

SNACKS STARTER!

- EDAMAME** \$5
Steamed soybean with sea salt.
- SPICY EDAMAME** \$7
Sautéed soybean with garlic, soy sauce and chili flakes.
- MOO PING SKEWERS** (3) \$10
Favorite Thai Street food, Grilled pork belly with BBQ sauce, scallion.
- KUBO WINGS** (6) \$12
Deep-Fried, Marinated chicken wings tossed with CHOICE: Thai sweet chili sauce with scallion or Korean BBQ sauce with sesame seed & scallion.
- THAI PORK DUMPLING** (4) \$7
Homemade dumpling stuffed with ground pork, water chestnut, bamboo shoots, shiitake mushroom & scallions served with Thai vinaigrette sauce, scallion.
- CHICKEN GYOZA** (5) \$7
Japanese chicken dumplings & scallion. Steamed or fried served with house dipping sauce.
- GREEN GYOZA** (5) \$7
steamed veggie dumplings.
- JUMBO SHRIMP SHUMAI** (5) \$11
Steamed shrimp dumplings & scallion served with house dipping sauce.
- CRAB RANGOON** (5) \$7
Imitation crab, cream cheese, scallion wrapped in wonton skin & deep-fried served with sweet chili sauce.
- LUMPIA** (4) \$8
Homemade Filipino egg roll, marinated ground pork, carrot, deep-fried and served with sweet chili sauce.
- VEGETABLE SPRING ROLL** (4) \$7
Deep-fried & served with sweet chili sauce.
- THE RINGS** \$12
Fried calamari tempura served with sweet chili sauce & ground peanut.
- TAKO YAKI** (5) \$10
fried octopus cake ball drizzling with Japanese mayo & katsu sauce, scallion, furakake & bonito flake.
- HAMACHI KAMA** \$15
grilled yellowtails collars served with ponzu sauce & scallion.
- ORANGE PORK RIBS** (4) \$10
fried pork ribs tossed in sticky orange sauce, scallion and fried garlic.
- OYSTER BOMB** (5) \$10
Breaded oyster deep fried served with Japanese mayo & katsu sauce.
- PINOY SHRIMPS** \$12
Filipino dish Sautéed with tomato sauce, garlic & butter with shrimp, chili flake, scallion.

CHICKEN GYOZA!



SMALL SOUPS & SALADS

- TOM KHA CHICKEN SHRIMP** \$5
\$6
Spicy coconut milk soup with mushroom and scallion. (extra shrimp or chicken +\$2)
- TOM YUM CHICKEN SHRIMP** \$5
\$6
Hot & sour soup with lemongrass, mushroom & scallions. (extra shrimp or chicken +\$2)
- SPICY MISO SOUP** \$5
Spicy miso broth with seaweed and scallions.
- MISO SOUP** \$3
Soybean broth with tofu, seaweed and scallion.
- HOUSE SALAD** \$3
Lettuce, cucumber and carrot with ginger dressing.
- SEAWEED SALAD** \$7
Seaweed salad marinate with sesame seed (cannot removed seed)
- KANI SALAD** \$10
shredded Kani mix in special sauce & mayo, avocado slice, masago, scallion & sesame seed.

BAO BUN

- (CANNOT BE SEPARATED OR MIX)
- PORK BELLY ADOBO BAO BUN** (2) \$9
Traditional Filipino adobo sauce with pork belly, sliced boiled egg, pineapple and scallions.
 - BEEF BULGOGI BAO BUN** (2) \$9
Korean-style BBQ beef, tossed with onion, fresh lettuce, scallion and sesame seed.
 - SHRIMP TEMPURA BAO BUN** (2) \$10
Crispy shrimp tempura with lettuce, avocado, sweet corn & spicy mayo, scallion.
 - SOFT SHELL CRAB BAO BUN** (2) \$12
Crispy crab with lettuce, avocado, scallion, eel sauce & spicy mayo.
 - CHICKEN TEMPURA BAO BUN** (2) \$9
Fried chicken with lettuce, avocado, scallion, eel sauce & spicy mayo.
 - WAGYU A5 BAOBUN** (2) \$18
Seared garlic & butter Japanese wagyu beef served with pickle daikon & carrot and cilantro.



SIGNATURE RAMEN \$15

EVERY SIGNATURE BOWL (TOPPING) COME WITH EGG NOODLE, SOFT BOILED EGG, CORN, MUSHROOM, NORI, FISH CAKE, BAMBOO SHOOT AND SCALLION (EXTRA TOPPING + \$0.50. EXCEPT NOODLE & EGG)

- PROTIEN CHOICES:**
Chashu Pork, Beef, Chicken, Steamed Tofu or Veggie Shrimp +\$3 / Beef Bulgogi +\$2 / Lobster Tail +\$12
- EXTRA:**
Protiem or Veggies +\$3 / Shrimp +\$4
Lobster Tail +\$12 / Soft Boiled Egg + \$2
Ramen Noodle +\$3
- PICK THE BROTH** (Pork bone bases)
- Tonkotsu (Creamy Pork Bone Reduction)
- Spicy Miso (Soybean Broth) Available
- Shoyu (Light Japanese Soy) Available



SPECIAL... CREATION RAMEN

- KAO SOI RAMEN** \$16
Traditional Thai and Japanese combination with yellow curry and egg ramen noodle (Northern Thai-style) with your choice of protein, crispy noodle, scallion, lime, red onion, green sour mustard and soft-boiled egg.
- RED SEA RAMEN** \$17
Ramen noodle with creamy Tom yum soup with shrimp, chashu pork, bok choy and complete ramen topping.

- TEMPURA SHOYU UDON** \$16
Japanese white noodles in light soy broth with crispy shrimp tempura, chicken, bok choy and complete ramen topping.
- BEEF BULGOGI SOUPLESS RAMEN** \$16
Korean BBQ beef on ramen noodle, bok choy, scallion, sesame seed, steamed bean sprout, soft boiled egg with BBQ gravy served with side of soup.
- KUBO RAMEN** \$16
Panang curry broth with chashu pork, complete ramen topping and crispy wonton.
- WAGYU RAMEN** \$25
A5 Japanese wagyu beef, with garlic butter truffle oil, served with tonkotsu pork bone broth, and complete ramen topping (extra wagyu \$10)

- CHICKEN LETTUCE WRAP** \$13
Sautéed ground chicken with orange sauce garlic and sesame seed served with lettuce, carrot and crispy egg noodle.



HOUSE SPECIALTY

- KUBO FRIED RICE** \$16
Sautéed rice with shrimp, chicken, carrot, onion, scallions, egg, pineapple and cashew nut.
- COMBINATION FRIED RICE** \$17
Sautéed rice with shrimp, beef, chicken, onion, carrot, egg & scallion.
- CHINESE BBQ PORK FRIED RICE** \$14
Tasty BBQ pork sautéed with rice, egg, bok choy onion & scallion.
- WAGYU FRIED RICE** \$20
Sautéed Japanese wagyu beef with rice, egg, carrot, onion & scallion served with limes on the side.
- LECHON KAWALI** \$14
Crispy pork belly served with Jasmine rice, pickled papaya and Filipino gravy.
- PORK ADOBO** \$15
A famous Filipino street food. Seasoned pork and pork belly served with fresh cherry tomato & pineapple, hard-boiled egg and jasmine rice.
- SISIG** \$15
Filipino favorite street food! Pork, pig ears, onion, garlic and mayo served in a sizzling plate with scallions, fresh chili, lime, Fried egg on top, served with white rice.
- BEEF BULGOGI** \$20
A sizzling plate of Korean BBQ beef with sautéed onion sesame seed & scallion, served with side of kimchi, lettuce & rice.
- CHICKEN TERIYAKI** \$15
Grilled chicken breast with teriyaki sauce, served with steam mixed vegetable, sesame seed & white rice.
- PAD KA PROW** \$15
Thai style stir-fried with choice of ground Beef or ground Chicken with garlic, onion, fresh chili, basil and fried egg. Served with rice.
- KAPROW LECHON** \$15
Thai style Stir-fried crispy pork belly with garlic, onion, fresh chili, basil & fried egg. Served with rice.
- PHO NAM NGIAO** \$15
Traditional northern Thai soup fusion with Vietnamese culture come with rice noodle, pork ribs, tomato, pickled mustard, fried garlic, scallion, bean sprout & limes.
- SINIGANG HOT POT** \$20
Filipino Stewed sour pork rib soup with cabbage, daikon, Boc choy and tomato.
- SALMON COCONUT CURRY** \$18
Grilled salmon in special curry sauce, steamed broccoli, fried salmon skin served with rice.
- CRISPY DUCK**.....\$24
- LOBSTER TAIL LOVER**.....\$26
- WHOLE SNAPPER**.....\$MP
- SOFT SHELL CRAB**.....\$24
- CHOICE OF.....**
- *PAD THAI**
rice noodles with egg, ground peanuts, scallions, and bean sprouts. (not available for whole snapper & soft shell crab)
- *THAI BASIL SAUCE**
Sautéed, fresh basil, onion, bell pepper, bamboo shoot, snow peas and mushrooms. Served with rice.
- *PANANG CURRY**
Red curry paste with coconut milk and herbs, pineapple, bell peppers, broccoli and topped with ground peanuts served with rice.
- *GINGER SAUCE**
Sautéed fresh ginger, mushroom, onion, scallion, bell pepper & snow peas. Served with rice.
- *SPICY TAMARIND SAUCE**
Bell pepper, fried shallot, scallion, cilantro served with rice.



ENTREE

CHOOSE PROTIEN CHOICES: CHICKEN, BEEF, TOFU OR MIX VEGGIE/ SHRIMP +\$4
SUB BROWN RICE +\$1, ADD FRIED EGG +\$2.

- (ADDITIONAL SIDE ORDER: WHITE RICE \$2 / BROWN RICE \$3 / SUSHI RICE \$4 / EGG FRIED RICE & SCALLION \$ 3)
- PAD THAI** \$15
Thai famous stir-fried rice noodles with egg, ground peanuts, scallions, and bean sprouts.
 - PANCIT** \$15
Traditional, Filipino stir-fried glass noodles with celery, red onion, cabbage, bell pepper, carrot & side of lime.
 - DRUNKEN UDON (KHI MAO)** \$15
Japanese thick rice noodle in spicy fresh basil sauce, bell pepper, bamboo shoot, snow pea, onion and mushroom.
 - YAKI UDON** \$15
Japanese thick rice noodle in teriyaki sauce sautéed with onion, carrot, snow pea, cabbage scallion and sesame seed.
 - PANANG CURRY** \$15
Red curry pastes with coconut milk and herbs, pineapple, bell peppers, broccoli and topped with ground peanuts served with rice.
 - THAI BASIL SAUCE** \$15
Sautéed, fresh basil, onion, bell pepper, bamboo shoot, snow peas and mushrooms. Served with rice.
 - GINGER SAUCE** \$15
Sautéed fresh ginger, mushroom, onion, scallion, bell pepper & snow peas. Served with rice.
 - MIX VEGETABLE** \$15
Sautéed broccoli, carrot, snow pea, bean sprout, cabbage, boc choy, served with rice.
 - FRIED RICE** \$14
Sautéed rice with onion, carrot, egg and scallion (Crab meat available for this item +\$4)



VEGAN | SPICY
INDICATES SPICY DISHES, HOWEVER, YOU CAN SPECIFY
SPICY LEVELS: MEDIUM / HOT / THAI HOT

PLEASE INFORM YOUR SERVER, IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY CONCERNED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.

SUSHI MENU



* = RAW / MASAGO, TOBIKO (FISH EGG) = RAW
FRESH CUT OF THE DAY (A LA CARTE)
SUSHI (WITH RICE 1 PC), SASHIMI (RAW FISH ONLY, 2 PCS)

KANI (IMITATION CRAB) / TAMAGO (SWEET OMELET).....	\$3
*SALMON/WAHOO/ESCOLAR/SABA.....	\$3.75
*HAMACHI/TUNA/IKURA/EEL.....	\$4
AMA EBI (SWEET SHRIMP WITH FRIED HEAD).....	\$5.50
*CONCH/OCTOPUS/ *SCALLOP.....	\$5
*UNI (SEA URCHIN).....	\$MP
(+ Quail Egg \$1)	
*WAGYU BEEF (A5).....	\$MP
*OYSTER SHOOTER.....	\$10/CUP

PO-KE BOWL



EVERY BOWL COMES WITH SUSHI RICE, SWEET CORN, EDAMAME, SEAWEED SALAD, AVOCADO,SCALLION, SPICY KANI, FURAKAKE, SESAME SEED AND MICRO GREENS.
(SUB BROWN RICE +\$1) (EXTRA FISH + \$4)

CHOICE OF FISH

*TUNA OR SALMON	\$15
*MIX FISH (TUNA, SALMON, WHITE FISH)	\$16
POP CORN SHRIMP/FISH TEMPURA (DEEP FRIED/ COOKED)	\$15
UNAGI (EEL)	\$16
*HAMACHI (JAPANESE YELLOWTAIL)	\$17
*SPICY TUNA OR SPICY SALMON (MIX W/ CUCUMBER)	\$17
VEGAN POKE BOWL	\$14

Brown rice, steamed tofu, asparagus, sweet corn, seaweed salad, kampo, edamame, sesame seed & scallion with po-ke sauce.

*HAWAIIAN PO-KE BOWL	\$17
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Mix fish come with mango, pineapple, seaweed salad, edamame, cucumber, scallion, furakake, sesame seed and spicy mayo.

*FUJI MOUNTAIN POKE BOWL	\$30
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Bed of sushi rice & furakake, loaded with mountain of raw fish, kani, avocado, ikura, masago, scallion, served with special dressing.

**WAGYU (A5) STEAK DONBURI (MUST TRY!!)	\$26
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Seasoning seared wagyu steak with truffle, scallion, sesame seed served with soft boiled egg, steamed broccoli & ikura micro green on top with bed of sushi rice & furakake.

SUSHI BAR STARTER

*SUSHI APPETIZER (6 PCS. OF SUSHI CHEF'S CHOICE)	\$15
*SASHIMI APPETIZER (9 PCS. OF SUSHI CHEF'S CHOICE)	\$15
*TUNA TARTARE DIP	\$14

Spicy tuna, mango, scallion, masago, avocado, tobiko, sesame seeds with taro chips.

*SPICY TUNA BITE	\$12
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Crispy rice, spicy tuna, scallion, masago, tobiko sesame seeds and micro greens with wasabi mayo.

*TUNA SALAD	\$15
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Slightly fried tuna wrapped with nori, mix green, cucumber, seaweed salad, radish, masago, cherry tomato, scallion, sesame seed topped with chef's special sauce.

*YELLOWTAIL JALAPENO APP	\$17
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Thin-sliced Hamachi with jalapeno, seaweed salad, daikon, tobiko in ponzu sauce.

*DEEP OCEAN SALAD	\$16
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Lettuce, tuna, salmon, white fish, octopus, conch, avocado, orange, cucumber, tobiko, scallion and sesame seeds with chef's salad ginger dressing.

*SPICY CONCH & OCTOPUS SALAD	\$15
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Fresh conch & octopus mix with chef special sauce, cucumber, mango, seaweed salad, masago, scallion and furakake flake.

*SPICY SALMON TACO (3) (SUB TUNA +\$2)	\$13
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Crispy wonton, spicy salmon, scallion, masago topped with mango salsa and avocado.

*FIRE BALL	\$16
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Deep-Fried whole avocado with spicy tuna inside and on top with spicy lump crab meat, tobiko & micro greens, scallion.

*TUNA TATAKI	\$15
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Seared tuna, cucumber, seaweed salad, radish, green onion, masago and sesame seeds with ponzu sauce.

*SCALLOP CRUDO	\$16
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Seared scallop, yuzu kosho, chili garlic, radish, tobiko.

*WAGYU BEEF TATARE	\$20
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Marinated Japanese wagyu beef, tobiko, quail egg. Served on Vietnamese rice cracker.

*SALMON BELLY YUZU TRUFFLE	\$16
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Salmon belly slice, crispy garlic, orange, truffle oil, yuzu citrus and scallion, tobiko.

* FRESH OYSTER 1 DOZEN	\$27
½ DOZEN	\$15

Topped with citrus yuzu, chili garlic oil and fried shallot.

* WAGYU TATAKI	\$28
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Special wasabi sauce topped on seared wagyu, fried garlic & truffle oil.

CUCUMBER WRAP ROLL (NO RICE)

KC RAINBOWS ROLL \$14	KC VEGGIES ROLL \$11
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White fish, tuna, salmon, masago, scallions, asparagus and avocado, ponzu sauce, sesame seeds.

KC SPICY TUNA ROLL \$14	KANISU ROLL \$12
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Spicy tuna, masago, scallions and avocado, ponzu sauce, sesame seeds.

KC SALMON ROLL \$13	KC HAMACHI \$15
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Salmon, kani, tamago, cream cheese and avocado, ponzu sauce, sesame seeds.

Japanese yellowtail, daikon, avocado, cilantro, masago, scallion and sesame seed, ponzu sauce.

BASIC ROLLS

WRAP WITH RICE AND SEAWEED

*CALIFORNIA ROLL \$7	*JB ROLL \$10
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Kani, avocado, cucumber, I/O masago and sesame seeds (HR = \$5)

*SALMON CALIFORNIA \$10	SHRIMP TEMPURA ROLL \$12
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Salmon, avocado, cucumber, I/O masago and sesame seeds (HR = \$7)

*ROLL WITH SCALLION (SALMON/TUNA/HAMACHI/ESCOLAR/WAHOO) (HR=\$5.50) \$8	*RAINBOW ROLL \$13
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California roll based & topped with assorted fish, avocado, masago & sesame seed.

*UNAGI ROLL \$12	*DANCING ROLL (EEL / SHRIMP ROLL) \$13
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Eel, cucumber and scallions (HR = \$7)

SALMON SKIN ROLL \$7	*VOLCANO ROLL \$13
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Crispy salmon skin, cucumber & scallion (HR = \$5)

SPICY KANI ROLL \$7	*MEXICAN ROLL \$14
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Spicy crab and avocado (HR = \$5)

VEGAN ROLL \$7	CHICKEN TEMPURA ROLL \$13
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Kampo, carrot, cucumber, daikon, avocado & asparagus (HR = \$5)

VEGGIE ROLL (AVOCADO/ ASPARAGUS/ CUCUMBER) (HR = \$5) \$7	TAMAGO ROLL \$6
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Japanese sweet omelet.

*SPICY ROLL (TUNA/SALMON/HAMACHI/WAHOO) \$10	
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Spicy sauce mix with cucumber and scallions. (HR = \$6)

ROLL = CUT
HR = HAND ROLL (CONE SHAPE STYLE)
I/O = RICE ON THE OUTSIDE

SPECIAL ROLLS

WRAP WITH RICE AND SEAWEED

I/O = RICE ON THE OUTSIDE	
MAKE I/O ROLL.....	+\$1
SUB SOY PAPER WRAP.....	+\$1
ANY SUBSTITUTION WILL BE CHARGED	
NEW YORK ROLL \$15	*HONEYMOON ROLL \$22

Tempura-style roll with salmon, avocado, cream cheese and cucumber topped with spicy kani, scallions, masago and eel sauce, spicy mayo.

*JAPANESE LOVER ROLL \$16	*ANGRY BIRD ROLL \$16
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Hamachi, avocado, masago, scallion, I/O topped with seared Hamachi, cilantro, wasabi aioli, jalapeno and tobiko, Japanese dressing.

*TUNA LOVER ROLL / SALMON LOVER ROLL \$15	SHRIMP TEMPURA, CUCUMBER, KANI AIOLI, & JALAPEÑOS, I/O topped with spicy tuna, tempura flake, masago and sesame seed with tempura kani on the side. (tiger sauce)
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Spicy tuna OR Salmon, scallions, masago and tempura flakes, I/O topped with tuna or salmon, avocado and sesame seeds, kimchi sauce.

*ORANGE DRAGON ROLL \$16	*SUPER SPIDER ROLL \$19
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Shrimp tempura, spicy kani, masago and cream cheese, I/O topped with seared salmon, spicy mayo, scallion and eel sauce.

GREEN DRAGON ROLL \$14	MIAMI HEAT ROLL \$15
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Shrimp tempura, asparagus, cream cheese, I/O topped with avocado and sesame seed, eel sauce.

BLACK DRAGON ROLL \$18	*CRAZY SALMON ROLL \$19
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Shrimp Tempura, Cream cheese, asparagus cucumber topped with bbq eel, avocado and urari masago, eel sauce.

DOMINICK TEMPURA SANDWICH \$15	CRUNCHY ROLL \$15
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Kani salad, avocado, mozzarella cheese, masago and sesame seeds, eel sauce.

TWO CHEESY ROLL \$15	*KUBO ROLL \$19
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Kani aioli, Avocado, Mango, mozzarella cheese, cream cheese and sesame seeds (whole Tempura), eel sauce & spicy mayo.

FIRE DRAGON ROLL \$21	*KING OF THE SEA ROLL \$28
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Ama ebi, shrimp tempura, cream cheese, asparagus, eel & avocado, I/O topped with spicy tuna, tempura flakes, masago sesame seed & scallions, tiger sauce.

*17TH ROLL \$15	MAMA MIA ROLL \$18
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White fish, salmon, tuna, asparagus, avocado, scallions & masago with chef's special sauce, Japanese dressing.

LOBSTER WARRIOR \$26	*CURBSIDE ROLL \$17
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Lobster tempura, avocado, asparagus, scallions, I/O with masago, sesame seed and special sauce. (tiger sauce)

*NARUTO WAGYU ROLL \$30	*SPICY GIRL ROLL \$17
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Tamago, asparagus, salmon, tempura flake I/O topped with slice seared wagyu A5, fried shallot, spicy garlic oil, masago, scallion, orari, drizzling with chef special sauce.

*SUPER SAIYAN ROLL \$21	LOBSTER DYNAMITE \$25
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spicy Kani, avocado, cucumber, tempura flake I/O topped with salmon, slice lemon, masago, spicy mayo, sesame seed.

Fried lobster tempura cucumber avocado I/O with masago and sesame seed topped with baked seafood mayo and scallion, eel sauce.

SUSHI/SASHIMI COMBINATION

*SINGLE RIDE \$30	*BOAT FOR 2 \$56
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Rainbow roll with 6 pcs. of sushi & 9 sashimi.

*SUSHI MORI \$25	*BOAT FOR 3 \$85
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9 pcs. of sushi plus spicy tuna roll.

*SASHIMI PLATTER \$28	*BOAT FOR 4 \$115
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16 pcs. of sashimi.

*CHIRACHI \$25	*CRUISE SHIP (FOR 10 PPL) \$250
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Assorted fresh fish over the sushi rice.

California roll, JB roll, crunchy roll, spicy tuna roll, shrimp tempura roll, volcano roll, Kubo roll. PLUS 40 pcs of sushi & 50 pcs of sashimi.

(ADDITIONAL OR CHANGES WILL BE CHARGED)
SERVED WITH MISO SOUP OR HOUSE SALAD (GINGER DRESSING)

***OMAKASE STYLE AVAILABLE AT SUSHI BAR ONLY!!
(TELL STAFFS OR CALL US TO RESERVE YOUR SPOT, /LIMIT 1.30 HOUR) CHECK SUSHI LIST SPECIALITY OF THE DAY
\$ 100/ person included starter & 12 courses also dessert (excluded drink) (service charged is not included)