

JAPANESE & KOREAN CUISINE

APPETIZERS

Grilled

A1 Yakitori (Chicken)	6.00
A3 Negimaki (Beef w/scallion)	6.00
A4 Hamachi Kama (Yellowtail)	12.00
A5 Sake Kama (Salmon)	8.00

Dumplings

Pan fried or steamed

A6 Vegetable Gyoza	4.50
A7 Pork Gyoza	5.00
A8 Shrimp Shumai	5.00
A9 Beef Mandoo (Korean)	5.00

Tempura

Lightly battered and fried

A10 Shrimp Tempura	9.00
A11 Chicken Tempura	7.00
A12 Vegetable Tempura	6.00
A13 Seafood Tempura	12.00

Deep Fried

Dipped in Japanese bread crumb batter and fried

B1 Fried Calamari	8.00
B2 Age Tofu	5.00
B3 Spring Rolls	4.50
B4 Soft Shell Crab	10.00

Korean Pancakes

B5 Pa-Jun	8.00
B6 Gochoo Pa-Jun	9.00
B7 Seafood Pa-Jun	13.00

Salads

C1 Japanese Garden Salad	4.00
C2 Tofu Salad	6.00
C3 Orange & Avocado Salad	7.00
C4 Maguro (Tuna) Salad	12.00
C5 Avocado Crunchy Salad	7.00
C6 Seaweed Salad	5.00

Soups

C7 Miso Soup	2.00
C8 Egg Drop Soup	3.00
C9 Dak-gae-Jang (Chicken)	8.00
C10 Yook-gae-Jang (Beef)	9.00
C11 Man-Doo Kook	8.00

Side Orders

D1 White Rice	2.00
D2 Fried Rice (small/large)	3.50/6.50
D3 Oshinko	3.00
D4 Kimchee	2.50
D5 Steamed Vegetables	5.00
D6 Ohitash (Spinach)	5.00
D7 Edamame	4.00

Gochoo Pa-Jun



Avocado Crunchy Salad



Edamame



SUSHI A LA CARTE SELECTIONS

Sushi- sliced raw fish on seasoned rice (2pcs/order)

Sashimi (Extra \$1.50) - sliced raw fish (3pcs/order)

Fresh

Dr 1	Maguro	Tuna	6.00
Dr 2	Hamachi	Yellow Tail	6.00
Dr 3	Sake	Salmon	5.00
Dr 4	Hirame	Fluke	5.00
Dr 5	Toro	Tuna Belly	M/P
Dr 6	Amaebi	Sweet Shrimp	6.00
Dr 7	Tai	Red Snapper	4.50
Dr 8	Hocky Gai	Surf Clam	5.50
Dr 9	Saba	Mackerel	4.50
Dr 10	Suzuki	Sea Bass	4.50
Dr 11	Ika	Squid	4.50
Dr 12	Hotate	Scallop	6.50
Dr 13	Shiro Maguro	White Tuna	5.50

Smoked/Cooked

Dr 14	Sake	Smoked Salmon	6.00
Dr 15	Tako	Octopus	6.00
Dr 16	Kani Kama	Crab Stick	4.00
Dr 17	Ebi	Shrimp	5.00
Dr 18	Unagi	Eel	5.00
Dr 19	Tamago	Egg	4.00

Roe

Dr 20	Ikura	Salmon Roe	7.00
Dr 21	Tobiko	Flying Fish Roe	5.50
Dr 22	Uni	Sea Urchin	8.00
Dr 23	Uzura	Quail Egg	2.00

Vegetable Maki (6 pcs/order)

Dr 24	Kappa	Cucumber	4.00
Dr 25	Oshinko	Pickled Radish	4.00
Dr 26	Yamagobo	Pickled Gobo Root	4.00
Dr 27	Avocado	Avocado	4.00

Dr 28	Kampyo	Squash	4.00
Dr 29	Mushroom	Mushroom	4.00
Dr 30	Spinach	Spinach	4.00
Dr 31	Sakura	Avo,cuc,carrot	5.00

Inside Maki (seaweed on outside)

Dr 32	Tekka	Tuna Roll	5.00
Dr 33	Sake	Salmon	5.00
Dr 34	Tobiko Maki	Flying Fish Roe	6.00
Dr 35	Futomaki	Vegetable only	6.00
		w/egg ,crab stick	7.00

Inside Out Maki (rice on outside)

Dr 36	California-crab,avo,fish roe	cuc	5.00
Dr 37	Boston-salmon crab,mayo,cuc,		5.50
Dr 38	Manhattan-smoked salmon,avo		6.50
Dr 39	Mexican-shr temp,cuc, hotsauce		6.00
Dr 40	Negihamachi-yellowtail,scallions		8.00
Dr 41	Unagi w/avo-eel w/avo		6.00
Dr 42	Unagi w/cuc-eel w/cuc		6.00
Dr 43	Spicy Tekka-tuna w/cuc		7.00
Dr 44	Spicy Hotate- scallop, hot sauce		8.00
Dr 45	New Sea Shai-5 diff. fish		
		w/crab, avo	11.00
Dr 46	Sake Kawa-salmon skin, cuc		6.00
Dr 47	Shrimp w/cucumber		6.00
Dr 48	Soft Shell Crab Roll		8.00
Dr 49	Philadelphia-smoked salmon		6.50
		w/ cream cheese	
Dr 50	Indiana-flying fish roe crabstick,		6.00
		Avocado, w/mayo	

Special Rolls

<u>Dr51 Hamachi Jalapeno</u>	8.00	<u>Dr52 Spicy Crunch</u>	12.00
<u>Dr53 Dragon Roll</u>	--- Shrimp tempura & eel , avocado on top		14.00
<u>Dr54 Dynamite Roll</u>	-- grilled tako, crab, tobiko , scallions		8.00
<u>Dr55 Crunchy Munchy</u>	- Crab, cucumber, tempura flake w/ mayo sauce		8.00
<u>Dr56 Philly Dream Roll</u>	- shrimp tempura, cream cheese, tobiko w/ eel sauce		9.00
<u>Dr57 360 Philadelphia</u>	- cream cheese, asparagus topped w/ tuna and deep fried		11.00
<u>Dr58 Rainbow</u>	- assortment of fish w/ crab, avo, cuc		16.00
<u>Dr59 Spider Roll</u>	- Jumbo soft shell crab, cuc, & flying fish roe		15.00
<u>Dr60 Caterpillar Roll</u>	-- layers of avocado w/ eel & cucumber		10.00
<u>Dr61 Crazy Dragon</u>	--Shrimp Tempura, cucumber, and avo, spicy tuna on top w/ spicy mayo		15 .00

*Raw fish, meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. consumers who are sensitive to food-related reactions or illness should eat only thoroughly cooked meat poultry and seafood. If you have any food allergies, please bring them to your server attention.

SUSHI BAR SELECTIONS

Appetizers

E1	Sushi Appetizer	Assorted slices of raw fish on seasoned rice (4pcs)	9.00
E2	Sashimi Appetizer	Assorted slices of raw fish (9 pcs)	13.00
E3	Seaweed Salad	Seaweed and cucumbers in a vinegar sauce	5.00
E4	Sunomono	Assorted slices of raw fish and seaweed in a vinegar sauce	10.00
E5	Kani-Su	Crabstick rolled inside cucumbers	7.00
E6	Tako-Su	Octopus in a vinegar sauce	9.00
E7	Ebi-Su	Shrimp in a vinegar sauce	9.00
E8	Tuna-Su	Tuna rolled inside cucumber	10.00
E9	Tuna Tataki	Grilled Tuna w/ Ponzu Sauce	13.00
E10	Tuna Tartar	Fresh tuna green onion and radish w/ Ponzu Sauce	13.00
E11	Salmon Tartar	Fresh salmon, avocado, and onion w/ avocado sauce	9.00

Entrees

(Served with Miso Soup)

E12	Sushi	Assorted slices of raw fish on seasoned rice	Regular 21.00 Deluxe 25.00
E13	Sashimi	Assorted slices of raw fish	Regular 23.00 Deluxe 29.00
E14	Moriawase	Combination of sushi and sashimi w/ California Roll	24.00
E15	Chirashi Sushi	Seasoned rice topped w/ assorted raw fish	20.00
E16	Tekka-Don	Seasoned rice topped w/ tuna	20.00
E17	Una-Don	Seasoned rice topped w/ eel	20.00
E18	Makimono	Combination of rolls(California, Tekka, Kappa) (new Sea Shai, California, Tekka & Kappa)	Regular 14.00 Deluxe 23.00
E19	Hae-Dup Bob	Assorted slices of raw fish and vegetables with a dynamite sauce	18.00

Special Combinations

(Served with Miso Soup)

New Sea Shai Boat	Assortment of Sashimi, Sushi, & new Sea Shai Roll	
F1	5pcs Sushi, 6pcs Sashimi, & new Sea Shai Roll	Small 29.00
F2	8pcs Sushi, 9pcs Sashimi, new Sea Shai Roll & Calif. Roll	Medium 39.00
F3	10pcs Sushi, 12pcs Sashimi, 3 rolls & new Sea Shai Roll	Large 65.00
F4	12pcs Sushi, 18pcs Sashimi, 4 rolls & new Sea Shai Roll	King 85.00
New Sea Shai Combination	Assortment of Sushi and Maki	
F5	5pcs Sushi, new Sea Shai Roll, & California Roll	Small 29.00
F6	8pcs Sushi, new Sea Shai Roll, Calif., Tekka, & Kappa Rolls	Medium 39.00
F7	10pcs Sushi, new Sea Shai Roll, Calif., Tekka, Kappa, Futomaki, & Sake w/ Cucumber Rolls	Large 65.00
F8	12pcs Sushi, new Sea Shai Rolls & 8 rolls	Queen 85.00

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Japanese Dishes

(Served with White Rice and Miso Soup, Add Salad \$2)

BR1. Teriyaki	<i>Glazed grilled w/ teriyaki sauce</i>	Beef	16.00	Chicken	14.00
		Salmon	18.00	Shrimp	18.00
		Fish	16.00		
BR2. Tempura	<i>Lightly battered & deep fried</i>	Vegetable	12.00	Shrimp	18.00
		Seafood	19.00	Chicken	14.00
BR3. Agemono	<i>Deep fried served w/ Katsu sauce</i>	Pork Tonkatsu	16.00		
		Chicken Katsu	14.00		
BR4. Bento	<i>Complete Japanese traditional dinner w/salad, soup, rice & shrimp tempura</i>	Chicken Teriyaki	16.00		
		Beef Teriyaki	19.00		
		Salmon Teriyaki	20.00		
		Shrimp Teriyaki	20.00		
		Fish Teriyaki	19.00		
		Sushi	20.50		
		Sashimi	23.50		
		California Roll	17.00		
Sea Shai Roll	22.50				

Soups & Stews

BR5. Gal-bi-tang	<i>Short rib beef soup</i>	16.00
Soondooboo Chigae	<i>Spicy soft tofu stew w/ seafood</i>	15.00

Noodle Dishes

BR6. Udon	<i>Thick noodles in delicate broth</i>	Vegetable	13.00
		Tempura	15.00
		Seafood	16.00
BR7. Yaki Soba	<i>Pan fried thin noodles</i>	Vegetable	13.00
		Chicken	14.00
		Beef or Pork	16.00
		Shrimp	18.00

Udon



Soondooboo Chigae



Yaki Soba



Korean Dishes

(Served with White Rice and Miso Soup, Add Salad \$2)

Grilled

CR1. Bulgogi Gui	<i>Thinly sliced beef marinated in sweet soy sauce</i>	16.00
CR2. Jae Yook Gui	<i>Sliced pork marinated in a spicy sauce</i>	16.00
CR3. Dak Gui	<i>Marinated chicken in Korean ginger sauce</i>	14.00
CR4. Kalbi Gui	<i>Short ribs marinated in a special sweet soy & garlic sauce</i>	30.00
CR5. Sae-Woo Gui	<i>Shrimp, vegetables, and noodles with a hot & sweet sauce</i>	18.00
CR6. Ojing-A Gui	<i>Squid, vegetables, and noodles with a hot & sweet sauce</i>	16.00
CR7. Seafood Gui	<i>Shrimp, scallops, squid, vegetables, and noodle with a hot & sweet sauce</i>	20.00

Soups and Stews

CR8. Mandoo Kook	<i>Beef Dumpling soup with egg, rice cake, scallions and clear noodles in a light broth</i>	16.00
CR9. Yook-Gae-Jang	<i>Spicy beef soup with egg, scallions, and clear noodles</i>	16.00
CR10. Dak-Gae-Jang	<i>Spicy chicken soup with egg, scallions, and clear noodles</i>	14.00
CR11. Kimchee Chigae	<i>Spicy kimchee stew w/beef or pork, vegetables & tofu</i>	14.00

Kimchee Jee Gae



Bulgogi Gui



Yook-Gae-Jang



Korean Dishes

(Served with White Rice and Miso Soup, Add Salad \$2)

FR1.	Ojing-A Bokum	<i>Squid sautéed w/ vegetables in hot pepper sauce</i>	15.00
FR2.	Sae-Woo Bokum	<i>Shrimp sautéed with vegetables in special sauce</i>	17.00
FR3.	Seafood Combo	<i>Clam, squid, scallop, shrimp & vegetables in sauce</i>	20.00
FR4.	Scallop Bokum	<i>Scallops sautéed with broccoli in special sauce</i>	18.00
FR6.	Jab Chae	<i>Vermicelli, shredded vegetables sautéed in sauce</i>	
		Beef/Pork	16.00
		Shrimp	18.00
		Chicken	14.00
FR7.	Bibim Bab	<i>Rice topped Korean assorted vegetables</i>	
		Vegetable	12.00
		Beef Bulgogi	15.00
FR8.	Dol-Sot Bibim Bab	<i>Rice topped Korean assorted vegetables in hot stone pot</i>	
		Vegetable	13.00
		Beef/Pork	15.00
		Seafood	17.00
		Chicken	14.00
FR9.	Kan Pun Ki	<i>Deep fried in a light, crispy batter with a spicy garlic sauce</i>	
		Chicken	14.00
		Shrimp	18.00
FR10.	Kimchee Jae Yook Bokum	<i>Stir-fried kimchee, pork and tofu in spicy sauce</i>	16.00
FR11.	Yah Chae Bokum	<i>Stir-fried vegetables in a special mild or spicy sauce</i>	13.00
FR12.	Broccoli Bokum	<i>Stir-fried broccoli with oyster sauce</i>	13.00

Jab Chae



Dol-Sot Bibim Bab



Kan Pun Ki



Ojing-A Bokum

