All Lunch Entrees Served with House Salad, Clear Onion Soup, **Grilled Veggies and Fried Rice** (Bowl of Fried Rice \$5)

	STEAK	19	ALASKAN COD	19	MAHI MAHI	20	FILET MIGNON 2	1
Chicken and	SHRIMP	19	SALMON	19	SCALLOPS	20		
	CALAMARI	19	SNAPPER	19	TUNA	20		
	SHRIMP	22	SALMON	22	SCALLOPS	23		
Steak and	CALAMARI	22	SNAPPER	22	TUNA	23		
	ALASKAN COD	22	MAHI MAHI	23	FILET MIGNON	24		
	CALAMARI	22	SNAPPER	22	TUNA	23		
Shrimp and	ALASKAN COD	22	MAHI MAHI	23	FILET MIGNON	24		
	SALMON	22	SCALLOPS	23				
	CALAMARI	23	SALMON	23	МАНІ МАНІ	24	TUNA 24	1
Crawfish and	ALASKAN COD							
	ALASKAN CUD	23	SNAPPER	23	SCALLOPS	24	FILET MIGNON 25	
				22		~ 1		
let Mignon and	ALASKAN COD	23	SNAPPER	23	SCALLOPS	24		
ter Mignon ana	SALMON	23	MAHI MAHI	24	TUNA	24		





PICK ANY 3 \$31 PICK ANY 2 \$24

of the following CALAMARI, ALASKAN COD, SALMON, SNAPPER, MAHI MAHI, SCALLOPS, TUNA

11

Single	
-	

VEGGIE DELIGHT BUDDHA DELIGHT (TOFU) 14 CHICKEN STEAK SHRIMP

CALAMARI ALASKAN COD_17 SALMON **SNAPPER** MAHI MAHI

17

17

17

17

SCALLOPS 17 TUNA 17 FILET MIGNON 19 25 LOBSTER

Teriyaki is a technique used in Japanese cuisine in which food is broiled or grilled with a glaze of soy sauce, mirin and sugar. The word terivaki derives from the noun terivaki which refers to shine or luster given by the sugar content in the tare, and yaki, which refers to the cooking method grilling or broiling. Traditionally, the meat I'd dipped in or brushed with sauce several times during cooking.

** 18% of gratuity added to party of 5 or more.

** All adults sharing plate there will be additional charge. (sharing plate \$7 or Side order)