SOUPS

MISO
tofu, scallions & seaweed in a light, soybean broth 3

CHICKEN
chicken & vegetables in a clear chicken broth 6

VEGETABLE
broccoli, napa, zucchini, snow peas, carrots & mushrooms 6

TOM YUM
an herb & lemon grass broth with mushrooms, a pinch of lemon juice and your choice of:
chicken 7 | shrimp 8 | seafood 9

TOM KHA
an herb & lemon grass broth with coconut milk and your choice of:
chicken 7 | shrimp 8 | seafood 9

SEAFOOD
a mixture of bamboo, broccoli, napa, zucchini, snow peas, carrots, mushrooms, shrimp, scallops, mussels, tilapia & squid in a light miso broth 9

WONTON
chicken wontons, bean sprouts, garlic & snow peas in a light, chicken broth 6

CRAB & SPINACH
kani, spinach & scallions in a tempura broth 6

SALADS

HOUSE
a classic japanese salad of lettuce, carrots, cucumbers & tomatoes paired with a pureed ginger dressing 4

WALNUT & PEAR
grilled chicken breast with blue cheese, tomatoes, bell peppers, asian pears, blueberries, mangos & glazed walnuts with our homemade citrus dressing 15

ASIA BAY
perfectly seared tuna on a bed of mixed greens drizzled with our special asia bay dressing 15

MANGO SALAD
a refreshing combination of mangos, carrots, mixed baby greens, kani, oranges, tomatoes, cucumbers, kaiware, sesame oil, rice vinegar & sesame seeds 15

THAI CHICKEN
grilled chicken breast, romaine, snow peas, carrots, bean sprouts, green onions, crispy noodles, almonds & sesame seeds in a vinegar infused plum dressing 15

SHRIMP & KANI
lettuce, cucumbers, tomatoes, asparagus, avocado & seaweed topped with shrimp & kani 9

COLD APPETIZERS

USUZUKURI *thin slices of tuna, salmon or white fish in ponzu sauce 15*

SALMON TARTAR *diced salmon, finished with a quail egg & black tobiko in a wasabi soy sauce 10*

TUNA ROCK *our most popular appetizer: a fusion of tuna, avocado, masago, scallions, tempura flakes & spicy mayo resting on a bed of rice, brown rice or seaweed salad 12*

BEEF OR TUNA TATAKI *perfectly seared, thin slices of beef or tuna in ponzu sauce 11*

HAMACHI MISO *avocado & sliced orange wrapped in a blanket of hamachi sashimi with a drizzle of our special miso sauce 15*

TORO JALAPEÑO SASHIMI *thinly cut slices of delectable toro & jalapeño in our yuzu sauce 24*

ROCK SHRIMP TEMPURA *hand-battered shrimp & shitake mushroom over mixed baby greens tossed in a kimchee and spicy mayo sauce 16*

SPICY TUNA SALAD *a mixture of chopped tuna, avocado, scallions, cucumber, spinach & masago in our fiery kimchee sauce 9*

HAMACHI SHITAKE SASHIMI *thinly cut slices of yellowtail sashimi, topped with shitake mushrooms in a ponzu sauce 20*

SAKESU OR TUNASU *salmon or tuna combined with kani, avocado, masago & cream cheese, wrapped in paper-thin cucumber slices, served over ponzu sauce 10*

SUNOMONO *your choice of octopus, kani, shrimp, conch or a combination, on shredded cucumber served in a traditional japanese rice vinegar 7*

NARUTO MAKI *kani, avocado, and masago wrapped in paper-thin cucumber slices, served in rice vinegar & our special miso sauce 7*

HAMACHI JALAPEÑO SASHIMI *thinly cut slices of hamachi topped with jalapeño in yuzu sauce 17*

TORO ENOKI MUSHROOM *pieces of toro sashimi topped with enoki mushroom & shisho leaves, in a butter sauce 29*

SASHIMI APPETIZER *9 pieces of sashimi consisting of tuna, salmon & white fish 12*

SPICY BEEF *tender slices of grilled beef paired with tomatoes, cucumbers, onions, cilantro, scallions & lettuce in a chili lime dressing 11*

WARM APPETIZERS

EDAMAME *steamed soybeans sprinkled with salt 5*

SPRING ROLL *a homemade blend of fresh white cabbage, carrots & celery wrapped in rice paper, served with plum sauce 7*

SOFT-SHELL CRAB *2 crispy pieces of hand-battered soft-shell crab in our tangy ponzu sauce 15*

SPINACH SHIITAKE *spinach & shiitake mushrooms sautéed in butter & garlic 10*

AGE TOFU *fried tofu in a light tempura broth with scallions, grated radish, pepper & ginger sprinkled with fish flakes 7*

SATAY *your choice of chicken, beef or shrimp ($1 extra), marinated in coconut milk and yellow curry, served with a sweet cucumber salad and a side of peanut sauce 10*

SHRIMP IN A BLANKET *marinated shrimp wrapped in rice paper, deep-fried until golden brown, served with plum sauce 10*

SHRIMP & VEGETABLE TEMPURA *delicately hand-battered jumbo shrimp, onions, broccoli, zucchini, and sweet potato served with tempura sauce 11*

YASAI ITAME *sautéed broccoli, zucchini, onions, napa cabbage, bamboo, snow peas, carrots, fresh mushrooms and bean sprouts 8*

SHRIMP (or SCALLOPS) MUSHROOM TERIYAKI *shrimp or scallops sautéed with mushrooms, carrots and snow peas in our homemade teriyaki sauce 12*

YAKITORI *two skewers of grilled beef, chicken, scallops, shrimp or salmon, sprinkled with sesame seeds, served with our home-made teriyaki sauce (shrimp & salmon $1 extra) 10*

STEAMED MUSSELS *served in a lemon-grass broth with white pepper, basil and galanga 13*

SHRIMP SHUMAI *shrimp-filled dumplings- steamed or fried 7*

GYOZA *pork-filled dumplings with onions & mushrooms - steamed or fried 7*

SUSHI & SASHIMI

SAKE
salmon 2

MAGURO
tuna 2.75

TORO
fatty tuna mkt

HAMACHI
yellowtail 2.75

TAKO
octopus 2

UNI
sea urchin 4

TAMAGO
japanese omelet 1.75

UNAGI
eel 2.75

KANI
imitation crab 2

IKA
squid 2

AMA EBI
sweet shrimp 3

ALASKAN
alaskan king crab 3

EBI *shrimp 2*

OSINKO
japanese pickle 1.5

MASAGO
fish eggs 2.75

HAND ROLLS

CUCUMBER *3*

TUNA 4

SALMON 4

HAMACHI 4

EBI 4

CALIFORNIA 5

VEGGIE 4

SPICY TUNA 4

JB 4

TANZANA 4

TUNA ROCK 7

CALIENTE 5

ECLECTIC 5

SALMON SKIN 4

CRAZY 5

UNAGI 4

ALASKAN 6

DRAGON 5

TORO JALAPENO 11

SCALLOP 6

ROLLS

UNAGI *eel & cucumber roll, coated with sesame seeds 9*

FUJI *tuna, cucumber & scallions topped with avocado, wasabi, tobiko, masago, tuna and kimchee sauce 16*

SPIDER *soft-shell crab, avocado, asparagus, scallions, masago & sesame seeds 10*

RAINBOW *kani, cucumber, avocado & masago topped with salmon, tuna, white tuna & snapper 10*

MANNY *salmon, cucumber, cream cheese & avocado, topped with kani strips and tempura flakes 15*

CALIENTE *fried red snapper, avocado & cucumbers coated with masago & sesame seeds 9*

TORO JALAPENO *toro, scallions & jalapeno topped with masago 15*

LOBSTER *hand-battered lobster, avocado, asparagus, masago & romaine, served with a blend of sauces 25*

TUNA ROCK *diced tuna, tempura flakes, avocado, scallions, masago & spicy mayo 13*

CRUNCHY TORO *diced toro, scallions, cilantro, tempura flakes, spicy tobiko, masago & spicy mayo 19*

PASCALE ROLL *cooked salmon, cream cheese, cucumbers, tempura flakes, scallions & masago topped with avocado 12*

DRAGON *hand-battered jumbo shrimp, avocado, asparagus, scallions & masago topped with avocado and drizzled with eel sauce 12*

BEAUTY & THE BEAST *half eel & half tuna roll with avocado, asparagus, scallions & masago 10*

KISS *tuna, white tuna, avocado, asparagus & scallions coated in masago & sesame seeds 11*

CALIFORNIA *imitation crab, cucumbers & avocado, coated in masago & sesame seeds (eel on top $3 extra) 7*

ECLECTIC *a heated blend of snapper, white tuna, wahoo, kani, mushrooms, onions, masago & sesame seeds 8*

JB *salmon, cream cheese & scallions 7*

JB TEMPURA *salmon, cream cheese & scallions- tempura style, drizzled with eel sauce 8*

VEGETABLE *a roll containing cucumber, asparagus, carrots, kampyo & spinach 7*

CRUNCHY SHRIMP *chopped shrimp tempura, avocado, scallions & masago with homemade wasabi mayo 12*

COLD DYNAMITE *chopped kani, shrimp, avocado, scallions & masago mixed with spicy mayo 10*

VOLCANO *kani, cucumbers, avocado & masago, topped with a heated blend of fish (chef's choice) 14*

SPICY TUNA a *tuna & scallions roll, coated with sesame seeds & kimchee sauce 9*

SALMON TEMPURA *salmon, kani, asparagus & carrots -tempura style- drizzled with eel sauce 8*

TANZANA *hamachi, asparagus, avocado, scallions & sesame seeds 9*

KATSU *chicken tempura, avocado, asparagus, scallions & masago, coated in sesame seeds 8*

FUTOMAKI *kani, spinach, cucumbers, carrots, kampyo, masago, sesame seeds & egg 10*

CRAZY *crunchy salmon skin, eel, avocado, scallions, asparagus & masago, coated in sesame seeds 10*

SALMON SKIN *crunchy salmon skin & scallions, coated in sesame seeds 7*

FRENCH *a roll containing shrimp, king crab, cucumbers, avocado, lettuce, cream cheese, masago & sesame seeds wrapped in an omelet 10*

ALASKAN *alaskan king crab, lettuce, avocado, cucumber & masago, coated in sesame seeds 10*

COMBINATIONS FROM THE SUSHI BAR

all combinations are served with your choice of miso soup or house salad

MINI SINGLE
rainbow roll, 3 pieces of sushi & 6 pieces of sashimi 22

PARTY FOR ONE
california roll, 6 pieces of sushi & 9 pieces of sashimi 25

BAY DELIGHT
mango salad, 6 pieces of sashimi & pascale roll 25

HOSOMAKI
tuna roll, california roll & jb roll 19

SUSHI MORI
california roll & 9 pieces of sushi (conch, octopus, eel, shrimp, crab, tuna, white tuna, salmon & white fish) 19

VEGGIE COMBO
a roll, hand roll and 5 pieces of sushi, all made with chefs choice of vegetables 17

CHIRASHI
12 pieces of sashimi, tamago, ikura, crab and shrimp on a bed of rice 23

HAIENDO
hamachi salad, heated kani dynamite & grilled sea bass in a wasabi & sesame oil infused teriyaki sauce 25

NOODLES & RICE

with:

Tofu &Vegetables 14 *Shrimp 17* *Deluxe combo (lobster & shrimp) 29*
Chicken/Beef 15 *Asia Bay combo (beef, chicken, shrimp)20*

YAKISOBA *egg noodles served with sautéed vegetables in usuta sauce*

PAD THAI *stir-fried rice noodles with fried egg, bean sprouts, scallions, crushed peanuts & cilantro*

PAD KEE MAO *rice noodles served with sautéed vegetables*

FRIED RICE *stir-fried jasmine rice, fried egg, carrots & green peas*

BASIL FRIED RICE *stir-fried jasmine rice, basil leaves, fried egg, carrots, green peas, bell peppers & onions in a homemade chili basil sauce*

UDON & SOBA

your choice of udon or soba noodles in a light & flavorful soup of dashi, soy sauce, scallions, tempura broth & vegetables

with:

Vegetables 14 *Chicken 15* *Shrimp Tempura 16* *Seafood 20*

MAINS

served with a side jasmine rice

TILAPIA *hand-battered tilapia with your choice sauce or curry 23*

SEA BASS *with your choice of sauce or curry 25*

RED SNAPPER *fried whole snapper served with your choice of sauce 29*

DUCK *boneless breast with your choice of sauce or curry 25*

CHICKEN OR BEEF *with your choice of sauce or curry 17*

TOFU *with your choice of sauce or curry 14*

ASIA BAY CURRY *a combination of chicken, beef & shrimp with your choice of curry 20*

LOBSTER *2 lobster tails with your choice of basil sauce, ginger sauce, garlic sauce, sweet & sour sauce, volcano sauce or curry 29*

JUMBO SHRIMP *with your choice of basil sauce, ginger sauce, garlic sauce, sweet & sour sauce, volcano sauce or curry24*

SEAFOOD DELUXE *shrimp, scallops, mussels, tilapia, squid & lobster with your choice of basil sauce, sweet & sour sauce or curry 29*

SALMON FILET *with your choice of basil sauce, ginger sauce, garlic sauce, sweet & sour sauce or curry 26*

SCALLOPS *pan-seared scallops with your choice of basil sauce, ginger sauce, garlic sauce, green curry or red curry 22*

CHICKEN KATSU *deep-fried, panko-breaded chicken served with katsu sauce 14*

SIDES

JASMIN RICE 1.5
BROWN RICE 2
SUSHI RICE 2
EEL SAUCE .5
SPICY MAYO .5
PONZU SAUCE .5
KIMCHEE SAUCE .5
PEANUT DRESSING 1
GINGER DRESSING 1
MISO DRESSING 1

TEMPURA

EBI TEN
hand-batterd shrimp (5 pieces) sweet potato, zucchini, carrot, onion, & broccoli 19

YASAI TEN
hand-battered potato, carrot, zucchini, onion, broccoli & chicory 13

SEAFOOD
hand-battered shrimp, scallops, crab, fish & vegetables 22

TERIYAKI

served with jasmine rice & your choice of miso soup or house salad

CHICKEN
grilled chicken breast 14

SHRIMP
hand-battered shrimp & vegetables 19

STEAK
8oz grilled ny strip 19

SALMON
8oz grilled salmon 24

SEAFOOD
hand-battered scallops, kani, tilapia, shrimp, lobster & vegetables 26

TWIN LOBSTER TAILS
2 grilled lobster tails & vegetables 29

TERIYAKI & SUSHI COMBO

served with jasmine rice & your choice of miso soup or house salad

combo includes: 1 california roll, 3 pieces of sushi, 6 pieces of sashimi and your choice of the following teriyaki dishes:

CHICKEN 20
SHRIMP TEMPURA 22
STEAK 23
SALMON 24
SEAFOOD 28
LOBSTER 26

BEVERAGES

TEA | ICED TEA 3
SARATOGA WATER 6
SHIRLEY TEMPLE 4
ORANGE JUICE 3
COFFEE 3
LEMONADE 3
SODA 2

CURRY

MASSAMAN CURRY
an aromatic, mild curry containing warm spices, potatoes, avocado & cashew nuts

RED CURRY
a mild to medium spice, with bamboo shoots, bell peppers, fresh basil & coconut milk

GREEN CURRY
the spiciest of our curries, containing bamboo shoots, bell peppers, fresh basil & coconut milk

PANANG CURRY
a medium curry with peanuts, green beans, lemon leaves, bell peppers & coconut milk

HOMEMADE SAUCES

BASIL
fresh basil, bell peppers & onions sautéed in oyster sauce

GINGER
mushrooms, onions, bell peppers, pineapple & scallions sautéed in ginger sauce

BROCCOLI
broccoli sautéed in oyster sauce

MIXED VEGETABLE
broccoli, zucchini, snow peas, carrots, napa, cauliflower, baby corn & mushrooms sautéed in oyster sauce

GARLIC
steamed broccoli, zucchini, baby corn, cauliflower, snow peas, carrots & napa sautéed in fresh garlic

SWEET & SOUR
with tomatoes, cucumbers, bell peppers, onions, scallions & pineapple

STIR FRIED MIXED VEGETABLE
containing broccoli, bamboo, onion, zucchini, snow peas, carrots, napa & fresh mushrooms

CASHEW
with bell peppers, onions, mushrooms, carrots, celery & chestnuts

VOLCANO
steamed broccoli, zucchini, baby corn, cauliflower, snow peas, carrots & napa in a special garlic & pepper infused plum sauce