

Appetizers

Chicken Lettuce Wrap – 6

Wok fried chopped chicken with water chestnuts, onion and scallions, served with crisp iceberg lettuce leaves and a Hoisin honey chili sauce

Shanghai Spring Rolls – 3.5

Two rolls stuffed with chicken, carrot and cabbage, served with a chili plum sauce
**Additional Roll Available for 1.5*

Edamame – 3.95

Steamed and salted Japanese green soy beans

Gyoza Dumplings – 7.25

Eight fried or steamed chicken and pork dumplings served with a citrus soy dipping sauce

Crab Rangoon – 7

Six crispy wontons filled with crab meat, scallions and cream cheese, served with Tasu's sweet and sour chili sauce

Shrimp in Blanket – 6.95

Six wonton wrapped shrimp with cilantro and curry, served with a chili plum sauce

Tasu Vegetable Spring Rolls – 3.5

Two housemade rolls with Shiitake mushrooms, cabbage, carrot and celery served with a sweet and sour chili sauce
**Additional Roll Available for 1.5*

Fried Calamari – 7.95

Tempura fried baby calamari served with a sweet chili sauce

Shrimp and Vegetable Tempura – 6.95

Batter-dipped fried shrimp and vegetables served with a special Japanese tempura dipping sauce

Peking Duck Wrap – 7

Shredded roast duck with cucumber, scallions with Hoisin sauce and rolled inside flatbread

BBQ Baby Back Ribs – 6.95

Tender, wok braised ribs with honey BBQ sauce

Shrimp Summer Rolls – 3.95

Two housemade rolls with shrimp, cucumber, fresh greens and rice noodles, wrapped in rice paper and served chilled with a Hoisin peanut sauce
**Additional Roll Available for 1.75*

Tasu Platter – 9.95

Appetizer sampler with Shrimp in Blanket, Crab Rangoon, Gyoza Dumpling and Shanghai Spring Roll served with a duo of sauces

Soups

Thai Tom Yum or Coconut Soup

Thai style hot and sour soup with lemongrass, straw mushroom, tomato and fresh herbs with choice of shrimp or chicken
Cup – 4.25 Bowl – 7.5

Hot & Sour Soup

Chopped chicken, tofu, bamboo shoots, black ear and golden mushrooms with wine vinegar and chili pepper in a rich chicken broth served with scallion and crispy wontons
Cup – 2.5 Bowl – 3.5

Wonton Soup

Vietnamese style soup with wontons filled with shrimp and chicken, bok choy, yellow noodles, scallions, dried shallots and cilantro in a fresh chicken broth
Cup – 4.5

Miso Soup

Rich dashi fish broth, shinshu miso paste, tofu and seaweed
Cup – 2.25 Bowl – 3.25

Salads

Seaweed Salad - 7

Marinated fresh seaweed with cucumber

Tasu House Salad - 3

Fresh mixed greens, romaine, cucumber, tomato and crispy wonton with choice of Tasu's Ginger, Ranch or Thousand Island dressing

Noodle Soups

Vietnamese Noodle Soup (Pho)

Thin rice noodles, bean sprouts, fresh herbs, onions, sliced beef and meat ball in a rich beef broth

Medium Bowl - 7.50

Large Bowl - 10.50

Japanese Tempura and Udon Soup

Thick udon noodles, tofu skin, Japanese fish cakes, crab sticks, sea weed, scallions and egg in a Japanese bonito broth with tempura vegetables and a choice of chicken or shrimp.

Large Bowl with Chicken - 10.50

Large Bowl with Shrimp - 12.50

Vietnamese Wonton and Egg Noodle Soup

Shrimp and chicken filled wontons, with large shrimp, sliced chicken, bok choy, dried shallot and herbs in chicken broth

Medium Bowl - 7.50

Large Bowl - 10.50

Tempura Entrees

Batter-dipped, wok fried served with assorted vegetables, fried rice and tempura sauce

Shrimp Tempura 13

Chicken Tempura 10

Vegetable Tempura 7.50

Thai Curry

*All curry entrees served with choice of brown or steamed rice
Lunch specials served with choice of house salad, miso or hot & sour soup.
Lunch / Dinner*

Chicken or Pork - 8/10

Beef or Shrimp - 10/12

Combo - 11/13

Vegetable and Tofu - 7/9

***Red Curry (spicy)**

Simmered Red Curry with coconut milk, onion, red and green bell pepper, bamboo shoots, lemongrass, Kaffir lime leaves and Asian basil

****Green Curry (very spicy)**

Simmered Green Curry with coconut milk, eggplant, bamboo shoots, onion, Kaffir lime leaves, lemongrass and Asian basil

Yellow Curry

Simmered Yellow Curry with coconut milk, onion, sweet potato, cashews, lemongrass, Kaffir lime leaves and Asian basil

***Panang Curry (spicy)**

Simmered Panang Curry with coconut milk, red and green bell pepper, onion, lemon grass, Kaffir lime leaves and Asian basil

Rice & Vegetables

Tasu House Fried Rice - 8.5

Chicken, shrimp, egg, carrot, onion, peas and scallion

Chinese Eggplant - 4.95

Stir fried eggplant with scallions and red onion

***Ma Po Tofu (spicy) - 5.95**

Bean curd sautéed with a Sichuan chili sauce

Thai Pineapple Fried Rice - 9.95

Curry scented chicken and shrimp with egg, onion, pineapple, raisins and cashew

Broccoli with Garlic - 4.95

Wok tossed fresh broccoli with garlic sauce

Steamed White or Brown Rice, Fried Rice or Lo Mein Noodles - 2

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

** For Parties of 8 or more an 18% service charge will be added to check*

Hibachi

Served soy glazed Teppan or Teriyaki Style
with zucchini, bean sprouts, egg noodles, sesame seeds and fried rice,
served with a house salad and a choice of miso or hot & sour soup
(Lunch Special served till 4 pm)

Chicken – onion and green peppers	Lunch – 7.25	Dinner – 10.95
Ribeye Steak – sautéed mushrooms	Lunch – 9.95	Dinner – 12.95
Shrimp or Scallop – fresh broccoli	Lunch – 9.95	Dinner – 12.95
Samurai – Steak, Chicken and Shrimp	Lunch – 11.95	Dinner – 14.95
Chicken, Steak, Scallop or Shrimp Combo	Lunch – 11.95	Dinner – 14.95

Kids – Steak, Chicken, or Shrimp with choice of soup or salad – 6.95

Chicken

All entrees served with choice of brown or steamed rice
Lunch specials served with choice of house salad, miso or hot & sour soup.
Lunch / Dinner

Sesame Chicken – 7.25 / 10.75

Crispy sliced chicken breast meat and roasted sesame seeds served with broccoli

***Chili Pepper Chicken** (spicy) – 7 / 10.50

Thai style sautéed chicken breast meat with roasted peanuts, bell peppers, onions,
scallions and freshly squeezed lemon in a tangy sweet & spicy sauce

***Kung Pao Chicken** (spicy) – 7 / 10.50

Tender chicken breast meat with peanuts, dried red chili pepper
and scallions in a classic Kung Pao sauce

***General Tso's Chicken** (spicy) – 7.25 / 10.75

Crispy chicken breast pieces and pineapple in our classic General Tso's sauce
and served with fresh broccoli

***Thai Basil Chicken** (spicy) – 7 / 10.50

Sautéed chicken breast meat with red and green pepper, onion and Asian basil leaves

***Chicken & Eggplant** (spicy) – 6.75 / 9.75

Stir-fried mix of chopped chicken, scallions, basil
and eggplant in a savory soy and garlic sauce

***Crispy Orange Peel Chicken** (spicy) – 7.25 / 10.75

Crispy sliced chicken breast meat tossed with scallions, red bell peppers and orange zest
in Tasu's classic orange sauce and served with broccoli

Cashew Chicken – 7 / 10.50

Stir fried chicken breast pieces with red and green bell pepper, mushroom,
and cashews in the Chef's Thai style brown sauce

Black Bean Chicken – 7 / 10.50

Tender chicken breast meat with fresh garlic
and red and green pepper in a black bean sauce

Beef

All entrees served with choice of brown or steamed rice
Lunch specials served with choice of house salad, miso or hot & sour soup.
Lunch / Dinner

***Beef in Garlic** (spicy) – 8.25 / 12

Wok tossed sliced beef with water chestnuts, red bell pepper and mushroom in a hot garlic sauce

***Thai Basil Beef** (spicy) – 8.25 / 12

Stir fried sliced Beef with red and green pepper, onion and Asian basil leaves

***Hunan Beef** (spicy) – 8.25 / 12

Beef with broccoli, straw mushrooms and red bell pepper in a spicy Hunan sauce

* – Spicy Entrées are available mild, spicy or very spicy

Noodle Entrees

Chicken or Pork – 10

Beef or Shrimp – 12

Combo – 13

Vegetable and Tofu – 9

Thai Drunken Noodle

Wide flat rice noodles, bean sprouts, red and green bell pepper, scallion and basil leaves tossed with a sweet soy glaze

Vietnamese Crispy Noodle

Crispy thin egg noodles, shiitake mushrooms bok choy, onions and bean sprouts

Singapore Rice Noodle

Clear rice noodles, egg, onion, bean sprouts, scallion and curry powder

Pad Thai Noodle

Thin flat rice noodles, scallion, bean sprouts, fried tofu and egg tossed in a tangy sweet citrus sauce and served with roasted peanuts and lime

***Udon Pad Kee Mao (spicy)**

Stir-fried udon noodles with onion red and green bell pepper, mushroom and Asian basil

Tasu Lo Mein

Egg noodles with bean sprouts, green onion and mushroom

Saigon Street Noodle

Lemon grass marinated and grilled chicken, pork, beef or shrimp, served over chilled thin rice noodles with bean sprouts and fresh herbs with salad greens and a lime vinaigrette

Tasu Dinner Specialties

Served after 4 pm daily and all day Sunday

All dinner entrees served with choice of steamed brown or white rice

***Crispy Orange Steak (spicy) – 12**

Crispy tender beef steak tossed with scallions, red bell pepper and orange zest in Tasu's famous orange sauce and served with fresh broccoli

***Thai Basil Duck (spicy) – 12**

Sliced roast boneless duck with red and green pepper, onion and Asian basil leaves

Mongolian Beef – 12

Sliced beef tossed with scallions, onions and garlic, served on a bed of crispy rice noodles

Peking Duck – 16

Tender duck meat and crispy duck skin served with steamed pancakes, scallion, cucumber and Hoisin sauce

Crispy Sesame Steak – 12

Crispy tender beef steak tossed with scallions and Chef's sesame sauce, served with broccoli

***Bangkok Honey Duck (spicy) – 15**

Crispy roast duck pieces with a honey garlic sauce, pineapple, red pepper, scallion and broccoli

Mushu Pork or Chicken – 10.50

Stir-fried pork or chicken with egg, cabbage, mushroom and scallions served with Mushu pancakes and Hoisin sauce

Seafood

All entrees served with choice of steamed brown or white rice

Hong Kong Steamed White Fish – 15

Steamed North Atlantic Cod filet with ginger and scallion, soy glazed on a bed of baby bok choy

***Crispy Orange Peel Shrimp (spicy) – 15**

Wok fried shrimp tossed with scallions, red bell pepper and orange zest in Tasu's classic orange sauce, served with fresh broccoli

Thai Style Crispy Fish – 14

Wok fried tilapia filet served on a bed of bok choy and topped with a water chestnut, red and green pepper confetti with Thai chili sauce

***Crispy Salt and Pepper Shrimp & Scallop (spicy) – 16**

Shrimp & scallops seasoned with sea salt and fresh cracked pepper with bok choy and red bell pepper and served with a side of sweet chili sauce

***Thai Seafood Fantasy (spicy) – 16**

Shrimp, calamari, scallops and mussels with bok choy, fresh and dried red peppers in a classic black bean sauce

Shrimp with Lobster Sauce – 14

Fifteen large shrimp with water chestnuts, straw mushroom, peas, carrot, garlic and egg in a white sauce

Tasu – Sushi Roll Descriptions

ALASKAN ROLL

SMOKED SALMON, SMELT ROES AND
SNOW CRAB INSIDE OUT WITH
SLICED AVOCADO ON TOP

ATLANTIC LOVER ROLL

SNOW CRAB MEAT AND CREAM CHEESE INSIDE
OUT TOPPED WITH FOUR KINDS OF FISH
AND THREE KINDS OF ROES

AVOCADO ROLL

AVOCADO ROLL INSIDE OUT
WITH SESAME SEEDS

BAGEL ROLL

SALMON, CREAM CHEESE, AVOCADOS INSIDE
TEMPURA FRIED AND TOPPED WITH
EEL SAUCE AND SESAME SEEDS

BIG ROLL

EEL, EGG, CUCUMBERS, SWEET PINK POWDERS
AND CRAB STICK INSIDE SEAWEEED PAPER

BLUE SEA ROLL

SALMON, YELLOWTAIL, SPICY TUNA,
AND CUCUMBER INSIDE OUT, TOPPED WITH
SEAWEEED SALAD AND SESAME SEEDS

BONSAI ROLL

EEL, SALMON, OCTOPUS AND AVOCADO
WRAPPED IN SEAWEEED PAPER
WITH EEL SAUCE DRIZZLE

CALIFORNIA ROLL

CRAB STICK, AVOCADO INSIDE OUT
WITH SMELT ROE AND SESAME SEEDS

CALIFORNIA ON FIRE

CRAB STICK, AVOCADO, CREAM CHEESE,
TOPPED WITH MIXED CRAB STICK, CONCH,
SPICY MAYO, SMELT ROES AND OVEN BAKED

CARIBBEAN ROLL

SCALLOP, EEL, CUCUMBER INSIDE OUT
AND TOPPED WITH SLICED AVOCADO, EEL
SAUCE AND SPICY MAYO DRIZZLE

CATERPILLAR ROLL

FRIED SOFT SHELL CRAB WITH CRAB STICK AND
CUCUMBER, INSIDE OUT AND TOPPED WITH
SEARED SAKE BEEF, PONZU AND EEL SAUCES,
SCALLIONS AND SESAME SEEDS

***NEW* CHICKEN TEMPURA ROLL**

TEMPURA CHICKEN WITH EEL SAUCE
SERVED INSIDE OUT AND TOPPED
WITH SHRIMP, AVOCADO, EEL SAUCE
AND A WASABI CREAM DRIZZLE

CRAZY ROLL

SHRIMP TEMPURA, CUCUMBER AND
SPICY TUNA INSIDE OUT WITH SESAME SEED
AND SPICY MAYO

CRUNCHY ROLL

TEMPURA CRUNCH MIXED WITH MAYO INSIDE
OUT WITH SMELT ROES AND SHRIMP ON TOP

CUCUMBER ROLL

SHREDDED CUCUMBERS AND SESAME
SEEDS OUT SIDE SEAWEEED PAPER

CUCUMBER SPECIAL ROLL

CHEF'S SPECIAL CUCUMBER SKIN ROLL
WITH CRAB STICKS, AVOCADO
AND SESAME SEEDS INSIDE

DYNAMITE ROLL

TUNA, SALMON, YELLOW TAIL, SCALLION,
SMELT ROE AND SPICY MAYO, SERVED TEMPURA
STYLE WITH EEL SAUCE DRIZZLE

EEL FASHION ROLL

EEL, TWO TEMPURA SHRIMP, CREAM CHEESE,
AND AVOCADO TOPPED WITH EEL SAUCE

FLORIDA ROLL

SPICY TUNA AND TEMPURA CRUNCH
SERVED INSIDE OUT, TOPPED WITH
SLICED AVOCADO AND SPICY SAUCE

FAMOUS ROLL

EEL, EGG, SMOKED SALMON, CRAB STICK
AND CREAM CHEESE, INSIDE OUT
WITH THREE KINDS OF ROE

HOUSE ROLL

CRAB, SHRIMP, CUCUMBER ROLL
INSIDE OUT WITH FLYING FISH ROE

KING COBRA ROLL

BAKED SALMON SKINS
WITH SCALLIONS INSIDE OUT TOPPED WITH
TEMPURA FLAKE AND EEL SAUCE

LOBSTER ROLL

FRIED LOBSTER TAIL, SPICY MAYO, CUCUMBERS
AND SESAME SEEDS INSIDE OUT SMELT ROES

MANHATTAN ROLL

EEL, CUCUMBER, SHRIMP TEMPURA INSIDE OUT,
SNOW CRAB AND EEL SAUCE ON TOP

MARRY ROLL

CALIFORNIA ROLL TOPPED WITH SCALLIONS,
CHOPPED SPICY TUNA, MAYO, AND SMELT ROES

NEMO ROLL

SPICY TUNA AND AVOCADO INSIDE OUT
FRESH SALMON ON TOP

***NEW* NEW YORK ROLL**

SMOKED EEL, CUCUMBER AND CREAM CHEESE
INSIDE OUT AND TOPPED WITH SMOKED
SALMON AND WASABI TOBIGO

NORTH CAROLINA SUNSET ROLL

SPICY TUNA, SALMON, CREAM CHEESE
AND SPICY MAYO INSIDE OUT
WITH FLYING FISH ROES

OYSTER ROLL

FRIED OYSTER, SPICY MAYO, CUCUMBER AND
SESAME SEEDS INSIDE OUT WITH SMELT ROES

PHILADELPHIA ROLL

FRESH SALMON AND CREAM CHEESE
INSIDE OUT WITH SESAME SEEDS

PICKLE RADISH ROLL

YELLOW PICKLES AND SESAME SEEDS
WRAPPED IN SEAWEEED PAPER

PLUM & SQUID ROLL

CUCUMBER, PLUM PASTE, SQUID
AND SESAME SEED INSIDE,
SEAWEEED OUTSIDE

PLUM PASTE ROLL

PLUM PASTE, CUCUMBER, SESAME SEEDS
INSIDE, SEAWEEED PAPER OUTSIDE

RAINBOW ROLL

CALIFORNIA ROLL INSIDE OUT
TOPPED WITH SALMON, TUNA,
WHITE TUNA AND RED SNAPPER

SALMON ROLL

FRESH SALMON WRAPPED
INSIDE SEAWEEED PAPER

SAN FRANCISCO ROLL

CALIFORNIA ROLL INSIDE OUT
WITH FRESH SALMON, THINLY SLICED LEMON
AND SESAME SEEDS

SCALLOP BONSAI ROLL

SCALLOP, SALMON, EEL AND AVOCADO,
WRAPPED IN SEAWEEED PAPER AND
DRIZZLED WITH EEL SAUCE

SCALLOP ROLL

DICED SCALLOP, SPICY MAYO, SMELT ROE,
INSIDE SEAWEEED PAPER OUTSIDER

***NEW* SEAR-SEA ROLL**

SHRIMP TEMPURA, CRAB STICK,
AND CREAM CHEESE INSIDE OUT
AND TOPPED WITH SEARED TUNA AND EEL
WITH WASABI CREAM AND EEL SAUCE

SHIKI CRUNCH ROLL

SHRIMP TEMPURA AND AVOCADO
INSIDE OUT AND TOPPED WITH TEMPURA
CRUNCH AND EEL SAUCE

SHRIMP TEMPURA ROLL

TWO PIECES SHRIMP TEMPURA WITH SPICY
MAYO INSIDE OUT WITH SMELT ROES AND
SESAME SEEDS

SPECIAL MAGURO ROLL

MIXED SPICY MAYO, ROE, SCALLOP,
AND TEMPURA CRUNCH INSIDE OUT WITH
SEARED TUNA AND SPICY MAYO ON TOP

SPECIAL SPIDER ROLL

SOFT SHELL CRAB, CRAB STICK, EEL, SPICY
MAYO, SESAME SEEDS INSIDE OUT SMELT ROES

SPECIAL YELLOWTAIL ROLL

FRESH SALMON AND EEL INSIDE OUT WITH
YELLOW TAIL, SPICY MAYO ON TOP

SPICY TUNA ROLL

MIXED SPICY TUNA INSIDE
SEAWEEED PAPER OUTSIDE

SPIDER ROLL #1

FRIED SOFT SHELL CRAB, SESAME SEEDS
AND SPICY MAYO INSIDE OUT
WITH SMELT ROES

SPIDER ROLL #2

FRIED SOFT SHELL CRAB, CRAB STICK,
SESAME SEEDS, SPICY MAYO
INSIDE OUT AND TOPPED SMELT ROES

***NEW* SPIDERMAN ROLL**

FRIED SOFT SHELL CRAB, CUCUMBER AND
AVOCADO INSIDE OUT, TOPPED WITH CRAB,
WASABI CREAM AND EEL SAUCE

SNOW CRAB ROLL

MIXED SNOW CRAB, MAYO,
SMELT ROE, SESAME SEEDS INSIDE,
OUTSIDE SEAWEEED PAPER

SWEET DRAGON ROLL

SHRIMP TEMPURA AND SPICY MAYO
INSIDE OUT WITH EEL AND THIN SLICE
AVOCADO ON TOP

SUMO ROLL

COMBINED TUNA, YELLOWTAIL, SALMON,
WHITE FISH, SPICY MAYO, TEMPURA STYLE
WITH MIXED ROES, CRAB STICK, CONCH,
EEL AND CREAM SAUCE DRIZZLE

***NEW* TASU ROLL**

RED SNAPPER, CUCUMBER,
PICKLED GINGER AND TEMPURA CRUNCH
INSIDE OUT, TOPPED WITH
PONZU SEARED MACKERAL

TOKYO SUNRISE ROLL

CALIFORNIA ROLL INSIDE OUT
FRESH SALMON WITH MIXED ROES,
CRAB STICK, CONCH, CREAM SAUCE,
SPICY AND FLYING FISH ROES TOPPING

SPICY TUNA ROLL

TUNA INSIDE, SEAWEEED PAPER OUTSIDE

VEGETABLE ROLL

CUCUMBER, JAPANESE YAMABOGO
AND AVOCADO WRAPPED INSIDE
SEAWEEED PAPER

VOLCANO ROLL

CALIFORNIA ROLL TOPPED WITH
SPICY MAYO SCALLOP, SCALLION, ROES
AND OVEN BAKED

WASABI ROLL

SHRIMP TEMPURA, AVOCADO INSIDE OUT
WITH CRAB AND WASABI CREAM ON TOP

WHITE DRAGON ROLL

SPICY TUNA, CUCUMBER INSIDE OUT
WITH WHITE TUNA, SPICY MAYO
AND RED TOBIGO

YELLOWTAIL ROLL

CHOPPED YELLOW TAIL WRAPPED
IN SEAWEEED PAPER

Sushi and Sashimi

Two Piece Nigiri

Ajistsur
Baby Octopus – 3.5
Mourugai
Baked Green Mussel – 6.25
Kanikama
Crab Stick - 3
Unagi
Fresh Water Eel – 4.25

Tamago
Egg – 2.75
Tobigo
Flying Fish Roe – 3.75
Maurugai
Green Mussel – 3.5
Saba
Mackerel – 4.75

Tako
Octopus – 3.95
Uzura
Quail Egg – 1.95
Sake
Fresh Salmon – 4.95
Ikura
Salmon Roe – 5.95

Sake
Smoked Salmon – 4.75
Hotategai
Scallop – 4.75
Ebi
Shrimp – 4.95
Massago
Smelt Roe – 3.75

Kani
Snow Crab – 3.95
Ika
Squid – 3.1
Izumidai
Red Snapper – 3.5
Ama Ebi
Sweet Shrimp – 7.95

Maguro
Tuna – 4.95
Wasabi Tobigo
Horseradish Fish Roe – 4.75
Shiro Maguro
White Tuna – 3.95
Hamachi
Yellow Tail – 4.25

Nigiri Items Available as 3 Piece Sahimi Style, but Not Available as Part of 2 for 1 Sushi

Sushi Special Lunch

Served with choice of miso or hot & sour soup and house salad

Served Monday through Friday from 11:00 am till 4:00 pm

Sushi Regular - 8.95

Chef's choice of 4 assorted Nigiri and an 8 piece California Roll

Sushi Deluxe - 10.95

Chef's choice of 6 assorted Nigiri and a 6 piece Tuna Roll

Combination 3 Hand Roll - 10.95

Shrimp Tempura, Spicy Tuna and Salmon

Sashimi - 11.95

Chef's choice of 3 kinds of fish and served with Sushi rice

Sushi and Sashimi - 10.5

Chef's choice of 3 assorted Nigiri & Sashimi and 6 piece Cucumber Roll

Chirashi-Don - 10.95

Assorted Sashimi over Sushi rice

Sushi Special Dinner

Served with choice of miso or hot & sour soup and house salad

Sushi Regular - 14.95

Chef's choice of 7 assorted Nigiri and 8 piece California Roll

Sushi Deluxe - 17.95

Chef's choice of 9 assorted Nigiri and 6 piece Tuna Roll

Sushi for Two - 32.95

*Chef's choice of 14 pieces of 7 Nigiri,
8 piece California Roll and 5 piece Big Roll*

Combination 3 Hand Roll - 11.95

Shrimp Tempura, Spicy Tuna and Salmon

Sashimi Regular - 14.95

Chef's choice of 4 kinds of fish, served with Sushi rice

Sashimi Deluxe - 17.95

Chef's choice of 5 kinds of fish, served with Sushi rice

Sushi and Sashimi - 21.95

*Chef's choice of 8 assorted Nigiri, 3 kinds of fish sashimi
and 6 piece Tuna Roll*

Chirashi-Don - 14.95

Assorted Sashimi over Sushi rice

TASU OFFERS 2 FOR 1 SUSHI EVERYDAY, ALL DAY

THE SUSHI ITEM OF EQUAL OR LESSER VALUE WILL BE AT NO CHARGE PER TABLE.

** SEPARATE CHECKS ARE UNAVAILABLE WITH 2 FOR 1 SUSHI ITEMS **