

# JAPANESE & KOREAN CUISINE

## APPETIZERS

### Grilled

A1 Yakitori (Chicken)	7.00
A2 Hamachi Kama (Yellowtail)	13.00
A3 Sake Kama (Salmon)	9.50

### Dumplings

*Pan fried or steamed*

A6 Vegetable Gyoza	5.00
A7 Pork Gyoza	5.50
A8 Shrimp Shumai	5.50
A9 Beef Mandoo (Korean)	5.50

### Tempura

*Lightly battered and fried*

A10 Shrimp Tempura	10.00
A11 Chicken Tempura	8.50
A12 Vegetable Tempura	7.00
A13 Seafood Tempura	13.00

### Deep Fried

*Dipped in Japanese bread crumb batter and fried*

B1 Fried Calamari	9.00
B2 Age Tofu	6.00
B3 Spring Rolls	5.50
B4 Soft Shell Crab	11.00

### Korean Pancakes

B5 Pa-Jun	9.00
B6 Gochoo Pa-Jun	10.00
B7 Seafood Pa-Jun	14.00

### Salads

C1 Japanese Garden Salad	5.00
C2 Tofu Salad	7.00
C3 Orange & Avocado Salad	8.00
C4 Maguro (Tuna) Salad	13.00
C5 Avocado Crunchy Salad	8.00
C6 Seaweed Salad	6.00

### Soups

C7 Miso Soup	2.50
C8 Egg Drop Soup	4.00
C9 Dak-gae-Jang (Chicken)	10.00
C10 Yook-gae-Jang (Beef)	11.00
C11 Man-Doo Kook	9.00

### Side Orders

D1 White Rice	2.50
D2 Fried Rice (small/large)	4.50/7.50
D3 Oshinko	3.50
D4 Kimchee	3.50
D5 Steamed Vegetables	5.50
D6 Ohitash (Spinach)	6.00
D7 Edamame	4.50

Gochoo Pa-Jun



Avocado Crunchy Salad



Edamame



# SUSHI BAR SELECTIONS

## Appetizers

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

## Entrees

(Served with Miso Soup)

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

## Special Combinations

(Served with Miso Soup)

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

\*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 servers attention.

# 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	6.50
Dr 2	Hamachi	Yellow Tail	6.50
Dr 3	Sake	Salmon	6.00
Dr 4	Hirame	Fluke	5.50
Dr 5	Toro	Tuna Belly	M/P
Dr 6	Amaebi	Sweet Shrimp	7.00
Dr 7	Tai	Red Snapper	5.00
Dr 8	Hocky Gai	Surf Clam	6.00
Dr 9	Saba	Mackerel	5.50
Dr 10	Suzuki	Sea Bass	5.00
Dr 11	Ika	Squid	5.50
Dr 12	Hotate	Scallop	7.00
Dr 13	Shiro Maguro	White Tuna	6.00

## Smoked/Cooked

Dr 14	Sake	Smoked Salmon	6.50
Dr 15	Tako	Octopus	6.50
Dr 16	Kani Kama	Crab Stick	4.50
Dr 17	Ebi	Shrimp	5.50
Dr 18	Unagi	Eel	6.00
Dr 19	Tamago	Egg	4.50

## Roe

Dr 20	Ikura	Salmon Roe	7.50
Dr 21	Tobiko	Flying Fish Roe	6.50
Dr 22	Uni	Sea Urchin	9.00
Dr 23	Uzura	Quail Egg	2.50

## Vegetable Maki (6 pcs/order)

Dr 24	Kappa	Cucumber	4.50
Dr 25	Oshinko	Pickled Radish	4.50
Dr 26	Yamagobo	Pickled Gobo Root	4.50
Dr 27	Avocado	Avocado	4.50

## Special Rolls

**Dr51 Hamachi Jalapeno 9.00**

**Dr52 Spicy Crunch 13.00**

**Dr53 Dragon Roll---** Shrimp tempura & eel , avocado on top **15.50**

**Dr54 Dynamite Roll--** grilled tako, crab, tobiko , scallions **9.00**

**Dr55 Crunchy Munchy-** - Crab, cucumber, tempura flake w/ mayo sauce **9.00**

**Dr56 Philly Dream Roll-** - shrimp tempura, cream cheese, tobiko w/ eel sauce **10.50**

**Dr57 360 Philadelphia-** - cream cheese, asparagus topped w/ tuna and deep fried **13.00**

**Dr58 Rainbow-** - assortment of fish w/ crab, avo, cuc **17.00**

**Dr59 Spider Roll-** - Jumbo soft shell crab, cuc, & flying fish roe **16.00**

**Dr60 Caterpillar Roll--** layers of avocado w/ eel & cucumber **11.00**

**Dr61 Crazy Dragon--**Shrimp Tempura, cucumber, and avo, spicy tuna on top w/ spicy mayo **15.50**

**Dr 28** Kampyo Squash 4.50

**Dr 29** Mushroom Mushroom 4.50

**Dr 30** Spinach Spinach 4.50

**Dr 31** Sakura Avo,cuc,carrot 5.50

## Inside Maki (seaweed on outside)

**Dr 32** Tekka Tuna Roll 5.50

**Dr 33** Sake Salmon 5.50

**Dr 34** Tobiko Maki Flying Fish Roe 7.00

**Dr 35** Futomaki Vegetable only 6.50  
w/egg ,crab stick 7.50

## Inside Out Maki (rice on outside)

**Dr 36** California-crab,avo,fish roe cuc 5.50

**Dr 37** Boston- salmon crab,mayo,cuc, 6.00

**Dr 38** Manhattan-smoked salmon,avo 7.00

**Dr 39** Mexican-shr temp,cuc, hotsauce 7.00

**Dr 40** Negihamachi-yellowtail,scallions 8.50

**Dr 41** Unagi w/avo-eel w/avo 7.00

**Dr 42** Unagi w/cuc-eel w/cuc 7.00

**Dr 43** Spicy Tekka-tuna w/cuc 7.50

**Dr 44** Spicy Hotate- scallop, hot sauce 8.50

**Dr 45** New Sea Shai-5 diff. fish  
w/crab, avo 11.50

**Dr 46** Sake Kawa-salmon skin, cuc 6.50

**Dr 47** Shrimp w/cucumber 6.50

**Dr 48** Soft Shell Crab Roll 9.00

**Dr 49** Philadelphia-smoked salmon 7.00  
w/ cream cheese

**Dr 50** Indiana-flying fish roe crabstick, 6.50  
Avocado, w/mayo

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# Japanese Dishes

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

<b>BR1. Teriyaki</b>	<i>Glazed grilled w/ teriyaki sauce</i>	Beef	18.00	Chicken	16.50
		Salmon	19.00	Shrimp	19.00
		Fish	18.00		
<b>BR2. Tempura</b>	<i>Lightly battered &amp; deep fried</i>	Vegetable	14.50	Shrimp	19.00
		Seafood	20.00	Chicken	17.00
<b>BR3. Agemono</b>	<i>Deep fried served w/ Katsu sauce</i>	Pork Tonkatsu		17.00	
		Chicken Katsu		16.00	
<b>BR4. Bento</b>	<i>Complete Japanese traditional dinner w/salad, soup, rice &amp; shrimp tempura</i>	Chicken Teriyaki		17.00	
		Beef Teriyaki		20.00	
		Salmon Teriyaki		21.00	
		Shrimp Teriyaki		21.00	
		Fish Teriyaki		20.00	
		Sushi		21.50	
		Sashimi		24.50	
		California Roll		18.00	
Sea Shai Roll		23.50			

## Soups & Stews

<b>BR5.</b>	<b>Soondooboo Chigae</b>	<i>Spicy soft tofu stew w/ seafood</i>	15.00
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## Noodle Dishes

<b>BR6. Udon</b>	<i>Thick noodles in delicate broth</i>	Vegetable	14.00
		Tempura	16.00
		Seafood	18.00
<b>BR7. Yaki Soba</b>	<i>Pan fried thin noodles</i>	Vegetable	14.00
		Chicken	16.00
		Beef or Pork	17.00
		Shrimp	19.00

Udon



Soondooboo Chigae



Yaki Soba



# Korean Dishes

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

## Grilled

<b>CR1. Bulgogi Gui</b>	<i>Thinly sliced beef marinated in barbecue sauce</i>	17.00
<b>CR2. Jae Yook Gui</b>	<i>Sliced loin of pork marinated in a spicy sauce</i>	17.00
<b>CR3. Dak Gui</b>	<i>Marinated chicken in Korean ginger sauce</i>	16.00
<b>CR4. Kalbi Gui</b>	<i>Short ribs marinated in a special sweet soy &amp; garlic sauce</i>	32.00
<b>CR5. Sae-Woo Gui</b>	<i>Shrimp, vegetables, and noodles with a hot &amp; sweet sauce</i>	19.00
<b>CR6. Ojing-A Gui</b>	<i>Squid, vegetables, and noodles with a hot &amp; sweet sauce</i>	18.00
<b>CR7. Seafood Gui</b>	<i>Shrimp, scallops, squid, vegetables, and noodle with a hot &amp; sweet sauce</i>	21.00

## Soups and Stews

<b>CR8. Mandoo Kook</b>	<i>Beef Dumpling soup with egg, rice cake, scallions and clear noodles in a light broth</i>	17.00
<b>CR9. Yook-Gae-Jang</b>	<i>Spicy beef soup with egg, scallions, and clear noodles</i>	17.00
<b>CR10. Dak-Gae-Jang</b>	<i>Spicy chicken soup with egg, scallions, and clear noodles</i>	16.00
<b>CR11. Kimchee Chigae</b>	<i>Spicy kimchee stew w/beef or pork, vegetables &amp; tofu</i>	15.00

Kimchee Jee Gae



Bulgogi Gui



Yook-Gae-Jang





# Korean Dishes

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

<b>FR1.</b>	<b>Ojing-A Bokum</b>	<i>Squid sautéed w/ vegetables in hot pepper sauce</i>	18.00
<b>FR2.</b>	<b>Sae-Woo Bokum</b>	<i>Shrimp sautéed with vegetables in special sauce</i>	18.00
<b>FR3.</b>	<b>Seafood Combo</b>	<i>Clam, squid, scallop, shrimp &amp; vegetables in sauce</i>	21.00
<b>FR4.</b>	<b>Scallop Bokum</b>	<i>Scallops sautéed with broccoli in special sauce</i>	20.00
<b>FR6.</b>	<b>Jab Chae</b>	<i>Vermicelli, shredded vegetables sautéed in sauce</i>	
		Beef/Pork	17.00
		Shrimp	19.00
		Chicken	16.00
<b>FR7.</b>	<b>Bibim Bab</b>	<i>Rice topped Korean assorted vegetables</i>	
		Vegetable	14.00
		Beef Bulgogi	16.50
<b>FR8.</b>	<b>Dol-Sot Bibim Bab</b>	<i>Rice topped Korean assorted vegetables in hot stone pot</i>	
		Vegetable	14.00
		Beef/Pork	16.50
		Seafood	18.00
		Chicken	16.00
<b>FR9.</b>	<b>Kan Pun Ki</b>	<i>Deep fried in a light, crispy batter with a spicy garlic sauce</i>	
		Chicken	16.00
		Shrimp	19.00
<b>FR10.</b>	<b>Kimchee Jae Yook Bokum</b>	<i>Stir-fried kimchee, pork and tofu in spicy sauce</i>	17.00
<b>FR11.</b>	<b>Yah Chae Bokum</b>	<i>Stir-fried vegetables in a special mild or spicy sauce</i>	
	14.00		
<b>FR12.</b>	<b>Broccoli Bokum</b>	<i>Stir-fried broccoli with oyster sauce</i>	14.00

*Dol-Sot Bibim Bab*



*Jab Chae*



*Kan Pun Ki*



*Ojing-A Bokum*

