

SPECIALTY COCKTAILS

Blushing Buddha 12
Pineapple Infused Vodka, Lychee Liqueur,
Orange Simple Syrup, Cranberry Juice,
Fresh Squeezed Lime Juice

Rising Sun Margarita 12
El Destilador Tequila, Housemade Pineapple Sour,
Spicy Salt Rim



Fiji Sangria 12
Sauvignon Blanc, Mango, Apple, Orange,
Peach Liqueur

Lychee Ginger Mojito 14
Tanduay Asian Rum, Ginger
Liqueur, Lime, Lychee Puree, Fresh Mint

Mikado Mai Tai 12
Captain Morgan White, Bacardi Black Rum,
Triple Sec, Orgeat Syrup, OJ Lime

SAKE

Hot Sake

*Robust Rice Wine with well-balanced
fruit notes. Served warm*
Glass 11

Ty-Ku Premium Silver Junmai

*Fresh & slightly sweet with subtle
pear notes, leaving softness on the
palate*
Glass 12 Bottle 32

Tokubetsu Dreamy Cloud (Unfiltered -Junmai Nigori)

*Bright, mouthwatering acidity led by
gentle nutty and slightly fruity
flavors*
Bottle 36

Konteki Tears of Dawn (Diaginjo)

*Small Batch, complex sake boasting
vibrant tropical flavors. With notes
of lemongrass and stone fruit leaving
a lasting impression with a silky
finish*
Glass 28 Bottle 48

TEA | 4

Current Selection of Specialty Teas

Royal Passion Fruit

Chamomile Yuzu

Earl Grey

Emperor's Breakfast

Meridian Chai

WINE

Sparkling & Blush

Beringer White Zinfandel, CA	10/36
Segura Viudas Brut, Aria Estate, CA	10/36
Piper Heidsieck Brut, Champagne	95

White

Kung Fu Girl Riesling, Washington	10/40
Pighin Pinot Grigio, Graves del Friuli, Italy	12/48
Markham Sauvignon Blanc, Napa Valley, CA	12/48
Simi Chardonnay, Sonoma County, CA	12/48
Sonoma Cutrer Chardonnay, Sonoma Coast, CA	16/64

Red

Sean Minor Pinot Noir, Sonoma County, CA	14/56
Troublemaker Red Blend, Paso Robles, CA	14/56
Chateau Ste Jean Merlot, Sonoma County, CA	11/44
Bodega Catena "Alamos" Malbec, Mendoza, Argentina	12/48
Avalon Cabernet Sauvignon, CA	10/40
Estancia Cabernet Sauvignon, CA	12/48
Decoy by Duckhorn Red Blend, Sonoma County, CA	60
Ferrari-Carano Vineyards Cabernet Sauvignon, Alexander Valley, CA	96
Gott 10 Cabernet Sauvignon, Napa Valley, CA	95

BEER

Domestic
6.5

Craft
7

Import
7

Budweiser

Glutiny (Gluten Reduced)

Sapporo, Japan

Bud Lite

Funky Buddha Hefeweizen

Kirin Ichiban, Japan

Miller Lite

Cigar City Maduro Brown

Kirin Light Ichiban, Japan

Michelob Ultra

Angry Orchard (Gluten Free)

Tiger Beer, Singapore

Sam Adams Boston Lager

Corona, Mexico

O'Douls

Amstel Light, Holland

Nigiri

2 Piece per order

* MAGURO - 7
Tuna

* HAMACHI - 8
Yellow Tail

* WHITE FISH - 7
Sushi Grade Tilapia

* SAKE - 7
Fresh Salmon

* SAKE - 7
Smoked Salmon

UNAGI - 8
Fresh Water Eel

TAKO - 7
Octopus

TAMAGO - 7
Omelette

EBI - 7
Shrimp

KRAB MEAT - 7

* MASAGO - 7
Smelt Roe

* IKURA - 7
Salmon Roe

Sashimi

Three piece per order

* MAGURO - 7
Tuna

* HAMACHI - 8
Yellow Tail

* WHITE FISH - 7
Sushi Grade Tilapia

* SAKE - 7
Fresh Salmon

* SAKE - 7
Smoked Salmon

TAKO - 7
Octopus

Makimono

Rolled sushi with seaweed

CALIFORNIA - 11
Avocado, Cucumber, Krab

* SPICY TUNA - 11
Tuna, Spicy Sauce

* HAMACHI - 10
Yellow Tail

EEL ROLL - 10
Eel, Avocado, Cucumber

* SAKE - 9
Salmon

YASAI - 8
Veggies, Avocado, Cucumber, Carrots

TEMPURA - 13
Avocado, Fried Battered Shrimp

SPIDER - 14
Soft Shell Crab, Avocado, Cucumber

* RAINBOW - 15
California Roll W/ Raw Fish Outside

* VOLCANO - 16
Spicy Tuna, Salmon, Spicy Krab

Specialties

* TUNA TATAKI - 16
Spiced Seared Tuna, Ponzu Sauce

* SASHIMI APPETIZER - 16
2 Each: Maguro, Hamachi, Fresh Salmon

* SUSHI APPETIZER - 16
½ Cali. Roll, 4 Piece Nigiri:
Tuna, Yellow Tail, Fresh Salmon, Shrimp

* SASHIMI DINNER - 33
3 Each: Tuna, Yellow Tail, Sushi Grade Tilapia
Fresh Salmon, Octopus

* SUSHI/SASHIMI COMBINATION - 31
1/2 Cali, Roll, 4 Piece Nigiri, 8 Piece Sashimi

* SUSHI DINNER - 31
1 Spicy Tuna Roll, 8 Piece Nigiri: Tuna, Yellow
Tail, Re Sushi Grade Tilapia,
Fresh Salmon, Smoked Salmon, Fresh Water
Eel, Salmon Roe, Shrimp

APPETIZERS

Edamame	7	Tori Soup	4
Vegetable Tempura	9	Miso Soup	4
Shrimp Tempura	11	Fried Rice	6
Lobster Tempura	13	Steamed Rice	5
Soft Shell Crab	11	Salad	6

DINNER

All dinner selections include Miso or Tori Soup, fresh mixed green salad with ginger or creamy mustard dressing, shrimp appetizer, fried or steamed rice, and Teppan vegetables.

SPECIALTIES

* Lobster Tail, Shrimp, New York Sirloin	48
* Filet Mignon, Salmon, Lobster tail	48

COMBINATIONS

Lobster Tail & Chicken	37
* Filet Mignon & Shrimp	37
* New York Sirloin & Shrimp	35
* Lobster Tail & New York Sirloin	42
* Salmon & Filet Mignon	35
* Lobster Tail & Filet Mignon	45
* Filet Mignon & Chicken	35
Shrimp & Chicken	33

SELECTIONS

Chicken Breast	29
Shrimp	33
* New York Sirloin	32
* Filet Mignon	35
* Tuna	30
* Salmon	30
Lobster Tail	42

Children's Menu

For Children 12 and under

Served with choice of Tori soup, Miso soup,
or Mikado salad, Teppan vegetables, and
steamed or fried rice

Chicken Breast	12
Grilled Shrimp	14
* Filet Mignon	14

