

APPETIZERS

Edamame- 4

Steamed soy beans tossed with sea salts

Gyoza - 6

Pan-seared pork dumplings; tangy soy sauce

Wontons Serangoon- 7

Lump crab, cream cheese and baby spinach in a crispy wonton; apple mango salsa and wasabi lime aioli

Peppercorn Calamari- 8

Wok fried and served with a tropical sauce

Peppercorn Fried Oysters- 9

Wok fried and served with a spicy tartar sauce

Sakura Shrimp- 8

Battered rock shrimp; spicy chili aioli

Sake Basil Mussels-8

A dozen fresh mussels in a sake basil reduction

Smoked Duck Tacos- 9

Smoked duck, sour cream and peanuts; rolled with tropical and hoisin sauces

O-Spring Rolls- 7

Virginia Ham, mozzarella, cream cheese, lump crab and scallions; served with a spicy dipping sauce

Veggie Spring Rolls- 5

Carrots, cabbage and celery rolled and fried crispy; served with tropical sauce

Honey Citrus Shrimp- 9

Battered rock shrimp; honey citrus sauce

Ceviche*- 14

Choice of Ahi Tuna OR Yellowtail in a wasabi infused ponzu sauce

White Tuna Tataki*- 14

Sashimi style White Tuna in a creamy sesame dressing

SOUPS AND SALADS

Dumpling Soup- 5

House made shrimp and pork dumplings and baby spinach in a house made chicken stock

Japanese Seafood Bouillabaisse- 8

Shrimp, scallops, crabstick, white fish and spinach leaves in our house made chicken stock
add udon noodles for \$2 extra

Cucumber Salad-4

Sliced cucumbers in lemon and rice wine vinegar; crabstick and sesame seeds

Seaweed Salad- 5

Fresh seaweed salad topped with sesame seeds

Spicy Kani Dip- 5

A spicy mix of crabstick, cucumber, tempura crunch and fish roe; with wonton chips for dipping

Bushido Salad*- 12

5oz. Grilled Salmon over spring mix, cherry tomatoes, croutons, crumbled bacon, pine nuts and dried cranberries; red wine vinaigrette, side of cucumber dressing

Katana Salad- 11

6oz. Grilled Chicken over romaine, cherry tomatoes, avocado, cucumber, dried cranberries, red onion, peppers and cilantro; house made ginger dressing

TEMPURA PLATTERS

Vegetable Tempura- 8

Sweet potato, broccoli, onion and zucchini

Shrimp and Vegetable Tempura- 14

Shrimp, sweet potato, broccoli, onion and zucchini

Deep Sea Tempura- 20

Scallops, shrimp, red snapper and kani kama