

## SOUPS & SALADS

Miso Soup	4	Gyoza Soup	10
House Salad	7	Avocado Salad	10
Kani Salad	11	Sunomono ( seafood ) cucumber, shrimp, scallop, octopus with ponzu sauce	15
Seaweed Salad	8		
Asagao Sashimi Salad	20	Seared Tuna Salad	18
Salmon Skin Seaweed Salad	16	Sushi Rice	4.50
Rice ( White / Brown )	3.50 / 4		

## SMALL PLATES

KITCHEN			
Edamame steamed soybean in the pod	7	Soft Shell Crab Tempura deep fried soft shell crab	16
Gyoza ( Seafood / Vegetable ) pan fried or steamed dumplings	8	Garlic Edamame edamame, pan fried with garlic, chili pepper and soy sauce	9.50
Buns ( Pork / Crab / Bulgogi ) served with vegetables and sauce inside steamed soft bread (2pcs)	10/10/11	Shumai steamed shrimp dumplings	8
Crab Dumpling deep fried crab dumpling (6pcs)	12	Buta Kakuni braised pork belly with seasoned scallion	13
Kaki Fries breaded deep fried oyster	11	Chicken Kara-age Japanese style fried chicken	10.50
Bulgogi brussel sprouts with sesame sauce Korean style marinated beef	16	Tako Yaki round Japanese snack made with wheat flour-based batter and filled with octopus	10
Mekyabetsu Gomae	8	Asagao Chicken ( Spicy, Sweet )	20
Shrimp Tempura fried shrimp (5pcs)	15	Korean style deep fry chicken with special spicy sauce	

## SUSHI BAR

Ninja Turtle slightly baked tuna, salmon, avocado, with Korean spicy sauce	15	Poké chunked tuna, white tuna, salmon, avocado, poké sauce	16
Avocado Ball avocado wrapped spicy tuna, wasabi sauce	15	Sponge Bob spicy tuna on a bed of deep fried sushi rice	14
Tuna Cocktail cubed tuna, avocado with special sauce	18	Maguro Cracker spicy tuna on a bed of deep fried wonton skin	16
Fireman spicy tuna and cream cheese in jalapeño, deep fried	14	Misty Green spicy tuna, guacamole salsa on a bed of wonton skin	16
		White Night slightly seared white tuna with truffle ponzu	16

## BOWLS

Donburi ( Tekka (tuna) / Sake (salmon) / Una (eel) ) sashimi on a bed of sushi rice	31 / 31 / 31
Hae Dup Bob assorted raw fish, vegetable with rice & Korean spicy paste sauce on side	29
Bulgogi Dup Bob Korean style marinated beef on a bed of white rice	27

## SUSHI & SASHIMI

SASHIMI PLATES		SUSHI (NIGIRI) PLATES	
Taster (6pcs) chef's choice of assorted sashimi	18	Taster (5pcs) chef's choice of assorted sushi	17
Regular (12pcs) chef's choice of assorted sashimi	31	Regular (10pcs) chef's choice of assorted sushi	27
Deluxe (18pcs) chef's choice of assorted sashimi (includes premium sashimi)	43	Deluxe (10pcs & Tuna Maki) chef's choice of assorted sushi (includes premium sushi)	35

## COMBO

served with miso soup			
Sushi Combo 8pcs of sushi & california roll	27	Sushi & Sashimi Combo 5pcs of sushi, 8pcs of sashimi & tuna maki	38
Sushi Trio Combo 3pcs tuna, 3pcs salmon, 3pcs yellowtail sushi and spicy salmon roll	32	Sushi & Sashimi Combo for Two 8pcs of sushi, 10pcs of sashimi & california roll, spicy tuna roll and spider roll	75
Maki Combo california roll, tuna roll and salmon roll	24	Vegetable Maki Combo avocado roll, yasai (vegetable) roll and sweet potato roll	22
Spicy Maki Combo spicy tuna roll, spicy salmon roll and spicy yellowtail roll	26	Chirashi ( Regular / Deluxe ) assorted raw fish on a bed of sushi rice	30 / 37

## A LA CARTE

one piece of sushi or sashimi					
Tuna (Maguro)	5.00	Salmon (Sake)	5.00	Yellowtail (Hamachi)	5.00
White Tuna (Ono)	5.00	Shrimp (Ebi)	5.00	Eel (Unagi)	5.00
Mackerel (Saba)	5.00	Scallop (Hotate)	6.00	Amberjack (Kanpachi)	5.00
Octopus (Tako)	4.00	Egg (Tamago)	4.00	Salmon Roe (Ikura)	6.00
Crab (Kani) - *imitation	4.00	Flying Fish Roe (Tobiko)	4.00	Semi Fatty Tuna (Ju Toro)	mp
Sea Urchin (Uni)	mp	Fatty Tuna (Toro)	mp		

## SPECIAL PLATES

Yellowtail Jalapeño Salsa thin sliced yellowtail, jalapeño mango salsa, garlic ponzu sauce	21
Albacore Jungle seared albacore sashimi with crispy onion, sweet wasabi sauce	22
Blue Fin Tuna Tataki seared blue fin tuna belly sashimi with yuzu ponzu sauce, truffle oil	27
Kanpachi Carpaccio thinly sliced amberjack sashimi with wasabi oil sauce, yuzu pepper	24
Salmon Toro Tartar salmon belly with mango, avocado with special sauce	23

## Teriyaki ( Chicken 20 / Salmon 21 / Beef 22 )

Stir fried with vegetable & teriyaki sauce  
Served white rice with miso soup

## CLASSIC ROLLS

cut or hand roll					
California	8	Avocado	8	Avo & Cucumber	8
Tuna	10	Salmon	9	Yellowtail	9
Shrimp	9	Crab	9	Eel	10
Spicy Tuna	10	Spicy Salmon	10	Spicy Yellowtail	10
Spicy Crab	10	Salmon Skin	10	Shrimp Tempura	10.50
Sweet Potato	9	Yasai (Vegetable)	9	Sweet Tofu (Inari)	9

## house rolls including raw fish

Philadelphia	11	Hokkaido ( Scallop / Spicy Scallop )	10 / 11
Negihama yellowtail, scallion	11	Osaka fresh raw white fish, scallion, tobiko	13
Alaska salmon, avocado, cucumber	10	Negitoro fatty tuna, scallion	16
		Rainbow assorted fish over california roll	18

## SIGNATURE ROLLS

### signature rolls including raw fish

Amazing Tuna in : spicy tuna, avocado out : wrapped fresh tuna (*no rice)	25	Hawaiian Poké in : bed of california roll out : chunked tuna, tomato, avocado, poké sauce	20
Naruto in : tuna, salmon, yellowtail, crab out : wrapped cucumber, ponzu sauce (*no rice)	21	Golden Rabbit in : spicy yellowtail, avocado out : scallop, crunch onion, yuzu tobiko	22
Sexy Lady in : spicy salmon, asparagus out : tuna, salmon, tobiko	21	Ichi-ban in : eel, crunch, real crab out : slightly torched scallop, fried shallot	22
Gentleman in : tuna, salmon, yellowtail, avocado out : tobiko (*soybean paper)	23	Something in : salmon, avocado out : tuna, yellowtail, special seaweed	21
Tuna Wannabe in : spicy tuna, cucumber out : seared tuna, roasted garlic, wasabi sauce	21	Foxwood in : seared tuna, avocado out : salmon, seaweed salad, colorful tobiko	22
Crazy Tuna in : spicy tuna, mango, avocado out : seared tuna, mango sauce	22	Fire Cracker in : jalapeño, cream cheese, spicy tuna tempura out : spicy tuna	19

### cooked rolls

Snow White in : avocado, crunch out : shredded spicy crab	17	Volcano in : tuna, crab out : baked with spicy mayo, tobiko	19
Asagao Deluxe in : soft shell crab, mango out : wrapped avocado, spicy scallop	24	Super Dragon in : shrimp tempura, crab out : 1/2 whole baked eel, spicy mayo, crunch	25
Mango Tango in : lobster salad, mango out : shrimp, avocado, mango sauce, crunch	19	Bulgogi in : Korean style marinated beef out : teriyaki sauce (*soybean paper)	21
Green Dragon in : baked eel, cucumber, tamago out : thin sliced avocado, eel sauce	19	Golden Tiger in : shrimp tempura, cream cheese, avocado out : spicy crab, crunch	20

## RAMEN

### additional topping and sides

• Kae-dama (extra noodle) **must order with ramen	4	• Buta Kakuni (braised pork belly)	6	• Rayu (spicy sesame oil)	1
• Corn	1	• Bean Sprout	1	• Tofu	1
• Broccoli	1	• Pork Chashu (2pcs)	5	• Spicy Ground Pork	3
• Seasoning Boiled Egg	2	• Garlic Flakes	1	• Scallion	1
			1	• Kikurage Mushroom	2

### spicy level

Asagao Ramen Deluxe pork & chicken broth. creamy and spicy flavor. topped with buta kakuni (braised pork belly), seasoned boiled egg, garlic flakes, bean sprouts, scallion, kikurage mushroom.	23
Tonkotsu Ramen original pork broth. creamy, milky and rich flavor. topped with pork chashu, bean sprouts, scallion, kikurage mushroom, seasoned boiled egg, garlic flakes, blended garlic oil.	20
Miso Ramen Asagao's unique chicken broth with miso. topped with pork chashu, bean sprouts, scallion, corn, seasoned boiled egg.	19
Shoyu Ramen Asagao's unique chicken broth with soy sauce and special blended garlic sauce. topped with pork chashu, bean sprouts, scallion, kikurage mushroom, seasoned boiled egg, blended garlic oil.	19
Shio Ramen *Gluten-free available (+3) Asagao's unique chicken broth with salt based clear oil. topped with pork chashu, bean sprouts, scallions, kikurage mushroom, butter, seasoned boiled egg.	19
Tan-tan Miso Ramen Asagao's unique chicken broth with home-made spicy miso. topped with minced spicy pork, bean sprouts, scallion, kikurage mushroom, corn, seasoned boiled egg.	20
Spicy Bibim Men (soupless ramen) spicy chili noodle with special spicy sauce. mixed with minced spicy pork, scallion, ichimi (Japanese dried red chili pepper), spicy sesame oil, egg yolk, buta kakuni (braised pork belly).	19
Vegetarian Ramen *Gluten-free available (+3) creamy kombu dashi broth with spinach noodle. topped with onion, broccoli, corn, carrots, tofu, seasoned boiled egg.	19

## PARTY PLATTER

HOUSE ROLL TYPE	SPECIAL TYPE
Small (40pieces) california, spicy tuna, avocado, tuna and salmon rolls	50 rocky mountain rolls
Medium (64pieces) california, spicy tuna, avocado, tuna, salmon, shrimp tempura, eel and sweet potato rolls	75 Asagao Special california, spicy tuna, salmon avocado, green dragon and gentleman rolls & avocado ball
Large (128pieces) california x 2, spicy tuna x 2, avocado x 2, tuna x 2, salmon x 2, shrimp tempura, eel, sweet potato, crab, new york and alaska rolls	140 Croton Special california, spicy tuna, tuna avocado, salmon avocado, green dragon, golden tiger and something rolls & 6pcs of sushi & avocado ball
Vegetarian (64pieces) avocado, cucumber, yasai, sweet potato, kampyo, asparagus, seaweed, and	80 Hudson Valley Special california, spicy tuna, salmon, tuna, avocado, green dragon, spicy girl, golden tiger and gentleman, big bang rolls & 8pcs of sushi

HAVING PARTY · Make your own selection and ask manager for special price

## HOUSE ROLLS

New York shrimp, avocado, cucumber, tobiko	12	Futo Maki 1/2 vegetable, crab, tamago	11
Boston vegetable, shrimp	12	Rock'n Roll eel, cream cheese, avocado, tobiko	15
Yokohama shrimp tempura, mango, torched salmon	16	Spider soft shell crab, avocado, cucumber	17
Diego deep fried california roll	14	Blue Crab California real blue crab, avocado, tobiko	13
Dragon baked eel, cucumber, crab	16	Spicy Tuna Tempura spicy tuna roll fried in batter	15
White out white tuna tempura, avocado, mango	13	Spicy Crunch crab, avocado, cucumber, cocktail shrimp, crunch	16
Salmon Dynamite baked spicy salmon on a bed of salmon roll	17	Panko Eel deep fried breaded eel, avocado, tobiko	14
Scallop Tempura breaded deep fried scallop	14		

Dancing Dragon in : shrimp tempura, spicy tuna out : baked eel, avocado	18	42nd St. in : tuna, salmon, yellowtail, shrimp tempura, avocado out : colorful tobiko	18
Spicy Girl in : shrimp tempura, cucumber out : cubed spicy tuna, salmon, yellowtail	17	R - 29 in : tuna, cream cheese, avocado out : tempura fish, eel, spicy sauce	21
Treasure Island in : crab, avocado, cucumber out : seared fatty tuna	16	Dai-dai-ro in : salmon, avocado, jalapeño out : torched spicy salmon, special sauce	20
B612 in : spicy tuna, cucumber out : seared fatty tuna	25	Peter's in : white tuna tempura, mango out : thin sliced avocado, spicy tuna, crunch	20
Victoria in : crab, cucumber out : avocado, eel, smoked salmon, shrimp	20	Sweet 16 in : salmon, cream cheese out : shrimp, avocado	18

Popeye in : chicken tempura, cream cheese out : crunch, tobiko, coconut	17	Rocky Mountain (vegetable) in : avocado, asparagus, carrot, mango out : sweet potato tempura, mango sauce	19
Black Spider in : soft shell crab, avocado out : baked eel, crunch, tobiko	24	Ranger's in : spicy tuna, asparagus out : torched salmon, scallop, mango salsa	23
Baked Salmon in : bed of california roll out : wrapped salmon, baked with special sauce	20	Big Bang baked spicy crab on a bed of blue crab roll	21
Jamaican Coconut in : tuna, crab out : baked with sweet sauce, scattered coconut	19		


 spicy level

Please, specify if you have any food allergies

# asagao



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Coloniaial Diner  Post office

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Tues ~Thu 11:30am ~ 2:30pm , 4:30pm ~ 9:00pm  
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**Sun, Mon closed**

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