

# M e n U

## SMITHTOWN RESTAURANT WEEK

SUNDAY 3/22/09 TO SUNDAY 3/29/09

### ~ *Salad* ~

Garden Salad with Ginger Dressing

### ~ *Soup* ~

Miso Soup *or* Mushroom Soup

### ~ *Appetizer* ~

[ *Select One* ]

Rockie Shrimp: Rock shrimp, flash tempura-fried, with savory Japanese spicy mayo sauce

Thai Calamari: Fried calamari served with mango-salsa sauce & sweet Thai chili sauce

\*Pepper Tuna Tataki: Pepper tuna tataki drizzled with wasabi-mayonnaise sauce and crunch

\*Salmon Avocado Tower: Glistening salmon, bonito fish flakes, ripe avocado, and tobiko flying fish roe in a savory spicy mayo sauce

### ~ *Entrée* ~

[ *Select One* ]

Hotoke Signature Roll Sampler: [ *Choose 2 among these 4* ]

\*Sweetie Roll: Spicy tuna & crunchies topped with tuna sashimi, dressed in honey wasabi sauce

\*Ginza Roll: Pepper tuna tataki, avocado, and mango inside, topped with lobster salad, dressed in mango sauce

Paradise Roll: [ *all cooked* ] Lobster salad, shrimp tempura & banana tempura rolled in a soy paper with Japanese citrus and mango sauce

Peruvian Roll: [ *all cooked* ] Chilean seabass and asparagus inside, topped with anago sea eel, accented with white miso sauce and eel sauce.

Hibachi Combination Dinner: [ *Choose 2 among these 5* ]

Shrimp, chicken, sirloin steak, salmon, or vegetarian.

Tempura Classic Dinner: [ *Choose 1 among these 3* ]

Shrimp & Veg, or Chicken & Veg, or Vegetarian Only

### ~ *Dessert* ~

Flash-Fried Tempura Vanilla Ice Cream

*or*

Chocolate Layer Cake

\$ 25 per person

LIMITED SEATING, RESERVE NOW  
plus tax and gratuity