




APPETIZERS

GYOZA 6 pcs of Pork Dumpling Steamed or fried to golden Brown.	8	EDAMAME Steamed soy beans and lightly salted	6
CRAB RANGOON 5 pcs crispy rangoon filled with imitation crab, scallions, creamcheese served with sweet chili.	8	 SPICY DUMPLING Steamed dumpling served with house spicy sauce, shichimi pepper, crispy onions.	8
VEGETABLE EGG ROLL 2 pcs vegetable wrapped in spring roll skin, deep fried and served with sweet chili	8	TUNA TATAKI Searred rare tuna, thinly sliced, served chilled with a ponzu sauce.	16
TEMPURA Batter dipped, served with special Japanese dipping.	13	 KANI CRISPY Crab salad, avocado, served with crispy wonton chips & House creamy sauce, soy glaze.	12
SHRIMP/SHRIMP & VEGGIES VEGETABLE	10	TAKOYAKI 5 pcs deep fried octopus ball topped with house creamy sauce, bonito flake soy glaze.	9
SALT & PEPPER CALAMARI Strip-cut calamari, battered and fried, tossed with onion, served with sweet chili.	12	 SEAWEED SALAD	7

HIBACHI

All come with sesame seeds
Served with fried rice and vegetables
"Mushroom, broccoli, zucchini, carrot"
Each comes with your choice of soup or salad (Dine-in only)

CHICKEN	14	VEGETABLE/TOFU	14
SHRIMP	16	CHICKEN/SHRIMP	19
FILETMIGNON	20	FILET MIGNON/SHRIMP	23
CHICKEN/FILET MIGNON	21		

THAI DISHES

 RED OR GREEN CURRY  Curry with coconut milk, broccoli, mushrooms, bell peppers. Served with steamed rice.		 PAD THAI  Thin flat rice noodles, scallion, egg tossed, in a tangy sweet citrus sauce, on the side bean sprouts, carrot, peanut, and lime.	
CHICKEN	14	CHICKEN	14
BEEF or SHRIMP	16	BEEF or SHRIMP	16






LUNCH SPECIAL

TUES - FRI
11:30 AM - 3:00 PM

8470 HONEY CUTT RD, STE 100
RALEIGH, NC 27616 (919) 615-3209







SUSHI ENTREES

Each comes with your choice of soup or salad
(Dine-in only)
All nigiri topped with fresh wasabi

 SUSHI LUNCH PLATE Chef's choices of 4 pcs nigiri & a California roll.	15
 DELUXE SUSHI LUNCH PLATE Chef's choices of 6 pcs of nigiri & a Tuna roll	18
 SASHIMI LUNCH PLATE 8 pcs of fish Chef's choice.	19




BENTO BOX 15

All nigiri topped with fresh wasabi


 MAKI BENTO 3 pcs of each (salmon, tuna, cucumber, and avocado roll), vegetable tempura, fruit of the day.		 SUSHI BENTO 4 pcs of nigiri, half California roll, vegetable tempura, and fruit of the day.	
 SHRIMP TEMPURA 3 pcs of shrimp tempura, vegetable tempura, fried rice, and fruit of the day.		 YUMMY BENTO Sesame chicken, (deep-fried white meat), sesame sauce, vegetable egg rolls, steamed rice, steamed broccoli, and sesame seed.	
 SALMON BENTO Tempura-style salmon, teriyaki sauce, lemon zest, 2 pcs pan seared pork dumplings, house salad, and edamame.		 PAPA'S BENTO Ground chicken fried rice with peas, carrot, onion, scrambled eggs, shichimi pepper, avocado, onion rings, and spicy crab salad.	

POKE BOWL

Sushi rice, spring mix, avocado,
crab salad, cucumber, crispy onion, and
sesame seed.

PROTEIN:	 Salmon/Escolar	15
	 Tuna	16
	 Tofu	15
SAUCE:	Ponzu/Spicy mayo	

MAIN DISHES

 SPICY MISO RAMEN Ramen noodles served in spicy miso broth with deep- fried Karaage Chicken, Shitake mushroom, scallions, nori seaweed, ajitsuke egg, and shichimi pepper.	18	CHICKEN WRAP Deep-fried Karaage chicken, cheddar cheese, fried rice, bacon bits, mango salsa, house sauce, wrapped in flour tortillas, on side homemade basil mayo	15
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TWO ROLLS SPECIAL 19

All rolls come with sesame seeds

 MARRY Crabstick, cucumber, avocado, topped with spicy tuna, tempura flakes, spicy mayo.		 BAM BAM Shrimp tempura, crabstick, cream cheese, jalapenos, deep fried with bam bam sauce, soy glaze.	
 PHILLY Smoked salmon, cream cheese and cucumber.		 SPICY TUNA Cucumber, spicy tuna, spicy mayo.	
 RAINBOW Crabstick, cucumber, and avocado, topped with fresh tuna, salmon and boiled shrimp.		 VOLCANO* Crabstick, avocado, and cucumber rolled, covered with baked crab salad mixed with cream cheese, cheddar cheese, salmon and soy glaze.	
 FUSION Salmon, cream cheese and avocado prepared tempura style, served with spicy mayo, and soy glaze.		 CRAZY ROLL* Shrimp tempura, cucumber topped with spicy crab salad and masago, soy glaze, spicy mayo.	
 BLACK WIDOW* Deep-fried soft-shell crab, crab salad, cucumber, masago, spicy mayo and soy glaze.		 SWEET DRAGON* Shrimp tempura, masago, spicy mayo topped with eel, avocado, and soy glaze.	
 SHRIMP TEMPURA* Shrimp tempura, masago, cucumber spicy mayo.		 OCEAN BREEZE Fresh salmon, avocado, cucumber, carrot rolled in rice paper, ponzu,crispy onion.	
 HIMALAYA Salmon, shrimp, avocado, creamcheese rolled in nori tempura style, topped with crunchy, creamy sauce, soy glaze, scallions		 GEISHA* Tuna, salmon, avocado, masago, rolled in soybean wrap.	

DRINKS & DESSERTS

JUICE Apple/Orange/Cranberry	4	ICE TEA	3
MOCHI ICE CREAM Strawberry/Mango or Green tea	7	THAI TEA	6
CHEESECAKE New York Style	7	VIETNAMESE COFFEE	6

NOTICE: SOME ITEMS ARE COOKED TO ORDER AND
MAYBE SERVED RAW OR UNDERCOOKED. CONSUMING
RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE THE RISK OF
FOOD-BORNE ILLNESS.

*ITEMS CONTAIN RAW FISH
ROE, MASAGO, TOBIKO.
FLAVORED & COLORED
CURED WITH SALT, EDIBLE
& SAFE TO CONSUME



Indicates
Spicy



Indicates
Raw



Able to be
Gluten Free



Cooked
Items

**SERVICE CHARGE OF 20% WILL BE APPLIED FOR
PARTIES OF SIX OR MORE.**