

# Signature Cocktails

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## Dragon Martini \$9

Bacardi Dragon Berry Rum, pineapple juice & Chambord sinker

## Blackberry Mojito \$8

Rum, blackberries & lime with a splash of Fresca

## Lycheetini \$10

Vodka, lychee puree, blackberry puree

## Saketini \$8

Vodka, Sake, cucumber, olive

## Mangotini \$8

Vodka, mango purée, cranberry sinker

## Cosmo Bianco \$8

Vodka, white cranberry juice, fresh lime & sugar rimmed glass

## Pomatini \$8

Vodka, pomegranate schnapps, sweet & sour

## Tokyo Tea \$8

Rum, Vodka, Gin, & Melon Liquor with sour mix & a touch of sprite

## Steeltini \$10

TyKu, cucumber, fresh lime

## Blue Steel Margarita \$7

Margarita with a Blue Curacao sinker & salt rim

## The Uni Shot \$15

Sea Urchin, Smelt Roe, Quail Egg, green onion, Ponzu Sauce Champagne

# Sake

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## Carafe/Bottle

### Zipang 250ml \$17

Smooth, dry, sparkling

### Gekkeikan Nigori 300ml \$15

Roughly filtered, milky, full-bodied

### Hakutsuru 300ml \$15

Light, fresh, smooth, sweet & dry

### Black & Gold \$15/\$35

Full bodied with a calm aroma

### Ozeki Karatamba 300ml \$26

Clean, dry, bittersweet

### Gekkeikan Horin 300ml \$32

Bold, fragrant, dry

### Tyku Sake \$32

Premium Sake

### Housui Fragrant Water \$55/\$110

Crisp, fragrant, full-bodied

### Hana Awaka 250ml \$17

Sweet Sparkling & Fruity

### Kubota Manjui \$110/\$220

Smooth, crisp, "the world's best sake"

## Sake Flight

Ozeki Karatamba, Black & Gold, Hakutsuru, \$14

Our Private Wine Room Seats Up to 60 People  
Let us customize a menu for your next event

# Share Plates

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## Edamame \$5.95

Steamed soy beans sprinkled with sea salt

## Crab Rangoon \$8.95

Crab, cream cheese, scallions, & garlic wontons served with smoky dipping sauce

## Sea Salt & Chili Pepper Calamari \$9

Wok sautéed with garlic, onions & three chilies with honey chili paste & ginger lime sesame sauce

## Indo-Chine Soft Shell Crab \$12.95

With wok sautéed garlic, onions & three chilies, served with a spicy Ponzu sauce

## Satay \$9

Four skewers of chicken, beef, or a combination of both marinated in Thai spices, with peanut-chili dipping sauce

## Asian Guacamole \$6.95

Fresh gingered guacamole served with house made wonton chips

## Vegetable Tempura \$7.95

Onion Rings, Asparagus, Avocado, Green Beans, Shiitake Mushrooms

## Crabmeat Spring Rolls \$8.95

Fresh spring rolls filled with sautéed crab, sliced mango, and Jicama. With a spicy peanut-chili sauce

## Steamed Dumplings \$7.95

Pork & cabbage dumpling, served with a savory soy sauce

## Vietnamese Egg Rolls \$8

Pork & mixed vegetables served with a traditional Vietnamese dipping sauce.

## Shrimp Tempura \$8.95

Five tempura fried shrimp, wasabi slaw, and a spicy yuzu aioli

## Lettuce Wraps \$8

Chicken, water chestnuts, shitake mushrooms, and scallions sautéed in a sweet soy sauce, served with cool leaves of bibb lettuce

# Sushi Chef Features

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## Tuna Tataki \$14

Thin medallions of lightly seared tuna with ponzu sauce

## Beef Tataki \$15

Thin medallions of lightly seared tenderloin, fresh cracked pepper, Siracha, dressed with yuzu-garlic soy sauce

## Escolar Tataki \$15

Fresh escolar sliced & served with razor thin freso, a touch of cilantro & ponzu sauce

## Rainbow Tataki \$14

A rainbow of thin medallions of lightly seared tuna, salmon, yellow tail, & avocado with thinly sliced jalapenos & ponzu sauce

## Japanese Ceviche \$16

Chopped Octopus, Crab, Shrimp, Squid & Red Clam in Yuzu garlic vinaigrette

## Tuna Tower \$16

Sticky rice, avocado, fresh lemon, spicy crabmeat, & spicy tuna drizzled with wasabi honey

## Volcano Roll \$16

California roll with baked scallops, crawfish or combination of both & spicy mayo

## Strawberry Fields Roll \$9

Crabmeat, cream cheese, & avocado topped with thinly sliced strawberries & honey wasabi sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

If you have a food allergy or special dietary restrictions, please notify a manager or chef & we will try to accommodate you.

# Japanese Hot Rock

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## Beef \$9

Four thinly sliced pieces of seasoned tenderloin seared table side on a Japanese River Rock with a side of spicy ponzu sauce

## Tuna \$9

Four thinly sliced pieces of tuna seared table side on a Japanese River Rock with a side of spicy ponzu sauce

# Soup & Salad

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## Hot & Sour Soup \$5

White Tofu, Chicken, Chinese Dried Mushrooms, eggs, bamboo shoots, green onions in a tangy broth

## Vietnamese Chicken Cabbage Salad \$8

Cilantro, mint, ground peanuts, chicken, lime juice, with a ginger chili dressing

## Miso Soup \$5

Miso broth with White Tofu, mushrooms & scallions

## Steel Salad \$5

Mixed greens, cucumber, Thai Basil, with Miso vinaigrette  
add chicken or shrimp for \$3

# Rice Bowls

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## Curried Chicken \$13

with onions & green beans over steamed rice

## Crispy Beef \$13

Wok sautéed in a sweet hoisin sauce with scallions over steamed rice

## Garlic Beef \$13

with broccoli over steamed rice

## Curried Tofu \$13

with onions & green beans over steamed rice

# Noodle Bowls

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## Stir Fried Vegetables \$13

carrots, broccoli, bok choy, tofu, & green beans over Lo Mein Noodles

## Sesame Chicken \$13

with broccoli over Lo Mein Noodles

## Spicy Shrimp \$14

wok sautéed shrimp, cabbage, asparagus, green beans, water chestnuts, onions, carrots, shitake mushrooms, bok choy over Lo Mein Noodles

## Chicken Teriyaki \$13

with carrots & onions over Lo Mein Noodles

# Sides

Shitake Mushrooms, Green Beans & Water Chestnuts \$5

Grilled Asparagus \$5

Wok Sautéed Broccoli \$5

Wasabi Mashed Potatoes \$5

Sesame Tossed Bok Choy \$5

## From the Land

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### Vietnamese Shaken Beef \$24

Tender cubes of tenderloin wok sautéed with garlic & onion, on a bed of mixed greens & cherry tomatoes dressed with a ginger vinaigrette

### Mandarin Orange Chicken \$19

Wok sautéed with chili peppers & dried orange peel, with sautéed green beans

### Grilled Tenderloin \$24

6oz Grilled Tenderloin with Wasabi Mashed Potatoes & grilled asparagus

### Crispy Beef \$19

Crispy fried beef wok sautéed in a sweet hoison sauce with scallions

### Sea Salt Chicken \$17

with wok sautéed garlic, onions & three chilies, served with a honey chili paste & ginger lime sesame sauce

### Korean Beef \$19

Grilled beef marinated in Korean spices, served with house made kim chee & veggie pancake with scallions & baby bok choy

### Lemon Grass Chicken \$18

Chicken, onions, jalapeno, & lemon grass wok sautéed brown sauce & coconut milk

### Combination Fried Rice \$14

Shrimp, beef, and chicken with bean sprouts, eggs, & green onions

## From the Sea

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### Honey Teriyaki Salmon \$19

grilled salmon glazed with a honey teriyaki sauce with grilled asparagus

### Signature Chilean Sea Bass \$26

Marinated in Miso and Sake, baked & served with a Miso Wasabi sauce & grilled asparagus

### Citrus Glazed Shrimp \$25

Grilled Shrimp with ginger citrus glaze, served with sesame tossed bok choy

### Seared Diver Scallops \$26

With sautéed spinach & black bean sauce

### Seafood Combination \$28

Shrimp, scallops, & calamari with wok fried garlic, onions & three chilies served with honey chili paste & ginger lime sesame

Executive Chef  
Christopher Maher



Never Settle.

