pickled turnip) 5.25	<b>sake maki</b> (salmon) 6.35
<b>avocado maki</b> 5.30	<b>wakami maki</b> 5.75 (seaweed)	<b>tekka maki</b> (tuna) 6.60
<b>asparagus maki</b> 5.55	<b>kanikama maki</b> (crabstick) 5.60	<b>hamachi maki</b> (yellowtail) 6.65
<b>kappa maki</b> (cucumber) 4.80	<b>ebi maki</b> (cooked shrimp) 6.10	<b>unagi maki</b> (eel) 6.90
<b>kampyo maki</b> (Jap. squash) 5.05	<b>izumi maki</b> (tilapia) 5.85	

## inside-out rolls (= rice on the outside)

**cut into 8 pcs (eight pieces)**

<b>white tuna / cucumber</b> 7.00	<b>smoked salmon / cucumber</b> 7.50	<b>salmon / cucumber</b> 6.90
<b>tuna / cucumber</b> 7.00	<b>salmon skin / cucumber</b> 6.90	<b>salmon / avocado</b> 7.00
<b>tuna / scallion</b> 6.90	<b>yellowtail / scallion</b> 7.00	<b>eel / avocado</b> 7.20
<b>tuna / avocado</b> 7.20	<b>yellowtail / cucumber</b> 7.00	<b>eel / cucumber</b> 6.90
<b>squid / cucumber</b> 7.50	<b>veggie maki</b> (mixed veggies) 6.90	<b>eel / cucumber / avocado</b> 7.65
<b>shrimp / cucumber</b> 6.90		<b>eel / asparagus</b> 8.00

## special rolls (chef's special combination of ingredients) cut into 8 pcs (eight pieces)

- S1. california roll \$6.90**  
(crabstick/avocado/cucumber/masago)
- S2-A. J.B. fresh \$7.90**  
(salmon/cream cheese/scallion)
- S2-A. J.B. tempura \$11.65**  
(salmon/cream cheese/scallion)
- S3. philadelphia roll \$7.90**  
(salmon/avocado/cream cheese)
- S4. New York roll \$8.40**  
(tuna/cucumber/cream cheese)
- S5. spicy tuna roll \$8.40**  
(tuna/avocado/cucumber/sp. mayo)
- S6. Boston roll \$8.65**  
(salmon/shrimp/avocado/cucumber/sp. mayo)
- S7. east coast roll \$8.40**  
(eel/cucumber/scallion/sp. mayo sauce)
- S8. kimono salmon roll \$8.95**  
(sm. salmon/oshinko/cream cheese/burdock root)
- S9. four seasons' roll \$16.35**  
(tuna / salmon / white tuna / white fish topped with four colors tobiko)
- S10. 'Only Better' roll \$14.10**  
(salmon/white tuna/avocado/ topped with orange tobiko)
- S11. Miami sunset roll \$11.10**  
(white fish tempura/asparagus/lettuce/avocado topped w/ masago & sp.sauce)
- S12. dancing eel roll \$14.30**  
(crab/avocado/cucumber topped with thin sliced eel)
- S13. girls on the beach \$11.90**  
(asparagus / half salmon & half yellowtail inside topped with scallion and masago side by side)
- S14. Cape Cod blue \$11.10**  
(red snapper/cream cheese/scallion/avocado / green tobiko on top)
- S15. crab mix roll \$8.75**  
(crabstick / masago /mayonnaise /scallion)
- S16. slim lady \$9.00**  
(tuna / lettuce / avocado / asparagus topped with sesame seeds)
- S17. volcano sunset \$16.70**  
(tempura shrimp / cuc inside topped with thin sliced avo & grilled dynamite mix: crab/sp. mayo sauce / masago)

## premium rolls (chef's specials with added value) cut into 10 - 12 pcs (ten to twelve pieces)

- PR1. deep impact roll \$16.70**  
(tempura shrimp/avocado/cucumber/spicy tuna on top)
- PR2. dynamite roll \$16.25**  
(salmon/yellowtail/avocado topped with sp. sauce, green & orange tobiko)
- PR3. crazy roll \$16.95**  
(red snapper/white tuna/asparagus topped with orange masago)
- PR4. rainbow roll \$16.70**  
(imitation crab meat/cucumber/avocado topped with tuna/salmon/white fish/avocado)
- PR5. honeymoon chicken roll \$11.60**  
(chicken tempura/ cream cheese topped with honey mayo)
- PR6. Texas tempura roll \$16.70**  
(eel/crabstick/Jap. squash/ crunch flakes rolled, then deep fried & topped with tamarind sauce )
- PR7. spider roll \$17.35**  
(deep fried soft shell crab/cucumber/avocado/burdock root/ Japanese squash / lettuce topped with eel sauce and sesame seeds)
- PR12. fire crunchy \$16.70**  
(salmon/ tuna/avocado/ cucumber lightly fried tempura style, then topped with spicy & eel sauce)
- PR13. seven days' art\*\* \$16.70**  
(sp. tuna kimchee / scallion / tobiko topped with 4pcs red snapper tempura, eel sauce & sesame seeds)
- PR14. red dragon roll \$16.70**  
(scallop tempura/avocado inside topped w/ red tuna & red tobiko)
- PR15. veggie tempura roll \$12.95**  
(tempura fried zucchini / broccoli / sweet pot. / taro / teriyaki sauce)
- PR16. scorpion roll \$16.70**  
(eel/tobiko/cucumber/avo/topped with cooked shrimp & eel sauce)
- PR17. tuna jalapeño roll \$16.70**  
(crabstick tempura/avocado/cucumber topped with red tuna/cilantro/jalapeño spicy sauce)
- PR18. ocean bomb roll \$19.95**  
(tuna / salmon / octopus salmon roe/ red snapper / squid / oshinko / seaweed salad / cilantro / jalapeño inside topped with green tobiko / sp. mayo and sriracha sauce)

- PR8. shrimp tempura roll \$15.25**  
(shrimp tempura/ cucumber/avocado/burdock root Jap. Squash topped with masago & eel sauce)
- PR9. crunchy roll \$14.60**  
(salmon/crab/cream cheese lightly fried tempura style and then topped with sp. sauce)
- PR10. alligator roll \$16.95**  
(shrimp tempura/avocado tobiko/ topped with giant eel)
- PR11. caterpillar roll \$15.65**  
(eel/cucumber/tobiko topped with thin sliced avocado & eel sauce)

- PR19. Johnnie B roll \$16.70**  
(shrimp tempura/avocado inside topped with salmon/yellowtail/eel and spicy wasabi sauce)
- PR20. Nantucket roll \$16.70**  
(scallop tempura/avocado/asparagus topped with salmon and eel sauce)
- PR21. kimchee fighter\*\* \$16.70**  
(spicy tuna kimchee/avo/cucumber inside, fried tempura style & topped with sp. sriracha sauce)
- PR22. birthday party \$16.70**  
(shrimp tempura/cream cheese/asparagus topped with masago caviar / thin sliced avocado and eel sauce)

**! Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

## combos (combination nigiri and maki) 12 - 14 pcs (twelve to fourteen pieces)

- C01. sushi target 12pcs \$15.25**  
(2 pcs tuna nigiri, 2 pcs salmon nigiri, 8 pcs J.B. Roll: salmon/cream cheese/scallion)
- C02. sushi starter 12pcs \$15.25**  
(2 pcs tuna nigiri, 2 pcs salmon nigiri, 8pcs California Roll (w/ masago))
- C03. fancy lover's combo 12pcs \$17.75**  
(tuna nigiri (1), white tuna nigiri(1), salmon(1), red snapper(1) 8 pcs Rainbow roll: California roll topped with 4 types of fish & avocado)
- C04. eel lover's combo 12pcs \$18.75**  
(4 pcs eel nigiri / 8 pcs Dancing Eel Roll: California roll topped with eel)
- C05. Ying's on the beach 12pcs \$17.50**  
(tuna nigiri (4), Sunrise Sunset Roll: white tuna/red snapper/cucumber / red - gold tobiko on top)
- C06. veggie combo 12pcs \$13.25**  
(asparagus nigiri (1), spinach nigiri(1), avocado nigiri (1), shitake nigiri (1) 8 pcs Veggie Roll: spinach / asparagus / avocado / cucumber)
- C07. kids' favorite combo 12pcs \$15.50**  
(tamago nigiri (2), imitation crab (2), 10 pcs Honeymoon Chicken Roll: chicken tempura roll/cream cheese topped with honey mayo sauce)
- C08. Mexican on the rocks 12pcs \$18.25**  
(salmon nigiri (4), 8 pcs Mexican Roll: shrimp tempura / cucumber / lettuce topped with avocado)
- C09. San Diego's combo 14pcs \$18.25**  
(tuna nigiri (2), salmon nigiri (2), 10 pcs San Diego's Roll: shrimp tempura / avocado topped with white tuna, thin sliced jalapeños & cilantro sauce)

## small platters 24 pcs (twenty-four pieces)

- P1. sashimi ocean \$55.00**  
sashimi: 4 pcs each: yellowtail / red snapper/ white tuna/salmon/ red tuna/scallop
- P2. sushi sky \$36.00**  
Nigiri: 4 pcs salmon /4pcs yellowtail  
Rolls: 8 pcs masago California Roll, 8 pcs Rainbow Roll
- P3. tempura platter \$37.00**  
Nigiri: 2 pcs red tuna /2pcs white tuna  
Rolls:10 pcs Shrimp Tempura Roll, 10 pcs J.B. Tempura Roll
- P4. nigiri for two \$39.00**  
4 pcs salmon / 4pcs red tuna / 4pcs white tuna  
4pcs shrimp / 4pcs eel / 4pcs yellowtail

## medium platters 36 pcs (thirty-six pieces)

- P5. maki delight platter \$37.00**  
8 pcs Sp. Tuna Roll,8 pcs California Roll,8 pcs Philadelphia Roll, 6 pcs Yellowtail / Scallion, 6 pcs Salmon Roll
- P6. Hyannis port platter \$37.00**  
10pcs Spider Roll/10 pcs Rainbow Roll/ 8pcs J.B. Roll/ 8pcs California Roll
- P7. seafood deluxe platter \$58.00**  
Nigiri: 4pcs tuna/ 4pcs salmon/4pcs yellowtail/ 4pcs red snapper  
Rolls: 10pcs J.B. Tempura Roll/10 pcs Rainbow Roll
- P8. hungry vegetarian platter \$36.00**  
6 pcs oshinko roll (pickled turnip)/6 pcs spinach roll/6 pcs kampo roll (Jap. squash) / 10 pcs Veggie Tempura Roll / 8 pcs Veggie Roll

**! All combos, platters and boats are subject to no substitutions!**

## large platters

48 pcs (forty-eight pieces)

### P09. Ying's favorite platter \$82.00

Nigiri: 4 pcs tuna/ 4pcs salmon/ 4pcs red snapper/ 4 pcs yellowtail/ 4 pcs white tuna  
Rolls: 10pcs Shrimp Tempura Roll/10 pcs Spider Roll/ 8pcs California Roll

### P10. fishermen's dream \$100.00

Nigiri: 4 pcs tuna/ 4pcs salmon/ 4pcs red snapper/ 4 pcs white tuna/ 4 pcs tobiko Sashimi: 4 pcs red tuna/ 4pcs white tuna/ 4pcs yellowtail  
Rolls: 8pcs Ocean Bomb Roll/8 pcs Miami Sunset Roll

### P11. emperor's catch \$105.00

Nigiri: 4pcs tuna/ 4pcs salmon/ 3pcs tobiko (flying fish roe) / 3pcs ikura (salmon roe)  
Sashimi: 16pcs assorted slices of fresh fish chef's choice  
Rolls: 8 pcs Volcano Sunset Roll / 10 J.B. Tempura Roll

### P12. 'Let's party!' platter \$85.00

Nigiri: 4 pcs tuna/ 4pcs salmon/ 4pcs red snapper/ 4 pcs yellowtail/ 4 pcs smoked salmon  
Rolls: 10pcs Tuna Jalapeno Roll/ 10 pcs Veggie Tempura Roll/ 8pcs California Roll

## love boats

45 – 90 pcs (forty-five to ninety pieces)

### B1. love boat for two (45 pcs) \$80.00

~ served with a choice of miso soup or seaweed soup for 2 ~

6pcs Kani Sunomono: crab, avocado & masago wrapped with paper thin cucumber / 12 pcs nigiri chef's choice/ 9pc sashimi chef's choice / 10pcs Shrimp Tempura Roll / 8pcs California Roll

### B2. love boat for three (64 pcs) \$105.00

~served with a choice of miso soup or seaweed soup for 3~

6pcs Kani Sunomono: crab, avocado & masago wrapped with paper thin cucumber / 6pcs Mini Tuna Tataki: thin cut seared tuna/12 pcs nigiri chef's choice / 12 pcs sashimi chef's choice/ 10 pcs spider roll / 8pcs J.B. Roll / 8 pcs Four Season's Roll

### B3. love boat for four (90 pcs) \$155.00

~served with a choice of miso soup or seaweed soup for 4~

6pcs Kani Sunomono: crab, avocado & masago wrapped with paper thin cucumber / 8pcs Mini Tuna Tataki: thin cut seared tuna / 20 pcs nigiri chef's choice / 20 pcs sashimi chef's choice / 10 pcs J.B. Tempura Roll / 8pcs California Roll / 10pcs Shrimp Tempura Roll / 8 pcs Boston Roll

## sushi starters

### sushi starter (12pcs) \$15.95

2 pcs tuna nigiri, 2 pcs salmon nigiri  
8pcs California Roll

### sashimi appetizer (9 pcs) \$20.95

thin sliced fresh tuna, salmon and white fish, served 3 pcs each

### kani sunomono \$12.95

crabstick, avocado & tobiko wrapped with thin cucumber and dressed with ginger-vinaigrette

### veggie naruto \$14.50

spinach, oshinko (pickled turnip), asparagus, carrot, avocado, kampyo (Jap. squash) wrapped in thin cucumber and bathed with ginger dressing

### tuna naruto \$14.50

tuna, avocado & tobiko wrapped in paper thin cucumber served with flavorful ponzu sauce

### salmon naruto \$14.50

tuna, avocado & tobiko wrapped in paper thin cucumber served with flavorful ponzu sauce

### tuna tataki \$16.95

thin cut seared tuna served with special ponzu sauce and vinegar dressing, served with a side of seaweed salad

## sushi sauce & sides

### ADD ON ANY SUSHI:

brown rice (substitute) \$2.00

add avocado \$1.15

add cucumber \$0.95

add scallion \$0.95

add cream cheese \$0.90

add tempura (to rolls only) \$ 3.75

ginger (1oz) \$0.75

wasabi (1oz) \$0.75

soy sauce (1oz) \$0.50

spicy mayo sauce (side) \$0.50

eel sauce (side) \$0.50

honey-mayo sauce (side) \$0.50

sriracha sauce (side) \$0.50

sushi rice (side order) \$ 4.50

