



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
4 pcs steamed dumpling mixed with house spicy sauce.
- Crab Rangoon** 8
5 pcs imitation crab, scallions, cream cheese, served with sweet chili.
- Vegetable Egg Roll** 8
Cabbages, mushroom, carrot, corn wrapped in spring roll skin, deep fried, served with sweet chili.
- Edamame** 7
Steamed soy beans and lightly salted.
-  **Seaweed Salad** 7
- Salt & Pepper Calamari** 12
Stripcut calamari tossed with onion, sweet chili.

SUSHI BURGER

18

Fried crispy Sushi rice, avocado, cucumber, pickle onion, crab salad, house sauce & spicy mayo.

Shrimp Tempura

Smoked Salmon + cream cheese

- **One side:** French fries or Salad

ASIAN BENEDICT

16

2 pcs poached eggs served over a bed of crunchy sushi rice, sesame seeds, avocado, house sauce, spicy mayo, topped with baked cheddar cheese, bacon bits, salmon, shichimi pepper, scallions.

- **One side** of French fries

SUSHI TACO

17

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 avocado, crispy onion

Eel Unagi avocado

- **On the side:** Wonton chips topped with crab salad, spicy mayo & soy glaze.



POKE BOWL*

Sushi rice, ponzu, spring mix, avocado, cucumber, masago, crispy onion, crab salad, avocado, edemame.

- Come with sesame seeds.

Salmon 20

Tuna 22

Sauce Option: Spicy Mayo / Ponzu



SALAD

Grilled Chicken 16

Spring mix, orange, tomato, bell pepper, and crispy onions.

Tuna Salad 17

Bluefin, tomato, spring mix, orange, avocado, Japanese dressing.

MOCKTAIL

- Berry Mojito** 9
- Lavender Breeze** 9
- Grand Passion** 9

MIMOSA

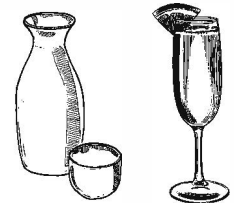
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- Regular / Blackberry**
- Cherry / Pomegranate**
- Pineapple**

SAKE FLIGHTS

10

- Apple / Lychee**
- Asian Pear / Ozeki dry**



DRINKS

- Tea** 3
- Coffee** 3
- Soft drink** 3
- Thai Tea** 6

DESSERTS

- Brownie N' Ice Cream** 10
Homade Brownie & Vanilla Ice Cream
- Cheesecake** 7
New York style
- Ice Cream** 6
Vanilla / Green tea

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



Spicy



Raw



Cooked
No GF












GF Opt

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.

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


SUSHI SPECIAL 17

2 half rolls of your choice / All rolls come with sesame seeds

-  **Fusion**
Salmon, cream cheese and avocado prepared tempura style, soy glaze & spicy mayo.
-  **Wicked Tuna***
Spicy tuna, avocado, topped with seared albacore, tuna, crispy onion, masago, white sauce, soy glaze
-  **Sweet Dragon***
Shrimp tempura, masago, spicy mayo topped with eel, avocado & soy glaze.
-  **White Tiger***
Spicy tuna, cucumber, topped with seared white tuna onion crunch, masago, white sauce, soy glaze
-  **Grand Canyon**
Fried pork gyoza, jalapeno, kanpyo, topped with spicy crab, tempura flakes, bacon bits, spicy mayo, sweet sauce, scallions
- V Roll**
Carrot, avocado, kanpyo, cucumber, topped with mango salsa & ponzu.
-  **Red Demon**
Shrimp tempura, avocado, cucumber, topped with seared bluefin tuna, spicy mayo, hot sauce, scallions, soy glaze.
-  **Rainbow**
Crab stick, cucumber, avocado topped with salmon, bluefin tuna, shrimp, avocado.
-  **Spider-Man**
Deep fired soft shell crab, eel, spicy crab, topped with avocado, wasabi mayo, soy glaze.
-  **Arizona Sunset***
Spicy crab salad, avocado, topped with seared smoked salmon, black tobiko, creamy sauce, jalapenos.
-  **Cherry Blossom***
Spicy crab, avocado, cucumber, topped with seared salmon, mango salsa, house sauce, ponzu.
-  **TNT**
Salmon, eel, avocado, soy glaze.

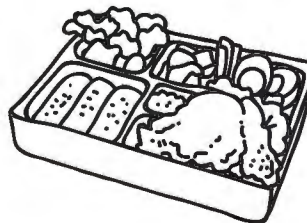
 **SPICY CHASHU RAMEN** 21
Pork broth, pork belly, nori tempura, shiitake mushroom, scallions, egg, sesame seeds, homemade chili oil.
Sub Shrimp Tempura +3

 **JASON'S RICE**
Rice tossed with onion, peas & carrot, topped with avocado, crispy onion, scrambled egg, spicy mayo, scallion, shichimi pepper.
Chicken 17
Shrimp or Beef 19

 **HIBACHI**
Comes with soup or salad dine-in only. Grilled broccoli, zucchini, carrot, and mushroom, fried rice, topped with sesame seed.
Vegetable or Tofu 19
Chicken 20
Shrimp 24
Filet mignon 29
Chicken / Shrimp 28
Filet mignon / Chicken 33
Shrimp / Filet mignon 36

BENTO BOX
Come with one side of soup or salad for dine-in only.

-  **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.



ASIAN FUSION OMELETTE 17
Eggs, bacon bits, cheddar cheese, topped with scallions, crispy onion, sesame seed & house sauce.
**** May contain dairy**
Smoked salmon or Chicken
• **One side** of French fries

CRISPY WRAP
Karaage chicken, cheese, bacon bit, mango salsa, guacamole, house sauce, wrapped in baked flour tortilla.
• **Dipping:** bam bam sauce

Chicken 16
Shrimp 18



KITCHEN SPECIAL
SO Noodle 20
Stir fried egg noodles, bean sprout, bell pepper, fried egg, sauté shrimp, crispy onions, cherry tomato with house special sauce.

 **Softshell Crab Curry** 22
Yellow curry coconut base, onion, pea & carrot, mushroom. Tempura style of softshell crab, boiled shrimps - steamed rice.
Steak & Eggs 26
Filet mignon cooking on the wok with house special sauce, side of french fries, 2 fried eggs, spring mix.

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