SOUPS

MISO
tofu, scallions & seaweed in a light, soybean broth 3.5

CHICKEN
chicken & vegetables in a clear chicken broth 6

VEGETABLE
broccoli, napa, zucchini, snow peas, carrots & mushrooms in a clear broth 6

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

TOM KHA
a herb & lemongrass broth with mushrooms, coconut milk and your choice of:
chicken 7 | shrimp 8 | seafood 9

SEAFOOD
a mixture of bamboo shoots, 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

SALADS

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

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

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

MANGO & KANI SALAD
a refreshing combination of mangoes, carrots, mixed baby greens, kani(imitation crab), oranges, tomatoes, cucumbers & kaiware in a sesame vinaigrette 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

TOFU SALAD
fried tofu, lettuce, onion, cucumber, tomato & peanuts in our homemade plum dressing 10

COLD APPETIZERS

USUZUKURI *thin slices of tuna, salmon or white fish in ponzu sauce 16*

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 15*

STEAK OR TUNA TATAKI *perfectly seared, thin slices of ny strip steak or tuna in ponzu sauce 12*

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 firey kimchee sauce 10*

HAMACHI SHIITAKE SASHIMI *thinly cut slices of yellowtail sashimi, topped with shiitake mushrooms in a ponzu sauce 19*

SAKESU OR TUNASU *salmon or tuna combined with kani, avocado, masago & cream cheese, wrapped in paper-thin cucumber slices, served over ponzu sauce 12*

SUNOMONO *your choice of octopus, kani, shrimp, conch or a combination, on shredded cucumber served in a traditional japanese rice vinegar garnished with sesame seeds 9*

NARUTO MAKI *kani, avocado, and masago wrapped in paper-thin cucumber slices, served in rice vinegar & our special miso sauce 8*

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

SASHIMI APPETIZER *9 pieces of sashimi consisting of tuna, salmon & white fish 13*

SPICY BEEF SALAD *tender slices of grilled beef paired with tomatoes, cucumbers, onions, cilantro, scallions & lettuce in a chili lime dressing 12*

WARM APPETIZERS

EDAMAME *steamed soybeans sprinkled with salt 6*

SPRING ROLL *a homemade blend of fresh white cabbage, carrots & celery, lightly deep fried & served with plum sauce 7*

SOFT-SHELL CRAB *2 crispy pieces of hand-battered soft-shell crab served with our tangy ponzu sauce 16*

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

AGE TOFU *fried tofu in a light tempura broth sprinkled with fish flakes & scallions 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 11*

SHRIMP IN A BLANKET *marinated shrimp, chicken & kani lightly deep-fried, served with plum sauce 11*

SHRIMP & VEGETABLE TEMPURA *2 pieces of delicately hand-battered shrimp, onions, broccoli, carrot, zucchini, and sweet potato served with tempura sauce 12*

YASAI ITAME *sautéed broccoli, zucchini, onions, bamboo, snow peas, carrots, fresh mushrooms and bean sprouts 9*

SHRIMP (or SCALLOPS) MUSHROOM TERIYAKI *shrimp or scallops sautéed with mushrooms, carrots and snow peas in our homemade teriyaki sauce 13*

YAKITORI *two skewers of grilled beef, chicken, scallops, shrimp or salmon, sprinkled with sesame seeds, served with our homemade teriyaki sauce (shrimp & salmon $1 extra) 11*

STEAMED MUSSELS *served in a lemongrass broth with white pepper, basil and galanga 13*

SHRIMP SHUMAI *shrimp-filled dumplings- steamed, pan- fried, or fried 7.5*

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

DICED STEAK *NY strip steak tid bits, cooked slowly in a teriyaki butter marinade, served on a bed of mesclun mixed greens & garnished with fried garlic 13*

CRISPY CRAB RANGOONS *kani (imitation crab) and cream cheese in a crispy fried wonton, served with plum sauce 7*

SUSHI & SASHIMI

priced by the piece

SAKE
salmon 2.5

MAGURO
tuna 3

TORO
blue fin belly mkt

HAMACHI
yellowtail 3

TAKO
octopus 2

UNI
sea urchin 4

TAMAGO
japanese omelet 1.75

ESCOLAR
white tuna 2.5

UNAGI
eel 3

WHITE FISH
chef's choice 2.5

IKA
squid 2

AMA EBI
sweet shrimp 4

ALASKAN
alaskan king crab 4

EBI *shrimp 2*

IKURA
salmon roe 3

KANI
imitation crab 2

MASAGO
fish eggs 3

HAND ROLLS

CUCUMBER *3*

SALMON 4.5

HAMACHI 5.5

EBI 4

CALIFORNIA 5

VEGGIE 4

JB 5

TANZANA 6

SHRIMP TEMPURA 7

CALIENTE 5.5

ECLECTIC 5.5

UNAGI 5.5

CRAZY 5.5

SPICY TUNA 5.5

ALASKAN 6.5

TORO JALAPENO 11

SALMON SKIN 5

TUNA ROCK 7.5

ROLLS

UNAGI *eel & cucumber roll, coated with sesame seeds 10.5*

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

SPIDER *soft-shell crab, avocado, asparagus, scallions, masago & sesame seeds 12*

RAINBOW *kani, cucumber, avocado & masago topped with salmon, tuna, escolar & snapper 12*

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

CALIENTE *fried red snapper, avocado & cucumbers with masago & sesame seeds 11*

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 14*

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 13*

DRAGON *jumbo shrimp tempura, avocado, asparagus, scallions & masago topped with avocado and drizzled with eel sauce 13*

BEAUTY & THE BEAST *half eel & half tuna roll with avocado, asparagus, scallions & masago 12*

KISS *tuna, escolar, avocado, asparagus & scallions coated in masago & sesame seeds 12*

CALIFORNIA *kani, cucumbers & avocado, coated in masago & sesame seeds 7*

ECLECTIC *a heated blend of chopped snapper, escolar, wahoo, kani, mushrooms, onions, masago & sesame seeds 10.5*

JB *salmon, cream cheese & scallions 8*

JB TEMPURA *salmon, cream cheese & scallions- tempura style, drizzled with eel sauce 9*

VEGETABLE *a roll containing cucumber, asparagus, lettuce, carrots, kampyo & spinach 7.5*

CRUNCHY SHRIMP *chopped shrimp tempura, avocado, scallions & masago with homemade wasabi mayo 13*

COLD DYNAMITE *chopped kani, shrimp, avocado, scallions & masago mixed with spicy mayo 11*

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

SPICY TUNA a *tuna & scallion roll, coated with sesame seeds & kimchee sauce 9.5*

TANZANA *hamachi, asparagus, avocado, scallions & sesame seeds 11*

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

CRAZY *crunchy salmon skin, eel, avocado, scallions, asparagus & masago, coated in sesame seeds 12*

SALMON SKIN *crunchy salmon skin & scallions with sesame seeds 7*

FRENCH *a roll containing shrimp, king crab, cucumbers, avocado, lettuce, cream cheese, masago & sesame seeds wrapped in an omelet 14*

ALASKAN *alaskan king crab, lettuce, avocado, cucumber & masago, coated in sesame seeds 14*

DANCING EEL *kani, cucumbers & avocado, coated in masago & sesame seeds, topped with eel 13*

MEXICAN *hamachi, avocado & scallions topped with jalapeno and torched spicy mayo 15*

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 21

SUSHI MORI
california roll & 9 pieces of sushi (conch, octopus, eel, shrimp, kani, tuna, escolar, salmon & white fish) 22

VEGGIE COMBO
a roll, hand roll and 5 pieces of sushi, all made with chefs choice of vegetables 19

CHIRASHI
12 pieces of sashimi, tamago, ikura, crab and shrimp on a bed of rice 25

SASHIMI MORI
15 pieces of sashimi (tuna, ,salmon, escolar, hamachi, & whitefish) 25

*** THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS. POULTRY. SEAFOOD OR ANIMAL PRODUCTS COULD BE HAZARDOUS TO YOUR HEALTH**

TEMPURA

EBI TEN
hand-batterd shrimp (5 pieces) sweet potato, zucchini, carrot, onion, & broccoli 20

YASAI TEN
hand-battered sweet potato, carrot, zucchini, onion, broccoli 14

SEAFOOD
hand-battered shrimp, scallops, kani, fish & vegetables 24

LOBSTER
hand-battered lobster tail, carrot, sweet potato, zucchini, onion & broccoli mkt price

TEMPURA & 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 tempura dishes:

SEAFOOD 26
CHICKEN 19
SHRIMP 23
VEGETABLE 18

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 25

TWIN LOBSTER TAILS
2 grilled lobster tails & vegetables mkt price

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 followin teriyaki dishes:

CHICKEN 22
STEAK 25
SALMON 26
SEAFOOD 29
LOBSTER *mkt price*

NOODLES & RICE

Vegetables 14 Shrimp 18 Deluxe combo (lobster & shrimp) 29
Tofu 14 Chicken/Beef 16 Asia Bay combo (beef, chicken, shrimp) 22

YAKISOBA *egg noodles served with mixed 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 onions, red bell pepper, green beans, tomato & basil*

PAD WOON SEN *stir-fried bean thread noodles, fried egg, onion, baby corn, mushroom, tomato & scallions*

PAD SI EW *stir-fried rice noodles, fried egg & Chinese broccoli*

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*

THAI MAINS

served with a side of jasmine rice & your choice of curry or one of our homemade sauces

SEA BASS *8oz of grilled chilean sea bass 29*

RED SNAPPER *fried whole snapper mkt price*

DUCK *boneless duck breast 28*

CHICKEN OR BEEF *18*

TOFU *fried, pan-fried, or steamed 15*

LOBSTER *2 lobster tails mkt price*

JUMBO SHRIMP *27*

SALMON FILET *8oz of grilled scottish salmon 27*

TILAPIA- *hand-batted tilapia 23*

SCALLOPS *pan-seared scallops 25*

ASIA BAY *a combination of chicken, beef & shrimp 22*

SEAFOOD DELUXE *shrimp, scallops, mussels, tilapia, squid & lobster 29*

*CHICKEN KATSU *deep-fried, breaded chicken served with katsu sauce 15*

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

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

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

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

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

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

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

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

* CANNOT BE ORDERED WITH CURRY OR HOMEMADE SAUCES
** CANNOT BE ORDERED WITH BEEF, ASIA BAY, OR SEAFOOD DELUX ENTREES

VEGETABLE DISHES

tofu 15 | chicken 18 | beef 18
Asia Bay combination 22
with your choice of:

BROCCOLI
broccoli sautéed in oyster sauce

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

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

UDON&SOBA SOUP

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

VEGETABLE 14
CHICKEN 15
SHRIMP TEMPURA 16
SEAFOOD 20

BEVERAGES

SODA 2
ESPRESSO 3
CAPPUCCINO 4
TEA| ICED TEA 3
ORGANIC ICED TEA 5
THAI ICED TEA 5
SARATOGA WATER 6
SHIRLEY TEMPLE 4
ORANGE JUICE 3
LEMONADE 3

SIDES

JASMINE RICE 2.5
BROWN RICE 3
SUSHI RICE 3
SEAWEED SALAD 5
EEL SAUCE 1
SPICY MAYO 1
PONZU SAUCE 1
KIMCHEE SAUCE 1
PEANUT DRESSING 1
GINGER DRESSING 1
JAPANESE FRIED RICE 6