SIZZLING PLATES

CABBAGE, CARROT, ONION AND BROCCOLI MEDLEY WITH WHITE RICE

TEMPURA
Lightly battered, delicately fried; served with tensuyu sauce and white rice

STIR-FRY NOODLES
Chicken breast, cabbage, onion, carrot and broccoli with savory Japanese Worcestershire sauce

NOODLE SOUP
Wheat sanuki udon, dashi kaeshi broth, light vegetables (cabbage, onion, carrot, scallion) and tempura onion straws

TERIYAKI
Grilled/broiled and brushed with teriyaki reduction

KATSU
Panko coated and lightly fried with Japanese Worcestershire sauce

BENTO BOX
Cabbage, carrot, onion and broccoli medley with white rice, ginger salad, spring roll and orange

TEMPURAS

SEAFOOD: tempura shrimp, kani, whitefish

SHRIMP: Alaskan butterfly shrimp

SEASONAL VEGETABLES

NABEYAKI UDON
Sea scallop, kani, shrimp, red kamaboko, poached egg

TERIYAKI
Grilled/broiled and brushed with teriyaki reduction

KATSU
Panko coated and lightly fried with Japanese Worcestershire sauce

SUSHI BAR

SUSHI SPECIAL
California roll, chef’s choice 5 piece nigiri

ROLL COMBO
California roll, cucumber roll, chef’s choice tuna, salmon or yellowtail roll

SASHIMI SPECIAL
Chef’s choice 8 piece sashimi with white rice

SUSHI & SASHIMI SPECIAL
Chef’s choice: 6 piece sashimi; 3 piece nigiri; tuna, salmon or yellowtail roll

TEMPURA UDON
Tempura shrimp, red kamaboko

TAKEOUT ORDERS
(843) 720-8568
**APPETIZERS**

- **EDAMAME** 5.5
  - diamond crystal kosher salt, soybean pods

- **YAKITORI** 6.5
  - skewered skin-on chicken thigh, scallion, peppercorn, sesame, brushed teriyaki

- **SHUMAI** 5.5
  - steamed shrimp dumpling

**APPELIZERS**

- **O-TORO** 10
  - fatty bluefin tuna belly
- **UNAGI** 5.5 / 12
  - charbroiled freshwater eel
- **HAMACHI** 5.5 / 12
  - yellowtail sashimi
- **HAMACHI TORO** 6 / 13
  - yellowtail belly sashimi
- **TAI** 4 / 10
  - red snapper
- **TSUBUGAI** 4.5 / 9
  - queen conch
- **ESCOLAR** 5 / 11
  - white tuna
- **BINNAGA** 5 / 11
  - abalone tuna kama
- **MASAGO** 4.5 / -
  - smoked roe
- **TAMAGO** 4 / 9
  - sweet egg custard

**RICE**

- Nishiki California

**GINGER SALAD**

- house-made ginger dressing, eating,
- lettuce, grape tomato, english cucumber,
- red cabbage, carrot

**SEAWATER SALAD**

- wasabi, daikon, cucumber, carrot, sesame, ponzu

**INKI**

- marinated shrimp
**KANI**

- imitation crab

**TAKO**

- poached octopus

**SUSHI ROLLS**

- California roll, layered eel,
- sea urchin, masago, eel sauce
**SHIKI SPECIAL**

- 12
  - California roll, layered eel sauce

**CHIRASHI**

- chef’s choice sashimi on sushi rice

**NIKIGI / SASHIMI**

- 5 pieces per order

- **SHIZUKU**
  - yellowtail
- **ICHI**
  - salmon
- **SUSHI ROLLS**

- California roll, layered eel, Seafood roll 30

**TEMPURA**

- lightly battered, delicately fried

**SHRIMP STARTER**

- 2 pieces shrimp, seasonal vegetable

**SOFT-SHELL CRAB STARTER**

- 10
  - blue crab with seasonal vegetable

**TAKO**

- +2.5
  - poached octopus

**CHEF PARK’S SPECIALTIES**

- OMAKASE
  - "I’ll leave it up to you." 80 per person / 120 per person

**SUSHI & SASHIMI COMBO**

- chef’s choice: 8 pieces sashimi, 5 pieces nigiri, tuna, salmon, and tempura roll

**SHRIMP STARTER**

- 10
  - vegetable salad

**SOFT-SHELL CRAB STARTER**

- 10
  - blue crab with seasonal vegetable

**SHRIMP STARTER**

- +2
  - marinated shrimp
**KANI**

- imitation crab

**TAKO**

- +2.5
  - poached octopus

**SHRIMP STARTER**

- 2 pieces shrimp, seasonal vegetable

**SOFT-SHELL CRAB STARTER**

- 10
  - blue crab with seasonal vegetable

**SHRING STARTER**

- 10
  - tuna

**BEER**

- 11
  - yellowfin loin

**TEMPURA**

- lightly battered, delicately fried

**SHRIMP STARTER**

- 10
  - vegetable salad

**SOFT-SHELL CRAB STARTER**

- 10
  - blue crab with seasonal vegetable

**SHRING STARTER**

- 10
  - tuna

**BEER**

- 11
  - yellowfin loin

**TEMPURA**

- lightly battered, delicately fried

**SHRIMP STARTER**

- 10
  - vegetable salad

**SOFT-SHELL CRAB STARTER**

- 10
  - blue crab with seasonal vegetable

**SHRING STARTER**

- 10
  - tuna

**BEER**

- 11
  - yellowfin loin

**TEMPURA**

- lightly battered, delicately fried

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  - vegetable salad

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  - vegetable salad

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  - blue crab with seasonal vegetable

**SHRING STARTER**

- 10
  - tuna