

APPETIZERS

Edamame (Vegetarian) Steamed soybeans	\$6.95
Shishito Pepper Sautéed in soy sauce topped with bonito flakes	\$13.95
Shu Mai (Dim Sum) (8 pcs.) Steamed shrimp dumplings	\$10.95
Egg Rolls (Vegetarian) (4 pcs.) Fried spring rolls, green cabbage, carrots and glass noodles.....	\$10.50
Yakitori Chicken (3 pcs.) Chicken skewers served in a teriyaki sauce	\$11.95
Satay Chicken (4 pcs.) Grilled chicken skewers served with a peanut sauce and cucumber salad	\$13.95
Killer Wings (Spicy or Teriyaki) Boneless strips of tender fresh chicken breast, celery & blue cheese dressing.....	\$15.95
Spicy Cauliflower Wings Cauliflower florets buffalo style, celery & ranch dressing.....	\$14.95
Mini Chicken Sliders Choice of grilled or crispy/spicy buffalo or teriyaki sauce	\$13.95
Mini Kobe Style Burgers (4 pcs) Beef ground with scallions, lemongrass, cilantro, almonds and peanuts on mini buns	\$14.95
Spicy Tuna Chips (5 pcs.) Chopped fresh tuna and spicy tuna, diced avocado, masago, spicy mayo, wasabi mayo, jalapeño on wonton chips.....	\$14.95
Tuna Tartar Finely chopped tuna and avocado served with wonton chips & special sauce	\$19.95
Salmon & Crab Tartar Salmon and crab, finely chopped, with wonton chips & special sauce.....	\$18.95
Oyster Shooter Oyster, quail egg, masago, ponzu sauce & green onions in sake (when avail.)	\$12.95
Martini Shrimp Coconut (4 pcs.) Panko crusted shrimp with a spicy mayonnaise sauce	\$15.95
Soft Shell Crab Deep fried soft shell crab on a bed of mixed greens w/a side of ginger dressing.....	\$15.50
Yellowtail Collar Served with a mixed green salad with ponzu dipping sauce.....	\$14.95
Panko Crusted Fried Calamari Asian chukka, coleslaw with a sweet soy glaze	\$13.95

CRISPY RICE

Spicy Tuna (4 pc) Chopped & topped with avocado, jalapenos, and truffle oil on sautéed rice	\$16.50
Spicy Salmon (4 pc) Chopped & topped with avocado, jalapenos, and truffle oil on sautéed rice	\$16.50
Spicy Albacore (4 pc) Chopped & topped with avocado, jalapenos, and truffle oil on sautéed rice	\$16.50
Spicy Scallops (4 pc) Chopped & topped with avocado, jalapenos, and truffle oil on sautéed rice	\$16.50
Spicy Yellowtail (4 pc) Chopped & topped with avocado, jalapenos, and truffle oil on sautéed rice.....	\$17.50
Spicy Toro (4 pc) Chopped & topped with avocado, jalapenos, & truffle salt on sautéed rice (when avail.)....	\$19.50

LETTUCE HANDROLLS

(3 Pieces) Served on top of romaine lettuce. All fish served with pico de gallo, ponzu, chili oil, avocado and Japanese pepper. Beef, chicken and tofu served with avocado and sweet chili.

Spicy Albacore.....	\$14.95	Spicy Salmon.....	\$15.95	Spicy Yellowtail.....	\$15.95
Tuna.....	\$16.95	Chicken.....	\$15.95	Beef	\$16.95
		Tofu.....	\$13.95		

TACOS

Beef (4 pc) Avocado, radish sprouts and with sweet chili sauce on a mini wonton taco shell.....	\$15.95
Tuna (4 pc) Avocado, radish sprouts, pico de gallo, ponzu sauce and chili oil in a mini wonton taco shell.....	\$15.95
Calamari (4 pc) Tempura calamari, avocado, radish sprouts & sweet chili sauce in a taco shell.....	\$15.95

SUNOMONO

Cucumber (Vegetarian) Thinly sliced cucumbers topped with seaweed salad and ponzu dressing.....	\$11.95
Octopus Marinated and cooked on top of thinly sliced cucumbers with ponzu dressing.....	\$13.95
Crab On top of thinly sliced cucumbers with ponzu dressing	\$16.95
Seafood Shrimp, tuna, yellowtail, salmon, octopus, on top of thinly sliced cucumbers with ponzu dressing.....	\$19.95

SALADS

Sushiya House Salad (Vegetarian) Mixed greens and vegetables served with ginger dressing	\$10.95
Seaweed Salad (Vegetarian) Fresh seaweed over cucumbers prepared with a rice vinaigrette sauce.....	\$13.95
Asian Chicken Salad Classic Asian chicken salad served with crispy wontons, soy lemongrass dressing, on top of baby spring greens	\$14.95
Satay Chicken Salad Served with shaved almonds, mandarin oranges, and a soy lemongrass dressing on top of baby spinach leaves	\$14.95
Salmon Skin Salad Baked salmon skin served over radish sprouts, yellow radish, yamagobo, and ponzu sauce	\$15.95
Spicy Tuna Salad Spicy tuna over radish sprouts, yellow radish, yamagobo, & ponzu sauce.....	\$16.95
Albacore Salad Albacore served over radish sprouts, yellow radish, yamagobo, and ponzu sauce	\$17.95
Tuna Tataki Salad Thinly sliced seared tuna served over radish sprouts, yellow radish, yamagobo, and ponzu sauce	\$18.95
Seafood Salad (Sashimi) Albacore, salmon, tuna, shrimp, spicy tuna, crab, octopus and scallops served over radish sprouts, yellow radish, yamagobo, and ponzu sauce	\$25.95
Caesar Salad Classic hearts of romaine, special Caesar dressing, croutons, parmesan cheese	\$13.95
	Add Chicken..... \$15.95 Add Salmon\$16.95

TEMPURA

White Fish, Salmon, Scallops or Shrimp Tempura (4 pcs. per order)	\$14.95
Mixed Vegetable Tempura (Vegetarian) (6 pcs. per order)	\$11.95
Mixed Assortment Tempura (8 pcs. per order) two shrimp, sweet potato, carrot, zucchini, eggplant, bell pepper, broccoll and asparagus.....	\$13.95

RICE

Vegetable Fried Rice Broccoll, snow peas, onions, egg, tomatoes, peas & carrots, sautéed in fried rice.....	\$11.95
Chicken Fried Rice Tender chicken, peas, carrots, egg and onions sautéed in fried rice	\$13.95
Beef Fried Rice Beef, peas, carrots, egg and onions sautéed in fried rice	\$14.95
Shrimp Fried Rice Shrimp, peas, carrots, egg and onions sautéed in fried rice	\$14.95
Combo Fried Rice Beef, chicken, shrimp, peas, carrots, egg and onions sautéed in fried rice	\$15.95

NOODLES

Vegetable Noodle Yellow noodles, asparagus, red and green peppers, snap peas, bean sprouts, shitake mushrooms, bok choy with a soy and sake sauce	\$12.95
Pad Thai Choice of chicken, shrimp, or tofu stir-fried thin rice noodles, egg, bean sprouts, and crushed peanuts..... Tofu \$13.95	\$15.95
Chicken Noodle with Spicy Peanut Sauce Egg noodles with chicken, onions, snow peas & crushed peanuts	\$14.95
Grilled Chicken Noodle Grilled chicken, yellow noodles, asparagus, red and green peppers, snap peas, bean sprouts, shitake mushrooms, bok choy with a soy and sake sauce	\$15.95
Grilled Beef Noodle Grilled beef, yellow noodles, asparagus, red and green peppers, snap peas, bean sprouts, shitake mushrooms, bok choy with a soy and sake sauce	\$16.95
Sautéed Scallops & Shrimp Scallops and shrimp, yellow noodles, asparagus, red and green peppers, snap peas, bean sprouts, shitake mushrooms, bok choy with a soy and sake sauce.....	\$17.50

TERIYAKI

Chicken Teriyaki Chicken breast marinated in our famous teriyaki sauce, served with white rice, salad and mashed potatoes	\$18.95
Beef Teriyaki (Certified angus) tenderloin marinated in our famous teriyaki sauce, served with white rice, salad and mashed potatoes	\$19.95
Salmon Teriyaki Salmon marinated in our famous teriyaki sauce, served with white rice, salad and mashed potatoes.....	\$21.95

ENTREES

New York Strip Steak A juicy 14 oz. (Choice center cut) of certified angus New York strip, served with seasoned French fries.....	\$33.95
Beef Tenderloin 3 (choice beef tenderloin) medallions served with mashed potatoes & steamed vegetables	\$30.95
Beef Skewers Tender chunks of angus beef, skewered with bell peppers and onions grilled to perfection. served with mixed greens, jasmine brown rice, peas & carrots	Lunch \$13.95Dinner....\$18.95
Ground Sirloin Steak (Formerly " The Bogi ") mixed with scallions, lemongrass, cilantro, almonds and peanuts, grilled to your taste. Served with seasoned French fries.....	\$16.95
Southern Fried Chicken Two fresh chicken breasts lightly breaded and deep fried to perfection served with homemade mashed potatoes and mixed greens salad and ginger dressing.....	\$18.95
Cashew Nut Stir-fried cashew nuts and onions in a hot chili paste sauce with choice of chicken, Beef or tofu, served with white rice	Tofu \$12.95.....\$14.95
Chicken Curry, Yellow or Red (spicy) Chicken cooked in curry sauce with onion, green peas, potatoes and coconut milk served with white rice	\$15.95
Grilled Chicken & Spicy Onions Grilled chicken served on top of mixed greens and broccoll topped with cilantro and thinly sliced crispy potatoes	\$15.95
Chicken Skewers Tender chunks of chicken, skewered with bell peppers and onions grilled to perfection. Served with mixed greens, jasmine brown rice, peas & carrots	Lunch \$11.50 Dinner...\$16.95
Garlic & Asparagus Shrimp Sautéed shrimp with asparagus and fresh chili, garlic and spices.....	\$17.95
Grilled Salmon Served on a cedar board topped with tomatoes , capers, broccoll, sansho pepper with a soy lemon sauce	\$22.95
Umai Tofu Fried tofu with mushrooms, peas, red and green peppers, onions, carrots topped with a special sauce	\$13.95

SOUPS

Miso Soup Bonito stock broth served with tofu, scallions	\$4.95
Wonton Soup Wontons, shrimp, chicken, cabbage & carrots in a clear broth	\$12.95
Udon Noodle Soup White noodles, chicken, green onions, bok choy, fish cake, & shitake mushrooms	\$14.95
Vegetable Soup Carrots, zucchini, cabbage, and shitake mushrooms in a bonito broth	\$11.95
Tom Kha Kai Sliced chicken cooked in coconut milk, mushrooms and lemon grass with a touch of spices	\$12.95
Tom Yum Koon Shrimp & mushrooms in a hot & sour broth with lemon grass, Thai herbs, basil & lime juice	\$12.95
Seafood Soup White noodles, salmon, albacore, white fish, sweet shrimp, fish cake, tofu, & bok choi.....	\$17.95
Miso Ramen Japanese miso based soup with ramen noodles. Choice of chicken or beef, bamboo shoots and bean sprouts	Chicken \$13.95.....Beef \$14.95
Shoyu Ramen Japanese soy sauce soup ramen with tempura flakes, bamboo shoots and green onions.....	Shrimp tempura or Vegetable tempura.....\$12.95

SANDWICHES

Chicken Breast Sandwich Choice of grilled or southern fried to perfection on a toasted bun with tomatoes and onions served with seasoned sushiya fries	\$16.95
Spicy Kobe Burger (Best hamburger in LA.) Ground beef with scallions, lemongrass, cilantro, almonds and peanuts on a bun with seasoned sushiya fries & side of spicy mayo, tomatoes and onions	\$16.95

SIDES

Brown Rice	\$3.95	French Fries (Seasoned)	\$7.95
White Rice.....	\$2.95	Mashed Potatoes	\$6.95
Steamed Vegetables.....	\$8.95	Small Seaweed Salad.....	\$8.95
Small Side Salad.....		\$7.95	

COCKTAILS

Cosmopolitan Passion Martini Mojitos (from scratch) Watermelon Martini
 Lemon Drop Sour Apple Martini Moscow Mule (in a copper mug)

We also have a full service liquor license for your enjoyment

HOT SAKE

Ozeki.....\$8.50sm \$13.50lg Ozeki Pineapple.....\$8.50sm \$13.50lg Ozeki Plum.....\$8.50sm \$13.50lg

COLD SAKE

Ozeki Dry.....\$8.50sm	\$13.50lg	Takara Sierra	10.2oz	\$14.95
Sho Chika Bai (Gin Jo).....	10.2oz \$14.95	Shirakabe Gura	10.2oz	\$16.95
Sho Chiku Bai (Nigori).....	10.2oz \$16.95	Kubota Sake (Hekijyu)	24oz	\$120.00
Sho Chiku Bai (Organic)....	10.2oz \$14.95	Kubota Sake (Senjyu)	24oz	\$60.00
Onikoroshi	10.1oz \$22.95	Hana (fuji apple sake)	24oz	\$30.00
Zipang (Sparkling Sake)	8.5oz \$13.95	Rock Sake Cloud (nigori).....	.25oz	\$48.00
Rock Sake Cloud (nigori)	12.5oz \$26.95	Rock Sake (Daiginjo)25oz	\$50.00
Rock Sake (Daiginjo)	12.5oz \$28.95			

WINES

Plum Wine		Glass	Bottle
Takara (California)		\$9.00	N/A
Champagne	Glass	Bottle	
California Sparkling	\$12.00	\$39.00	
Pommery P.O.P (France)	(Split)	\$22.00	
Nicolas Feuillatte (France).....		\$60.00	
White Wine		Glass	Bottle
Saint M Riesling (Pfalz, Germany)	\$12.00	\$38.00	
Estancia Sauvignon Blanc (Ca.)	\$13.00	\$42.00	
Franciscan Chardonnay (Napa Valley) ...	\$14.00	\$46.00	
Merlot		Glass	Bottle
House Merlot (California).....		\$12.00	\$38.00
Columbia Crest Grand Estate Merlot (Columbia Valley).....		\$13.00	\$40.00
Cabernet Sauvignon			
House Cabernet Sauvignon (California)	\$12.00		\$38.00
Red Diamond Cabernet Sauvignon (California)	\$13.00		\$40.00
Geyser Peak Cabernet Sauvignon (Sonoma County)	\$14.00		\$44.00
Pinot Noir			
Beringer Founders' Estate Pinot Noir (Napa Valley)	\$12.00		\$38.00
St. Jean Pinot Noir (Sonoma County).....	\$13.00		\$44.00
Hahn Estate Santa Lucia highlands S.L.H. (Central Coast).....	\$15.00		\$56.00
Shiraz			
Wolf Blass Yellow Label, Shiraz (South Australia)	\$12.00		\$38.00
Rose			
Mouton Cadet (Bordeaux Rose)	\$12.00		\$38.00

BEERS

	Small	Large		Small	Large		Small	Large
Asahi	\$7.50	\$10.50	Kirin Ichiban	\$7.50	\$10.50	Kirin Lite	\$7.50	\$10.50
Sapporo	\$7.50	\$10.50	Budweiser	\$6.50		Budweiser Lite ...	\$6.50	
			Non Alcoholic...	\$6.50				

BEVERAGES

Sorry, no refills on Coke, Diet Coke, Sprite, Thai Ice Tea.

Cappuccino	\$6.95	Coffee.....	\$4.95	Green Tea	\$4.95
Double Espresso	\$6.95	Thai Ice Tea.....	\$5.50	Sprite, Coke, Diet Coke	\$4.95
Café Latte	\$6.95	Green Ice Tea.....	\$4.95	Sole (Flat).....Sm.	\$5.95 Lg.\$7.95
Espresso	\$4.95	Lemonade	\$4.95	Sole (Sparkling)....Sm.	\$5.95 Lg.\$7.95
		Red Bull	\$6.00		

SUSHIYA ROLLS

ALBACORE CRISPY ROLL\$16.50 Tempura crab, Avocado, shiso leaf, asparagus, topped with spicy albacore, garlic ponzu & crispy onions.	SALMON SKIN ROLL\$10.95 Crispy salmon skin, yamagobo, cucumber & grated bonito with eel sauce.
BAKED CRAB ROLL\$10.95 Baked crab with a cream sauce.	SALMON KILLER ROLL\$13.95 Salmon, jalapeno peppers, cream cheese, deep fried topped with eel sauce.
BIN BIN ROLL (the prince of rolls)\$15.95 Calif. roll topped with baked baby lobster in a cream and eel sauce.	SEXY MIN\$16.95 Salmon wrapped in soy paper, topped with fresh scallops, masago, fresh wasabi and yuzu vinaigrette, garnished with a cucumber salad.
CAJUN TUNA ROLL\$14.95 Spicy tuna w/ avocado & cucumber topped w/ Cajun seared tuna and a Cajun cream sauce.	SHEBA SPECIAL ROLL\$15.95 Spicy tuna inside & out deep fried with sweet mustard and eel sauce.
CALIFORNIA ROLL\$7.95 Crab, avocado and cucumber.	SPICY ROCK SHRIMP ROLL\$14.50 Tempura rock shrimp topped with a spicy cream sauce on spicy tuna and crab wrapped in soy paper.
CATERPILLAR ROLL\$13.95 Eel and cucumber topped with thinly sliced avocado & eel sauce.	SPICY SCALLOP ROLL\$11.95 Diced scallops with spicy sauce, masago, sesame oil & green onions.
CRUNCHY ROLL\$13.95 Shrimp tempura, crab, avocado, cucumber, masago with a crunchy outside topped with eel sauce.	SPICY TUNA ROLL\$9.95 Ground tuna with spicy sauce.
DRAGON ROLL\$14.95 Three pieces of eel on top of a California roll with eel sauce.	SPICY YELLOWTAIL ROLL\$11.95 Diced spicy yellowtail, cucumber.
GOSSY ROLL\$16.50 Inspired by our boy Matt Goss!!! Spicy tuna, cucumber, avocado, topped with fresh salmon & thinly sliced lemon with a miso dressing and a generous portion on swagger.	SHRIMP TEMPURA ROLL\$11.95 Shrimp tempura, crab and cucumber with eel sauce.
KAPPA ROLL\$6.50 A delicious cucumber roll. For the non sushi lover or vegetarian.	SPIDER CRAB ROLL\$13.95 Deep fried soft shell crab, avocado, crab, asparagus, masago and eel sauce.
LOBSTER ROLL\$18.95 Baked lobster with cream sauce, cucumber, avocado, asparagus, yamagobo and masago in soy paper.	SUNSET ROLL\$12.95 Crab, avocado, cream cheese, eel & eel sauce deep fried.
LOLOBLADE ROLL\$15.95 Spicy crab and spicy tuna with shiso leaf, avocado, asparagus, and gobo wrapped in soy paper and topped with crispy onion, jalapeno and spicy mayo.	TUNA ROLL\$11.95 Fresh tuna.
M-80 ROLL\$17.95 Crab, avocado, cream cheese, deep fried, topped with baked seafood with cream sauce and eel sauce.	TUNA CUMBER ROLL\$15.95 Spicy tuna, avocado, wrapped in cucumber topped with fresh tuna, jalapeno with miso dressing.
PHILLY ROLL\$11.95 Fresh salmon with cream cheese.	TUNA TATAKI ROLL\$12.95 Seared tuna with green onions.
RAINBOW ROLL\$17.95 Five different kinds of fresh fish over our California roll.	VEGETABLE ROLL\$8.95 Avocado, asparagus, cucumber, and yamagobo. for our vegetarian friends.
RICH & FAMOUS ROLL\$11.95 Special spicy crab and our famous spicy tuna roll.	VEGETABLE TEMPURA ROLL\$10.95 Avocado, asparagus, zucchini, carrots and sweet potatoes.
ROCIO SPECIAL ROLL (our favorite)\$15.95 Shrimp tempura and avocado topped with spicy tuna, scallions and masago, with eel and sweet mustard sauce.	VOLCANO ROLL\$13.95 Calif. roll topped with baked scallops with a creamy sauce and eel sauce.
ROCK N' ROLL\$13.95 Spicy tuna, avocado, cucumber, topped with spicy albacore and a spicy cream sauce. (baked)	YAHOO ROLL\$11.95 Diced jalapenos, spicy tuna, shrimp cucumber & avocado.
SALMON & AVOCADO ROLL\$12.95 Salmon with avocado.	ZUMA ROLL\$13.95 Shrimp tempura, avocado, crab, masago & cream cheese topped with eel sauce.

SUSHI & SASHIMI

	Sushi	Sashimi		Sushi	Sashimi
Albacore.....	\$5.95	\$12.50	Scallops.....	\$7.95	\$13.95
Crab.....	\$7.50	\$13.95	Shrimp.....	\$5.50	\$12.50
Freshwater eel.....	\$7.50	\$13.95	Snapper.....	\$5.50	\$12.50
Halibut.....	\$7.95	\$14.95	Squid.....	\$5.50	\$12.50
J.Mackerel.....	\$5.50	\$12.50	Sea Urchin.....	\$12.95	\$18.95
Masago.....	\$4.25	\$9.50	Tamago.....	\$4.50	\$9.50
Oysters.....	\$7.95	\$15.95	Toro...(when available)...	\$18.00	\$36.00
Octopus.....	\$5.95	\$12.50	Tuna.....	\$7.95	\$16.95
Salmon Egg.....	\$6.95	\$12.95	Tuna Tataki.....	\$8.50	\$17.50
Salmon.....	\$7.50	\$13.95	Yellowtail.....	\$7.95	\$15.95

Hand rolls are \$1.00 less than cut rolls. All rolls can be made with soy paper for \$1.00 more.
Our rolls contain imitation crab. Real crab is available upon request for \$2.00 more. Brown rice rolls are \$1.00 more.

SUSHIYA HOUSE SPECIALS

*** THE SUSHIYA SIGNATURE ROLL ***

Green onion tempura, cucumber, avocado, crab, spicy mayo, topped with scallops, masago and sriracha sauce.

\$16.95

MISO MARINATED BLACK COD

6 oz's of baked cod served on a bamboo leaf with a side of cucumber sunomono, garnished with 7 drops of miso of sauce of the side of the plate.

\$22.95

CAJUN SEARED TUNA SASHIMI

7 pieces of thinly sliced seared tuna served on top of a mixed green salad and topped with mustard sauce, onion sauce, endive and red radish.

\$16.95

CREAMY ROCK SHRIMP TEMPURA

15 pieces of deep fried rock shrimp served on top of a bamboo leaf. Topped with a spicy mayo sauce and one basil leaf, garnished with 6 dots of spicy mayo.

\$18.95

HALIBUT CARPACCIO

7 pieces of thinly sliced halibut sprinkled with black pepper and sea salt served with yuzu vinegar. Garnished with seaweed salad, white radish and cherry tomatoes.

\$18.95

LOBSTER MOZZARELLA TEMPURA

4 pieces with mozzarella wrapped in soy paper and deep fried. Topped with 2 pieces of grilled asparagus and served on a bamboo leaf with a side of special soy sauce.

\$16.95

SEARED ALBACORE WITH CRISPY ONIONS

7 thinly sliced seared albacore, topped with crispy onions, avocado and cilantro served with ponzu sauce.

\$17.95

SEARED GARLIC ALBACORE SASHIMI

7 thinly sliced seared albacore topped with soy lemon butter sauce and a side of seaweed salad.

\$17.95

SALMON SHISO SASHIMI

5 pieces of thinly sliced salmon wrapped around diced red onions, spicy mayo, on top of shiso leaves with a yuzu sauce.

\$16.95

YELLOWTAIL JALAPENO SASHIMI

7 pieces of thinly sliced yellowtail, topped with jalapenos, in an onion sauce. Served around a seaweed salad with cilantro.

\$18.95

SEARED SALMON SASHIMI

7 pieces of thinly sliced salmon topped with cilantro, black pepper, sesame seeds and served with an onion citrus sauce. Garnished in the center with cherry tomatoes, red radish and a side seaweed salad.

\$17.95

SEARED ALBACORE WITH CRISPY SPINACH

7 pieces of thinly sliced albacore topped with crispy spinach and garlic chips. Served with wasabi and ponzu sauce.

\$16.95

SEARED TUNA SASHIMI WITH PONZU SALSA

7 pieces of seared tuna with sliced avocado on top, served in a spicy ponzu salsa, diced tomatoes, chopped onions, chopped cilantro and jalapenos.

\$18.95

SEARED SCALLOP SASHIMI

6 pieces of seared scallops topped with sea salt, fresh wasabi and citrus sauce placed around thinly sliced cucumber and centered with cherry tomatoes and cilantro.

\$16.95

SUSHIYA DESSERTS

Deep Fried Bananas

(Our house specialty)

Sliced bananas wrapped in rice paper, deep fried, w/cinnamon & sugar. served w/vanilla ice cream, whipped cream, chocolate sauce & honey.

\$9.95

Tempura Ice Cream

Homemade Green Tea or Vanilla, deep fried and topped with whipped cream.

\$9.95

Tiramisu

Two layers of sponge cake are soaked with espresso and coffee liqueur, richly layered with cream and real mascarpone cheese and finished with a dusting of cocoa.

\$7.95

Chocolate Lovin' Spoon Cake

A giant mouthful of chocolate pudding between two layers of dark, moist chocolate drenched chocolate cake.

\$7.95

Caramel Peanut Butter Snickers Pie

A heavenly combination of peanut butter mousse, chopped Snickers, caramel, peanuts, milk and dark chocolate on a crumb crust.

\$7.95

Mochi

(2 pcs.) Your choice of green tea, mango, strawberry or chocolate.

\$6.95

We Proudly Serve Fosselman's Ice Cream

Chocolate Cappuccino

Colombian coffee and Dutch cocoa create an extremely robust coffee flavor with coffee candy pieces stirred in by hand.

\$7.50

French Vanilla Bean

A blend of three types of pure vanilla extract, vanilla beans egg custard create the classic French Vanilla.

\$7.50

Green Tea

Imported Japanese green tea mixed with a touch of cane sugar.

\$7.50