

FAR EAST FAVORITES

MONGOLIAN BEEF - Stir-fried with carrots, onions, scallions	16.50
CHICKEN SHRIMP or ROAST PORK (NEW)	14.50 16.50
STIR-FRY SHRIMP & CHICKEN - Sautéed with vegetables	16.50
CHICKEN or TOFU SHRIMP or BEEF	13.50 16.50 16.50
ROAST PORK (NEW)	16.50
BROCCOLI SHRIMP & CHICKEN	16.50
CHICKEN or TOFU SHRIMP or BEEF	14.00 16.50 16.50
ROAST PORK (NEW)	16.50
CASHEW SHRIMP & CHICKEN	17.50
CHICKEN or TOFU SHRIMP or ROAST PORK (NEW)	15.00 17.50
FRESH GINGER - Stir-fried ginger, onion, scallion, pepper, celery, carrot	14.50
CHICKEN or BEEF	16.50
ROAST PORK (NEW)	16.50
THAI BASIL - Stir-fried onion, bell pepper, celery, spicy sauce	14.50
CHICKEN or BEEF	16.50
ROAST PORK (NEW)	16.50

RICE & NOODLE FAVORITES

EMPEROR'S FRIED RICE (Beef, chicken & shrimp)	16.00
VEGGIE CHICKEN or BEEF	12.50 13.50 16.00
SHRIMP or BEEF	16.00
ROAST PORK FRIED RICE (NEW)	18.00
SIAM FRIED RICE - Spicy Thai style Curry fried rice with beef, chicken, shrimp, pineapple, cashew nuts	17.00
BEEF CHOW FUN - Beef, beansprouts, onion, scallion, Chinese rice noodles	18.00
CHICKEN or ROAST PORK (NEW)	14.00 18.00

LUNCH SPECIALS

served with Miso Soup or Spring Salad.....Brawn Rice - add \$ 1.00

LUNCH SUSHI (no shellfish) 6 pieces chef's choice Sushi & California Roll (masago & sesame seeds)	11.50
LUNCH SASHIMI (no shellfish) 12 pieces chef's choice sashimi	13.50
LUNCH SUSHI & SASHIMI 7 pieces Sashimi, 4 pieces Sushi & regular Spicy Tuna Roll	14.50
LUNCH ROLL COMBO regular JB Roll, regular Spicy Tuna Roll & California Roll (masago & sesame seeds)	11.50
LUNCH THAI RED CURRY or PANANG CURRY Thai style Curry & assorted vegetables	9.50 11.50
CHICKEN or BEEF	11.50
LUNCH CHICKEN TERIYAKI	8.50
LUNCH SALMON TERIYAKI	12.50
LUNCH STEAK TERIYAKI	12.50
COMBO STEAK TERIYAKI - Teriyaki Steak, 4 pcs California Roll & choice of Sushi (4 pieces) or Sashimi (7 pieces)	15.50

TERIYAKI CHICKEN - Grilled chicken breast & steamed vegetables	14.50
VOLCANO CHICKEN - Grilled chicken breast & vegetables, in Chili Sauce	16.50
CHICKEN KATSU - Panko-breaded chicken breast	14.50
GOMA CHICKEN (lightly deep fried) Tossed with sweet tangy sauce, sprinkled with sesame seeds	15.50 17.50
BEEF or SHRIMP	17.50
MANDARIN BEEF (lightly deep fried) Wok tossed with sweet tangy orange flavor	18.00
FAR EAST STEAK - New York strip steak grilled & sliced, served with sautéed vegetables & spring salad	24.00
THAI RED CURRY or PANANG CURRY Homemade curry paste, coconut cream, bamboo shoots, basil, zucchini, pepper	14.50
CHICKEN or TOFU SHRIMP or BEEF	17.00 19.50
SEAFOOD	19.50
GLAZED SALMON Grilled & glazed with teriyaki sauce, with mixed vegetables & spring salad	24.00
SWIMMING ANGEL - Steamed chicken, shrimp, veggie, Thai peanut s.	17.00

UDON NOODLES - Japanese Udon noodles and vegetables	14.50
CHICKEN or BEEF or SHRIMP	18.00 18.00 18.00
SHRIMP & CHICKEN or ROAST PORK (NEW)	18.50
HONG KONG WOK NOODLES - Thin egg noodles, beansprouts, scallion	16.50
SHRIMP & CHICKEN or BEEF	13.50 16.50 17.50
ROAST PORK (NEW)	17.50
PAD THAI - Rice noodles, sautéed with egg, beansprouts, scallion, peanuts	14.00
CHICKEN or BEEF or SHRIMP	16.50

LUNCH MONGOLIAN - Stir-fried with onion, carrots, scallion	9.50
CHICKEN or BEEF or ROAST PORK (NEW)	11.50 12.50
LUNCH STIR-FRY - Sautéed with vegetables in soy flavored sauce	8.50
CHICKEN or BEEF or ROAST PORK (NEW)	10.50 11.50
LUNCH PAD THAI - Rice noodles, egg, beansprouts, scallion, peanuts	8.50
CHICKEN or BEEF or SHRIMP	10.50 10.50
LUNCH WOK NOODLES - Thin egg noodles, beansprouts, scallion	8.50
CHICKEN or BEEF or ROAST PORK (NEW)	10.50 10.50 11.50
LUNCH UDON - Japanese Udon noodles and vegetables	9.50
CHICKEN or BEEF or SHRIMP or ROAST PORK (NEW)	11.50 12.50
COMBO CHICKEN TERIYAKI - Teriyaki Chicken, 4pcs California Roll & choice of Sushi (4 pieces) or Sashimi (7 pieces)	13.50

Some dishes contain nuts, sesame, shellfish, soy, wheat, garlic, onions, ginger, etc. Please inform your server if you have any food allergies.

561.392.8808 or 561.392.8108
phone



TAKE-OUT MENU (updated: Oct. 2018) **6853 SW 18th Street · M118 · Boca Raton · Florida 33433**

LUNCH
Monday - Friday.....11:30am - 3:00pm
DINNER
Monday - Thursday.....3:00pm - 10:00pm
Friday.....3:00pm - 11:00pm
WEEKEND/DINNER
Saturday.....Noon - 11:00pm
Sunday.....Noon - 10:00pm

SOUPS

LOBSTER & SHRIMP WONTON SOUP Homemade wonton with bok choy in a clear broth	6.50
TOM YUM WONTON SOUP (Lobster & Shrimp Wontons) Spicy soup with mushrooms, lemongrass, onion, tomato, Thai herbs	7.00
UDON NOODLE SOUP (Udon noodles & vegetables in a clear broth)	4.00
VEGETABLES or CHICKEN or SHRIMP or SEAFOOD (assorted)	4.50 5.50 8.00
CHICKEN GYOZA SOUP (Chicken dumplings)	5.00
PORK GYOZA SOUP (Pork dumplings)	5.00
VEGGIE GYOZA SOUP (Vegetable dumplings)	5.00
PHO BO (Vietnamese Style Beef Soup)	5.00

HOT & SOUR SOUP VEGETABLES or CHICKEN	4.50 5.50
LEMON GRASS SOUP - Spicy Thai Soup with mushrooms, onion, tomato, lemongrass, lime leaves, chili, lime juice	4.00
VEGETABLES - assorted	4.50
TOM YUM GAI (Chicken)	6.00
TOM YUM GOONG (Shrimp)	7.50
SEAFOOD - assorted	7.50
GALANGA COCONUT CREAM SOUP - Thai Coconut Soup with onion, mushrooms, tomato, lemongrass, galanga, chili, lime juice	4.50
VEGETABLES - assorted	5.00
TOM KHA GAI (Chicken)	6.50
TOM KHA GOONG (Shrimp)	8.00
SEAFOOD - assorted	8.00
MISO SOUP - Seaweed, enoki mushrooms, roasted onion and silken tofu	3.00

SALADS

SPRING SALAD - Mixed field greens with homemade ginger dressing	3.50
SEAWEED SALAD	5.00
SEAFOOD CUCUMBER SALAD - Crab (imitation), shrimp, masago, shredded cucumber, tossed in a light creamy soy dressing	7.50
SPICY CONCH SALAD Conch, shredded cucumber, spicy kimchee sauce	11.50
SPICY OCTOPUS SALAD	10.50
SPICY SASHIMI SQUID SALAD	11.50
SPICY TUNA SEAWEED SALAD Cubes of tuna, cucumber, seaweed salad, mixed with spicy ponzu	12.50
SPICY WAHOO SEAWEED SALAD	10.50

TUNA SALAD - Seared tuna, field greens, romaine lettuce, avocado, cucumber, edamame, mango, seaweed salad, light creamy soy dressing	17.50
1/2 TUNA SALAD	10.00
SALMON SASHIMI SALAD	17.50
1/2 SALMON SASHIMI SALAD	10.00
RAINBOW SASHIMI SALAD - Thinly sliced sashimi (tuna, salmon, white fish), field greens, romaine lettuce, avocado, cucumber, edamame, mango, seaweed salad, light creamy soy dressing	17.50
NAM SOD - Minced chicken with fresh ginger, green apple, pepper, red onion, scallion, fish sauce, spicy lime juice, crushed peanuts, served over bed of spring mix	9.00
SUNOMONO - Conch, octopus, kani, shrimp, shred. cucumber, ponzu s.	9.50

KITCHEN APPETIZERS

EDAMAME Lightly sea-salted soybean pads	5.00
AGE TOFU Fried crispy bean curd	5.00
SHITAKE AGE TOFU Served with shitake mushroom sauce	6.50
HARUMAKI Vegetable spring rolls with sweet chili sauce	5.00
VEGGIE TEMPURA Assorted vegetables with tempura sauce	7.00
SHRIMP TEMPURA Shrimp and vegetables with tempura sauce	9.50
ROCK SHRIMP TEMPURA Crispy bite-size rock shrimp tossed with sweet chili sauce	9.50
WAHOO TEMPURA NUGGETS Drizzled with spicy mayo, eel sauce, masago	9.50

CRISPY JUMBO SOFT SHELL CRAB Maryland soft shell crab served with yuzu ponzu	9.00
SPICY CRISPY CALAMARI BASKET Calamari fritte lightly tossed with green onion, garlic, chili	9.50
LOBSTER & SHRIMP SUI MAI Steamed dim sum (4)	7.00
CRUNCHY LOBSTER & SHRIMP WONTON Homemade fried wonton	6.50
CHICKEN GYOZA Fried or steamed chicken dumplings	5.00
PORK GYOZA Fried or steamed pork dumplings	5.00
VEGETABLE GYOZA Fried or steamed vegetable dumplings	5.00
KOBE SKIRT STEAK Served over wok tossed beansprouts, ginger & scallion	18.00

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have decreased immunities and/or certain medical conditions.
(All prices and items are subject to change without notice.)

SUSHI APPETIZERS

TUNA TATAKI - Seared and thinly sliced, with scallion & panzu sauce	13.50
LOLLIPOP TUNA or SALMON - Tuna lightly deep fried & sliced, served with masago, wasabi cream and Korean Gochujang sauce	15.00
SUSHI STARTER - Assorted sushi (5), chef's choice	8.50
SASHIMI STARTER - Assorted sashimi (9), chef's choice	11.50
SAKE SASHIMI - 9 pieces of fresh salmon	12.00
MAGURO SASHIMI - 9 pieces of fresh tuna	13.00
SEARED MARTINI SALMON - Seared salmon, w/masago cream	14.00
ESCOLAR TRUFFLE - Chef Mike's special	14.00
HAMACHI JALAPENO - Japanese king yellowtail, topped w/jalapeno	14.00
TUNA MARTINI CEVICHE - Chunks of tuna, mixed with mango, jalapeno, scallion & spicy yuzu ponzu	15.00
CRISPY RICE WITH SPICY TUNA	15.00
PHYLLO TUNA - Tuna, avocado, phyllo crisps, mango salsa	15.00
TUNA PALM TREE - Chef Mike's special	18.00
SASHIMI FLOWERS - Chef Mike's special	20.00
TUNA DUMPLINGS - Chef Mike's special	24.00
BLUE CRAB DYNAMITE - Baked mix of blue crab, masago, mayo	12.50
SEAFOOD DYNAMITE - Shrimp, Kani (imitation crab), masago, mayo	10.50
SNOW CRAB HANDROLLS - Baked Alaskan Snow Crab, masago, mayo, sesame seeds	16.00

CUCUMBER WRAPS

VEGGIE WRAP - Assorted vegetables	7.50
KANI WRAP - Imitation crab, avocado, masago	8.00
SALMON WRAP - Salmon, imitation crab, cream cheese, masago, scallion	9.00
EEL AVOCADO WRAP - Eel, avocado, drizzled with eel sauce	10.50
SPICY TUNA WRAP - Spicy tuna, masago	9.50
TUNA WRAP - Tuna, avocado, green apple, ginger, masago, scallion	10.50
RAINBOW WRAP - Hamachi, tuna, salmon, asparagus, masago, scallion	10.50
HAMACHI WRAP - Hamachi, seaweed salad, scallion, sundried tomato	11.50

A LA CARTE

TORO	M/P	SCALLOP	4.00
CONCH	3.50	SHRIMP	2.50
EEL	4.00	SMOKED SALMON	4.00
ESCOLAR (White Fish)	3.00	SPICY TUNA	3.50
HAMACHI (King Yellowtail)	4.00	SQUID	3.50
HAMACHI BELLY	4.50	SURF CLAM	2.75
KANI (Imitation Crab)	2.00	SWEET SHRIMP	M/P
IKURA	3.00	TAMAGO	2.00
MASAGO	2.75	TUNA	3.50
OCTOPUS	3.00	WAHOO	3.00
SALMON	3.50	WASABI TOBIKO	3.50
SALMON BELLY	4.00	UNI	M/P

TARTARE

(served with homemade taro chips)

SPICY TUNA TARTARE - Chopped spicy tuna, wasabi tobiko	9.50
BLUE CRAB TARTARE - Crab, avocado, masago cream	12.00
SALMON SHRIMP TARTARE - Salmon, shrimp, avocado, mango, masago cream	17.00
1/2 SALMON SHRIMP TARTARE	9.50
BLUE FIN TUNA TARTARE - Chunks of Blue Fin Tuna, avocado, mixed with masago cream, topped with caviar	18.50
1/2 BLUE FIN TUNA TARTARE	10.50
TUNA CAVIAR TOWER - Chopped Tuna, wasabi cream, tobiko	17.50
TORO TOWER - Chopped Toro, wasabi cream, miso, tobiko, caviar	M/P

SUSHI & SASHIMI PLATTERS

SUSHI DINNER - 10 pcs sushi & choice of california roll or spicy tuna roll	22.00
SASHIMI DINNER - Assorted Sashimi	24.50
CHIRASHI - Assorted Sashimi, served over sushi rice	24.50
CHEF'S PLATTER FOR ONE - Sushi, Sashimi & Shrimp Temp. Roll	28.00
CHEF'S PLATTER FOR TWO - Tartare, chef's choice sushi & sashimi Spicy Rainbow Roll, Salmon Crunch Roll	55.00

CLASSIC ROLLS

AVOCADO ROLL	5.50
CUCUMBER ROLL	4.50
VEGGIE ROLL - Avocado, asparagus, cucumber, carrot & kanpya	5.50
EBI SHRIMP ROLL	5.50
SALMON SKIN ROLL - Salmon skin, cucumber and mayo	5.50
CALIFORNIA ROLL	6.00
TUNA ROLL	7.00
SPICY TUNA ROLL	7.00
SPICY SALMON ROLL	6.50
SALMON ROLL	6.00
JB ROLL - Salmon, cream cheese, scallion	6.50
EEL ROLL - Smoked eel and cucumber	7.50
HAMACHI SCALLION ROLL - Japanese king yellowtail	8.00
SPICY KANI ROLL - Imitation crab, avocado, tempura flakes, masago	7.50
BLUE CRAB ROLL - Blue crab, masago cream, cucumber, tempura flakes, topped with avocado	9.00
SHRIMP SALAD ROLL - Shrimp, masago cream, tempura flakes, avocado, cucumber, with sesame seeds outside	7.50
SALMON SALAD ROLL - Cooked salmon, cucumber, masago cream, tempura flakes, topped with avocado and sundried tomato	8.50
SALMON CRUNCH ROLL (lightly fried) - Salmon, cream cheese, asparagus	7.50
CHICKEN TERIYAKI ROLL - Tempura chicken, avocado, lettuce	7.50

SIGNATURE ROLLS

SNOW MOUNTAIN ROLL Spicy tuna, tempura flakes, topped with Escalar (white fish) and thinly sliced jalapeno	12.00	YELLOWSTONE ROLL Shrimp tempura, jalapeno, seafood dynamite, sesame seeds, wrapped in soy paper, topped with baked Chilean Seabass	21.00
RAINBOW ROLL Imitation crab, masago, avocado, cucumber, topped with tuna, salmon, hamachi	12.00	PYRAMID ROLL Chopped spicy tuna, shrimp tempura, asparagus, seafood dynamite, topped with avocado, seared salmon, sundried tomato, and tempura flakes	16.00
SPICY RAINBOW ROLL Spicy tuna, avocado, tempura flakes inside topped with tuna, salmon, white fish	13.00	SPICY TORO ROLL Spicy tuna, asparagus, tempura flakes topped with avocado, toro, caviar	18.50
GEISHA ROLL Shrimp, masago, asparagus, avocado, cucumber, tempura flakes, topped with spicy tuna, mango and seaweed salad	12.50	JEWEL ROLL Smoked salmon, avocado, mango, pineapple, wrapped in soy paper, topped with colored tobiko	14.50
RED DRAGON ROLL Salmon, avocado, mango topped with spicy tuna & shrimp drizzled with spicy mayo	12.50	SAMURAI ROLL Salmon, cucumber, seaweed salad, masago, ginger topped with tuna, avocado, spicy mayo, tempura flakes, scallion, and masago	15.00
BLUE RIVER ROLL Tuna, shrimp, cream cheese, scallion, masago, topped with avocado, seared salmon, raspberry sauce	14.00	CROUCHING TIGER ROLL Tuna, salmon, hamachi, masago, sesame seeds, scallion, asparagus, topped with avocado, Tiger Shrimp, jalapeno, kimchee sauce	16.50
DELUXE SHRIMP TEMPURA ROLL Shrimp tempura, asparagus, cucumber, seafood dynamite, topped with tuna, avocado, masago, tempura flakes	14.00	HIDDEN DRAGON ROLL Lobster tempura, asparagus, masago topped with avocado, seafood dynamite	16.50
DOUBLE SHRIMP ROLL Shrimp tempura, prygula, cream cheese, peanuts, topped with avocado and shrimp	13.50	JUMBO PRAWN ROLL Spicy tuna inside, topped with jumbo prawn choice of spicy crispy calamari or rock shrimp tempura	17.50
DELUXE SPICY TUNA ROLL Spicy tuna, imitation crab, tempura flakes, avocado	9.50	MONSTER ROLL Salmon, cucumber, ginger, masago, seaweed salad, sesame seeds, topped w/avocado & Wahoo Katsu	15.00
SHRIMP TEMPURA ROLL Shrimp tempura, masago, avocado, cucumber, sesame seeds	9.00	SPICY LOBSTER ROLL Lobster tempura, masago, lettuce, topped with shrimp & avocado, drizzled with spicy mayo	16.00
MEXICAN ROLL Shrimp tempura, avocado, cucumber, jalapeno tempura with masago & sesame seeds outside	10.50	RED LOBSTER ROLL Tempura lobster, tempura jalapeno, seafood dynamite, topped with tuna sashimi, avocado, masago, sundried tomato, wasabi cream & eel sauce	17.00
AMERICAN DREAM ROLL Shrimp tempura, asparagus, cucumber, seafood dynamite, topped with masago & avocado	11.50	LOBSTER BOMB Lobster tempura, masago, asparagus, topped with avocado & spicy mayo, served with crunchy lobster	23.00
BIRTHDAY ROLL Shrimp tempura, eel, avocado, cream cheese with masago & sesame seeds outside	11.50	SPECIAL LOBSTER BOMB Topped with Jumbo Prawn	25.50
DYNAMITE ROLL Seafood dynamite, tempura flakes, with sesame seeds	8.50	BLUE OCEAN Lobster tempura, seafood dynamite, jalapeno, seaweed salad, sesame seeds, avocado and baked Chilean Seabass	27.50
DYNAMITE EEL ROLL Seafood dynamite, tempura flakes, topped with eel & avocado	13.50	RISING DRAGON Lobster Tempura & baked Alaskan Snow Crab	28.00
NINJA ROLL Eel & avocado, topped with hamachi and masago	14.00	SPIDER EEL ROLL (Handrolls are available) Fried soft shell crab, seafood dynamite, pickled ginger, wrapped in soy paper topped with avocado and eel	16.00
DANCING EEL ROLL Imitation crab, masago, avocado, cucumber, topped with eel	12.50	JAZZ ROLL Shrimp tempura, spicy tuna, cucumber, seafood dynamite, topped with avocado and eel	15.50
DANCING SHRIMP ROLL Tuna & avocado inside; shrimp & masago on top	12.50	MAGURUO KATSU ROLL (lightly fried) Tuna (rare), asparagus, cream cheese, jalapeno, scallion, drizzled with kimchee and eel sauce	14.50
SPIDER ROLL (Handrolls are available) Soft shell crab, masago, avocado, asparagus, sesame seeds	12.50	SPICY CRUNCH ROLL (lightly fried) Shrimp, spicy tuna, imitation crab, avocado, mango, masago sesame seeds	14.00
SEAFOOD VOLCANO ROLL Imitation crab, cucumber, topped with avocado & seafood dynamite	13.00		
BLUE CRAB VOLCANO ROLL Topped with blue crab dynamite	15.00		

Basic Classic Rolls are inside out with sesame seeds; regular way (seaweed outside) is available.

Please note that most Signature Rolls are garnished with Spicy Mayo and Eel Sauce. Seafood Dynamite is made of Shrimp, Kani, Masago, Mayonnaise.