











97 N Kingshighway Cape Girardeau мо 63701

P 573 651 1398



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yakitori japanese

gyoza japanese p

satay grilled ma

bulgoki korean s

calamari sauteed

edamame lightly

crispy egg rolls

saffron toast sea

miso soup with t

tom yum chicker

tom kha chicken

ark clam / aka crab / kani

eel / unagi

fluke / hirami

hokki clam / h

mackeral / shi

octopus / tako

e style chicken kabob brushed with teriyaki glaze	5.95	
pan-fried chicken dumpling	4.95	
rinated chicken served with peanut sauce and cucumber relish	5.95	
style вва beef served with kim chi	7.95	
d with garlic pepper sauce	7.95	
salted boiled soybeans, served chilled	2.95	
vegetarian style	4.95	
asoned ground chicken on french bread, crispy fried with sweet pepper sauce	5.95	
tofu and scallions	2.50	
n, shrimp or vegetable in a spicy thai hot and sour broth with fresh herbs	4.75	
n, shrimp or vegetable in a coconut cream soup with lime and lemongrass	4.75	

SUSh1 bar makimono / sushi rolls, nigiri sushi / sushi on a ball of rice and sashimi / raw fish without rice **makimono** listed ingredients rolled with rice and wasabi in nori, each roll is cut into 5 or 6 pieces

california roll crab meat, cucumber and avocado	5.95
futomaki tamago, kanpyo, oshinko, cucumber and shrimp powder	4.00
eel & cucumber roll smoked eel and cucumber	3.75
rainbow roll california roll with assorted sashimi on the outside of roll	11.00
tempura roll tempura shrimp, asparagus, mayo and masago	5.95
spicy tuna roll tuna sashimi, mayo, ground chili and a squeeze of lemon	3.75
salmon skin roll crispy salmon skin, kaiware and cucumber	3.75
spider roll tempura soft-shell crab, asparagus, mayo, and masago	10.95
mixed vegetable roll assorted vegetables	3.75
st. louis roll tuna sashimi, avocado, oshinko, scallions and masago	5.25
philadelphia roll salmon, avocado and cream cheese	5.95
sunset roll eel and avocado roll, topped with salmon, tuna and masago	11.00
tuna, salmon or yellowtail roll with tuna, salmon or yellowtail sashimi	3.50
giri sushi priced per piece	

Грюбо				
gai	2.50	salmon roe / ikura	2.50	
	2.80	scallops / kobashira	2.10	
	2.25	sea urchin / uni	3.75	
	1.50	shrimp / ebi	2.25	
	2.50	smelt eggs / masago	2.25	
nokkigai	2.50	squid / ika	2.25	
mesaba	2.50	sweet raw shrimp / ama-ebi	2.75	
	2.10	tuna / maguro	2.50	
	2.25	yellowtail / hamachi	2.50	

saffron salad of fresh mixed greens with miso vinaigrette	3.95
som tom spicy carrot salad with honey-citrus dressing and a touch of peanuts	3.95
seafood salad on mixed greens with miso dressing	9.95
grilled chicken on mixed greens with sweet pepper-lime dressing and toasted peanuts	6.95
grilled salmon on mixed greens with miso dressing	8.95
nam sod ground chicken, chili, lime, peanuts and spices served on a bed of lettuce	6.95
octopus salad with mixed seagreens and rice wine vinaigrette	5.95
narinated seagreen salad with toasted sesame seeds	4.95

steak teriyaki charbroiled NY strip steak served with teriyaki glaze and vegetables 15.95

Brown rice is available for an additional dollar. Most selections may be prepared vegetarian.

signature entrees

roast duck with garlic-ginger-bean sauce and vegetables	13.95	
massaman traditional spicy thai beef stew with fresh avocado and toasted cashews	11.95	
grilled chicken breast lightly marinated served with vegetables	10.95	
wok seared sea scallops with warm shitake-ginger sauce and seasonal vegetables	16.95	
sauteed shrimp in roasted chili pepper sauce with seasonal vegetables	12.95	
tempura shrimp lightly battered and crispy fried shrimp and vegetables	12.95	
yellow curry choice of chicken or beef with potatoes and onions served with cucumber salad	10.95	
pork chops grilled or crispy fried and served with vegetables	10.95	
poached salmon served with stir-fry vegetables and a ginger-garlic sauce	13.95	
mixed seafood with lobster sauce shrimp, calamari, mussels, scallops, celery and onions		
in a light curry-lobster sauce	18.95	
kang quah choice of shrimp or roast duck in an exotic thai red cream curry with pineapple,		
tomatoes, sweet pepper and basil	13.95	
All signature entrees are served with steamed rice and seasonal salad.		

sushi selections

sashimi plate six pieces of assorted sashimi, pickled ginger and wasabi	10.95	
sashimi moriwase twelve pieces of assorted sashimi, pickled ginger, wasabi and miso soup	20.95	
chirasi assorted sashimi and vegetables served on rice with miso soup	17.95	
unaju smoked eel served on a bed of rice with miso soup	13.95	
nigiri deluxe five pieces of assorted nigiri sushi and st. louis roll	14.95	

II:30 AM — 4:00 PM These items are available after 4:00 PM for an additional two dollars.

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	burmese noodles choice of beef or chicken and vegetables in a spicy coconut cream curry	7.95	
	tempura donburi shrimp and vegetable tempura on a bed of rice	6.95	
	steamed soft tofu with stir-fried ground chicken in a ginger-black bean sauce	6.95	
	country style curry with vegetables and choice of chicken or beef	7.95	
	panang your choice of beef or chicken in a red cream curry with toasted peanuts	8.95	
	saffron soup shrimp, chicken, and egg noodle in a mild clear broth	5.95	
	dumpling soup seasoned ground chicken and shrimp dumplings in a clear broth	4.95	
	tempura udon shrimp tempura and shitake mushroom in a clear broth	7.95	
	liver and onions sliced baby beef liver with seasoned sweet peppers and onions	6.95	
WC	ok creations		
	All wok creations are served with choice of chicken, beef, tofu, mock duck or vegetables		
	shrimp, or calamari available for an additional two dollars		
	gra prow crispy green beans, onions, sweet peppers in a garlic-chili-basil sauce	6.95	
	spicy basil linguini with vegetables and chili-garlic sauce	5.95	
	preow wan that sweet & sour stir-fried vegetables with pineapple in a subtle tomato sauce	6.95	
	vegetable seasonal vegetable stir-fry	5.95	
	eggplant with onions, sweet peppers, basil and garlic-black bean sauce	6.95	
	pineapple fried rice with cashews and raisins	6.25	
	yaki udon noodles pan fried with cabbage, carrots, onions, and baby spinach	5.95	
	chef's fried rice with egg and onions	5.25	
	cashew sautéed with onions, carrots and roasted pepper sauce	6.95	
	pad thai traditional thin rice noodles with bean sprouts, eggs, scallions and toasted peanuts	5.95	
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oyako donburi sauteéd chicken, eggs, scallions and onions on a bed of rice 6.95

coke, sprite, diet coke, iced tea including refills	1.25
thai iced coffee	2.00
thai iced tea	2.00
san pellegrino sparkling mineral water	3.25
san pellegrino Aranciata sparkling orange beverage	2.25
san pellegrino Limonata sparkling lemon beverage	2.25

sweet basil with fresh mushrooms, peppers, and chili-garlic sauce

luscious libations Stonestreet richly textured and elegant, with vanilla and black currant flavors Cakebread bold, rich, full flavor, nicely balanced Hess Estate RESERVE ripe with black cherry and chocolate flavors Chateau St. Jean cherry and plum aromas, well-rounded, supple textures and flavors 3c kyoto cocktail plum wine and sake on the rocks Bogle bright cherry and herbal tones lead beautifully into the soft spicy oak finish Underraga RESERVE round and full bodied midori and cream served on the rocks St. Francis OLD VINES great balance of coffee, currant, plum and blackberry Ravenswood dark, rich, exotic style, with layers of berry, spice, currant and chocolate 28.00 purple haze hot sake laced with chambord Toscolo well-balanced and supple, fruity and flavorful plum martini vodka martini with plum wine Tiamo PUGLIA full flavored and dry, very smooth Saintsbury concentrated, full, classic pinot noir character, deep tones of cherry and berry 35.00 La Crema dark ruby, rich with ripe herb-scented cherry and berry, depth and complexity 32.00 Penfolds BIN 389 full bodied burst of spices and fruit with hints of chocolate 38.00 Hess Select full fruit character with hints of citrus backed by toasty french oak 21. Aramasa Junmai served warm prefecture: Akita Kendall Jackson grand reserve vanilla, spice and oak with layers of pear and citrus rich and flavorful. gentle grainlike aroma of freshly steamed rice. smooth, round taste. Sonoma-Cutrer RUSSIAN RIVER Subtle earthy fruit with richness and depth Alamos Ridge aromas of ripe fruit and vanilla, slight oak with a lingering finish Wakatake Ginjo Onikoroshi served room temperature prefecture: Shizouka Louis Jadot clean, with richness and good fruit concentration beautifully round with a silky texture. deep taste and slightly sweet, elegant.

Freixenet Cordon Negro Brut crisp and dry
Perrier Jouet Fleur medium-bodied, rich and expressive with a dry finish

Moet Chandon White Star medium-bodied, rich and a touch sweet

mai tai myers's dark rum, malibu rum, crème de noyeuax, orange curacao and fruit juices mandarin cosmopolitan absolut mandarin, cointreau and cranberry juice knockout midori, malibu, and pineapple juice served on the rocks with a dash of grenadine midori martini gin with a touch of midori, shaken and served up or on the rocks chocolate martini van gogh dutch chocolate vodka and chocolate liqueur, shaken, served up sake martini gin and sake shaken and served up garnished with pickled ginger This unusual Japanese beverage is not really a spirit and not really a wine, but most closely related to beer because it is fermented from rice. Sake is normally served very warm, because the heat releases the wide spectrum of flavors in the brew. However, cold sakes are becoming more and more popular. Brancott reserve well-balanced, fresh and crisp Sho Chiku Bai served warm full bodied, sharp and dry Zemmer subtle tones of pear, dry yet soft, with a pleasing fullness and delicate finish 21. Sho Chiku Bai Premium Ginjo served cold deep aroma and rich flavor Santa Margherita clean, intense aroma and dry flavor with pleasant aftertaste Geikkekan Black and Gold served warm smooth and well rounded Kinsen classic plum wine, nicely balanced, sweet and fruity Selbach REISLING elegant in style, light and fruity with a sweet clean finish Buehler light, delicate and clean Sierra Nevada pale ale 3.50 Miller lite Delicato refreshing, light and crisp Guinness pub can 4.75 Coors lite Kaliber non alcoholic 3.50 Mumms Napa Brut Prestige crisp, clean with a dry finish Remy Martin vsor

small 6.50 large 12.00 1.8 liter 68.00 small 6.75 large 13.00 1.8 liter 70.00 small 4.95 large 6.95 Alcoholic drinks may be available on a bar tab or individual cash basis. bottle 18.50 Hennessey xo



Parties of 25 or more \$28. Parties of 25 or less \$32. Pricing is per person and does not include tax and gratuity.

Choose 5 of the following entrees:

steak teriyaki charbroiled NY strip steak served with teriyaki glaze and vegetables

massaman traditional spicy thai beef stew with fresh avocado and toasted cashews

roast duck with garlic-ginger-bean sauce and vegetables

grilled pork chops served with vegetables

sauteed shrimp in roasted chili pepper sauce with seasonal vegetables

poached salmon served with stir-fry vegetables and a ginger-garlic sauce

grilled chicken breast lightly marinated served with vegetables

shitake steak charbroiled NY strip steak served with shitake-ginger sauce

kang quah choice of shrimp or roast duck in an exotic thai red cream curry with pineapple,

tomatoes, sweet pepper and basil

All entrees are served with a seasonal salad, steamed rice and dessert. Coffee or Iced Tea included.

Parties of 25 or more \$35. Parties of 25 or less \$40. Pricing is per person and does not include tax and gratuity.

Choose 3 of the following appetizers:

saffron toast seasoned ground chicken on french bread, crispy fried with sweet pepper sauce bulgoki korean style BBQ beef served with kim chi

crispy egg rolls vegetarian style

coriander beef marinated dried beef topped with fresh cilantro edamame lightly salted boiled soybeans, served chilled

satay grilled marinated chicken served with peanut sauce and cucumber relish

gyoza japanese pan-fried chicken dumpling

Also, choose 5 of the entrees listed in Option 1.

Please note. The following sushi rolls may be added to the appetizer selections for an additional charge of \$4 per person. Sashimi and sushi a la carte may also be added at an additional cost, based on market prices. futomaki tamago, kanpyo, oshinko, cucumber and shrimp powder

oshinko roll pickled radish

california roll crab meat, cucumber and avocado

mixed vegetable roll assorted vegetables eel & cucumber roll smoked eel and cucumber

If you have any special needs or requests, feel free to give us a call at 573 651 1398 We require a guaranteed number to be given at least 5 days prior to the event. We require payment the day of the event.