

APPETIZERS

NARUTO MARGARITA *

Crabsticks, tobiko, and avocado rolled in thin cucumber. Served on a margarita glass with shredded radish and carrot. 8

SASHIMI SAMPLERS *

Assorted raw fish fillets served with shredded white radish, shiso leave, ginger, and wasabi. 12

SPICY SCALLOP MAKI

Baked fresh scallop and spicy mayo served on top an avocado maki. Finished with masago. 9

TWIN SUMMER HANDROLLS *

Using cucumber as skin to roll sprouts, asparagus, shrimps, and masago. 12

TIGER'S EYES *

Mountain carrot, crabsticks, avocado, nori, and squid rolled then baked. Served with ponzu sauce. 12

TUNA TATAKI *

Lightly dusted with chilli salt then quickly blazed. Served with shredded white radish, topped with ponzu sauce. 12

HAMACHI-KAMA

Yellowtail collar broiled. Served with ponzu sauce. 12

VIETNAMESE PANCAKE

A mixture of shrimps, sliced pork, and bean sprouts pan-fried with rice powder. 10

YAKIMONO ON STICKS

Seafood or meat lightly marinated in our teriyaki sauce then pan-fried. Chicken or Beef: 7
Shrimps, Salmon, Squids, or Scallops: 9

SPICY SOFT SHELL CRAB

Lightly dusted, deep fried, then wok-flashed with salt, pepper, onions, scallions, and chilli. 9

CHICKEN LETTUCE WRAPS

Minced chicken and vegetables, quickly cooked using the Vietnamese traditional recipe. Served in fresh lettuce cups, topped with pine nuts. 6

PORK OR VEGETABLE DUMPLINGS

Pan-fried or steamed homemade crescent-shaped dumplings filled with minced pork and vegetables or just minced vegetables. 6

SHRIMPS AND VEGGIE TEMPURA

Shrimps and mixed vegetables lightly rolled in light batter then fried. 9

SAIGON STYLE SKEWERS

Beef flanks, pork, or chicken dark-meat marinated in Vietnamese barbeque sauce then grilled. 8

SHRIMPS AND PORK FRIED ROLLS

Lean ground pork, jumbo shrimps, and shredded veggies wrapped in wheat papers then fried. 6

FRESH ROLLS WITH PEANUT SAUCE

Shrimps or tofu with shredded cucumber, carrot, mint, and vermicelli wrapped in rice paper. 6

SALADS

BLAZING FISH SALAD *

Cubes of fish topped with Uncle Lin's miso sauce then blazed. Served on ponzu marinated cold radish, topped with masago and scallions. 8

AVOCADO SALAD *

Avocado, cucumber, and imitation crabstick mixed with mayo dressing. Topped with tobiko. 6

OCTOPUS OR TUNA SALAD *

Octopus or raw tuna mixed with shredded radish, cucumber and ponzu sauce. 8

SPICY BEEF SALAD *

Grilled marinated beef sirloin slices mixed with house greens. Topped with crushed peanuts. 8

NAKED SHRIMPS

Grilled marinated jumbo shrimps mixed with house greens and carrot sauce. 9

FRESH CABBAGE GOI

Poached shrimps, shredded chicken, or fried tofu mixed with shredded carrot, cabbage, fresh mint, roasted peanuts, onion, and carrot sauce dressing. 7

CUCUMBER OR HOUSE GREEN SALAD

Cucumber strips and house greens or just house greens topped with gingered-soy dressing. 5

SEAWEED SALAD

Premixed with spicy vinaigrette and sesame seeds. 5

SOUPS

CHICKEN OR SHRIMPS COCONUT SOUP

Seasoned with Thai spices, lime juice, and lemongrass. Finished with fresh cilantro and scallions. 4

SPICY SHRIMP SOUP

Spicy broth seasoned with lemongrass, limejuice, straw mushrooms, and cilantro. 4

WONTON SOUP

Minced shrimps, pork, and veggies filled wontons in chicken broth with shredded lettuce. 5

VIETNAMESE SOUR SOUP

Salmon cubes, shrimps, or chicken with sprouts, bac-ha, pineapple, tomato, and ngo-om in an aromatic spicy broth, topped with cilantro. Tureen for two: 8

SEAFOOD IN CREAMY BROTH

Minced shrimps, crabmeat, scallops, and veggies cooked with creamy chicken broth. Tureen for two: 8

BEAN CURD AND VEGGIES SOUP

Fresh tofu and mixed vegetables in a light broth, seasoned with salt and pepper. Tureen for two: 6

LOBSTER MISO SOUP

Lobster head and claws simmered in miso soup, topped with fresh scallions. Tureen for two: 14

SUSHI ENTRÉES

BLAZING SALMON *

California maki topped with fresh salmon then blazed in our miso sauce by strong fire. Topped with caviar and scallions. Served with a blazed fish salad. 16

DRAGON & PHOENIX *

Dragon: two tempura shrimps, avocado, crabstick, eel, and two tobiko. Phoenix: crabsticks, spicy mayo, blazed salmon, and tobiko. Served with chef's salad. 32

CHIRASHI *

Assorted sashimi arts and vegetables on a platter with seasoned sushi rice. Served with a fish salad. 28

NIGIRI SPECIAL *

Assorted fish nigiris and chef's maki on a platter. Served with chef's salad. Regular: 18 Deluxe: 22

SASHIMI DINNER *

Assorted fillets of raw fish with radish, shiso leaves, rice ball, and chef's salad. Regular: 28 Deluxe: 32

SUSHI FISH ON RICE *

Raw tuna, salmon, yellowtail, fluke, striped bass, or broiled eel over sushi rice. Finished with veggies. 18

SPICY MADNESS *

A combination of spicy tuna nigiri, salmon nigiri, spicy tuna maki, and spicy salmon maki on a platter. Served with spicy shredded cucumber salad. 22

DINOSAUR *

Two shrimp tempuras and imitation crabmeat rolled on the inside, outside topped with avocado, broiled eel, tobiko, and wasabi tobiko. 19

MAKIMONO DINNER *

A combination of tuna maki, salmon maki, California maki, and chef's salad on a platter. 15

GOLDFISH TANGO *

Broiled eel fillets, tobiko, and cucumber rolled on the inside, outside topped with salmon fillets, steamed shrimps, spicy mayo, and unagi sauce. 16

B52 COMBO *

Yellowtail, avocado, tobiko, and crabmeat, rolled, fried, rolled, and then sliced. Served with chef's salad. 19

VOLCANO *

A mixture of squid, scallop, crabmeat, mushrooms, and mayo sauce baked then poured onto California maki. Finished with tempura flakes, spicy salt, and tobiko. 18

TUNA STEAK WITH RADISH *

Fresh tuna steak dusted with chilli salt then quickly blazed. Thickly sliced then served with radish, cucumber, spicy ponzu sauce, and rice. 22

LOBSTER AND FISH SASHIMI *

Raw lobster tail and fish fillets with radish, shiso leaves, chef's salad, and a rice portion. 48

SUSHI BOAT *

Assorted nigiri, sashimi, maki, shredded radish, shiso, and seaweed salad beautifully arranged on a boat for one: 20 for two: 38 for four: 74

SEAFOOD ENTRÉES

TYPHOON SEA BASS WITH TEMPURA MAKI

Fresh sea bass fillet lightly brushed on with mirin-miso sauce then grilled. Served with seaweed salad, tempura maki, and rice. 22

GRILLED SEA BASS WITH GINGER SAUCE

Grilled fresh sea bass fillet, topped with freshly prepared ginger and scallion sauce. 16

SEA BASS WITH PINEAPPLE CHILLI SAUCE

Grilled sea bass fillet, topped with an exotic spicy pineapple sauce. Served with string beans. 16

STEAMED OR CRISPY STRIPE BASS

Steamed or deep fried whole stripe bass, topped with low sodium soy sauce, ginger, and scallions. 25

GRILLED SALMON IN TOMATO SAUCE

NhaTran-style. Served with lettuce, tomato, and steamed rice or steamed lomein. 18

SALMON WITH CRISP CHILLI SALAD

Pan-fried fresh salmon fillet, served with spicy Thai salad, topped with lemon juice and sea salt. 18

GRILLED SALMON FILLET PANANG

Grilled salmon fillet topped with Thai's coco-flavored curry sauce. Served with fresh greens. 18

LEMONGRASS SALMON

Pan-fried with ginger, garlic, chopped lemongrass, and spices. Served with lettuce, tomato, and carrot. 18

SEA TREASURES BASKET

Jumbo shrimps, scallops, squids, and veggies quickly cooked with light sauce. Served in a taro basket. 18

SEAFOOD TEMPURA

Shrimps, scallops, imitation crabmeat, and veggies fried in light powder. Served with seaweed salad. 18

SIZZLING SEAFOOD

Shrimps, scallops, fish fillets, and veggies stir-fried with our brown sauce. Served on a sizzling plate. 16

CURRY SHRIMPS IN PINEAPPLE SHELL

Jumbo shrimps, pineapple cubes, and bamboo stir-fried with curry. Served in a pineapple shell. 16

YAKIMONO

Scallops, salmon, or sea bass pan-fried with our teriyaki sauce. Served with steamed veggies. 18
Chicken or pork chop: 15

CRISPY STUFFED SQUIDS

Tightly stuffed with minced squids' tentacles, pork, and spices. Grilled then served with cabbage salad. 19

WOK-FLASHED SALT AND PEPPER

Shrimps or calamari lightly battered, fried, then stir-fried with salt, pepper, onions, and scallions. 18

LOBSTER AND STEAK

Grilled lobster tail and rib eye steak, topped with unagi sauce and sesame seeds. Served with seaweed salad on martini glass and tempura onions. 48

STEAKS & CHOPS

SIZZLING THAI STEAK •

Rib Eye steak fillet grilled. Served on grilled veggies on hot plate with our spicy Thai steak gravy. 19

SIZZLING PEPPER STEAK •

Rib Eye steak fillet grilled. Served on fresh onions and scallions on hot plate with thick pepper gravy. 19

LIME AND LEMONGRASS STEAK •

Pan-fried Rib Eye steak with lime and lemongrass seasoned soy. Served with steamed bok-choy. 19

TERIYAKI STEAK AND YAM •

Rib Eye fillet grilled, sliced, then topped with our teriyaki sauce. Served with sweet potato fries. 19

KIMCHI STEAK •

Kimchi marinated Rib Eye fillet grilled then sliced. Served with kimchi salad and spicy dipping sauce. 19

STEAK TATAKI •

Rib Eye fillet dusted with chilli salt, grilled, sliced then served warm with cold radish and ponzu sauce. 19

SPICY TOMATO STEAK •

Rib Eye fillet grilled then topped with spicy tomato sauce. Served with fresh tomato, cucumber, and tempura onions. 19

ASPARAGUS DOUBLE STEAK •

Double portion Rib Eye steak (11lb) seasoned with sea salt and freshly ground pepper then grilled. Served with steamed asparagus and our garlic sauce. 36

GARLIC RACKS OF LAMB •

Rubbed in with spicy garlic barbecue sauce then grilled. Served with garlic rice and cabbage salad. 25

SWEET LAMB RACKS •

Grilled then pan-fried with our teriyaki sauce. Served with steamed veggies and shredded lettuce. 25

CURRY RACKS OF LAMB •

Grilled then sautéed in our spicy curry sauce. Served with steamed jasmine rice. 25

DANCING LAMB •

Racks of lamb separately grilled, then sautéed in our garlic sauce. Served with grilled veggies. 25

CHICKEN OR PORK CHOP KATSU

Battered, fried, then topped with our teriyaki sauce. Served with steamed veggies and lettuce. 15

EXOTIC COCO-CHICKEN

Grilled then topped with Thai's exotic spicy coconut sauce. Served with spicy cucumber salad. 15

GRILLED CHICKEN WITH KUNG PAO SAUCE

Grilled then topped with our Kung Pao sauce. Served with shredded pepper salad and peanuts. 15

BLACK BEAN BBQ CHICKEN

Grilled then served with rice and steamed veggies, topped with our black bean sauce. 15

CLASSIC ENTRÉES

WALNUT SHRIMPS

Battered then fried jumbo shrimps, topped with spicy mayo and honey glazed walnuts. Served with steamed broccoli on crunchy noodles. 16

TUNG TING SHRIMPS

Jumbo shrimps and veggies cooked traditionally with egg white and light white sauce. 15

JADE SCALLOPS

Steamed fresh scallops stir-fried with assorted vegetables in a light white sauce. 16

MALA SCALLOPS

Battered scallops stir-fried with spicy brown sauce. Served on crunchy noodles and broccolis. 18

LOBSTER WITH GINGER AND SCALLIONS

With shell, chopped in big pieces, battered, fried, then stir-fried with ginger, scallions, and spices. 32

SIZZLING SEA BASS

Boneless sea bass fillets stir-fried with ginger, onions, scallions, and shredded bell peppers in brown sauce. Served on a hot plate. 16

HAPPY FAMILY

A combination of scallops, shrimps, beef, pork, and chicken stir-fried with veggies in brown sauce. 16

FOO YOO THREE

A mixture of scallops, shrimps, chicken, and veggies stir-fried with egg white and light sauce. 15

PEKING DUCK

Served with Moo Shu pancakes, cucumber, scallions, and hoisin sauce. Half: 17 Whole: 32

DUCK WITH GARLIC SAUCE

Boneless-stewed-duck lightly battered then fried. Topped with freshly prepared garlic sauce. 16

CRISPY CURRY DUCK

Boneless-stewed-duck lightly battered then fried. Topped with Thai pepper curry sauce. 16

TYPHOON SPICY CHICKEN

White meat battered, fried, and then stir-fried with our General Gau's sauce. Served with broccoli. 16

SESAME CHICKEN

White meat battered, fried, and then stir-fried with our sesame sauce. Served with broccoli. 16

ORANGE FLAVORED BEEF

Szechwan-style beef tossed with red chilli and orange peels. Served on crunchy noodles and broccoli. 15

MONGOLIAN SIZZLING BEEF

Quickly cooked beef fillets with mushrooms, onions, and scallions. Served on a hot plate. 15

SIZZLING LIME AND LEMONGRASS BEEF

Beef fillets stir-fried with our lime and lemongrass sauce. Served on a hot plate with broccoli. 16

TRADITIONAL

KUNG PAO CHICKEN OR SHRIMPS

Cubes of chicken dark meat or baby shrimps cooked traditionally in spicy brown sauce with peanuts, celery, pepper, and carrot. 12

BEEF, CHICKEN, or SHRIMPS

Your choice with assorted veggies in brown sauce. 12

SHANGHAI BEEF, CHICKEN, or SHRIMPS

Your choice with assorted veggies cooked with spicy garlic sauce. 12

SWEET AND SOUR CHICKEN OR SHRIMPS

Battered, fried, then stir-fried. 12

THAI CURRY

A choice of shrimps, chicken, or beef sautéed with our Panang coco-curry and Thai vegetables. 12

MU SHU PORK

Shredded pork and veggies stir-fried. Served with hoisin sauce and pancakes. 12

PORK WITH BLACK BEAN SAUCE

Pork slices stir-fried with onions, green and red bell peppers in spicy black bean sauce. 12

VEGETABLE SIDES

These items are served as side dishes only.

STRING BEANS WITH GARLIC SAUCE	8
BROCCOLI WITH GARLIC SAUCE	8
BROCCOLI WITH OYSTER SAUCE	8
STEAMED OR STIR-FRIED VEGGIES	8
TOFU & VEGGIES IN GARLIC SAUCE	12

RICE SIDES

Typhoon only uses sushi-grade jasmine rice.
These items are served as side dish only.

RICE or FLAVORED RICE Jasmine, Coconut, Pineapple, Brown, or Sushi.	3
THAI PINEAPPLE FRIED RICE Shrimps, beef, chicken, or veggies.	10
CANTONESE-STYLE FRIED RICE Shrimps, beef, chicken, pork, or veggies.	10
DUONG CHAU FRIED RICE With Chinese sausage, peas, onions, and egg.	10
HOUSE FRIED RICE Shrimps, pork, chicken, sprouts, peas, onions, scallions, and carrot with Chinese spices.	12
COMBINATION PINEAPPLE FRIED RICE Shrimps, chicken, pineapple chunks, garlic, and cashew nuts with sweet fish sauce.	12

NOODLES & MEINS

GRILLED SPICY SHRIMPS ON EGG NOODLES

Brushed on with chilli, grilled, served over boiled egg noodles and cucumber, topped with spicy mayo. 15

THE GRILLS ON VERMICELLI BOWL

Grilled marinated shrimps, chicken, beef, pork, or egg rolls on top of vermicelli, lettuce, sprouts, mints, and crushed peanuts with carrot or peanut sauce. 10

STEAMED VERMICELLI PLATE

Grilled marinated shrimps (12), chicken, beef, pork, or egg rolls (10) on top of steamed vermicelli, house greens, and peanuts with carrot or peanut sauce.

PAD THAI OR CRISPY PAD THAI

Pan-fried with egg, chicken, shrimps, sprouts, scallions, onions, and crushed peanuts. 11

SINGAPORE STREET NOODLES

Shrimps, chicken, vermicelli, and shredded vegetables stir-fried with spicy curry sauce. 11

SIZZLING CRISPY NOODLES

Shrimps or mixed seafood (16), chicken, beef or veggies (14) quickly-fired with light sauce then poured onto a bed of crispy noodles on a hot plate.

TYPHOON'S SPECIAL LOMEIN

Egg noodles stir-fried with a combination of chicken, pork, baby shrimps, and veggies with brown sauce. 12

NOODLE SOUPS

Served with hoisin and Sriracha hot sauce.

SEAFOOD NOODLE SOUP WITH TEMPURA SHRIMPS

Shrimps, scallops, squids, veggies, and egg noodles in chicken broth. Topped with two tempura shrimps. 15

TYPHOON'S PHO

Our version of Vietnamese combo beef noodle soup. Served with bean sprouts, basil, and lemon. 11

FRIED DUCK NOODLE SOUP

Pan-fried marinated duck and egg noodles in seasoned chicken broth. Served with sprouts and basil. 11

VEGGIE TEMPURA NOODLE SOUP

Egg noodles in seasoned chicken broth, topped with assorted tempura vegetables. 12

TYPHOON
ASIAN BISTRO

725 BOYLSTON STREET
BOSTON'S BACK BAY
MASSACHUSETTS
RESERVATIONS 1.617.859.8181
FACSIMILE 1.617.859.0220
www.typhoonboston.com

NIGIRI OR SASHIMI
(FISH ON RICE) OR (NO RICE)
2/ORDER 5/ORDER

LOBSTER SASHIMI		35.00	
TAMAGO	SWEET EGGS	3.25	8.00
TAKO	OCTOPUS	3.75	10.00
SHIMASABA	MACKEREL	3.75	10.00
KANIKAMA	IMITATION CRAB	3.50	8.75
EBI	STEAMED SHRIMPS	4.25	11.50
UNAGI	BROILED EEL	4.75	12.50
AMA-EBI	SWEET SHRIMPS	7.00	17.50
TORO	FATTY TUNA		market price
MAGURO	TUNA	4.50	11.50
HAMACHI	YELLOWTAIL	4.75	11.50
SAKE	SALMON	4.50	11.50
SUZUKI	STRIP BASS	4.50	11.50
HIRAME	FLUKE	4.50	11.50
HOKKIGAI	SURF SHELL	5.50	13.75
IKA	SQUID	3.75	10.00
HOTATEGAI	FRESH SCALLOP	4.50	11.50

GUNKAN MAKI-ZUSHI

BATTLESHIP SUSHI

Quail eggs can be added for \$1 more per order
2/ORDER

IKURA	SALMON ROE	4.75
TOBIKO	FLYING FISH ROE	4.75
UNI	SEA URCHIN	6.25
WASABI TOBIKO		6.00
BLACK TOBIKO		6.50
KAIBASHIRA	SPICY SCALLOP	6.00

VEGGIE NIGIRI-ZUSHI

VEGETABLE SUSHI

2/ORDER

AVOCADO		3.50
KAMPIO	COOKED SQUASH	3.50
TAKUANG	PICKLED RADISH	3.50
ASPARAGUS		3.50
KAIWARE	RADISH SPROUTS	3.50
INARI	TOFU SKIN	3.50

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TYPHOON SPECIAL MAKIMONO
SPECIAL CREATIONS
VARIOUS CUTS

VOLCANO

A mixture of squid, scallop, crabmeat, mushroom, and mayo sauce baked then poured onto a California maki. Finished with tempura flakes and spicy salt. 18

BLAZING SALMON

California maki topped with fresh salmon then blazed in with Uncle Lin's miso sauce, topped with black tobiko and scallions. 16

DRAGON

Two tempura shrimps rolled on the inside, outside topped with avocado, crabsticks, broiled eel, tobiko, and wasabi tobiko. 18

PHOENIX

Crabsticks and spicy mayo rolled on the inside, outside topped with fresh salmon fillets, blazed with strong fire, then stopped with tobiko. 15

SPICY LOBSTER

Lobster mixed with spicy mayo rolled on the inside, outside speaded with tobiko, wasabi tobiko, and black tobiko (caviar). 16

DINOSAUR

Two tempura shrimps and crabsticks rolled on the inside of a full size nori, outside topped with avocado, broiled eel, tobiko, and wasabi tobiko. 18.5

SCORPION

Broiled eel, avocado, cucumber, and tobiko rolled on the inside, outside topped with steamed shrimps and unagi sauce. 11

GOLDFISH

Broiled eel, cucumber, and tobiko rolled on the inside, outside topped with steamed shrimps and fresh salmon. 15

B52

Yellowtail, tobiko, crabstick, and avocado rolled, lightly battered, fried, then rolled again with rice on the outside. 11

FUTO

A full size nori roll of assorted veggies, sweet egg, and crabsticks. 11.5

DYNAMITE

Yellowtail, garlic, chilli, cucumber, and kaiware. 9

TYPHOON

Fillets of tuna, yellowtail, salmon, and sweet egg rolled with the rice on the outside. 8

CHEF'S ROLL

Tuna, salmon, tobiko, and tempura flakes. 9

ROCKING

Fish fillets wrapped in nori, battered, fried, then rolled again with rice. 8.5

BACK BAY

Yellowtail, crabsticks, cucumber, avocado, battered, fried, then rolled again with rice. 8.5

KIRIN

Fillets of tuna, salmon, squid, and crabsticks rolled in nori, lightly battered, fried, then sliced. (no rice) 8.5

NEW ENGLAND

Asparagus, shrimps, and crabsticks rolled on the inside, outside topped with spicy tuna and scallions. 9.5

RAINBOW

Assorted fish fillets on a California maki. 11.5

CATERPILLAR

Broiled eel and cucumber rolled on the inside, outside topped with avocado, tobiko, and unagi sauce. 15

SPIDER

Fried soft shell crab rolled with avocado, cucumber, and tobiko in a full size nori. 12

MAKIMONO SUSHI ROLLS

CUT TO 5-6 PIECES

The items below can be prepared as Temaki
(cone-shape hand-rolls) for the same price.

SHRIMP TEMPURA - FRIED SHRIMP, CUCUMBER, AVOCADO	6.50
SCALLOP TEMPURA - FRIED SCALLOP, CUCUMBER, AVOCADO	6.50
CRAZY - FRIED SHRIMP, CUCUMBER, AVOCADO, SPICY MAYO	6.75
ALLIGATOR MAKI - TEMPURA SHRIMP, CRABSTICK, EEL, AND CHILLI	8.50
UNAGI - EEL, AVOCADO, CUCUMBER	6.00
NEGI TORO - MINCED FATTY TUNA, SCALLIONS	6.75
SHIOYAKI - COOKED SALMON, AVOCADO, SPICY MAYO	7.25
ALASKA - SALMON, AVOCADO	5.50
BOSTON - COOKED SHRIMPS, LETTUCE, MAYO	5.50
PHILLY - SALMON, CREAM CHEESE	6.00
TEMPURA PHILLY - PHILLY MAKI BATTERED THEN FRIED	6.50
CALIFORNIA - CRABSTICK, AVOCADO, CUCUMBER	5.50
SPECIAL CALIFORNIA - CRABSTICK, AVOCADO, CUCUMBER, TOBIKO	6.25
SPICY TUNA - MINCED TUNA, SCALLIONS, SPICY MAYO, TOBIKO	6.00
NEGI HAMACHI - MINCED YELLOWTAIL, SCALLIONS	5.50
TEKKYU - TUNA, CUCUMBER	5.00
SALMON SKIN - FRIED SALMON SKIN, CUCUMBER	5.25
KAMIKAZE - SHRIMPS, CUCUMBER, TOBIKO, AND SPICY MAYO	6.50
EBI - COOKED SHRIMPS, CUCUMBER	4.50
TAKO - OCTOPUS, CUCUMBER	4.50
TEKKA - TUNA ROLL	5.00
SAKE - SALMON ROLL	4.75
KANI - IMITATION CRABSTICK ROLL	4.00
TAMAGO - SWEET EGG ROLL	4.00
KAPPA - CUCUMBER ROLL	4.00
AVOCADO - FRESH AVOCADO ROLL	4.25
AVOCADO AND CUCUMBER	4.25
VEGETABLES - AVOCADO, SQUASH, CUCUMBER, MOUNTAIN CARROT	5.50
OSHINKO - JAPANESE PICKLE ROLL	4.00
UMESHISO - PLUM PASTE, CUCUMBER, SHISO LEAVES	4.00
KAMPIO - COOKED MARINATED SQUASH	4.50
SPINACH - STEAMED SPINACH, ROASTED SESAME SEEDS	4.00
YAM - FRIED SWEET POTATO	4.00