

## SUSHI A LA CARTE

Each order consists of two pieces, served on a bite size of seasoned rice ball.

Sashimi is 3 pieces

### COOKED

	Nigiri	Sashimi
TAMAGO (Egg) .....	5.50	9.50
KANIKAMA (Imitation crab stick) .....	6.00	10.00
EBI (Shrimp) .....	6.50	10.50
TAKO (Octopus) .....	6.50	10.50
E-DAKO (Baby octopus) .....	6.50	10.50
SMOKED SALMON .....	7.50	10.50
ANAGO (Sea eel) .....	7.50	10.50
UNAGI (Fresh water eel) .....	7.50	10.50
ANKIMO (Monkfish pate) .....	Market Price	
SNOW CRAB .....	Market Price	
SNOW CRAB SALAD .....	Market Price	
INARI (Fried bean curd) .....	5.50	8.50

### CAVIAR

	Nigiri	Sashimi
*MASAGO (Smelt roe) .....	6.00	9.00
*TOBIKO (Flying fish roe) .....	6.00	9.00
*WASABI TOBIKO (Tobiko seasoned in wasabi) .....	6.00	9.00
*IKURA (Salmon roe) .....	Market Price	
*HABANERO TOBIKO (Tobiko seasoned in habanero) .....	6.25	9.25

### FRESH FISH

	Nigiri	Sashimi
*SAKE (Salmon) .....	6.50	9.50
*SABA (Mackerel) .....	6.00	8.00
*IKA (Cuttle fish) .....	6.00	8.00
*HOKKIGAI (Surf clam) .....	6.00	8.00
*BINNAGA (Seared albacore tuna) .....	6.00	8.00
*HIRAME (Fluke) .....	7.00	9.00
*SPICY IKA (Spicy squid) .....	6.50	9.50
*HAMACHI (Yellow tail) .....	7.50	10.50
*MAGURO (Tuna) .....	7.00	10.00
*CHU TORO (Medium fatty tuna) .....	Market Price	Market Price
*TORO (Fatty tuna) .....	Market Price	Market Price
*UNI (Sea urchin) .....	8.00	11.00
*HOTATEGAI (Scallop) .....	8.00	11.00
*MIRUGAI (Giant clam) .....	Market Price	Market Price
*HOKKIGAI (soft clam) .....	7.00	10.00
*IZUMITAI (Tilapia) .....	6.00	8.00
*MUTSU (Escolar) .....	7.50	10.50
*BLUE FIN .....	Seasonal Market Price	

### MAKI (ROLL)

(Normal roll served 6 pieces per order)

### VEGETARIAN ROLL

KAMPYO (Cooked gourd) .....	6.00
KAPPA (Cucumber) .....	6.00
NATTO (Fermented soybean) .....	6.00
AVOCADO MAKI .....	6.00
YASAI (Vegetables) .....	6.50
OSHINKO (Pickled yellow radish) .....	6.00
UME-SHISO (Plum paste, oba & cucumber) .....	6.00
SWEET POTATO MAKI (Tempura yam) .....	6.00

\*Please inform your server of any allergies you may have  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

### MAKI (ROLL)

(Normal roll served 6 pieces per order)

### COOKED ROLL

CALIFORNIA (Avocado & crab stick) .....	6.50
TAMAGO MAKI (Egg) .....	6.00
UNAKYU (Eel & cucumber) .....	7.25
SALMON SKIN (Grilled salmon skin with scallion) .....	6.50
PHILADELPHIA (Smoked salmon, cream cheese & cucumber) .....	7.00
SPICY SCALLOP (Baked scallop with hot spices & mayonnaise) .....	13.00
CATERPILLAR (Eel & asparagus Outside: Avocado) .....	14.00
SLAMMING SALMON (5 pcs) .....	9.00
Inside: Cooked salmon, lettuce, cucumber and asparagus Outside: Special sauce	

### FRESH FISH ROLL

*TEKKA (Tuna) .....	6.50
*BOSTON (Salmon & avocado) .....	7.00
*NEGIHAMA (Yellow tail & scallion) .....	7.25
*SAKE MAKI (Salmon & scallion) .....	6.50
*GARLIC TEKKA (Tuna, scallion & garlic sauce) .....	7.25
*SPICY TEKKA (Tuna, cucumber, avocado & spicy sauce) .....	7.25
*PIANO MAKI (Salmon, cucumber, avocado, scallion & burdock) .....	7.25
*MACHO ROLL (Salmon, mackerel with scallion) .....	8.00
MANHATTAN (California with tobiko on the outside) .....	9.00

### HOUSE SPECIAL ROLL

(Served 8-10 pieces per order)

*SPIDER SHRIMP .....	14.00
Inside: Deep fried shrimp, cucumber, avocado Outside: Avocado & masago	
*SPIDER CRAB .....	16.00
Inside: Deep fried soft shell crab, cucumber, avocado Outside: Avocado & masago	
DRAGON .....	18.00
Inside: Crab stick, cucumber, avocado Outside: Eel & avocado	
*ROCK 'N ROLL .....	17.00
Inside: Tuna, yellow tail, avocado, cucumber & scallion Outside: Tobiko & seaweed powder	
*RAINBOW .....	18.00
Inside: Crab stick, cucumber & avocado Outside: Eel, tuna, salmon, masago & avocado	
TUNA CRISP .....	14.00
Inside: spicy tuna, avocado and cream cheese. Outside: tempura style, topped with sweet and spicy sauce	
DINOSAUR .....	20.00
Inside: Shrimp tempura, avocado & asparagus Outside: Eel & avocado	
*DOMINIC .....	18.00
Inside: Spicy tuna, asparagus, cucumber and tempura bits Outside: Yellow tail tuna, spicy tuna, & salmon	
*RUSS MAKI .....	18.00
Inside: Yellow tail tuna, scallion, asparagus and spicy mayo Outside: Fresh salmon and spicy mayo	
*AZTECA .....	18.00
Inside: Salmon scallion, cucumber, oshinko, asparagus and spicy mayo Outside: Habanero tobiko and tobiko	
*LOUISIANA .....	18.00
Inside: Oyster Katsu, asparagus, cucumber and spicy mayo Outside: Tobiko and tarter sauce	
*CRISPY CRAB .....	16.00
Inside: Tempura soft shell crab, tempura bits, lettuce, cucumber and spicy mayo Outside: Masago and sweet sauce	
*CRISPY SHRIMP .....	14.00
Inside: Tempura shrimp, tempura bits, lettuce, cucumber and spicy mayo Outside: Masago and sweet sauce	
INDIANA .....	20.00
Inside: Grilled salmon & salmon skin, scallion, cucumber, asparagus and Daikon Outside: Sweet sauce, avocado and eel	
*BLACK EYES (8 pcs) .....	16.00
Inside: King crab, cucumber and spicy mayo Outside: Black caviar	
*ORANGE HURRICANE .....	16.00
Inside: Crawfish with lobster sauce and cream cheese Outside: Fresh salmon	
*DAISUKE ROLL .....	18.00
Inside: Spicy tuna, cucumber, asparagus and tempura bits Outside: Tuna, tobiko, spicy mayo sauce, sweet sauce, chili sauce & cilantro	
*ALEKA ROLL .....	19.50
Inside: Shrimp tempura, Cucumber and spicy ika Outside: Sear mutsu, topped with chef's special sauce (sweet/spicy)	
*SUPERMAN MAKI .....	16.00
Inside: Salmon, mayo, tempura bits, and tobiko Outside: Tuna, avocado, habanero tobiko ad sweet sauce	

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1210 Oaklawn Avenue  
Cranston, RI 02920  
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(401) 463-6730  
Fax: (401) 463-7699

Sunday 12-9:30

Monday-Thursday 11:30-9:30

Friday 11:30-10

Saturday 12-10

Please visit our other location:

Haruki East  
172 Wayland Ave.  
Providence, RI 02906  
401.223.0332  
401.490.3241  
Fax: 401.490.3242



### SOUP

MISO .....3.50

Soybean soup with tofu, scallion and seaweed

SOUP OF THE DAY .....See server for details

### SALAD

GARDEN ..... 4.00

Lettuce, cucumber and carrots served with house dressing

WAKAKYU .....5.75

Cucumber and wakame seaweed served with Sanbai Su sauce

CHUKA .....6.00

Tender wakame and agar-agar seaweed marinated with sesame seeds and vinaigrette dressing

\*SUNOMONO .....10.00

Cucumber, wakame seaweed served with Sanbai Su sauce. A choice of Mackerel Shrimp Octopus or Mix

AVOCADO & GARDEN SALAD .....9.00

Avocado, mixed baby greens and tomatoes with house dressing

AVOCADO SEAFOOD SALAD .....14.00

Avocado, shrimp, crab stick, octopus, tobiko mixed with spicy dressing

\*SPICY TUNA SALAD .....14.00

Fresh Sushi Tuna, tobiko & tempura crumb mixed with spicy dressing

HIJIKI .....8.00

Sautéed Japanese black seaweed, edamame and Chinese black mushroom flavored with dashi

IKA SALAD ..... 9.00

Marinated squid and cucumber served with Sanbai Su sauce

Additional charge for substitutions. Additional charge for extra sauces.

\*Price subject to change without notice

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## LUNCHEON SPECIAL

{MONDAY-FRIDAY}

### HARUKI'S BENTO SPECIAL

(All Haruki's bento specials include steamed rice and choice of pork or shrimp dumplings and miso soup or salad)

SHRIMP TEMPURA .....12.00

Shrimp and vegetable deep fried in light batter

CHICKEN TERIYAKI .....12.00

Tender chicken breast broiled in our homemade teriyaki sauce

CHICKEN TEMPURA .....12.00

Tender chicken breast deep fried in light batter

CHICKEN TATSUTA .....12.00

Deep fried marinated tender chicken nuggets

PORK KATSU .....13.00

Deep fried pork cutlets in Japanese panko bread crumb

FISH KATSU .....13.00

Deep fried cod fish in Japanese panko bread crumb

FISH TERIYAKI .....13.00

Fresh codfish broiled in our homemade teriyaki sauce

BEEF NEGIMA .....16.00

Grilled slices of sirloin steak rolled with cheese and scallion in our homemade teriyaki sauce

SALMON TERIYAKI .....15.00

Fresh salmon broiled in our homemade teriyaki sauce

CHEF BOX .....22.00

California roll, shrimp and vegetables tempura served with miso soup, salad, steamed shumai and seasonal fruits

### DON BURI

Served over a bed of rice with choice of miso soup or salad

OYAKO DON .....15.00

Broiled tender chicken breast with egg and onions

CHICKEN TERIYAKI DON .....13.00

Broiled tender chicken breast and onion with homemade teriyaki sauce

CHICKEN KATSU DON .....15.00

Deep fried chicken cutlets in Japanese panko bread crumb with egg and onions

PORK KATSU DON .....15.00

Deep fried pork cutlets in Japanese panko bread crumb with egg and onions

TEN DON .....14.00

Shrimp and vegetable tempura

GYO DON .....14.50

Pan sauteed thin slices of beef tender strip loin and onion with garlic sesame flavor sauce

### SUSHI

Served with miso soup or salad

\*SUSHI REGULAR .....16.00

6 pieces of assorted nigiri-sushi and 6 pieces of California roll

\*SUSHI DELUXE .....18.00

8 pieces of assorted nigiri-sushi and 6 pieces of California roll

\*Additional charge for substitutions/slice thin

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## APPETIZERS FROM OUR KITCHEN

EDAMAME.....	5.50
<i>Boiled green soybeans, lightly salted</i>	
GYOZA.....	7.50
<i>Steamed pork dumplings</i>	
SHUMAI.....	6.50
<i>Steamed shrimp dumplings</i>	
AGE TOFU.....	8.95
<i>Fried tofu served in a light fish broth with scallions and bonito flakes, topped with red ginger</i>	
SHRIMP TEMPURA.....	10.00
<i>Fresh shrimp and vegetables deep-fried in light batter</i>	
YAKITORI.....	8.00
<i>Grilled chicken thigh meat smothered with teriyaki sauce</i>	
BEEF NEGIMA.....	14.00
<i>Grilled slices of sirloin steak rolled with cheese and scallions, smothered with teriyaki sauce</i>	
CHICKEN TERIYAKI.....	8.00
<i>Tender chicken breast smothered in our homemade teriyaki sauce</i>	
CHICKEN TATSUTA.....	8.00
<i>Deep fried marinated tender chicken nuggets</i>	
YAKINIKU.....	9.25
<i>Pan sautéed thin slices of beef tender strip loin with garlic sesame flavored sauce</i>	
MUSHROOM TERIYAKI.....	7.95
<i>Mushroom cooked in teriyaki sauce</i>	
OYSTER KATSU.....	14.00
<i>Deep fried oyster in Japanese panko bread crumb</i>	
HAMACHIKAMA.....	17.95
<i>Grilled yellow tail collar served with ponzu sauce</i>	
OSHINKO <i>JAPANESE pickles. A choice of the following:</i> .....	8.00
SHIBAZUKE <i>Eggplant</i>	KYURI <i>Cucumber</i>
TA KUWAN <i>Yellow Radish</i>	or MIX
*SESAME TUNA.....	17.00
<i>Black and white sesame crusted tuna, seared with mesclun greens, tomatoes and drizzled with house dressing.</i>	
VEGETABLE SPRING ROLL.....	9.00
<i>Spring roll filled with assorted vegetables and shiitake mushrooms served with sweet and spicy sauce</i>	
SHRIMP NAM CHOW.....	7.00
<i>Somen noodle, iceberg lettuce, carrot, and cilantro wrapped with rice paper and served with a peanut sauce</i>	
COCONUT SHRIMP.....	8.50
<i>Coconut breaded butterfly shrimp served with sweet and spicy sauce</i>	
CRAB RANGOON.....	9.95
<i>Snow crab, cream cheese, carrots, black pepper and scallion. Wrapped with a wonton skin and served golden brown with sweet and spicy sauce</i>	
COMBO PLATTER.....	19.00
<i>Crab Rangoon, coconut shrimp, vegetable gyoza and fried shumai</i>	
SANMA NO SHIO.....	9.00
<i>Grilled Japanese samna fish</i>	
SALMON NO SHIO.....	10.00
<i>Grilled salmon drizzled with garlic sake butter sauce</i>	
CHICKEN EGG ROLLS.....	9.00
<i>Chicken and assorted vegetables wrapped with egg roll skin and served golden brown with sweet and spicy sauce</i>	
*CAJUN TUNA.....	16.00
<i>Cajun spiced tuna loin seared (rare)</i>	
*SOFT SHELL CRAB.....	MARKET
<i>Crispy soft shell crab deep fried with salt &amp; pepper</i>	
Sautee Edamame.....	7.00
<i>Garlic and chili stir fry</i>	
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## APPETIZER FROM OUR SUSHI BAR

*IKA NATTO.....	10.50
<i>Squid and fermented soybean with quail egg</i>	
*IKURA MIZORE.....	11.50
<i>Salmon eggs mixed with grated white radish, in vinegar sauce</i>	
*MAGURO NUTA.....	11.50
<i>Fresh tuna and scallion served with our house special miso sauce</i>	
ANKIMO APPETIZER.....	12.50
<i>Wine steamed monkfish liver pate served with vinegar sauce</i>	
*NIGIRI SAMPLER.....	13.00
<i>Fresh tuna, white fish, salmon and shrimp</i>	
*SASHIMI SAMPLER.....	16.00
<i>Assorted filets of raw fish</i>	
NARUTO - <i>A choice of the following, with flying fish roe and avocado</i>	
<i>rolled in thinly sliced cucumber.</i>	
CRAB STICK.....	12.00
EEL.....	16.00
*SALMON.....	14.00
*TUNA.....	15.00
*YELLOW TAIL.....	16.00
*KING CRAB.....	Seasonal
TARTAR - <i>A choice of the following, fresh fish chopped fine with scallion</i>	
<i>and topped with tobiko and quail egg.</i>	
*SALMON.....	21.00
*CHU TORO.....	Market Price
*TUNA.....	22.00
*TORO.....	Market Price
*YELLOW TAIL.....	24.00
USUZUKURI - <i>A choice of the following, sliced paper thin with a special</i>	
<i>vinegar and soy dipping sauce.</i>	
TAKO.....	18.00
*IZUME TAI.....	13.00
*FLUKE.....	19.00
*SEA BASS.....	20.00

## BENTO SPECIAL

(Dinner Combination Box)

\*include rice, miso soup and salad \*\* include miso soup and salad

### Bento Box with California Roll & etc.

6 pieces of California

B-1** California Roll & Chicken Teriyaki.....	13.75
B-2** California Roll & Chicken Katsu.....	14.25
B-3** California Roll & Tempura.....	15.25
B-4** California Roll & Salmon Teriyaki.....	16.75
B-5** California Roll & Tempura & Chicken Teriyaki.....	18.75
B-6** California Roll & Tempura & Chicken Katsu.....	18.75
B-7** California Roll & Tempura & Salmon Teriyaki.....	21.25

### Bento Box with Sushi & etc.

1 piece of tuna, 1 piece shrimp, 1 piece of white fish and 1 piece of salmon

*B-8** Sushi & Chicken Teriyaki.....	16.75
*B-9** Sushi & Chicken Katsu.....	17.25
*B-10**Sushi & Tempura.....	18.25
*B-11**Sushi & Salmon Teriyaki.....	19.75

### Bento Box with Sashimi & etc.

2 pieces of tuna, 2 pieces salmon, 2 pieces of white fish and 1 piece of kanikama

*B-12* Sashimi & Chicken Teriyaki.....	17.50
*B-13* Sashimi & Chicken Katsu.....	18.50
*B-14* Sashimi & Tempura.....	20.00
*B-15* Sashimi & Salmon Teriyaki.....	21.00
*B-16* Sashimi & Tempura & Chicken Teriyaki.....	22.50
*B-17* Sashimi & Tempura & Beef Teriyaki.....	23.50
*B-18* Sashimi & Tempura & Salmon Teriyaki.....	25.50
*B-19** Sashimi, California Roll, Tempura & Chicken Teriyaki.....	26.50

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## ENTRÉE FROM OUR KITCHEN

All kitchen entrees served with miso soup or salad and rice

### KATSU

*Tender meat or seafood coated in Japanese panko bread crumb and deep fried to perfection, served with sweet and sour fruit sauce*

PORK <i>Top pork loin</i> .....	15.50
CHICKEN BREAST.....	15.25
SCALLOP <i>Fresh scallop</i> .....	20.75
SHRIMP <i>Fresh shrimp</i> .....	21.00
COD FISH <i>Fresh cod fish filet</i> .....	20.00
MIX SEAFOOD DELUXE <i>Shrimp, scallop and cod fish filet</i> .....	23.00

### TERIYAKI

*Tender meat or seafood broiled to perfection and smothered in our homemade teriyaki sauce*

CHICKEN BREAST.....	15.50
BEEF NEGIMA.....	20.50
<i>Slices of sirloin steak rolled with cheese and scallion</i>	
BEEF <i>Sirloin beef</i> .....	20.50
SCALLOP <i>Fresh scallop</i> .....	23.00
SHRIMP <i>Fresh shrimp</i> .....	22.50
COD FISH <i>Fresh cod fish filet</i> .....	21.00
SALMON <i>Fresh salmon filet</i> .....	22.50
MIX SEAFOOD DELUXE <i>Shrimp, scallop and salmon filet</i> .....	26.00
UNAJU.....	20.75
<i>Broiled BBQ eel glazed with teriyaki sauce over a bed of rice</i>	

### TEMPURA

*Tender meat, seafood or vegetables dipped in light batter and deep fried to perfection, served with tempura sauce*

VEGETABLE <i>Seasonal vegetables</i> .....	13.00
CHICKEN BREAST.....	15.75
SCALLOP <i>Fresh scallop</i> .....	21.00
SHRIMP <i>Fresh shrimp</i> .....	20.50
COD FISH <i>Fresh cod fish filet</i> .....	20.00
MIX SEAFOOD DELUXE <i>Shrimp, scallop and cod fish filet</i> .....	23.00

## RICE DISHES

Served with soup or salad

### HARUKI CURRY

*Homemade Japanese style curry served w/rice on the side*

GRILLED CHICKEN.....	13.00
CHICKEN KATSU.....	15.00
PORK KATSU.....	14.00
SHRIMP KATSU.....	15.00

## FRIED RICE

VEGETABLE.....	10.95
CHICKEN.....	14.95
SHRIMP.....	15.95

## SAUTEÉD NOODLES

### YAKISOBA

*Sautéed thin yellow noodles with vegetables*

VEGETABLE <i>Seasonal vegetables</i> .....	12.00
CHICKEN <i>Grilled chicken breast</i> .....	14.00
BEEF <i>Grilled sirloin beef</i> .....	16.00
SHRIMP <i>Fresh shrimp tempura</i> .....	16.00

## COLD NOODLES

ZARU SOBA.....	14.00
<i>Cold buckwheat noodles served with a quail egg, seaweed and soy dipping sauce</i>	
TEN ZARU.....	17.00
<i>Zaru Soba with shrimp tempura</i>	
SOMEN.....	14.00
<i>Cold thin noodles served with soy dipping sauce</i>	

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## NOODLES SOUP

*Choice of UDON thick noodle, RAMEN yellow noodle, SOMEN thin white noodle or SOBA buckwheat noodle*

YASAI.....	11.50
<i>Light soy broth with seasonal vegetable</i>	
TEMPURA.....	13.00
<i>Light soy broth with shrimp and vegetable tempura</i>	

## NABEMONO

*Traditional Japanese hot pot dishes*

NABEYAKI UDON.....	19.00
<i>Thick noodles served in a light soy broth with shrimp tempura, chicken, scallop, assorted vegetables and topped with an egg</i>	
YOSENABE.....	25.00
<i>Mixed array of seafood, vegetables and clear noodles cooked to perfection in dashi broth</i>	

## ENTRÉES FROM SUSHI BAR

All sushi entrees served with miso soup or salad. No substitutes

*SUSHI REGULAR.....	20.00
<i>7 pieces of assorted nigiri-sushi and 6 pieces of maki sushi</i>	
*SUSHI DELUXE.....	25.00
<i>8 pieces of assorted nigiri-sushi and 12 pieces of maki sushi</i>	
*SASHIMI REGULAR.....	27.00
<i>16 slices of fresh raw fish including tuna, fluke &amp; octopus served on shredded daikon (white radish), comes with rice</i>	
*SASHIMI DELUXE.....	39.00
<i>20 slices of fresh raw fish including tuna, salmon, fluke &amp; yellow tail served on shredded daikon (white radish), comes with rice</i>	
*SUSHI & SASHIMI COMBO.....	39.00
<i>Assorted filets of fresh raw fish, 8 pieces of assorted nigiri sushi and 12 pieces of maki sushi</i>	
*CHIRASHI.....	25.00
<i>Assorted filets of raw fish, vegetables and tamago (egg) served over a bed of seasoned rice</i>	
*SAKE DON.....	24.00
<i>Sliced raw salmon over a bed of seasoned rice</i>	
*HAMACHI DON.....	26.00
<i>Sliced raw yellow tail over a bed of seasoned rice</i>	
*TEKKA DON.....	25.00
<i>Sliced raw tuna over a bed of seasoned rice</i>	
*ROLL COMBO A.....	17.50
<i>6 pieces tuna roll, 6 pieces of California roll and 6 pieces of cucumber roll</i>	
*ROLL COMBO B.....	18.50
<i>6 pieces tuna roll 6 pieces of California roll and 6 pieces of yellow tail roll</i>	
*ROLL COMBO C.....	19.50
<i>6 pieces tuna roll 6 pieces of California roll and 6 pieces of eel roll</i>	
FUTOMAKI.....	18.00
<i>A large roll stuff with tamago, oshinko, kanikama, avocado and cucumber burdock and kampyo wrapped in seaweed</i>	
*SUSHI HEAVEN.....	55.00
<i>32 pieces of assorted filets of fresh raw fish, nigiri sushi and maki sushi</i>	
*SUSHI PARADISE.....	55.00
<i>20 pieces assorted nigiri sushi and 6 pieces of spicy tuna</i>	

**20% Graduity charge will be applied to parties of 6 or more  
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