FOOD ALLERGIES

Champa asks customers to inform server of any food allergies.

Champa is not responsible for problems arising from food allergies where we have not been informed.

MEAL INGREDIENT (LIKES AND DISLIKES)

Champa asks customers to inform server of any ingredients or vegetables they do not like prior to preparation of the meal.

SPICY SCALE

MILD)

Medium))

Hot)))

Thai Hot))))

Please understand: the challenge for us is that not everyone's perception of a level of spiciness is the same.

Our chefs will attempt to make your meal with a scale we hope will be satisfactory for your liking. Keep in mind that perceived spiciness is subjective!

Your THAI HOT may be another person's NO SPICY and vice versa.

Therefore, when ordering your food, consider ordering less spicy and request

server bring you one of our spice racks.

Then you can control the exact level of spicy you prefer!

Beverages

SOFT DRINKS	2.99
Coke, Diet Coke, Coke Zero, Sprite,	
Mellow Yellow, Root Beer, Pink Lemonade,	
Dr. Pepper, Ginger Ale	

SWEET TEA, UNSWEET TEA	2.99
GREEN TEA	2.99
JASMINE TEA	2.99
ORANGE JUICE, PINEAPPLE JUICE	2.99
THAI ICED COFFEE (NO REFILLS)	4.99
THAI ICED TEA (FREE REFILLS)	4.99
GINGER BEER	4.99
FIJI NATURAL ARTESIAN WATER 500 ML	3.99

S. PELLEGRINO SPARKLING NATURAL		
MINERAL WATER	3.99	
500ML		

CONSUMER ADVISORY

*MAY BE SERVED RAW OR UNDERCOOKED
*CONSUMING RAW, UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS

Appetizers

EDAMAME	Appetizers	
Choice of salt, Shichimi, or truffle oil + salt BROCCOLINI Grilled, tossed with wasabi vinaigrette BRUSSELS SPROUT Lightly fried, tossed with wasabi vinaigrette CUKANI ROLL Sani crab, avocado, cream cheese rolled with thinly peeled cucumber, topped with sweet vinegar sauce GYOZA (5) Pan-fried pork dumpling garnished with scallion, served with chili ponzu HAMACHI TIRADITO* (IND PONZU) Thinly sliced yellowtail, jalapeno, avocado topped with chili ponzu KARAAGE Crispy fried chicken tossed with sweet spicy sauce, served with yuzu aioli SASHIMI SAMPLER (6)* Fresh fish, chefs' choice TUNA TATAKI (6) (IND PONZU) Thinly sliced seared tuna topped with ponzu, fresh wasabi, microgreen TERIYAKI CHICKEN WING (6) Drumstick(3) + wing(3) tossed with teriyaki sauce, garnished with sesame seed, scallion +ADD TERIYAKI CHICKEN WING (6) PONUM TERIYAKI CHICKEN WING (6) FEL BUN (1) BBQ eel, avocado, crispy scallion, jalapeno, microgreen, sweet sauce SOFT SHELL CRAB BUN (1) Soft shell crab, pickle, beet, microgreen, crispy scallion, spicy mayo, sweet sauce VOLCANO SHRIMP (6) Crispy fried jumbo shrimp over crispy rice noodle topped	JAPANESE	
BROCCOLINI Grilled, tossed with wasabi vinaigrette BRUSSELS SPROUT Lightly fried, tossed with wasabi vinaigrette CUKANI ROLL Kani crab, avocado, cream cheese rolled with thinly peeled cucumber, topped with sweet vinegar sauce GYOZA (5) Pan-fried pork dumpling garnished with scallion, served with chili ponzu HAMACHI TIRADITO* (NO PONZU) Thinly sliced yellowtail, jalapeno, avocado topped with chili ponzu KARAAGE Crispy fried chicken tossed with sweet spicy sauce, served with yuzu aioli SASHIMI SAMPLER (6)* SASHIMI SAMPLER (6)* Fresh fish, chefs' choice TUNA TATAKI (6) (C) (NO PONZU) Thinly sliced seared tuna topped with ponzu, fresh wasabi, microgreen TERIYAKI CHICKEN WING (6) Drumstick(3) + wing(3) tossed with teriyaki sauce, garnished with sesame seed, scallion +ADD TERIYAKI CHICKEN WING (6) PEL BUN (1) BBQ eel, avocado, crispy scallion, jalapeno, microgreen, sweet sauce SOFT SHELL CRAB BUN (1) Soft shell crab, pickle, beet, microgreen, crispy scallion, spicy mayo, sweet sauce VOLCANO SHRIMP (6) Crispy fried jumbo shrimp over crispy rice noodle topped		5.99
Lightly fried, tossed with wasabi vinaigrette CUKANI ROLL Kani crab, avocado, cream cheese rolled with thinly peeled cucumber, topped with sweet vinegar sauce GYOZA (5) Pan-fried pork dumpling garnished with scallion, served with chili ponzu HAMACHI TIRADITO* (No PONZU) Thinly sliced yellowtail, jalapeno, avocado topped with chili ponzu KARAAGE Crispy fried chicken tossed with sweet spicy sauce, served with yuzu aioli SASHIMI SAMPLER (6)* (No PONZU) TUNA TATAKI (6) (No PONZU) Tinly sliced seared tuna topped with ponzu, fresh wasabi, microgreen TERIYAKI CHICKEN WING (6) Drumstick(3) + wing(3) tossed with teriyaki sauce, garnished with sesame seed, scallion +ADD TERIYAKI CHICKEN WING (6) PEEL BUN (1) BBQ eel, avocado, crispy scallion, jalapeno, microgreen, sweet sauce SOFT SHELL CRAB BUN (1) Soft shell crab, pickle, beet, microgreen, crispy scallion, spicy mayo, sweet sauce VOLCANO SHRIMP (6) Crispy fried jumbo shrimp over crispy rice noodle topped	BROCCOLINI	10.99
Kani crab, avocado, cream cheese rolled with thinly peeled cucumber, topped with sweet vinegar sauce GYOZA (5) Pan-fried pork dumpling garnished with scallion, served with chili ponzu HAMACHI TIRADITO* (IN PONZU) Thinly sliced yellowtail, jalapeno, avocado topped with chili ponzu KARAAGE Crispy fried chicken tossed with sweet spicy sauce, served with yuzu aioli SASHIMI SAMPLER (6)* (IN PONZU) Thinly sliced seared tuna topped with ponzu, fresh wasabi, microgreen TERIYAKI CHICKEN WING (6) Drumstick(3) + wing(3) tossed with teriyaki sauce, garnished with sesame seed, scallion +ADD TERIYAKI CHICKEN WING (6) EEL BUN (1) BBQ eel, avocado, crispy scallion, jalapeno, microgreen, sweet sauce SOFT SHELL CRAB BUN (1) Soft shell crab, pickle, beet, microgreen, crispy scallion, spicy mayo, sweet sauce VOLCANO SHRIMP (6) Crispy fried jumbo shrimp over crispy rice noodle topped		10.99
Pan-fried pork dumpling garnished with scallion, served with chili ponzu HAMACHI TIRADITO* (NO PONZU) 15.99 Thinly sliced yellowtail, jalapeno, avocado topped with chili ponzu KARAAGE 9.99 Crispy fried chicken tossed with sweet spicy sauce, served with yuzu aioli SASHIMI SAMPLER (6)* Fresh fish, chefs' choice TUNA TATAKI (6) (NO PONZU) 16.99 Thinly sliced seared tuna topped with ponzu, fresh wasabi, microgreen TERIYAKI CHICKEN WING (6) 11.99 Drumstick(3) + wing(3) tossed with teriyaki sauce, garnished with sesame seed, scallion +ADD TERIYAKI CHICKEN WING (6) 19.99 EEL BUN (1) 9.99 BBQ eel, avocado, crispy scallion, jalapeno, microgreen, sweet sauce SOFT SHELL CRAB BUN (1) 9.99 Soft shell crab, pickle, beet, microgreen, crispy scallion, spicy mayo, sweet sauce VOLCANO SHRIMP (6) 9.99 Crispy fried jumbo shrimp over crispy rice noodle topped	Kani crab, avocado, cream cheese rolled with thinly peeled	9.99
Thinly sliced yellowtail, jalapeno, avocado topped with chili ponzu KARAAGE Crispy fried chicken tossed with sweet spicy sauce, served with yuzu aioli SASHIMI SAMPLER (6)* TUNA TATAKI (6) GE (NO PONZU) Thinly sliced seared tuna topped with ponzu, fresh wasabi, microgreen TERIYAKI CHICKEN WING (6) Drumstick(3) + wing(3) tossed with teriyaki sauce, garnished with sesame seed, scallion +ADD TERIYAKI CHICKEN WING (6) EEL BUN (1) BBQ eel, avocado, crispy scallion, jalapeno, microgreen, sweet sauce SOFT SHELL CRAB BUN (1) Soft shell crab, pickle, beet, microgreen, crispy scallion, spicy mayo, sweet sauce VOLCANO SHRIMP (6) Crispy fried jumbo shrimp over crispy rice noodle topped	Pan-fried pork dumpling garnished with scallion, served with	8.99
Crispy fried chicken tossed with sweet spicy sauce, served with yuzu aioli SASHIMI SAMPLER (6)* GF (NO PONZU) Fresh fish, chefs' choice TUNA TATAKI (6) GF (NO PONZU) Thinly sliced seared tuna topped with ponzu, fresh wasabi, microgreen TERIYAKI CHICKEN WING (6) Drumstick(3) + wing(3) tossed with teriyaki sauce, garnished with sesame seed, scallion +ADD TERIYAKI CHICKEN WING (6) EEL BUN (1) BBQ eel, avocado, crispy scallion, jalapeno, microgreen, sweet sauce SOFT SHELL CRAB BUN (1) Soft shell crab, pickle, beet, microgreen, crispy scallion, spicy mayo, sweet sauce VOLCANO SHRIMP (6) Crispy fried jumbo shrimp over crispy rice noodle topped		
Fresh fish, chefs' choice TUNA TATAKI (6) GF (NO PONZU) Thinly sliced seared tuna topped with ponzu, fresh wasabi, microgreen TERIYAKI CHICKEN WING (6) Drumstick(3) + wing(3) tossed with teriyaki sauce, garnished with sesame seed, scallion +ADD TERIYAKI CHICKEN WING (6) EEL BUN (1) BBQ eel, avocado, crispy scallion, jalapeno, microgreen, sweet sauce SOFT SHELL CRAB BUN (1) Soft shell crab, pickle, beet, microgreen, crispy scallion, spicy mayo, sweet sauce VOLCANO SHRIMP (6) Crispy fried jumbo shrimp over crispy rice noodle topped	Crispy fried chicken tossed with sweet spicy sauce,	9.99
Thinly sliced seared tuna topped with ponzu, fresh wasabi, microgreen TERIYAKI CHICKEN WING (6) Drumstick(3) + wing(3) tossed with teriyaki sauce, garnished with sesame seed, scallion +ADD TERIYAKI CHICKEN WING (6) EEL BUN (1) BBQ eel, avocado, crispy scallion, jalapeno, microgreen, sweet sauce SOFT SHELL CRAB BUN (1) Soft shell crab, pickle, beet, microgreen, crispy scallion, spicy mayo, sweet sauce VOLCANO SHRIMP (6) Crispy fried jumbo shrimp over crispy rice noodle topped		15.99
Drumstick(3) + wing(3) tossed with teriyaki sauce, garnished with sesame seed, scallion +ADD TERIYAKI CHICKEN WING (6) 19.99 EEL BUN (1) 9.99 BBQ eel, avocado, crispy scallion, jalapeno, microgreen, sweet sauce SOFT SHELL CRAB BUN (1) 9.99 Soft shell crab, pickle, beet, microgreen, crispy scallion, spicy mayo, sweet sauce VOLCANO SHRIMP (6) 9.99 Crispy fried jumbo shrimp over crispy rice noodle topped	Thinly sliced seared tuna topped with ponzu,	16.99
EEL BUN (1) BBQ eel, avocado, crispy scallion, jalapeno, microgreen, sweet sauce SOFT SHELL CRAB BUN (1) Soft shell crab, pickle, beet, microgreen, crispy scallion, spicy mayo, sweet sauce VOLCANO SHRIMP (6) Crispy fried jumbo shrimp over crispy rice noodle topped	Drumstick(3) + wing(3) tossed with teriyaki sauce, garnished	11.99
BBQ eel, avocado, crispy scallion, jalapeno, microgreen, sweet sauce SOFT SHELL CRAB BUN (1) Soft shell crab, pickle, beet, microgreen, crispy scallion, spicy mayo, sweet sauce VOLCANO SHRIMP (6) Crispy fried jumbo shrimp over crispy rice noodle topped	+ADD TERIYAKI CHICKEN WING (6)	19.99
Soft shell crab, pickle, beet, microgreen, crispy scallion, spicy mayo, sweet sauce VOLCANO SHRIMP (6) Crispy fried jumbo shrimp over crispy rice noodle topped	BBQ eel, avocado, crispy scallion, jalapeno, microgreen,	9.99
Crispy fried jumbo shrimp over crispy rice noodle topped	Soft shell crab, pickle, beet, microgreen, crispy scallion,	9.99
	Crispy fried jumbo shrimp over crispy rice noodle topped	9.99

ТНАІ

CHICKEN SATAY (4) Skewers of grilled, aromatic curry blend marinated chicken served with peanut sauce	9.99
COCONUT SHRIMP (5)	9.99

Coconut, panko crusted shrimp with sweet chili aioli

CRAB ANGEL (4)

Deep fried crab wontons stuffed with shredded crab meat,

cream cheese, served with sweet sour sauce

CRISPY DUMPLING (5)

Deep fried pork dumpling served with sweet sour sauce

CRISPY TOFU 8.50

Deep fried tofu over crispy rice noodle served with sweet sour sauce

KHANOM JEEB (5)

8.50

Steamed pork dumpling topped with scallion, garlic oil, served with chili ponzu

THAI LETTUCE WRAP 12.99

A blend of minced chicken, water chestnut, black forest mushroom stir fried in Thai spices topped with fried shallots, served with lettuce, shredded carrot, cucumber, bean sprout, sweet sour sauce, house brown sauce

THAI EGG ROLL (4)

Deep fried vegetarian egg roll served with sweet sour sauce

8.99

THAI CRISPY WING (6) 11.99
Deep fried drumstick (3) + wing (3) marinated in Thai spices

served with sweet sour sauce

+ ADD THAI CRISPY WING (6) 19.99

Soups

MISO

4.50

TOFU, SCALLION, SEAWEED

LUNCH - 8.99 DINNER - 12.99

PROTEIN CHOICES

VEGGIE, VEGGIE/TOFU, TOFU, OR CHICKEN

ADD LUNCH \$2 / DINNER \$3

BEEF, PORK, SHRIMP OR DUCK

ADD LUNCH \$3 / DINNER \$4

SEAFOOD DELUXE

(Mixed Shrimp, Squid, Mussel, Scallop)

ADD DINNER \$7

TOM YUM)

Hot + sour, lemongrass and tamarind base soup with fresh mushroom, tomato, onion, scallion, cilantro, Thai herbs

Tom Ka 💷

Coconut soup, in tamarind, galanka, and lemongrass base soup with fresh mushroom, tomato, onion, scallion, cilantro, Thai herbs

Salads

CALAMARI SALAD

Marinated squid salad topped with cucumber, radish sprout

6.99 SEAWEED SALAD

Marinated fresh seaweed salad topped with cucumber, radish sprout, sweet vinegar sauce

GREEN SALAD GE 6.99

Lettuce, cucumber, mushroom, bell pepper, tomato, carrot, onion served with ginger dressing

11.99

Minced chicken, ground rice, onion, scallion, cilantro, chili tossed

with lime dressing, served on greens

12.99 PAPAYA SALAD 📴

Shredded green papaya, carrot, ground peanut tossed in traditional mortar with papaya sauce, served on greens

TIGER TEAR SALAD 📴 13.50

Grilled steak slices, onion, scallion, cilantro tossed with tangy lime dressing, served on greens

YUM GOONG 💷 14.50 Shrimp, onion, cucumber, scallion, cilantro tossed with sweet

tangy lime dressing, served on greens

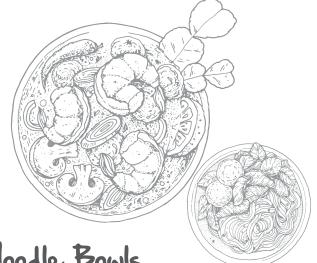
YUM WOON SENGT 17.99

Shrimp, squid, mussel, minced chicken, onion, scallion, cilantro,

chili, glass noodle tossed with sweet tangy lime dressing, served on greens

CONSUMER ADVISORY

*MAY BE SERVED RAW OR UNDERCOOKED *CONSUMING RAW, UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS



Noodle Bowls

Lunch - 10.99 Dinner - 13.99

PROTEIN CHOICES

VEGGIE, VEGGIE/TOFU, TOFU, OR CHICKEN ADD LUNCH \$2 / DINNER \$3

BEEF, PORK, SHRIMP OR DUCK

ADD LUNCH \$3 / DINNER \$4

SEAFOOD DELUXE

(Mixed Shrimp, Squid, Mussel, Scallop)

ADD DINNER \$7

YELLOW CURRY NOODLE BOWL

Rice noodle, yellow curry with bean sprout, lettuce, carrot, fried shallot

BAH MEE NOODLE SOUP

Egg noodle, vegetable broth with pork dumpling, shumai, bok choy, celery, onion, bean sprout, cilantro, scallion, broccoli, cabbage, garlic oil.

CHAMPA NOODLE SOUP (PHO THAI)

Rice noodle, vegetable broth with cabbage, broccoli, onion, celery, scallion, basil, bok choy, bean sprout, cilantro, scallion, garlic oil

UDON NOODLE SOUP

Thick noodle, vegetable broth with kani crab, broccoli, celery, carrot, cilantro, scallion, cabbage, bok choy, garlic oil, served with shrimp, onion tempura

Curries

7.99

ALL COME WITH JASMINE RICE

LUNCH - 10.99 DINNER - 13.99 PROTEIN FIRE

PROTEIN CHOICES

VEGGIE, VEGGIE/TOFU, TOFU, OR CHICKEN

ADD LUNCH \$2/ DINNER \$3

BEEF, PORK, SHRIMP OR DUCK

ADD LUNCH \$3 / DINNER \$4

SEAFOOD DELUXE

(Mixed Shrimp, Squid, Mussel, Scallop)

ADD DINNER \$7

GREEN CURRY GF)

Bell pepper, zucchini, bamboo shoot, green bean, Thai basil, simmered in green curry, coconut milk

MASSAMAN WITH AVOCADO GE

Carrot, potato, onion, avocado, cashew, simmered in massaman curry, coconut milk *Contains peanut

PANANG CURRY (II)

Bell pepper, zucchini, Thai basil, simmered in panang curry, coconut milk

RED CURRY (II)

Bell pepper, zucchini, bamboo shoot, green bean, Thai basil, simmered in red curry, coconut milk

YELLOW CURRY

Carrot, potato, straw mushroom, onion, simmered in yellow curry, coconut milk

> CURRY IS INHERENTLY SPICY AND CANNOT BE MADE NON-SPICY

Noodles

LUNCH - 10.99 DINNER - 13.99 IN FIRST **PROTEIN CHOICES**

Veggie, Veggie/Tofu, TOFU, or Chicke

ADD LUNCH \$2 / DINNER \$3

BEEF, PORK, SHRIMP OR DUCK

ADD LUNCH \$3 / DINNER \$4

SEAFOOD DELUXE

(Mixed Shrimp, Squid, Mussel, Scallop)

ADD DINNER \$7

Drunken Noodle

Wide size rice noodle with egg, bell pepper, onion, green bean, zucchini, tomato, Thai basil in dark sauce

+Fresh Noodle Option, Add \$3.00

LO-MEIN

Egg noodle with greenbean, zucchini, bok choy, cabbage, mushroom, babycorn, carrot in dark sauce

PAD SE-EW

Wide size rice noodle with egg, broccoli, carrot in tangy dark sauce

+Fresh Noodle Option, Add \$3.00

Pad Thai 🍱

Small rice noodle with egg, tofu, scallion, bean sprout in tangy sweet sauce served with lime, ground peanut

Pad Woon Sen

Glass noodle with egg, bell pepper, cabbage, carrot, onion, scallion in dark sauce



<u>ALL COME WITH JASMINE RICE</u>

BASIL KAI DOW (NO PROTEIN CHOICES) Minced chicken, bell pepper, eggplant, onion, Thai basil in chili garlic sauce topped with fried egg

ORANGE CHICKEN (NO PROTEIN CHOICES)

Crispy fried chicken stir fried with broccoli, bell pepper in orange sauce

LUNCH - 10.99 DINNER - 13.99 PROTEIN CHOICES

VEGGIE, VEGGIE/TOFU, TOFU, OR CHICKEN

ADD LUNCH \$2/ DINNER \$3

BEEF, PORK, SHRIMP OR DUCK

ADD LUNCH \$3 / DINNER \$4

SEAFOOD DELUXE

ADD DINNER \$7 (Mixed Shrimp, Squid, Mussel, Scallop)

PAD PRIK BAMBOO

Bell pepper, zucchini, onion, bamboo slice, green bean sautéed in red curry

PAD PRIA WAN

Pineapple, bell pepper, tomato, onion in sweet sour sauce

PAD GATEEM

Steamed broccoli, fried garlic in dark sauce

THAI CASHEW

Pineapple, cashew, bell pepper, celery, onion, carrot in tangy sauce

THAI BASIL

Bell pepper, onion, broccoli, carrot, baby corn, bok choy in dark garlic sauce.

+ EGGPLANT, ADD \$2.00

CONSUMER ADVISORY

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Fried Rice

LUNCH - 10.99 DINNER - 13.99 **PROTEIN CHOICES**

VEGGIE, VEGGIE/TOFU, TOFU, OR CHICKEN

ADD LUNCH \$2 / DINNER \$3

BEEF, PORK, SHRIMP OR DUCK ADD LUNCH \$3 / DINNER \$4

SEAFOOD DELUXE

(Mixed Shrimp, Squid, Mussel, Scallop)

ADD DINNER \$7

BASIL FRIED RICE

Fried rice with Thai basil, bell peppers, onion, tomato, egg in dark sauce

PAD KAO (TRADITIONAL FRIED RICE)

Fried rice with pea, onion, tomato, carrot, egg in house sauce

PINEAPPLE FRIED RICE

Fried rice with pineapple, carrot, pea, onion, egg, cashew, raisin in mix of curry, Thai seasonings

pecialty Dishes

ALL COME WITH JASMINE RICE

PHET NAM PUENG 22.50

Tempura fried duck breast served with mixed vegetables, spicy honey dipping sauce

SOFT SHELL CRAB (3) 22.50

Tempura battered soft shell crab served with side of green curry with shrimp

SALT AND PEPPER FISH 21.50

Lightly battered white fish stir fried with onion, bell pepper, served with sweet chili sauce

29.99 SEA LOVERS DELIGHT

Mixed lobster tail, mussel, squid, scallop, shrimp, stir fried with bell pepper, onion in Thai gravy

PLA SOUT **MARKET PRICE**

Choice of flounder, red snapper, or

tilapia deep fried, served with choice of spicy basil or sweet sour sauce

SUSHI RICE

EIN FIRS

•	ANY EXTRA SAUCE	1.00
•	BROWN RICE	3 50

 NOODLE 3.99

4.99 STEAMED MIXED VEGGIES

4.00

STICKY RICE 3.50 JASMINE RICE

2.50 FRESH WASABI ROOT RELISH/KIZAMI 3.00

9.99

FOR CHILDREN 10 YEARS OLD AND YOUNGER

SESAME CHICKEN

Chunks of crispy chicken stir fried in orange sauce topped with sesame seed, served with jasmine rice

CHICKEN STRIPS AND FRIES

Lightly battered chicken strip, French fries

Traditional Fried Rice

Choice of beef, chicken, or pork stir fried with tomato, onion, egg, pea, carrot

Nigiri Sushi & Sashimi	Regular Rolls	GF =GLUTEN FREE
EGG OMELET - TAMAGO	CALIFORNIA S Crab, cucumber, avocado	8.59
EEL, FRESH WATER - UNAGI	8 CALIFORNIA WITH MASAGO'	9.59
	8 Crab, cucumber, avocado Masago	,,
PICKLED DAIKON - OSHINKO	5 SALMON SKIN	8.99
SHIITAKE MUSHROOM - SHIITAKE	5 Grilled salmon skin, cucumber, chives Sweet sauce	
MARINATED CALABASH GOURD - KANPYO	5 AVOCADO GI	6.59
FLYING FISH ROE - RED* - TOBIKO	7 TUNA*G	8.99
LYING FISH ROE - WASABI* - WASABI TOBIKO	7 TUNA AVOCADO*GF	9.59
CLYING FISH ROE – BLACK* - KURO TOBIKO	7 TUNA CUCUMBER* GF	9.59
MASAGO* - MASAGO	SALMON* GE	8.59
	SALMON AVOCADO* GI	8.99
OCTOPUS* - TAKO 8.	SALMON CUCUMBER*	8.99
d.	EEL	8.59
ALMON - SMOKED* - SAKE KUNSEI 8.	EEL AVOCADO	9.59
	LEE COCOMBER	9.59
ALMON ROE* - IKURA 10	COCOMBERC	6.59
	8 CUCUMBER AVOCADO GE	7.99 8.99
	2 PHILADELPHIA* CF Smoked salmon, cream cheese	0.77
	SPICY TUNA*GF	10.99
HRIMP - SWEET * - AMA EBI 1.	SPICY TUNA CUCUMBER (1)	11.99
	7 YELLOW TAIL* GP	9.50
JRF CLAM * - HOKEGAI	6 CRAB	6.59
UNA - ALBACORE * - SHIRO MAGURO	8 SCALLOP*GF scallop, green onion	8.99
una - Bluefin * - Hon maguro 10	0 Scarop, green onion	
una - Big Eye * - Kuro Maguro	9	
una - Seared* - Atsui Maguro	9	
UNA - YELLOW FIN* - KIHADA MAGURO	8	
ELLOW TAIL* - HAMACHI	9	
PANESE SEA BREAM* - MADAI 1	Vegetarian Rolls	
RAB MEAT - KANI	5 - Vegetavian Rolls	
EAN CURD POCKETS - INARI	5 Veggie	9.99
MBERJACK -KAMPACHI*	Asparagus, cucumber, yamagobo, osinko, kanp	y0
ESH WASABI ROOT RELISH - KIZAMI WASABI	3 KAKIAGE TEMPURA IN Deep fried mixed vegetables OUT Japanese mayo	11.99
	ZEN IN Asparagus tempura, kanpyo, cucumber OUT Avocado, yuzu aioli, microgreen	12.99
	MANGO MADNESS IN Fried sweet potato, zucchini, asparagus OUT Mango, crunch, sweet sauce	12.99
CONSUMER ADVISORY *MAY BE SERVED RAW OR UNDERCOOKED *CONSUMING RAW, UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS	GARDEN ROLL IN Cucumber, asparagus, osinko, kanpyo, avocado OUT Shitake mushroom with soy paper microgreen, red beet tempura bit, yuzu aioli.	12.99

GF =GLUTEN FREE |

Specialty Rolls

Seared scallop, black tobiko, red tobiko, sweet Japanese

SWEET ANGEL Shrimp tempura, crab Crab, sweet sauce, spicy Japa	14.99		
BONA Shrimp tempura, spicy crab s	16.99		
PANKO PASSION* IN Tuna, avocado, cream cheese, OUT Tempura fried with breadcruml	14.99	CRUNCHY SHRIMP* IN Shrimp tempura, crunch OUT Shrimp, crunch, spicy Japanese mayo, sweet sauce WOLFPACK*	12.99 10.99
spicy Japanese mayo RAINBOW* IN Crab, cucumber, avocado	16.99	IN Spicy crab, crunch, cucumber OUT Chives, red tobiko	10.77
OUT Tuna, salmon, escolar, snappe LAVA*	er, avocado 16.99	CAROLINA* IN Tuna, avocado, cream cheese, jalapeno OUT Tempura fried, spicy Japanese mayo, sweet sauce, chives	16.99
Crab, cucumber, avocado Baked with creamy crab, scall spicy Japanese mayo, sweet sauce	lop, shrimp mix ,	YELLOW DRAGON IN Shrimp tempura, crunch	15.99
MAGMA* IN Crab, cucumber, avocado	16.99	OUT Shrimp, mango, crunch, red beet tempura bit, house sweet and sour sauce, sweet sauce BTS	14.99
out ked with spicy seafood mix, sp sweet sauce	nicy Japanese mayo,	IN Shrimp tempura, cream cheese, jalapeno, crab OUT Tempura fried, Jalapeno, house sweet and sour sauce,	14.97
Crab, cucumber, avocado OUT Avocado, eel, sesame seed, bo	onito, sweet sauce	Sweet sauce JULIA* IN Shrimp tempura, spicy tuna	18.99
SPIDER* IN Soft shell crab tempura, avoca OUT Sweet sauce	do, cucumber, masago, crab	OUT Seared tuna, spicy Japanese mayo, sweet sauce ANGRY TUNA*	18.99
TORNADO IN Tempura shrimp, crab, avocad		Spicy tuna, cucumber OUT Seared tuna, sweet chili sauce, chili sauce, fried garlic	45.00
Soy paper, shoestring potato w spicy Japanese mayo RED DEVIL*	vrap, tempura fried, sweet sauce 17.99	FIRECRACKER* OUT Spicy tuna, wasabi mayo, lemon zest, red beet tempura bi	15.99 it
IN Spicy tuna, cucumber OUT Tuna, spicy Japanese mayo, si		SHARK BITE* IN Soft shell crab, spicy crab, salmon OUT Seaweed salad, masago, spicy Japanese mayo	15.99
SHRIMP TEMPURA* IN Shrimp tempura, crab, avocado Sweet sauce	o, masago, cucumber	CHAMPA SPECIAL (NO NORI)* IN Spicy tuna, shrimp tempura	18.99
SALMON LOVER* IN Spicy salmon, cucumber, crea		OUT Tuna, salmon, crunch, sweet sauce, house sweet and sour sauce, fried shallot, microgreen TYPHOON*	16.99
OUTSalmon, Japanese wasabi saud lemon zest, fried shallots TORO LOVER*	18.99	IN Spicy tuna, avocado OUT Seared salmon, garlic aioli, sweet sauce, masago, fried	10.77
Spicy tuna, cucumber Salmon toro, bluefin toro, yel Japanese wasabi sauce, chives, real	llow tail toro, avocado,	shallot, peanut KRAKEN* IN Spicy crab salad, avocado, cream cheese	15.99
SURF N TURF* IN Shrimp tempura, avocado, cuc	18.99 cumber	OUT Panko fried, wasabi mayo, sweet sauce, chives SIN CITY*	18.99
TOKYO*	18.99	IN Spicy crab, cream cheese, avocado OUT Tuna, salmon, black tobiko, sweet sauce, spicy Japanese mayo	
Spicy tuna, cucumber, jalapen Salmon, tuna, escolar, Hawaiia spicy Japanese mayo		SPICY TUNA CRUNCH* IN Spicy tuna, cucumber	12.99
TUNA LOVER* IN Spicy tuna, cream cheese, cuc OUT Tuna, jalapeno, spicy Japanese		SPICY YELLOW TAIL ROLL* Spicy crab salad, avocado, cucumber	18.99
TNT* Spicy tuna, salmon, cucumbe	13.99 er, yellow tail	Yellow tail, jalapeno, chives, Japanese wasabi sauce	
Microgreen, crunch, spicy Ja BLACK PINK*	18 99		
IN Spicy crab, cucumber, crunch	10.//	CONSUMER ADVISORY	

*MAY BE SERVED RAW OR UNDERCOOKED
*CONSUMING RAW, UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS



Sushi Entrees

Cushi Gilvees	
PICK YOUR ROLL	
CHOICE OF ANY 2 ROLLS*	25.99
CHOICE OF ANY 3 ROLLS*	37.99
CHOICE OF ANY 4 ROLLS*	49.99
CHOICE OF ANY 5 ROLLS*	62.99
NINE & NINE* 9 pcs of sashimi + 9 pcs nigiri (chefs' choice)	39.99
SUSHI FOR TWO* 12 pcs of nigiri (chefs' choice) served with California, Spider, Sweet Angel roll	54.99
SUSHI REGULAR*	25.99
6 pcs of nigiri (chefs' choice) + choice of any 1 roll SUSHI DELUXE *	34.99
10 pcs of nigiri (chefs' choice) + choice of any 1 roll	
SASHIMI REGULAR* © 15 pcs of sashimi (chefs' choice)	34.99
SASHIMI DELUXE* G3 20 pcs of sashimi (chefs' choice)	45.99
TEKKA DON* GF Tuna sashimi served over sushi rice	28.99
SAKE DON* GF Salmon sashimi served over sushi rice	24.99
CHIRASHI DON* GF 10 pcs of sashimi (chefs' choice) served over sushi rice	25.99
UNAGI DON BBQ eel served over sushi rice, topped with sweet sauce	27.99
Снамра Воат*	89.99

CONSUMER ADVISORY

15 sashimi + 10 nigiri (chefs' choice) served with

choice of any 3 rolls

*MAY BE SERVED RAW OR UNDERCOOKED *CONSUMING RAW, UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS



Bento Box

ALL BENTO BOX IS SERVED WITH MISO SOUP

STIR FRY BENTO*	19.99

Choice of beef, chicken, or vegetable stir fried in our signature sauce served over jasmine rice, choice of calamari or seaweed salad, 4 pcs of California roll, 4 pcs of spicy tuna cucumber roll, tempura (sweet potato, egg plant, onion, carrot, shrimp)

CHAMPA SUSHI BENTO* 24.99

Choice of calamari or seaweed salad, 4 pcs of nigiri (chefs' choice), 6 pcs of sashimi (chefs' choice), 4 pcs of California roll, 4 pcs of spicy tuna cucumber roll

TEMPURA SUSHI BENTO* 19.99

Choice of calamari or seaweed salad, 4 pcs of nigiri (chefs' choice), 4 pcs of California roll, 4 pcs of spicy tuna cucumber roll, tempura (sweet potato, eggplant, onion, carrot, shrimp)

Desserts

 	
FRIED BANANA & VANILLA ICE CREAM Topped with whipped cream, chocolate syrup	8.99
FRIED CHEESECAKE Topped with whipped cream, chocolate syrup	8.99
STICKY RICE & MANGO Topped with sesame seed	8.99
MOCHI ICE CREAM Choice of green tea, mango, strawberry, topped with whipped cream, chocolate syrup	6.00
CHOCOLATE TORTE Topped with whipped cream, chocolate syrup	8.99
ICE CREAM	6.00

Choice of green tea or vanilla, topped with

whipped cream, chocolate syrup