

## FROM THE KITCHEN

### Homemade Soup du Jour – Market

*The soup changes every few days, but some of our customer's favorites which are mainstays in our rotation is the famous Hot & Sour, The Creamy Mushroom, The Seafood Bisque, and The Coconut Chicken Curry.*

### House Salad - 7

*Organic field greens with cucumber, yellow peppers, radish, tomato, and carrot, finished with Lisa's homemade miso honey vinaigrette dressing.*

### Sashimi Salad - 18

*An assortment of salad greens lightly tossed with a Chef's selection of fresh sliced fish, scallop, tobiko and our miso honey vinaigrette.*

### The Flying Fish Salad - 16

*Our wonderful house salad finished with fresh sliced avocado and your choice of either seared sesame tuna or salmon.*

### Seaweed Salad – 5

### Edamame – 5

### Spicy Edamame - 5

### Homemade Lobster Poppers - 14

*Halved jalapenos stuffed with a blend of cheddar, goat, gouda cheese and Lobster served with cilantro lime sour cream.*

### Pan Crisped Gyoza Dumplings - 10

*Special homemade dipping sauce.*

### Crispy Panko Chicken Cutlet – 16

*Tender chicken breast coated in fluffy Japanese bread crumbs fried crispy and served over rice with tonkatsu sauce and spicy mayo.*

### Jumbo Lump Crab Saute – 25

*8 – 10 ounces of pure jumbo lumps flash sautéed in butter and Old Bay.*

### Sweet & Spicy Lettuce Wraps - 14

*Slow seasoned and simmered ground pork served in baby romaine leaves with crispy noodles and chili oil.*

### Thai “Black Tiger” Coconut Shrimp - \$16

*Crispy fried coconut shrimp served with an amazing basil red curry sauce.*

### Panko and Pecan crusted Jumbo Seas Scallops – 16

*Served with our honey balsamic reduction.*