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MENU

SUSHI PLATTERS

YUGEN GATHERING PLATTER

AN EXTRAVAGANT PLORITER FEATURING 8 DIVINE ROLL PORMAL GRANCE CALIFORNIA, CORANCE CALIFORNIA CONTROLL SALVANIA CONTROLL SALVANIA CALIFORNIA CALI

MAKI

SALT EDAMAME

SALTED EDAMAME, THE PERFECTLY SEASONED DELIGHT THAT POR WITH FLAVOR, OFFERING A HEALTHY AND ADDICTIVE SNACK

SPICY EDAMAME

LY EDAMAME, A FIERY FUSION OF HEAT AND FLAVOR, DELIVERING

KANI SALAD

KANI SALAD, A REFRESHING MEDLEY OF CRAB STICKS, FRESH VEGETABLES, AND ZESTY DRESSING, TAKING YOUR TASTE BUDS ON A JOURNEY TO THE SEA

DYNAMITE SHRIMPS

amite Shrimp, a Flavorful Explosion of Crispy, Succulent Shrimp, ted in a Spicy Glaze, Unleashing a Taste Sensation that Will Leav

SPRING ROLLS

SPRING ROLLS, A PERFECT HARMONY OF CRUNCHY VEGETABL AND SAVORY FILLINGS, ENCASED IN A DELICATE WRAPPER.

CHICKEN GYOZA

A PERFECT FUSION OF JUICY CHICKEN AND DELICATE DUMPLING DOUGH, PAN-FRIED TO GOLDEN PERFECTION, OFFERING A SAVOR AND SATISFYING BITE-SIZED EXPERIENCE.

SPECIAL MENU

MANGO CAVIAR

A VIBRANT CREATION OF FRESH CUCUMBER, CARROTS, LETTUCE, CRUINCHY TEMPURA FLAKES, DRIZZLED WITH IRRESISTIBLE KANI DRESSING, AND TOPPED WITH LUSCIOUS MANIGO PEARLS. A TASTE EXPLOSION THAT BLENDS SINESTIESS. OR DUNCH AND CREAMINESS IN EVERY

CRISPY CALIFORNIA

A TEMPTING MAKI ROLL THAT COMBINES FRESH CRAB, CREAMY AVOCADO, DUCUMBER, AND A CRUINCHY TEMPURA COATING, WITH A PERFECT BALANCE OF TEXTURES AND FLAVORS, ITS A DELIGHTFUL BITE THAT WILL LEAVE YOU

CRAZY CALIFORNIA

BOLD AND ADVENTUROUS MAXI ROLL THAT PUSHES THE OUNDARIES OF FLAVOR, PACKED WITH FRESH CRAB, REAMY AVICADO, AND GRISP DUCUMBER, THIS ROLL FFERS A UNIQUE COMBINATION OF TEXTURES AND IGUIDITFUL TASTES. EXPERIENCE THE EXCITEMENT OF

SESAME CALIFORNIA

A DELICIOUS TWIST ON THE CLASSIC CALIFORNIA ROLL FEATURING PRESH CRAR, CREAMY AUGCADD, CUCUMBER AND A GENEROUS SPRING NO FT TO ASTED SESAME SEEDS, THIS MAKE ROLL DELIVERS A NUTTY AND SAVORY BEAUTH THAT WE ILL SERVING THE OF BUTCH CANTED STREET.

ORANGE CALIFORNIA

A VIDENTI I WIST IN THE CLASSIC CAUDINING MUCH FEATURING FRESH CRASH, CREAMY AUGOADO, CUCUMBER, AND A POP OF DRANGE TOBICO CAVIAR, THIS MAKI ROLL OFFERS A BURST OF CITRUSY SWEETNESS AND TEXTURAL

TROPICAL DELIGHT

COLLEGE IN THE IRRESISTIBLE COMBINATION OF FRED RAB. CRISP CUCUMBER, JUICY PINEAPPLE, AND A HINT OF DISABAGUI COINS.

DYNAMITE SHRIMP

KPERIENCE THE PERFECT FUSION OF CRISPY FRIED HRIMP, CREAMY AVOCADO, AND A FIERY DYNAMITE IN ICE TOPPED WITH CRINICHY TEMPI IRA FLAKES.

FEL-KISSED SHRIMP

THIS MAKI ROLL FEATURES FRIED SHRIMP, A REFRESHING SHRIMP SALAD, A DRIZZLE OF EEL-INSPIRED SAUCE, AND A

MANGO TANGO SHRIMP

THIS MAKI ROLL SHOWCASES CRISPY FRIED SHRIMP, SWE MANGO SLICES, A TOUCH OF TOGARASHI SPICE, AND A

CRISPY SALMON

HIS MAKI ROLL FEATURES CRISPY FRIED SALMON, CRISPY ALMON SKIN, SPICY MAYD, AND A GENEROUS TOPPING OF

SPICY SALMON

THIS SUSHI ROLL SHOWCASES FRESH SALMON, SPICY MAYO, GREEN ONIONS, CILANTRO, CREAMY AVOCADO, AND A SPRINKLE OF ORANGE TORIKO

SPICY TUNA

THIS ROLL FEATURES FRESH TUNA, SPICY MAYO, GREEN ONION, CILANTRO, CREAMY AVOCADO, A DRIZZLE OF EEL SAUCE, AND A DOLLOP OF JAPANESE MAYO.

FUTMAKI

VEGETARIAN FUTOMAKI

A VEGETARIAN FUTOMAKI ROLL FILLED WITH CUCUMBER: CREAN

OCEAN TRIO FUTOMAKI

THIS OVERSIZED SUSHI ROLL TAKES YOU ON A FLAVORFUL JOURNEY WITH ITS COMBINATION OF JAPANESE MAYO, TUNA, SALMON, AND YOUR OWNER.

NIGIRI

SALMON NIGIRI

A DELICATE DELIGHT OF SUSHI ARTISTRY. THIS CLASSIC JAPANESE
DISTRIBUTION FEATURES A SUICE OF FRESH, SUCCULENT SALMON DELICATELY
DEADER OF MED A SMALL MOUNT OF MINISTRADER SHIPLING DELICATELY

CRAB NIGIRI

A GENEROUS PORTION OF TENDER CRAB MEAT IS EXPERTLY PLACED ON A SMALL MOUND OF SEASONED SUSHI RICE, FORMIN A HARMONIOUS BLEND OF FLAVORS AND TEXTURES.

TEMAKI

SHRIMP TEMAKI

A TRIO OF FLAVORFUL HANDHELD SUSHI ROLLS. INDULGE IN THREE DELECTABLE PIECES OF SHRIMP TEMAKI, EACH BURSTING WITH A SYMPHONY OF FLAVORS.

CRAB TEMAKI

DELIGHT IN THREE TANTALIZING PIECES OF CRAB TEMAKI, EACH CAREFULLY CRAFTED TO DELIVER A BURST OF FLAVORS.

SUSHIRITO

DYNAMITE SHRIMP FRIED

THIS UNIQUE CREATION COMBINES THE ELEMENTS OF A SUSHI ROL

SWEET CHILLI CRAB FRIED

THIS UNIQUE CREATION COMBINES THE ELEMENTS OF A SUSHI ROLL

STIR FRIED NOODLES & RICE

STIR FRIED JAPANESE

INDULGE IN A SYMPHONY OF FLAVORS AS CHEWY NOODLES DANCE

STIR FRIED INDOMIE

A SAUDI FAVORITE WITH IRRESISTIBLE FLAVORS, DIVE INTO THE BELOVED SAUDI CLASSIC OF STIR-FRIED INDOMIE NOODLES, THESE NOODLES ARE A TRUE DELIGHT, OFFERING A PERFECT BALANCE OF

STIR FRIED RICE

RIZZLE AND SMIDE WITH DURISHM-HIBBUNDEHINDULGEIN A SYMPHOMY OF FLAVORS AS FLUEFFY RICE DANCES WITH COLORFUL JEGETABLES AND AROMATIC SEASONINGS.

MAIN COURSES

CASHEW CHICKEN TERIYAKI

SUCCULENT CHICKEN STIR-FRIED TO PERFECTION, TOSSED WITH DRUNCHY CASHEWS AND SPRINKLED WITH TOASTED SESAME SEEDS ALL REATED WITH A DELECTABLE TERMYAL SALICE

ORANGE SESAME CHICKEN

TENDER CHICKEN PIECES COATED IN A ZESTY ORANGE SAUCE, PERFECTLY BALANCED WITH A HINT OF SWEETNESS AND A SPRINKLE OF TRACTED SEGAME SEEDS.

SWEET & SOUR CHICKEN

TENDER CHICKEN PIECES COATED IN A MOUTHWATERING SWEET AND SOUR SAUCE, ACCOMPANIED BY VIBRANT BELL PEPPERS, ONIONS,

MONGOLIAN BEEF

TENDER SLICES OF BEEF WOK-SEARED TO PERFECTION, MINGLING WITH A RICH AND SAVORY MONGOLIAN SAUCE, ACCOMPANIED BY



IENDER STRIPS OF BEEF STIR-FRIED TO PERFECTION. FOSSED WITH A TANTALIZING KUNG PAD SAUCE, AND ACCOMPANIED BY VIBRANT BELL PEPPERS, CRUNCHY ARROTS, TENDER ZILCCHINI, AND TOASTED PEANIET

SWEET & SOUR SHRIMP

SUCCULENT SHRIMP COATED IN A DELECTABLE SWEET AND SOUR SAUCE, ACCOMPANIED BY COLORFUL BELL PEPPERS, ONDOS, AND JUICY PINEAPPLE CHUNKS.

DESSERTS

MANGO TAPIOCA

EXPERIENCE THE PERFECT BLEND OF VELVETY TAPIOCA PEARLS AND LUSCIOLIS MANGO OFFATING A REFRESHING AND TROPICAL DESCRIPT.

SAUCES

JAPANESE MAYO
DYNAMITE SAUCE
SWEET CHILLI SAUCE
SPICY MAYO SAUCE

BEVERAGES

PEPSI
DIET PEPSI
7UP
MOUNTAIN DEW
MIRINDA CITIRUS
WATER