



OPENING NOTES – ZENSAI

Shrimp Tempura 14.⁹⁵
Five golden shrimp tempura, one shishito pepper, crisp and delicate, paired with green bean tempura sticks.

Vegetable Tempura 13.⁹⁵
Sweet potato, onions, broccoli, green beans, shishito – lightly battered and fried until crisp.

Edamame 7.⁹⁵ **V+GF**

Cranberry Crab Rangoon 13.⁹⁵
The tangy savor of cranberries, the salt of crab (kanikama) & the rich silk of cream cheese.

Teriyaki Wings (5) 11.⁹⁵
Sweet meets sassy—teriyaki-glazed wings with cracked black pepper that kicks so hard its flip-flop flies off.

Tebasaki Wings (5) 11.⁹⁵
So good you'll time-travel to ancient Japan at the exact moment two sumos belly-bump over the last drumstick. Twice-fried, soy-garlic glazed.

Avocado Salad 14.⁹⁵
Avocado chunks, Kewpie mayo, black & orange tobiko, kanikama, cucumber, tempura flakes.

Seaweed Salad 6.⁹⁵ **V**
A tangle of crisp seaweed ribbons with nutty sesame and a savory-sweet bite.

THAI NOODLES STANDARDS

Vegetable or Tofu	15. ⁹⁵
Chicken	17. ⁹⁵
Beef or Shrimp	19. ⁹⁵
Crispy Chicken	18. ⁹⁵

Pad Thai **GF**
Rice noodles, egg, firm tofu, crushed peanuts, red onions, bean sprouts, lime + tamarind juices, coconut sugar.

Pad See Ew (GF optional)
Flat wide noodles, egg + Chinese kale, sautéed garlic, in a molasses-soy bean paste infusion.

Drunken Noodles **** (GF optional)**
Flat wide noodles, tomato, onions, string beans, bamboo shoots, basil leaves, hot peppers, and sautéed garlic.

MONKFISH SONGBOOK

comes with Jasmine rice

Cranberry-Teriyaki Salmon 27.⁹⁵
Grilled fresh salmon, cranberry-teriyaki glaze, Chinese kale. Served with jasmine rice.

Crispy Salmon Cashews 24.⁹⁵ *****
Crispy salmon, onion, bell peppers, broccoli and chili jam. Served with jasmine rice.

Chicken Cashews 19.⁹⁵ ******
Crispy chicken, white onion, bell peppers, broccoli and chili jam.

Pad Kaprow *******
Ground Beef 19.⁹⁵ • **Ground Chicken** 18.⁹⁵
A wok-fired stir-fry of onions, bell peppers, sautéed garlic, and Thai basil with bird chili heat. Add Fried Egg \$1

Chicken or Pork Katsu Kare ***** 19.⁹⁵
Handcrafted, marinated cutlet in panko crust, served with rich Japanese curry, and a fresh cabbage & carrot salad drizzled in spicy mayo.

Spicy Tuna on Crispy Rice 19.⁹⁵ ***•**
Daikon sprouts, black tobiko, wasabi mayo .

Scallion Pancakes 12.⁹⁵ **VT**
Handcrafted, deep-fried dough flavored with scallions, ginger-soy sauce.

Fried Calamari 14.⁹⁵ *****
Sriracha–Sesame Mayo, Maine Sea Salt & Togarashi.

Vegetable Spring Rolls 12.⁹⁵ **VT**
Golden, crispy rolls stuffed with carrots, taro, and cabbage, wrapped in a light flour shell.

Coconut Curry Fries 10.⁹⁵
Crispy fries served with a side of Masaman curry for dipping.

Chive Dumplings (Gui Chai) 11.⁹⁵ **V**
Little pockets of garlic chive goodness—savory, and seriously addictive. Choose between crispy or steamed.

Takoyaki (5) 12.⁹⁵
Deep fried, dressed with Tonkatsu sauce, Kewpie mayo, Bonito flakes.

Chicken Satay 12.⁹⁵
Tender grilled chicken thigh skewers, marinated in aromatic spices and served with creamy peanut sauce and cucumber relish.

NOODLE IMPROVISATIONS

Udon Gone Thai 26.⁹⁵ *****
Chewy Japanese udon wok-fried in Thai green curry with basil, onions, and red peppers, then crowned with crispy fried shrimp and crispy basil leaves. We reduce the curry till the sauce clings to every noodle — bold, aromatic, and packed with flavor. (This is a dry curry-style.)

Dragon’s Breath Garlic Noodles 28.⁹⁵
Not recommended on a first date. ******
Crispy shrimp tossed with lomein noodles spicy garlic sauce, red peppers, onions, cilantro & crispy garlic.

Tokyo Iron Pan Noodles ****** 24.⁹⁵
Dry-style ramen noodles stir-fried with chicken, shrimp, egg, bacon, baby Shanghai, Napa cabbage, carrots, scallions, and cilantro in a savory sesa-me-soybean sauce with oyster sauce and chili pepper, served on a sizzling hot pan.

Tom Yum Spaghetti 29.⁹⁵ ******
A jazz riff on the classic Thai soup — spaghetti tossed with crispy shrimp, mussels, and calamari, tomatoes, red bell peppers, and onions in a bright, spicy-sour Tom Yum sauce fragrant with lemongrass, makrut lime, and chili heat.

RICE RHYTHMS

Monkfish Fried Rice 18.⁹⁵ **(GF option)**
Choose one: **Shrimp or Chicken or Beef or Fried Tofu or Veggies** with sautéed garlic, Spanish onion, Chinese kale, tomato and egg.

Indonesian Fried Rice 19.⁹⁵ *****
Crispy fried chicken, Indonesian curry paste, black soy sauce, carrot, sautéd garlic, scallions, crowned with crispy red onions, fried egg.

Chicken Teriyaki Fried Rice 18.⁹⁵
Grilled chicken, egg, yellow onion, teriyaki sauce, scallions.

Basil Fried Rice & Fried Egg 19.⁹⁵ **(GF option)**
Choice of **Crispy Tofu or Ground Beef or Ground Chicken**, red and white onions, sautéed garlic, bell peppers, bird chili and basil. *******

18% Gratuity will be added for parties of six (6) or more, 20% Gratuity will be added for parties of ten (10) or more.

WARM-UP SOUPS

Miso Soup 4.⁷⁵

Mushroom-Ginger Soup 7.⁹⁵ **V**
Shiitake, enoki, scallions, bean sprouts, julienne ginger, vegetable broth.

Tom Yum Goong 8.⁹⁵ **** GF**
Shrimp, lime juice, chili jam, galanga, enoki, tomatoes, lemongrass, cilantro and scallions.

THE GREEN SET - VEGETARIAN

Tofu Basil 16.⁹⁵ **VT**
Fried tofu, broccoli, bell peppers, white onions, carrots, and basil sautéed in spicy garlic sauce, and served with jasmine rice.

Tofu Katsu Kare 17.⁹⁵ **VT ***
Panko-crusted tofu seasoned with curry sauce, cabbage & carrots salad with spicy mayo dressing, jasmine rice.

Mushroom Soba 18.⁹⁵ **V**
Enoki, shiitake + oyster mushrooms, sautéed garlic, sautéed with fried tofu, soba noodles, broccoli, carrots + cabbage, in shoyu soy-shiitake sauce.

THE BROTH CHORUS

Shoyu Ramen 22
Tender chāshū — Japanese-style braised pork belly — narutomaki, shiitake, shoyu-marinated egg, bamboo shoots, baby Shanghai, wakame, bonito flakes, sesame, green onion, and garlic oil in shoyu broth.

Beef Noodle Soup 19.⁹⁵
Thinly-sliced sirloin, rice noodles, and baby Shanghai in rich beef stock, cilantro, scallion.

Shrimp Tempura Udon 19.⁹⁵
Crispy tempura: shrimp, string beans, and shishito with udon, wakame, broccoli, carrot, cabbage, sesame seeds, garlic oil in soy broth.

Vegetable Tempura Udon 17.⁹⁵ **VT** Crispy tempura: string beans, sweet potato, broccoli, white onion and shishito with udon, wakame, broccoli, carrots and cabbage, sesame seeds, and garlic oil in soy broth.

Spicy Miso Pork Ramen 23.⁹⁵ *******
Ground pork, tender chāshū — Japanese-style braised pork belly — togarashi, baby Shanghai, sweet corn, scallions, kamaboko, and shoyu-marinated egg in spicy miso broth.

CURRY VARIATIONS

Tofu or Veggies 17.⁹⁵

Chicken 18.⁹⁵

Beef or Shrimp 19.⁹⁵

Crispy Chicken 21.⁹⁵

Grilled Sashimi-Grade Salmon 27.⁹⁵

All Curries are served with Jasmine rice

Red Curry **GF ****
String beans, bamboo shoots, broccoli, bell peppers, carrots, and basil leaves.

Green Curry **GF ****
String beans, broccoli, bamboo shoots, bell pepper , carrots, and basil leaves.

Yellow Curry **GF ***
Curry powder, broccoli, onion, tomato, carrots.

Masaman Curry **GF ***
Thai-Malaysian style, sweet potato, onion, carrots, and peanuts.

THE MAD MONKFISH

NIGIRI & SASHIMI			
Maguro (Tuna)	N 10 ²⁰	S 12 ²⁰	• GF
Tako (Octopus)	N 9 ³⁵	S 11 ³⁵	• GF
Ikura (Salmon Roe)	N 10 ²⁰		•
Sake (Salmon)	N 10 ²⁰	S 12 ²⁰	•GF
Smoked Sake	N 10 ²⁰	S 12 ²⁰	GF
Uni (Sea Urchin)	N 14		• GF
Hamachi (Yellowtail)	N 10 ²⁰	S 12 ²⁰	• GF
Uni & Quail Egg	N 16		• GF
Inari (Sweet Tofu Pouch)	N 7	S 9	
Tobiko	N 9 ⁵⁰		• GF

N = Nigiri, S = Sashimi 2 Pieces Per Order for Nigiri. 3 Pieces Per Order for Sashimi.

SUSHI & MAKI ENTREES

(All Entrees come with Miso Soup)

- #1 Monkfish Maki Combo 25 • GF
Tuna Maki, Salmon Maki, Hamachi Maki
- #2 Monkfish Maki Combo 30 •
(All Cooked) Eel-Cucumber Maki, Crazy Maki, Fashion Maki.
- #3 Monkfish Maki Combo 35 •
Spicy Tuna Maki, Scorpion Maki + Alaskan Roll

MAKIMONO - MAKI ROLLS

- Tuna Maki or Hamachi Maki or Sake Maki 9.⁹⁵ • GF
Tuna or Hamachi or Sake 11.⁷⁰ • GF
With avocado or cucumber or scallion
- Spicy Tuna or Spicy Sake or Spicy Yellowtail 10.⁸⁰ • *
spicy mayo, cucumber and crunchy.
- Mack the Knife Maki 12.⁶⁰ • * GF
Yellowtail, cucumber, scallions, and chili sauce
- Caterpillar Roll (8 Pieces) 16 •
Grilled eel, cucumber and tobiko, wrapped in avocado and topped with eel sauce.
- Alaskan Roll 12.⁶⁰ • GF
Salmon, avocado, cucumber, and scallions.
- Philadelphia Roll 11.⁷⁰
Smoked salmon cream cheese, cucumber, and scallions.
- Bebop Roll (5 Pieces) 14.⁴⁰ •
Smoked salmon, shrimp, scallop, crab, cucumber, mayo.

- California Roll 9.95 •
Kanikama, avocado, cucumber and tobiko.
- Una-Avo or Una-Cucumber 10.⁸⁰
Grilled eel, with eel sauce; choice of avocado or cucumber.
- Rising Sun Roll (5 Pieces) 14.⁹⁵ •
Salmon tempura, avocado, tobiko, scallions and eel sauce.
- Crazy Roll (5 Pieces) 14 •
Shrimp tempura, avocado, cucumber, tobiko and eel sauce.
- Spicy Scallops Roll 17.⁹⁵ • *
Spicy mayo, cucumber, and tempura crunch.
- Salmon Skin Roll 9.⁹⁵
Crispy salmon skin, scallions, cucumber, and eel sauce.
- C-Jam Blues Roll 14 *
Spicy tuna tempura, cucumber, and spicy mayo.

- Fashion Maki 14 •
Grilled eel, avocado, cream cheese, tobiko & eel sauce.

Before placing your order, please inform your server if a person in your party has a food allergy.

• Consumer advisory warning for raw foods in compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry, or seafood poses a risk to your health.

- Saba (Mackerel) N 9.³⁵ S 11.³⁵ •
- Unagi (Grilled Eel) N 10.²⁰ S 12.²⁰
- Tobiko & Quail Egg N 11 •
- Ebi (Shrimp) N 9.³⁵ S 11.³⁵ GF
- Suzuki (Seabass) N 9.³⁵ S 11.³⁵ • GF
- Ikura & Quail Egg N 11.⁹⁰ •
- Tamago (Egg Mousse) N 7.⁶⁵ S 9.⁶⁵
- Hotate Gai (Scallop) N 11 S 13 •GF
- Kanikama (Crabstick) N 6 S 8

- Sushi Regular 32 •
Tuna, Salmon, Hamachi, Ebi, Kanikama, Saba, Tobiko + Tuna--Cucumber Maki.
- Sashimi Regular 35 • GF
Chef's choice of ten pieces of sashimi + sushi rice.
- Sushi Deluxe 39 •
2 Tuna, 2 Salmon, Hamachi, Suzuki, Ebi, Tobiko + Alaskan Roll
- Sashimi Deluxe 42 • GF
3 Tuna, 3 Salmon, 3 Seabass, 2 Hamachi, 2 Saba, 2 Tako, a side of sushi rice.

MAKIMONO – SPECIAL ROLLS

- Rainbow Roll 20 •
Eel, cucumber & avocado wrapped with salmon, tuna, seabass.
- Mood Indigo Maki 18 •
Tuna, salmon, sea bass, with tobiko + scallion.
- Crouching Tiger Roll 19 •
Shrimp, crab, cream cheese, avocado, cucumber with salmon + tobiko.
- Spicy Red Dragon Roll 24 • *
Shrimp tempura + cucumber topped with spicy tuna.
- Sophisticated Lady Roll 24 •
Shrimp tempura topped with tuna, avocado +eel sauce.
- Lover Man Maki 24 • *
Spicy tuna, cucumber, topped with fresh tuna +eel topped with eel sauce
- Mad Monk Maki 24 •
Suzuki tempura, spicy tuna, avocado topped with seared tuna + eel sauce.
- Volcano Roll 24 *
California roll topped with spicy mayo, scallops, kanikama, scallion +eel sauce
- Spider Roll (5 Pieces) 22 • *
Soft shell crab tempura, avocado, cucumber, & tobiko with eel sauce and spicy mayo.
- Jazz Fusion Roll 24 •
Shrimp tempura, crabstick, topped with eel, tobiko, avocado + eel sauce.
- Monk's Dream Roll 24
Shrimp tempura, avocado topped with kanikama, mayo + tempura flakes.

- Pan's Ecstasy Roll 23 •
Salmon, avocado, and tamago wrapped in sushi rice, topped with poached salmon, yuzu tobiko drizzled with eel sauce and spicy mayo.
- Scorpion Roll 19 •
Grilled eel , avocado & tobiko wrapped in shrimp + topped with eel sauce

ENCORE CLASSICS

- Gaga's Monster Roll • 24.⁹⁵
In honor of Mother Monster: octopus, cucumber, tiger shrimp, kanikama, tempura crunch, tobiko, scallion + spicy mayo wrapped in soy paper, draped in raw tuna, drizzled with ponzu + topped with multicolored tobiko. Paws up!
- Off-Key Marie Roll • 18
We celebrate the amateur's love of food + song! Tuna, salmon, cucumber & avocado are wrapped in nori & rice & topped with orange & wasabi tobiko.

FAIRY TALE SUSHI

- Sleeping Beauty Roll (10 Pieces) 24 •
Yellowtail, crushed pineapple + tempura flakes wrapped in yellow soy paper + sushi rice, draped with salmon, sliced ripe mango +drizzled with refreshing pineapple-lime mayo.
- The Rumpelsiltskin Roll (8 Pieces) 24 •
Inside: wok-roasted balsamic-glazed shiitake, yellowtail, tempura crunch + green apple. Outside: fresh tuna, drizzled with wasabi mayo; topped with spring onion confetti; crowned with crispy yu mein noodles.

- Red Riding Hood Roll (10 Pieces) 24 •
Spicy tuna, shrimp tempura + cucumber ensconced in sushi rice + green soy paper, draped with pared scallop + strawberry medallions, topped with black tobiko + drizzled with red berry coulis.

- The Frog Prince Roll (8 Pieces) 24 •
Inside: salmon, mango + tempura crunch; Outside: layered with avocado + crowned with spicy snow crab + tobiko salad.

VEGETABLE MAKI

- Cucumber Maki 8 GF, V
- Avocado Maki 9 GF, V
- Shiitake Maki 9 V
- Avo-Cucumber Maki 9.⁹⁵ GF/V
- Tofu Maki 7.⁵⁰ V
- Oshinko Roll (Pickled daikon) 7.⁵⁰ V
- Alice Coltrane Roll 12 V
Wok-roasted balsamic-glazed shiitake, green apple, avocado tempura
- Daya Mata Maki 11.⁵⁰ GF, V
Cucumber, avocado, mango
- Idaho Roll 9.⁹⁵ VT
Sweet Potato Tempura
- The Sun Ra Roll 12 V
Mango + avocado tempura
- Frankie & Johnny Roll 13.⁵⁰ VT
Sweet Potato tempura, cream cheese and avocado

PARTY BOATS

- Each party boat comes with a portion of seaweed salad
- Sushi & Sashimi Party Boat 1 125 •
(24) Nigiri Sushi (12) Sashimi.
- Sushi & Sashimi Party Boat 2 240 •
(40) Nigiri Sushi (28) Sashimi
- Sushi & Sashimi Party Boat 3 300 •
(50) Nigiri Sushi (35) Sashimi,
- The Mad Maki Party Boat A 80 •
(2) California Roll (2) Spicy Tuna (2) Crazy Maki, Tuna Maki, Salmon Maki (48 pcs)
- The Mad Maki Party Boat B 135 • *
(2) California Roll (2) Spicy Tuna (2) Spicy Salmon (2) Eel Avocado (2) Spider, Rainbow, Daya Mata Roll, Spicy Red Dragon Maki (86 pcs)
- The Mad Maki Party Boat C 210 • *
(2) California Roll (2) Spicy Tuna (2) Spider (2) Sophistcated Lady Roll (2) Eel-Cucumber (2) Mood Indigo Maki (2) Alaskan Maki, Philadelphia Roll, Fashion Maki (96 pcs)
- Vegetable Party Boat 85 GF, VT
Chef's choice (48 pcs)

DONBURI & POKE BOWLS

- Chirashi 26 •
Assorted sashimi over seasoned rice.
- Sake or Hamachi Don 28 • GF
Salmon or yellowtail sashimi over seasoned rice.
- Una Ju 26
Broiled freshwater eel, sweet eel sauce over rice.
- Salmon or Tuna Poke Bowl 28 •
Salmon or Maguro cubed and marinated in sesame and soy, shiitake, mixed greens, nori, and house-made Japanese pickles over seasoned rice.