June 11, 2015 Menu Guide 9

HIBACHI SUSH

Soup

Miso Soup 3

Curry Coconut Shrimp Soup 7 Seafood Bisque Soup 8

heat Fish Cake Vegetables King Crab Soup 8

Salad

Green Salad **5**

Seaweed Salad 6

Kani Salad 7

Crab Meat Mayo, Cucumber and Fish Roe

Spicy Tuna Salad 9
Spring Mix Salad with Spicy Tuna and Guacamole

Crispy Duck Salad 9 Crispy Duck Meat with Spring mix Cucumber

Crab Meat Avocado Salad 12
Jumbo Lump Crab Meat with Spicy

King Crab Salad 15 Alaskan King Crab, Cucumber, Mango, Red Caviar Crunch on top Mango Sauce

Hot Appetizer

Pan Fried Pork Dumpling

Rock Shrimp Tempura 9

Soft Shell Crab Tempura 10

Rock Duck Roll 10

Spring mix avocado ginger w. special sauce

Filet Mignon Maki 12

Broiled thin-sliced Filet Mignon wrapped with Asparagus and House Special Sauce

Cold Appetizer

Sushi Appetizer (5 PCS)* 9

Soshimi Appetizer (9 PCS)* 10

Crispy Spicy Tuna Gyoza* 10 Guacamole Spicy Sweet Mayo and Truffle Oil

Blue Crab Fajita 11

Tortilla Crust [filled with Cream Cheese Onion and Blue Crab Meat

Pepper Tuna Tataki* 11

Thin Sliced Tuna with Fresh Wasabi

& Walnut on top

Seared Salmon Wrap* 11

Served with Mango, Jalapeno, Salmon Roe with Yuzu Wasabi Sauce

Yellowtail Jalapeno* 12

Thin Sliced Hamachi Sashimi Jalapeno with Spicy Yuzu Sauce

Avocado Ball 12

Avocado wrapped with Lobster Salad Mango Kani and Yuzu Sauce

Fresh Lobster Wrap 13

Cooked Lobster Meat Spring Mix Mango, Cucumber with Thai Dressing

Kumamoto Ouster* 18

*This menu item consists of contains meat, fish or shellfish that are raw or not cooked to proper temperature to destroy harmful bacteria and virus. Consuming raw or under cooked meats, fish or shellfish may increase your risk of food-borne illness, especially if you have certain medical

Special Roll

Crispy Tuna 9 6 PCS Spicy T Tuna wrapped with Avocado

Soider 10

CS Soft Shell Crab Tempura Cucumber,

Avocado and Caviar Lobster meat Avocado 10

King Crab Avocado 11

Crazy (no Rice) 11 6 PCS Salmon, Shrimp, Kani, Eel Caviar Avocado and deep-fried

Dragon 11

Eel Cucumber wrapped with Avocado and Caviar on top

Rainbow 12

a Roll with raw fish and Caviar on top

Rock'n 12

Eel Cucumber inside with Spicy Tuna and Crunch on top

Naruto 12

6 PCS Choice of Tuna/Salmon/Yellowtail

Chefs Special Roll

In: Lobster Salad Asparagus
Out: Mango Avocado with Mango Sauce

Sunrise 13 In: Spicy Crab Meat, Avocado and Cream Cheese

Out. Soicu Salmon and Rice Temoura

Black J 14

Shrimp Tempura and Cucumber

Out: Eel and Avocado with Eel Sauce

Angry Dragon 14 In: Rock Shrimp Tempura

Out: Kani, Avocado with Spicy Creamy Sauce

long Island 15 In: White Tuna, Salmon and Avocado

Out: Yellowtail Jalapeno with Chili Sauce

Lobster Tempura 15

In: Lobster Tempura, Avocado, Crabmeat

Out: Soubean Paper and Mango Salsa Sauce

On Your Way 15

Tuna, Salmon, Asparagus and Avocado

Out: Seared Tuna, Salmon, and 'Yellowtail with Yuzu Miso Sauce

Out of Control 15

In: Shrimp Tempura, Spicy Tuna and Soy Paper Out: Tuna, Salmon, and Eel Avocado with Spicy Miso Sauce

Amazing 15

Spicy Scallop and Asparagus

Out: White Tuna and Spicy Salmon with Wasabi

TNT 15

In: Spicy Tuna and Avocado

Out: Black Pepper Tuna and Wasabi Sauce

Ocean King 16

Spicy King Crab Meat and Diced Cucumber Out: Scottish Salmon & Salmon Roe with Yuzu Sauce

House Special 16

Lobster Meat, Mango and Avocado

Out: Lobster Salad, Wasabi Beans and Coconut Milk Sauce

Asahi 161 17 In: King Crab, Avocado & Shrimp Out: Blue Crab with Chefs Special Sauce

Hibachi

ntrees include: Japanese Hibachi Onion Soup/Salad/Hibachi Shrimp Sampler/ Vegetable and Steamed White Rice. \$3.00 Extra for

Combination Dinners

Chicken & Salmon 20

Angus Steele & Lobster Tail 26

Chicken & Shrimp 20

Filet Mignon & Chicken 23 Chicken & Angus Steak 22

Filet Mignon & Shrimp 26

Chicken & Scallop 22

Filet Mignon & Scallop 28

Chicken & Lobster 25

Filet Mignon & Lobster Tail 29

Shrimp & Salmon 22

Lobster Tail, Shrimp & Scallop 23 Scallop 31

Angus Steele & Shrimp 23

Asahi Deluxe 40

Angus Steele & Scallop 25 Filet Mignon, Lobster Tail, Shrimp and Scallop

Hibachi Children's Special

For Children age 12 and under. Served with Soup, White Rice & Vegetable. \$3.00 Extra for Hibachi Fried

Chicken 10 | Salmon 10 Angus Steak 11 | Shrimp 11

A La Carte

Tuna (Maguro) 3.5

Yellowtail (Hamachi) 3.5 Scottish Salmon (Sake) 3.5

White Tuna (Escolar) 3.5

Smoked Salmon 3.5

Crab Stick (Kani) 3

Squid (Ika) 3

Octopus (Tako) 3

Stripe Bass (Suzuki) 3

Fluke (Hirame) 3

Shrimp (€bi) 3 Eel (Unagi) 3.5

Tobiko (Red/Green/Black) 3.5

Scallop (Hotate) 3.5

Surf Clam (Hokkiggi) 3.5 Pepper Tuna 3.5

Salmon Roe (Ikura) 4

Yellowtail Belly 4

King Salmon 4

Baby Yellowtail (Kamachi) 4.5

Fresh Red Snapper (Madai) 4.5 Jumbo Sweet Shrimp (Boston €bi) 5

Sea Urchin (Uni) S/P

Alaskan King Crab S/P

Fatty Tuna (OToro) S/P Blue Fin Tuna Belly (O Toro) S/P Live Scallop (Hotate) S/P

Dinner From Sushi Bar

rved with Miso Si Maki Combo 15

Spicy Maki Combo 16 Spicy Tuna/Salmon/California rolls

Sake Don 20

on the bed of Sushi Rice

Tekka Don 22

Row Tuna on the bed of Sushi Rice

Chiroshi 22 Row fish and Shell Fish on the bed of Sushi Rice

Sushi For 1 20

ed Sushi . 1 California Roll

Sashimi For 1 23

Sushi Sashimi For 1 24

12 PCS Soshimi 5 PCS Sushi and 1

Tuna Avocado Roll

Trio-Color Sushi For 1 25 3 PCS Tuna, 3 PCS Salmon, 3 PCS Yellowtail

with Trio-Color Roll Asahi Sushi Sashimi For 2 50

27 PCS Sashimi 10 PCS Sushi 1 Chefs Special Roll Omakase S/P

Assorted Daily Special or Seasonal Fish Chosen by Chef

Kitchen Entree

Salad and White Rice or Brown Rice

Tofu Teriyaki 13 Vegetable Teriyaki 14

Chicken Teriyaki 15

Salmon Teriyaki 17 Shrimp Teriyaki 19

Steak Teriyaki 20

TEMPLIRA

Severed with Miso Soup or Green

Salad and White Rice or Brown Rice

Vegetable Tempura 13 Chicken and Vegetable Tempura 15

Shrimp and Vegetable Tempura 16 Kitchen Special

Served with Miso Soup or Gre and White Rice or Brown Rice Miso Solmon 20

Grilled Salmon Bro coli in Miso Sauce and Oshiko

Basil Filet Mignon 23 Filet Mignon with Mix Vegetables Thai Basil

Wasabi Scallop 23 8 PCS Scallop Asparagus, Mushroom

w Wasabi butter sauce Steamed Chilean Sea Bass 25

Grilled Chilean Sea Bass with Yuzu Miso Sauce Surf and Turf 26

Seafood Mayo Sauce

Live Lobster with Filet Mignon & XO Seafood Dressing King of Sea 28 Live Lobster, Shrimo, Scalloo & Salmon with



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STEAKHOUSE SUSTI Lunch: Mon-Sat | 11:30am-3pm

Dinner: Mon-Thurs (5pm-10pm) | Fri-Sat (5pm-11pm) | Sun (2pm-1pm)