

SINCE 2002

WOK n FIRE

SUSHI-CENTRIC / ASIAN-INSPIRED CUISINE

STARTERS

G LETTUCE WRAPS CHICKEN OR TOFU wok-tossed spiced chicken or tofu served with lettuce cups	13	TUNA POKE TOWER* diced tuna, avocado and red onion on 3 crispy wonton chips drizzled with ginger lime and spicy sriracha sauces	16
VEGETABLE SPRING ROLLS	9	CRAB RANGOON 6 crispy wontons filled with cream cheese, crab meat, scallions, water chestnuts and garlic	12
PAN-SEARED DUMPLINGS CHICKEN OR VEGETABLE	9	COCONUT SHRIMP 4 skewers of fried shrimp battered in yellow curry & coconut flakes	14
G EDAMAME	7	CRISPY CALAMARI	12
SPICY OR GARLIC EDAMAME	8		

SOUP & NOODLE BOWL

G MISO SOUP tofu, seaweed, green onions	4.5	VIETNAMESE PHO BOWL tiger shrimp, steak, onions, scallions and rice noodles in a seasoned broth with bean sprouts, jalapeños, and hoisin sauce on the side	18
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STIR-FRY

Vegetable 15 | Chicken Or Tofu 17
Steak 20 | Shrimp 19 | Scallops 21
Substitute Vegetable Fried Rice 1.25

SIGNATURE ENTRÉES

Served With Your Choice Of White or Brown Rice. Substitute Vegetable Fried Rice For 1.25

 **KUNG PAO**
red peppers, water chestnuts, bean sprouts, carrots, chili peppers, peanuts, scallions, in spicy garlic brown sauce, with white or brown rice

MONGOLIAN
red peppers, mushrooms, scallions, onions, chili peppers, in a sweet brown sauce, with crispy glass noodles, white, or brown rice

PAD THAI
rice noodles, tofu, egg, carrots, bean sprouts, scallions, crushed peanuts

FRIED RICE Veg 8, Chicken 10, Shrimp 11, Steak 12
Your choice of chicken, steak, shrimp or all three (15) wok-tossed with rice, vegetables, egg, and our special sauce

Wagyu Beef 125
8 oz Ribeye

BLACKENED FRESH BLUE FIN TUNA* G with spicy mayo and sriracha sauces, wasabi grilled asparagus	40
CHILEAN SEA BASS G miso glazed, wasabi grilled asparagus, sesame rice	35
TERIYAKI STEAK OR CHICKEN* G grilled filet mignon or chicken breast, drizzled with sweet teriyaki sauce, served with wok-tossed vegetables	28/19
GRILLED FRESH ORA KING SALMON G drizzled with sweet wasabi vinaigrette, topped with grilled mushrooms and served with garlic spinach	35
MACADAMIA NUT CRUSTED CHICKEN 2 panko and macadamia nut crusted chicken breasts covered in cream sauce served with wok-tossed vegetables <i>*allow 20 min for cooking. worth the wait</i>	22

FRESH DAILY SUSHI

ORA King Salmon New Zealand	13
Hirami Japan Fluke	15
AKAMI Lean Blue Fin Tuna (Maguro)	18
CHUTORO Medium Fat Blue Fin Tuna	25
OTORO Fatty Blue Fin Tuna	30

SUSHI COMBOS

Tri-Color 3 pcs each: Ora Salmon, Akami, Hamachi	49
Samurai 1 pc Each: Akami, Ora Slamon, Hirami, & 2oz Wagyu Beef	59
Emperor 2 pcs Each: Akami, Chutoro, Toro, Ora Salmon, Hirami, & 4oz Wagyu Beef	149
Blue Fin Trio 2 pcs each: Akami, Chutoro, Toro	65

SPECIAL NIGIRI

SPICY ORA KING SALMON Salmon, Spicy Mayo	16
SPICY SCALLOP Scallop, Spicy Mayo	15

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SIGNATURE MAKI ROLLS

ST. CHARLES ROLL fully cooked: crispy panko-crust roll, shrimp tempura, crab mix, avocado topped with spicy sriracha, spicy St. Charles sauce & unagi sauce	18	DRAGON ROLL California roll topped with avocado, eel, tempura flakes & unagi sauce	15
CRISPY CRUNCHY ROLL fully cooked: crispy panko-crust roll, shrimp tempura, crab mix, cream cheese, avocado, spicy Sriracha, and mango sauce	18	BLACK WIDOW* black rice roll with crab mix, tuna, avocado, topped with breaded scallops, spicy mayo, unagi sauce & wasabi mayo	19
KING CRAB ROLL° buttered and wrapped in soy paper	22	RAINBOW ROLL* California roll topped with tuna, shrimp, salmon, avocado & flying fish egg	16

TRADITIONAL MAKI ROLLS

G AVOCADO ROLL	8	CALIFORNIA ROLL	10
G SPICY TUNA ROLL*	11	SHRIMP TEMPURA ROLL*	11
		avocado, mayonnaise, flying fish egg	

DESSERT / COFFEE / AFTER DINNER DRINKS

CHOCOALTE CAKE	9	AMERICANO	3	BAILEYS	7
LEMON CAKE	9	ESPRESSO	4	43 LIQUEUR	7
BANANNA FRITTERS	6	CAPPUCCINO	4	FRANGELICO	7

MOTHERS DAY EXPERIENCE: \$120

Cocktail: Martini: Vodka, Liqueur 43, Passionfruit, Lemon juice
Entrée: 4oz Wagyu Beef, 8oz Blackened Fresh Blue Fin Tuna, Asparagus
Dessert: Banana Fritter
After Dinner Drink: Carajillo (Liqueur 43 & Espresso Chilled)

KIDS MENU & VEGAN MENU UPON REQUEST

 = SPICY * = CONTAINS RAW INGREDIENTS (G) = CAN BE MADE GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Allergy Statement: Menu items may contain or come into contact with Wheat, Eggs, Peanuts, Tree Nuts, Milk, Fish, Shellfish and Soy. For more information, please speak with a Manager.