



LUNCH

## **CALIFORNIA ROLLS**

#### KIM PAP KOREAN SUSHI

Rice, ham, hardboiled egg, ginger served with kiwi

#### **TROPICAL**

Mango, avocado, carrot, cucumber, fried banana, sweet soy & sesame dressing

#### UNAGI

Shrimp, celery, avocado, carrot, cucumber, flying fish roe

### NIGUIRI

Choose from: Salmon, Tuna, Octopus, Egg, Masago, Ikura

## **MORE APPETIZERS**

#### **CHEESE KEBAB**

Breaded cheese kebab & tonkatsu dressing \* Vegetarian option

# SALMON, TUNA OR FRESH FISH SASHIMI

With ponzu sauce

#### **BEEF TATAKI**

Seared with sesame, soy sauce, orange juice, jalapeños & fresh ginger

#### **TUNA WONTON**

Fried wonton wrappers, with tuna tartare, sriracha mayonnaise

## SOUPS

#### SHIITAKE SOUP

Spanish, seaweed & tofu cheese \* Vegetarian option

#### HOT AND SOUR SOUP

Chicken broth, egg yolk, mushrooms, vinegar & spinach

#### SHRIMP HOT POT

Soft spicy broth with Chinese cabbage and green beans

## **ENTRÉES**

#### **VEGGIE BUDDHA**

Boc choy, scallions, mushrooms, noodles, spinach, & tofu cheese in Hoisin sauce \* Vegetarian

#### FRIED CHICKEN

Served with cucumber salad & sweet and sour carrot

#### YAKIMESHI

Grilled cooked botan rice with vegetables, meat & egg

#### **BBQ PORK RIBS**

Served with pickles

## SWEET & SOUR CHICKEN OR PORK

Served with brown sugar sauce, apple vinegar, sesame, pickles & carrots

#### **BEEF FILET AU CURRY**

Beef filet cubes, sautéed with onion, red pepper and golden curry sauce





LUNCH

## ...ENTRÉES

#### **GOCHUJANG SHRIMP**

Sautéed with sesame oil, spicy Korean sauce, turnips salad, carrot & cucumber with mirin wine

#### TERIYAKI SALMON

Grilled and served with teriyaki sauce

#### **GRILLED GROUPER**

Served with garlic & pickled vegetables

### **DESSERTS**

# CHEESECAKE WITH CREAM CHEESE

With green tea essence

#### **FRUITS PLATE**

Made with seasonal fruits

#### DARK CHOCOLATE TART

Served with strawberries & kiwi sauce

#### LYCHEE MILLE FEUILLE

Puff pastry filled with vanilla cream and lychees

**ASSORTED ICE CREAM**