

Hot Woks Cool Sushi - Adams Menu

FREE ITEMS

Free Veggie Roll

On Orders of \$20 or more

POKE BOWLS

Hawaiian rice bowls served with fresh sushi grade seafood and a large variety of vegetables. It's a party in every bowl.

Ocean Trio Poke

\$14.50

Sushi grade Yellow Fin Tuna, Salmon & White Tuna, seasoned Japanese rice, crunchy noodles, sweet peppers, red onions, cucumbers, avocados, fresh mango, other vegetables, white miso dressing and Kizami Nori.

Mango Salmon Poke

\$13.75

Fresh salmon, seasoned Japanese rice, crunchy noodles, sweet peppers, red onions, cucumbers, avocados, other vegetables, fresh mango, honey spicy mayo and sweet soy sauce.

Black Pearl Tuna Poke

\$14.95

Sushi grade Yellow Fin Tuna, black rice (white rice optional), crunchy noodles, sweet peppers, red onions, cucumbers, avocados, other vegetables, sesame, Togarashi and Kizami Nori.

Tropical Shrimp Poke

\$13.75

Cooked shrimp, seasoned Japanese rice, crunchy noodles, red tobiko, sweet peppers, red onions, cucumbers, avocados, other vegetables, honey spicy mayo, Ponzu sauce and Togarashi .

SALADS

Cucumber Salad

\$4.25

Sliced cucumber & red onions dressed in a sweet & sour vinaigrette, which is served as a salad but also make a refreshing side.

House Salad

\$5.95

Lettuce, red onions, lychee & cranberries sprinkled w. crunchy wonton crisps & sesame miso dressing.

Salmon Bacon Salad

\$8.25

Mixed greens salmon bacon, red onions, cranberries & red tobikko served w.honey dill dressing. Its taste like crisp smoked salmo

Seaweed Salad

\$6.95

A salad made of six different types of seaweed & fresh mixed greens tossed in light rice wine & sesame oil vinaigrette.

Tuna Avocado Salad

\$8.75

Sliced tuna sashimi served over a bed of tossed avocado & mixed green veggie w. creamy spicy soy dressing.

NOODLE DISHES

Tom Yum Ramen (New)

\$13.25

Thai hot and sour soup with chicken breast, fresh mushroom, tomatoes, green pepper, lemongrass, kaffir lime leaves, and marinated halved soft boiled egg.

Chicken Chow Mein (Cantonese)

\$11.25

Chicken breast sauteed w. shitake mushrooms, peapods, onions & bean sprouts served over a bed of pan-fried chinese egg noodles.

Pad Thai

\$10.25

Stir-fry thin rice noodles, eggs, bean sprouts and scallions in sweet/tangy sauce topped w. peanuts & green onions.

Pad See Ewe

\$10.50

A popular Thai stir-fry made w. large flat rice noodles, eggs & broccoli finished in a rich garlic & oyster sauce.

Pad Kee Mao (Spicy)

\$10.50

Stir-fried wide rice noodles w. chicken, shrimp, basil leaves, carrots, jalapeno peppers, tomatoes, baby corn & bell peppers.

Yakisoba (Spicy)

\$10.95

Yakisoba means 'fried noodles' in Japanese. Made with your choice of meat mushrooms & seasoned cabbage in Japanese Worcester sauce.

Tonkotsu Ramen

\$13.95

Traditional silky pork broth topped with roasted pork belly (3pcs), Baby Bok Choy, Shitake mushrooms, bean sprouts, Japanese Fish Cakes, soft boiled egg halved, garlic crisp and sesame oil

Spicy Garlic Ramen

\$13.95

Spicy garlic broth with karage fried chicke, baby bok choy, shiitake mushroom, bean sprouts, Japanese fish cakes, marinated soft boiled egg halved, garlic crisp, and sesame oil.

BENTO BOXES

Our Bento Boxes are served w. Shrimp, Vegetable Tempura, California maki & choice of one Teriyaki dishes. Asian coleslaw & rice also accompany your meal.

Chicken Teriyaki Bento Box

\$14.50

Beef Teriyaki Bento Box

\$15.50

Salmon Teriyaki Bento Box

\$16.50

SASHIMI PLATTER

Served with Miso Soup & Sushi Rice.

Sashimi Gold Platter

\$21.95

12 pcs of assorted seafood Chefs Selection.

Sashimi Silver

\$19.25

9 pcs of assorted seafood Chef's Selection.

Salmon Sashimi Platter

\$15.25

7 pieces salmon sashimi platter

Yellowtail Sashimi Platter

\$15.95

7 pieces yellowtail sashimi platter

Tuna Sashimi Platter

\$16.95

7 pieces tuna sashimi platter

VEGETABLE MAKI

Cucumber Maki (8)

\$4.25

Made with slices of cucumber. A Beginners favorite.

Avocado Maki (8)

\$4.95

Made with slices of avocado.

Sweet Potato Tempura Maki (8)

\$4.95

Sweet potato tempura, mayo & topped w. marinated sweet soy sauce.

Asparagus Tempura Maki (8)

\$4.95

Made w. asparagus tempura & mayo.

SIGNATURE ROLLS

Bitcoin Jumbo Maki (10)



\$16.25

You can own it! Unagi, super white tuna, spicy tuna, Ikura, seasoned seaweed, avocado, cucumber, sesame seed

Firecraker (New!) (5 pieces)

\$13.95

Light tempura batter fried with kana crab, unagi, avocado and cream cheese. Drizzled with unagi sauce, spicy mayo & wasabi mayo

Fukudome (10)

\$14.95

Jumbo Roll: Shrimp tempura, mayo, masago, avocado, chili sauce, red tobikko, cream cheese, scallion w. a tempura crumb.

Black Dragon (8)

\$13.95

Black rice, tempura shrimp, avocado, cucumber, topped with unagi, avocado, wasabi mayo, unagi sauce, and crispy sweet potato

Spicy Crab (10)

\$13.95

Soft shell crab, spicy crabmeat, cucumbers, avocado, tobiko and masago.

Mega Vega (8) (Hearty Vegetarian)

\$11.25

Jumbo Roll: Packed w. tempura sweet potato & broccoli, beets, thinly sliced cucumbers, avocado & wasabi mayo & sweet soy sauce.

South of the Border (8)

\$13.95

Shrimp tempura, kana crab, jalapeno topped with unagi and tobikko lightly coated with a special seared mole mayo sauce and zest of lime

Oceano (8)

\$12.95

Fresh octopus rolled in cilantro, avocado & jalapenos topped w. a nicely seared white tuna & served w. spicy mayo & lime garnish

Mount Fuji (8)

\$12.50

Fresh shrimp, cucumbers, mayo, masago, chili oil, green onion covered in a tempura crumb & spicy mayo shell.

Akira (10)

\$13.95

Jumbo Roll: Tuna, salmon, super white tuna, spicy mayo masago, ginger, avocado, cucumber w. tempura crumbs & sweet soy sauce.

Harajuku (10)

\$13.95

Jumbo Roll: Yellow Tail, tuna, jalapeno, avocado, cilantro w. red & black tobikko outer covering.

Dragon (8)

\$12.75

Shrimp tempura, mayo, masago, avocado, Unagi topped w. marinated sweet soy sauce.

Rainbow (8)

\$12.95

Similar to the California maki, but so much more. This California is also topped w. tuna, salmon, yellowtail & masago.

Caterpillar (8)

\$12.75

Eel, cucumber, crab meat w. avocado lightly coated w. red & black tobikko.

DESSERTS

Mango Pudding (House Specialty)

\$3.95

A delicate pudding w. a rich & creamy texture is made w. real mangoes.

Chocolate Cake Tart

\$5.95

Chocolate tart with a molten chocolate middle drizzled with Raspberry sauce.

Lemon Mascarpone Cake

\$5.95

Lemon cake with a lemony mascarpone frosting and filling. Refreshing !

BEVERAGES

SAPPORO BEER

\$3.00

ASAHI BEER

\$3.00

BLUE MOON BEER

\$3.00

TRIVENTO MALBEC 750 ML

\$16.00

DAY OWL ROSE 750 ML

\$16.50

BECKON CHARDONNAY

\$18.00

HANA KIZAKURA SAKE 300 ML

\$6.48

Sho Chiku Bai Nigori Junmai 375 ML

\$6.50

DRAFT JUNMAI YAEGAKI

\$7.25

Hot Green Tea or Jasmine Tea

\$2.00

Thai Iced Coffee

\$2.75

Thai Iced Tea

\$2.75

Raspberry Jasmine Tea

\$2.75

Soft Drinks

\$1.95

APPETIZERS

Untraditional Egg Rolls (2)

\$5.95

Many Asian spices, peanut sauce, Italian sausage, cabbage, carrots & caramelized onions stuffing w. sweet & sour sauce & wasabi.

Vegetable Petite Egg Rolls (6) New!

\$5.50

Very popular crisp and delicious deep fried veggie egg rolls. We serve it with a savory & lightly spicy sweet & sour sauce

Spring Rolls (12)

\$6.50

Our vegetable spring rolls are made w.avocados, bean sprouts & eggs, rolled in rice paper. So good, you will forget it's good 4

Crab Rangoon (5)

\$6.50

A deep fried dumpling containing diced crab meat, chives & cream cheese. served w. sweet sour sauce.

Gyoza (5)

\$6.25

Delicate japanese pork dumplings lightly steamed & then pan-fried for added flavor. Served in our own sesame chili sauce.

Edamame

\$4.95

Edamame soybean pods harvested right before the bean begin to harden are lightly boiled & seasoned w. sea salt.

Tempura Appetizer

\$7.50

Two tempura battered deep fried shrimp & an assortment of tempura vegetables served w. a sweet mirin dipping sauce.

Spicy Chicken Wings

\$5.95

Four pieces of chicken wings fried and then coated in a spicy sweet sauce.

SOUPS

Miso Soup

\$3.25

A japanese soup consisting of a stock called "dashi" which is mixed w. softened miso, scallions, seaweed & tofu.

Tom Yum Soup

\$7.25

The Thai version of hot & sour soup w. chicken breast, white mushrooms, tomatoes, bell peppers, lemon grass, kaffir lime leaves.

Vegetable Tofu Soup

\$6.25

An Asian style vegetable soup made w. tofu, assorted vegetables & noodles simmered in a clear broth.

Tempura Udon

\$10.25

Popular shrimp & vegetable tempura served on the side w. a noodle soup made w. hearty udon noodles.

ENTREES

Served with rice

General Tao Chicken

\$10.95

Breast of chicken deep fried in a light batter, stir-fried w. broccoli, bell peppers, carrots & onions. A favorite chinese dish.

Pepper Steak

\$11.25

A hearty dish made w. beef sauteed w. bell peppers, baby corn & onions in a rich black bean garlic sauce.

Cashew Chicken

\$10.75

A spicy Thai dish made w. roasted cashew nuts, combined w. hearty bell peppers, white mushrooms, onions, pineapple & peapods.

Chardonnay Garlic Chicken

\$10.75

Flavorful chicken breast blended w. baby corn, carrots & ginger in devouring Chardonnay brown sauce, garnished w. steamed broccoli

Beef and Broccoli

\$11.25

Slices of tender beef & ginger w. broccoli prepared in a special delicate sauce.

Tofu Steak

\$10.50

Lightly fried tofu steak smothered with shitake mushrooms in a savory garlic sauce prepared in a similar manner to a Hong Kong steak. Served with tempura onion rings and broccoli.

Vegetable Delight

\$9.95

A delectable combination of fresh vegetables prepared w. tofu in a satisfying garlic gravy sauce.

Chinese Fried Rice

\$9.95

Chinese fried rice made with bean sprouts, onions & cranberries.

Tuna Tataki

\$14.50

Lightly seared fresh tuna encrusted w. black sesame. Served w. a side seaweed salad & our own chili ginger ponzu sauce.

Rama Chicken

\$10.75

Traditional Thai dish made w. sauteed chicken in a flavorful peanut sauce garnished w. steamed broccoli.

Mandarin Orange Chicken

\$11.25

Deep fried chicken breast combined w. snow peas, carrots, bell peppers & onions in a zesty orange sauce.

Shrimp with Lobster Sauce

\$11.95

A Cantonese favorite. Shrimp stir fried w. ground pork in a black bean & garlic egg drop gravy, which is commonly used w. lobster

Panang Curry

\$10.95

Your choice of meat in a spicy Panang curry & coconut gravy w. carrots, bell peppers & basil leaves. (Contains peanut)

Spicy Basil

\$10.50

One of the more well-known spicy Thai dishes is made with your choice of meat, Thai sweet basil, bell peppers, mushrooms, onions, and jalapeno peppers.

SUSHI COMBINATIONS

Served with Miso Soup.

Sushi Gold

\$23.25

8 pcs sushi (2 Tuna, 2 Salmon, 1 Yellow Tail, 1 Tako, 1 Shrimp & 1 Unagi) w. of choice Spicy Tuna Maki, California Maki, Spicy Salmon or Spicy Avocado Maki

Sushi Silver

\$18.75

5 pcs sushi w. 1 Tuna, 1 Salmon, 1 Yellow Tail, 1 Shrimp, 1 Unagi & choice of California or Spicy Tuna Maki.

SASHIMI OR SUSHI

A La Carte or by the piece

Maguro

\$3.00

Tuna

Hamachi

\$2.95

Yellow Tail

Namasake

\$2.95

Fresh Salmon

Sake

\$2.95

Smoked Salmon

Escolar

\$2.75

Super White Tuna

Seared White Tuna

\$2.95

Unagi

\$3.35

Fresh Water Eel

Ebi

\$2.75

Cooked Shrimp

Tako

\$2.75

Octopus

Tamago

\$2.50

Cooked Egg

Ikura

\$3.25

Salmon Roe

Masago

\$3.25

Smelt Egg

Tobikko

\$3.25

Red, Black or Orange Flying Fish Roe

MAKI

Spicy Tuna Maki (8)

\$6.95

Diced fresh tuna with avocado, chili oil, mayo and masago.

Tekka Maki (8)

\$6.50

Sashimi grade (ahi) red tuna seasoned w. wasabi, surrounded by sushi rice & wrapped in nori (seaweed)

Negi Hamachi Maki (8)

\$6.50

Yellow tail w. scallions encased in seaweeds.

California Maki (8)

\$6.35

Cucumber, avocado & crab meat w. masago outside.

Alaskan Maki (8)

\$6.95

Fresh salmon, avocado & crab meat w. black tobikko outside.

Philly Maki (8)

\$6.95

Smoked salmon & cream cheese.

Spicy Shrimp Maki (8)

\$7.95

Fresh cooked shrimp, chili oil, mayo, masago, scallions surrounded by red tobikko.

Tempura Shrimp Maki (8)

\$7.25

Shrimp tempura, mayo & masago topped w. a marinated sweet soy sauce.

Smoked Salmon Maki (8)

\$6.75

Smoked salmon w. a hint of hickory flavor.

Spider Maki (5)

\$8.25

Soft shell crab tempura, mayo, masago, avocado & cucumber served w. a Ponzu sauce.

Unagi Cucumber Maki (8)

\$7.25

Grilled eel w. cucumber topped w. a marinated sweet soy sauce.

Salmon Avocado Maki (8)

\$6.50

Fresh salmon sashimi & avocado.

Tuna Avocado Maki (8)

\$7.25

Fresh tuna sashimi & avocado.

Crunchy Spicy Tuna Maki (8) (Updated!)

\$7.75

Spicy tuna and avocado with tempura crumb outside.

Spicy Scallop Maki (8)

\$6.95

Seared scallop, spicy mayo, avocado & masago.

Salmon Belly Maki (5)

\$5.95

Smoked skin, avocado, cucumber & masago mayo topped w. a sweet soy sauce.

Super White Creamy Maki (8)

\$6.95

Super White Tuna, avocado, mayo & masago.

Spicy Tako Maki (8)

\$6.95

Diced octopus mixed w. masago, mayo, a spicy sauce, scallions & chili oil.

Spicy Salmon Maki (8)

\$6.95

Fresh salmon & spicy mayo.

SIDE ORDERS

Jasmine Rice

\$2.00

Sushi Rice

\$2.50

Black Rice

\$3.00

Steamed Thin Noodles

\$2.00

Steamed Wide Noodles

\$2.00

Teriyaki Sauce

\$1.50

Peanut Sauce

\$1.50

Extra Sauces

\$0.50