



# NEKO ASIAN FUSION

## Appetizers

**EDAMAME****\$6.00**

Lightly salted and Steamed Soybean

**GYOZA****\$7.00**

Pan Fried Pork & Chicken Dumplings

**HARUMAKI****\$7.00**

Shrimp Spring Roll

**SOFT SHELL CRAB****\$9.80**

Deep Fried with Tempura Batter

**TEMPURA Appetizer****\$10.50**

Delicately Battered

Fried Shrimp & Vegetables

**\*BEEF TATAKI****\$16.00**

Seared Sliced Filet Mignon  
with Ponzu Vinaigrette

**ika yaki****\$9.00**

Grilled Squid Topped  
With Eel Sauce

**HAMACHI KAMA****\$18.00**

Grilled Yellowtail Collar Topped  
With Eel Sauce

**\*TUNA TARTARE****\$11.80**

Diced Tuna With Avocado & Caviar

**\*HAMACHI JALAPENO****\$13.50**

Sliced Yellowtail With Jalapeno

Served on Ponzu Vinaigrette & Olive Oil

**\*SEARED PEPPER TUNA****\$13.50**

Seared Sliced Tuna

Served With Soy Onion Reduction

**ROCK SHRIMP TEMPURA****\$12.00**

Deep Fried Shrimp on Tempura Battered Tossed  
With Spicy Mayo Dressing

**\*SPICY CRAB SALAD****\$8.50**

Shredded Crab Stick Mixed with Julienne  
Cucumber, Seaweed Salad, Masago and Spicy  
Mayo Dressing

**CALAMARI****10.50**

Deep Fried Squid With Tempura Battered

**SEAWeed SALAD****\$6.00**

\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED;  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR  
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE  
CERTAIN MEDICAL CONDITIONS.



# HIBACHI GRILL LUNCH

LUNCH ENTREES SERVED W/ HOUSE SALAD, VEGETABLES, & FRIED RICE

## HIBACHI CHICKEN \$11.00

4.5 Oz Of Tender Chicken Breast Glazed With Teriyaki Sauce

## HIBACHI SIRLOIN STEAK \$12.80

4.5 Oz Of Trimmed Strip Steak

## HIBACHI SHRIMP \$12.80

5 Pcs Jumbo Succulent Shrimp

## HIBACHI SALMON \$13.50

4.5 Oz Salmon Fillet Glazed With Teriyaki Sauce

## HIBACHI SCALLOP \$14.75

4 Pcs Juicy Sea Scallop Glazed With Teriyaki Sauce

## HIBACHI FILET MIGNON \$17.00

4.5 Oz Of Tender Petite Filet

## HIBACHI SHRIMP & CHICKEN \$15.00

3 Pcs Jumbo Shrimp & 4.5 Oz Tender Chicken Breast Glazed With Teriyaki Sauce

## HIBACHI STEAK & SHRIMP \$16.00

4.5 Oz Trimmed Strip Steak & 3 Pcs Jumbo Shrimp Glazed With Teriyaki Sauce

## HIBACHI STEAK & CHICKEN \$15.00

4.5 Oz Trimmed Strip Steak & 4.5 Oz Tender Chicken Breast Glazed With Teriyaki Sauce

## HIBACHI VEGETABLE \$9.00

Mixed Seasonal Veggies

SUBSTITUTE ANY COMBO SIRLOIN STEAK FOR FILET MIGNON \$5





# SUSHI BAR

## LUNCH

SERVED W/ HOUSE SALAD

**\*LUNCH COMBO ROLLS**

CHOICE OF ANY 3 REGULAR ROLLS

**\$16.50**

**\*SUSHI LUNCH**

3 PCS OF ASSORTED SUSHI

CALIFORNIA ROLL

**\$14.50**

**\*SASHIMI LUNCH**

6 PCS OF ASSORTED SASHIMI

CALIFORNIA ROLL

**\$18.50**

**\*SUSHI & SASHIMI LUNCH**

3 PCS OF ASSORTED SUSHI

6 PCS OF ASSORTED SASHIMI

CALIFORNIA ROLL

**\$21.99**

**VEGETARIAN SUSHI LUNCH**

4 PCS OF SUSHI

VEGETABLE ROLL

**\$10.50**



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CERTAIN MEDICAL CONDITIONS.



# SUSHI Or SASHIMI

DUE TO SEASONAL CHANGES, ALONG WITH OUR COMMITMENT TO  
QUALITY & FRESHNESS, SOME ITEMS MIGHT NOT BE AVAILABLE.  
**SUSHI 2 PCS OR SASHIMI 3 PCS PER ORDER**

<b>*TUNA (MAGURO)</b>	<b>\$7.00</b>	<b>*SCALLOP (HOTATEGAI)</b>	<b>\$7.00</b>
<b>*ESCOLAR WHITE TUNA (ABURASOKOMUTSU)</b>	<b>\$7.00</b>	<b>*SURF CLAM (HOKKIGAI)</b>	<b>\$5.50</b>
<b>*SQUID (IKA)</b>	<b>\$5.50</b>	<b>CRAB (KANI)</b>	<b>\$4.50</b>
<b>*MACKEREL (SABA)</b>	<b>\$5.50</b>	<b>ALASKAN KING CRAB (TARABAGANI)</b>	<b>\$15.00</b>
<b>*YELLOWTAIL (HAMACHI)</b>	<b>\$7.00</b>	<b>SEASONED TOFU POCKETS (INARI AGE)</b>	<b>\$4.75</b>
<b>OCTOPUS (TAKO)</b>	<b>\$6.00</b>	<b>SHRIMP (EBI)</b>	<b>\$6.00</b>
<b>EEL (UNAGI)</b>	<b>\$8.00</b>	<b>EGG (TAMAGO)</b>	<b>\$5.00</b>
<b>*SALMON (SAKE)</b>	<b>\$6.50</b>	<b>*SWEET SHRIMP (AMA EBI)</b>	<b>\$8.00</b>
<b>SMOKED SALMON (SUMOKUSAMON)</b>	<b>\$7.00</b>	<b>*ALBACORE TUNA (BINNAGA MAGURO)</b>	<b>\$7.00</b>
<b>*FLYING FISH ROE (TOBIKO)</b>	<b>\$5.00</b>	<b>*FATTY TUNA (TORO)</b>	<b>S.P</b>
<b>*SALMON ROE (IKURA)</b>	<b>\$9.00</b>	<b>*SEA URCHIN (UNI)</b>	<b>S.P</b>
<b>*WASABI TOBIKO</b>	<b>\$6.00</b>		



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# HIBACHI GRILL DINNER

ENTREES ARE EXPERTLY PREPARED AND MADE ON A TEPPANYAKI GRILL, COMES WITH HIBACHI SOUP, HOUSE SALAD, FRIED RICE, VEGETABLES AND 2 PIECES SHRIMP APPETIZER (EXCEPT HIBACHI VEGETABLE)

## HIBACHI CHICKEN

8 Oz Of Tender Chicken Breast Glazed With Teriyaki Sauce In Teppanyaki Style **\$19.90**

## HIBACHI SIRLOIN STEAK

8 Oz Of Perfectly Trimmed Strip Steak Grilled in Teppanyaki Style **\$28.00**

## HIBACHI FILET MIGNON

8 Oz Of The Ultimate Prime Cut Tenderloin Grilled in Teppanyaki Style **\$33.90**

## HIBACHI TWIN LOBSTER TAILS

2 Pcs Of Lobster Tails Grilled Glazed With Teriyaki Sauce In Teppanyaki Style **\$49.50**

## HIBACHI SALMON

2 Pcs Of 4.5 Oz Sushi Grade Salmon Fillet Grilled Glazed With Teriyaki Sauce In Teppanyaki Style **\$27.90**

## HIBACHI SCALLOPS

8 Pcs Jumbo Sea Scallops Grilled Glazed With Teriyaki Sauce In Teppanyaki Style **\$28.50**

## HIBACHI SHRIMP

10 Pcs Of Jumbo Shrimp Grilled Glazed With Teriyaki Sauce In Teppanyaki Style **\$23.90**

## HIBACHI SWORDFISH

8 Oz Swordfish Fillet Grilled & Glazed With Teriyaki Sauce In Teppanyaki Style **\$28.50**

## HIBACHI GRILL COMBO

### SIRLOIN STEAK & SHRIMP

4.5 Oz Of Trimmed Steak  
6 Pcs Of Jumbo Shrimp **\$28.50**

### SIRLOIN STEAK & SCALLOPS

4.5 Oz Of Trimmed Steak  
4 Pcs Of Sea Scallops **\$31.00**

### SIRLOIN STEAK & CHICKEN

4.5 Oz Of Trimmed Steak  
4.5 Oz Of Tender Chicken Breast **\$27.50**

### SHRIMP & CHICKEN

6 Pcs Of Jumbo Shrimp  
4.5 Oz Of Tender Chicken Breast **\$26.50**

### SHRIMP & SCALLOPS

6 Pcs Of Jumbo Shrimp  
4 Pcs Of Sea Scallops **\$28.75**

### SCALLOPS & CHICKEN

4 Pcs Of Sea Scallops  
4.5 Oz Of Tender Chicken Breast **\$28.00**

### HIBACHI VEGETABLE

Mixed Seasonal Veggies **\$17.00**



# IMPERIAL DINNER

ENTREES ARE EXPERTLY PREPARED AND MADE ON A TEPPANYAKI GRILL, COMES WITH HIBACHI SOUP, HOUSE SALAD, FRIED RICE, VEGETABLES AND 2 PIECES SHRIMP APPETIZER (EXCEPT HIBACHI VEGETABLE)

## SURF & TURF \$45.80

4.5 Oz Prime Cut Of Filet Mignon & Lobster Tail

## FILET MIGNON & SHRIMP \$36.50

4.5 Oz Prime Cut Of Filet Mignon

6 Pcs Of Jumbo Shrimp

## FILET MIGNON & SCALLOPS \$37.50

4.5 Oz Prime Cut Of Filet Mignon

4 Pcs Of Sea Scallops

## FILET MIGNON & CHICKEN \$31.99

4.5 Oz Prime Cut Of Filet Mignon

4.5 Oz Of Tender Chicken Breast

## LOBSTER & SHRIMP \$35.50

Lobster Tail

6 Pcs Of Jumbo Shrimp

## TRIPLE COMBO \$32.90

4.5 Oz Of Trimmed Steak

4.5 Oz Of Tender Chicken Breast

6 Pcs Of Jumbo Shrimp

## SEAFOOD DINNER \$40.50

Lobster Tail, 6 Pcs Of Jumbo Shrimp

4 Pcs Of Sea Scallops

## NEKO SPECIAL \$57.99

4.5 Oz Prime Cut Of Filet Mignon, Lobster Tail, 4 Pcs Of Jumbo Shrimp & 4 Pcs Of Sea Scallops

## HIBACHI GRILL SIDE ORDER



FRIED RICE	<b>\$2.50</b>	HIBACHI NOODLES	<b>\$3.50</b>
HIBACHI VEGETABLES	<b>\$5.00</b>	JUMBO SHRIMP (6 Pcs)	<b>\$8.00</b>
CHICKEN BREAST (4.5 Oz)	<b>\$8.50</b>	SIRLOIN STEAK(4.5 Oz)	<b>\$10.50</b>
FILET MIGNON(4.5 Oz)	<b>\$16.00</b>	SCALLOPS(4 Pcs)	<b>\$11.00</b>
SALMON(4.5 Oz)	<b>\$9.00</b>	LOBSTER(6 Oz)	<b>\$17.00</b>

**SHARING CHARGE \$8.00**

**(INCLUDES EXTRA SOUP, SALAD, FRIED RICE & VEGGIES)**



# ROLLS

DUE TO SEASONAL CHANGES, ALONG WITH OUR COMMITMENT TO  
QUALITY & FRESHNESS, SOME ITEMS MIGHT NOT BE AVAILABLE

**CALIFORNIA ROLL \$7.50**

CRAB STICK, CUCUMBER & AVOCADO

**PHILADELPHIA ROLL \$8.80**

SMOKED SALMON, AVOCADO & CREAM CHEESE

**BOSTON ROLL \$8.60**

COOKED SHRIMP, CUCUMBER, LETTUCE & SPICY  
MAYO

**NEW YORK ROLL \$8.50**

CRISPY SALMON SKIN, CUCUMBER & EEL SAUCE

**\*ALASKAN ROLL \$8.80**

SALMON, CUCUMBER & AVOCADO

**HOLLYWOOD ROLL \$8.60**

CRAB STICK, CUCUMBER, AVOCADO & CREAM  
CHEESE

**EEL ROLL \$9.00**

EEL, CUCUMBER & AVOCADO

**SHRIMP TEMPURA ROLL \$9.60**

CRUNCHY SHRIMP, CUCUMBER & EEL SAUCE

**\*SPICY TUNA ROLL \$8.70**

CHOPPED TUNA MIXED WITH SPICY MAYO,  
MASAGO, SCALLION & AVOCADO

**\*SPICY YELLOWTAIL ROLL \$9.70**

CHOPPED YELLOWTAIL MIXED WITH SPICY MAYO,  
MASAGO, SCALLION & AVOCADO

**\*SPICY SALMON ROLL \$8.70**

CHOPPED SALMON MIXED WITH SPICY MAYO,  
MASAGO, SCALLION & AVOCADO

**SWEET POTATO ROLL \$6.60**

DEEP FRIED SWEET POTATO IN TEMPURA & EEL  
SAUCE

**JADE ROLL \$6.50**

SEAWEED SALAD, AVOCADO & CUCUMBER

**CRAB STICK ROLL \$6.60**

CRAB-STICK

**SHRIMP ROLL \$6.60**

COOKED SHRIMP

**CUCUMBER ROLL \$5.50**

CUCUMBER

**AVOCADO ROLL \$5.50**

AVOCADO

**ASPARAGUS ROLL \$5.75**

ASPARAGUS

**\*TUNA ROLL \$8.00****\*SALMON ROLL \$8.00****\*YELLOWTAIL \$9.00  
W/ SCALLION ROLL**

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# SHIBA SPECIAL ROLLS

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QUALITY & FRESHNESS, SOME ITEMS MIGHT NOT BE AVAILABLE

**NEKO ROLL \$16.00**

SHRIMP TEMPURA, CUCUMBER TOPPED WITH  
EEL, AVOCADO, SPICY MAYO & EEL SAUCE

**\*SPIDER ROLL \$13.60**

SOFT SHELL CRAB, CUCUMBER, AVOCADO &  
MASAGO

**\*RAINBOW ROLL \$14.50**

CALIFORNIA ROLL TOPPED WITH ASSORTED  
FISH & AVOCADO

**\*FIRE ISLAND ROLL \$15.00**

SHRIMP TEMPURA, CUCUMBER TOPPED WITH  
SPICY TUNA, CRUNCHY FLAKES & SPICY MAYO

**\*VOLCANO ROLL \$14.00**

SPICY YELLOWTAIL, CUCUMBER, AVOCADO  
TOPPED WITH CRUNCHY FLAKES, SRIRACHA &  
SCALLION

**DRAGON ROLL \$14.00**

EEL, CUCUMBER TOPPED WITH AVOCADO, EEL  
SAUCE & SESAME SEEDS

**\*TRIPLE CROWN ROLL \$15.90**

SPICY SALMON, CRUNCHY FLAKES, MANGO  
TOPPED WITH AVOCADO & MASAGO

**\*SUPER CRUNCHY ROLL \$14.50**

DEEP FRIED ROLL WITH ASSORTED FISH, CREAM  
CHEESE, CUCUMBER, AVOCADO TOPPED WITH  
MASAGO, EEL SAUCE, SPICY MAYO & SCALLION

**\*CRAZY TUNA ROLL \$15.90**

TUNA, CUCUMBER, AVOCADO TOPPED WITH  
SPICY TUNA, CRUNCHY FLAKES & SPICY MAYO

**\*RED DRAGON ROLL \$15.00**

SPICY TUNA, AVOCADO, TOPPED WITH SLICE  
TUNA, TOBIKO & SRIRACHA

**\*ALASKAN RIVER ROLL \$15.30**

SPICY SALMON, CRUNCHY FLAKES, CUCUMBER  
TOPPED WITH SALMON, AVOCADO & SPICY  
MAYO

**ALASKAN SUMMER ROLL \$19.00**

SHRIMP TEMPURA, KING CRAB, ASPARAGUS,  
TOPPED WITH JAPANESE MAYO & SCALLION  
WRAPPED IN SOY PAPER

**\*LOBSTER ROLL \$20.99**

LOBSTER TEMPURA, AVOCADO, CUCUMBER  
TOPPED WITH MASAGO, SPICY MAYO & EEL  
SAUCE WRAPPED IN SOY PAPER

**\*PINETOP ROLL \$17.50**

YELLOWTAIL, CUCUMBER, TOPPED WITH  
AVOCADO, JAPANESE MAYO & EEL SAUCE  
WRAPPED IN SOY PAPER

**SHOW LOW ROLL \$16.50**

SHRIMP TEMPURA, CUCUMBER, CREAM  
CHEESE TOPPED WITH SPICY CRAB MEAT & EEL  
SAUCE WRAPPED IN SOY PAPER

**\*PHOENIX ROLL \$17.00**

SPICY CRAB MEAT, CREAM CHEESE, AVOCADO  
TOPPED WITH SLICED TUNA, SRIRACHA & EEL  
SAUCE WRAPPED IN SOY PAPER



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# SUSHI ENTREES

SERVED WITH MISO SOUP & HOUSE SALAD

**BEGINNERS PLATER (COOKED) 20.00**

SHRIMP, SMOKED SALMON, EEL, EGG, OCTOPUS  
SUSHI & CALIFORNIA ROLL

**\*SASHIMI DELUXE \$39.99**

CHEFS CHOICE, 18 PCS OF SASHIMI

**\*SUSHI & SASHIMI COMBO \$34.00**

CHEFS CHOICE 6 PCS OF SUSHI, 9 PCS OF  
SASHIMI & CALIFORNIA ROLL

**\*SUSHI REGULAR \$24.50**

CHEFS CHOICE 7 PCS OF SUSHI & CALIFORNIA  
ROLL

**\*SUSHI DELUXE \$28.50**

CHEFS CHOICE 9 PCS OF SUSHI & TUNA ROLL

**MAKI DINNER FOR 2 \$43.00**

PICK ANY 2 ROLLS FROM OUR REGULAR ROLLS  
MENU AND 2 ROLLS FROM SPECIAL ROLLS  
(EXCEPT ALASKAN SUMMER ROLL & LOBSTER  
ROLL)

**\*OCEAN COMBO \$25.50**

SPICY TUNA ROLL, SPICY SALMON ROLL & SPICY  
YELLOWTAIL ROLL

**\*AMERICAN COMBO \$25.50**

CALIFORNIA ROLL, SHRIMP TEMPURA & SUPER  
CRUNCHY ROLL

**\*RAINBOW COMBO \$30.50**

2 PCS OF TUNA SUSHI, 2 PCS OF SALMON  
SUSHI, YELLOWTAIL SUSHI & RAINBOW ROLL

**\*TUNA DELUXE \$33.99**

2 PCS TUNA SUSHI, 2 PCS ALBACORE TUNA  
SUSHI, 2 PCS ESCOLAR SUSHI AND CRAZY  
TUNA ROLL

**\*SALMON LOVER \$30.50**

4 PCS SALMON SUSHI, 4 PCS SALMON SASHIMI  
AND ALASKAN RIVER ROLL

**UNAGI DON \$26.50**

8 PCS TERIYAKI EEL SERVED OVER SUSHI RICE

**\*CHIRASHI \$31.50**

12 PCS CHEFS CHOICE ASSORTED FRESH FISH  
OVER A BED OF SUSHI RICE

**\*NEKO SPECIAL (LOVE BOAT) \$81.50**

16 PCS ASSORTED SASHIMI, 12 PCS ASSORTED  
SUSHI AND 2 CHEFS CHOICE SPECIAL ROLLS

**\*NEKO SPECIAL (PARTY BOAT) \$105.50**

20 PCS ASSORTED SASHIMI, 16 PCS ASSORTED  
SUSHI & 3 CHEFS CHOICE SPECIAL ROLLS



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# RAMEN

SERVED WITH EGG NOODLES, BAMBOO SHOOTS, CORN, FISH CAKE, & SCALLIONS

## CHOICE OF BROTH :

### TAN TAN MEN

Spicy Miso Sesame Flavor

### TOKYO SHOYU

Classic Light Soy Sauce Flavor

### SAPPORO MISO

Classic Style Miso Flavor

## CHOICE OF MEAT :

TOFU \$14.45

CHASHU PORK \$15.45

SIRLOIN STEAK (4.5 Oz) \$18.45

SPICY GROUND CHICKEN \$14.95

CHICKEN KATSU \$14.45

SHRIMP TEMPURA \$15.45

PORK DUMPLINGS (3) \$14.45

### TONKOTSU

Classic Creamy & Rich Pork Flavor



## ADD ON TOPPINGS :

EGG \$3.00 EXTRA CORN \$2.50

TOFU \$3.00 SIRLOIN STEAK (4.5 Oz) \$10.50

EXTRA EGG NOODLES \$4.00 CHASHU PORK \$5.00

CHICKEN KATSU \$4.00 EXTRA SCALLIONS \$1.00

PORK DUMPLINGS (3) \$5.00 EXTRA FISH CAKE \$2.50

SPICY GROUND CHICKEN \$4.00

EXTRA BAMBOO SHOOTS \$2.50

SHRIMP TEMPURA (3) \$6.00



# HIBACHI GRILL

## KIDS MENU

(12 & Under)

Kids Menu Served With Choice Of Hibachi Soup Or House  
Salad, Fried Rice, Vegetable & 1 Pc Of Jumbo Shrimp

### HIBACHI KIDS CHICKEN **\$12.00**

4.5 Oz Of Tender Chicken Breast

### HIBACHI KIDS SIRLOIN STEAK **\$13.50**

4.5 Oz Of Trimmed Steak

### HIBACHI KIDS SHRIMP **\$13.50**

6 Pcs Of Jumbo Shrimp

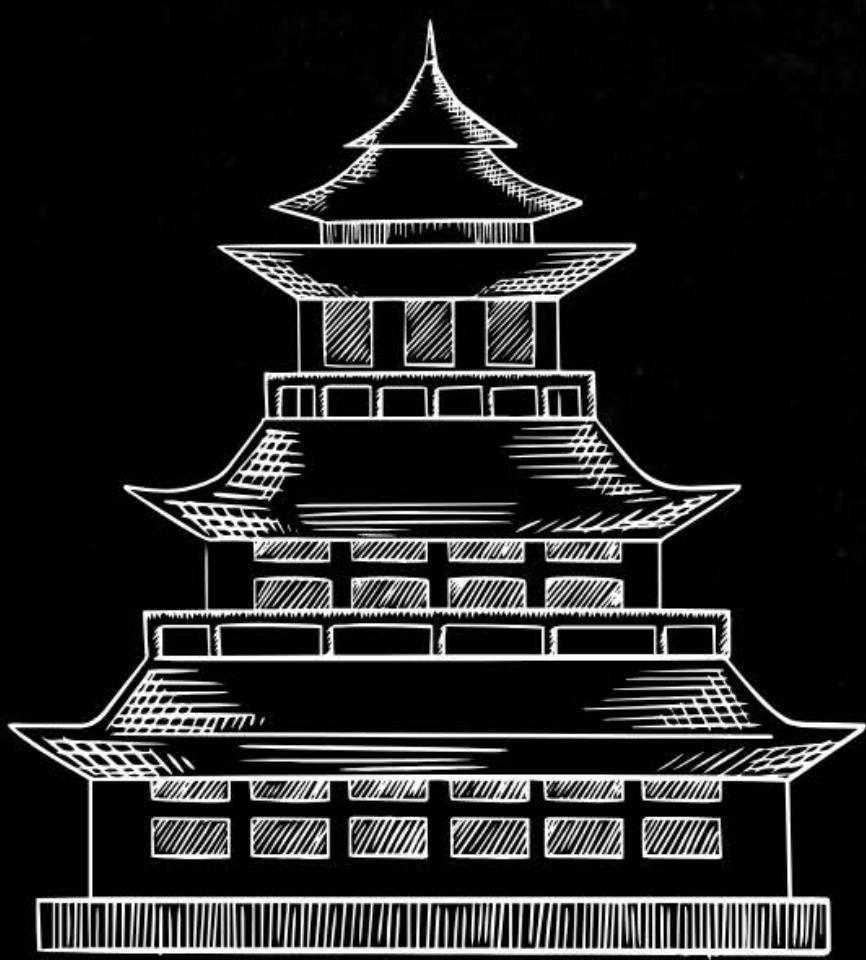
### HIBACHI KIDS FILET MIGNON **\$16.50**

4.5 Oz Prime Cut Of Filet Mignon



### DESSERT

<b>TIRAMISU</b>	<b>\$9.25</b>
<b>ORANGE PHYLLO</b>	<b>\$8.50</b>
<b>MOCHI ICE CREAM 3 PCS</b> (STRAWBERRY, CHOCOLATE, GREEN TEA, MANGO, & VANILLA)	<b>\$7.50</b>



### HOT AND COLD DRINKS

Green Tea (served hot)	\$3.00
SODA (Coke Products)	\$3.50
Fresh Brewed Tea (served hot or cold)	\$2.50
JAPANESE SODA (Bottled)	\$ 3.5
BOBA	
(Thai Tea, Taro, Strawberry Milk Tea)	\$ 8
(Brown Sugar Milk Tea)	\$ 9.45
JUICES (Orange, Pineapple, Cranberry)	\$ 3
SAN PELLEGRINO	\$ 3.5