



満月
Mangetsu



LUNCH SPECIALS

Served with Miso Soup or Ginger Dressing Salad

KOREAN BENTO

Served with steam rice, kimchee and dumpling



L.A. Galbi

Beef short ribs thinly cut across the bone, marinated in Korean BBQ sauce

\$14.95

Bulgogi **\$12.95**

Premium Ribeye marinated in Korean BBQ sauce

Pork Bulgogi **\$11.95**

Pork tenderloin marinated in zesty BBQ sauce

Chicken Bulgogi **\$11.95**

Thinly sliced chicken breast marinated in zesty BBQ sauce



Bulgogi and Nigiri Combo

Beef Bulgogi with 4 pieces of Nigiri and 5 pieces of California Roll

\$16.95



Kimchee

Traditional Korean fermented Napa cabbage

BENTO COMBO

Vegetarian Combo **\$13.95**

Vegetable Roll, 4 pieces of vegetable Nigiri and sautéed vegetables

Hosomaki Combo **\$15.95**

California Roll and 5 pieces of Tuna Roll and 5 pieces of JB Roll

Sushi and Thai Combo **\$15.95**

Egg Pad Thai with 4 pieces of Chef's choice Nigiri and 5 pieces of California Roll

Sushi Combo **\$15.95**

6 pieces of Chefs Choice Nigiri and 5 pieces of California Roll

Shrimp Tempura and Nigiri Combo **\$16.95**

2 pieces shrimp tempura, 4 pieces of Chef's choice Nigiri and 5 pieces of California Roll



Chirashi

Assorted sashimi atop a bed of sushi rice

\$17.95

Sushi and Teriyaki Combo **\$16.95**

Choice of Steak, Salmon or Chicken Teriyaki; 4 pieces of Chef's choice Nigiri and 5 pieces of California Roll

Sushi and Sashimi Combo **\$18.95**

Chef's choice of 6 slices of Sashimi, 4 pieces of Nigiri, and 5 pieces of California Roll

Sashimi Combo **\$17.95**

12 slices of Chef's choice raw fish with sushi rice

Bulgogi and Sashimi Combo **\$17.95**

Beef Bulgogi with 6 slices of Chef's choice Sashimi served with sushi rice

Sashimi Unagi Bento **\$18.95**

6 slices of Chef's choice Sashimi with smoked eel and 5 pieces of California Roll

Blue Menu Items indicates Raw Ingredients

Red Menu Items or 🌶️ indicates Spicy

Gluten allergies happily accommodated

An automatic 18% gratuity will be added to parties of 6 or more.

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



THAI

Served with steamed rice and Thai Spring Roll

Please choose one of the following:

Vegetable or Tofu	\$11.95
Chicken, Pork or Beef	\$12.95
Shrimp, Scallop or Squid	\$13.95

Fried Rice

Stir-fried rice with egg, carrots, onions, tomatoes and scallions

Pad Thai

Rice noodles stir fried with egg, paprika and tamarind topped with crushed peanuts

Lo Mein

Scramble egg stir-fried with egg noodle and mixed greens

Basil Noodles

Flat wide rice noodle stir-fried with egg and mixed with bell peppers, onions, snow peas and fresh basil leaf

Volcano

Lightly battered and sautéed with sweet chili sauce

Mixed Vegetables

Sautéed fresh mixed vegetables

Ginger

Sautéed mushrooms, carrots, onions, scallions, bell peppers and fresh shredded ginger

Basil

Sautéed scallions, onions, bell peppers, snow peas and fresh basil leaves

Cashew Nut

Snow peas, carrots, onions, bell peppers and scallions topped with cashew nuts

Chili Paste

Onions, scallions and bell peppers stir-fried in Thai chili paste

Red Curry

Zucchini, pineapples, bamboo shoots, snow peas, bell peppers and coconut milk topped with fresh basil leaf

Green Curry

Bamboo shoots, snow peas, bell peppers and zucchini in coconut milk topped with fresh basil leaf



Fried Rice

LUNCH SPECIALS

Served with Miso Soup or Ginger Dressing Salad
Gluten free options available upon request



Basil Noodles



Yellow Curry

Zucchini, pineapples, snow peas, bell peppers, in coconut milk

JAPANESE

Served with steamed rice



Chicken Katsu

Chicken Katsu	\$12.95
Panko-breaded cutlet served with broccoli and carrots	
Chicken Teriyaki	\$12.95
Steak Teriyaki 8 oz	\$15.95
Shrimp Teriyaki	\$13.95
Salmon Teriyaki	\$15.95
Shrimp Tempura	\$13.95
Accompanied with tempura vegetables and Ponzu sauce	
Chicken Tempura	\$13.95
Unagi Don	\$15.95
Smoked whole eel served over rice	

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APPETIZERS

KOREAN

Full Moon Dumpling 5 Beef **\$7.95**
Choice of fried or steamed

Half Moon Dumpling 5 Pork **\$7.95**
Fried only



Seafood Pajeon

Korean pancake with mixed seafood

\$15.95

Kimchee Pajeon **\$14.95**
Korean pancake with Kimchee and pork

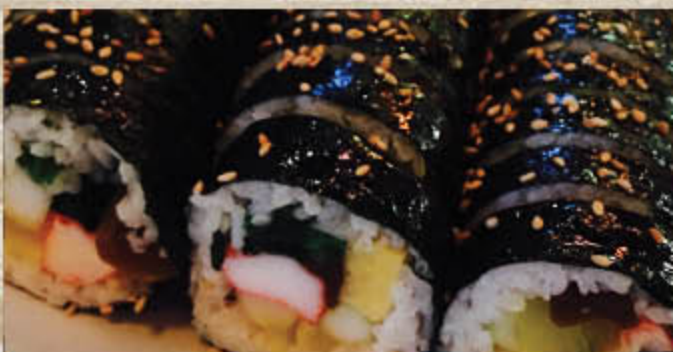
Pan Fried Tofu 5 **\$5.95**

Summer Roll 2 **\$7.95**
Shrimp, fresh salad and basil wrapped with rice paper

Tofu Roll 2 **\$6.95**
Tofu, fresh salad and basil wrapped with rice paper

Korean Corn Dog **\$4.95**
Popular street food. Half mozzarella cheese and half fish cake

Tteokbokki **\$12.95**
Rice cake, fish cake, and hard boiled egg slow cooked in sweet hot pepper paste with carrots, napa and scallions



Kimbbop

Traditional Korean sushi roll with beef bulgogi and assorted vegetables

\$12.95

Tour of Asia

\$17.95

Appetizer Sampler includes Dumplings, Thai Spring Rolls, Shrimp Tempura, Crab Angels, Shrimp in a Blanket

JAPANESE

Edamame **\$6.95**
Steamed soybeans



IKA Fry

Crispy Calamari served with Ponzu and sweet chili sauce

\$10.95

Soft Shell Crab **\$11.95**
Served with Ponzu Sauce

Agedashi Tofu **\$6.95**
Served with Ponzu Sauce

Wakame Salad **\$6.95**
Cold seaweed salad

Shumai **\$7.95**
Shrimp Dumplings, fried or steamed.

Takoyaki 6 **\$7.95**
Japanese street food

Ginger Dressing Salad **\$3.95**



Shrimp Tempura Appetizer

Accompanied with tempura vegetables served with Ponzu sauce and sweet chili sauce

\$10.95

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SOUPS

Miso Soup	\$3.95
Veggie Miso Sup	\$5.95
Fish Miso Soup	\$6.95

	Small	Large
Wonton Soup	\$5.95	\$9.95
Wonton and vegetables		
Mixed Vegetable Soup	\$5.95	\$9.95

Tom Yum

Lemon grass, mushrooms, tomatoes, lime juice and chili paste

	Small	Large
Vegetable or Tofu	\$5.95	\$9.95
Chicken	\$5.95	\$9.95
Shrimp	\$6.95	\$11.95
Seafood	\$7.95	\$12.95
Shrimp, Squid and scallop		



Tom Yum Goong

Tom Kha

Lemon grass, mushrooms, tomatoes, lime juice, coconut milk and chili paste

	Small	Large
Vegetable or Tofu	\$6.95	\$10.95
Chicken	\$6.95	\$10.95
Shrimp	\$7.95	\$12.95
Seafood	\$8.95	\$13.95
Shrimp, Squid and scallop		



Tom Kha Gai

APPETIZERS

THAI

Thai Spring Roll 2 \$5.95

Fried crispy rolls w/clear noodles and vegetables

Krab Angels 5 \$8.95

Krab and cream cheese wrapped in wonton shell

Satay Chicken 5 \$10.95

Chicken Kabob served with peanut sauce

Yum Spicy Salad

Cucumbers, red onions, scallions, tomatoes tossed in chili paste with touch of lime served over lettuce

Beef \$10.95

Shrimp \$10.95

Seafood \$11.95

Shrimp, Squid and scallop



Yum Nua

Grilled sirloin, cucumbers, tomatoes, red onions, and scallions tossed in chili paste with touch of lime



Shrimp in a Blanket 5

Shrimp wrapped in a thin and crispy shell

\$10.95

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KOREAN GRILL

Served with Miso Soup or Ginger Dressing Salad

Entrées below are available to grill yourself or requested to be cooked by our chefs

Please use CAUTION when operating the table top grill. Surfaces become HOT.

LA Galbi \$25.95

1 ¼ lb Beef short ribs thinly cut across the bone marinated in Korean BBQ sauce

Bulgogi \$20.95

1 ¼ lb Thinly sliced premium ribeye marinated in Korean BBQ sauce

Spicy Pork Bulgogi \$17.95

1 ¼ lb Pork tenderloin thinly sliced and marinated in zesty Korean BBQ sauce

Spicy Chicken Bulgogi \$17.95

1 ¼ lb Chicken breast thinly sliced and marinated in zesty Korean BBQ sauce

Samgyupsal \$17.95

1 ¼ lb Thick sliced Korean pork belly, uncured. Served with salt, black pepper and sesame oil.



L.A. Galbi



Samgyupsal



Bulgogi



Spicy Chicken Bulgogi



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KOREAN FAVORITES

Served with Banchan

Bibimbap **\$13.95**
Rice bowl topped with assorted vegetables and Bulgogi with sunny egg

Kimchee Fried Rice **\$13.95**
Stir-fried Kimchee and shredded pork topped with sunny egg

Japchae **\$14.95**
Stir-fried glass noodles, pork and vegetables

Dolsot Bibimbap **\$15.95**
Rice bowl topped with assorted vegetables and Bulgogi with sunny egg served in sizzling hot stone pot

Neang Myeon **\$13.95**
Thin buckwheat noodle in a cold beef broth

Bibim Neang Myeon **\$14.95**
Thin buckwheat noodles tossed in hot pepper sauce and topped with thinly sliced beef

Ja Jang Myeon **\$13.95**
Flour noodle topped with black soybean paste, shredded pork, zucchini and onions

Jjambong **\$16.95**
Flour noodles, mixed vegetables and seafood in a spicy broth

Tangsu-Yuk **\$18.95**
Wok-fried pork with vegetables in sweet and sour sauce

Gganfung-Gi **\$18.95**
Wok-fried chicken tenders stir-fried with Korean peppers

Ojinguh-Bokkeum **\$18.95**
Stir-fried spicy squid with onions, scallions and bell peppers



Dolsot Bibimbop



Bibim Neang Myeon



Kimchee Fried Rice



Ojinguh-Bokkeum

CHIGAE STEW

Served with Steamed Rice

Seafood Soon Tofu Chigae **\$14.95**
Hot and spicy soup with seafood and soft tofu with raw egg in a hot stone crack

Kimchee Chigae **\$13.95**
Hot and spicy soup with pork and soft tofu

Doenjang Chigae **\$13.95**
Soy bean soup with pork belly and soft tofu

Yunggae-Jang **\$13.95**
Shredded beef, scallions and glass noodle soup and scrambled egg

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DINNER SPECIAL

Served with Miso soup or Ginger Dressing Salad



Volcano Fish



Mixed Vegetables

CURRY

Please choose one of the following:

Vegetable or Tofu	\$13.95
Chicken, Pork or Beef	\$15.95
Shrimp, Scallop or Squid	\$17.95
Seafood	\$18.95
Duck or Fish	\$25.95

Red Curry

Zucchini, pineapples, bamboo shoots, snow peas, bell peppers and rich coconut milk topped with fresh basil leaf

Green Curry

Bamboo shoots, snow peas, bell peppers and zucchini in coconut milk topped with fresh basil leaf

Yellow Curry

Zucchini, pineapples, snow peas, bell peppers, in coconut milk

Panang Curry

Sweet Panang curry with broccolli in coconut milk

Masaman Curry

Potatoes and onions in coconut milk topped with peanuts

Please choose one of the following:

Vegetable or Tofu	\$13.95
Chicken, Pork or Beef	\$15.95
Shrimp, Scallop or Squid	\$17.95
Seafood	\$18.95
Duck or Fish	\$25.95

Volcano

Lightly battered sautéed with sweet chili sauce

Mixed Vegetables

Sautéed fresh mixed vegetables

Ginger

Sautéed mushrooms, carrots, onions, scallions, bell peppers and fresh shredded ginger

Basil

Sautéed scallions, onions, bell peppers, snow peas and fresh basil leaf

Cashew Nut

Stir-fried snow peas, carrots, onions, bell peppers, scallions with cashew nuts

Chili Paste

Stir-fried onions, scallions and bell peppers with chili paste



Green Curry



Panang Curry

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NOODLES

Ramen Noodle \$7.95

Instant Shin Korean Ramen, egg, scallions, bean sprouts and Napa cabbage.

Add choice of Chicken, Pork or Beef +\$3.00

Udon Noodles \$14.95

Thick flour noodles in a seafood broth topped with shrimp tempura and fish cakes

Please choose one of the following:

Vegetable or Tofu	\$13.95
Chicken, Pork or Beef	\$15.95
Shrimp, Scallop or Squid	\$17.95
Seafood	\$18.95
Duck or Fish	\$25.95

Pad Thai

Egg, bean sprouts, scallions, stir-fried rice noodles topped with peanuts

Lo-Mein

Egg noodles stir-fried with egg and mixed greens

Pad See Eaw

Sweet soy sauce stir-fried with vegetables, egg and flat, wide rice noodles

Noodle Soup

Bean Sprouts, Scallions, onions with rice noodles in clear broth

Curry Noodle

Rice Noodles, bean sprouts and cabbage slow cooked in a rich yellow coconut curry with boiled egg

Basil Noodle

Flat, wide rice noodle stir-fried with bell peppers, onions, snow peas and fresh basil leaf with egg

Yakisoba

Stir-fried Japanese egg noodles with mixed greens

FRIED RICE

Stir-fried rice with egg, carrots, onions, tomatoes and scallions

Pineapple Fried Rice \$15.95

Pineapple, and cashew nuts with your choice of meat or vegetables.

Please choose one of the following:

Vegetable or Tofu	\$13.95
Chicken, Pork or Beef	\$15.95
Shrimp, Squid or Scallops	\$17.95
Seafood	\$18.95
Duck or Fish	\$25.95

Egg Fried Rice \$11.95

House Fried Rice \$19.95

Chicken, Pork, Beef and Shrimp

NOODLES & RICE



Noodle Soup



Pad Thai



Jambong



Pineapple Fried Rice

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JAPANESE

Served with Miso Soup or Ginger Dressing Salad and Steamed Rice.

TERIYAKI

Grilled meat with our house-made teriyaki sauce.

Chicken	\$19.95
Steak ^{12oz}	\$23.95
Shrimp	\$23.95
Salmon	\$23.95



Salmon Teriyaki

\$23.95



Chicken Teriyaki

\$19.95



Steak Teriyaki ^{12oz}

\$23.95

TEMPURA

Your choice of meat coated in a soft batter and deep-fried

Vegetable	\$17.95
Chicken	\$19.95
Shrimp	\$23.95
Fish	\$23.95



Shrimp Tempura

\$23.95



Chicken Katsu

\$17.95

KATSU

Hand-breaded in Japanese Panko breadcrumbs, lightly fried and served with our house-made Katsu sauce

Chicken	\$19.95
Shrimp	\$23.95
Fish	\$23.95

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SUSHI APPETIZER

Japanese Spicy Salad 🌶️

\$14.95

Accommodated with cucumbers, tomatoes and oranges. scallions and masago

Please choose one of the following:

Tuna	Salmon
Conch	Escolar
Octopus	Albacore
Yellowtail	Izumidai
Kani	



Spicy Tuna Salad 🌶️

Wakame Salad

\$6.95

Cold seaweed salad

Tuna Tataki

\$14.95

Hand-torched Yellowfin Tuna, served with Ponzu sauce

Nigiri Sampler

\$13.95

Chef's choice 7 pieces of assorted Nigiri

Kanisu

\$11.95

Krab, shrimp, avocado, Masago, in a cucumber wrap. Served with rice vinegar

Sister Roll

\$13.95

Salmon, Krab, avocado and masago in cucumber wrap. Served with Ponzu sauce

Brother Roll

\$13.95

Tuna, avocado and masago in cucumber wrap. Served with Ponzu sauce

Sashimi Sampler

\$15.95

Chef's choice of 12 assorted slices of raw fish



Ika Sansai

Seasoned squid salad mixed with Japanese mountain vegetables

\$11.95



Brother Roll

Tuna, avocado and masago in a cucumber wrap. Served with Ponzu sauce

\$13.95



Takoyaki

Savory grilled octopus rounds topped with spice mayo and eel sauce

\$7.95



Monkey Brain

Panko-breaded avocado stuffed with krab and spicy tuna topped with special sauce, tempura style

\$11.95 🌶️

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A LA CARTE

NIGIRI/SASHIMI Pair

Avocado	\$4
Tomago Egg	\$5
Kani	\$5
Ebi Shrimp	\$6
Maguro Tuna	\$6
Sake Salmon	\$6
Escolar	\$6
Albacore Tuna	\$6
Wahoo	\$6
Unagi Eel	\$6
Tako Octopus	\$6
Conch	\$6
Saba Mackerel	\$6
Smoked Salmon	\$6
Izumidai	\$6
Hokkigai Surf Clams	\$6
Hotate Scallop	\$6
Hamachi Yellowtail	\$6
IKA Squid	\$6
Amaebi Sweet Shrimp	\$8



Nigiri



Salmon Sashimi



Ikura Basket



Tuna Sashimi

BASKETS Pair

Spicy Krab	\$6
Spicy Tuna	\$7
Spicy Conch	\$7
Spicy Octopus	\$7
Spicy Scallops	\$7
Spicy Squid	\$7
Masago	\$7
Spicy Yellowtail	\$7
Spicy Salmon	\$7
Tabiko	\$7
Masago/Quail Egg	\$8
Ikura	\$8
Ikura/Quail Egg	\$9
Mother/Daughter	\$10
Toro/Uni	MARKET PRICE

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TEMAKI Hand Roll

J.B. Temaki	\$6.95
Salmon, cream cheese and scallions	
Salmon Skin Temaki	\$6.95
Grilled salmon skin and scallions	
Tuna Temaki	\$6.95
Tuna, scallions and spicy sauce	
Spicy Tuna Temaki	\$7.95
Tuna, scallions and spicy sauce	
Unagi Temaki	\$7.95
Grilled eel, scallions, and eel sauce	
Hamachi Temaki	\$7.95
Hamachi and scallions	
Spider Temaki	\$9.95
Soft shell crab, avocado, asparagus, scallions and roe with special sauce	
Mother and Daughter Temaki	\$10.95
Salmon and Salmon Roe (Ikura)	
Toro Temaki	MARKET PRICE



Temaki



Sushi Mori

Chef's choice of 7 pieces of Nigiri, California Roll and Tuna Roll

\$25.95

BOATS

Served with Miso soup or Ginger Dressing Salad

Boat for 1	\$35.95
12 pieces of sashimi, 6 pieces of Nigiri and California Roll	
Boat for 2	\$59.95
16 pieces of Sashimi, 12 pieces of Nigiri, California Roll and J.B. Roll	
Boat for 3	\$85.95
20 pieces of Sashimi, 18 pieces of Nigiri, California Roll, J.B. Roll and Philly Roll	
Boat for 4	\$115.95
24 pieces of Sashimi, 24 pieces of Nigiri, California Roll, J.B. Roll, Philly Roll and Sea of Love Roll	



Boats

Vegetarian Combo	\$19.95
4 vegetable Nigiri, Kappa, and Vegetable roll	
Hosomaki Combo	\$22.95
California Roll, J.B. Roll and Tuna Roll	
Sushi Dinner	\$23.95
Chef's choice of 5 pieces of Nigiri and Rainbow Roll	
Sashimi Dinner	\$26.95
Chef's choice of 20 pieces of Sashimi	
Chirashi	\$26.95
Assorted sashimi atop a bed of sushi rice	



Unagi Don

Broiled Eel atop a bed of sushi rice

\$26.95

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SUSHI ROLLS

Asparagus Roll	\$6.95
Avocado Roll	\$6.95
Cucumber Roll	\$6.95
Sweet Potato Roll	\$9.95
California Roll I/O	\$7.95
Krab, cucumber, avocado and masago	
Salmon Roll	\$8.95
Tuna Roll	\$8.95
Ahi Tuna and scallions	
Salmon Skin Roll I/O	\$9.95
Grilled salmon skins and scallions with eel sauce	
Negihama Roll	\$9.95
Hamachi and scallions	
Boston Roll	\$11.95
Red leaf lettuce, cucumber, avocado, masago, ebi, drizzled with spicy mayo	
Eel Roll I/O	\$10.95
Grilled eel, cucumber, scallions and eel sauce	
J.B. Roll	\$11.95
Fresh salmon, cream cheese and scallions	
Philly Roll I/O	\$11.95
Smoked salmon, cream cheese and cucumber	
Spicy Krab Roll I/O	\$9.95
Kani, masago and avocado topped with spicy mayo and scallions	
Kimchee Roll I/O 🌶️	\$13.95
Conch, cucumber, asparagus, spinach, scallions and masago with kimchee sauce	
Shrimp Tempura Roll	\$10.95
Tempura shrimp, avocado, asparagus and scallions with spicy mayo and eel sauce	
Vegetable Roll	\$10.95
Assorted vegetables	
Crazy Roll I/O	\$12.95
Salmon skin, eel, avocado, asparagus, scallions and masago with eel sauce	
Dynamite Roll	\$11.95
Baked mixed seafood with eel sauce	
Futomaki	\$11.95
Kani, tamago, cucumber, asparagus, spinach, kampyo and masago with bonito flakes	
Orlando Roll I/O	\$11.95
Tempura fish, cucumber, avocado, scallions and masago with spicy mayo	
Dancing Eel Roll I/O	\$14.95
Cucumber, avocado, cream cheese topped with eel and drizzled with eel sauce	



Spicy Tuna Roll I/O

Tuna mixed in kimchee sauce and cucumber

\$11.95 🌶️



Salmon Tempura Roll

Baked salmon, kani and asparagus, topped with eel sauce

\$12.95



Rainbow Roll I/O

Rainbow fish atop a California Roll

\$14.95



Sea of Love Roll I/O

Spicy tuna, avocado, asparagus with seared tuna on top drizzled with 4 house special sauce topped with tempura flakes

\$19.95 🌶️

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Hot Mama Roll

Kani, eel, avocado, Masago and jalapeños, rolled in mamenori. For Hot Mamacitas!

\$14.95



D.D.T Roll I/O

Spicy tuna topped with hamachi, jalapeños and ikura

\$18.95 🌶️



Rising Sun Roll I/O

Cucumber, tempura kani, Masago and avocado, topped with tuna, salmon, and ebi dabbed with sriracha

\$15.95 🌶️



Volcano Roll I/O

Baked mixed seafood atop a california roll drizzled with eel sauce

\$14.95

Daimyo Maki Roll \$14.95

Hamachi, tuna, avocado, asparagus, scallions and masago

Dragon Roll I/O \$13.95

Tempura shrimp, avocado, asparagus, scallions, masago, topped with avocado and dabbed with spicy mayo

Lady Dragon Roll I/O \$13.95

Cucumber, avocado, kani, cream cheese and masago, topped with ebi

Spider Roll \$14.95

Soft shell crab, avocado, asparagus, scallions, and masago drizzled with eel sauce

Super Crunch \$14.95

Tempura style roll with salmon, eel, krab, cream cheese, scallions and masago drizzled with eel sauce

Beachside Roll I/O \$15.95

Tempura shrimp, eel, avocado, cream cheese and scallions, topped with tempura flakes and eel sauce

Beauty and the Beast Roll I/O \$15.95

Half tuna, half eel, avocado, asparagus, scallions and masago drizzled with eel sauce

Red Rainbow Roll I/O \$16.95

Ahi tuna atop a california roll

Tornado Roll I/O 🌶️ \$16.95

Rainbow fish atop a Spicy Tuna Roll

Key West Roll I/O \$16.95

Tempura shrimp, eel, kani, avocado, asparagus, scallions and tobiko, topped with eel sauce

HANGRY Roll I/O \$18.95

Tempura fish, cucumber, cream cheese, avocado, masago topped with eel, tempura flakes and drizzled with spicy mayo and eel sauce

Crunchy Tuna Roll 🌶️ \$17.95

Panko-fried tuna, avocado, and scallions, drizzled with spicy mayo and Sriracha

Fire Dragon Roll I/O 🌶️ \$18.95

Tempura shrimp, avocado, asparagus, scallions and masago, topped with spicy tuna

King Dragon Roll I/O \$19.95

Shrimp tempura, avocado, asparagus, scallions, and masago, topped with grilled eel, drizzled with eel sauce

Super Volcano Roll \$19.95

Baked seafood atop a Super Crunch Roll

Hurricane Roll \$20.95

Soft shell crab, avocado, asparagus, scallions and masago with a baked seafood topping, drizzled with eel sauce

Blue Dragon Roll I/O \$22.95

Tempura shrimp, avocado, asparagus, scallions topped with bluefin tuna

Blue Menu Items indicates Raw Ingredients

Red Menu Items or 🌶️ indicates Spicy

Gluten allergies happily accommodated

An automatic 18% gratuity will be added to parties of 6 or more.

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





Sushi Bomb Tempura Roll

Hamachi, tuna, salmon, avocado, asparagus, scallions and masago with eel sauce

\$17.95



Sashimi Roll

Tuna, Salmon, escolar, hamachi, kani, masago and avocado, wrapped in manenori served with Kimchi sauce

\$20.95



Dancing Amaebi Roll 1/0

Spicy salmon, spicy tuna, avocado, masago and kampyo, topped with sweet shrimp and Tabiko

\$23.95 🌶️



Deep Sea Roll

Shrimp tempura, soft shell crab, cream cheese, eel, avocado, asparagus in tempura style

\$22.95



Crunchy Tuna Roll

Panko-fried tuna, avocado and scallions, drizzled with spicy mayo and Sriracha

\$16.95 🌶️



Executive "Cigar" Roll 1/0

Spicy tuna, cucumber, kani and avocado, topped with grilled eel and red Tabiko, drizzled with eel sauce

\$18.95 🌶️

Blue Menu Items indicates Raw Ingredients

Red Menu Items or 🌶️ indicates Spicy

Gluten allergies happily accommodated

An automatic 18% gratuity will be added to parties of 6 or more.

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



DESSERTS



Thai Donuts 5

\$5.95



Oreo Tempura 5

\$8.95

Deep-fried oreos served with vanilla ice cream



Green Tea Ice Cream

\$4.95

Also available in Vanilla and Red Bean



Cheesecake Tempura

\$9.95

Deep-fried cheesecake served with vanilla ice cream



Mochi Ice Cream 3

\$6.95

Choice of: Mango, Green Tea, Red Bean or Strawberry



Tempura Ice Cream

\$6.95

Deep-fried custard breaded Vanilla ice cream

BEVERAGES

Coke Products in can No Refills	\$2.50
Flavors: Coke, Diet Coke, Sprite, Fanta Orange, Pink Lemonade, Root Beer	
Fresh Brewed Tea	\$2.95
Sweetened or Unsweetened - Free refills	
Hot Green Tea Free refills	\$2.50
Hot Barley Tea Free refills	\$2.50
Thai Iced Tea	\$4.95
Thai Coffee	\$4.95
Dasani Bottled Water	\$3.00

Perrier	\$3.50
Sac Sac Grape, Orange	\$3.50
Sik Hae Rice punch	\$3.50
Ramune	\$4.50



ALCOHOLIC BEVERAGES

BEER

Domestic \$4.00

- Budweiser
- Bud Light
- Michelob Ultra
- Miller Lite
- Yuengling

Imports \$6.00

- Singha Thailand
- Chang Thailand
- Tsingtao China
- Kirin Ichiban Japan
- Kirin Light Japan
- Stella Artois Belgium
- Corona Mexico
- Heineken Holland

20oz Imports \$9.00

- Asahi Japan
- Sapporo Japan
- Beers From Korea
check upon availability



WHITE WINE

	Glass	Bottle
Kendall Jackson California	\$8.00	\$28.00
Reisling		
Chardonnay		
Plum Wine	\$6.95	
House Blend	\$6.95	
Pinot Grigio		Sauvignon Blanc
Chardonnay		White Zinfandel

RED WINE

	Glass	Bottle
Meiom Pinot Noir	\$9.00	\$32.00
Roscato Italy	\$8.00	\$28.00
Robert Mondavi California	\$8.00	\$28.00
Merlot		
Cabernet		
House Blend	\$6.95	
Merlot		
Cabernet		

SAKE

House Hot Saké

Small
\$6.95

Large
\$8.95



COLD SAKÉ

Ginjo \$12.95

Refined, complex and delicately aromatic

Moonstone Plum Saké \$12.95

Perfectly pair, with subtle sweetness and balance of flavor

Kukai Nigori Mango Unfiltered \$15.95

Indulge in the vibrant Kukai Mango Nigori sake, with its milky orange hue and a delightful, refreshingly sweet mango flavor. Its soft, smooth texture offers a delightful mouthful of tropical bliss

Nigori Unfiltered \$12.95

Bold and sweet. Rich and robust flavor with distinctive rice savor. Soft and mild texture.

Shirakawago Unfiltered \$16.95

Unfiltered, mellow flavor and wealthy aroma

Otokoyama \$16.95

Brewed in Itami, the birthplace of Sake. It is pleasant and deliciously dry

Zipang \$15.95

Fun and unique carbonated sake

Bunraku \$21.95

Full bodied with a faint elegant aroma



KOREAN WINE



SOJU \$18.95

Refreshing and clean taste, filtered with oak charcoals 375ml. Check upon availability for flavors

Bohae Bokbunjajoo \$18.95

An exceptional tasting wine that has brought the natural medicinal properties of black raspberry or plum to life. 375ml

Seoul Rice Wine \$16.95

Peach, Banana or Original

Milky wine with creamy texture and sweet taste. 750ml

Bek Se Ju \$18.95

Bek Se simply means 100 years old. It uses ginseng as the major ingredient. 375ml

iCing \$12.95

Grapefruit or White Grape

Refresh your restless mind through crisp taste presented with the tropical fruits. 300ml

The Story of Pomegranate \$18.95

A unique Korean liquor made from fermented pomegranate juice. The strong taste of the fruit juice disguises the relatively strong alcoholic content. 375ml

Myungjak Bokbunja \$18.95

Unique and exquisite taste. Dark berry, pine tree, floral aroma and honey flavor. 375ml



KIDS PLATES

SIDES

\$9.95

Please choose one of the following:

Katsu

Chicken

Fish

Shrimp

Teriyaki

Chicken

Steak 6oz

Served with Choice of Steamed rice
Substitute French fries + \$2.00



Bulgogi

\$9.95



French Fries

\$5.95



Preston Roll 1/0

\$7.95

Spicy Mayo 2oz

\$1.00

Eel sauce 2oz

\$1.00

Steamed Rice

\$2.00

Brown Rice

\$2.00

Sushi Rice

\$3.00

Steamed Vegetables

\$4.00

Steamed Rice Noodles

\$4.00

Assorted Banchan 6

\$6.95

Kimchi 16oz

MARKET PRICE

Kimchi 24oz

MARKET PRICE

SUSHI EXTRAS

Cream Cheese

\$1.00

Cucumber

\$1.00

Avocado

\$1.00

Asparagus

\$1.00

Sub Brown Rice

\$1.50

Sub Soy Paper

\$2.00

Tempura Flakes

\$2.00

Tempura Roll

\$2.00

PROTEIN EXTRAS

Lunch Protein

\$3.00

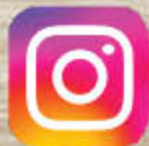
Dinner Protein

\$5.00

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