

STARTERS

Vietnamese Egg Rolls ⌘ (2) Crispy, fried spring rolls made of pork, wood ear mushrooms, bean threads & veggies. Served with Vietnamese nuoc mam.	\$5
Potstickers (4) Chinese style dumplings filled with pork & veggies	\$6
Chicken Gyoza (6) Pan Fried Japanese style dumplings	\$6
Yam Fries Sweet potato fries served with cumin lime mayo	\$7
Tempura Platter Japanese style prawns & veggies batter fried, tempura dipping sauce	\$7
Agedashi Tofu Tempura tofu, daikon, ginger, bonito flakes & scallions in a tempura sauce	\$6
Edamame ▢▼ Boiled soy beans	\$4
Miso soup	\$2
Shrimp Summer Salad Rolls ⌘ ▼(1) Goi Cuon Tom, served with Vietnamese peanut sauce	\$3
Softshell Crab Summer Rolls ⌘ (1) Goi Cuon Cua Tempura soft shell crab, rice noodles, lettuce, avocado, cilantro, pickled daikon carrot, wrapped in rice crepe. Served with nuoc mam	\$5.5
Jicama Summer Rolls V (1) Bo Bia Shredded jicama, crushed peanut, plum sauce, lettuce, cilantro, pickled daikon carrot, wrapped in rice crepe. Served with chili pineapple sauce	\$3
Beef Mango Summer Rolls ⌘ (1) Goi Cuon Bo Beef flank steak, rice noodles, mango, cilantro, mint, basil, lettuce, pickled daikon & carrots wrapped in a soft rice crepe. Served with pineapple chutney	\$3.5

SALADS

Spicy Hawaiian Poke salad+ Fresh tuna, seaweed, mixed greens, cucumber, carrots, white onions & fried scallions in spicy sesame chili	\$14
Albacore Tataki Salad+ Fresh seared Albacore tuna served on a bed of radish sprouts, fried shallots & sweet onions dressed with ponzu	\$12
Five Spiced Tuna Salad+ Tuna rubbed with five spices, seared rare, served on a bed of mixed greens, fried shallots, onions & ponzu	\$14
Green Papaya Shrimp Salad ⌘▼ Shrimp, shredded green papaya, tomato, green beans basil, cilantro, peanuts & spicy citrus lime dressing	\$11
Grilled Chicken Mango Salad ⌘▼ Grilled chicken, mango, cabbage, carrots, cilantro, basil cashew nuts, lime mint dressing	\$10
Kaiso Salad Seaweed salad in chili sesame oil	\$6
Shrimp or Hokigai Sunomono Seaweed and cucumber in a sweet, refreshing vinaigrette	\$5/\$6

RICE & NOODLES

Chicken \$9 Tofu \$8 Beef \$9 Shrimp \$10

Thai Basil Fried Rice Rice, egg, diced onions, shredded carrots, sweet Thai basil	
Chinese Fried Rice Rice, egg, diced onions & shredded carrots	
Lomein Fresh egg noodles, yuk choy, bean sprouts & scallion	
Phad Thai ⌘ *▼ Rice noodles, eggs, bean sprouts, green onions & peanuts	
Pad Sew-ee Flat fresh rice noodles, scallions, bell peppers, bean sprouts & eggs in a sweet dark soy sauce.	
Ha Moon Noodles Thin rice noodles stir fried with shrimp, pork, egg, bean sprouts, scallions shredded cabbage, carrots, mushrooms w/ light sesame seasoning	\$10
Rice Noodle Salad Bowl ⌘* Spring roll, Rice noodles, crisp lettuce, cucumber, cilantro fried shallots, scallion oil, pickled radish and carrots. Topped with crushed peanuts. Nuoc mam on the side	\$11
Choice of Tofu, Chicken, Beef or Shrimp (extra \$1.00)	
Singapore Noodles Thin rice noodles stir fried with shrimp, pork, egg, bean sprouts, scallions Shredded cabbage, carrots, mushrooms w/ a hint of curry	\$10
Vietnamese Pho ▼ Rice noodle soup with a hint of star anise, sliced beef, onion, bean sprouts cilantro, basil & lime. Also available in chicken	\$9
Tempura Udon Japanese style noodle soup with assorted vegetables & shrimp tempura	\$10

WOK

Served with miso soup

Chicken \$9 Tofu \$8 Beef/Pork \$9 Shrimp \$12 Brown rice add \$1

Buddhist Tofu Stir Fry Tofu, broccoli, yuk choy, snow peas, green beans & carrots & rice	
Thai Basil Green Bean Chicken * Chicken, green beans, Thai basil & cilantro & rice	
Curry Coconut Chicken ⌘*▼ Chicken, sweet potato, potato, creamy red curry coconut sauce & rice	
Emerald Chicken & Vegetables ▼ Chicken, snow peas, zucchini, celery, onions, cilantro & rice	
Spicy Ginger Shrimp ⌘* Shrimp, bamboo shoots, celery, peanuts, carrots, bell peppers, scallions & rice	
Lemon Grass Shrimp ⌘* Shrimp, snow peas, celery, onions, carrots in spicy lemon grass sauce & rice	
Spicy Garlic Prawns ⌘* Sautéed prawns, carrots in garlic sauce served with steamed broccoli & rice	
Moshu Pork Pork, egg, cabbage, bean sprouts, carrots, mushrooms, wood ear mushroom, bamboo shoots & onions. Served with steamed pancakes and plum sauce.	
Spicy Thai Cashew Shrimp ⌘* Shrimp, green beans, cashew nuts, carrots, red curry sauce & rice	
Genrald Tso's Chicken * Lightly battered chicken in tangy, spicy garlic sauce & rice	\$9
Mongolian Beef * Sliced flank steak, scallions, garlic, chili pepper & rice	\$10
Honey Walnut Prawns Succulent prawns in a honey cream sauce with candied walnuts & rice	\$10

* Spicy ⌘Contains Fish Sauce ▼Gluten-free + Contains raw fish

Notice:Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

NIGIRI 2 pieces per order

Albacore+ White Tuna	\$4.25
Ono+ Escolar Super white tuna	\$5.50
Maguro+ Tuna	\$6.00
Hamachi+ Yellow Tail	\$5.50
Sake+ Salmon	\$4.75
Sockey Salmon+ Seasonal	\$6.00
Tobiko+ Flying Fish Roe	\$4.25
Ama Ebi+ Sweet Shrimp+	\$5.00
Hotate+ Scallop	\$5.00
Unagi Fresh water Eel	\$5.00
Ikura+ Salmon Roe	\$4.50
Hotate & Tobiko+ Scallop & Flying fish roe	\$5.50
Tamago Egg	\$3.00
Hokigai+ Surf Clam	\$4.00
Ebi Prawn	\$3.00

CHINOISE'S MAKI

Served by the Roll

Chinoise Maki +*	\$13.00
Seared sockeye salmon, escolar, wrapped around sushi roll filled with imitation crab meat, tenkasu, cucumber, avocado topped with tobiko & green onions	
Dragon Roll	\$13
Broiled eel, tempura shrimp, avocado & cucumber	
Saigon Tuna Roll * +	\$8
Tuna, cucumber, avocado, cilantro, pickled ginger, spicy mayo & fried jalapeno pepper, wrapped in rice paper with ponzu sauce	
Hawaiian Poke Roll +*	\$11
Tuna wrapped around the rice roll filled with avocado, tempura scallion, cucumber, chili sesame sauce	
Seattle Roll +	\$10
Cucumber, white onion, avocado & tobiko with thin layers of salmon	
Queen Anne Roll +	\$9.00
Fresh salmon, shrimp, imitation crab meat, avocado, cucumber, radish sprouts & tobiko	
Rainbow Roll +	\$13
Avocado, cucumber, tobiko & an assortment of fresh fish layered on top	
TNT Roll + - Extremely spicy	\$8
Tuna, tempura scallion, radish sprouts, cucumber avocado & spicy house sauce	
Crunch Roll +	\$11
Albacore, wasabi tobiko, avocado, cucumber, cilantro, fried shallots, spicy sauce	
Volcano Roll +*	\$11
Hotate, tenkasu, avocado, cucumber, jalapeno pepper, lemon, dynamite spicy sauce	
Baked Scallop Roll	\$11
Cucumber, avocado & imitation crab, topped with creamy scallops & smelt roe baked au gratin style!	
Tropical Roll *+	\$11
Tuna, fresh thinly sliced mango, cucumber, cilantro with sambal sauce	
Salmon Ceviche Roll *+	\$12
Fresh salmon wrapped around the rice roll filled with avocado, cilantro & cucumber topped with black tobiko & fried scallions	

DESSERTS

Coconut Sticky Rice and Mango	\$7
Steamed coconut sticky rice, mango, coconut cream	
Coconut Ice Cream	\$4
Fried Banana with Ice Cream	\$7

BEVERAGE

SODA -Coke, Diet Coke & Sprite	\$2
JUICE-BOX	\$1.5
LEMONADE	\$2
PERRIER MINERAL WATER	\$2.50
THAI ICE TEA	\$3
MANGO FIZZ	\$3
GREEN TEA	\$1
ICED TEA	\$2

TRADITIONAL MAKI

Served by the Roll

Caterpillar Roll	\$11
Unagi, cucumber sushi roll wrapped with layer of avocado, sesame seeds & unagi sauce	
California Roll	\$6
Imitation crab meat, tobiko, cucumber & avocado	
Vegetable Roll	\$4.5
Tekka Maki +	\$4
Tuna Roll	
Kappa Maki	\$3
Cucumber Roll	
Negihama +	\$4
Yellow Tail & scallion roll	
Spider Roll	\$8.5
Soft shell crab, cucumber, radish sprouts, avocado & house sauce	
Shrimp Tempura Roll	\$6.25
Tempura shrimp, cucumber, avocado & mayo	
Spicy Tuna Roll +*	\$7
Unagi Maki	\$8
Broiled eel, cucumber, shiso & avocado	
Spicy Scallop Roll +*	\$8
Scallop, cucumber, radish sprouts, avocado & spicy sauce	

BENTO BOXES

Queen Anne Bento	\$12
Teriyaki chicken, california roll, vegetable tempura, salad & miso	
Sushi Bento +	\$14
California roll, cucumber roll, 3 pieces of sushi nigiri, cucumber sunomono salad & miso	
Take Combo +	\$12
5 pieces of sushi nigiri, negihama & miso	
Sushi Lunch Plate +	\$10
California roll, 3 pcs nigiri - maguro, sake & albacore	

BEER

ASAHI -Japan	\$4/\$7.5
KIRIN ICHIBAN Japan	\$7.5
KIRIN LIGHT	\$4
ALASKAN AMBER	\$4
SINGHA - Thai Land	\$4

WHITE

WATERBROOK CHARDONNAY	\$7	\$24
WASHINGTON HILLS CHARDONNAY	\$6.5	\$22
CLINE CELLARS PINO GRIS	\$7	\$24

RED

RED WINE SANGRIA	\$8	Glass
SAGELAND MALBEC	\$7	\$24
WASHINGTON HILLS MERLOT	\$6	\$22
RODNEY STRONG CABERNET SAUVIGNON	\$7	\$24

SAKE

SHO CHIKU BAI House Sake	\$6	8.25
HARUSHIKA Premium Sake	\$7.75	12.95
OTOKOYAMA Premium Sake	\$7.75	12.95

COLD SAKE

"YUKI" Premium Junmai Sake			
By Glass	\$10	By Bottle	\$30
CREME DE SAKE - SHO CHIKU BAI			
NIGORI Un-filtered Premium			
300ml Bottle only	\$11		
KAWA CHO Very Dry Cold Sake			
300ml Bottle only	\$12		