

The Beginning

SOUPS/SALADS

All soups garnished with cilantro & onions

EGG DROP SOUP

A thick "eggy" soup 3.95

MISO SOUP

Japanese soybean broth with tofu & seaweed 3.95

HOT & SOUR SOUP

A thick & hearty spicy soup with pork, eggs, bamboo shoots & mushrooms 4.75

SNOWCRAB SALAD

Snow crab mixed with Japanese mayonnaise on top of organic greens with avocado, champagne sauce & smelt roe 5.75

SQUID SALAD

Thinly sliced squid above organic greens 5.75

SEAWEED SALAD

Marinated seaweed on top of organic greens 5.25

HOSHUN SASHIMI SALAD

Raw salmon, white fish, & tuna cut in cubes tossed with mixed greens & cucumbers in a special dressing 10.95

IMPERIAL WONTON SOUP

Pork & shrimp dumplings with shrimp, carrots & bok choy in a chicken broth 5.75

VEGETABLE SOUP

Heart-healthy veggie broth with mixed veggies 4.25

JAPANESE GREENS SALAD

Mixed organic greens with a homemade Japanese ginger & garlic dressing 4.25

TOSSED THAI BEEF SALAD

Thinly sliced beef tenderloin tossed with cucumbers, tomatoes, red onions & cilantro in a basil cilantro dressing 9.50

SPICY TUNA SALAD

Fresh chopped tuna & avocado mixed with ponzu, chili sauce, sesame seeds & smelt roe 10.95

CUCUMBER SALAD

Freshly sliced cucumbers with sesame seeds in a soy dressing 4.75

APPETIZERS

EDAMAME

Lightly salted steamed soybeans 4.50

CHINESE SPRING ROLLS (2)

Cabbage, carrots, celery & mushrooms blended with spiced wrapped in a spring roll wrapper and lightly deep fried 4.95

CAJUN SPRING ROLLS (2)

Mixture of southern Louisiana ingredients: alligator, crawfish & oysters with our version of Creole seasoning then lightly flash-fried 9.95

SUMMER ROLLS (2)

Choice of shrimp & crabstick or marinated beef wrapped with vermicelli rice noodles, lettuce, & cilantro in an opaque rice paper wrap served with chef's special sauce 6.95

BLACK MUSSELS (8)

New Zealand mussels in black bean sauce 8.50

PEPPER TUNA

Lightly seared chili crusted tuna on a bed of white radish topped with onions 9.95

TUNA TATAKI

Thinly sliced seared tuna drizzled with ponzu sauce & topped with onions 10.50

SASHIMI APPETIZER

9 pieces of raw tuna, salmon, white tuna, & white fish 15.50

YELLOWTAIL JALAPENO

Sliced yellowtail sashimi topped with jalapeno salsa 7.75

BAKED SALMON

Baked salmon with snowcrab inside topped in BBQ eel sauce & sesame seeds 10.50

SEVEN PIECE SASHIMI

Choice of ONE: (tuna or yellowtail 15.50) (octopus, white fish, white tuna, salmon 13.75)

SHRIMP & VEGGIE TEMPURA

Three Japanese style battered shrimp & veggies with tempura sauce 6.25

CRAB RANGOONS (4)

Fried wonton wrapped around a snow crab & cream cheese blend served over sweet Thai chili sauce 6.95

DUMPLINGS or POTSTICKERS (5)

A family recipe of ground pork mixed with cabbage, green onions & ginger served with dark onion soy sauce 6.25

HOSHUN J-POPS (3)

Tempura jalapeno peppers stuffed with snow crab & cream cheese, then deep-fried & drizzled with kiwi & cherry sauce 6.25

FIVE PEPPER CALAMARI

Lightly battered fried squid tossed with jalapenos, red & green bell peppers then seasoned with salt & black pepper 10.50

STEAMED DUMPLINGS or POTSTICKERS (5)

A family recipe of ground pork & shrimp mixed with cabbage, green onions & ginger served with dark onion soy sauce 6.25

SWEET BBQ PORK

Marinated boneless strips of pork glazed in honey BBQ sauce 6.25

BAKED MUSSELS (8)

New Zealand mussels baked with a special mayo & smelt roe mixture 5.25

CHICKEN WINGS (6)

Fried chicken with side of chef special sauce 9.95

SIZZLIN SQUID

Whole squid grilled then served then served on a hot plate with teriyaki 9.50

BEEF TATAKI

Rare ribeye steak, grilled & sliced with ponzu & scallions 8.95

The Middle

*ALL ENTREES COME WITH STEAMED WHITE RICE
fried rice OR BROWN RICE WILL BE AN ADDITIONAL CHARGE

ENTREES

SWEET THAI CHILI CHICKEN

Fried white meat chicken strips with a side of sweet chili dipping sauce 12.75

KUNG PAO

Choice of chicken, shrimp or beef, Szechuan style, with dried chili peppers & peanuts served over a bed of celery 13.75

XO CHICKEN

Sautéed white meat chicken tossed with asparagus & cooked in XO sauce 13.50

PUMPKIN SEED PLUM DUCK

Peking style crispy duck battered with pumpkin seeds in a pool of rich plum sauce 18.50

MONGOLIAN BEEF

Sliced beef cooked with scallions, white onions and dried chili peppers in a spicy brown sauce 13.95

BUTTER PEPPER MIGNON [7oz]

Filet mignon cut into cubes sautéed with onions, bell peppers, & jalapenos in a garlic butter pepper sauce served on top of mixed greens 17.50

HOSHUN TRIO

Sautéed chicken, beef & shrimp in ginger soy reduction 15.95

HEALTHY MIXED VEGGIES

Broccoli, cauliflower, zucchini, Chinese cabbage, baby corn & mushrooms in a brown sauce [add tofu for additional charge] 10.50

TERIYAKI

Chicken breast OR ribeye steak, grilled with bell peppers & onions served on a hot plate with teriyaki sauce (DINE-IN ONLY)

Chicken 10.25

Ribeye steak 11.50

CRISPY GINGER SHRIMP

Lightly batter fried shrimp drizzled in a tomato ginger sauce with steamed broccoli 15.95

SALT & PEPPER SHRIMP

Double cooked shrimp stir-fried in salt & pepper with onions & bell peppers 16.50

TON PO PORK SHANK

Forever braized pork shank on a bed of string beans 14.50

AHI TUNA SEARED [med-rare]

Encrusted tuna with sesame seeds over red onions served with an organic green salad & Polynesian balsamic dressing 14.95

SALMON STEAK [7oz] (low calorie)

Grilled sushi-grade salmon with steamed broccoli 16.50

MARKET WHOLE FISH

Served one of two ways: steamed with ginger, green onions & soy or battered, fried & tossed in a tomato ginger sauce MKT

SPICY FISH FILET

Steamed fish filet & lettuce immersed in spicy chili sauce topped with green onions, cilantro & hot oil 12.95

STEAMED FISH FILET

Fish filet steamed with ginger & scallions drizzled with soy-oil 12.95

The Middle (cont'd)

VEGETABLES/NOODLES

SAUTEED BROCCOLI

Broccoli served with brown sauce 8.75

EGGPLANT

Chinese eggplant cooked in basil sauce 8.75

SAUTEED SPINACH

Fresh spinach with a touch of garlic 8.75

SAUTEED STRING BEANS 8.75

SEAFOOD UDON SOUP

Japanese style rice noodle infused with scallions & served with large shrimp, mussels, squid, mushrooms, bac Choy, carrots, baby corn & zucchini 10.50

VIETNAMESE PHO

National dish of Vietnam. a hearty beef soup with bean sprouts, onions, basil, cilantro, green onions & rice noodles with choice of:

Sliced Beef OR Meatball 8.35

Combo 8.95

COCONUT CURRY SOUP

Blend of coconut & green curry broth with vermicelli noodles, bell peppers, baby corn & zucchini with choice of:

Shrimp, Chicken OR Vegetable 9.75

Combo 10.75

YAKI SOBA or YAKI UDON

Stir-fried Japanese egg soba noodle or udon rice noodle with chicken, beef & shrimp tossed with mixed veggies 9.75

HOSHI-JN FRIED RICE

Fried rice with eggs, onions & bean sprouts with a choice of:

Chicken, Pork, OR Beef 8.50

Shrimp 9.50

Crawfish OR Combo (3 choices) 10.50

HOSHI-JN LO MEIN

Wheat noodles with carrots, cabbage, bean sprouts, & scallions with a choice of:

Chicken, Pork, OR Beef 8.75

Shrimp 9.75

Crawfish OR Combo (3 choices) 10.75

BEEF CHOW FAN

Seasoned beef stir-fried with bell peppers, onions, bean sprouts & scallions over extra wide rice noodles in a brown sauce 10.50

PAD THAI NOODLES

Rice noodles stir-fried in a tomato based 10.50

sauce with chicken, shrimp, eggs, bean sprouts, onions, cabbage, bell peppers & tomatoes & topped with crushed peanuts

SINGAPORE RICE NOODLES

Rice noodles with roasted pork & shrimp in Malaysian curry redang with eggs, tomatoes, bean sprouts, bell peppers, cabbage & onions 9.75

UP CHOW

Pan fried chow fan noodles in a white seafood sauce with veggies & seafood 10.50

COMBINATION DINNER PLATTERS

Also available in Entrée sizes for the same price

*Comes with a choice of:

fried rice, white rice OR brown rice vegetable eggroll OR crab rangoon
miso, hot & sour OR egg drop soup
(Combination Platters soups are dine in only)

FRIED CHICKEN & VEGETABLES

Fried chicken and vegetables in a light brown sauce 13.50

GENERAL TSAO'S (SO's) CHICKEN

Fried chicken tossed in a sweet tangy spicy sauce 13.50

BBQ PORK WITH VEGETABLES

Tender boneless strips of pork marinated in Asian BBQ sauce stir fried with hearty vegetables 13.50

MOO GOO GAI PAN

White meat chicken stir-fried with vegetables in a white sauce 13.50

SWEET & SOUR CHICKEN

Fried chicken in a sugary pineapple & soy-vinegar sauce 13.50

GOU LOU PORK

Fried pork sautéed in a sweet savory sauce & bell peppers 13.50

PEPPER STEAK

Beef, bell peppers & onions sautéed in a black bean sauce 13.95

BEEF WITH BROCCOLI

Beef & broccoli stir-fried in a brown sauce 13.95

HUNAN SHRIMP

Stir fried shrimp with veggies in a spicy brown sauce 14.75

SHRIMP WITH MIXED VEGGIES

Guif shrimp & vegetables in a white sauce 14.75

SZECHUAN SHRIMP

Shrimp & chopped veggies in a spicy tomato ginger sauce 14.75

ICHIGO ROLL (e chee go)

Spicy crawfish, avocado & snow crab in soy paper topped with tuna, salmon, white tuna & strawberries with champagne sauce & spicy mayo 15.95

BUDDHA BELLY ROLL

Salmon, tuna, yellowtail, snow crab & avocado wrapped in soy paper with eel sauce, champagne sauce, spicy mayo & crunchy flakes on the side 18.75

SUSHI LIST

***All sushi rolls come with sesame seeds on rice
* soy paper, rice paper & brown rice available upon request (upcharge)

Sushi [rice] / Sashimi [w/o rice] - 2 pieces

Bean curd	3.35	Mackerel	4.50	Squid	4.50
BBQ eel	5.25	Octopus	5.50	Surf Clam	4.50
Crabstick	5.25	Salmon Roe	5.50	Sweet Shrimp	6.50
Escolar	5.25	Scallop	5.50	Sweet Egg	6.25
Garlic Salmon	6.25	Sea Urchin [upon avail.]	9.50	Tuna	5.25
Garlic Tuna	6.25	Shrimp	4.50	Wasabi Tobiko	4.50
Salmon	5.25	Smelt Roe	4.50	White Fish	4.50
Quail Egg	3.25	Smoked Salmon	5.25	Yellowtail	5.75
				Wasabi bomb	5.50

Classic Rolls- 6 pieces

Avocado Roll	3.95	New York Roll	5.50	5.25	
Boston Roll	5.50	Philadelphia Roll	5.50	asd	5.75
California Roll	4.95	Rainbow Roll	11.50	Spicy Tuna Roll	5.75
Crunchy Roll	5.50	Rock & Roll-5	8.50	Spicy Salmon Roll	5.75
Cucumber Roll	3.95	Salmon Roll	4.95	Spicy Yellowtail Roll	5.75
Crunch Dynamite	6.75	Salmon Avocado Roll	5.50	Tuna Roll	5.75
Dynamite Roll	6.50	Salmon Skin Roll	5.50	Tuna Avocado Roll	5.75
Dragon Roll	10.50	Shrimp Avocado Roll	5.50	Vegetable Roll-5	3.95
Eel Avocado Roll	5.50	Shrimp Tempura Roll-5	8.50	Yellowtail Roll	5.75
Eel Cucumber Roll	5.50	Smoked Salmon Roll	5.75	Sushi Box:	
Metairie Roll	6.75	Snow Crab Roll	5.50	Tuna	14.95
New Orleans Roll [big]	13.25	Spicy Crawfish Roll	5.50	Salmon	12.95
				Eel	12.95
				Shrimp	12.95

Sushi Specials

*Comes with a choice of miso, hot & sour or egg drop soup

*Not included for to go orders

SUSHI LUNCH

5 pieces of sushi consisting of tuna, salmon, white fish, white tuna & shrimp with a California roll [also includes a ginger salad] 10.95

SASHIMI LUNCH

9 pieces or raw tuna, salmon, white tuna, & white fish [also includes a ginger salad] 11.95

2 or 3 ROLL SPECIAL

Your choice of any 3 rolls below: 9.75 or 12.50

Avocado Roll		Snow Crab Roll
Boston Roll		Spicy Crawfish Roll
California Roll		Roll
Crunchy Roll		Spicy Salmon Roll
New York Roll		Spicy Tuna Roll
Salmon Roll		Roll
Salmon Avocado Roll		Tuna
Shrimp Avocado Roll		Avocado Roll
		Tuna Roll
		Philadelphia Roll
		Vegetable Roll
		Roll

The End.

DESSERTS:

Mango Sorbet 5.95

Mochi Ice Cream [3] 4.95

Round dessert ball consisting of pounded sticky rice cake (mochi) on the outside and an ice cream filling on the inside.

Choices of: [can mix the flavors]

Green Tea

Red bean

Cheesecake w/ seasonal fruit 4.50

Coconut Sorbet 5.95

Frozen dessert made from sweetened water flavored with fruit

Mississippi Mud Pie 4.50

Espresso ice cream in the form of a pie with a chocolate crust topped with almonds

5 Layer Chocolate Cake 5.95

Death by chocolate!

Vanilla Ice-cream 3.95

One big scoop of your choice!

DRINKS:

Tea:

Freshly Brewed Unsweetened Tea

Freshly Brewed Iced Green Tea

Thai Tea [no refills]

Hot Tea:

Jasmine

Green

Oolong [black tea]