Manhattan Community Board 4

Liquor License Stipulations Application

(All Fields Must Be Completed)

APPLICANT	DOING BUSINESS AS (DBA)
Al Ocha Sushi INC	
STREET ADDRESS	**CROSS STREETS**
350 West 46th Street New York, NY 10036	Between 8th & 9th Avenue

OWNER	NAME:	YA Ru CHEN	ATTORNEY	NAME:	
	PHONE:	917 848-2299		PHONE:	
	FAX:	212-581-7049		FAX:	
MANAGER	NAME:	YA Ru CHEN	LANDLORD	NAME:	Peter Fitzpatrick
	PHONE:	917 848 2299		PHONE:	212 · 956 0104
	FAX:	212-581-7049		FAX:	

DESCRIPTION OF BUSINESS

Establishment Type:	○ Bar/Tavern ○ Bed & Breakfast ○ Eating Place Beer ○ Cabaret ○ Night Club ○ Hotel ☒ Restaurant ○ Catering Establishment ○ Club (Fraternal Organization – Members Only) ○ Other (Explain):Bar/Arcade
Method of Operation:	☒ Restaurant ○ Dance Club ○ Sports Bar ○ Adult Entertainment ○ Wine Bar ○ Pizzeria ○ Cafe ○ Other (Explain):Bar/Arcade
License Type:	~~☒ On Premise~~ ○ Wine ○ Beer ☒ Wine & Beer

APPLICATION TYPE *(check one)*

☒ New	Has applicant owned or managed a similar business?	YES	(NO)
	What is/was the name of establishment?	Al Ocha Sushi INC	
	What is/was the address of the establishment?	350 West 46th Street New York, NY 10036	
	What were the dates the applicant was involved with this former premise?	06/01/2014	
○ Transfer	What is the prior license #?		
	What is the expiration date on the prior license?		
	Are you making any alterations or operational changes?	YES	NO
	If alterations or operational changes are being made, please attach the plans to this form.		
○ Alteration	What is the current license #?		
	What is the expiration date on the current license?		
	Please describe the nature of the alterations and attach the plans		

OPERATIONAL ISSUES

HOURS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Operation	11:00 AM 11:00 PM	11:00 AM 11:00 PM	11:00 AM 11:00 PM	11:00 AM 11:00 PM	11:00 AM 11:30 PM	11:00 AM 11:30 PM	12:00 AM 11:00 PM
Music	11:00 AM 10:00 PM	11:00 AM 10:00 PM	11:00 AM 10:00 PM	11:00 AM 10:00 PM	11:00 AM 10:30 PM	11:00 AM 10:30 PM	12:00 AM 10:00 PM
Kitchen	11:00 AM 10:00 PM	11:00 AM 10:00 PM	11:00 AM 10:00 PM	11:00 AM 10:00 PM	11:00 AM 10:30 PM	11:00 AM 10:30 PM	12:00 AM 10:00 PM

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	50	28	15	30	None	None	None	None	None

How many floors are there? What is the capacity for each floor? (please respond in space provided)	(1-2)	3-4	5+	Ground Floor & Basement
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)	YES	(NO)	N/A	
Will applicant have bottle service?	YES	(NO)	N/A	
Will you be hosting private parties and promotional events?	YES	(NO)	N/A	
Will outside promoters be used?	YES	(NO)	N/A	
Will the security plan submitted be implemented?	YES	(NO)	N/A	
Will State certified security personnel be used?	YES	(NO)	N/A	
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?	YES	(NO)	N/A	
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)	(YES)	NO	N/A	
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)	YES	(NO)	N/A	
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)	YES	(NO)	N/A	
Will applicant provide contact information to neighbors and respond to complaints that arise?	(YES)	NO	N/A	
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?	YES	(NO)	N/A	
If you plan to have music, what type(s)?	(BACKGROUND)	LIVE MUSIC	DJ	

BUILDING DESIGN

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.	(YES)	NO	N/A	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO	(N/A)	
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)	(YES)	NO	(N/A)	

OUTDOOR ITEMS

Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A

LOCATION & ZONING

Primary Zoning District:	C1-5 IN R8	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A
Is a Public Assembly permit required?	YES	NO	N/A
Are your plans filed with DOB?	YES	NO	N/A

Building Type	○ Residential ○ Commercial ☒ Mixed Use ○ Other, describe: Ground Floor — Restaurant Basement - storage, BATHROOMS 1st, 2nd, 3rd Floor is Appartment
Adjacent Buildings	○ Residential ○ Commercial ○ Mixed Use ○ Other, describe:

NOTIFICATION: What organizations / community groups have you notified regarding your application?		
	# 1	Manhattan Community Board No. 4
	# 2	
	# 3	

ADDITIONAL INFORMATION: (Applicant Use)

ADDITIONAL NOTES: (Office Use Only)

ADDITIONAL STIPULATIONS: (Office Use Only)

- Applicant agrees to no use of any outdoor spaces (rooftop, patio or sidewalk café)
- Applicant agrees to not to apply for a cabaret license
- Applicant agrees to background music only
- Applicant agrees there will be no French doors or windows that open on the street front
- Applicant agrees delivery bikes will be stored on the applicant property, not on the sidewalk
- Applicant agrees the kitchen exhaust will exit through ventilation above the highest floor of surrounding buildings and be constructed in a manner to not disturb neighboring residents or offices. Additionally it will be compliant with NYC DOB codes
- Applicant agrees not to install storm vestibule enclosure that will project more than 18 inches as per DOB code. Storm enclosures can only be used between November 15th and April 15th

MAKI COMBO
Served soup or salad

A.	Tuna, Salmon & California	12.95
B.	Eel, Tuna & California	13.95
C.	Spicy Tuna, Spicy Salmon & Spicy Yellowtail	15.95

TEMPURA
Served w. soup or salad & white rice

Vegetable Tempura	12.95
Shrimp Tempura	15.95
Chicken Tempura	14.95
Chicken & Shrimp Tempura	15.95
Vegetable & Shrimp Tempura	14.95

TERIYAKI
Served w. soup or salad & white rice

Beef Negimaki	15.95
Tofu Teriyaki	10.95
Beef Teriyaki	15.95
Chicken Teriyaki	14.50
Salmon Teriyaki	16.50
Shrimp Teriyaki	16.50
Seafood Teriyaki Shrimp, scallop, lobster tail & vegetable.	19.95
Vegetable Teriyaki	12.50

CHEF RECOMMENDATION
All served w. miso soup or garden salad

Mango Chicken *(Spicy)* Mixed vegetable in sweet & chili saece	15.50
Roast Duck in Brown Sauce Sauteed roast duck w. mixed vegetabel	16.95
Crispy Chicken *(Spicy)* Fried chicken in spicy sweet & sour sauce	15.50
Crispy Red Snapper Mixed vegetable in sweet & Sour Sauce	15.50
Mango Shrimp *(Spicy)* Mixed vegetable in brown sauce	17.95
Garlic Shrimp *(Spicy)*	17.95
Seafood Combination Mixed seafood & lobster mixed vegetable in garlic & wine Sauce	21.95
Filet Mignon W. Vegetable tempura in house special sauce	24.95
Pan Seared Chilean Sea Bass Spinach, asparagus in garlic & soy Sauce	24.95
Yaki Udon/ Soba w. Chicken or Shrimp	13.95
Summer Vegetable Fried tofu & mixed vegetable served in brown sauce	11.95
Steamed Chicken or Shrimp W. mixed vegetable in teriyaki sauce	12.95

KATSU TENDER & OTHER
Served w. soup or salad

Katsu Don Pork cutlet, vegetable & onion sauteed w. egg over a box of rice.	10.50
Oyako Don Chicken vegetable & onion sauteed w. egg over a box of rice.	10.50
Tonkatsu Fried pork cutlet w. special sauce.	12.95
Tendon Deep fried shrimp & vegetable over a box of rice.	10.95
Ebi Udon or Soba Deep fried shrimp w. Chinese cabbage, bean sprouts, snow pea & one egg served over noodle & soup.	10.95
Sukiyaki Sliced beef or chicken, bean curd & vegetable in rich broth.	12.95
Yosenabe Japanese noodles, shrimp, scallop, fish, fish cake, bean curd & vegetable in rich seafood broth.	13.95
Zaru Soba Cold buckwheat noodle w. shrimp & vegetable tempura.	12.95

DESSERT

Mochi	3.00
Ice Cream chocolate, vanilla, green tea or red bean.	2.75
Fried Ice Cream	4.50
Fried Banana	3..00

DRINKS

Orange Juice	2.50
Soda coke, diet coke, sprite, ice tea, ginger ale.	1.25
Snapple	2.00

BENTO DINNER $18.95
Soup / Green Salad / One Sushi Roll / Shumai / Rice

Choice of Roll:
Tuna Roll, Salmon Roll, California Roll

& Choice of One Entree:

A. Teriyaki
(Chicken, shrimp, salmon, beef or tofu)

B. Beef Negimaki
(Scallion & cheese wrapped in thinly sliced beef w. teriyaki sauce.)

C. Tempura
(Chicken, shrimp or vegetable)

D. Sushi or Sashimi

E. Unaju

1. Lunch Bento Special 10.50

Choice One Entree

- **A. Teriyaki** Chicken, salmon, shrimp, beef or tofu.
- **B. Tempura** Chicken, vegetable or shrimp.
- **C. Beef Negimaki**
- **D. Katsu** Chicken or pork.

Soup
Salad
California Roll
Spring Roll
Rice

LUNCH SPECIAL

11:00am - 4:00pm • All served w. miso soup or salad

2.	**Katsu Don** Sliced pork cutlet in breaded batter w. egg on rice	8.50
3.	**Oyako Don** Sliced chicken cutlet in breaded batter w. egg on rice	8.50
4.	**Tendon** Shrimp & vegetable tempura on rice	8.50
5.	**Chicken Teriyaki**	8.50
6.	**Tofu Teriyaki**	7.50
7.	**Salmon Teriyaki**	9.50
8.	**Beef Teriyaki**	9.75
9.	**Unaju** Broiled eel over rice	9.75
10.	**Vegetable Tempura**	7.25
11.	**Chicken or Shrimp Tempura**	8.50
12.	**Zaru Soba** Cold buckwheat noodles	8.50
13.	**Vegetable or Chicken Noodle Soup** Choice of udon or soba	7.50
14.	**Sushi** 7 pcs. sushi & 1 california roll	11.00
15.	**Sashimi** 10 pcs. assortment of sashimi	12.50
16.	**Vegetable Teriyaki**	7.25

LUNCH SPECIAL ROLLS

Served Miso Soup or Salad
Any 2 Roll for $9.75 (with 3 pc. sushi $15.25)
Any 3 Roll for $ 12.75 (with 3 pc. sushi $ 17.25)

California
Shrimp Tempura
Shrimp Avocado
Shrimp Cucumber
Boston
Eel Cucumber
Avocado Cucumber
Spicy Tuna
Tuna
Tuna Avocado
Tuna Cucumber
Peanut Avocado
Spicy White Tuna
Shitake Cucumber
Avocado
Cucumber
Spicy Salmon
Salmon
Salmon Avocado
Salmon Skin
Alaska
Philadelphia
Yellow Tail Scallion
White Fish Scallion
Banana Tempura Tuna

Monday - Thursday: 11:00am - 11:00pm
Friday - Saturday: 11:00am - 11:30pm
Sunday: 12:00noon - 11:00pm

MAJOR CREDIT CARDS ACCEPTED
MIN. $15.00

A-1 Ocha

Japanese Cuisine

Tel.: 212-581-3198
212-581-3195
Fax: 212-581-7049

350 West 46th Street, NYC 10036
Between 8th & 9th Avenue

FREE DELIVERY
Min. $10.00

SOUP

1. **Miso Soup** 2.00
2. **Spinach & Tofu Soup** Spinach & tofu 2.50
3. **Chicken & Corn Soup** 2.50
4. **Ocha Soup** Shrimp, crabmeat, fish cake, snow peas & mushroom. 4.75

SALAD

5. **Garden Salad** 4.00
   Lettuce carrot cucumber cabbage.
6. **Seaweed Salad** 5.00
7. **Avocado Salad** 5.00
   Avocado cucumber lettuce.
8. **Ocha Salad** 7.50
   Spicy seafood w. crunchy lettuce tobiko.
9. **Hijiki Salad** 5.00
10. **Kani Salad** 6.00
    Crabmeat cucumber lettuce tobiko mayo.
11. **Mango Prawns Salad** 7.95
    Seared prawns with spicy mango sauce.
12. **Pepper Tuna Salad** 9.95
    Seared tuna with special pepper line vinegar.

KITCHEN APPETIZER

13. **Edamame** Broiled soybean served hot 4.50
14. **Shumai** Steamed shrimp dumpling 5.50
15. **Gyoza** Pan fried Japanese pork dumpling 5.50
17. **Wasabi Shumai** 6.50
    Steamed pord dumpling with wasabi favor.
18. **Harumaki** 5.00
    Japanese spring roll with sweet & sour sauce.
19. **Steamed Broccoli** 4.75
    with Teriyaki sauce on the side.
20. **Steamed Mix Vegetable** 5.20
    with teriyaki sauce on the side.
21. **Age ToFu** Deeped fried ToFu w. special sauce. 4.50
22. **Yakitori** 6.00
    3 pcs. chicken & vegetable grilled on skewer served w. teriyaki sauce.
23. **Beef Negimaki** 8.50
    Scallion & cheese wrapped in thinly sliced beef w. teriyaki sauce.
24. **Fried Oyster** 6.50
    Batter fired Japanese oyster w. chef's sauce.
25. **Vegetable Tempura** 5.50
    Deep fried vegetable.
26. **Shrimp Tempura** 7.95
    Deep fried shrimp & vegetable.
27. **Chicken Tempura** 7.50
    Deep fried chicken.
28. **Tempura Combo** 9.25
    Deep fried chicken, shrimp and vegetable.
29. **Bar-B-Q Squid** 8.95
    Grilled jumbo squid w. teriyaki sauce.
30. **Spider** 9.50
    Gently fried soft crab w. special sauce.
31. **Fried Calamary** 6.50
    Batter fried squid in soy garlic and vinegar sauce.

SUSHI BAR APPETIZER

32. **Pizushi** 12.95
    scallion pancake, green seaweed on top. Japanese pepper onion tuna served w. chef's special sauce.
33. **Tuna Parfait** 10.95
    Tuna, scallion tobiko served w. spicy sauce.
34. **Yummy Salmon** 9.50
    Seared salmon served w. special sauce.
35. **Yellow Tail cocktail** 9.50
    Yellow tail asparagus cucumber in sake vinegar sauce.
36. **Eel Skewer** 9.50
    Grilled eel and vegetable on the skewer served w. eel sauce.
37. **Oshitashi** 5.25
    Broiled cold spinach topped w. dried bonito and served w. ponzu vinegar sauce.
38. **Sunomono** 9.50
    Mixed raw fish & vegetable served w. ponzu vinegar sauce.
39. **Tuna Tataki** 9.50
    Thinkly sliced tuna served w. special sauce.
40. **Beef Tataki** 9.50
    Thinkly sliced beef served w. special sauce.
41. **Tako Su** 9.50
    Sliced octopus with ponzu vinegar sauce.

SUSHI & SASHIMI A LA CARTE

Tuna	Maguro	3.00	Spicy Tuna		3.00
Salmon	Sake	3.00	Eel	Unagi	3.00
Smoked Salmon		3.00	Shrimp	Ebi	2.50
Egg	Tomago	2.50	Flying Fish Roe	Tobiko	2.50
Crabmeat	Kani	2.50	Sea Urchin	Uni	4.00
Squid	Ika	3.00	Giant Clam	Mirugai	M.P.
Octopus	Tako	3.00	Sweet Shrimp	Ama Ebi	3.00
Red Clam	Hokkigai	2.50	White Tuna		3.00
Mackerel	Saba	2.50	Tuna Belly	Toro	5.50
Spanish Mackerel	Sawara	3.00	Baby Tuna	Bonito	3.00
Salmon Roe	Ikura	3.00	Scallop	Hotatege	3.00
Striped Bass	Suzuki	2.50	Bean Curd Skin	Inari	2.50
Fluke	Hirame	2.50	Fluke Fin	Engawa	3.00
Yellowtail	Hamachi	3.00	King Crab		4.00
			Boton Shrimp		4.95

SUSHI

Served w. soup or salad

43. **Super Sushi Deluxe** 22.95
    10 sushi & 1 spicy tuna roll.
44. **Sushi Deluxe** 18.95
    8 sushi & 1 tuna roll.
45. **Sushi Regular** 16.95
    7 sushi & 1 california roll.
46. **Sushi for Two** 44.95
    16 pcs. sushi, fried dragon & salmon avocado roll.
47. **Vegetable Sushi** 11.95
    6 pcs. sushi & 1 kampyo roll.

12.95
10.95
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2.50
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4.00
4.95
2.95
8.95
6.95
4.95
1.95

SASHIMI (WITH WHITE RICE)

Served w. soup or salad

48. **Sashimi Deluxe** 18 pcs. raw fish	24.95
49. **Sashimi Regular** 15 pcs. raw fish	18.95
50. **Sushi & Sashimi Combo** 12 pcs. raw fish, 5 sushi & 1 tuna roll.	26.95
51. **Sushi & Sashimi for Two** 20 pcs. raw fish, 8 sushi, 1 spicy tuna roll & 1 chef's special roll.	49.95
52. **Chirashi** 15 pcs. raw fish over rice.	18.95
53. **Tekka Don**	18.95
54. **Hamachi Don**	20.95
55. **Unagi Don**	17.95

ROLL OR HAND ROLL

56. **California Roll**	4.50
57. **Tuna Roll**	4.75
58. **Spicy Tuna Roll**	5.50
59. **Tuna Avocado Roll**	5.50
60. **Toro Scallion Roll**	5.95
61. **Salmon Roll**	4.25
62. **Salmon Avocado Roll**	5.50
63. **Spicy Salmon Roll**	5.50
64. **Salmon Skin Roll**	5.00
65. **Alaska Roll**	5.00
66. **Shrimp Avocado Roll**	5.00
67. **Shrimp Asparagus Roll**	5.00
68. **Boston Roll**	5.00
69. **Philadelphia Roll**	5.00
70. **Eel Cucumber Roll**	5.00
71. **Yellow Tail Scallion Roll**	5.50
72. **Spicy White Tuna Roll**	5.50
73. **Chicken Tempura Roll** (Chicken, Tempura, Cucumber, Avocado, Spicy Mayo out side Tobiko)	5.50

VEGETARIAN ROLL

74. **Kampyo Roll**	3.50
75. **Cucumber Roll**	3.50
76. **Umeshiso Roll**	4.25
77. **Oshinko Roll**	3.50
78. **Avocado Roll**	3.50
79. **Vegetable Tempura Roll** Vegetable tempura, cut into 5 pcs.	5.95
80. **Asparagus Roll**	3.50
81. **Shiitake & Cucucmber Roll** Black mushroom & cucumber.	5.00
82. **Peanut Avocado Roll**	4.50
83. **Cucumber Avocado Roll**	4.50
84. **Asparagus Avocado Roll**	4.50
85. **Spinach Roll**	4.50

OCHA SPECIAL ROLL

86. **King Crab California Roll** Crabment avocado tobiko cucumber	8.50
87. **Spider Roll** Deep fried soft shell crab avocado cucumber & spicy mayo	9.95
88. **Shrimp Tempura Roll** Deep fried shrimp avocado cucumber & spicy mayo, tobiko on the top.	9.95
89. **Dragon** Eel cucumber in side avocado tobiko on top	11.95
90. **Rainbow** Crabmeat & cucumber inside raw fish avocado on top	11.95
91. **East** Egg tobiko cucumber & shrimp	4.50
92. **Manhattan** Spicy tuna yellow tail avocado	8.50
93. **New York** Shrimp tempura eel avocado & cucumber	8.50
94. **Futo Roll** Crabmeat avocado egg oshinko cucumber avocado yamagobo & kampyo .	9.50
95. **Rock "N" Roll** Spicy salmon crunchy avocado & cucumber	8.50
96. **Fried Dragon Roll** Cucumber crabmeat inside w. spicy tuna on the top .	11.95
97. **Sunrise** Tuna salmon & tobiko	7.95
98. **Ocha Roll** Eel shrimp salmon avocado outside hot pepper	8.50
99. **Naruto** Crabmeat avocado tobiko inside wrapped w. peeled cucumber	7.95
100. **Spicy Tuna Naruto** Spicy tuna avocado tobiko inside wrapped w. peeled cucumber.	8.95
101. **Eel Naruto** Eel avocado tobiko inside wrapped w. peeled cucumber	8.95
102. **Rainbow Naruto** Tuna yellow tail salmon avocado inside wrapped w. peeled cucumber.	9.95
103. **Spring Roll** Inside shrimp tempura cucumber & spicy mayo outside tobiko & pepper	7.50
104. **Summer Roll** Shrimp crabmeat crunchy spicy mayo tobiko	7.50
105. **Autumn Roll** Inside tuna salmon avocado crunchy spicy mayo	7.50
106. **Winter Roll** Inside lettuce, cucumber, tomato, cabbage, snow peasand baby corn	6.95
107. **Evergreen** Shrimp tempura eel avocado & cucumber roll with green soybean paper.	8.50
108. **Pink Lady** Eel tuna avocado cucumber roll with pink soybean paper	8.50
109. **Lobster Tango** Lobster tail mago cucumber tobiko on top w. chef's special sauce.	10.50
110. **American Dream** Tuna salmon yellow tail avocado bonito flakes mayo and colorful caviar.	12.95
111. **White Swan** Yellow tail crunchy on top white tuna caviar scallion	12.95
112. **Spicy Girl** Inside: spicy tuna, salmon yellow tail avocado, same on top	12.95
113. **Godzilla** Eel crabmeat asparagus inside deep fried	6.95
114. **Tiger** Fried squid avocado cucumber tobiko on top	6.95
115. **Buddhish Delight (Vegetarian)** Black mushroom, cucumber asparagus and apple served w. mango sauce.	6.95
116. **Four Seasons (Vegetarian)** Spinach asparegus avocado & cucumber.	6.95
117. **Titanic** White tuna crunchy cucumber on top spicy salmon scallion and tobiko	12.95
118. **Snow Mountain** Inside shrimp tempura cucumber outside crabmeat crunchy & mayo.	13.95
119. **Volcano Roll** Inside soft shell crab & cucumber & outside spicy tuna & crunchy.	14.95
120. **Magic Roll** Inside spicy tuna crunchy & cucumber outside shrimp avocado eel & masago.	14.95
121. **Black Dragon Roll** Inside crab avocado & cucumber outside eel & peper	13.95
122. **Red Dragon Roll** Inside spicy salmon crunchy & cucumber outside tuna masago & scallion.	14.95
123. **Super Devil** Inside crab tamago crunchy & cucumber outside salmon avocado & scallion.	12.95