

TRADITIONAL ENTREES

Served with Traditional Soup, House Salad with Lemon-Orange or Creamy Ginger Dressing, White Rice, and Ice cream or Sherbet.

SHRIMP TEMPURA

Tempura shrimp and vegetables flash fried and served with house-made Arirang sauce

GENERAL POH'S CHICKEN

Tender pieces of chicken tossed with a sweet and sour orange glaze over assorted vegetables

WASABI CRUSTED FILET MIGNON

8 oz filet mignon served with gingered spinach shitake mushrooms and tempura onion ring

SESAME TUNA

Sesame crusted sashimi tuna, baby bok choy, lemon and chive scented rice with carrot chipotle syrup

BUTTERFLY SHRIMP

Chinese five spice and orange-glazed shrimp tossed with carrot ribbons and snow peas, topped with candied walnuts and steamed rice

STEAK TERIYAKI

Thin-sliced NY sirloin steak marinated and cooked in our special sauce.

MISO PORK

Pork scallopine sliced and seasoned with miso, soy and sriracha pepper, tossed with julienne vegetables and hibachi noodles

PAN SEARED SCALLOPS

Edamame puree, truffle scented greens, miso lime dressing and bok choy

SKIRT STEAK

Marinated in sweet soy sauce, served with baby bok choy and steamed rice

JAPANESE SALMON FILLET

Sweet bell peppers and green onions in a spicy tomato sauce with grilled zucchini.

SHRIMP UDON

Sauteed shrimp tossed with asparagus, red and yellow bell peppers and coconut seafood broth

CHICKEN TERIYAKI

Seared boneless chicken breast served in our special Teriyaki sauce.