

KITCHEN ENTREE

CREAMY KIMCHI UDON 20
Stir fried shrimp, kimchi udon, belle pepper, onion, with house creamy white sauce

CHICKEN FRIED UDON 19
Stir fried udon with chicken, bell pepper, onion, scallion

QU JAPAN FRIED RICE 19
Chicken, shrimp, string bean, corn, egg, scallion, onion

VEGGIE FRIED RICE 16
Asparagus, string bean, corn, egg, scallion, onion

GRILLED GARLIC SALMON 25
Mushroom, asparagus, bell pepper, house special sauce

CHICKEN TERIYAKI 20
Mushroom, asparagus, Bell pepper, teriyaki sauce

THAI STYLE STEAK 23
Steak, curry paste, basil, onion, bell pepper, asparagus, mushroom

CHICKEN | SEAFOOD THAI CURRY 20 | 23
Chicken Or Assorted seafood w. bell pepper, onion, basil, asparagus, string bean & cauliflower

PEPPER BEEF 23
Grilled sliced steak with bell pepper and onion

SHRIMP & VEGGIE TEMPURA 21

CHICKEN KATSU DINNER 22
Deep fried breaded chicken with japanese curry over rice

RAMEN

SPICY | TONKOTSU RAMEN 17
Spicy pork broth base, chashu pork, kikurage mushroom, bean sprout, bamboo shoot, seasoned soft boil egg, scallion

SHOYU RAMEN 18
Soy pork broth base, chashu pork, fish cake, thin shichimi, bean sprout, bamboo shoot, seasoned soft boil egg, scallion

QU SIGNATURE RAMEN 20
Chicken & pork broth base, Grill chicken teriyaki, shrimp, kikurage mushroom, bean sprout, bamboo shoot, seasoned soft boil egg, scallion

MONDAY - FRIDAY 11:30AM - 3:00 PM

SUSHI BAR LUNCH

Served W. miso soup

SUSHI LUNCH 17
6pc Assorted sushi with salmon roll

SASHIMI LUNCH 17
9pc Assorted sashimi with sushi rice

SUSHI SASHIMI LUNCH 19
4pc sushi, 6pc sashimi and a salmon roll

TRI-COLOR SUSHI LUNCH 20
2pc tuna, salmon, yellowtail sushi and a salmon roll

CHIRASHI LUNCH 21
10 pcs Assorted sashimi over sushi rice with kani and tamago

ANY 2 ROLL 14

ANY 3 ROLL 18

AVOCADO ROLL
AVOCADO CUCUMBER ROLL
MIX VEGGIE ROLL
SWEET POTATO ROLL
PEANUT AVOCADO ROLL
SALMON SKIN CUCUMBER ROLL
EEL AVOCADO ROLL
EEL CUCUMBER ROLL

PHILADELPHIA ROLL
BOSTON ROLL
CALIFORNIA ROLL
ALASKA ROLL
TUNA ROLL
SALMON ROLL
WHITE TUNA ROLL
YELLOWTAIL SCALLION ROLL

SALMON AVOCADO ROLL
TUNA AVOCADO ROLL
WHITE TUNA AVOCADO ROLL
SPICY CRUNCH TUNA ROLL
SPICY CRUNCH SALMON ROLL
SPICY CRUNCH YELLOWTAIL ROLL
SPICY CRUNCH WHITE TUNA ROLL
SPICY CRUNCH KANI ROLL
SPICY CRUNCH SHRIMP ROLL



KITCHEN BENTO LUNCH

ALL SERVE WITH 4PCS CALIFORNIA ROLL, FRIED SHUMAI, FRIED PORK DUMPLING & VEGGIE SPRING ROLL AND MISO SOUP

CHICKEN TERIYAKI 16
Mushroom, asparagus, bell pepper, house special sauce

SALMON TERIYAKI 17
Mushroom, asparagus, bell pepper, house special sauce

VEGGIE FRIED RICE 14
Asparagus, string bean, corn, egg, scallion, onion

QU JAPAN FRIED RICE 16
Chicken, shrimp, string bean, corn, egg, scallion, onion

SEAFOOD | CHICKEN THAI CURRY 18 | 16
Chicken Or Assorted seafood w. bell pepper, onion, basil, asparagus, string bean & cauliflower

THAI STYLE STEAK 18
Steak, curry paste, basil, onion, bell pepper, asparagus, mushroom

*Consuming raw or undercook meats, poultry, shellfish or egg may increase your risk of foodborne illness
PLEASE LET US KNOW OF ANY FOOD ALLERGIES WE SHOULD BE AWARE OF IN PREPARATION OF YOUR MEAL

SPECIALTY COCKTAIL

LOTUS BLOSSOM 15
Nigori sake, Tito's, lychee puree, lime juice,

SAKE TO ME MARGARITA 15
Sake, Libelula Tequila, Combier Orange, peach puree, lime juice

SHISO FANTASTIC 15
Junmai sake, Herradura Tequila, Yuzu juice, St. Germain, Shiso

YUZU WHISKEY SOUR 15
Woodford Reserve, Yuzu Syrup, Yuzu juice, Lemon Juice



SEASONAL COCKTAIL

LYCHEE BELLINI 12
Lychee Puree, Prosecco

MOJITO 13
(Peach | Pineapple | Passionfruit) Limon Lime Rum, Mint, Lime Juice, Syrup

WATERMELON MARTINI 13
Luksusowa Vodka, De Pastiche Combier, Basil, Elderflower, Watermelon

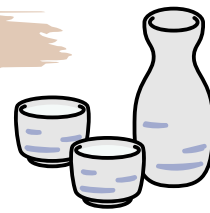
BEE'S KNEES 12
Luksusowa Vodka, Citrus Honey, Lemon

PASSIONFRUIT MARTINI 14
Roku Gin, Passion fruit, Elderflower, lime juice



SAKE

HOUSE COLD | HOT SAKE 8 | 13
small | Large . House dry sake



IKEZO JELLY SAKE 14
180ml . Light refreshing, Jelly Flavored Sake Cocktail, Light Fizzy and Sweet

NIGORI 30
375ml . Unfiltered sake, Fruity Aroma, Smooth

REI 35
300ml . Junmai Daiginjo, Smooth, Lighty Creamy, Bright and Floral, Fruity Finish

YAMADANISHIKI 30
300ml . Junmai, Slighty Dry, Full-bodied, Umami finish

DASSAI 45 " OTTER FEST " 40
300ml . Junmai Daiginjo. Dry, Full-Bodied

DASSAI 23 " OTTER FEST " 100
300ml . Junmai Daiginjo. Dry, Full-Bodied

KUBOTA "BLACK SILK " 40
300ml . Honjozo. Crisp, Dry, Light-Bodied

KIKUSUI NIGORI " PERFECT SNOW " 35
300ml. Unfiltered, sweet, crisp , Full-bodied, 21%abv

KIKUSUI "CHRYSANTHEMUM MIST" 80
720ml, Junmai Ginjo. Semi-dry, Light-body

MUSASHINO SPARKLING 120
720ml. Sparkling sake, sweet, light & refreshing

SOJU

GOOD DAY SOJU 20
375ml. Choice of : Peach | Lychee | Pineapple | Flavor of the day



SPECIAL ROLL

OUT OF CONTROL ROLL 18
Shrimp tempura, mango roll, topped w. spicy crunch tuna, avocado tobiko & eel sauce

SUNSET ROLL 18
Salmon avocado roll, topped w. seared seasoned salmon and spicy mayo & microgreen

HOTTER THAN SUMMER ROLL 17
Yellowtail jalapeno and cucumber roll, topped w. salmon and avocado, sriracha sauce

FIERY 17
Spicy crunch tuna, avocado roll, topped w. yellowtail, white tuna, jalapeño & sriracha

WHITE & BLACK ROLL 16
Spicy crunch yellowtail, avocado roll, topped w. seared black pepper white tuna & mayo

ROCK N ROLL 15
Spicy crunch tuna roll, topped w. avocado and spicy mayo

SIZZLING ROLL 17
Shrimp tempura, avocado mango roll, wrapped w. soy paper, top w. Kani salad. Dressed w. eel sauce & passionfruit & pineapple mayo

CRUNCHY CAKE 16
Fried panko breaded rice cake, topped w. spicy CR tuna, jalapeño, tobiko, spicy mayo & scallion

MEET ME IN SUMMER 23
Salmon, tuna and mango inside, topped with tuna, avocado. Dressed with passion fruit & pineapple mayo and micro green

SUMMERLICIOUS 18
Salmon, cucumber, spring mix, mango roll, wrapped in rice paper, topped with ikura and dressed with yuzu sauce (NO RICE)

ZESTY 22
Spicy crunch tuna, Sp. Cr. Salmon, Sp. Cr. Yellowtail & avocado roll, wrapped w. soy paper, top w. assorted sashimi, sprinkle w. rice cracker & serve w. sauce on the side (NO RICE)

THE REAL DEAL ROLL 25
Spicy crunch salmon, avocado inside, top w. toro, king salmon and Kaluga caviar

TRIPLE SEA DELIGHT ROLL 23
Yellowtail, tuna, salmon, asparagus roll, topped seared yellowtail, salmon, tuna, spicy aioli eel sauce, saikyo miso, crispy rice pearl, scallion and tobiko

TAKUMI NARUTO 19
Tuna, salmon, yellowtail, avocado and tobiko roll, wrapped in cucumber (NO RICE)

1635 ROLL 16
Deep fried roll with white fish, avocado, kani, asparagus inside, top with tobiko, scallion, eel sauce & spicy mayo

MAKI ROLL / TE-MAKI

AVOCADO ROLL	6
AVOCADO CUCUMBER ROLL	7
PEANUT AVOCADO ROLL	7
MIX VEGGIE ROLL	7
SWEET POTATO ROLL	7
EEL AVOCADO CUCUMBER ROLL	8
SALMON SKIN CUCUMBER ROLL	7
SHRIMP TEMPURA ROLL	8.5
BOSTON ROLL	7
CALIFORNIA ROLL	7
ALASKA ROLL	8
PHILADELPHIA ROLL	8
SALMON TUNA WHITE TUNA ROLL	7
YELLOWTAIL SCALLION ROLL	7
TORO SCALLION OSHINKO ROLL	13
SALMON AVOCADO ROLL	8
TUNA AVOCADO ROLL	8
WHITE TUNA AVOCADO ROLL	8
SPICY CRUNCH TUNA ROLL	8
SPICY CRUNCH SALMON ROLL	8
SPICY CRUNCH YELLOWTAIL ROLL	8
SPICY CRUNCH WHITE TUNA ROLL	8
SPICY CRUNCH KANI ROLL	8
SPICY CRUNCH SCALLOP	9
RAINBOW ROLL	15
DRAGON ROLL	15
SPIDER ROLL	13

SUSHI / SASHIMI (2PCS)

EGG CAKE	5
BLUEFIN TUNA	11
SALMON	9
KING SALMON	11
WHITE TUNA	8
YELLOWTAIL	11
FLUKE	9
BRONZINO	8
MADAI	11
KANPACHI	11
TORO	MP
SQUID	9
SMOKE SALMON	10
EEL	9
ANAGO	11
IKURA	10
TOBIKO	9
MASAGO	8
SWEET SHRIMP	12
SCALLOP	10
OCTOPUS	9
SHRIMP KANI	8
SCAMPI	MP
UNI	MP
WAGYU	MP

SUSHI ENTREE

Served W. miso soup

- SUSHI | SASHIMI DINNER** 30 | 38
8pc Assorted sushi with Tuna roll | 15pc Assorted sashimi
- SUSHI SASHIMI COMBO** 40
5pc sushi, 9pc sashimi and spicy tuna roll
- TRI-COLOR SUSHI DINNER** 35
3pc tuna, salmon, yellowtail sushi and spicy tuna roll
- CHIRASHI** 30
Assorted sashimi over rice with shrimp and tamago
- SALMON | TUNA FLIGHT** 33 | 43
2pc king salmon sushi, 2pc aburi salmon, 2pc salmon & spicy cr salmon
2pc O-toro sushi, 2pc Chu-toro, 2pc bluefin-tuna & spicy cr tuna
- BLUEFIN PARADISE** 55
2pc O-toro sushi, 2pc chu-toro, 4pc bluefin tuna sashimi and a toro scallion oshinko roll
- SUPREME OMAKASE SUSHI** 65
9pc Supreme selection of sushi with toro oshinko roll (W. Topping)



RAW. | Any substitution or Additional request may cause extra charge

WHITE WINE BY GLASS

SHADES OF BLUE 12 Riesling, Germany
BARONE FINI 13 Pinot Grigio, Alto Adige
ECHO BAY 13 Sauvignon Blanc, New Zealand
CAVE DE LUGNY 13 Unoaked Chardonnay, France

RED WINE BY GLASS

JULIA JAMES 13 Pinot Noir, California
SPELLBOUND 12 Merlot, California
SANTA JULIA 10 Malbec, Mendoza, Argentina
JOEL GOTT 13 Cabernet Sauvignon, California

SPARKLING & ROSE

AVISSI 11 Prosecco, Italy
ELOUAN 10 Rose, California



WINE BY BOTTLE

CAVE DE LUGNY, CREMANT DE BOURGOGNE 63 Brut Rose, France
BEAU JOIE 130 Champagne Brut, France
MASI 55 Pinot Grigio, Delle Venezie, Italy
BLACK STALLION 53 Sauvignon Blanc, North Coast, California
LANGLOIS CHATEAU 80 SanCerre, Loire, France
GRAYMORE 62 Chardonnay, Edny Valley
BLACK STALLION 53 Chardonnay, Napa Valley, California
J LOHR OCTOBER NIGHT 62 Chardonnay, California
WILLAMETTE VALLEY 78 WHITE Pinot Noir, Oregon
BELLE GLOS (CLARK & TELEPHONE) 75 Pinot Noir, Santa Babara, California
ST HUBERT'S THE STAG 58 Pinot Noir, California
THREADCOUNT BY QUILT 50 Red Blend, California
FINCA NUEVA 53 Rioja, Crianza, Spain
FRANCIS FORD COPPOLA 72 Cabernet Sauvignon, Alexander Valley, California
BLACK STALLION 72 Cabernet Sauvignon, Napa Valley, California

DRAFT BEER

SAPPORO 7 LAGUNITAS 7
ALLAGASH WHITE 7 MODELO 7

BOTTLE/ CAN BEER

SAPPORO 7.5 SAPPORO 20OZ 12
CORONA 7 BLUEMOON 7
ANGRY ORCHARD 7 YUENGLING 6

SOFT DRINK

COKE | DIET COKE | SPRITE 3.5
ORANGE | PINEAPPLE | CRANBERRY 4
HOT TEA 2
MATCHA MILK TEA 6

DESSERT

FRIED BANABA 8
With vanilla ice cream
PISTACHIO GELATO 10
CARAMEL LAVA CAKE 12
With vanilla ice cream
FRIED CHEESECAKE 9
With vanilla ice cream



HOT APPETIZER

MISO SOUP 3
TOM YUM SOUP 9
Tom yum soup base with mix veggie and chicken
SPICY SEAFOOD SOUP 13
Spicy tom yum soup base with coconut cream,
mix veggie and assorted seafood
SPICY EDAMAME 7
BRUSSEL SPROUT 11
PURPLE FRIES 10
Deep fried organic purple yam

COLD APPETIZER

ORGANIC GARDEN SALAD 6
AVOCADO GARDEN SALAD 8
SEAWEED SALAD 7
KANI SALAD 7
🐟 SALMON AVOCADO SALAD 13
Mixed green salad, salmon, avocado, tobiko & yuzu wasabi
MONEY BAG 19
Fried spicy tuna wonton with Guacamole and sweet chilli mayo
🐟 CRISPY SPICY 18
Deep fried rice, spicy cr tuna, tobiko, scallion, eel sauce & spicy mayo
🐟 SALMON TARTAR 17
Salmon, avocado, onion, passionfruit & pineapple mayo and yuzu wasabi dressing
🐟 SALMON CRUDO 18
Salmon belly wrapped with spicy crunch kani, dressed with yuzu miso
sauce, topped with ikura
🐟 SALMON DREAM 15
Seared, tobiko, scallion, yuzu wasabi sauce
🐟 TORO TARTAR 22
Minced toro, chives, sea salt, house soy, oshinko, caviar on top, chip on the side
🐟 YELLOWTAIL JALAPENO APP 16
Thin sliced yellowtail, jalapeno, yuzu ponzu, chives oil

SHRIMP SHUMAI 8
Deep fried shrimp dumplings
PORK | VEGGIE GYOZA 8
Pan fried dumplings
ROCK SHRIMP 15
Breaded, fried, sweet citrus sauce
SALT PEPPER SQUID 15
Breaded, fried, sweet citrus sauce
SHISHITO PEPPER 12
Breaded, Fried
JALAPENO WING 10
5pc, Breaded, Fried, Cumin
Seasoning, Jalapeno

🐟 RAW. | Any substitution or Additional request may cause extra charge