

Menu**Seven Spring Food and Wine**

APPETIZERS	FOIE GRAS FROM THE SEA (Savory, tender steamed monkfish liver in <i>ponzu</i>)	14
	HAND CUT FRENCH FRIES (Seasoned with Old Bay)	7
	EDAMAME (Japanese soy bean pods tossed in kosher salt)	7
	GYOZA (6 Steamed or fried Japanese dumpling served w/ <i>ponzu</i>)	8
	JAPANESE FRIED OYSTERS (5 Panko-crusted, served w/ <i>tonkatsu</i> sauce)	9
	PATACONES (Panamanian, Fried green plantains served w/ spicy garlic sauce)	6
	JUMBO SHRIMP TEMPURA (5 Served w/lime wasabi sauce)	9
	SHUMAI (6 Jumbo Japanese pork dumplings, steamed or fried, served w/ <i>ponzu</i>)	8
SOUP	PANAMANIAN SANCOCHO (Home Made Chicken soup with yucca "cassava" and Caribbean yam)	7
SIGNATURE ½ LB BURGERS	"SUMO" KOBE BEEF PREMIUM BURGER	18
	"BIG AMERICAN" AMERICAN CHEESE, ANGUS BEEF WITH FRIED ORGANIC EGG	14
	"BIG ITALIAN" TRUFFLE CHEESE, ANGUS BEEF WITH SAUTEED ONION	14
	"BIG IRISH" BLUE CHEESE, ANGUS BEEF WITH AVOCADO	14
	<i>All burgers are served on a toasted brioche bun and a choice of edamame or hand cut fries</i>	
Sushi Rolls	EEL AVOCADO ROLL (Drizzled w/ <i>unagi</i> sauce)	8
	SALMON AVOCADO ROLL (Fresh Scottish salmon with avocado)	8
	SEVEN SPRING ROLL (Hamachi and avocado, top w/spicy yellow fin tuna and Serrano chili)	10
	CRUNCHY JUMBO SHRIMP TEMPURA ROLL (Avocado topped w/lime wasabi sauce)	8
	SOFT-SHELL CRAB TEMPURA ROLL (Avocado w/lime wasabi sauce)	9
	SOUTHERN CALIFORNIA ROLL (Real crabmeat and avocado)	8
	SPICY AHI TUNA ROLL (Avocado and chili garlic sauce)	8
	THE BIG KITCHEN SINK ROLL (Shrimp tempura, crab meat, tuna, salmon and avocado)	15
	YELLOWTAIL ROLL (Hamachi imported from Japan with avocado and scallions)	9
Nigiri Sushi	SUSHI COMBINATION (Chef's choice of 10 pcs and a Spicy Tuna Roll)	20
Soft Tacos	KOREAN BBQ BULGOGI BEEF TACO	13
	GRILLED SPICY AHI TUNA TACO	14
	GRILLED PACIFIC SALMON TACO	14
	TEMPURA JUMBO SHRIMP TACO	14
	GRILLED SPICY JUMBO SHRIMP TACO	14
	TEMPURA SOFT-SHELL CRAB TACO	15
	CHINESE SMOKED TOFU TACO	13
	<i>All tacos are served w/avocado, lettuce, tomato, and a choice of edamame or hand cut fries</i>	

Wine List**Seven Spring Food and Wine**

White	Sauvignon Blanc " Bonterra" (Organic, Californian)		G/B 10/30
	Intense aromas of grapefruit, citrus, kiwi and fresh cut grass greet the nose, crisp acidity gives the wine a fresh vibrant feel with flavors of grapefruit, lime zest and grass that closes with flavors of melon and a nice tart finish		
	Pinot Grigio "Banfi Centine" (Italian)		G/B 10/30
	Beautifully fruity, with notes of pear, apricot, lime and tomato leaves. On the palate it is dry, with good acidity that is well balanced		
	Chardonnay "William Hill" (Organic, Californian)		G/B 10/30
	Tropical, with toasty oak, pear and vanilla scents. clean and soft On The palate, with butterscotch and tropical fruit flavors. Finishes dry with vanilla cream, buttered popcorn, lime, chalk and mineral flavors.		
Red	Malbec "Masi Tupungato" (Argentinean)		G/B 10/30
	The wine has an excellent bouquet of black cherry and blackberry liqueur. Forward and easy going		
	Sangiovese "Frescobaldi Toscana Remole" (Italian)		G/B 10/30
	Beautifully fruited aromas follow with cherry and strawberry in the lead, enriched with a spicy touch of black pepper and aromatic herbs. A tangy acidity provides juicy crispness on a palate of impressive balance		
	Cabernet Sauvignon "Chateau St.Jean " (Californian)		G/B 10/30
	Dark and lush, with just a hint of oak, and a pleasant round finish		
Champagne	Prosecco "La Marca" (Italian)		G/B 12/35
	Fresh citrus with hints of honey and white flowers. Fresh and clean with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast, the finish is light refreshing and crisp.		
Sake	Ozeki Osakaya Chobei <u>Daiginjo</u>	Japan	G/B 17/62
	***** Premium , Rich, Fruity, Aroma and delicate taste		
	Ozeki Premier "Junmai Ginjo"	U.S.A	G/B 10/30
	**** Rich, Fruity aroma and clear delicate taste		
	Hakushika Tokusen (Japanese)	Japan	G/Carafe 8/16
	*** Rich Junmai Sake with Smooth after taste		
Champagne Sake	Hana Awaka	U.S.A	Bottle 12
	Refreshing sparkling Junmai Sake with soft sweetness		
Unfiltered Sake	Sayuri	Japan	G/B 12/30
	"Nigori Sake " Refreshing aroma, naturally sweetness and smooth		
Plum Sake	Hakutsuru Plum Wine (Japan)	Japan	
	Fermented from real plum juice, sweet, tangy refreshing		G/B 8/25
Beverages	Coke, diet Coke, Sprite, Root Beer, Ice Tea, Pallegirino,		3
Domestic Beers	Bud Light, Coors Light		4
Imported Beers	Blue Moon, Corona, Hoegaarden, Kronenbourg 1664, Kirin Light		6
	Negra Modello, Sapporo, Stella		
Hot Beverages	Espresso 2 , Cappuccino 3.50, Coffee and Selections of fine Teas 3.00		

