



Brunch


Weekend Sat- Sun: 11:00 am - 2:30 pm

8470 Honeycutt Rd, st 100, Raleigh, NC 27616 (919) 615-3209

Starters

 **Spicy Dumpling** 8
Steamed dumpling mixed with house spicy sauce.

Edamame 6
Steamed soy beans and lightly salted.
• **Option:** Spicy sauce +1

 **Crabocado*** 12
Lightly battered avocado & masago crab salad, deep fried, topped with house sauce, soy glaze.

Calamari 12
Strip-cut fried calamari, with garlic, onion served with sweet chili.

Seafood Egg Roll 10
Deep fried spring roll wrap with shrimp, squid, imitation crab, cabbage, carrot. served with sweet chili.


Crab Rangoon 8
Five pieces of crispy Rangoon filled with crab meat, scallions, and cream cheese served with sweet and chili sauce.

 **Seaweed Salad** 7

Sushi Burger

Choice of your protein. Fried crispy Sushi rice, avocado, cucumber, pickle onion, crab salad, house sauce & spicy mayo.
• Come with one side: French fries **or** salad

Eel (Not Gluten free)  **Smoked Salmon**

 **Shrimp Tempura**
Come with one side: French fries **or** Salad

Omakase

Sushi One Omakase 33
Chef's choice, 8pcs Nigiri, 1 spicy Tuna handroll

Pandan Waffle


Homemade pandan and coconut waffle flavor, served with side of fruits
** May Contain egg or dairy


Add on: • **Strawberry Banana** +2
• **Ice Cream** +2
Vanilla or Green tea

Topping: • **Maple syrup**
• **Coconut milk**

Sushi Taco

3 pcs Chef's special Sushi Rice over Deep fried nori. topped with soy glaze, house sauce.
• Come with sesame seeds.



 **Spicy Tuna** with Oba leaf

 **Spicy Crab salad** with avocado, crispy onion

 **Eel Unagi** and avocado
Come with one side:
Wonton chips **topped** with crab salad, spicy mayo & soy glaze.

Poke Bowl*

Choice of protein, masago, spring mix, avocado, crab salad, cucumber & edamame, crispy onion. served with Sushi rice with lightly ponzu sauce.

 **Escolar** 18  **Tuna** 20

 **Salmon** 18 **Tofu** 18

Eel Unagi 18

Sauce Option: Spicy Mayo / Ponzu / White sauce

Poached Huevos

Poached eggs served over a bed of deep-fried, crunchy sushi rice, sesame seeds, avocado, house sauce, spicy mayo, topped with baked cheddar cheese, bacon and salmon. shichimi pepper, scallions.

• Come with one side of French fries

Drinks

Tea 3
Coffee 3
Vietnamese Coffee 6
Soft drink 3
Thai Tea 6

Mocktail

Berry Mojito 9
Lavender Breeze 9
Grand Passion 9

Mimosa

Regular / Blackberry / Cherry / Pomegranate / Pineapple 4

Sake flights

Apple / Lychee 10
Asian Pear / Ozeki dry

Desserts

Mocheese 9
1 pc Mango, 1 pc Green tea mochi, 3 pcs miniture Cheesecake
Brownie N' Ice Cream 9
Homade Brownie & Vanilla Ice Cream
Cheesecake 6
Strawberry / New York style
Ice Cream 6
vanilla / Green tea



Indicates Spicy



Indicates Raw



Able to be Gluten Free



Cooked Items

Sushi special

2 half rolls of your choice.

16



Twin Dragon

Shrimp Tempura and spicy Tuna topped with bluefin tuna, salmon, crispy onion, spicy mayo, and eel sauce.



White Tiger*

Spicy tuna, cucumber, topped with seared white tuna onion crunch, masago, white sauce, soy glaze



Red Demon

Shrimp tempura, avocado, cucumber topped with seared bluefin tuna, spicy mayo, hot sauce, scallions & eel sauce



Arizona Sunset*

Spicy crab salad, avocado, topped with seared smoked salmon, black tobiko, creamy sauce & jalapenos.



Wicked Tuna*

Spicy tuna, avocado, topped with seared albacore, tuna, crispy onion, masago, white sauce & soy glaze



Grand Canyon

Deep fried pork gyoza, jalapeno, kanpyo, topped with spicy crab, tempura flakes, bacon bits, spicy mayo, sweet sauce & scallions



Mt Fuji*

Spicy crab, avocado, topped with chopped escolar, salmon, albacore, masago tempura flake, creamy sauce & goy glaze.



Cherry Blossom*

Spicy crab, avocado, cucumber, topped with seared salmon, mango salsa, house sauce, ponzu.



Sweet Dragon

Shrimp tempura, masago, spicy mayo topped with eel, avocado and soy glaze.



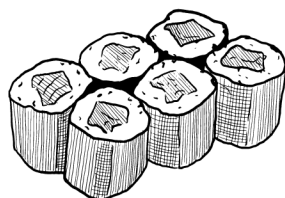
Yummy Yummy

Shrimp tempura, jalapenos, cucumber, topped with spicy tuna, house sauce, crispy onion & soy glaze



Spider-Man

Deep fired soft shell crab, eel, spicy crab, topped with avocado, wasabi mayo & eel sauce.



Hibachi

Hibachi-style vegetables (Broccoli, zucchini, carrot, and mushroom)

- Served with Fried rice.
- All come with sesame seeds.

Vegetable / Tofu 18

Chicken 19

Shrimp 22

Filet mignon 28

Chicken / Shrimp 27

Filet mignon / Chicken 31

Shrimp / Filet mignon 35

Bento Box


- Come with one side of soup or salad

 Vegetarian Bento 21

Inari (bean curd), avocado, Tamago nigiri style. Vegetable roll, Avocado cucumber gunkan.

 Salmon Bento* 22

4 pcs of nigiri "smoked salmon, Scottish salmon, seared salmon" topped with fresh wasabi, tobiko, Salmon & avocado roll, spicy Salmon gunkan.

 Tuna Bento* 24

4 pcs of Nigiri "Bluefin Tuna, seared Tuna, Escolar, Albacore" topped with fresh wasabi, tobiko. Bluefin Tuna & avocado roll, spicy Tuna gunkan.

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KITCHEN SPECIAL

SO Noodle 20

Stir fried egg noodles, bean sprout, bell pepper, topped with fried egg sauté Shrimp, crispy onions, cherry tomato with house special sauce.

Creamy Salmon 26

Sauté Scottish Salmon, served with creamy coconut sauce, grilled asparagus, onions, bell peppers. Served with Steamed Rice.

Combo Shaking Beef 28

Filet mignon cooking on the wok with house special sauce, served with side of french fries, 2 fried eggs, buttered toast and salad.

Fried Rice

Jason's Fried rice

Meat of your choice, onion, peas & carrot. Topped with eggs, avocado slices, spicy mayo, scallion, cayenne pepper, schichimi pepper.

Chicken / Tofu 17

Shrimp or Beef 19

Vegetarian Fried Rice 17

Softshell Crab Curry 23

Soup base with coconut milk, yellow curry powder, onion, pea & carrots, mushroom. Tempura style of Softshell crab, boiled shrimps. Served with Steamed Rice.



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

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



Indicates Spicy



Indicates Raw



Able to be Gluten Free



Cooked Items