



Red Ginger

Menu Prices — August 4, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →

The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →

The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →

2025 US Dining Restaurants & Industry Market Research

Casual Dining Industry →

Competitor Price Intelligence →

Entrées From Kitchen - Tempura

ITEM	PRICE
Shrimp Tempura Served with a side of miso or onion soup salad and white rice.	\$16.25
Vegetable Tempura Served with a side of miso or onion soup salad and white rice.	\$12.95
Chicken Tempura Served with a side of miso or onion soup salad and white rice.	\$13.95
Calamari Tempura Served with a side of miso or onion soup salad and white rice.	\$16.25
Seafood Tempura Served with a side of miso or onion soup salad and white rice.	\$18.75

Soft Drink

ITEM	PRICE
Sprite The cold, refreshing flavors of lemon and lime, perfectly blended.	\$2.25
Mr. Pibb An intensely flavored, refreshing, spicy cherry alternative to regular cola.	\$2.25
Fanta Orange Change up your routine with the bright, bubbly, fruity orange flavor.	\$2.25
Mello Yello The smooth citrus soda taste that has refreshed people's thirst for over two decades.	\$2.25
Cherry Coke Enjoy the crisp and refreshing taste with sweet, smooth cherry flavor.	\$2.25
Diet Coke A crisp, refreshing taste you know and love with zero calories.	\$2.25
Root Beer Smooth, classic root beer with a rich, frothy head. Perfectly sweet and endlessly refreshing.	\$2.25
Coke Glass Bottle (Cane Sugar) The cold, refreshing, sparkling classic that America loves.	\$3.25
Coke The cold, refreshing, sparkling classic that America loves.	\$2.25

Sashimi Roll

ITEM	PRICE
Beauty and the Beast Roll Salmon, yellowtail, asparagus, cucumber & tobiko, topped with tuna, white tuna, salmon, shrimp & avocado, soy bean wrapp...	\$17.95
Snow White Roll Shrimp tempura, lobster salad mango cucumber & crunch with soy wrapper, topped with flame-torched white tuna with miso s...	\$17.95
New Age Roll Rice Paper wrapped with tuna,salmon, yellowtail, asparagus, avocado, lettuce & tobiko with ponzu sauce.	\$16.95
Sunshine Roll Lobster salad, mango, cucumber, oshinko & crunch, wrapped soy paper & topped with flame-torched salmon. miso & spicy may...	\$17.95
Iowa City Roll Thinly sliced pickled radish wrapped with snow crab, eel, shrimp, avocado, mango & tobiko with eel sauce & miso sauce.	\$17.95

ITEM	PRICE
Coral Roll Thinly sliced pickled radish wrapped with tuna. salmon, yellowtail, asparagus & tobiko with Korean hot sauce.	\$17.95
Red Heart Roll Crunchy spicy tuna, avocado, mango & cucumber topped with tuna, soy wrapped with Korean hot sauce.	\$17.95
Golden Roll Crunchy spicy salmon, mango, avocado & cucumber, topped with flame-torches salmon, soy paper wrapped with Korean hot sau...	\$17.95

Special Roll (Raw)

ITEM	PRICE
Sakura Roll Crunchy spicy salmon topped with salmon, yellowtail, white tuna, avocado, jalapeno & tobiko & hot sauce.	\$14.95
Super Tuna Roll Spicy tuna, crunch, avocado inside, topped with red tuna and white tuna.	\$14.95
Diamond Roll Crunchy spicy scallop topped with flame-torched white tuna, jalapeno & tobiko with miso sauce & wasabi sauce.	\$14.95
Hawaiian Roll Shrimp tempura topped with layer of avocado & crunchy spicy tuna & eel sauce.	\$14.95
Rainbow Roll California roll inside topped with assorted fish & avocado.	\$12.95
Justin Roll Spicy tuna roll wrapped with soy paper topped with flame-torched salmon, mayo, crunch fried garlic.	\$14.95
Pink Panther Roll Eel & avocado roll topped with shrimp smoked salmon & eel sauce.	\$14.95
Tuna Martini Lightly seared pepper tuna, served with chef's special rice, seaweed salad & special sauce	\$14.95
Sexy Boy Roll Inside spicy tuna and cilantro top with fresh tuna & yellowtail and jalapeno sauce.	\$14.95
King Crab Rainbow Roll King crab meat, avocado, cucumber inside topped with assorted fish.	\$15.95
Dancing Dragon Roll Crunchy spicy tuna & kani topped with eel & avocado w. eel sauce & spicy mayo.	\$14.95
Phoenix Roll White tuna, avocado, topped with salmon & tobiko with eel sauce, miso sauce & Korean hot sauce.	\$14.95
Super Salmon Roll Spicy salmon, crunch, avocado inside, topped with fresh salmon.	\$14.95
Tuna or Salmon Castle Spicy tuna or salmon & cucumber with layer of tuna or salmon topped, crunchy spicy tuna or salmon.	\$15.95
Butterfly Roll Tuna, salmon, cucumber & avocado inside topped with shrimp, avocado & tobiko.	\$14.95
Christmas Roll Salmon, white tuna, seaweed, cucumber, avocado with soy paper, crunch & tobiko on top.	\$14.95
Love Roll Spicy shrimp, crunchy, masago, jalapeno topped with white tuna and tobiko.	\$14.95
American Dream Roll Shrimp tempura & spicy tuna inside wrapped with soy paper, topped with white tuna.	\$15.95
Rainbow Naruto Roll Tuna, salmon & yellowtail wrapped in fresh cucumber.	\$14.95

ITEM	PRICE
Kani Su Roll Kani, avocado, tobiko wrapped in fresh cucumber with sweet vinegar.	\$12.50
Soho Roll Spicy tuna and cilantro inside topped with fresh tuna & yellowtail and jalapeno sauce.	\$14.95
Special Roll (Cooked)	
ITEM	PRICE
Sexy Girl Roll Shrimp tempura topped with flame-torched filet mignon and spicy mayo, eel sauce, hot sauce, tobiko, then oven baked.	\$14.95
French Kiss Roll Inside shrimp tempura, smoked salmon, avocado, cream cheese, scallion topped with masago and eel sauce, spicy mayo.	\$14.95
Las Vegas Roll Crab meat, avocado, cucumber and cream cheese inside, topped with more crab meat, avocado with spicy mayo sauce and crun...	\$14.95
Grasshopper Roll Shrimp tempura & cucumber inside, topped with eel & avocado with eel sauce & spicy mayo.	\$14.95
Super Volcano Roll Tempura deep fried roll with salmon, crab, eel avocado & cheese topped with baked shrimp, quid & scallop with spicy mayo...	\$16.95
Mountain Fuji Roll Deep fried rolled with smoked salmon, crabmeat avocado & cream cheese inside, topped with jalapeno pepper, spicy mayo ch...	\$13.95
Peanut Roll Deep fried California roll topped with homemade peanut sauce.	\$10.95
Fruit Ninja Roll (Special Roll (Cooked)) made with strawberry, mango and mango sauce, pineapple, cheesecake, rice crispy, and soy paper	\$14.95
Tuck Tuck Roll Inside tempura fried Calamari topped with eel, crabmeat & spicy mayo, eel sauce & crunchy.	\$14.95
Red Ginger Roll Shrimp tempura roll topped with salmon, crabmeat, cucumber, spicy mayo, chili sauce, eel sauce, masago and green onion t...	\$14.95
TNT Roll Deep fried roll inside tuna, salmon, yellowtail, avocado & cream cheese with eel sauce & spicy mayo.	\$13.95
Godzilla Roll Crunchy spicy crab meat & cucumber topped with eel & tobiko.	\$14.95
Coralville Roll Lightly deep fried roll with assorted fish inside, topped with spicy crabmeat.	\$14.95
Shrimp Tempura Supreme Roll Tempura shrimp topped with seared salmon & crunchy shrimp on top.	\$14.95
Lobster Dragon Roll Lobster tempura, mango, cucumber all inside a layer of avocado, tobiko & eel sauce, soy paper wrapped.	\$16.25
Dragon Roll California roll topped with eel & avocado.	\$13.95
Sagua Roll Deep fried spicy crab roll topped with crunchy, seaweed salad, spicy mayo, chili sauce wrapped in soy paper.	\$14.95
Fire Phoenix Roll King crab meat, mango, cucumber, avocado inside topped with assorted fish, flame-torched with eel sauce & Korean hot sau...	\$15.95
Manhattan Roll Eel, crabmeat, avocado, asparagus & cream cheese wrapped with soy paper, topped with wasabi sauce, eel sauce & spicy may...	\$15.75
Caterpillar Roll Eel & cucumber inside topped with avocado & eel sauce.	\$13.95

ITEM	PRICE
Pink Lady Roll Lobster salad, eel, shrimp tempura & mango with miso sauce & eel sauce & soy paper wrap.	\$15.95
Black Hawkeyes Roll Shrimp, avocado, cucumber topped with pepper tuna with Korean hot sauce & eel sauce.	\$14.95
Entrées From Kitchen - Kid's Menu	
ITEM	PRICE
Kid's Steak Teriyaki Served with fried rice and french fries	\$11.95
Kid's Chicken Teriyaki Served with fried rice and french fries	\$10.95
Kid's Chicken Nuggets Served with fried rice and french fries	\$7.95
Kid's Chicken Katsu Served with fried rice and french fries	\$10.95
Kid's Chicken Tempura Served with fried rice and french fries	\$10.95
Entrées From Kitchen - Japanese Ramen Soup	
ITEM	PRICE
Beef Ramen Served with a salad.	\$14.95
Roast Pork Belly Ramen Served with a salad.	\$14.95
Shrimp Tempura Ramen Served with a salad.	\$14.25
Seafood Ramen Served with a salad.	\$16.95
Roast Duck Ramen Served with a salad.	\$16.75
Chicken Katsu Ramen Served with a salad.	\$13.95
Entrées From Kitchen - Japanese Fried Rice	
ITEM	PRICE
Shrimp Fried Rice Served with a side of miso or onion soup and a salad.	\$13.95
Chicken Fried Rice Served with a side of miso or onion soup and a salad.	\$12.95
Combo Fried Rice Served with a side of miso or onion soup and a salad	\$14.95
Vegetable Fried Rice Served with a side of miso or onion soup and a salad.	\$12.95
Beef Fried Rice Served with a side of miso or onion soup and a salad.	\$13.95

Entrées From Kitchen - Japanese Noodles

ITEM	PRICE
Chicken Yaki Udon or Soba Stir fried noodle with chicken and veggies.	\$13.95
Steak Yaki Udon or Soba Stir fried noodle with steak and veggies.	\$14.95
Vegetable Yaki Udon or Soba Stir fried noodle with veggies.	\$13.95
Shrimp Tempura Udon or Soba Noodle soup with fish cake, egg, shrimp & veggie tempura on the side.	\$14.95
Seafood Yaki Udon or Soba Stir fried noodle with assorted seafood and veggies.	\$15.95

Entrées From Kitchen - Katsu

ITEM	PRICE
Pork Katsu Served with a side of miso or onion soup salad and white rice.	\$14.25
Calamari Katsu Served with a side of miso or onion soup salad and white rice.	\$14.95
Chicken Katsu Served with a side of miso or onion soup salad and white rice.	\$14.25

Dessert Roll

ITEM	PRICE
Fruit Ninja Roll roll made with strawberry, mango and mango sauce, pineapple, cheesecake, rice crispy, and soy paper	\$14.95

Entrées From Kitchen - Teriyaki Grill

ITEM	PRICE
Chicken Teriyaki Served with a side of miso or onion soup salad and white rice.	\$15.95
Salmon Teriyaki Served with a side of miso or onion soup salad and white rice.	\$17.95
Beef Teriyaki Served with a side of miso or onion soup salad and white rice.	\$17.95
Veg and Tofu Teriyaki Served with a side of miso or onion soup salad and white rice.	\$12.75
Shrimp Teriyaki Served with a side of miso or onion soup salad and white rice.	\$17.95
Beef Negimaki Served with a side of miso or onion soup salad and white rice.	\$17.95

Top Entrées From Sushi Bar

ITEM	PRICE
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Salmon Lover One crunchy spicy salmon roll, six pcs sashimi & four pcs sushi salmon. Served with miso soup & green salad.	\$24.95
Unagi Don Broiled eel over rice. Served with miso soup & green salad.	\$24.75
Sashimi Deluxe Fifteen pcs of sashimi chef's choice. Served with miso soup & green salad.	\$24.95
Red Ginger Party Boat Twenty pcs of sashimi, sixteen pcs of sushi with rainbow roll, shrimp tempura roll, Philadelphia roll & dragon roll. Che...	\$95.95
Sushi Deluxe Eleven pcs of sushi chef's choice & 1 tuna roll. Served with miso soup & green salad.	\$23.95
Spicy Maki Combo Crunchy spicy tuna, salmon & yellowtail. Served with miso soup & green salad.	\$17.25
Sushi and Sashimi Combo Five pcs of sushi, nine pcs of sashimi & California roll. Chef's choice. Served with miso soup & green salad.	\$26.95
Sushi Regular Nine pcs of sushi chef's choice & one California roll. Served with miso soup & green salad.	\$21.75
Maki Combo California roll, tuna & salmon rolls. Served with miso soup & green salad.	\$16.95
Sashimi Regular Twelve pcs of sashimi chef's choice. Served with miso soup & green salad.	\$22.95
Chirashi Assorted fish over rice. Chef's choice. Served with miso soup & green salad.	\$20.95
Tuna Lover One crunchy spicy tuna roll, six pcs sashimi & four pcs sushi tuna. Served with miso soup & green salad.	\$24.95
Red Ginger Love Boat Twelve pcs of sashimi, twelve pcs of sushi with one California roll, one crunchy spicy tuna roll & one shrimp tempura ro...	\$62.95
Sake Don Sliced salmon over rice. Served with miso soup & green salad.	\$23.95
Tekka Don Sliced tuna over rice. Served with miso soup & green salad.	\$24.95

Veggie Roll	
ITEM	PRICE
Sweet Potato Roll Sweet potato tempura encased in sushi rice, typically includes creamy avocado, all topped with a savory eel sauce.	\$5.75
Broccoli Tempura Roll Crispy tempura broccoli wrapped in sushi rice and seaweed, topped with a drizzle of savory sauce and sesame seeds.	\$5.45
Cucumber Roll Fresh cucumber wrapped in seasoned rice and seaweed, a delightful vegetarian choice.	\$5.45
Peanut Avocado Roll Avocado and crushed peanuts, rolled in sushi rice and seaweed, garnished with sesame seeds.	\$5.75
A.A.C Roll Avocado, asparagus & cucumber.	\$5.45
Oshinko Roll Japanese pickled radish.	\$5.45
Kanpyo Roll Kanpyo roll typically includes sweet pickled gourd, wrapped in sushi rice and seaweed.	\$5.45

ITEM	PRICE
Avocado Roll Sushi roll prepared with avocado.	\$5.45
Vegetable Roll Crisp roll filled with assorted vegetables.	\$5.75
Roll and Hand Roll	
ITEM	PRICE
Spicy Roll Choice of tuna, salmon, yellowtail.	\$6.45
Volcano Roll Spicy salmon cucumber and avocado topped with crunchy flakes & spicy mayo.	\$7.65
Shrimp or Chicken Tempura Roll Tempura shrimp or chicken with avocado, cucumber, lettuce & fish roe.	\$8.75
California Crunch Roll Crunchy tempura shrimp with special sauce over California roll.	\$10.30
Spider Roll Soft shell crab with avocado, cucumber, lettuce & fish roe.	\$11.20
Salmon Roll Hand-crafted salmon temaki or sliced rolls; choose from cone-shaped single hand roll or traditional cut pieces.	\$5.85
Alaskan Roll Salmon, avocado & cucumber.	\$6.45
Tuna Roll Tuna wrapped in seaweed and rice.	\$5.85
Eel Avocado Roll Eel and avocado in temaki form, choice of hand-shaped cone or sliced rolls.	\$6.55
Hamachi Roll Yellowtail & scallion.	\$6.25
Spicy Shrimp and Cucumber Roll shrimp and cucumber roll topped with spicy mayo	\$5.85
Eel Cucumber Roll Fresh eel and cucumber in temaki, available as hand roll (cone shape, 1 piece) or sliced rolls.	\$6.55
California Roll Crab meat, avocado & Cucumber.	\$5.75
Philadelphia Roll Smoked salmon, cream cheese & avocado.	\$6.45
Shrimp and Mango Roll Spicy shrimp & cucumber roll.	\$6.45
Scream 1 or 2 Choice of salmon or smoked salmon with California roll & Korean hot sauce.	\$8.95
Futomaki tamago, cucumber, avocado, crabmeat, oshinko, kanpyo	\$8.75
Boston Roll Shrimp, lettuce, cucumber & mayo.	\$6.45
Salmon Skin Roll Salmon skin wrapped in a roll.	\$6.45

Sushi and Sashimi	
Item	Price
Smoked Salmon Sashimi (3 pcs) Prepared and flavored with smoke.	\$8.95
Sake (Salmon) Sashimi (3 pcs) Thinly sliced pieces of fresh salmon, typically served as a raw delicacy.	\$7.99
Maguro (Tuna) Sashimi (3 pcs) Thinly sliced raw maguro (tuna), typically served without rice, focusing on the fish's natural flavors.	\$7.99
Sake (Salmon) Sushi (2 pcs) Thinly sliced fresh salmon, typically served raw, highlighting the natural flavors and texture of the fish.	\$6.99
Smoked Salmon Sushi (2 pcs) Thinly sliced smoked salmon, typically served as a delicate and savory sashimi dish without additional garnishes, focusi...	\$7.50
Maguro (Tuna) Sushi (2 pcs) Thinly sliced fresh maguro (tuna), typically served without rice, focusing on the fish's natural flavors.	\$6.99
Ebi (Shrimp) Sushi (2 pcs) Thinly sliced pieces of shrimp, typically served without rice, highlighting the delicate flavors of the seafood.	\$6.99
Hamachi (Yellowtail) Sashimi (3 pcs) Thinly sliced yellowtail, typically served with soy sauce and wasabi.	\$7.99
Unagi (Eel) Sushi (2 pcs) Sliced unagi, typically served raw, highlighting its natural flavors and textures.	\$6.99
Ikura (Salmon Roe) Sushi (2 pcs) Salmon roe (ikura) served in its traditional sashimi form, typically includes fresh, raw salmon eggs delicately prepared...	\$7.50
Amaebi (Sweet Shrimp) Sashimi (3 pcs) Amaebi sashimi features thinly sliced raw sweet shrimp, typically presented without additional garnishes to highlight it...	\$13.99
Ebi (Shrimp) Sashimi (3 pcs) Thinly sliced pieces of raw shrimp, typically served without any additional ingredients, rice.	\$7.99
Hokkigai (Red Clam) Sashimi (3 pcs) Thin slices of hokkigai, red clam, typically served raw, highlighting its natural sweetness and texture.	\$8.99
Hotate (Scallop) Sashimi (3 pcs) Thinly sliced scallop sashimi, typically includes a garnish to complement the delicate flavor of the scallop.	\$8.99
Ika (Squid) Sashimi (3 pcs) Thinly sliced ika (squid) typically served raw, focusing on its natural texture and subtle flavors.	\$7.99
Ikura (Salmon Roe) Sashimi (3 pcs) Salmon roe sashimi, typically served as a delicately prepared portion of ikura, offering a rich and oceanic flavor profi...	\$9.75
Inari (Bean Curd) Sashimi (3 pcs) Fried tofu skin, typically includes a sweet and savory profile, served as sashimi without rice.	\$7.50
Izumidai (Tilapia) Sashimi (3 pcs) Thinly sliced izumidai (tilapia), typically served with a side of soy sauce and wasabi.	\$7.99
Kani (Crabstick) Sashimi (3 pcs) Thinly sliced imitation crab meat, served as a delicately prepared sashimi dish, highlighting the subtle flavors of the...	\$7.99
Kani (Crabstick) Sushi (2 pcs) Kani (crabstick) sashimi typically includes thinly sliced imitation crab meat, served without rice.	\$6.99
Saba (Mackerel) Sashimi (3 pcs) Thinly sliced raw mackerel, typically served with soy sauce, wasabi, and pickled ginger.	\$7.99
Suzuki (Striped Bass) Sashimi (3 pcs) Suzuki sashimi consists of thinly sliced striped bass, typically served with accompaniments that may include soy sauce,...	\$7.99

ITEM	PRICE
Tako (Octopus) Sashimi (3 pcs) Thinly sliced octopus, typically served as a delicately prepared sashimi, highlighting its natural texture and flavor.	\$9.79
Tamago (Egg) Sashimi (3 pcs) Tamago sashimi typically includes thinly sliced pieces of sweet Japanese omelet, served as a delicacy.	\$7.50
Tobiko (Flying Fish Roe) Sashimi (3 pcs) Tobiko sashimi features thinly sliced flying fish roe, typically served without rice, highlighting its natural texture a...	\$8.25
Unagi (Eel) Sashimi (3 pcs) Thinly sliced eel, typically served raw, highlighting its delicate texture and natural flavors.	\$7.99
White Tuna (Escolar) Sashimi (3 pcs) Thinly sliced white tuna (escolar) typically served raw, emphasizing its delicate texture and mild flavor.	\$7.99
Izumidai (Tilapia) Sushi (2 pcs) (Sushi (2 pcs)) Izumidai tilapia, offered as delicate sashimi slices or sushi pairings.	\$6.99
Izumidai (Tilapia) Sushi (2 pcs) (Sashimi (3 pcs)) Izumidai tilapia, offered as delicate sashimi slices or sushi pairings.	\$7.99
Suzuki (Striped Bass) Sushi (2 pcs) Suzuki sushi features thinly sliced striped bass, typically served raw, highlighting its delicate flavor and texture.	\$6.99
Saba (Mackerel) Sushi (2 pcs) Sliced mackerel, typically served raw, highlighting its natural flavors and textures.	\$6.99
Amaebi (Sweet Shrimp) Sushi (2 pcs) Amaebi sashimi features thinly sliced raw sweet shrimp, typically presented in a delicate arrangement to highlight its n...	\$10.99
Hokkigai (Red Clam) Sushi (2 pcs) Red clam, offered as sashimi with three pieces of sushi with two pieces.	\$7.99
Tako (Octopus) Sushi (2 pcs) (Sushi (2 pcs)) Tako with options for 3-piece sashimi or 2-piece sushi serving.	\$7.99
Tako (Octopus) Sushi (2 pcs) (Sashimi (3 pcs)) Tako with options for 3-piece sashimi or 2-piece sushi serving.	\$8.99
Ika (Squid) Sushi (2 pcs) Thinly sliced pieces of fresh squid, typically served raw, highlighting its delicate texture and mild flavor.	\$6.99
Hotate (Scallop) Sushi (2 pcs) Thinly sliced raw scallops, typically served as a delicately prepared sashimi dish.	\$7.99
Tobiko (Flying Fish Roe) Sushi (2 pcs) Tobiko sushi features flying fish roe atop sushi rice, typically includes seaweed.	\$6.99
Inari (Bean Curd) Sushi (2 pcs) Inari sushi features a pouch of slightly sweet fried tofu filled with seasoned sushi rice.	\$6.50
Tamago (Egg) Sushi (2 pcs) Thinly sliced Japanese-style omelet, typically served as a delicate and refined sashimi dish without rice.	\$6.50
Hamachi (Yellowtail) Sushi (2 pcs) Thinly sliced yellowtail, typically served without rice, highlighting its natural flavor and texture.	\$6.99
White Tuna (Escolar) Sushi (2 pcs) Thinly sliced white tuna (escolar), typically served raw, highlighting its delicate texture and taste.	\$6.99

Soup

ITEM	PRICE
Miso Soup Soybean base with tofu scallions & seaweed.	\$1.99
Korean Style Dumpling Soup Savory soup with dumplings.	\$7.50

ITEM	PRICE
Onion Soup Beef base with scallions, mushrooms & crispy onion.	\$1.99
Seafood Soup Assorted seafood, fish cake and veggies.	\$9.55
Salad	
ITEM	PRICE
Kani Salad Crab meat, cucumber, masago mixed with spicy mayo & special sauce.	\$7.95
Seaweed Salad Salad with a seasoned microalgae base.	\$5.55
Salmon Skin Salad Green salad topped with crispy salmon skin with eel sauce & red ginger special sauce.	\$7.95
House Salad Our house salad that comes with our homemade ginger dressing.	\$2.50
Ika Salad Squid salad.	\$8.50
Tempura Fish Salad Green salad topped with tempura fried fish with Korean hot sauce & red ginger special sauce.	\$9.95
Sashimi Salad Green salad topped with assorted raw fish, mango, avocado with Korean hot sauce & red ginger special sauce.	\$10.95
Avocado Salad Avocado with green salad & ginger dressing.	\$6.55
Spring Mix Salad Green spring mix with carrot, cucumber and homemade ginger dressing.	\$4.55
Appetizer From Kitchen	
ITEM	PRICE
Edamame Steamed soy beans.	\$6.35
Sexy Jalapenos Spicy crab meat filled jalapeños lightly tempura fried, topped with eel & spicy mayo sauce.	\$7.95
Harumaki (Spring Roll) Japanese spring roll.	\$5.75
Fried Calamari Appetizer Lightly deep fried calamari and veggie.	\$8.75
Gyoza Pan fried pork or vegetable dumplings.	\$6.35
Shumai Shrimp & vegetable steamed dumplings.	\$6.35
Crab Rangoons Fried wonton wrapper filled with crab and cream cheese.	\$6.75
Shrimp Tempura Appetizer Lightly deep fried fresh vegetables and shrimp.	\$8.75
Beef Negimaki Appetizer Sauteed thinly sliced beef rolled around scallions.	\$8.95

ITEM	PRICE
Rocky Shrimp Crispy jumbo shrimp covered with spicy mango sauce.	\$8.95
Yakitori Broiled chicken skewer with teriyaki sauce.	\$6.35
Side White Rice Fluffy Steamed White Rice, a Perfect Side	\$2.50
Beef Tori Broiled beef skewer with teriyaki sauce.	\$8.25
Kimchi Spicy Korean pickled cabbage.	\$4.50
Aged Tofu Lightly fried tofu with special sauce.	\$6.35
Soft Shell Crab Soft shell crab lightly deep fried.	\$10.95
Ika Maru Grilled whole calamari with teriyaki sauce.	\$9.85
Fried Oyster Lightly deep fried oysters.	\$8.95

New Items

ITEM	PRICE
Dynamite Appetizer Deep fried crab meat and cream cheese, topped w/ eel sauce and sp mayo	\$11.95
Monster Roll shrimp temp and avocado inside, topped with crab meat temp, cream cheese, wasabi mayo, and eel sauce	\$14.95
Sesame Ball Appetizers Deep fried red bean paste sesame balls (6pc)	\$7.25
Takoyaki Deep-fried octopus ball topped with eel sauce and mayo	\$8.95
New York Roll shrimp temp and cream cheese inside, topped with avocado and sweet chili sauce	\$14.95

Appetizer from Sushi Bar

ITEM	PRICE
Sashimi Sampler Seven pcs of sashimi on chef's choice.	\$12.25
Tuna Tataki Seared tuna with scallion, hot pepper & fish roe in a ponzu sauce.	\$13.25
Tuna Tartar Diced tuna with mango tobiko & jalapeños combined into a bowl with ponzu sauce.	\$10.95
Salmon Tartar Diced salmon with mango tobiko & jalapeños combined into a bowl with ponzu sauce.	\$10.95
Tuna Dumpling Tuna skin wrapped with spicy crabmeat salad topped with tobiko, eel sauce & korean hot sauce.	\$11.95
Sashimi Cocktail Assorted fish with mango, avocado & peanuts over a green spring mix in a ponzu sauce.	\$10.75

ITEM	PRICE
Black Pepper Tuna Thinly sliced pepper tuna wrapped with mixed spring salad & tobiko in a ponzu sauce.	\$11.95
Tako Su Thinly sliced octopus & tobiko in a ponzu sauce.	\$10.95
Sushi Sampler Four pcs of sushi of chef's choice.	\$10.95
Cucumber Special (Hand Roll) Choice of crunchy spicy tuna, salmon or yellowtail with tobiko, wrapped with thinly sliced fresh cucumber.	\$7.95
Tuna Pizza Scallion pancake topped with tuna, mango, avocado, jalapeno, tokiko & hot sauce.	\$12.95
Yellowtail Jalapeno Thinly sliced yellowtail & jalapeños in a yuzu sauce.	\$12.95

Lunch Specials

ITEM	PRICE
From Sushi Bar-Salmon Lover's Lunch Three pcs of sashimi, three pcs of sushi, and one crunchy spicy salmon. Served with miso or onion soup and green salad.	\$15.25
Bento Box Served with a side of white or fried rice, salad, and miso or onion soup. Served with miso or onion soup and green salad...	\$12.95
From Kitchen-Chicken Teriyaki Served with a side of white or fried rice, salad, and miso or onion soup. Served with miso or onion soup and green salad...	\$10.95
From Kitchen-Beef Teriyaki Served with a side of white or fried rice, salad, and miso or onion soup. Served with miso or onion soup and green salad...	\$11.25
From Kitchen-Shrimp Teriyaki Served with a side of white or fried rice, salad, and miso or onion soup. Served with miso or onion soup and green salad...	\$11.25
From Kitchen-Salmon Teriyaki Served with a side of white or fried rice, salad, and miso or onion soup. Served with miso or onion soup and green salad...	\$11.25
From Kitchen-Tofu Teriyaki Served with a side of white or fried rice, salad, and miso or onion soup. Served with miso or onion soup and green salad...	\$10.75
From Sushi Bar-Sushi Lunch Five pcs of assorted sushi and 1 California roll chef's choice. Served with miso or onion soup and green salad.	\$13.75
From Sushi Bar-Sashimi Lunch Ten pcs of assorted sashimi chef's choice. Served with miso or onion soup and green salad.	\$14.95
From Sushi Bar-Tuna Lover's Lunch Three pcs of sashimi, three pcs of sushi and one crunchy spicy tuna roll. Served with miso or onion soup and green salad...	\$15.25
From Sushi Bar-Sushi and Sashimi Lunch Four pcs of sushi, six pcs of sashimi, and 1 California roll chef's choice. Served with miso or onion soup and green sal...	\$16.95
From Sushi Bar-Rainbow Sushi Lunch Two pcs of tuna, two pcs of salmon, and one rainbow roll. Served with miso or onion soup and green salad.	\$17.25

Maki Lunch

ITEM	PRICE
Any Three Rolls Served with miso or onion soup and salad.	\$13.75
Any Two Rolls Served with miso or onion soup and salad.	\$10.75