

Salad

Papaya Salad🔥\$15.00

shredded green papaya, peanut, tomatoes, string bean, carrot, chili, garlic, sweet lime dressing.

Papaya Salad🔥(Lao style)\$17.00

shredded green papaya, salted crab, tomatoes, string bean, carrot, chili, garlic, fermented fish sauce.

Chicken Satay lettuce wraps\$14.00

Thai style marinated grilled chicken served with peanut sauce, vinaigrette and lettuce cup.

Yum Woon Sen🔥\$15.00

Glass noodles, ground chicken, shrimp, onion, scallion, tomatoes, ra-moon dressing.

Beef Salad🔥\$16.00

Seared beef, red onion, carrot, scallion, tomatoes, chili paste and ra-moon dressing

Muk Nueng Ma Naw🔥\$17.00

Steamed squid with Thai-style spicy and sour sauce, served with lettuce and topped with lime.

Larb Salad🔥

Red onion, mint, scallion, chili flake, roasted rice powder, sweet lime dressing.

CHICKEN, PORK\$14.00



Larb with pork\$14



Chicken Satay Lettuce Wrap\$14



Papaya Salad\$15



Muk Nueng Ma Naw\$17



Massamun curry with Beef🔥



Stir Fried Cashew Nuts With Chicken



Pad Ka-Praow With Ground Pork Add Fried Egg On Top🔥

Lunch menu

MON - FRI

11:00AM - 3:00 PM

SPECIAL DISH



Entree or Boxset

Box Set : Choose one of entrée dish. served with dumpling, salad, miso soup and (4pcs)california roll (Upgrade \$3)

Pick your choice of protein

CHICKEN, PORK, TOFU OR VEGGIE\$14

BEFF OR SHRIMP\$16

CRISPY PORK BELLY\$17

Stir-fried dishes and curries are served with jasmine rice. Substitute brown rice, fried rice, or garlic fried rice for \$2 extra.

Entree

Pad Thai

stir fried fettuccine rice noodle with bean sprout, chive, egg ground peanuts, dry shrimp and tiny crispy tofu.

String Bean🔥

stir-fried green beans with mushroom, basil and red curry paste.

Red Curry🔥

Bamboo shoot, bell pepper and basil.

Green Curry🔥

Bamboo shoot, bell pepper, eggplant and basil.

Panang Curry🔥

Green bean, bell pepper, ground peanut.

Massamun Curry🔥

Potatoes, onion and peanut.

Pad See-Eaw

Flat rice noodle stir in dark soy sauce with egg and chinese broccoli.

Pad Kee Mao🔥

Flat rice noodle stir fried with egg, basil, bell pepper, carrot, onion, peppercorn, fingerroot, dry chili

Pad ka Praow🔥

A refined take on the beloved Thai favorite, blending spicy basil flavors with a contemporary twist.

Garlic & Pepper

Stir fried with garlic, pepper and green onion topped with cilantro.



Jumbo Lump Crab Meat Fried Rice\$35

RA-MOON RESTAURANT

Fried Rice

Pick your choice of protein

CHICKEN, PORK, TOFU OR VEGTABLES\$17

BEEF, SHRIMP OR SQUID\$19

SOFTSHELL CRAB\$22

SALMON\$26

MIXED SEAFOOD\$28

ROASTED DUCK Half\$26

FULL\$32

Thai Fried Rice

Egg, onion, scallion and tomatoes.

Spicy Basil Fried Rice🔥

Egg, bell pepper, onion, tomatoes, and basil.

TOP RANK



RA-MOON

RA - MOON RESTAURANT

MENU

THE BEST FOOD IN TOWN

MON - SAT : 11:00AM - 9:30 PM

SUN : 12:00AM - 9:30 PM

ramoon.mk

904-375-0046

10 Blanding Ste.B Orange Park FL , 32073



DRINKS



Crescent Moon (Longan)



Honey Moon (Honey lemon green tea)



Cucumber cooler\$7



Lychee juice\$7

Soda12 oz\$3

S .Pellegrino19 oz\$5

Blood Moon (Thai ice tea)12 oz\$6

Blood Moon (Thai ice tea)32oz\$12

Golden Hour (Lemonade)12 oz\$6

Honey Moon (Honey lemon green tea)12 oz\$6

Crescent Moon (Longan)12 oz\$6

Coconut Juice12 oz\$5

Hot Tea (Green tea or Jasmine)Pot\$4

DESSERTS



Coconut Cake\$12



\$12 Cheese Cake



Mango Sticky Rice\$12



Ice Cream\$6



Hatyai Fried Chicken\$13



Thai Shui Mai\$12



Coconut Shrimp\$13



Tuna Tataki\$18 (RAW)

Tom Kha (BOWL)

Thai coconut soup with galangal mushroom, lemon glass, red onion and tomatoes topped with cilantro.

Tom Yum🔥 (BOWL)

Thai spicy soup with lemongrass mushroom, red onion, galangal and tomatoes topped with cilantro.

Tom Zab Kra-Duak Moo (BOWL)🔥\$18

Thai style spicy broth pork with bone Northeastern Thai (Isan) spicy and sour soup made with pork cartilage. it has a clear broth but very bold flavor - spicy, sour, salty and aromatic.

miso (CUP)\$4

Umami-rich broth. serve with wakame, fresh tofu, green onion

ONE BOWL OF SOUP SERVES 1-3 PEOPLE.

Caution: Please choose your spice level carefully, as we cannot adjust it once the dish is prepared.



Tom Yum Soup With Shrimp Add Cream\$17



Tom Zab Kra-Duak Moo\$18🔥



Fried Calamari\$11



Orange Chicken\$13

Starter

Ra-Moon Taste16

Fresh roll shrimp(2), spring rolls(2), coconut shrimp (2)thai shu mai(2).

Orange Chicken13

Bite- size crispy chicken in a sweet tangy and savory orange flavored sauce, sesame seed.

Ra-moon crab rangoon15

cream cheese, carrot, bell pepper, onion, oregano on top with jumbo lump crab meat and tobiko stuff in wonton shell.

Coconut Shrimp13

Fried shrimp with coconut flake served with sweet chilli sauce.

Hat Yai Fried Chicken13

Thai style fried chicken marinated and topped with crispy fried shallots.

Thai Shu mai12

Exquisite handmade steamed dumplings, delicately filled with finely minced pork and gently seasoned and enveloped in a tender, house-made dumpling.

Spring Roll7

Crispy roll, cabbage, carrot, glass noodle served with sweet chilli sauce.

Fresh Roll Shrimp10

Soft -skin rice roll with shrimp, veggie served with hoisin sauce and ground peanut.

Fresh Roll Tofu7

Soft -skin rice roll with crispy tofu, veggie served with hoisin sauce and ground peanut.

Potsticker7

Steamed / Fried vegetable or pork stuffed in wonton served with sweet soy sauce.

SPECIAL DISH

Dinner menu

E-SARN

DESTINATION

Street Food

Pick your choice of protein

CHICKEN OR PORK, TOFU OR VEGTABLES \$17
BEEF, SHRIMP OR SQUID \$19 MIXED SEAFOOD \$28
CRISPY PORK BELLY \$20 SOFTSHELL CRAB 22\$
SALMON \$26 ROASTED DUCK HALF \$26 FULL \$32

Pad Ka Praow

A refined take on the beloved Thai favorite, blending spicy basil flavors with a contemporary twist.

Stir Fried Cashew nuts

Bell pepper, onion, scallion and cashew nuts.

Eggplant Basil

Bell pepper, onion, basil and eggplant.

Stir String Bean

Stir fried green bean with mushroom, basil and red curry paste.

Fiery Herb Stir Fried (Pad Cha)

Bell pepper, fingerroot, onion and basil, peppercom.

Garlic & Pepper

Thai style Garlic sauce and scallion.

Pad pong kalee

Creamy, mildly spicy with fragrant curry aroma serve with eggs, onions, celery, curry powder, red bell pepper, carnation evaporated milk and scallion.

Pad preaw wan

Balanced mix of sweet and tangy serve with onions, bell peppers, cucumber, eggs, scallion and sweet sour sauce.

Stir fried broccoli

Stir fried broccoli, garlic, carrot and a savory sauce.

Pad Ka-na

Savory stir fried chinese broccoli, garlic, chili, soy sauce, stir fired sauce.

Curry

Pick your choice of protein

CHICKEN OR PORK TOFU OR VEGTABLES 17 \$
BEEF, SHRIMP OR SQUID 19 \$ SALMON \$26
SOFTSHELL CRAB 22\$ MIXED SEAFOOD 28 \$
ROASTED DUCK HALF \$26 FULL \$32

Red Curry

Bamboo shoot, bell pepper and basil.

Green Curry

Bamboo shoot, bell pepper, eggplant and basil.

Panang Curry

Green bean, bell pepper, ground peanut.

Massamun Curry

Potatoes, onion and peanut.

Khao Soi

Rich and creamy northern Thai curry with egg noodles topped with crispy noodles and aromatic herbs.

RA-MOON RESTAURANT



Khao Soi



Seafood Pad Cha



Stir String Bean

Noodles

Pick your choice of protein

CHICKEN, PORK OR TOFU OR VEGTABLES \$17 BEEF, SHRIMP OR SQUID \$19 CRISPY PORK BELLY \$20
SOFTSHELL CRAB 22\$ SALMON \$26 MIXED SEAFOOD \$28 ROASTED DUCK HALF \$26 FULL \$32

Pad Thai

Stir fried fettuccine rice noodle with bean sprout, chive, egg, topped with ground peanuts, dry shrimps and tiny crispy tofu

Pad See Ew

Flat rice noodle stir in sweet soy sauce with egg and chinese broccoli.

Pad Kee Mao

Flat rice noodle stir fried with egg, basil, bell pepper, carrot, onion, peppercom, fingerroot, dry chili.

Boat noodle soup \$22

Spicy Thai beef noodle soup with rice noodles, tender sliced pork or beef, bean sprouts, Chinese broccoli, peanut and fresh herbs in a hot, savory chili-lime broth.

Num tok noodle soup \$22

Thai noodle soup made with pork or beef, a rich dark broth, and a small amount of blood to deepen the flavor. it's savory, slightly sweet, and serve with bean sprouts.

Stewed Beef Noodle Soup \$22

Silken rice noodles in a slow-simmered aromatic beef broth, served with tender beef tendon, beef balls, tripe, and bean sprouts, finished with cilantro and fried garlics.

Tom Yum Noodle Soup \$17

Thin rice noodles in a traditional Thai spicy broth, served with shrimp, seasoned ground chicken, and fresh bean sprouts, topped with fragrant cilantro and fried garlic.



Stewed Beef Noodle Soup \$22

SIDE ORDER

ADD ON CHICKEN OR PORK \$
JASMINE RICE, BROWN RICE
STEAMED VEGETABLES \$5
SATAY SAUCE \$4 (PEANUTS)

Plese select how spicy you like

WINE

RED WINE



CABERNET SAUVIGNON
JOSH(CALIFORNIA)2023

BLACK FRUIT, PLUM, BLACKBERRY,SOFT TANNINS

★★★★ : DRY
★★★★★ : BOLD
★★★★★ : SMOOTH

ABV:13.9%

33 750ML BTL
9 150ML GLASS



PINOT NOIR
BREAD & BUTTER (SONOMA)

AROMA, VANILLA, OAK, BUTTERY, LOW TANNINS

★★★★ : DRY
★★★ : BOLD
★★★★ : SMOOTH

ABV:13.5%

36 750ML BTL
10 150ML GLASS



MEMBER'S MARK(COLUMBIA VALLEY)

CHERRY, BLUEBERRY, OAK, PLUM

★★★ : DRY
★★★ : BOLD
★★★★★ : BERRY

ABV:14.1%

22 750ML BTL
7 150ML GLASS

WHITE WINE

SAUVIGNON BLANC
KIM CRAWFORD(NEW ZEALAND)

CITRUS FRUIT, AROMA, DRY

DRY : ★★★★★
BOLD : ★★★
BERRY : ★★★★★

ABV:13.8%

750ML BTL 32
150ML GLASS 9

PINOT GRIGO
SEA GLASS (SANTA BABARA)

DRY, CITRUS FRUIT, FRESH OF FLORALS

DRY : ★★★★★
BOLD : ★★★
BERRY : ★★★★★

ABV:13.5%

750ML BTL 30
150ML GLASS 8

CHARDONAY
LA CREMA(SONOMA COAST)

BALANCED, OAK, BUTTER, DRY

DRY : ★★★
BOLD : ★★★★★
BERRY : ★★★

ABV:13.5%

750ML BTL 38
150ML GLASS 12



RA - MOON RESTAURANT

BEER



SAPPORO

PRODUCT FROM JAPAN

TYPE:RICE LAGER

ABV:4.9%

355ML BTL 6

KIRIN ICHIBAN

PRODUCT FROM JAPAN

TYPE:MALT LAGER

ABV:4.9 - 5.0%

6 355ML BTL



355ML BTL 6

ABV:5.0%

TYPE:LAGER

PRODUCT FROM THAILAND

CHANG



COORS LIGHT

PRODUCT FROM USA

TYPE:LAGER

ABV:4.2%

473ML BTL 6



SINGHA

PRODUCT FROM THAILAND

TYPE:LAGER

ABV:5.0%

6 355ML BTL

SAKE



KOME UMA

TYPE: JUN MAI

DRY, RICE UMAMI

ABV:14.5%

300ML BTL 15



SAKE HOT/COLD

TYPE: JUN MAI

SWEET, RICH TEXTURE

ABV:15.0%

250ML BTL 12



SAYURI

TYPE: NIGORI

SOFT, SMOOTH FINISH,
HINT OF WHITE GRAPE

ABV:12.5%

20 300ML BTL



PLUM WINE

TYPE: JFRUIT WINE

SWEET, RICH TEXTURE

ABV:11.5%

12 6OZ PER GLASS

MOCKTAIL

STRABEERY MOJITO (NON-ALCOHAL)

STRAWBERRY , MINT, LIME JUICE, SIMPLE SYRUP, SODA WATER.

8

LYCHEE (NON-ALCOHAL)

LYCHEE SYRUP, LEMON JUICE, POMEGRANATE, LYCHEE MEAT.

8

CUCUMBER COOLER (NON-ALCOHAL)

FRESH CUCUMBER, LEMON JUICE, SIMPLE SYRUP, SODA WATER.

7

PINEAPPLE COCONUT MOJITO (NON-ALCOHAL)

PINEAPPLE, SIMPLE SYRUP, MINT, LIME JUICE, COCONUT WATER.

9

PINA COLADA (NON-ALCOHAL)

PINEAPPLE, SIMPLE SYRUP, COCONUT WATER, NON-ALCOHOL RUM.

9

E-SARN
DESTINATION

RA-MOON RESTAURANT

VISION

“WE STRIVE TO REDEFINE THE DINING EXPERIENCE BY COMBINING CULINARY INNOVATION WITH THE FRESHEST INGREDIENTS, DELIVERING HEARTWARMING SERVICE THAT CAPTURES THE ESSENCE OF A CHERISHED FAMILY GATHERING.”



 TOM ZAB KRA-DUAK MOO

THAI STYLE SPICY BROTH PORK WITH BONE

\$18

Northeastern Thai (Isan) spicy and sour soup made with pork cartilage. It has a clear broth but a very bold flavor — spicy, sour, salty, and aromatic.



 ZAB - EEE - LEE - DER

E-SARN COMBO SET

\$30

Experience the aromatic flavors of Northeastern Thailand, perfectly blended with bold and authentic tastes. Enjoy fresh blue crab and Som Tam Pu Pla Ra, served with crispy Hat Yai fried chicken and sticky rice.

ADD BLUE CRAB \$5



 YUM PLU-MAA

FRESH BLUE CRAB THAI STYLY SALAD

\$22

Fresh blue crab (plu maa) – Usually cleaned and cut into pieces. Fresh chilies, palm sugar, garlic, shallots, Thai celery.



 MOO NUM-TOK

PORK THAI STYLE SALAD

\$17

Nam Tok Moo is a spicy Thai grilled pork salad made with thinly sliced pork tender mixed with fresh herbs and a bold, tangy dressing.

RA-MOON
Special Signature

RA - MOON RESTAURANT



Haloha Fried Rice \$30

Golden fried rice with seafood, pineapple, turkey ham and cashew nuts - a perfect balance of sweet, savory and exotic flavors.

**Roasted Duck Curry With Lychee \$32 **

Succulent roasted duck simmered in a rich red curry with sweet lychee and coconut cream a perfect harmony of sweet, spicy, and savory flavors.

Volcanoes Steak (10oz Angus Beef) \$32

Grilled August-cut beef steak, topped with a savory stir-fry of garlic, onions, and bell peppers, and finished with a bold sauce of freshly ground black pepper.



Haloha Fried rice



Jumbo lump crab meat Fried rice

Jumbo Lump Crab Meat Fried Rice \$35

Golden fried rice infused with lump crab meat onion, scallions and topped with premium jumbo lump crab meat — indulgent and full of flavor.

Signature Chili Glazed Fish (whole fish)\$35

Crisp fish topped with a tangy tamarind chili glaze a perfect balance of sweet, spicy and sour notes.

Pick your choice of protein

CHICKEN, PORK, TOFU OR VEGTABLES \$20 BEEF, SHRIMP OR SQUID \$22
SOFTSHEEL CRAB \$22 SALMON \$26 MIXED SEAFOOD \$28
ROASTED DUCK HALF \$26 FULL \$32



**Green Curry Fried Rice **

Stir-fried rice with aromatic green curry paste, bell peppers, bamboo shoots, and eggplant, finished with Thai basil, served in an eggplant bowl with green curry sauce and crispy basil.

**Tom Yum Fried Rice **

Stir-fried rice with Thai traditional Tom - Yum paste, galangal, lemon glass, lime leave, dry chili, tomatoes, mushroom, serve with mushroom, scallion, tomatoes in Tom - Yum soup.



Pad pong kalee 



Roasted Duck Curry With Lychee \$32 



Ka-Praow With Crispy Pork Belly With Fried Egg On Top  \$23

5 ADD ON BEEF, SHRIMP OR SQUID \$7 FRIED EGG \$3
\$3 FRIED RICE, GARLIC FRIED RICE \$5 STICKY RICE \$4
STEAMED NOODLES \$3 SWEET AND SOUR SAUCE \$2
SAUCE AND CUCUMBER SAUCE)

Light spice  Mild kick get sweat  Make me cry 



Signature Chili Glazed Fish \$35 

RA-MOON RESTAURANT

SPECIALTY ROLL

BIGBOSS ROLL (RAW)
Shrimp tempura, spicy crab salad, cucumber insidde topped with seared tuna, avocado served with ponzu sauce.

ROCKET ROLL (COOK)
Shrimp tempura, spicy imitation crab salad, cucumber , cream cheese in side topped with avocado served sweet soy sauce and sesame seeds.

MOON LOVER (RAW)
Shrimp tempura, asparagus, avocado inside topped with tuna and tempura flakes, tobiko served with sweet soy sauce.

9II (RAW)
Spicy tuna, cucumber inside topped with avocado, sweet soy sauce. sesame seeds.

VOLCANO ROLL (BAKED) (RAW)
Spicy tuna, cucumber, avocado, cream cheese inside topped with imitation crab salad, served with sriracha spicy mayo sweet soy sauce and tempura flakes.

FULL MOON ROLL (RAW)
Spicy crab salad, avocado, cucumber topped with salmon, ebi and spicy mayo.

RAINBOW ROLL (RAW)
California roll topped with 4 kinds of colorful protein top with tobiko

ULTIMATE SPICY TUNA ROLL (RAW)
Spicy tuna, cucumber, avocado inside topped with fresh tuna served with spicy mayo and sweet soy sauce and sesame seed.

ULTIMATE SPICY SALMON ROLL (RAW)
Spicy salmon, cucumber, avocado inside topped with fresh salmon, spicy mayo and sweet soy sauce, scallion, ikura and sesame seed.

SPIDER ROLL (SEAWEED WRAP OUTSIDE) (RAW)
Fried soft shell crab, cucumber, scallion and spicy mayo eel, avocado, tobiko in side served with sriracha and sweet soy sauce.

GODZILLA ROLL (RAW)
Fried soft shell crab, spicy crab salad, avocado inside topped with tobiko served with sweet soy sauce.

RED DRAGON ROLL (RAW)
Fried soft shell crab, spicy crab salad, cucumber inside topped with tuna, served with spicy mayo ,sriracha , red tobiko and scallion.

SUMO ROLL (RAW)
Shrimp tempura, cucumber, cream cheese inside topped with white tuna, avocado, tobiko served with sriracha soy sauce.

LEMON ROLL (RAW)
Spicy tuna, asparagus inside topped with salmon, green onion, lemon slices served with ginger soy sauce.

GRUMPY FAT BOY (DEEP FRIED) (COOK)
Cream cheese, salmon, imitation crab salad, avocado, spicy mayo, spicy sauce, cut roasted seaweed.

KAMIKAZE ROLL (RAW)
Avocado, cucumber, imitation crab salad topped with seared salmon, spicy tobiko mayo,cut roasted seaweed.

GIZA SANWICH (COOK)
Cream cheese, imitation crab salad, tamago, avocado, spicy mayo, tempura flakes.

BEAUTIFUL RA-MOON (DEEP FRIED) (COOK)
salmon, cream cheese, avocado , tobiko inside topped with spicy mayo , sweet soy sauce, spicy sauce and tempura flakes.



RA-MOON

SUSHI

THE BEST FOOD IN TOWN

FRESH HAND CRAFT SUSHI

SUSHI OR SASHIMI (2 pcs per order)

SAKE (Salmon) (RAW)	\$7	KANI (Imitation krab meat) (COOK)	\$6
MAGURO (Tuna) (RAW)	\$7	HOKKIGAI (Surf clam) (RAW)	\$7
WHITE TUNA (Escolar) (RAW)	\$7	TAKO (Octopus) (COOK)	\$7
HAMACHI (Yellowtail) (RAW)	\$7	TOBIKO (Flying Fish Roe) (RAW)	\$7
SABA (Mackerel) (RAW)	\$7	TAMAGO (Egg Omelet) (COOK)	\$6
EBI (Shrimp) (COOK)	\$7	UNAGI (Eel) (COOK)	\$7



SPECIALTIES

SUSHI DELUXE (RAW) \$20 California roll and chef's choice of 5 nigiri.	\$28 CHIRASHI DON (RAW) Large variety of fresh sashimi of chef's choice over rice.	
	\$30 SASHIMI SPECIAL (12 pieces) (RAW) Chef's choice assortment of fresh sashimi.	
	\$55 ULTIMATE SUSHI AND SASHIMI (RAW) 5 pieces nigiri and 12 pieces sashimi (Chef's Choice) with red dragon roll.	
POKIE DOKIE (RAW) \$22 Marinated salmon or tuna over a best of sushi rice with avocado, mango, seaweed salad and green onion.		
	\$20 SUMMER JAX HAND ROLL (RAW) - Marinated salmon & scallions - Marinated tuna, scallions on top with cut roasted seaweed - California mix imitation crab, spicy mayo, tobiko	

APPETIZER SOUP & SALAD

	SEAWEED SALAD \$7 Rehydrated dried seaweed in a light, tangy sesame dressing.		FRIED CALAMARI \$11 Fried marinated squid served with spicy sweet chili sauce.
	EDAMAME \$7 Steamed soybeans served with salt.		\$18 (RAW) TUNA TATAKI Japanese dish of sashimi-grade tuna lightly seared citrus-soy sauce.
	SPICY TUNA MANGO TOWER SALAD (RAW) \$18 spicy sushi-grade diced tuna and sweet fresh mango, often layered with creamy avocado.		\$9 TAKOYAKI Octopus bell served with mayo, eel sauce and bonito flakes.
	HAMACHI CARPACCIO (RAW) \$17 Thinly sliced yellowtail served raw with garlic paste and yuzu soy sauce.		GINGER SALAD \$7

CONSUMER ADVISORY

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food-borne illness - especially if you have certain medical conditions. 20% gratuity for parties of six or more.
IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT PLEASE INFORM A MEMBER OR STAFF OR ASK FOR MORE INFORMATION.

RA-MOON

CLASSIC ROLL

CALIFORNIA ROLL (RAW)
Imitation crab, avocado, cucumber and topped with tobiko.

BBQ EEL ROLL (COOK)
Bake bbq eel, cucumber, avocado topped with eel sauce and sesame seeds.

DRAGON ROLL (RAW)
Tempura shrimp, cucumber topped avocado, tobiko with sweet soy sauce and sesame seeds.

TUNA ROLL (RAW)
Fresh tuna with seaweed wrap outside.

SPICY TUNA ROLL (RAW)
Shiso leaves, Spicy tuna, fresh jalapeno and sunflowers, cucumber and seaweed wrap outside.

SAMON ROLL (RAW)
Fresh salmon with seaweed wrap outside and sesame seeds.

SPICY SALMON ROLL (RAW)
Shiso leaves, Spicy salmon, fresh jalapeno and sunflowers, cucumber and seaweed wrap outside

YELLOW TAIL ROLL (RAW)
Fresh yellowtail with seaweed wrap outside.

SPICY YELLOW TAIL ROLL (RAW)
Shiso leaves, Spicy tuna, fresh jalapeno and sunflowers.seaweed wrap outside.

SHRIMP TEMPURA ROLL (COOK)
Shrimp tempura, avocado, cucumber topped with tempura flakes and sweet soy sauce.

SURF & TURF (COOK)
Boiled shrimp ,steak , asparagus topped with spicy mayo and sweet soy sauce and sesame seeds.

COWBOY ROLL (COOK)
Stake, asparagus with spicy mayo ,sweet soy sauce and sesame seeds.

ALASKA ROLL (RAW)
Imitation crab, salmon, cream cheese ,avocado and sesame seeds.

VEGGIE DELIGHT ROLL (COOK)
Avocado, asparagus, carrot, cucumber, tofu, pickled radish and sesame seeds.

AVOCADO ROLL (COOK)
Avocado, cream cheese seaweed wrap outside.

