

## HOT APPETIZERS

<b>Edamame</b>	<b>6.50</b>
<i>Steamed whole soy beans w. sea salt</i>	
<b>Haru Maki</b>	<b>6.50</b>
<i>(Vegetable Spring Rolls)</i>	
<b>Shumai</b>	<b>7.50</b>
<i>6 pieces of steamed or deep fried shrimp dumplings</i>	
<b>Gyoza</b>	<b>7.50</b>
<i>Half moon shaped, pan fried pork dumplings</i>	
<b>Age Tofu</b>	<b>7.50</b>
<i>Deep fried Japanese tofu with tempura sauce and fish fakes</i>	
<b>Tatsuta Age (Fried Chicken)</b>	<b>7.50</b>
<b>Crab Rangoon</b>	<b>8.50</b>
<i>Crabmeat, cream cheese wonton wrapper.</i>	
<b>Crispy Calamari</b>	<b>11.50</b>
<i>Crunchy panko covered fried calamari served w. a lemongrass sweet dipping sauce</i>	
<b>Chicken Satay</b>	<b>10.00</b>
<i>Chicken grilled on skewers and served w. a peanut dipping sauce</i>	
<b>Beef Negimaki</b>	<b>10.50</b>
<i>Fresh scallion wrapped in thinly sliced steak and smothered in our chef's special sauce</i>	

## COLD APPETIZERS

<b>Pepper Tuna Tataki</b>	<b>12.00</b>
<i>Thin slices of black pepper tuna served w. chef special sauce.</i>	
<b>Seared Salmon</b>	
<b>Carpaccio (6pcs)</b>	<b>12.00</b>
<i>Seared canjun salmon with chef special sauce, mango salsa.</i>	
<b>Sunburst Appetizer</b>	<b>13.00</b>
<i>Lobster salad and mango wrapped in seared salmon with mango chili and eel sauce black caviar</i>	
<b>Ahi Tuna Carpaccio(6pcs)</b>	<b>14.00</b>
<i>Thin slice ahi tuna with carpaccio sauce, asparagus.</i>	
<b>New Style White Tuna Appetizer (6pcs)</b>	<b>14.00</b>
<i>Seared super white tuna with wasabi yuzu sauce, black caviar</i>	
<b>Yellow Tail Jalapeno(6pcs)</b>	<b>14.00</b>
<i>Thin yellow tail with sliced jalapeno, jalapeno yuzu sauce.</i>	
<b>Tako Su (6pcs)</b>	<b>14.00</b>
<i>Slice octopus with viaigar sauce</i>	
<b>Sushi Sample (5pcs)</b>	<b>11.00</b>

## SOUP

<b>Miso Soup</b>	<b>2.95</b>
<i>Soybean broth with seaweed, tofu and scallion</i>	
<b>Clear Soup</b>	<b>2.95</b>
<i>Chicken broth w. mushroom, fried onion, scallion</i>	

## SALAD

<b>Green Salad</b>	<b>5.50</b>
<b>Avocado Salad</b>	<b>8.00</b>
<b>Salmon Skin Salad</b>	<b>6.00</b>
<b>Ocean Seaweed Salad</b>	<b>7.00</b>
<b>Champagne Mango Grilled Chicken / Shrimp Salad</b>	<b>12.00/12.00</b>
<i>Your choice of grilled chicken or grilled shrimp served w. fresh mango, jicama and a mango chili dressing</i>	
<b>Crispy Shredded/Duck Salad</b>	<b>14.00</b>
<i>Green and red pepper, cashew, onions and lemongrass vinegar</i>	

<b>Duck Spring Roll</b>	<b>10.50</b>
<i>Thin tortillas rolls with duck slices, mixed vegetable and lemon grass served with chef's special sauce</i>	
<b>Shrimp Tempura</b>	<b>10.50</b>
<b>Chicken Tempura</b>	<b>9.50</b>
<b>Vegetable Tempura</b>	<b>8.50</b>
<i>Lightly fried battered chicken or shrimp w. vegetables and served w. a sweet tempura sauce</i>	
<b>Chicken Lettuce Wrap</b>	<b>11.50</b>
<i>Sauteed chicken w. diced pineapple, bell peppers, Thai basil and red onion served w. fresh green iceberg lettuce wraps</i>	
<b>Thai Crab Cakes</b>	<b>11.50</b>
<i>Snow crab salad wrapped in tofu skins, deep fried and served w. Thai sweet chili sauce</i>	
<b>Soft-Shell Crab</b>	<b>11.00</b>
<i>Lightly fried soft shell crab sauteed with salt and pepper</i>	
<b>Rock shrimp</b>	<b>10.00</b>
<i>Crispy popcorn shrimp in a creamy chili sauce and served over fresh baby field greens</i>	
<b>BBQ Ribs</b>	<b>13.00</b>
<i>Pan seared beef short ribs served with sweet peas topped with an Asian BBQ sauce</i>	

<b>Wasabi Crack (4pcs)</b>	<b>13.00</b>
<i>Choose of spicy tuna or spicy salmon, jalapino, chef special sauce.</i>	
<b>Fancy Island</b>	<b>13.00</b>
<i>Sliced avocado wrap with crunch spicy tuna, miso yuzu sauce.</i>	
<b>Snow Mountain</b>	<b>13.00</b>
<i>Diced white tuna, red snapper, seaweed salad, crab stick, tempura flake, caviar, spicy eel sauce</i>	
<b>Tuna Red Purse (2pcs)</b>	<b>14.00</b>
<i>Spicy crab, avocado, tempura flake and fuji apple wrapped in fresh ahi tuna, with chef special sauce</i>	
<b>Tartar Martini</b>	<b>14.00</b>
<i>chopped tuna salmon &amp; yellowtail mix apple, avocado, caviar, Spicy mayo. crisps salmon skin on the side</i>	
<b>Tuna pizza(New)</b>	<b>16.00</b>
<i>Crispy scallions pancake topped with spicy crunchy Tuna, avocado, red tuna and chef's special sauce</i>	
<b>Sashimi Sample (7pcs)</b>	<b>13.00</b>

<b>Thai Spicy Chicken Soup</b>	<b>7.50</b>
<i>Chicken and vegs hot and sour</i>	
<b>Tom Yum Soup.</b>	<b>9.00/16.00</b>
<i>The most famous spicy Thai soup w. shrimp, scallop, green mussels, vegetables and Thai herbs topped w. fresh cilantro</i>	

<b>oshiko picked</b>	<b>7.00</b>
<b>Kani salad</b>	<b>8.00</b>
<i>(Add mango/apple extra 0.75)</i>	
<b>Pepper Tuna Salad</b>	<b>13.00</b>



# SIGNATURE ENTREES FROM THE KITCHEN

All Entrees are Served w. Miso Soup, Salad and Steamed White Rice (additional charge for brown rice)

## General Tso's Chicken/Beef 18/20

*Chicken breast or beef, a spicy tangy sauce*

## Chicken Katsu 19

*Japanese-style fried chicken cutlet coated with crispy panko served w. Japanese style barbecue sauce*

## Tofu Teriyaki 17

## Chicken Teriyaki 18

## Steak / Shrimp / Scallop

## Salmon Teriyaki 22

*Pick your favorite from the above choices, each one is cooked perfectly and placed on a bed of sweet caramelized onions and drenched in our special teriyaki sauce*

## Combination Teriyaki 25

*Choose any 2 above*

## Thai Mango Chicken 18

## Jumbo Prawns 21

*Your choice of chicken, jumbo prawns wok-sauteed with fresh mango slices in homemade mildly spicy and sweet mango glaze*

## Bangkok Basil Chicken 18

## Beef or Jumbo Prawns 21

*Your choice of chicken, beef or jumbo prawns sauteed in an Asian basil sauce w. sweet peas, asparagus, broccoli, onion and eggplant*

## Vegetable Tempura Dinner 17

## Chicken & Veg Tempura 18

## Shrimp & Veg Tempura 19

## Combination Tempura Dinner 22

*Classic Japanese style deep fry combination of jumbo shrimp, chicken and fish chips in a delicious tempura batter accompanied by a sweet tempura sauce*

## NOODLES & RICE

## Thai Fried Rice 14

*Choice of: chicken, beef or shrimp*

## Pineapple Fried Rice 16

*Chicken and shrimp with pineapple, egg, cashew and scallion*

## UDON & SOBA

## Yaki Udon / Soba 16

*Japanese style linguini stir-fried with Seasonal vegetables Your choice of: Chicken, shrimp, beef or vegetable*

## Thai Curry Chicken 18

## Shrimp or Beef 21

*Red and green peppers, onions, string beans, potato and fried tofu with the chef's juicy curry sauce*

## Crispy Prawns with Walnuts 22

*Crispy battered prawns drizzled with a creamy sauce*

## Thai Seafood Combo 24

*Jumbo shrimp, scallops, bell pepper, shitake mushrooms and asparagus, served in Thai spicy sauce*

## Sizzling Double Treasure 24

*Salmon and jumbo shrimp w. sweet peas, asparagus, onions, red and green peppers sauteed in a Southern Asian style sauce and served on a hot sizzling plate*

## Sizzling Beef Short Ribs 25

*with black & paper sauce and mix vegetable on a hot sizzling plate*

## Crispy Roasted Duck 29

*Hong Kong style roasted duck with hoisin sauce*

## Surf and Turf 33

*Filet mignon and lobster tail with special sauce and sauteed seasonal greens.*

## Char-Grilled Chilean Sea Bass 33

*Fillet of sea bass marinated in a special house sake sauce, charcoal grilled and served with sauteed seasonal vegetables, with a orange miso sauce*

## Thai Coconut & Curry

## Seafood Casseroles 31

*Combination of lobster tail, shrimp, salmon, sea scallop and vegetable in a spicy curry and coconut sauce*

## Stir-Fried Pad Thai 16

*The most famous Thai dish of rice noodles Stir-fried with egg, ground peanut, bean sprouts and scallion pressed tofu Your choice of: chicken, shrimp, beef or vegetable*

## Nabeyaki Udon (Noodle Soup) 18

*Japanese udon noodles in chicken stock with crab sticks, chicken, Japanese fish cake, poached egg and two pieces of our shrimp tempura*

## VEGETARIAN SOLUTIONS Served w. Miso Soup & White Rice

## Vegetarian Delight 13

## Stir-Fried String Beans 13

## Stir-Fried Asparagus 13

## Steamed Broccoli w.

## Garlic Sauce 13

*(to added chicken extra \$5.00, shrimp's extra \$6.00, or seafood extra \$12)*

# ROLL OR HAND ROLL

(additional charge for brown rice) \* Cooked

* Avocado	5.00
* Kanpyo	5.00
* Oshinko	5.00
* Asparagus	5.00
* Cucumber	5.00
* Avo & Cucumber	5.50
* A.A.C	6.50
* Vegetable	6.50
* Sweet Potato & Avo	6.50
* Peanut Avocado	6.00
* Salmon Skin	6.00
* California	6.00
* Eel Cucumber/Avo	7.50
* Futomaki	7.50
* Spider	11.25
* Shrimp Avo	7.00
* Boston	7.00

* Spicy Crunch scallop	8.00
* Spicy Crunch Crab	7.00
* Shrimp Tempura	9.00
* Chicken Tempura	8.00
* Dragon	12.25
Tuna Roll	6.00
Salmon Roll	6.00
Yellow Tail & Scallion Roll	6.00
White Tuna	6.00
Salmon Avo/Cucumber	6.50
Alaska Roll	7.00
Tuna Avo/Cucumber	7.00
Spicy Crunch Tuna	7.00
Spicy Crunch Salmon	7.00
Spicy Crunch Yellow Tail	7.00
Rainbow	12.25
Philadelphia	7.00
Manhattan	7.00

(cuc, tomato, shrimp, masago)

## A LA CARTE

sushi served 2pc per order; Sashimi served 2pcs per order

* Shrimp (Ebi)	6.50
* Egg Cake (Tamago)	5.50
* Eel (Unagi)	7.00
* Crab Stick (Kani Kame)	6.50
* Octopus (Tako)	7.00
* Tofu Skin (Inari)	5.50
Salmon (Sake)	6.50
Tuna (Maguro)	7.00
Yellowtail (Hamachi)	7.00
Salmon Toro	7.00
Yellowtail Toro	7.50
Striped Bass (Suzuki)	6.50
Fluke (Hirame)	6.50
Mackerel (Saba)	6.50

\* Cooked

Red Clam (Hokkigai)	6.50
White Tuna (Shiro Maguro)	6.50
Red snapper (Tai)	6.50
Squid (Ika)	7.50
Scallop (Hotate)	7.50
Smoked Salmon	7.50
Orange Caviar (Masago)	6.50
Red Caviar (Red TobiKo)	7.00
Black Caviar (Black Tobiko)	7.00
Wasabi Caviar (Wasabi Tobiko)	7.00
Salmon Roe (kura)	7.50
Sea Urchi (Uni)	M/P
Tuna Toro	M/P
* King Crab	M/P

## DINNER FROM SUSHI BAR

all sushi entrees are the chef's choice and served w. miso soup & salad. Substitution will be extra charge.

<b>Maki Combo A</b>	<b>19</b>
<i>Tuna, salmon and California roll</i>	
<b>Maki Combo B</b>	<b>21</b>
<i>Spicy crunch tuna, spicy salmon &amp; spicy yellow tail</i>	
<b>Unagi Don</b>	<b>23</b>
<i>Broiled eel on rice</i>	
<b>Chirashi</b>	<b>23</b>
<i>Assorted sliced raw fishes &amp; vegetable over sushi rice.</i>	
<b>Tuna / Salmon Love</b>	<b>25/24</b>
<i>4 pcs sushi, 5 pcs sashimi and a spicy tuna/ salmon roll</i>	
<b>Veggie Sushi Combo</b>	<b>18</b>
<i>9 pc assorted vegetable sushi with veg combo roll</i>	
<b>Sushi Trio</b>	<b>27</b>
<i>3 slices of tuna, salmon, yellowtail sushi w. spicy crunchy tuna roll.</i>	

<b>Sushi Regular</b>	<b>22</b>
<i>8 pieces sushi and 1 california roll</i>	
<b>Sushi Deluxe</b>	<b>26</b>
<i>10 pieces sushi and 1 spicy tuna roll</i>	
<b>Sashimi Regular</b>	<b>26</b>
<i>16 pieces of assorted raw fish</i>	
<b>Sashimi Deluxe</b>	<b>34</b>
<i>21 pcs of assorted raw fish</i>	
<b>Sushi &amp; Sashimi Combination</b>	<b>29</b>
<i>5 pcs sushi, 9 pcs sashimi and one chef special roll</i>	
<b>Sushi For 2</b>	<b>43</b>
<i>18 pcs sushi w. one chef special roll</i>	
<b>Sushi &amp; Sashimi For 2</b>	<b>58</b>
<i>10 pcs sushi, 15 pcs sashimi, two chef special roll</i>	



# SIGNATURE ROLL

(additional charge for brown rice)

## Coconut Shrimp Roll 15

Shrimp tempura and fuji apple with spicy tuna crunch on top, eel sauce coconut sauce coconut flake

## Hawaii Roll 15

Shrimp tempura and cucumber spicy tuna inside, avocado on the top, eel sauce, spicy mayo and red caviar

## Red Joker Roll 15

Spicy crunch tuna and avocado inside, top with thin sliced tuna, eel sauce, spicy mayo & miso sauce, tempura flake, red tobiko

## NY Giants Roll (naruto) 15

Seared canjun salmon, spring mix & seaweed salad wrapped in thin cucumber with wasabi yuzu sauce

## Mohawk River Roll (naruto) 15

Thinly sliced cucumber wrapped around Tuna, salmon, yellowtail, crab and avo, with wasabi yuzu sauce

## Temptation Roll 15

Chicken tempura & cream cheese inside, topped w. sweet potato tempura, avocado, eel sauce

## Hulk Roll 15

Spicy crunchy yellowtail and scallion inside, topped w. avocado. Served w. honey wasabi sauce and spicy mayo, wasabi caviar on top.

## Rock & Roll 16

Spicy crunch tuna and mango inside, topped with lobster salad & avo. eel sauce and mango chili sauce

## Tiger Roll 17

Salmon tuna & mango inside, topped with salmon, tuna, eel, avocado, Served with eel sauce and spicy mayo

## Crazy Tuna Roll 17

Spicy crunchy tuna and avocado inside, top with black pepper tuna and avocado, spicy wasabi mayo, wasabi tobiko

## Valentine Roll 16

Spicy crunchy tuna and avocado inside, wrapped w. fresh tuna and salmon in the shape of a heart.

## Mango Tango Roll 16

Crunchy spicy yellowtail, avocado inside and fresh mango on top, choice of sweet mango or mango chili sauce, black caviar

## Dynamite Roll 16

Crab meat, striped bass and fluke on the inside. The roll is cooked in tempura and topped w. our chef special sauces and masago

## Albany Devils Roll 16

Spicy crunch tuna, salmon, yellow tail and avo inside, top with japanese chili sauce and red caviar

## NY Rangers Roll 16

Shrimp tempura and avocado cucumber wrapped with soybean sheet, spicy crab on top, eel sauce and tempura flake

## Gold Salmon Roll 16

Spicy crunchy salmon and avocado on the inside, topped w. seared salmon and our chef special sauce

## Jalapeno Salmon Roll 16

Salmon, jalapeno, crunch and masago, wrapped in soy paper, topped with yellowtail and jalapeno sauce.

## Black Dragon Roll 16

Shrimp tempura and cucumber inside. top with eel, avocado and eel sauce, black tobiko

## King of the Sea Roll 17

King crab, Fuji apple inside, topped cheese, deep fried with chef special sauce.

## Mexican Hat Roll 17

Spicy yellowtail inside, top with fresh yellowtail & thin jalapeno, chef special sauce

## American Dream Roll 17

Tuna, salmon, yellow tail and avocado inside. top with salmon roe, wasabi caviar and black caviar, eel sauce & spicy mayo

## Super Bowl Roll 17

Tuna, salmon, yellow tail, crunch, cucumber avocado & caviar wrapper in green soybean pepper. w. sesame sauce, jalapeno sauce

## Wagyu Roll (No Rice) 18

Chocied steak, asparagus, jalapeno, and cream cheese wrapped in nori deep fried with Japanese BBQ sauce

## Angry Dragon Roll 19

Steamed lobster, asparagus, mango topped with eel, avocado and eel sauce.

## Sakebon Roll 19

Lobster tempura, mango, avocado in side topped spicy tuna, with our chef special sauce, black tobiko

## Black Jack Roll 19

King crab, mango, spicy crunch salmon inside. top with eel & avocado, served with chef special sauce, black tobiko

## NY Yankees Roll 20

Lobster tempura and asparagus inside, topped w. spicy crab, lobster salad and chefs special sauce.



# COMPLETE ENTREE FROM HIBACHI

Your Exquisite Meal

Begins with Clear Soup, Green Salad, **2pcs Shrimp Appetizer**, Vegetables, Noodles and Fried or White Rice Each Dinner is Prepared at Your Tepanyaki Table in the Finest Japanese Tradition By Our Chef & Complemented with Our Seasonings & Exotic Sauces

## HIBACHI COMBO

Steak & Chicken	29.00
Shrimp & Chicken	29.00
Chicken & Salmon	29.00
Chicken & Scallop	30.00
Steak & Shrimp	30.00
Chicken & Lobster	31.50
Steak & Salmon	31.00
Filet Mignon & Chicken	31.00
Steak & Scallop	33.50
Shrimp & Scallop	32.00
Filet Mignon & Salmon	32.00

Filet Mignon & Shrimp	33.00
Shrimp & Lobster	33.50
Scallop & Salmon	33.00
Steak & Lobster	34.50
Shrimp & Salmon	31.50
Filet Mignon & Scallop	34.50
Filet Mignon & Lobster	35.50
Lobster & Scallop	36.50
Seafood Deluxe	39.50
<i>Lobster tail, shrimp &amp; scallop</i>	
Emperor Deluxe	49.00
<i>Filet mignon, lobster, scallop &amp; shrimp</i>	

## HIBACHI DINNER

Hibachi Vegetable	22.00
<i>(No shrimp appetizer)</i>	
Hibachi Chicken	24.00
Hibachi Calamari	27.00
Hibachi Sword Fish	26.50
Hibachi Steak	27.50
Hibachi Shrimp	27.50

Hibachi Salmon	26.50
Hibachi Scallop	29.50
Hibachi T-Bone Steak	31.00
Hibachi Filet Mignon	31.50
Hibachi Chilean	
Sea Bass	36.00
Hibachi Twin Lobster	38.00

## KID'S MENU

For Children Age 10 or Under (No Shrimp Appetizer)

Chicken Junior	15
Salmon Junior	16
Steak Junior	16
Shrimp Junior	16

Scallop Junior	16
Filet Mignon Junior	18
Lobster Junior	19

## HIBACHI EXTRA ORDERS

Vegetable	5.50
Noodle	5.50
Fried Rice	5.50
Chicken	7.00
Salmon	8.00
Broccoli	6.50

Sirloin Steak	10
Shrimp	10
Filet Mignon	12
Scallop	12
Lobster Tail	15

18% Gratuity added to All of the parties

## FOOD ALLERGIES?

if you or someone in your party has a food allergy.  
Please notify our management so we can better serve you!  
\* Thoroughly cooking meals, poultry, seafood, shellfish or egg reduces the risk of foodborne illness



# LUNCH SPECIALS

Served 7 Days A Week From 11:30am - 3:00pm (Holidays Excluded)

A Complete Lunch Served with Miso Soup & House Salad and Steamed White Rice

No Substitutions Please

## Bangkok Basil

Chicken	12
Beef	12
Shrimp	13

## Thai Mango

Chicken/Shrimp	12/13
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## Thai Curry

Chicken	12
Beef	12
Shrimp	13

Chicken Teriyaki 13

Beef Teriyaki 13

Salmon Teriyaki 13

Shrimp Teriyaki 13

Shrimp Teriyaki 13

Chicken Katsu 13

Chicken Tempura Lunch 13

Shrimp Tempura Lunch 14

**Sushi Lunch (5 pcs)** Assorted sushi & one California roll 14

**Sashimi Lunch** 10 pieces of assorted raw fish, white rice on the side 15

**Sushi & Sashimi Combo** 4 pieces of sushi, 6 pieces of sashimi and a chef's special's roll 18.5

# LUNCH ROLL COMBO \* Cooked

Served w. Miso Soup and House Salad

Choose 2 of the Following \$12, Choose 3 of the Following \$15

All add crunch in each roll +0.50, add avocado or cucumber +\$1.00

\* Avocado Roll

\* Asparagus Roll

\* A.A.C. Roll

Avocado, asparagus, cucumber

\* Boston Roll

\* Combo Veg Roll

\* California Roll

\* Cucumber Roll

\* Oshinko Roll

\* Kampyo Roll

\* Futo Maki Roll

Tuna Roll

Alaska Roll

Salmon Roll

White Tuna Roll

Philadelphia Roll

\* Chicken Tempura Roll

\* Shrimp Tempura Roll

\* Peanut Avocado Roll

\* Salmon Skin Roll

\* Spicy Crunch Crab Roll

\* Manhattan Roll

Cucumber, tomato, shrimp, masago

\* Eel Cucumber/Avo Roll

\* Shrimp Cucumber/Avo Roll

\* Sweet Potato Tempura & Avo Roll

Spicy Tuna Crunch Roll

Spicy Salmon Crunch Roll

Spicy Yellowtail Crunch Roll

Salmon Avo/cucumber Roll

Yellowtail & Scallion Roll

# HIBACHI COMPLETE LUNCH

Served w. Clear Soup and House Salad

Includes Hibachi Style Fried Rice, Hibachi Noodles and Vegetables

Hibachi Vegetable 12.5

Hibachi Chicken 13.5

Hibachi Salmon 14.5

Hibachi Scallops 15.5

Hibachi Shrimp 14.5

Hibachi Steak 14.5

Hibachi Filet Mignon 17.5

# HIBACHI COMBO \$18

Choose 2 of the Following:

Chicken • Steak • Scallop • Shrimp

Salmon or Filet Mignon Combo \$2.00 Extra