

SOUP & SALADS

MISO SOUP Served with tofu, wakame seaweed and green onion 3.75

SEAWEED SALAD Wakame seaweed with sesame dressing. Served with crab stick 5.95

HOUSE SALAD Spring salad mix with freshly made Japanese ginger dressing 5.25

THAI BASIL SALAD Romaine lettuce, Thai basil, cucumbers, carrots, water chestnuts and orange with a citrus vinaigrette 5.75

SQUID SALAD Served with spicy mayo upon request 8

STARTERS

EDAMAME Green soybeans boiled and salted 5.75

JAPANESE DEVEILED EGGS Boiled eggs, mayo, soy, wasabi sesame seeds, & green onions 6

***TUNA TARTARE** Longan fruit, avocado, masago, scallions, cucumber, and sweet seasoning 14.95

***HAMACHI CARPACCIO** Jalapeno, scallions, caviar, and wasabi vinaigrette 14.95

SEARED PORK BELLY Smoked pork belly brushed with eel sauce, topped with salmon roe, and Thai basil 10

PORK (SHRIMP) DIM SUM Asian style pork dumplings (& shrimp) with a side of citrus soy vinaigrette 7.75

VEGETABLE DUMPLING Asian style pork dumplings with a side of soy vinaigrette 7.25

SHRIMP DIM SUM Shrimp dumpling with a side of citrus soy vinaigrette 8.25

CHICKEN DUMPLING Chicken-filled dumplings 7.75

KUSHIYAKI BEEF Japanese beef skewers drizzled with teriyaki sauce 10

ASIAN STREET TACOS Your choice of 3: Garlic Shrimp Taco, Pork & Kim Chi Taco, or Korean BBQ Steak Taco 9.5

*These items may be raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



FROM THE SEA COMBOS

Served with your choice of one of each from A, B, & C:

A) Potato, white rice, or ramen noodles

B) Corn cob or steamed vegetables

C) Boiled egg or soy egg

Add pork belly \$5 &/or andouille sausage \$3

Choice of sauce or steamed with 2 side sauces. Choice of spice level. May add a la carte From The Sea items to any boil.

ULTIMATE BOIL 1 crab cluster, 6 shrimp, 6 mussels, 6 clams, and 6 crawfish 30

NAMI BOIL 1 lb shrimp, 10 little neck clams, 1/2 lb black mussels, & andouille sausage or pork belly 42

UMI BOIL 6 oz lobster tail, 1 cluster snow crab, 1/2 lb shrimp, 1/2 lb black mussels, and 5 little neck clams, & andouille sausage or pork belly 65

FAMILY BOIL (for 4) 1 lb shrimp, 1 lb mussels, 1 lb clams, 1 lb crawfish, 2 snow crab clusters, 1 lobster tail, 8 potatoes, 4 corn, and 4 boiled eggs. (No substitutions. May add additional items for an upcharge) 110

SAUCE OPTIONS

Steamed Only (Spice level does not apply)

Butter Only
Garlic Butter
Soy Butter
Red Thai Curry
Sweet Chili Sauce
K-Asian (Old-Bay base)

SPICE LEVEL

No Spice, Mild, Medium, Hot, Extra Hot

FROM THE SEA

Select any combination of seafood to create your own boil. Choice of sauce and spice level.

Orders of 1 lb or more (of any combination) served with your choice of one of each from A, B, & C:

A) Potato, white rice, or ramen noodles

B) Corn cob or steamed vegetables

C) Boiled egg or soy egg

Add pork belly \$5 &/or andouille sausage \$3

	1/2 Lb	1 Lb
SHRIMP (No Head)	12.5	22
CLAMS	7.5	12
BLACK MUSSELS	10	17
CRAWFISH	8	13
SNOW CRAB LEG CLUSTER	16.5 (1)	30 (2)
LOBSTER TAIL (6 oz)		21

MAINS

RAMEN

Ramen noodles served in a vegetable and soy-based broth. Accompanied with napa cabbage, shiitake mushrooms, red peppers, green onion, and a soy egg 8

Add: Steak 10 Chicken 6 Shrimp 7

TERIYAKI ISLAND PULLED PORK

Smoked pulled pork with teriyaki sauce, pineapple chunks, and red peppers. Served with sticky rice and broccoli 13

LOBSTER MAC Lobster tail and cheddar mac with a butter panko crust 14

ORANGE GLAZED CHICKEN Succulent quarter leg chicken roasted with orange glaze sauce. Served with 2 sides 14.5

SURF & TURF

6 oz lobster tail crusted with panko, garlic, and green onion, plus a 6 oz seasoned steak. Served with 2 sides 39

STEAK 6 oz Teres Major served with 2 sides 17

SIDES

Vegetable Medley	3.5	Rice	3.5
Steamed Broccoli	3.5	Soy Egg	2
Hard Boiled Egg	2	Boiled Potato	2
Smashed Garlic Parmesan Potato	4	Corn	2

20% Gratuity automatically added to parties of 8 or more

NIGIRI & SASHIMI

	NIGIRI 2 pcs	SASHIMI 4 pcs
EBI - Shrimp	6.95	8.95
*HAMACHI - Yellowtail	7.95	10.95
KANI - Crab Stick	6.50	8.95
*MASAGO - Smelt Egg	6.25	9.95
UNAGI - Eel	7.75	9.95
*HOTATE - Scallop	7.95	10.95
*SAKE - Salmon	7.95	10.95
*SMOKED SALMON	7.95	10.95
*WHITE FISH	6.95	9.95
*MAGURO - Tuna	8.25	10.95
*TAKO - Octopus	7.25	9.95
*TOBIKO - Flying Fish Roe	6.25	9.95
*IKA - Squid	7.75	9.95
*UZURA - Quail Egg		1.50

CLASSIC ROLLS

All Rolls Contain Sesame Seeds. Please Notify Your Server If You Do Not Want Them

*HAND ROLL 6.5

CALIFORNIA Crab, cucumber and avocado 7.25

*TUNA 6.95

*SPICY TUNA Cucumber 7.95

*SALMON 6.95

*SPICY SALMON Cucumber 7.95

*SALMON AVOCADO Fresh salmon with avocado 8.25

*PHILLY ROLL Smoked salmon, cream cheese & avocado 8.5

*YELLOWTAIL Cucumber & scallions 7.95

*SPICY YELLOWTAIL Cucumber 7.95

*TUNA AVOCADO Fresh Ahi Tuna with sliced avocado 8.25

TUNA TERIYAKI Grilled tuna, teriyaki sauce & cucumber 8.5

SALMON TERIYAKI Grilled salmon, teriyaki sauce, and cucumber 8.5

KAI SIGNATURE ROLLS

*ORANGE SUNSET Spicy salmon & avocado inside, lightly baked salmon w/ citrus spicy mayo on top 17.5

*SALMON, TUNA OR SHRIMP CRUNCHY Japanese crunchy mix, crabstick, mayo with salmon, tuna or shrimp & eel sauce 13.5

*CHERRY BLOSSOM Spicy tuna mixed with masago, scallions & avocado. Served with seaweed salad 12.5

*RAINBOW Tuna, white fish, salmon, shrimp & avocado over a California roll 14.5

*SUPER CRUNCHY Japanese crunchy mix inside, topped with salmon, tuna, & shrimp 14.5

*HURRICANE Spicy salmon mixed with masago, scallions & cucumber, topped with salmon, yellowtail & avocado 16.25

*KAMIKAZE Spicy tuna & cucumber, topped with yellowtail, masago, scallions & sriracha chili sauce 16.25

*SPICY SCALLOP Scallop mixed with masago, scallions, spicy mayo & cucumber 14.5

*KAI Lobster salad & crabstick, topped with shrimp & avocado with spicy ranch sauce 16.95

*SKINNY Crab, avocado & caviar, wrapped in cucumber & drizzled with Japanese mayo and ponzu sauce 15.95

*SWEET SUMMER Cucumber, avocado and crab, topped with warm baked cream cheese, salmon, tobiko & spicy mayo 17.5

*TIGER Spicy tuna mixed w/ masago, scallions, mango, cucumber & avocado, wrapped w/ tiger paper (soy & seaweed blend). Served with a sweet touch of mango sauce 17.5

*VOLCANO Crab, avocado & cucumber, topped with baked crab salad (crab, masago, mayo & scallions) 17.5

*YIN YANG Spicy citrus salmon & spicy tuna mixed with masago & scallions, layered with rice, crab salad & avocado, topped with scallions & caviar 17.5

DRAGON Crab, avocado & cucumber, topped with baked eel & avocado 17.5

*ORANGE FIRE CRACKER Crab, cucumber, avocado, and hot crunchy mix with spicy salmon, jalapeno and caviar 17.5

*RED FIRE CRACKER Crab, cucumber, avocado, and hot crunchy mix with spicy tuna, jalapeno and caviar 17.5

*RED SHELL Crab cucumber, and avocado with baked lobster salad & caviar 17.5

*NICKY Spicy tuna and cucumber with white fish, avocado & caviar 17.5

VEGETARIAN

CUCUMBER 6.25

AVOCADO 6.25

AVOCADO CUCUMBER 6.95

GO GREEN Japanese sweet potato & cucumber inside cover with avocado on top with house sauce 10.95

FUTOMAKI (6 pc – Seaweed Outside) Cucumber, avocado, Japanese pickle, baby carrot & inari 10.95

AVOCADO CRUNCHY Japanese crunchy mix, mayo, avocado with house sauce 11.95

COMBINATIONS

*TUNA LOVERS Spicy Tuna Hand Roll, 2 nigiri, 2 sashimi, 6 piece roll, 8 piece spicy roll 25.95

*SALMON LOVERS Spicy Salmon Hand roll, 2 nigiri, 2 sashimi, 6 piece roll, 8 piece spicy roll 25.95

*CHARISHI BOWL Chef's choice of sliced sashimi, vegetables, and avocado served over sushi rice 25.95

*UNAGI BOWL Baked fresh water eel over rice 25.95

*SMALL SUSHI BOAT 200
Chef's choice: Combination of rolls, nigiri & sashimi

*LARGE SUSHI BOAT 300
Chef's choice: Combination of rolls, nigiri & sashimi

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