



# ONTORAY

## Entrées

*Includes side salad, steamed white rice and miso soup*

**GRILLED CHICKEN** \$13.95

*Teriyaki Style*

**MIKADO CHICKEN** \$14.95

*Fried Rice, vegetable, spicy garlic scallion*

**PACIFIC RIM RIBS** \$18.95

*Tender, slow cooked, Asian barbeque glaze*

**VEGETABLE TEMPURA UDON** \$12.95

*Seasonal vegetable tempura, thick flour noodles, Traditional Japanese broth*

**EBI TEMPURA UDON** \$14.95

*Black Tiger Shrimp, thick flour noodles, Traditional Japanese broth*

**GRILLED SALMON** \$15.95

*Fresh Atlantic Salmon, miso oregano sauce*

**BEEF TENDERLOIN** \$23.95

*Hand-trimmed filet, aged 21 days, teriyaki demi-glace*

**SEARED AHI TUNA** \$17.95

*Rice cracker crust, wasabi cream sauce, teriyaki demi-glace*

**VEGETABLE TEMPURA** \$11.95

*Seasonal fresh vegetables, traditional Japanese batter*

**SHRIMP TEMPURA** \$16.95

*Black Tiger Shrimp, fresh vegetables, lightly fried*

## 50<sup>th</sup> Anniversary Specials

**BENTO BOX \$10.95**

*Teriyaki glazed chicken breast, shrimp and vegetable tempura, 2-Piece California roll. Served with steamed rice and your choice of salad or miso soup.*

**TERIYAKI BOWL \$8.95**

*Choice of classic chicken, charbroiled steak, or sliced pork tenderloin, teriyaki glazed. Emperor's assortment of tempura vegetables and steamed rice. Add a side salad or miso soup for \$1.95.*

## SUSHI CLASSICS

### Traditional Japanese Sushi Maki

**TEKKA MAKI** \$5.50

*Ahi Tuna*

**KAPPA MAKI** \$4.25

*Cucumber*

**SAKE MAKI** \$5.25

*Salmon*

**NEGIHAMA MAKI** \$5.50

*Yellowtail and Scallion*

**UNAGI MAKI** \$6.25

*Barbeque Eel*

**FUTO MAKI** \$7.25

*The "fat" roll, assorted ingredients*

**SAKE KAWA MAKI** \$6.25

*Broiled salmon skin, yamagobo, cucumber, kaiware*

## NOMIMONO

### Beverages

**SOFT DRINKS**, Bottomless \$2.25

**JUICE**, \$2.75

**ICED TEA**, Bottomless \$2.25

**GREEN TEA** \$2.25

**COFFEE**, Bottomless \$2.25

**Full sake, beer and liquor menu available.  
Menu subject to change without notice.**



