



731-336-7856

<http://www.takeout2unow.com>

# Jasmine Thai and Sushi Murray

A note from Jasmine: A 10% service fee for all orders to help support our staff. This service fee will be divided among the staff each day. You are welcome to tip more if you wish to do so. We appreciate

## DINNER STARTERS

|  |         |
|--|---------|
| EDAMAME DINNER   | \$7.08  |
| <i>Steamed whole soybean, sprinkled with salt</i>  |         |
| WOK EDAMAME DINNER   | \$8.26  |
| <i>Edamame, sesame oil, garlic, dried roasted chili, and sea salt.</i>   |         |
| SPRING ROLLS DINNER  | \$8.26  |
| <i>Crispy rolls stuffed with cabbage, carrots, and onions</i>  |         |
| SEAWEED SALAD DINNER   | \$8.26  |
| <i>Traditional Japanese seashore style seaweed salad</i>   |         |
| CRAB RANGOON DINNER  | \$10.62 |
| <i>Cream cheese, carrots, and crab inside crisp wontons, served with sweet and sour sauce</i>                                      |         |
| STEAMED DUMPLINGS DINNER   | \$10.62 |
| <i>Dumpling wrappers filled with pork, onion, shrimp, and water chestnuts, served with our dumpling sauce</i>                      |         |
| GYOZA DINNER   | \$10.62 |
| <i>Pan-fried dumplings served with soy-ginger sesame sauce</i>   |         |
| CHICKEN KARAAGE DINNER   | \$10.62 |
| <i>A light and crispy Japanese fried chicken, served with mayo-based dipping sauce and lemon</i>                                   |         |
| LETTUCE WRAPS DINNER   | \$13.57 |
| <i>A combination of ground chicken, shiitake and diced water chestnuts, wrapped with fresh crisp lettuce leaves</i>                |         |
| FRIED CALAMARI DINNER  | \$14.75 |
| <i>Lightly breaded calamari cooked to perfection and served with our sweet and sour sauce</i>                                      |         |
| CALAMARI SALT & PEPPER DINNER  | \$15.93 |
| <i>lightly breaded calamari cooked to perfection and tossed with Thai pepper, garlic, onion, salt, and bell peppers</i>            |         |
| TUNA TATAKI DINNER   | \$15.93 |
| <i>Thinly sliced and seared tuna on a bed of mixed greens, spinach, avocados, radish and sesame seeds, served with ponzu sauce</i> |         |
| SUSHI APPETIZER DINNER   | \$16.52 |
| <i>Chef selection of five pieces of assorted fish on rice balls</i>  |         |
| SAMPLER PLATTER DINNER   | \$18.88 |
| <i>Three spring rolls, three fried dumplings, three crab rangoons, and three fried gyozas, served with our house sauces</i>        |         |
| SASHIMI APPETIZER DINNER   | \$18.88 |
| <i>A delectable assortment of fresh fish (NO SUBSTITUTIONS PLEASE)</i>   |         |

## SOUPS

## SUSHI COMBOS

|   |         |
|---|---------|
| ROLL ROLL DINNER COMBO  | \$21.24 |
| <i>Four pieces of California roll, four pieces of spicy crab roll, four pieces of spicy tuna roll, and four pieces of crunchy shrimp roll</i> |         |
| SALMON DON ROLL DINNER  | \$21.24 |
| <i>Fresh salmon, salmon buri, and salmon roe on a bed of sushi rice</i>   |         |
| CHIRASHI DINNER   | \$28.32 |
| <i>A variety of assorted raw fish, artfully arranged on a bed of sushi rice</i>   |         |
| SUSHI MORI DINNER COMBO   | \$29.50 |
| <i>California roll or tuna roll and eight pieces of sushi</i>   |         |
| SASHIMI DELUXE DINNER COMBO   | \$56.64 |
| <i>Our best selection of eighteen pieces of assorted raw fish, artfully arranged and served with sushi rice</i>                               |         |

## FRIED ROLLS

|   |         |
|---|---------|
| <b>Tempura batter deep fried roll</b>   |         |
| TSUNAMI ROLL DINNER   | \$14.16 |
| <i>Crab sticks and cream cheese topped with eel sauce, black tobiko and sesame seeds</i>                  |         |
| J.B. TEMPURA ROLL DINNER  | \$14.16 |
| <i>Salmon, cream cheese, topped with scallions, eel sauce and sesame seeds</i>                            |         |
| KENTUCKY ROLL DINNER  | \$15.34 |
| <i>Fried chicken, cream cheese, and asparagus, topped with garlic mayo, crunchy, and eel sauce</i>        |         |
| JASMINE ROLL DINNER   | \$17.70 |
| <i>Assorted fish, crab, cream cheese, masago topped with scallions and special sauce. (NO SUSHI RICE)</i> |         |

## WRAP ROLLS

**Thinly-rolled and peeled cucumber wrap, cut into 6 pieces, and served with our special sauce. (Roll do not contain rice.)**

|  |         |
|--|---------|
| KANISU ROLL DINNER   | \$13.57 |
| <i>Thinly sliced and peeled cucumber wrap with crab and avocados, and masago cut into 6 pcs, served with tangy rice vinegar. (Roll does not contain rice)</i>    |         |
| MIAMI NICE ROLL DINNER   | \$15.34 |
| <i>Thinly sliced and peeled cucumber wrap with tuna, crab, avocados, and cream cheese; cut into 6 pcs, served with ponzu sauce. (Roll does not contain rice)</i> |         |

## SUSHI ROLL DINNER

|  |        |
|--|--------|
| VEGETABLE ROLL DINNER  | \$8.26 |
| <i>Cucumbers, kampyo, carrots, asparagus, sesame seeds and oshinko</i> |        |
| SALMON ROLL DINNER   | \$8.85 |
| <i>Salmon and scallions</i>  |        |
| TUNA ROLL DINNER   | \$8.85 |

## NIGIRI DINNER

**NIGIRI (ONE PIECE OF SUSHI)(Raw fish included in dish)**

|   |        |
|---|--------|
| TAMAGO (JAPANESE OMELET) NIGIRI DINNER    | \$3.54 |
| KANI (CRAB STICK) NIGIRI DINNER           | \$3.54 |
| EBI (SHRIMP) NIGIRI DINNER                | \$3.54 |
| MASAGO (SMELT ROE) NIGIRI DINNER          | \$3.54 |
| TOBIKO (FLYING FISH ROE) NIGIRI DINNER    | \$3.54 |
| SABA (MACKAREL) NIGIRI DINNER             | \$3.54 |
| SAKE (SALMON) NIGIRI DINNER               | \$3.54 |
| SAKE ABURI (SEARED SALMON) NIGIRI DINNER  | \$3.54 |
| ESCOLAR (SUPER WHITE TUNA) NIGIRI DINNER  | \$4.13 |
| SAKE KUNSEI (SMOKED SALMON) NIGIRI DINNER | \$4.13 |
| IKA (SQUID) NIGIRI DINNER                 | \$4.13 |
| IKURA (SALMON ROE) NIGIRI DINNER          | \$4.13 |
| TAKO (OCTOPUS) NIGIRI DINNER              | \$4.13 |
| HOTATE (SCALLOP) NIGIRI DINNER            | \$4.13 |
| UNAGI (BBQ EEL) NIGIRI DINNER             | \$4.13 |
| HAMACHI (YELLOW TAIL) NIGIRI DINNER       | \$4.13 |
| MAGURO (TUNA) NIGIRI DINNER               | \$4.13 |

## SASHIMI DINNER

**Three pieces of sliced raw fish(Raw fish included in dish)**

|   |         |
|---|---------|
| SABA (MACKEREL) SASHIMI DINNER            | \$8.26  |
| SAKE (SALMON) SASHIMI DINNER              | \$10.62 |
| SAKE ABURI (SEARED SALMON) SASHIMI DINNER | \$10.62 |
| ESCOLAR (SUPER WHITE TUNA) SASHIMI DINNER | \$10.62 |
| TAKO (OCTOPUS) SASHIMI DINNER             | \$11.80 |
| HAMACHI (YELLOW TAIL) SASHIMI DINNER      | \$11.80 |
| MAGURO (TUNA) SASHIMI DINNER              | \$11.80 |
| UNAGI (BBQ EEL) SASHIMI DINNER            | \$11.80 |

## LUNCH FROM THE THAI KITCHEN

|  |               |
|--|---------------|
| <b>MISO SOUP DINNER</b>  | <b>\$4.13</b> |
| <i>Healthy soy bean paste consomme with mushroom, seaweed, and scallions</i>   |               |
| <b>CHICKEN WONTON SOUP DINNER</b>  | <b>\$7.67</b> |
| <i>Chicken broth with chicken and shrimp dumplings, bok choy; sprinkled with scallions, cilantro, and fried garlic</i> |               |
| <b>TOM KHA CHICKEN SOUP DINNER</b>   | <b>\$7.08</b> |
| <i>Chicken, coconut milk, galangal, lemongrass, lime leaves, mushrooms, cilantro, and shallots</i>                     |               |
| <b>TOM YUM SOUP DINNER (CHICKEN)</b>   | <b>\$7.08</b> |
| <i>Lemongrass and galangal soup with tomatoes, lime leaves, cilantro, shallots, and mushrooms</i>                      |               |
| <b>TOM YUM SOUP DINNER (SHRIMP)</b>  | <b>\$8.26</b> |
| <i>Lemongrass and galangal soup with tomatoes, lime leaves, cilantro, shallots, and mushrooms</i>                      |               |

## **SALADS**

|   |                |
|---|----------------|
| <b>TOSSED GREEN SALAD DINNER</b>  | <b>\$9.44</b>  |
| <i>Mixed greens, tomatoes, radish, carrots; sprinkled with roasted almond nuts and boiled egg</i>   |                |
| <b>SPICY CRAB SALAD DINNER</b>  | <b>\$16.52</b> |
| <i>Spicy crab, avocados, edamame, mixed greens; topped with roasted almond nuts, served with ginger dressing and a boiled egg</i>           |                |
| <b>SHRIMP AVOCADO SALAD DINNER</b>  | <b>\$17.70</b> |
| <i>Grilled shrimp, avocados, carrots, edamame, radishes, mixed greens; topped with glazed pecan nuts and served with ginger dressing</i>    |                |
| <b>SEARED TUNA SALAD DINNER</b>   | <b>\$18.88</b> |
| <i>Seared tuna, mango, carrots, tomatoes, radishes, mixed greens; topped with roasted almond nuts and served with creamy mango dressing</i> |                |

## **DINNER STIR FRY**

|   |                |
|---|----------------|
| <b>CASHEW NUTS DINNER</b>   | <b>\$16.52</b> |
| <i>Cashew nuts stir-fried with carrots, roasted chili, water chestnuts, onions, bell peppers, and garlic</i>                                      |                |
| <b>VEGETARIAN DELIGHT DINNER</b>  | <b>\$16.52</b> |
| <i>An assortment of broccoli, tomatoes, sugar snap peas, carrots, shiitake mushrooms, green cabbage, and garlic</i>                               |                |
| <b>SWEET AND SOUR SAUCE DINNER</b>  | <b>\$16.52</b> |
| <i>A sweet and sour blend of pineapple, onions, garlic, tomatoes, and bell peppers</i>  |                |
| <b>THAI BASIL DINNER</b>  | <b>\$16.52</b> |
| <i>Fresh ground chicken stir-fried with garlic, bell peppers, thai chili, fresh basil leaves, and onions, served with fried egg</i>               |                |
| <b>ORANGE CHICKEN DINNER</b>  | <b>\$17.70</b> |
| <i>Deep fried chicken breasts tossed with bell peppers, ginger, garlic, and onions, topped with orange sauce and scallions</i>                    |                |
| <b>SESAME CHICKEN DINNER</b>  | <b>\$17.70</b> |
| <i>Deep fried chicken breasts tossed with sugar snap peas, garlic, ginger, and carrots, topped with sesame seeds, scallions and sesame sauce.</i> |                |
| <b>BROCCOLI BEEF DINNER</b>   | <b>\$18.88</b> |

|  |                |
|--|----------------|
| <i>Tuna and scallions</i>  |                |
| <b>YELLOW TAIL ROLL DINNER</b>   | <b>\$8.85</b>  |
| <i>Yellow tail and scallions</i>   |                |
| <b>CALIFORNIA ROLL DINNER</b>  | <b>\$10.62</b> |
| <i>Crab, cucumbers, avocados, masago and sesame seeds</i>  |                |
| <b>EEL ROLL DINNER</b>   | <b>\$11.80</b> |
| <i>Eel, cucumbers, avocados, sesame seeds, topped with eel sauce</i>                                   |                |
| <b>SPICY CRAB ROLL DINNER</b>  | <b>\$11.80</b> |
| <i>Crabs, avocados, masago, tempura batter flakes, cucumbers, sesame seeds, topped with spicy mayo</i> |                |
| <b>SPICY TUNA ROLL DINNER</b>  | <b>\$11.80</b> |
| <i>Mixed spicy tuna, masago, scallions, cucumbers, and sesame seeds</i>                                |                |
| <b>FUTOMAKI ROLL DINNER</b>  | <b>\$12.39</b> |
| <i>Eel avocados, tamago, asparagus, crab, kanpyo, and a sweet and salty sakura denbu</i>               |                |
| <b>GARDEN ROLL DINNER</b>  | <b>\$12.39</b> |
| <i>Asparagus, cucumbers, carrots, daikon, sesame seeds in a soybean sheet topped with kiwi sauce</i>   |                |
| <b>SPICY SHRIMP ROLL DINNER</b>  | <b>\$12.98</b> |
| <i>Shrimp tempura, avocados, cucumbers, tabiko, and spicy mayo</i>                                     |                |
| <b>CRUNCHY SHRIMP ROLL DINNER</b>  | <b>\$12.98</b> |
| <i>Shrimp tempura, avocados, masago, sesame seeds, topped with eel sauce and tempura batter flakes</i> |                |
| <b>SPIDER ROLL DINNER</b>  | <b>\$13.57</b> |
| <i>Soft shell crab, sesame seeds, avocados, asparagus, and masago, topped with eel sauce</i>           |                |

## **SIGNATURE ROLLS**

|   |                |
|---|----------------|
| <b>PHILADELPHIA ROLL DINNER</b>   | <b>\$15.34</b> |
| <i>Smoked salmon, cream cheese, crab, avocados, sesame seeds, topped with eel sauce</i>   |                |
| <b>GREEN DRAGON ROLL DINNER</b>   | <b>\$16.52</b> |
| <i>Shrimp tempura, sesame seeds, cream cheese, asparagus, and masago, topped with a layer of avocados, eel sauce and sesame seeds</i>           |                |
| <b>MURRAY ROLL DINNER</b>   | <b>\$16.52</b> |
| <i>Baked salmon, cream cheese, and sesame seeds topped with avocados and eel sauce</i>  |                |
| <b>SUNSET ROLL DINNER</b>   | <b>\$17.70</b> |
| <i>Shrimp tempura, cream cheese, and asparagus, topped with crab, eel sauce and sunset sauce</i>  |                |
| <b>CRAB DRAGON ROLL DINNER</b>  | <b>\$17.70</b> |
| <i>Shrimp tempura, cucumbers, and sesame seeds, topped with crab tempura, eel sauce, garlic mayo and lemon zest</i>                             |                |
| <b>THAI SPICY SHRIMP ROLL DINNER</b>  | <b>\$18.29</b> |
| <i>Tuna, mango, and asparagus, topped with boiled shrimp, avocado, and Thai basil spicy sauce</i>   |                |
| <b>HAWAII ROLL DINNER</b>   | <b>\$18.29</b> |
| <i>Shrimp tempura, cream cheese, and spicy crab, topped with mango, tuna, red tobiko, eel sauce, and sriracha</i>                               |                |
| <b>TNT ROLL DINNER</b>  | <b>\$18.29</b> |
| <i>Spicy tuna and cucumber, layered on top with a blend of shrimp tempura, crunchy, masago, avocado, sriracha, and spicy mayo and scallions</i> |                |
| <b>HAMACHI CHEESE ROLL DINNER</b>   | <b>\$18.29</b> |

|   |                |
|---|----------------|
| <b>Served from 11am to 4pm<br/>Monday-Friday. Add 1.00 for<br/>substitution of fried rice or brown rice.<br/>Served with your choice of a side salad<br/>or a cup of soup of the day.</b> |                |
| <b>SOY SAUCE NOODLES LUNCH</b>  | <b>\$12.39</b> |
| <i>Stir-fried wide rice noodles with carrots, eggs, broccoli and black soy sauce</i>  |                |
| <b>SWEET AND SOUR STIR FRY LUNCH</b>  | <b>\$12.39</b> |
| <i>A sweet and sour blend of pineapple, onions, garlic, tomatoes, and bell peppers served with a bowl of Jasmine rice</i>   |                |
| <b>VEGETARIAN DELIGHT LUNCH</b>   | <b>\$12.39</b> |
| <i>An assortment of broccoli, tomatoes, sugar snap peas, carrots, shiitake mushrooms, green cabbage, garlic, served with a bowl of Jasmine rice</i>                                       |                |
| <b>THAI BASIL LUNCH</b>   | <b>\$14.16</b> |
| <i>Fresh ground chicken stir fried with garlic, bell peppers, Thai chili, fresh basil leaves, and onions served with fried egg and Jasmine rice</i>                                       |                |
| <b>ORANGE CHICKEN LUNCH</b>   | <b>\$14.16</b> |
| <i>Deep fried chicken breasts tossed with bell peppers, ginger, garlic and onions, topped with orange sauce and scallions, served with a bowl of Jasmine rice (no meat choice)</i>        |                |
| <b>SESAME CHICKEN LUNCH</b>   | <b>\$14.16</b> |
| <i>Deep fried chicken breast tossed with sugar snap peas, garlic, ginger and carrots, topped with sesame seeds, scallions, and sesame sauce served with a bowl of Jasmine rice</i>        |                |
| <b>CHICKEN TERIYAKI LUNCH</b>   | <b>\$14.16</b> |
| <i>Sliced chicken breasts, mushrooms, onions, topped with teriyaki sauce, scallions, and sesame seeds served with a bowl of Jasmynes rice</i>   |                |
| <b>BEEF TERIYAKI LUNCH</b>  | <b>\$15.34</b> |
| <i>Sliced tender beef, mushrooms, and onions topped with teriyaki sauce, scallions and sesame seeds, served with a bowl of Jasmine rice</i>   |                |
| <b>RED CURRY LUNCH</b>  | <b>\$12.39</b> |
| <i>Red curry mixed with a mild to medium blend of coconut milk, bell pepper, carrots, lime leaves, bamboo shoots, and fresh basil leaves served with a bowl of Jasmine rice</i>           |                |
| <b>GREEN CURRY LUNCH</b>  | <b>\$12.39</b> |
| <i>Green curry blended with a creamy coconut milk, carrots, lime leaves, bell peppers, zucchini, and fresh basil leaves, served with a bowl of Jasmine rice</i>                           |                |
| <b>PAD THAI LUNCH</b>   | <b>\$12.39</b> |
| <i>Stir-fried thin rice noodles with eggs, tofu, red onions, peanuts, radish garlic, bean sprouts, scallions and Pad Thai sauce served with lime</i>                                      |                |
| <b>THAI FRIED RICE LUNCH</b>  | <b>\$12.39</b> |
| <i>Rice, eggs, peas, tomatoes, onions and carrots topped with scallions and cilantro</i>  |                |
| <b>CASHEW NUTS STIR FRY LUNCH</b>   | <b>\$12.39</b> |
| <i>Cashew nuts stir fried with carrots, roasted chili, water chestnuts, onions, bell peppers, and garlic served with a bowl of Jasmine rice</i>   |                |
| <b>DRUNKEN NOODLES LUNCH</b>  | <b>\$12.39</b> |
| <i>Fresh rice noodles stir fried with eggs, garlic, Thai pepper, basil leaves, mushrooms, carrots, bell peppers, and onions</i>   |                |

Succulent beef, tender broccoli,  
garlic, fresh ginger and mushrooms  
**Basil Duck** \$22.42  
Boneless duck breast topped with  
stir-fried fresh basil leaves, garlic,  
onion, bell peppers, carrots, and Thai  
chili

## DINNER SPECIALITIES

**JAPANESE CURRY DINNER** \$14.16

A stew like dish with onions, beef,  
carrots, potatoes, and cooked in curry  
served on a bed of jasmine rice. ADD  
3.00 FOR FRIED BREADED  
JAPANESE PORK OR CHICKEN  
CUTLET

**KATSU DON DINNER** \$17.70

A breaded Japanese pork or  
chicken cutlet served on a bed of  
steamed rice with an egg, onions,  
scallions, and katsu don sauce  
sprinkled with cut seaweed

**CRISPY PORK COMBO DINNER** \$18.88

Crispy pork belly and roasted pork  
served on a bed of Jasmine rice with  
a boiled egg, steamed bok choy and  
a cup of house soup

**BASIL DUCK DINNER** \$22.42

Hand battered and deep fried  
boneless duck topped with basil  
sauce, onions, bell peppers, carrots  
and Thai chili

## DINNER CURRY

**RED CURRY DINNER** \$17.70

Red curry mixed with a mild to  
medium blend of coconut milk, bell  
peppers, carrots lime leaves, bamboo  
shoots, and fresh basil leaves

**GREEN CURRY DINNER** \$17.70

Green curry blended with creamy  
coconut milk, carrots, zucchini, lime  
leaves, bell peppers, and fresh basil  
leaves

**ROASTED DUCK CURRY DINNER** \$22.42

Boneless roasted duck in red curry,  
bell peppers, tomatoes, pineapple  
and fresh basil leaves

## FRIED RICE

**THAI FRIED RICE DINNER** \$14.16

Rice, eggs, green peas, onions,  
garlic, tomatoes, and carrots topped  
with scallions and cilantro

**BASIL FRIED RICE DINNER** \$14.16

Jasmine rice stir-fried with eggs,  
peas, carrots, fresh basil leaves, bell  
peppers, onions, Thai pepper, and  
garlic topped with scallions and  
cilantro

**TOM YUM FRIED RICE DINNER** \$14.16

Stir fried Jasmine rice flavored with  
peas, carrots, onions, garlic, eggs,  
and Thai chili paste, topped with  
scallions and cilantro

**GREEN CURRY FRIED RICE** \$14.16

Green curry, basil leaves, bell  
peppers, bamboo shoots, carrots  
garlic, scallions, and cilantro

## NOODLES

**PAD THAI DINNER** \$16.52

Stir fried thin rice noodles with  
eggs, tofu, red onions, peanuts,  
radish, garlic, bean sprouts, scallions,  
and Pad Thai sauce served with lime

**SOY SAUCE NOODLES DINNER** \$16.52

Stir fried wide rice noodles with  
carrots, eggs, broccoli, and black soy

Crabs, avocado, and cream  
cheese, topped with scallions, red  
tobiko, yellow tail, and spicy mayo  
**EASTERN PEAK ROLL DINNER** \$18.29

Tamago, crab, avocados, topped  
with salmon aburi, salmon rice,  
sesame seeds, scallions, spicy mayo  
and eel sauce  
**RAINBOW ROLL DINNER** \$18.88

California roll topped with tuna,  
salmon and white fish  
**DANCING EEL ROLL DINNER** \$18.88

Shrimp tempura, avocado, cream  
cheese and cucumber, topped with  
BBQ eel, sesame seeds, eel sauce,  
and black tobiko  
**RED DRAGON ROLL DINNER** \$18.88

Spicy tuna, avocados, cucumbers,  
and sesame seeds, topped with fresh  
tuna, spicy mayo, sriracha, and eel  
sauce  
**BEAUTY AND THE BEAST ROLL DINNER** \$19.47

Half spicy tuna, half eel,  
asparagus, sesame seeds and  
avocados, topped with eel and tuna,  
tempura batter, sriracha, eel sauce,  
spicy mayo  
**MSU ROLL DINNER** \$20.65

Cream cheese, soft shell crab,  
sesame seeds, and cucumbers,  
topped with mixed seafood, black  
tobiko, scallions, and volcano sauce  
**Volcano Roll** \$20.65

Cream cheese, seasme seeds,  
and cucumber topped with mixed  
seafood, black tobiko, scallions, and  
volcano sauce

## KIDS (DINNER)

**Must be under the age of 12 years old  
to order from this menu. All meals are  
served with a kids drink (orange juice  
or soft drinks)**

**KID'S FRIED RICE WITH CHICKEN** \$8.85

Jasmine rice stir fried with chicken  
and eggs

**KID'S LO MEIN** \$8.85

Egg noodles stir fried with eggs  
and chicken

**KID'S CHICKEN TENDERS** \$8.85

Battered tender chicken breasts  
deep fried and served with french  
fries

## DESSERT

**CHEESECAKE TEMPURA** \$8.85

Deep-fried cheesecake drizzled  
with chocolate syrup: served with  
whipped cream and strawberry sauce

**GREEN TEA ICE CREAM** \$7.67

100% authentic,  
Japanese-inspired, natural green tea  
ice cream

**TIRAMISU CAKE** \$8.85

Mascarpone cheese, cognac,  
powdered sugar, a hint of espresso,  
and chocolate: topped with whip  
cream

## SIDE DINNER

**DUMPLING SAUCE** \$0.59

**EEL SAUCE** \$0.59

**GARLIC MAYO** \$0.59

**SUSHI GINGER** \$0.59

**GYOZA SAUCE** \$0.59

**KIMCHI SAUCE** \$0.59

**ORANGE SAUCE** \$0.59

**PONZU SAUCE** \$0.59

## LUNCH FROM THE SUSHI BAR

**Served with your choice of side salad,  
or a cup of soup of the day. From 11am  
to 4pm Monday thru Friday**

**SPICY CRAB SALAD LUNCH** \$14.16

Spicy crab, avocado, edamame,  
mixed greens, and spinach, topped  
with roasted almond nuts and served  
with ginger dressing

**SHRIMP AVOCADO SALAD LUNCH** \$15.34

Grilled shrimp, avocados, carrots  
edamame, radishes, mixed greens,  
and spinach, topped with glazed  
pecan nuts and served with ginger  
dressing

**HOSOMAKI LUNCH COMBO** \$18.88

Pick two from the following rolls:  
California, spicy crab, spicy tuna,  
crunchy shrimp, or vegetable roll.  
(NO SUBSTITUTIONS PLEASE)

**SUSHI MORI LUNCH COMBO** \$21.24

Five pieces of sushi with a  
California roll or tuna roll (NO  
SUBSTITUTIONS PLEASE)

**SUSHI SASHIMI CALIFORNIA** \$23.60

**ROLLSUSHI SASHIMI**

**CALIFORNIA ROLL LUNCH**

Three pieces of sushi, four pieces  
os sashimi, and a California roll (NO  
SUBSTITUTIONS PLEASE)

## DRINKS

**Coke** \$3.54

**Diet Coke** \$3.54

**Sprite** \$3.54

**Mr Pibb** \$3.54

**Mello Yello** \$3.54

**Lemonade** \$3.54

**Jasmine Tea** \$3.25

**Green Tea** \$3.25

**Oolong Tea** \$3.25

**Coffee** \$3.25

**Lime Honey Ice Tea** \$4.13

**Thai Iced Tea** \$5.31

**Sweet Tea** \$3.25

**Unsweet Tea** \$3.25

## NOTICE TO CONSUMER

**CONSUMING RAW OR UNDER  
COOKED MEATS, POULTRY,  
SEAFOOD, SHELL FISH, EGGS OR  
UNPASTEURIZED MILK MAY  
INCREASE YOUR RISK OF FOOD  
BORN ILLNESS. PLEASE NOTE YOUR  
ORDER IF A PERSON IN YOUR PARTY  
HAS A FOOD ALLERGY OR DIETARY  
NEED. WE WILL DO OUR BEST TO  
ACCOMMODATE YOUR NEEDS.  
PLEASE BE AWARE THAT THE  
RESTAURANT USES INGREDIENTS  
THAT CONTAIN ALL THE MAJOR FDA  
ALLERGENS (PEANUTS, TREE NUTS,  
EGGS, FISH, SHELL FISH, MILK, SOY,  
AND WHEAT).**

sauce  
**DRUNKEN NOODLES** \$16.52  
**DINNER**  
*Fresh rice noodles stir fried with  
 eggs, garlic, Thai pepper, basil  
 leaves, mushrooms, carrots, bell  
 peppers, and onions*  
**LO MEIN NOODLES DINNER** \$16.52  
*Egg noodles stir fried with shiitake  
 mushrooms, eggs, broccoli,  
 garlic, carrots and onions*

## **ENTREES DINNER**

**CHICKEN TERIYAKI DINNER** \$20.06  
*8oz. fresh grilled chicken breast  
 topped with teriyaki sauce and  
 sesame seeds*  
**SALMON TERIYAKI DINNER** \$21.83  
*Grilled Norwegian Salmon topped  
 with our teriyaki sauce, scallions and  
 sesame seeds*  
**MISO SALMON DINNER** \$21.83  
*Grilled Norwegian Salmon topped  
 with meso sauce and sake butter  
 sauce*  
**STEAK TERIYAKI DINNER** \$30.68  
*10 oz. grilled ribeye steak (USDA  
 CHOICE) topped with our teriyaki  
 sauce and sesame seeds*  
**GRILLED THAI STEAK** \$30.68  
**DINNER**  
*10 oz. ribeye steak (USDA  
 CHOICE) marinated and grilled to  
 perfection with Thai spices, served  
 with sticky rice and tamarind sauce*

**SAKE BUTTER** \$0.59  
**WHITE TEPPAN SAUCE** \$0.59  
**SWEET & SOUR SAUCE** \$0.59  
**SESAME SAUCE** \$0.59  
**SPICY MAYO** \$0.59  
**SUNSET SAUCE** \$0.59  
**TERIYAKI SAUCE** \$0.59  
**WASABI** \$0.59  
**SPICE RACK** \$1.18  
**GINGER DRESSING (SMALL)** \$0.89  
**GINGER DRESSING (LARGE)** \$8.26  
**JASMINE WHITE RICE(CUP)** \$2.95  
**SIDE SALAD** \$4.13  
**FRIED RICE** \$3.54  
**BROWN RICE** \$3.54  
**SUSHI RICE** \$3.54  
**STEAMED THIN RICE** \$4.13  
**NOODLES**  
**FRENCH FRIES** \$4.13  
**STEAMED MIXED VEGS** \$5.90  
**STEAMED BROCCOLI** \$5.90  
**SAUTEED THAI VEGETABLES** \$7.08  
**WOK GARLIC BOK CHOY** \$7.08  
**GRILLED ASPARAGUS** \$7.08