

88 Church Street, Burlington, Vermont 05401

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**Our Business Hours:** 

Monday-Thursday: 11:30 am - 10:00 pm

Friday- Saturday: 11:30 am - 11:00 pm

Sunday: 12:00 pm - 10:00 pm

We are open 364 Days a Year!

# Lunch Special served with miso soup (11:30am-3:30pm)

Una Don	\$ 11.95
Broiled Eel served	w/ teriyaki fried rice
& steam vegetable	•

Sushi Bar Lunch Special

Tekka Sake Don \$12.95
Tuna & salmon sashimi w/ seaweed
salad, asparagus, cucumber, oshinko,
tamago & kani on the bed of sushi rice

Makimono 20pcs \$ 12.95 Califomia maki , tuna maki and salmon maki

Vegan Makimono 22pcs \$ 11.95 Avocado cucumber maki, asparagus maki & sweet potato maki

Susa Dayjo \$ 12.95 Chef choice of 5 pieces sushi and 5 pieces sashimi Sushi 13pcs \$ 12.95 California maki , Chef choice of 5 pieces sushi

Maki Salad Set \$12.95
Spicy tuna maki with smoked salmon salad
Sashimi \$12.95
9 pieces of chef choice fresh cut raw fish
Maki Sashimi \$12.95
Spicy tuna maki and 5 pieces of chef choice fresh cut raw fish

# Kitchen Lunch Special

Chef choice Stir fry or Curry of the day (served w/ rice, salad, fruit)
Chicken or Beef \$ 12.95
Tofu Vegetable \$ 11.95
Seafood or Shrimp \$ 13.95

Bulgogi (Korean BBQ Sauce) Bento Served with seaweed salad, cabbage salad, steamed shumai & gyoza, steam fresh vegetable and rice Chicken or Tofu \$ 12.95 Shrimp or Beef \$ 14.95

Katsu (Deep fry w/Japanese bread crumbs) Bento
Served with seaweed salad, cabbage salad, steamed shumai & gyoza, steam fresh vegetable and rice
Chicken or Tofu \$ 12.95
Shrimp \$ 14.95

Isuki Katsu \$13.95 Choice of: Chicken or Pork Buckwheat soba w/ tamago, avocado, tofu, oshinko, kampyo ,yamagobo, seaweed salad, asparagus, cucumber, tomato, sweet potato tempura, inari, and kani, served with tempura sauce and Katsu

Spring Salad \$11.95
Fresh silken tofu, mixed seaweed,
edamame, avocado, edamama, spring
green, crab stick, asparagus, sprout,
toasted almond, fresh seasonal fruit
and steamed shrimp with ginger dressing.

Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food born illness

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Sashimi Appetizer (7 pcs) \$ 9.95 Chef's choice of fresh cut raw fish		Kitchen Appetizer		
		Edamame	\$ 5.50	
New Style Sashimi \$ 9.95	\$ 9.95	Seaweed Salad	\$ 5.50	
Chef's choice of fresh thinly cut white fish served in ginger soy sauce & scallion		Shumai \$ 5.95 Steamed or fried shrimp dumping		
Sushi Appetizer ( 5 pieces) \$ 7.95		Gyoza Steamed or fried pork dum	\$ 5.95 ping	
Chef's choice of different fresh fish on	Vegetable Spring Roll	\$ 5.50		
seasoned sushi rice		Agedashi Tofu	\$ 5.95	
Sushi & Saahimi Appetizer \$ 9.95		Fried Tempeh & Tofu	\$ 5.95	
Chef's choice of 3 pieces sushi and 3 pieces of sashimi	Crispy Fried Oysters	\$ 6.95		
Salmon Tartar \$ 9.95 Fresh salmon sashimi torched with spicy oshinko sauce   Kimchee Tuna \$ 9.95 Fresh cut sliced tuna in Korean kimchee sauce	Thai Chicken wings \$ 6.95 Served with lime chili sauce & sweet chili sauce			
	TR Chicken wings Served with sticky chipotle	\$ 6.95 BBQ sauce		
	Vegetable Samosa	\$ 5.95		
	BBQ Pork Samosa	\$ 6.95		
Tuna Tataki	\$ 9.95	Coconut Shrimp	\$ 6.95	
Lighted seared tuna served w/ scallion, onion and cucumber in ponzu sauce	Crispy Fried Calamari	\$ 7.25		
	Seafood Pancakes	\$ 7.95		
iger Eye \$7.95 empura fried fresh squid rolled w/ moked salmon & avocado. Served vith unagi sauce		Golden rolls \$ 6.95 Deep fry crispy roll with cream cheese, crab meat, scallion, onion & red pep- per		
Crispy Crab Maki	empura fried real crab salad, cream heese and cucumber rolled up. opped with teriyaki sauce & spicy	Korean Beef Ribs Marinated in Korean BBQ s	\$ 7.95 sauce	
cheese and cucumber rolle		Thai Fish Cake	\$ 5.95	
Topped with teriyaki sauce mayo		Lemongrass Pork Sausage Pork, Red chili paste, lemon		

kaffir lime leaf

Grilled meat on the stick with teriyaki

sauce Choice of Chicken or Pork

\$6.95

Yakitori

\$ 7.95

Seaweed salad, tofu skin & avocado

Served w/ seasoning vinegar dressing

rolled up in thinly sliced cucumber.

Vegan Su

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	Salad Garden Salad \$ 5.25 (sesame ginger, peanut sauce, lemo		Crea	odle (Summer Noo ate your own flavor. odle, dressing and	
	grass or Creamy)  Som Tum \$8.95  Shredded green papaya, tomato, green bean and carrot, mixed in spicy lime sauce topped with toasted peanut served with fresh lettuce  Shrimp or Crispy Tofu \$9.95  Fresh Summer Rolls \$7.25	Noodle: Black Rice noodle, Udon, White soba, Green soba, Buck wheat noodle or Linguine  Dressing: Korean Spicy dressing (Soy sauce, white vinegar, spicy Korean paste, sesame seed)			
					Green leaf lettuce, carrot, rice noodle, mint, basil and wrapped in clear rice pape with hoisin sauce. Shrimp
	Teriyaki Salad Slices of beef teriyaki or o yaki, with green salad, ton dressing		lemon juice, s	Thai basil, garlic, sambal and cash	ew)
	Avocado Tofu Salad	\$ 7.95		Dressing (Cashe 'eg oil, olive oil, le	
		Cake Salad \$ 9.95 cake served on top of green with red onion salsa & wasabi	Topping : Silken Tofu	•	\$ 10.95
	Seafood Salad	\$ 10.95	Shrimp & shri	imp Tempura	\$ 14.95
Mixed seafood , cucumber, tomato, carrot, mint, and cilantro served on top of green salad and lemongrass vinai- grette dressing		Tempura Sof	t Shell Crab	\$ 14.95	
		Korean Ribs		\$ 14.95	
Mango Salad Shredded green mango, red onion and cilantro in spicy lime sauce w/ mixed green salad Shrimp Katsu or Fish Katsu\$ 9.95		Chicken Yaki	tori	\$ 13.95	
		Chicken Teriy Veg Spring R	/aki oll w/ Fried Tofu	\$ 13.95 \$ 12.95	
Korean Spicy Squid Salad \$ 9.95		Smoked Saln	non w/Mango	\$ 13.95	
	Squid, red onion, and scallion in Ko- ean chili sauce on mixed green salad		Spicy Tuna or Spicy Sake Maki\$ 13.95		
lka Sansai or Jelly Fish Salad \$ 6.50 Served with in light ginger vinegar		Sashimi -	3	\$ 15.95	
	sauce and mixed green salad Served w/ seasoning vinegar dressing		Sushi		\$ 14.95

\$ 14.95

# Appetizer Soup: Miso Soup \$ 2.50

Tom Kar Soup or Tom Yum Soup \$ 3.95 Choice of Chicken, Shrimp or Tofu

# Cargo Noodle Soup

Create your own flavor. Pick one topping, noodle and broth

Topping: Chicken or Beef \$ 10.95 Shrimp or Seafood \$ 12.95 Tofu vegetable \$ 10.95

# House Special Noodle

Thai Beef Noodle Soup \$ 13.95 Tender cooked beef, rice noodle, and bean sprouts in a slow simmered beef broth

Five Spice Chicken Noodle Soup \$12.95 Tender cooked chicken, and bean sprouts in slow simmered chicken broth

### Noodle:

Rice noodle, Rice flat noodle, Udon, White soba Green soba, Green bean noodle, or Ega noodle

# Broth

# Tom Yum broth

Thai hot and sour soup flavored with lemongrass, galangal, kaffir lime leaf, mushroom, tomato, chili, cilantro, basil topped with fried garlic

### Tom Kar broth

Thai coconut soup flavored with galangal. lemongrass, kaffir lime leaf, mushroom topped with scallion, cilantro and fried shallot

#### Kim Chee broth

Korean hot and sour soup with kim chee, tofu, shitake mushroom and scallion

# Sukiyaki broth

Tofu, mushroom, bokchoy, carrot, broccoli, egg, scallion and cilantro served with Thai sukivaki sauce

#### Miso broth

Japanese clear broth with dashi stock, miso paste, onion, tofu and scallion

# Japanese Soy broth

Clear soy sauce base broth with Napa cabbage, mushroom, broccoli and scallion

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BBQ sautéed Egg Noodle Choice of: Duck \$ 13.95 Pork \$ 12.95

BBQ Noodle Soup

# 

Japanese Katsu Noodle Soup \$ 12.95 Choice of Katsu: Pork, Chicken or Tofu Shrimp, or Fish \$ 13.95

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Japanese Ramen Noodle Soup \$ 15.95

Spicy Miso Ramen Soup \$ 16.95

Malaysian Curry Soup \$ 13.95

#### Choice of:

Tofu, Beef, Chicken, Pork, Shrimp, or Seafood

Union Pasta \$ 11.95 Sesame peanut pasta with mixed vegetable, bean

sprout and scallion.

Choice of: tofu, chicken or shrimp \$ 12.95

Vegetarian Hot Pot \$ 12.95 Sautéed mixed vegetable, green bean noodle and tofu in a clay pot. Served w/ white rice

Spring Noodle \$ 12.95 Vegetable Spring Roll, fried tofu, fresh green and rice vermicelli. Served sweet hosin sauce.

Saigon lemongrass (rice or noodle) \$ 13.95 Sautéed lemongrass with green salad, carrot, bean sprouts, cucumber, mint, basil, cilantro Choice of : Beef, Chicken, Tofu or Shrimp

# Kitchen Entrée

(served w/ miso soup & white rice)

### Bento Entrée:

Katsu Bento \$ 14.95 (deep fry with Japanese bread crumbs) Yakitori Bento

(grilled kebabs on skewers)

Served with seaweed & cabbage salad. steamed shumai & gyoza, steamed vegetable with teriyaki sauce, kim chee.

Choice of Chicken or Pork

### Curry Entrée:

Chu Chee Curry

Thai style chu chee curry paste with pineapple, cherry tomato, sweet pea, basil, kaffir lime leaves and steamed fresh vegetables Yellow Curry

Indian curry powder, egg, milk, sweet chili paste, onion, and scallion served with sautéed vegetable

Choice of: Duck \$ 19.95 Salmon \$ 18.95

King Crab \$ 26.95

Japanese Curry with Katsu \$ 13.95 Potato, sweet potato, carrot sweet corn. broccoli and sweet pea in Japanese curry sauce.

Choice of Katsu: Pork, Chicken, Fish, or Tofu

Beef Panang Stew \$ 13.95 Slow cooked beef, braised in spicy panang curry sauce with coconut milk, red onion, red pepper, kaffir lime leaf and basil

Una Don (w/ teriyaki fried rice) \$ 14.95

Roasted Gravy Rice Plate \$ 12.95 Steamed vegetable served with gravy on the top of jasmine rice Choice of: Roasted Duck \$ 14.95

Roasted Pork \$ 12.95

Hainan's Chicken or Tofu \$13.95 Steamed Chicken or tofu and vegetable with ginger black, bean sauce

# Sushi Entrée (Served w/Miso Soup)

Nigiri Entrée \$ 17.95 7 pieces of fresh sushi and spicy tuna maki

Sashimi \$ 21.95 13pieces of chef choice fresh cut raw fish

Sushi and Sashimi Boat for 1 \$ 25.95 5 pieces of fresh cut sashimi, 5 pieces of sushi, California maki and two sushi appetizers served on the boat

Sushi and Sashimi Boat for 2 \$ 43.95 9 pieces of fresh cut sashimi,7 pieces of sushi, California maki .tuna maki and two sushi appetizers served on the boat

Sushi 24 pieces \$ 31.95 8 pieces of chef choice sushi, spicy salmon maki and California maki

Vegan Maki 24 pieces \$ 15.95 Inari cucumber maki, sweet potato maki and avocado cucumber maki

Makimono 24 pieces \$ 18.95 California maki, Spicy salmon maki and shrimp tempura maki

Sushi Set \$ 18.95 Spicy salmon maki,4 pieces sushi and 4 pieces sashimi

Chirashi \$ 16.95 Chef choice assorted fresh sashimi on the bed of sushi rice and oshinko

Vegan Chirashi \$ 15.95 Shitake Mushroom, Sweet potato, Seaweed, Oshinko, kampyo, Tofu, Yamagobo, asparagus ,wakame, spinach, avocado, cucumber and tofu skin

Tekka Don or Sake Don \$ 14.95 Fresh cut tuna sashimi or salmon sashimi on the bed of sushi rice and oshinko

#### **Fusion Maki**

# House Special Maki

Crab Creek Maki \$ 15.95
Tempura soft shell crab, spicy mayo. Kani rolled inside. Topped w/ unagi and white fish

Oyster Maki \$15.95
Fried oyster, spicy mayo, tobiko & scallion rolled inside. Topped w/ cucumber and avocado.

Crazy Mountain \$ 15.95 Spicy tuna maki topped w/ crab salad & scallop. Slighty torched.

Scorchy Maki \$15.95 Salmon, cucumber & onion rolled inside & flash fried. Topped w/ salmon, tuna, white fish and avocado. Torched w/ spicy miso sauce

Lobster Maki \$15.95
Cooked lobster meat and cucumber rolled inside. Topped w/ crab salad. Torched w/ spicy miso sauce and tobiko.

Sexy Maki \$ 14.95 Shrimp tempura rolled, topped w/ spicy scallop, avocado and spicy mango salad.

Beefy Maki \$ 14.95 Shrimp tempura, avocado & scallion rolled inside. Topped w/ steak bistro in sesame satay sauce.

Coco Maki \$ 13.95
Coconut shrimps w/ mango and spicy mayo rolled inside. Topped w/ salmon, mango.
Torched w/ spicy miso and teriyaki sauce and 2 kind of tobiko.

T2 Maki \$ 13.95 Spicy tuna maki, topped w/ crab salad, white tuna and strawberry. Torched wl spicy miso and teriyaki sauce.

DD Maki \$13.95 Shrimp tempura, spicy mayo and tobiko rolled inside. Topped w/ unagi and white tuna with spicy teriyaki sauce and black tobiko. White Tiger \$ 13.95
Spicy scallop maki and flash fried. Topped
w/ unagi and salmon. Torched w/ spicy
teriyaki sauce.

Fire Maki \$ 12.95 Salmon soaked in spicy oil w/ mango, onion & tempura crumbs rolled inside. Topped w/ mango & tuna. Torched with spicy teriyaki sauce and wasabi tobiko on the topped.

Black Dragon Maki \$ 12.95 Spicy tuna maki. Topped w/ unagi, avocado and teriyaki sauce.

# Vegetarian Maki

Spring Maki \$13.95 Sweet corn, seaweed salad, sweet potato, cucumber and spring mix rolled inside. Topped w/ tofu skin.

Temph Maki \$ 12.95
Fried temph, crispy tofu w/ sweet chili
sauce rolled inside. Topped w/ cucumber
and avocado.

Basil Maki \$12.95 Cucumber, spring mix, oshinko, kampyo and asparagus rolled inside. Topped w/ basil bistro and silken tofu

Oshinko Maki \$11.95
Cucumber, sprout, Avocado, tofu skin and lettuce rolled inside. Topped w/ spicy oshinko sauce

Satay Maki \$11.95 Cucumber, carrot, asparagus rolled inside. Top w/ tofu salad. Slighty torched w/ spicy sesame satay sauce.

Union Maki \$11.95
Asparagus, cucumber, carrot, peanut sauce and fried tofu rolled inside. Topped w/ tofu skin, avocado.

KuKu Maki \$ 9.95 Shitake Mushroom, asparagus and cucumber. Topped w/ tofu skin and avocado.

Tato Maki \$ 9.95
Sweet potato and cucumber rolled inside.
Topped w/ marshed sweet potato and creamy ponzy sauce.

# **Tradition Maki**

Oshinko Maki (Pickled Radish)	\$ 3.25
Avocado Maki	\$ 3.25
Kappa Maki	\$ 3.25
Asparagus Maki	\$ 3.25
	\$ 3.25
Natto Maki (Fermented soybean )	\$ 3.25
Tofu Skin Maki	\$ 3.50
Sweet potato Tempura Maki	\$ 4.25
Avocado Cucumber Maki	\$ 4.50
Tofu Skin and Avocado Maki	\$ 4.95
Tofu Skin and Cucumber Maki	\$ 4.95
	\$ 5.50
Cucumber & Cabbage Salas	\$ 3.50
Kim Chee	\$ 4.25
Steamed White Rice	\$ 1.95
- Steamed Noodle	\$ 3.95
Steamed Mixed Vegetable	\$ 4.95
Fried Chicken & Tater Tot	\$ 6.95
Steamed Brown Rice	\$ 2.95
Extra Sauce	\$ 1.50
Double Noodle for Entrée	\$ 3.95
	Avocado Maki Kappa Maki Asparagus Maki Ume shiso Maki (sweet plum) Natto Maki (Fermented soybean) Tofu Skin Maki Sweet potato Tempura Maki Avocado Cucumber Maki Tofu Skin and Avocado Maki Tofu Skin and Cucumber Maki Side Order Udon Noodle Soup Cucumber & Cabbage Salas Kim Chee Steamed White Rice Steamed Mixed Vegetable Fried Chicken & Tater Tot Steamed Brown Rice Extra Sauce