

# Starters

Don't forget to start off with...

Garlic Edamame	5.00	Oyster Shooter	5.50
<i>Sautéed in garlic butter, (Spicy +\$1)</i>		<i>Oyster, green onion, smelt egg, quail egg, Spicy Ponzu</i>	
Baked Scallop	4.50	Magic Pillow	7.00
<i>Rice, krab, and scallops baked with Creamy Mayo, Eel Sauce</i>		<i>Poke and krab inside an Inari</i>	
Salmon Special	9.50	Soft Shell Crab Tempura	7.00
<i>Salmon Sashimi, krab, and avocado wrapped in soy paper, Ponzu</i>		<i>Whole Blue Crab, Ponzu</i>	
Jalapeno Kicker	6.50	Poke Tostada	9.00
<i>Jalapeno stuffed with spicy tuna and cream cheese, tempura style, Spicy Mayo, Eel Sauce</i>		<i>Layered with Poke, krab, wonton chip, Eel Sauce</i>	
Edamame	3.75	Zucchini Coins	6.50
<i>Steamed and lightly salted soy beans</i>		<i>Thin sliced zucchini fried to a crisp, Chipotle Mayo</i>	
Spicy Ahi Popper	6.00	Panko Shrimp	6.50
<i>Crispy rice hugged by spicy tuna, topped with a slice of jalapeno, Chipotle Mayo</i>		<i>Panko crusted shrimp on skewers, Katsu Sauce</i>	
Cucumber Sunomono	5.00	Panko Asparagus	9.00
<i>Pickled cucumber salad, sweet vinegar dressing (add Octopus +\$3, Seaweed +\$1.50, Snow Crab +\$4.50)</i>		<i>Panko crusted asparagus fries, Cilantro Aioli</i>	
Vegetable Egg Rolls	6.50	Deep Fried Garlic	5.00
<i>Deep fried, Sweet Chili</i>		<i>Soy-marinated garlic cloves on skewers</i>	
Baked Avocado	8.00	Reo Special	7.00
<i>Cajun lobster stuffed and baked inside half an avocado</i>		<i>Tuna, asparagus, and cream cheese wrapped in seaweed, tempura style, Eel Sauce</i>	
		Spring Roll	5.50
		<i>Shrimp tempura, krab, avocado and cucumber wrapped in soy paper</i>	

# Plates

Make it an Entree with a House Salad and Rice for \$3.50

Panko White Fish	9.50
<i>Panko crusted white fish, Tar Tar</i>	
Grilled Salmon Cheek	14.00
<i>Miso marinated and grilled</i>	
Pork Katsu	9.00
<i>Panko breaded and deep fried, Katsu Sauce</i>	
Fried Oyster	8.00
<i>Breaded with panko, then deep fried 'til golden, Katsu Sauce</i>	
Grilled Yellowtail Cheek	16.00
<i>Lightly salted then grilled, Ponzu</i>	
Fried Calamari	9.50
<i>Tossed in seasoned batter, then fried to a crisp, Katsu Sauce</i>	
Pork Gyoza	7.50
<i>Pork filled fried dumplings, commonly known as potstickers, Ponzu</i>	
Vegetable Gyoza	8.00
<i>Vegetable dumplings, Ponzu</i>	
Green Mussel	7.50
<i>Baked with Good Choice Mayo, and glazed with Teriyaki</i>	
Chicken Katsu	9.00
<i>Panko breaded and deep fried, Katsu Sauce</i>	



Reo Special



Jalapeno Kicker



Magic Pillow