

# Greenville Lunch Menu

## Small Dishes

EDAMAME	3.50
boiled soy beans	
GYOZA	4.50
5 pieces; pork dumplings, steamed or fried	
SHUMAI	5.00
6 pieces; shrimp dumplings, steamed or fried	
SPRING ROLL	1.50
japanese vegetables	
	4.50
CHEESE ANGEL	
6 pieces; cream cheese, crab and scallion filled won ton	
AGEDASHI TOFU	4.75
fried tofu with tempura sauce	
TOFU STEAK	5.25
pan fried tofu with scallion and ginger	
VEGETABLE KOROKKE	4.00
2 pieces; vegetable and potato croquette	
KANI CREAM KOROKKE	5.00
4 pieces; crab and cream croquette	
CALAMARI	6.50
squid rings and leg	
IKAGESO	5.25
squid legs	
KARA AGE	
chicken	5.50
octopus	5.75
KATSU	
Japanese bread crumb, deep fried	
Pork	6.75
chicken	6.75
filet	8.75
shrimp	6.75
SALMON SCALLOP PAREAIT	5.75
scallop, marinated salmon, lettuce, creme fraiche and salmon caviar	
CARPACCIO	
beef	8.75
whitefish	8.75



MUSSELS YAKI	
5 pieces, baked with spicy sauce, green onions	6.75
UNAGI	8.25
barbecued eel	
CAT'S EYE	8.50
cucumber, cream cheese, smoked salmon, crab and avocado	
AJIMI SPOONS	3 pieces 4.50
chef's choice of samples	5 pieces 6.50
	7 pieces 8.50
TATAKI	
beef	8.75
tuna	8.75
white tuna	8.75
tuna	6.50
salmon	6.50
whitefish	8.50
yellowtail	8.50
crab & shrimp	5.00
combination*	10.00
* chef's choice	
KARA AGE	
KATSU	
japanese bread crumb, deep fried	
SOUP	
MISO SOUP	2.75
GYOZA SOUP	3.25
TEMPURA	
vegetable	4.75
chicken	5.50
shrimp	7.50
sweet potato	4.75
soft shell crab	8.25
shrimp & veg combo	8.25
chicken & veg combo	8.25
shrimp & chicken combo	9.00
SALADS	
HOUSE SALAD	3.25
sesame dressing, mesclun lettuce	



SEAWEED SALAD	4.75
OCTOPUS SALAD	5.75
SEAWEED & OCTOPUS SALAD	8.75
over bed of spring mix lettuce	
TOFU SALAD	5.25
oil free, shiso dressing	
SEAFOOD SALAD	8.75
with citrus dressing over bed of mesclun lettuce	
CRAB SALAD	7.75
crab stick, crab meat, cucumber, wasabi sauce	
AVOCADO SALAD	7.25
CALAMARI SALAD	9.25
tempura calamari on bed of mesclun lettuce	
with spicy creamy dressing	
LOBSTER SALAD	14.00
lobster and tobiko served over mesclun lettuce	
FOIE GRAS SALAD	14.00
sauteed foie gras over lettuce	
LUNCH SPECIAL	8.50
*only served during lunch hours	
3 piece chef choice nigiri,	
1 california roll and miso soup	
MIDNIGHT SPECIAL	
*30 minutes before evening closing	
OCHAZUKE	4.75
seaweed and rice soup	
GYUDON 6.00	6.00
seasoned beef and onions over rice	
SUSHI	
SPECIALTIES	19.00
CHIRASHI	22.00
chef's choice sashimi served on a bowl of sushi rice	
volcano chirashi	
bonsai chirashi	
TEXAS RAINBOW ROLL	17.00
spider roll wrapped with tuna, salmon, whitefish and avocado	
SUSHI A la Mer ROLL	15.00



soft shell crab, tempura shrimp, lobster salad, chive,  
crabstick, lettuce, avocado, cucumber, sea eel and spicy sauce

AQUARIUM ROLL 13.00  
tuna, shrimp, scallop, yellowtail, salmon,  
crab, whitefish, sea eel, tobiko

LOBSTER ROLL 12.00  
lobster tail, cucumber, avocado, tobiko, spicy sauce

LOBSTER SALAD ROLL 12.00  
lobster salad, cucumber, avocado, tobiko, lettuce

SPIDER ROLL 10.00  
soft shell crab tempura, cucumber, avocado, tobiko, spicy sauce

DRAGON ROLL 10.00  
eel, avocado wrapped eel cucumber roll with amaebi

GREENVILLE ROLL 10.00  
california roll covered with eel

CATERPILLAR ROLL 9.50  
avocado wrapped eel cucumber roll

WASABI SCALLOP ROLL 9.00  
wasabi scallop with cucumber, spicy mayonnaise and wasabi tobiko

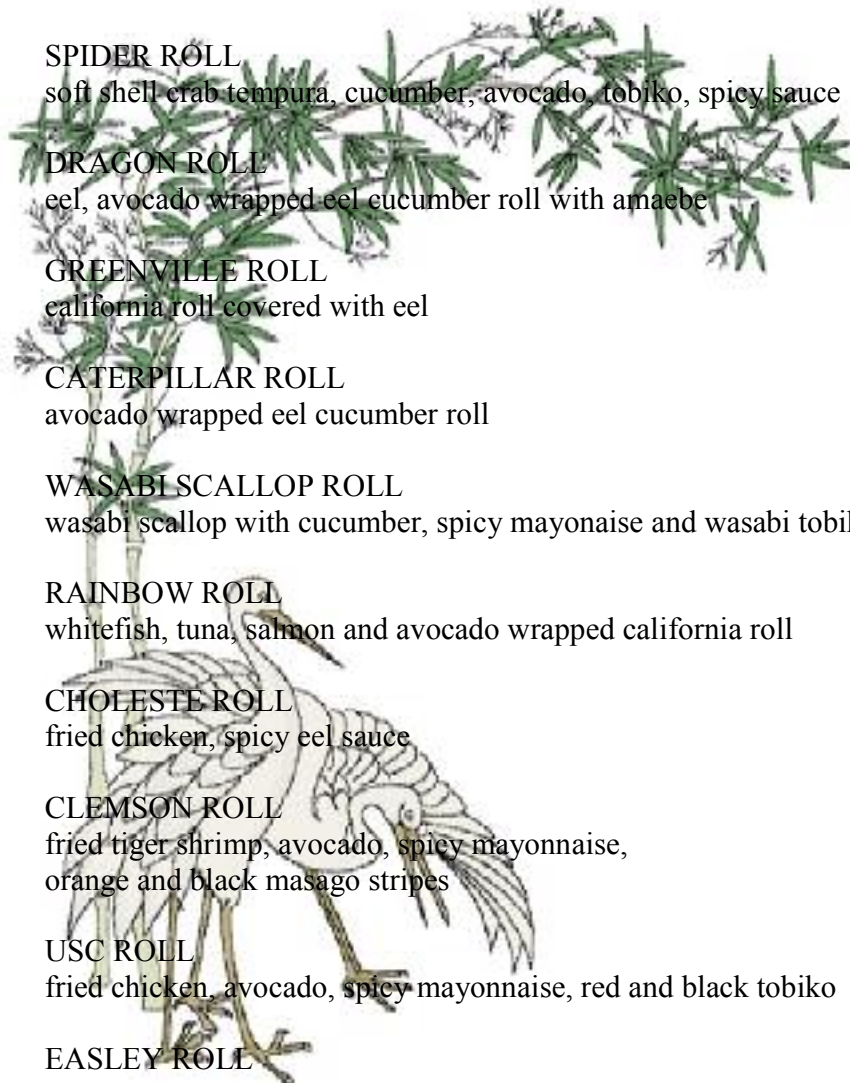
RAINBOW ROLL 9.00  
whitefish, tuna, salmon and avocado wrapped california roll

CHOLESTE ROLL 6.50  
fried chicken, spicy eel sauce

CLEMSON ROLL 7.50  
fried tiger shrimp, avocado, spicy mayonnaise,  
orange and black masago stripes

USC ROLL 7.50  
fried chicken, avocado, spicy mayonnaise, red and black tobiko

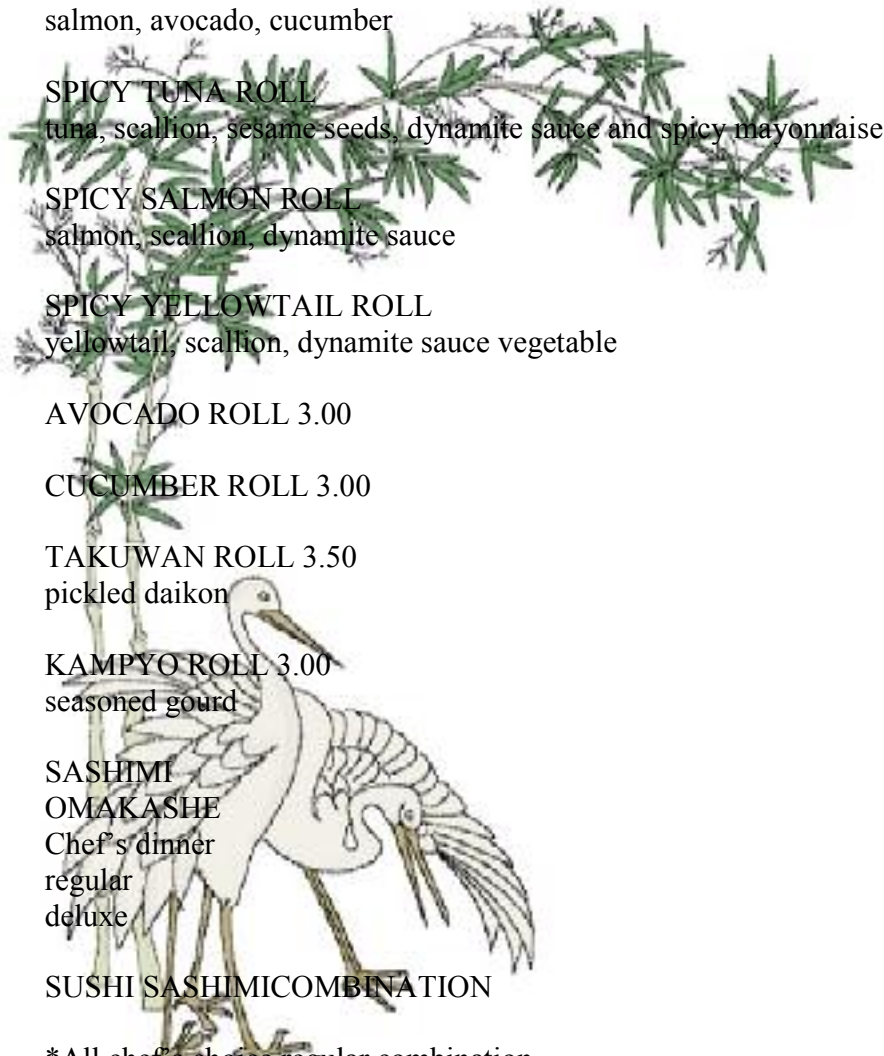
EASLEY ROLL 8.50  
crab, cream cheese, avocado, tempura battered and deep fried



TORPEDO ROLL	8.00
panko coated shrimp served with wasabi tarter sauce	
SAMURAI ROLL	7.50
spicy tuna, avocado, tempura crumb	
GEISHA ROLL	8.50
spicy tuna, cream cheese, avocado, tempura crumb, red tobiko	
NINJA ROLL	6.50
whitefish and cucumber with black tobiko	
specialties	
cooked	
CALIFORNIA ROLL	4.50
crab, avocado, cucumber	
PHILADELPHIA ROLL	6.00
crab, avocado, cream cheese	
BAGEL ROLL	7.00
smoked salmon, avocado, cream cheese	
SPICY CRAB ROLL	4.50
crab, cucumber, spicy sauce	
SPICY SHRIMP ROLL	5.00
shrimp, cucumber, spicy sauce	
LAKESIDE ROLL	7.00
shrimp, crab, cucumber, spicy sauce	
SALMON SKIN ROLL	5.00
salmon skin, cucumber, spiey sauce	
CRUNCH ROLL	5.50
tempura crumbs, masago, scallion, dynamite sauce, spicy sauce	
SHRIMP TEMPURA	7.00
shrimp tempura, avocado, cucumber, spicy sauce	
ANDERSON ROLL	7.00
crab, cream cheese, avocado, spicy sauce	



EEL CUCUMBER ROLL	7.00
barbecued eel, cucumber, eel sauce raw	
TUNA ROLL	6.00
SALMON ROLL	6.00
YELLOWTAIL ROLL	6.00
with scallion	
NEGI TORO ROLL	9.00
ALASKAN ROLL	6.00
salmon, avocado, cucumber	
SPICY TUNA ROLL	6.50
tuna, scallion, sesame seeds, dynamite sauce and spicy mayonnaise	
SPICY SALMON ROLL	6.50
salmon, scallion, dynamite sauce	
SPICY YELLOWTAIL ROLL	6.50
yellowtail, scallion, dynamite sauce vegetable	
AVOCADO ROLL 3.00	3.00
CUCUMBER ROLL 3.00	3.00
TAKUWAN ROLL 3.50	3.50
pickled daikon	
KAMPYO ROLL 3.00	3.00
seasoned gourd	
SASHIMI	
OMAKASHE	
Chef's dinner	50.00
regular	20.0
deluxe	30.00
SUSHI SASHIMICOMBINATION	
*All chef's choice regular combination	20.00
3 pieces nigiri, sashimi, and sushi roll	
deluxe combination	30.00
6 pieces nigiri, sashimi, and sushi roll	



SUSHICOMBINATION

\*All nigiri is chef's choice with your choice of tuna roll or California roll

6 piece	16.00
8 piece	19.00
10 piece	23.00

cooked	
EGG	1.50
AVOCADO	1.50
INARI	2.00
CRAB	1.50
SMOKED SALMON	2.50
OCTOPUS	2.00
SHRIMP	2.00
BABY OCTOPUS	2.50
UNAGI	2.50
ANAGO	2.50
HOKKI CLAM	2.50

rolls	rolls
KOBE BEEF	market price
TORO	market price
FOIE GRAS	market price
GUNKAN SALMON	5.00
WHAT IS IT?	5.00
LOBSTER SALAD	4.50
WASABI SCALLOP	3.50
MUSHROOM	2.50
SPICY SALMON	2.50
SPICY TUNA	2.50
TOFU	1.50

DESSERTS

MOCHI ICE CREAM	2.00
vanilla, red bean, green tea, mango, chocolate, strawberry or coffee	
SOMETHING CHOCOLATE	
selection varies, please ask your server	



## BEVERAGES

ICED TEA	1.50
GREEN TEA	1.50
SOFT DRINKS	1.50
BOTTLED WATER	1.00
SPARKLING WATER	2.00
JAPANESE beer 22 oz	5.95
DOMESTIC BEER	2.95
IMPORTED BEER	3.95
PLUM WINE	3.95
PLUM WINE (CHOYA)	4.95
SAKE (small)	4.95
SAKE (large)	6.95
GINJO SAKE (cold)	12.95
NAPA SAKE (375 mL)	18.00
PREMIUM SAKE (shot)	2.75
PREMIUM SAKE (small)	7.95
PREMIUM SAKE (large)	10.95
3 SAKE SAMPLER	7.50
6 SAKE SAMPLER	15.00

\* AN 18% SERVICE CHARGE WILL BE APPLIED TO PARTIES  
OF 5 OR MORE

