

## KITCHEN APPETIZERS

<b>Edamame</b> Steamed Japanese soybeans w. sea salt.	4.95
<b>Pork or Veggie Gyoza</b> Japanese pan fried dumplings.	7.95
<b>Shrimp Shumai</b> (Steamed or Crispy) Steamed or crispy fried shrimp dumplings.	6.95
<b>Japanese Popcorn Chicken</b> Very flavorful and very addicting!	9.50
<b>Chicken Yakitori (2)</b> Grilled chicken on skewers with teriyaki sauce.	8.50
<b>Japanese Spring Rolls (4)</b> Crispy fried spring rolls w. savory dipping sauce.	4.95
<b>Shrimp &amp; Veg Tempura</b>	9.95
<b>Chicken &amp; Veg Tempura</b>	9.95
<b>Beef Negimaki</b> Broiled thin slice of Angus steak wrapped w. green scallion inside w. teriyaki sauce.	10.95
<b>Agedashi Tofu</b> Flash-fried tofu steaks with tempura dipping sauce.	5.95
<b>Roast Duck Roll</b> Boneless roast duck on naan bread with avocado, spring mix, and drizzled with teriyaki-balsamic glaze.	14.95
<b>Hamachi Kama</b> Grilled yellowtail "collar" with moist cheek-like meat. Must try!	13.95
<b>Sauteed Oysters (6)</b> Freshly shucked oysters, light fried, sauteed in garlic butter.	12.95
<b>Grilled Calamari</b> Cumin-scented, BBQ'd whole calamari sliced in rings with special seasoning.	10.95
<b>Kumo Fried Calamari</b> Mango salsa & sweet Thai chili sauce for dipping.	10.95
<b>Japanese Grilled Short Ribs</b> 🍷	11.95
<b>Rock Shrimp Amazing</b> Florida rock shrimp, flash-tempura fried, tossed in creamy spicy glaze.	11.95

## SUSHI BAR APPETIZERS

<b>Blue Crab Quesadilla</b> Fresh quesadilla with blue crab, cream cheese, and onion, drizzled in spicy mayo.	11.95
* <b>Tuna &amp; Lobster Tapas</b> Spicy tuna, Maine lobster claw meat & avocado atop tempura-fried Japanese eggplant with miso-eel sauce.	13.95
* <b>Salmon &amp; Crab</b> Spicy kani salad is paired with slices of salmon and jalapeno in yuzu dressing.	11.95
* <b>Jalapeno Salmon or Yellowtail</b> Freshest yellowtail or salmon with sliced jalapeno on top, drizzled with a crusty ponzu sauce.	11.95
* <b>Tuna Pizza</b> Homemade scallion pancake topped with blue fin tuna, guacamole, and onion with spicy mayo.	13.95
* <b>Cool Filet Mignon Carpaccio</b> 🍷 Slices of extremely rare-cooled Angus filet with tobiko and julienneed scallions in yuzu sauce.	11.95
* <b>Flashy Tuna</b> Flash-seared albacore white tuna is wrapped in English cucumber and topped with citrus mango salsa.	9.95
* <b>Tuna Tower</b> Glistening tuna, ripe avocado, and tobiko flying fish roe in a savory spicy mayo sauce.	13.95
* <b>Sushi Appetizer</b> 4 generously sliced, perfect pieces of assorted raw fish atop sushi rice.	9.95
* <b>Sashimi Appetizer</b> 7 perfect slices of chef's selected assortment of raw fish.	10.95
* <b>Four Seasons Sashimi</b> 🍷 8 slices of pristine fish, each with its own special "chef's topping".	12.95
* <b>Pepper Tuna Tataki</b> Quick seared pepper tuna sliced thin over a bed of mixed greens with wasabi mayo and crunchies.	9.95
<b>Scallop Supreme</b> Grilled sea scallop over asparagus drizzle with onion sauce.	11.95

## SOUP & SALAD

<b>Miso Soup</b> Soybean broth with seaweed & tofu.	2.50
<b>Onion Soup</b> Chicken broth with mushrooms & crispy onion.	2.50
<b>Seafood Miso Soup</b> Scallop, shrimp and crab mixed with shredded vegetables in a miso broth.	8.95
<b>Spicy Seafood Miso Soup</b> Our seafood miso soup described above with a spicy Japanese kick!	8.95
<b>Seaweed Salad</b> Seared seasoned to perfection with sesame seeds & red pepper.	5.95
* <b>Tuna Avocado Salad</b> With organic spring mix.	13.95
<b>Kani Salad</b> Shredded crab, cucumber with crunch in a tobiko creamy sauce.	5.95
<b>Avocado Garden Salad</b> Our organic spring mix salad topped generously with sliced avocado.	5.95
<b>Green Salad</b> Fresh romaine lettuce and grape tomatoes topped with our delicious ginger dressing.	5.50
* <b>Sashimi Salad</b> Organic spring mix, tuna, salmon, avocado, and mango with white yuzu dressing.	8.95

## SUSHI ROLL OR HAND ROLL

<b>RAW</b>			
* <b>Tuna</b>	6.95	* <b>Spicy Crunchy Tuna</b>	7.50
* <b>Salmon</b>	6.95	* <b>Spicy Crunchy Salmon</b>	7.50
* <b>Pepper Tuna</b>	6.95	* <b>Spicy Crunchy Yellowtail</b>	7.50
* <b>Yellowtail Scallion</b>	6.95	* <b>Spicy Crunchy Yellowtail</b>	7.50
* <b>Yellowtail Jalapeno</b>	6.95	* <b>Spicy Crunchy Scallop</b>	7.50
* <b>Alaska</b>	6.95	* <b>Rainbow Roll</b>	13.95
* <b>Tuna Avocado</b>	7.50	* <b>King Crab</b>	18.95
* <b>Tuna Cucumber</b>	7.50	* <b>Rainbow Roll</b>	18.95
* <b>Salmon Avocado</b>	7.50		
* <b>Salmon Cucumber</b>	7.50		

<b>COOKED</b>			
<b>California</b>	6.95	<b>Eel Cucumber</b>	7.50
<b>Philadelphia</b>	6.95	<b>Shrimp Tempura</b>	7.50
<b>Boston</b>	6.95	<b>Chicken Tempura</b>	7.50
<b>Shrimp Avocado</b>	6.95	<b>Salmon Skin</b>	7.50
<b>Shrimp Cucumber</b>	6.95	<b>Dragon Roll</b>	13.95
<b>Spicy Crunchy Crab</b>	7.50	<b>Spider Roll</b>	14.95
<b>Eel Avocado</b>	7.50		

<b>VEGETABLE</b>			
<b>Avocado or Asparagus or Cucumber</b>	5.50		
<b>AAC (Avocado, Asparagus &amp; Cucumber)</b>	6.25		
<b>Honey Roasted Peanut Avocado</b>	6.25		
<b>Sweet Potato Tempura</b>	6.25		

## SUSHI & SASHIMI A LA CARTE

One Piece Sushi or Two Pieces Sashimi (Some exceptions)

* <b>Tuna</b>	3.75	* <b>Caviar</b>	
<b>Super White</b>		<b>Salmon Roe (Ikura)</b>	3.5
<b>Tuna (Escolar)</b>	3.5	<b>Flying Fish Roe (Tobiko)</b>	3.5
<b>White Tuna (Albacore)</b>	3.5	<b>Black Tobiko</b>	3.5
<b>Spicy Tuna</b>	3.5	<b>Red Tobiko</b>	3.5
<b>Tuna Belly (Toro)</b>	8.5	* <b>Shellfish</b>	
* <b>Salmon</b>	3.5	<b>Red Clam</b>	3.25
<b>Smoked Salmon</b>	3.5	<b>Crab Stick</b>	2.75
* <b>Yellowtail</b>	3.75	<b>Squid</b>	3.25
<b>Baby Yellowtail</b>	4.5	<b>Octopus</b>	3.25
* <b>Whitefish</b>		<b>Sea Scallop</b>	3.25
<b>Fluke</b>	3.25	<b>Jumbo Cooked</b>	
<b>Stripe Bass</b>	3.25	<b>Shrimp (Ebi)</b>	3.25
<b>Mackerel</b>	3.25	<b>Sweet Shrimp (Botan Ebi)</b>	6
<b>Broiled Eel</b>		<b>Sea Urchin (Uni)</b>	8
<b>Fresh Water Eel (Unagi)</b>	3.5	<b>Snow Crab</b>	5.25
<b>Eel Avocado</b>	3.5	<b>King Crab</b>	7.25
		<b>Maine Lobster</b>	5.25

## DRINKS

<b>Pepsi</b>	<b>Unsweet Tea</b>	<b>Cold Sake</b>
<b>Diet Pepsi</b>	<b>Orange Juice</b>	<b>Hot Sake</b>
<b>Sierra Mist</b>	<b>Apple Juice</b>	<b>Pellegrino</b>
<b>Fruit Punch</b>	<b>Beer</b>	<b>Voss</b>
<b>Ginger Ale</b>	<b>Wine</b>	<b>Shirley Temple</b>
<b>Lemonade</b>	<b>Champagne</b>	<b>Japanese Soda</b>
<b>Sweet Tea</b>	<b>Cocktails</b>	

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

20% Gratuity will be added for party of 6 or more

## KUMO SIGNATURE ROLL

* <b>Angry Bird Roll</b> White Tuna rubbed with 7 spice, avocado, spicy crab salad, soy paper wrapped, topped with wasabi tobiko and jalapeno slice.	14.95
<b>Surf &amp; Turf Roll</b> Fresh Maine lobster & seared filet mignon, mango and sweet miso sauce.	18.95
* <b>Godzilla Roll</b> Spicy tuna & crunchies topped generously with avocado in a spicy creamy sauce.	14.95
* <b>Sweetie Roll</b> Spicy tuna & crunchies topped with tuna, heart-shaped, with honey wasabi sauce.	15.95
* <b>Tropical Lobster Roll</b> 🍷 Rock lobster tail lightly tempura fried, with avocado, cucumber, and mango is soy wrapped & topped with tuna, salmon, and avocado and a light creamy sauce.	18.95
<b>Scallop Roll</b> Scallop tempura, spicy crab, asparagus & avocado, sesame soy paper wrapped with garlic aioli and eel sauce	16.95
<b>Fried Calamari Roll</b> With cucumber & jalapeno, spicy crab, soy paper wrapped, topped with avocado and yuzu creamy garlic sauce.	16.95
<b>Crabby Shrimp Roll</b> Shrimp tempura, mango, cucumber & asparagus, wrapped in soy paper, topped with spicy Alaskan snow crab, tobiko and eel sauce.	16.95
* <b>Crazy Tuna Roll</b> Inside is pepper tuna with avocado and honey wasabi sauce. Outside is spicy tuna & tempura crunchies.	15.95
* <b>Baja Roll</b> Tuna, yellowtail, salmon and jalapeno wrapped in soy paper, topped with homemade guacamole.	15.95
* <b>Kumo Roll</b> Fresh Maine lobster, mango, avocado, soy paper wrapped, with tuna avocado on top with honey wasabi sauce.	18.95
* <b>Iron Man Roll</b> Spicy crab crunch, avocado, and Albacore tuna rolled in soy paper, topped with spicy crunchy tuna and honey wasabi sauce.	16.95
<b>Furious Dragon</b> Shrimp tempura, avocado and cucumber topped with cajun seared tuna, garlic aioli, eel sauce, spicy mayo & seaweed.	16.95
* <b>Pacific Southwest Roll</b> Spicy rock shrimp tempura, generously topped with avocado and sliced salmon in mango salsa with microgreens.	15.95
* <b>Tuna Volcano Roll</b> Inside is whitefish tempura, cream cheese, and asparagus. Dice of tuna and avocado on top w. eel sauce and spicy mayo.	13.95
* <b>Napoleon Roll</b> Layers of spicy crunchy tuna, lobster salad, eel, avocado, and white tuna, drizzled in spicy mayo and eel sauce.	16.95
* <b>Naruto Roll</b> Tuna, salmon, crab, avocado, and yellowtail wrapped in English cucumbers, with ponzu sauce.	16.95
* <b>Out of Control Roll</b> Tuna, salmon, yellowtail & asparagus, topped with torched tuna, salmon, yellowtail, with rice crunchies, spicy mayo sauce and eel sauce.	16.95
<b>Paradise Roll</b> Spicy lobster salad, shrimp tempura & banana tempura rolled in soy paper with yuzu (Japanese citrus) mango sauce.	16.95
<b>The American Dream Roll</b> Shrimp tempura and cucumber, topped with spicy lobster, drizzled with spicy creamy sauce.	15.95

## SUSHI BAR ENTREES

Served with Miso Soup and Green Salad. Chef's Selection of the Freshest No Substitutions Please

* <b>Sushi Regular</b> 7 pieces of assorted sushi served with California roll or a tuna roll.	21.95	<b>California Roll Dinner</b>	19.95
* <b>Sushi Deluxe</b> 9 pieces of assorted sushi served with a spicy tuna crunch roll.	24.95	* <b>Spicy Maki Combo Dinner</b> Spicy crab roll, spicy salmon roll, and spicy yellowtail roll.	19.95
* <b>Sashimi Regular</b> 18 pieces of assorted raw fish.	25.95	* <b>Maki Combo Dinner</b> California roll, tuna roll, and salmon roll.	18.95
* <b>Sashimi Deluxe</b> 21 pieces of chef's select raw fish.	28.95	* <b>Sushi &amp; Sashimi For Two</b> 8 pieces of sushi, 15 pieces of sashimi, and a Crazy Tuna signature roll.	49.95
* <b>Tri-Color Sushi</b> 3 pcs Tuna, 3 pcs salmon, 3 pcs yellowtail and a spicy crunchy tuna roll.	26.95	* <b>Sushi For Two</b> 18 pieces of sushi and a Godzilla signature roll.	46.95
* <b>Tri-Color Sashimi</b> 6 slices of tuna, 6 slices of salmon, and 6 slices of yellowtail.	29.95	* <b>Kumo Chef's Special For Two</b> 8 pieces of sushi, 18 pieces of sashimi, 4 sauteed oysters, and a chef's special roll.	62.95
* <b>Sushi &amp; Sashimi For One</b> 5 pieces of sushi, 12 pieces of sashimi, and a spicy tuna avocado roll.	27.95		

Group Party Package Info Online at [www.KumoJapanese.com](http://www.KumoJapanese.com)

## KUMO HIBACHI ENTREES

Dinners include: Onion Soup, Green Salad, Hibachi Shrimp Appetizer, Hibachi Vegetables & Steamed White Rice.  
\$2.95 extra for Hibachi Fried Rice or Noodles

### SINGLE ITEM DINNER

<b>Angus Steak</b>	24.95	<b>Vegetable (no shrimp)</b>	15.95
<b>Chicken</b>	20.95	<b>Shrimp</b>	24.95
<b>Salmon</b>	23.95	<b>Scallops</b>	24.95
<b>Filet Mignon</b>	26.95	<b>Chilean Sea Bass</b>	28.95

### COMBINATION DINNER

Selection of Two Items 27.95

Choose from: Angus Steak, Chicken, Shrimp, Scallops, Salmon

### FINEST COMBINATION DINNER

Filet Mignon & One Item 28.95

Choose from: Shrimp, Scallops, Salmon, Chicken, Angus Steak

Lobster Tail & One Item 31.95

Choose from: Angus Steak, Chicken, Shrimp, Scallops, Salmon

Filet Mignon & Lobster Tail 34.95

Ocean's Treasure Shrimp, scallops, & lobster tail 36.95

Land & Sea Filet mignon, shrimp, scallops, & lobster tail 45.95

## CHILDREN'S MENU

For Children Age 12 or Under

Dinners include: Onion Soup, Green Salad, Hibachi Shrimp Appetizer, Hibachi Vegetables & Steamed White Rice.  
\$2.95 extra for Hibachi Fried Rice or Noodles

<b>Chicken or Vegetable</b>	12.95
<b>Angus Steak or Shrimp or Salmon</b>	13.95
<b>Filet Mignon or Scallops</b>	16.95

## KITCHEN ENTREES

Served with Steamed Rice, Miso Soup & Salad. \$2.95 Extra For Hibachi Fried Rice

### TERIYAKI

Grilled over flame, then broiled and served with Japanese teriyaki sauce

<b>Choice of: Chicken, Salmon, or Tofu</b>	19.95
<b>Choice of: Angus Steak, Roast Duck, Shrimp, or Scallops</b>	22.95
<b>Choice of: Filet Mignon or Chilean Sea Bass</b>	26.95
<b>Combo: Choose 2 of:</b> Chicken, Shrimp, Steak, Salmon, Tofu or Scallops	27.95

### TEMPURA

Japanese classic delight, light crispy fried with vegetables, with dipping sauce

<b>Choice of: Chicken &amp; Vegetables or Vegetarian Only</b>	18.95
<b>Shrimp &amp; Vegetables</b>	20.95

### YAKI UDON NO STEAMED RICE

Thick, smooth, and satisfying Japanese wheat flour noodles quick-steamed in pan w. vegs

<b>Choice of: Angus Steak, Chicken, Shrimp, Scallops, or Tofu</b>	18.95
<b>Nabeyaki Udon Soup:</b> Fish Cake, Chicken, Veggies, and Shrimp Tempura	18.95

### YAKI SOBA NO STEAMED RICE

Thin spaghetti Japanese buckwheat noodles quick-steamed in pan w. vegetables.

<b>Choice of: Angus Steak, Chicken, Shrimp, Scallops, or Tofu</b>	18.95
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### CHEF SPECIALTIES

<b>Angus Steak Negimaki</b> Broiled thin slice of Angus steak wrapped around green scallion w. teriyaki sauce.	21.95
<b>X.O Seabass</b> 🍷 Pan seared seabass with XO sauce, served with miso vegetable.	28.95
<b>Grilled Japanese Style Black Pepper Short Ribs</b> 🍷 Grilled short ribs over steamed broccoli, carrots & asparagus drizzle with Japanese special black pepper sauce.	21.95
<b>Seafood Pineapple Fried Rice</b> Presented Polynesian-style in halved pineapple.	17.95

### KUMO SPECIAL FRIED RICE

<b>LARGE SIDE ORDER, NO SOUP OR SALAD</b>	
<b>Egg &amp; Vegetable Special Fried Rice</b>	9.95
<b>Chicken Special Fried Rice</b>	11.95
<b>Angus Steak or Shrimp Special Fried Rice</b>	12.95



**KUMO****MARTINIS \$13****Saketini***Effen Cucumber Vodka, Premium Sake, Cucumber***Lychee***Tito's Handmade Vodka, Lychee Juice, Lychee***Asian Pear***Absolut Pears Vodka, Triple Sec, Sour Mix, Lemonade***Sunrise***Absolut Vanilla Vodka, Malibu Coconut Rum, Pineapple Juice, Sugar Rim***Mango***Malibu Mango Rum, Pineapple Juice, Orange Juice, Splash of Grenadine***Toasted Coconut***Malibu Coconut and Pineapple Rums, Pineapple Juice, Rimmed in Toasted Coconut***COCKTAILS \$12****Red Sake Sangria***Made with Seasonal Fruit***Voodoo Juice***Malibu Coconut Rum, Malibu Banana Rum, Malibu Citrus Rum, Malibu Pineapple Rum, Pineapple Juice, Cranberry Juice, Topped with Dark Rum***Sea Blast***Tequila, Blue Curacao, Lime Juice, Pineapple Juice***Mai Tai***Cruzan Light Rum, Triple Sec, Pineapple Juice, Orange Juice, Lime Juice, Grenadine  
(Also available with Cruzan Mango Rum)***Strawberry Lemonade***Svedka Strawberry Lemonade Vodka, Lemonade, Grenadine, Topped with Seasonal Fruit***Scorpion Bowl \$17***Rum, Vodka, Gin, Cruzan 151 Volcano, Pineapple, Orange and Cranberry Juices, Splash of Grenadine*

Please Drink Responsibly. 2845774

**KUMO****HOT SAKE****Ozeki Sake** 5/small 10/large**COLD SAKE****Hana Sake** *Peach Flavor (Light/Smooth)* 16/375ml  
*Premium sake with refreshing fruit flavors.***Sho Chika Bai** *Nama Sake (Organic)* 18/300ml  
*Mild and full bodied, smooth with a fresh and fruity aroma***Gekkeikan Black & Gold** *Junmai Ginjo* 35/750ml  
*(Light/Smooth) Full-bodied with hints of honeysuckle, papaya, anise and roasted nuts. Well balanced, finished long and smooth. A great sipping sake.***Sho Chiku Bai Nigori** *Junmai Unfiltered* 15/375ml  
*(Rich/Sweet) Junmai Unfiltered sake with a smooth milky and refreshing finish.***Mio Sparkling** 15/300ml  
*Sparkling crisp, mellow sweetness with hints of apple and pear.***Sho Chiku Bai** *Ginjo (Dry Smooth)* 15/300ml  
*This dry, delicate and fruity sake features a smooth, silky texture, tinged with aromas and flavors of pear, melon, honeysuckle, custard and nutmeg. The finished is clean and refreshing with a gentle and subtle salinity.***Mustu Otokoyama Chokara** *Junmai (Extra Dry)* 25/280ml  
*This refreshing, dry sake has a clean flavor and a solid character. A slight, citrusy aroma hints at their unique use of white koji.***Shirakabe Gura** *Junmai (Semi-Dry)* 14/300ml  
*This Tokubetsu Junmai is meticulously brewed using exceptionally pure water, Miyamizu and carefully selected rice. The character of this sake is well-balanced with a complex, crisp finish.***Yuki Honoka** *Junmai (Dry)* 18/300ml  
*A cool, sharp new genre of dry Junmai Sake has arrived! Invigorating and light bodied.***Dassai 45** *(Smooth)* 25/300ml  
*Chewy and full of body. Light honeysuckle aromas with the subtle sweetness of muscat grapes complemented by an undercurrent of crisp dryness. Remarkable of white wine in the best possible way.***BEER \$5**

Sam Adams Lager	Kirin Light
Kirin Ichiban	Miller Light
Sam Adams Seasonal	Heineken Light
Heineken	Bud Light
Budweiser	Stella Artois
Corona	Coors Light
Blue Moon	Angry Orchard

Sapporo 'SILVER CAN' 22oz. \$8
Sapporo 12oz. \$5

**WATER****VOSS** *(Still) 800ml* \$8  
**San Pellegrino** *(Sparkling) 750ml* \$6

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**KUMO****RED WINES****Intrinsic Cabernet Sauvignon** *(Washington)* 36**Seven Falls Merlot** *(Waluke Slope, Washington)* 28**10 Span Pinot Noir** *(Central Coast, California)* 30**Francis Ford Coppola 'Directors Series' Merlot** 35  
*(Sonoma Coast, California)***Campo Viejo Red Blend** *(Spain)* 30**Robert Mondavi Cabernet Sauvignon** 55  
*(Napa, California)***Chateau Ste. Michelle Cabernet Sauvignon** 58  
*(Canoa Ridge, Washington)***Resplendent Pinot Noir** *(Oregon)* 38**WHITE WINES****Ronidnetto Pinot Grigio** *(Abruzzo, Italy)* 28**Ruffino Lumina Pinot Grigio** *(Tuscany, Italy)* 30**Columbia Crest H3 Chardonnay** 30  
*(Horse Heaven Hills, Washington)***Eroica Riesling** *(Columbia Valley, Washington)* 42**Napa Cellars Chardonnay** *(Napa Valley, California)* 45**Santa Margherita Pinot Grigio** *(Alto Adige, Italy)* 45**WINES BY THE GLASS****Whites - \$9**

Ruffino Lumina Pinot Grigio	Two Vines Merlot
Tormaresca Chardonnay	Two Vines Cabernet
Cht Ste Michelle Riesling	Jacob's Creek Reserve Shiraz
Cht Ste Michelle Sauv Blanc	Jacob's Creek Pinot Noir

**Blush - \$8**

Beringer White Zinfandel
Gekkeikan Plum Wine
Rosa de Venti Rosé

**SPARKLING****Gambino Brut 187ml** 10**Mionetto Prosecco Brut** *(Valdobbiadene, Italy)* 30**Campo Viejo Cava Rosé** *(Epernay, Champagne)* 32

Please Drink Responsibly. 2845774

**DESSERTS****Fried Ice Cream 7.50***Vanilla ice cream, surrounded in pound cake, tempura flash-fried, and plated with fresh fruits of the season and whipped cream. A tradition in Japanese restaurants! Served with or without loud birthday song.***Ultimate Chocolate Cake 7.50***Velvety chocolate mousse in between layers of chocolate decadence and moist chocolate cake on a chocolate cookie crust. Finished with chocolate icing.***New York Cheesecake 7.50***New York style creamy cheesecake with graham cracker crust. Garnished generously with fresh fruits of the season and whipped cream.***new Triple Chocolate Tiger Cake 7.95***A stylish layered cake with a white center between two layers each of rich dark and white chocolate butter cream***Raspberry Lemon Drop 8.50***Light, white Italian sponge cake layers, lemon mousse, European raspberry preserve, finished with a lemon glaze, raspberry medallion, and white chocolate curls.***Chocolate Trilogy 8.50***Chocolate cake bottom, layers of dark, milk, and white chocolate mousse, garnished with dark chocolate bark.***Tiramisu 8.50***Vanilla genoise, soaked in coffee liqueur, mascarpone, layered with whipped topping, finished with cocoa powder.***new Mochi Ice Cream 4.95***Sweet Japanese "rice dough" pockets filled with Green Tea, Vanilla, and Red Bean ice creams!***Scooped Ice Cream 2.95***Two scoops of Vanilla, Chocolate, Green Tea, Strawberry Cheesecake, or Coffee Chocolate Chip*