



Need customer service? chat with us!
<http://www.wedeliverkilleen.com>

Chopstick

Suchi Special

Served with miso soup and Salads

- SS1 Japanese Ceviche (12 Pcs) \$16.75
Tuna, Salmon, Yellow Tail, Red Snapper with Ponzu and Spicy Rayu sauces, 4 Kinds of Tobiko
- SS2 Tuna Tataki (8 Pcs) \$15.70
Seared tuna, red onion with ponzu and spicy Rayu sauces, Masago
- SS3 Yellow Tail Heaven \$13.60
Yellow tail with thin sliced Jalapeno served with ponzu sauce.
- SS4 Albacore Tataki (8 Pcs) \$13.60
Seared albacore, red onion with ponzu sauce and spicy Rayu sauces
- SS5 Sashimi Combinations (Chef's Choice)
12pc, 18pc, 24pc options
- SS6 Sushi Combination (Chef's Choice)
6pc, 9pc, 16pc options.
- SS7 Sushi & Sashimi (Chef's Choice) \$39.01
5 Pcs Sushi, 9 Pcs Sashimi and Tuna Roll
- SS8 Chef's Choice Roll \$17.80

House rolls

Served with miso soup and salad

- HR1 California Roll \$6.25
California Has Cucumber, Avocado, Crabmeat Inside
- HR2 California Masago Roll \$7.82
California Roll With Fish Egg on the OutSide
- HR3 California crunch Roll \$7.82
california roll with crunch on the outside, eel sauce, hot sauce
- HR4 California Tempura Roll \$7.82
California Roi/Tempura with Spicy Mayo, Eel Sauce, Hot Sauce
- HR5 Spicy Tuna Roll \$9.40
Cucumber, Spicy Tuna Outside : Sesame Seeds
- HR6 Salmon Roll \$9.40
Salmon and Avocado
- HR7 Tuna Roll \$7.30
Tuna
- HR8 Chicken Teriyaki Roll \$8.35
Chicken Teriyaki Tempura, Cucumber, Avocado, Teriyaki Sauce
- HR9 Vegetable Roll \$8.35
Cucumber, Kanpyo, YamaGoBo, Pickled Radish, Radish Sprouts
- HR10 Salmon Skin Roll \$9.40
YamaGoBo, Cucumber, Radish Sprouts, Salmon Skin, Eel Sauce, Sesame Seeds
- HR11 Philadelphia Roll \$10.45
Smoked Salmon, Cream Cheese, Avocado
- HR12 Beef Bulgogi Roll \$10.45
Beef Bulgogi and Sesame Seed, Teriyaki Sauce
- HR13 UnaQ Roll \$9.40
Unagi (eel), Cucumber, Eel Sauce

FAST PASS

Never wait in line anymore! food will be delivered in less than 40 minutes depending of restaurant availability and food preparation time.

FAST PASS \$4.99

Specialty Roll

Served with miso soup

- S1 Salmon & Mango \$15.70
Spicy Tuna, Tempura Crunch, Kanpyo, YamaGoBo Top: Salmon, Mango Slices, Mango Sauce
- S2 Temptation \$16.75
Shrimp Tempura, Asparagus, Crabmeat Mix, Cream Cheese Top: Crabstick, Spicy Mayo, Hone
- S3 Hawaiian Chicken \$14.65
Cucumber, chicken tempura Top: mango sauce, pineapple sauce
- S4 Tropical \$16.75
Spicy tuna, cucumber, jalapeno, spinach crunch. Top: Escolar, honey wasabi sauce, eel sauce, 4 kinds of tobiko (fish eggs)
- S5 Samurai \$15.70
spicy tuna, cucumber, shrimp tempura top: fresh salmon, spicy mayo
- S6 Pink Lady \$15.70
Tuna, green onion, yuzu tobiko, kanpyo, yamagobo, pickled radish, pink soybean paper, honey wasabi sauce
- S7 Ninja \$13.60
Cucumber, avocado, crab meat Top: salmon, tuna
- S8 Spicy Tataki \$15.70
Spicy tuna, jalapenos, cucumber Top: seared tuna, red onion, ponzu sauce, chili oil, green onion, masago
- S9 Hot Night \$16.75
Unagi (eel), shrimp tempura, jalapenos, kanpyo, cream cheese, cucumber. Top: spicy tuna, eel sauce, spicy mayo, sweet chili sauce, spinach crunch.
- S10 Pina Colada \$15.70
Shrimp tempura, cucumber, cream cheese. Top: shrimp, pineapple, coconut, mango sauce.
- S11 Hawaiian \$13.60
Cucumber, avocado, crab meat. Top: fresh tuna
- S12 Caterpillar \$12.55
cucumber, crab meat, eel, yop: avocado, eel sauce, sesame seed.
- S13 Spider \$13.60
Soft shell crab tempura, radish sprout, yamagobo, cucumber, avocado, masago, eel sauce, sesame seed
- S14 Dragon \$13.60
Cucumber, crab meat Top: avocado, eel, eel sauce, sesame seed

KITCHEN MEALS

- K1. Sesame Chicken \$13.60
Carrot, corn oil, onion, pineapple, and chicken or pork, bell pepper (Red, Green) on Steam
- K2. Hibachi \$16.75
Choose two meat from Chicken, Beef, Pork, Shrimp)
- K3. Udon \$10.45
- K4. Sweet & Sour (Chicken or Pork) \$15.70
Apple, carrot, corn oil, cucumber, eggs, ginger, onion, pineapple, sesame oil, mushrooms, and chicken or pork
- K5. Soon Tofu (Seafood or Beef) \$12.59
Soft tofu stew with beef or seafood stock. A raw egg may be cracked into the hot stew. served with steamed rice
- K6. Yuk Gae Jang \$12.55
Spicy Beef Soup A soup made of beef brisket, radish, leek, taro stems, and fiddleheads, and seasoned with red chili powder for a spicy flavor
- K7. Mandu Gook \$12.55
Clear mandu (Korean-style dumplings) soup. Thin-skinned dumplings, filled with minced meat and vegetables
- K8. Ddok Mandu Gook \$13.60
A clear soup, made with rice cake (Korean-style rice cake) and mandu (Korean-style dumplings) with special sauce
- K9. Noodle Pho \$13.60
AVietnamese noodle soup consisting of beef broth,
- K10. Special Bento Box \$14.65
Pork, chicken, beef, salad, sushi, dumplings and steamed rice
- K11. Beef Bulgogi \$15.70
Bulgogi is prepared with beef that has been marinated in special sauce minced green onion, garlic, sesame seeds, and then grilled. served with steamed" rice
- K11. Pork Bulgogi \$13.60
in special sauce minced green onion, garlic, sesame seeds, and then grilled. served with steamed" rice
- K11. Chicken Bulgogi \$13.60
Bulgogi is prepared with beef that has been marinated in special sauce minced green onion, garlic, sesame seeds, and then grilled. served with steamed" rice
- K12. Ohjingeo Bokkeum \$13.60
Stir Fried Squid Squid stir fried with onions, carrots and zucchini in a spicy mixture of gochu-jang and red chili powder. served with steamed rice
- K13. Teriyaki \$13.60
mirin, and sugar with beef, pork or chicken
- K14. Orange Chicken \$13.60

and Sesame Seed

HR14 Yellowtail Roll	\$9.40
<i>Yellowtail and Green Onion</i>	
HR15 Shrimp Tempura Roll	\$8.35
<i>Shrimp Tempura, Eel Sauce and Sesame Seed</i>	
HR16 Spicy Salmon Roll	\$8.35
<i>Spicy Salmon, Cucumber</i>	
HR17 Ebi Roll	\$10.45
<i>Shrimp, Cucumber, Avocado, Cream Cheese</i>	

Sushi Appetizer

SA1 Heart Attack	\$8.35
<i>Fried Jalapeno stuffed with spicy tuna and cream cheese</i>	
SA2 Monkey Ball	\$7.30
<i>Fried mushrooms stuffed with spicy tuna, served with special sauce</i>	
SA3 Avocado Bomb	\$8.35
<i>Avocado spicy crabmeat served with special sauce</i>	
SA4 Spicy Tuna Fire Ball	\$10.45
<i>Deep Fried Avocado and Spicy Tuna served with salad and special sauce</i>	
SA5 Soft Shell Crab Tempura	\$10.45
<i>Soft shell crab tempura served with salad and special sauce</i>	
SA6 IDako	\$7.30
<i>Baked baby octopus served with eel sauce and sesame seed</i>	
SA7 Tunatini	\$10.45
<i>Tuna cubes with spicy mayo, rayu sauce, and scallion served in a martini glass</i>	
SA8 Sashimi Sampler (6 Pcs)	\$11.50

KITCHEN APPETIZER

KA1 Edamame	\$5.20
KA2 Egg Roll	\$3.10
KA3 Shrimp Shumai (6 pcs)	\$7.30
KA4 Chicken Gyoza (6pcs)	\$6.25
KA5 Shrimp Tempura (6pcs)	\$8.35
KA6 Tempura Medley (Vege & Shrimp)	\$13.60
KA7 Calamari Tempura	\$8.35
KA8 Teriyaki Chicken Skewer	\$6.25
KA9 Spring Roll	\$6.77
KA10 Miso Soup	\$3.10
KA11 House Salad	\$6.25
KA12 Seaweed Salad	\$6.25
KA13 Cucumber Salad	\$5.20
KA14 Spicy Octopus	\$7.30
KA15 Spicy Rice Cake	\$10.45

SUSHI BOWL

Chirash	\$20.95
<i>Assorted sashimi over sushi rice</i>	
Hoe Deop Bab	\$18.85
<i>Assorted Fish vegetables with sesame oil and chili pepper paste on steamed rice</i>	

S15 On the Bayou	\$14.65
<i>Spicy tuna Top: deep fried crawfish, eel sauce, spicy mayo, sesame seed</i>	
S16 Sweet Chili	\$11.50
<i>Jalapeno, snapper, cream cheese Top: sweet chili, eel sauce</i>	
S17 Xo	\$14.65
<i>Cream cheese, asparagus, salmon Top: Tuna, sweet chili, eel sauce</i>	
S18 Rainbow	\$14.65
<i>cucumber, avocado, crab meat top: five different types of fish</i>	
S19 Texas Roll	\$14.65
<i>Smoked salmon, cream cheese, avocado, shrimp tempura Top: sesame seed, spicy mayo, eel sauce, spinach crunch</i>	
S20 Dynamite	\$14.65
<i>Cucumber, avocado, crab meat Top: baked salmon, vegetables, spicy mayo, eel sauce seed</i>	
S21 Baked Scallop	\$14.65
<i>Cucumber, avocado, crab meat Top: baked scallops, spicy mayo, eel sauce, sesame seed</i>	
S22 Spicy Army Tempura	\$11.50
<i>Cucumber, spicy tuna, cream cheese Top: spicy mayo, eel sauce, hot sauce</i>	
S23 Sweet Sixteen	\$8.35
<i>Sweet potato tempura, cream cheese Top: eel sauce, sesame seed</i>	
S24 Fire Snapper	\$14.65
<i>Shrimp tempura, cucumber Top: snapper, onions, ponzu, sweet chili sauce, eel sauce, hot sauce</i>	
S25 Volcano	\$14.65
<i>Top: scallops, cucumber, avocado, crab meat,</i>	
S26 Honey Wasabi	\$14.65
<i>Snapper, cucumber, jalapeno</i>	
S27 Baked Salmon	\$13.60
<i>Cucumber, avocado, crab meat, spicy mayo Top: baked salmon, eel sauce</i>	
S28 Baked Baby Lobster	\$14.65
<i>Cucumber, avocado, crabmeat Top: baked crawfish, spicy mayo, eel sauce, sesame seed</i>	
S29 Energy	\$15.70
<i>Cucumber, avocado, shrimp tempura, crab meat Top: eel, eel sauce, sesame seed</i>	
S30 JYummy Yummy Tempura	\$12.55
<i>Avocado, cream cheese, smoked salmon honey spicy sauce, eel sauce</i>	
S31 Shrimp Crunch	\$14.65
<i>Cucumber, avocado, crab meat, shrimp tempura, crunch, eel sauce</i>	
S32 Texas Longhorn	\$20.95
<i>Lobster tempura, asparagus, yellow tail Top: beef tataki, eel sauce, spinach crunch crispy garlic</i>	
S33 Chopstick	\$17.80
<i>Panko shrimp tempura, asparagus, spicy crab Top: spinach crunch, crawfish salad, spicy mayo, red tobiko</i>	
S34 Mango	\$14.65
<i>Shrimp tempura, cream cheese, kanpyo Top: Crab meat, mango slices, mango sauce, eel sauce</i>	
S35 Albacore Tataki	\$14.65
<i>Cucumber, avocado, yamagobo, crab meat Top: albacore tataki, red onion, ponzu sauce, green onion, sriracha</i>	
S36 Dancing Salmon	\$16.75
<i>shrimp tempura, cucumber, spicy salmon top: salmon, spicy mayonase masago, green onions</i>	
S37 Tiger	\$12.55

<i>Chopped, battered, and fried chicken pieces coated in a sweet orange-flavored chili sauce. served with steamed rice</i>	
K15. Yakisoba	
<i>Worcestershiresauce, pork, cabbage, onions and carrots.</i>	
K16. Donkatu	\$13.60
<i>A breaded, deep fried pork cutlet with salad</i>	
K17. Japchae	\$13.60
<i>Stir-fried glass noodles and vegetable glass noodles stir-fried with beef and assorted mushrooms and vegetables.</i>	
K17. Combination Japchae	\$14.65
<i>Stir-fried glass noodles and vegetable glass noodles stir-fried with beef and assorted mushrooms and vegetables.</i>	
K18. Fried Rice	
<i>steamed rice stir-fried in spices and other ingredients.</i>	
K18. Combination Fried Rice	\$13.60
<i>steamed rice stir-fried in spices and other ingredients.</i>	
K19. Dol Sot Bibimbap	\$14.65
<i>The crispy rice at the bottom, mixed with various toppings and gochu-jang sauce, remains piping hot until the end of meal.</i>	
K20. Bibimbap	\$12.55
<i>Rice topped with sauteed beef and a variety of vegetables that are mixed at the table with spicy gochu-jang sauce.</i>	
K21. Ramen	
<i>Korean ramyun, chopped green onions, egg on top.</i>	
K22. La Galbi	\$17.80
<i>Thinly sliced barbecued short ribs.</i>	

Lunch Specials

*** Available only from Monday to Friday
11am- 3pm!!! Served with miso soup.
***No exchanges or changes.**

L1. 5pcs Sushi & California Roll	\$10.45
L2. 5pcs Sushi & Spicy Tuna Roll	\$12.55
L3. 5pcs Sushi & Shrimp Tempura Roll	\$11.50
L4. 5pcs Sushi & Rainbow Roll	\$15.70
L5. 5pcs Sushi Roll & Dragon Roll	\$14.65
L6. 6pcs Sashimi & 5pcs Sushi	\$17.80
L7. 6pcs Sashimi & Rainbow Roll	\$18.85
L8. Roll Combo	\$14.65
<i>Choose Two Rolls</i>	

Bento Box

Served with salad, gyoza, California (4pcs), and rice. *No exchanges or changes. Not available for dinner!

L11. Chicken Teriyaki Bento	\$14.65
L12. Beef Bulgogi Bento	\$11.50
L13. Pork Bulgogi Bento	\$14.65
L14. Chicken Bulgogi Bento	\$10.45
L15. Vegetable Tempura Bento	\$10.45

Dinner

L14. Chicken Bulgogi Bento Dinner	\$14.65
-----------------------------------	---------

	<i>Cucumber, avocado, crab meat</i>	
	<i>Top: shrimp</i>	
S38	Tuna Lover's	\$14.65
	<i>Spicy tuna, cucumber</i>	
	<i>Top: tuna, escolar, honey wasabi sauce</i>	
S39	Ocean Trio	\$11.50
	<i>Salmon, tuna, yellow tail with ponzu sauce</i>	
S40	Red Dragon	\$15.70
	<i>Soft shell crab, cucumber</i>	
	<i>Top: spicy tuna, eel sauce, jalapeno,</i>	
S41	Dancing Dragon	\$17.80
	<i>soft shell crab, cucumber top: spicy tuna, eel sauce, jalapeno</i>	
S42	Killeen	\$15.70
	<i>Soft tuna cucumber</i>	
	<i>Top: yellow tail, eel, spicy mayo, eel sauce, hot sauce</i>	
S43	Garden Goddess	\$12.55
	<i>Kanpo, yamagobo, pickled reddish, cucumber, avocado, asparagus, mango, redsidh sprout, soybean papper, mango sauce</i>	