

# Dinner

## Appetizers

**Bar-B-Q Pork Bao (2)** 10.00  
Pork belly, pickled carrot & daikon, cucumber, cilantro, hoisin sauce, sriracha

**Edamame** 5.00  
Steamed soybean pods, sprinkled w/ light kosher salt

**Eggrolls** 8.50  
Pork, cabbage, shitake mushrooms, carrots, onions, rice noodles, sweet Thai-chili sauce

**Far East Chicken Wings** 10.00  
Fried wings & drums, creamy lime-chili sauce, scallions & sesame seeds

**Gyoza** 8.00  
Fried pork dumplings w/ sesame-soy dipping sauce

**Krab & Mint Rangoon** 8.00  
Fried wonton shells w/ cream cheese, krabstick, mint & Thai-chili sauce

**Negamaki** 12.50  
Asparagus, carrots, scallions, shitake mushrooms, spinach, wrapped in sirloin beef w/ teriyaki glaze

**Panko Crab Cakes** 12.50  
Blue crab claw, crawfish salad mix, scallions, panko breadcrumbs, paprika aioli & dynamite butter

**Shrimp Cocktail** 8.00  
Jumbo shrimp w/ wasabi infused cocktail sauce

**Singapore Lettuce Wraps** 12.00  
Diced chicken, shitake mushrooms, water chestnuts, sweet soy vinegar & hot mustard dipping sauce

**Stuffed Mushrooms** 11.50  
Tempura mushrooms w/ spicy tuna filling & spicy garlic-teriyaki sauce

**Tempura Appetizer** 10.75  
Shrimp & vegetable tempura w/ ginger-tempura sauce

**T-N-T Mussels** 10.50  
Baked green mussels, Japanese wasabi mayo, smelt roe, wasabi tobiko, scallions & sesame seeds

## Soups

**Crab Chowder** 8.00  
w/ scallions & side of crispy won-ton chips

**Miso Soup** 4.00  
Soybean broth, scallions, tofu & wakame seaweed

**Saigon Won-ton Soup** 7.00  
Chicken broth, pork & shrimp dumplings, scallions & crispy onions

**Spicy Seafood Soup** 11.50  
Seafood broth, shrimp, scallops, white fish, krabstick, sliced fish cake, egg, spinach, chili-sesame oil, scallions & seven-spice seasoning

## Salads

**House Ginger Salad** 4.75  
Iceberg lettuce, cucumber, tomatoes, carrots, purple cabbage & house ginger dressing

**Ika Sansai Salad** 8.00  
Ginger-sesame marinated cuttlefish salad, spring mix, carrots & daikon radish

**Popeye's Spinach Salad** 14.00  
Seared salmon, crispy wonton skin, sliced almonds, strawberries, blue cheese crumble & raspberry vinaigrette

**Spicy Tuna & Avocado Salad** 14.75  
Atomic aioli, smelt roe, scallions, spring mix, iceberg lettuce, tomato, cucumbers, carrots, daikon radish & house ginger dressing

**Sunomono Salad** 9.50  
Cucumber, carrots, daikon radish, krabstick, shrimp, conch, octopus & rice wine vinaigrette

**Wakame & Pineapple Salad** 8.50  
Seaweed salad, spring mix, carrots, daikon radish & dice pineapple

## Noodles

**Pho Bo Vietnamese Noodle Soup** 13.00  
Beef broth, rice noodles, rare sliced beef, meat balls, onions, scallion w/ side of Vietnamese herbs, hoisin & sriracha sauce

**Udon & Tempura Combo** 15.00  
Udon noodles, seafood broth w/ side of tempura shrimp & vegetables

**Tokyo Stir Fry**  
Udon noodles & stir-fried vegetables w/ house soy-ginger stir fry sauce, choice of:  
**Chicken** 16.50 **Sirloin** 17.00 **Shrimp** 17.50

## Entrees

*All entrees served w/ steamed rice, stir-fried vegetables & choice of house salad or miso soup*

**Emperor's Filet** 27.00  
8oz, USDA Choice, center-cut tenderloin, seven-spice seasoning & shitake-teriyaki glaze

**Korean Short Ribs** 22.00  
Grilled beef short ribs w/ sweet n' spicy Korean barbeque sauce & side of house made kimchee

**New York Strip** 24.50  
10 oz. USDA Choice, center-cut sirloin, seven-spice seasoning & shitake-teriyaki glaze

*entrees continued...*

**Panko Chicken Dinner** 16.75  
Panko breaded chicken breast, seven-spice seasoning & panko dipping sauce

**Grilled Lobster Tail** 23.00  
8 oz. grilled lobster tail w/ paprika aioli & dynamite butter sauce

**Scallops Flambé Dinner** 21.50  
Sea scallops sautéed in lemon-butter w/ paprika aioli sauce

**Seafood & Vegetable Tempura** 17.75  
Lightly fried tempura vegetables, shrimp & scallops w/ paprika aioli

**Seared Ahi Tuna Dinner** 21.50  
6 oz. sashimi-grade tuna: seared ring, raw red center, seven-spice seasoning w/ miso-garlic sauce

**Teriyaki Dinner**  
Served w/ stir-fried vegetables in house teriyaki sauce, choice of:

**Chicken** 16.50 **Sirloin** 17.00  
**Shrimp** 17.50 **Salmon** 18.00

## Desserts

**Chocolate Lava Cake** 11.50  
Chocolate cake w/ warm, chocolate ganache center & scoop of vanilla ice cream

**Chocolate Tuxedo Bomb** 10.50  
Chocolate ganache, white & dark chocolate mousse center, powdered sugar

**Crème Brûlée** 9.75  
French style custard, caramelized white sugar crust, sliced almonds, strawberry & mint garnish (not available for take-out service)

**Fried Banana Split Sundae** 10.50  
Bananas wrapped in crispy spring roll skin, vanilla ice cream, chocolate syrup & sweet condensed milk drizzle

**Green Tea Ice Cream** 6.50  
Green tea infused ice cream w/ fresh mint garnish

**Mochi Ice Cream** 9.00  
Vanilla, strawberry & mango ice cream balls wrapped in sticky rice pastry

**Tempura Cheesecake** 10.50  
Fried tempura cheesecake, whipped cream, chocolate syrup & powdered sugar

**Tempura Ice Cream** 10.75  
Vanilla ice cream wrapped in pound cake crust, whipped cream, chocolate syrup, powdered sugar w/ pineapple slice base

*For parties of 8 or more guests, we include 20% gratuity.*

*\*Consuming raw meats, seafood, or shellfish may increase your risk of food-borne illness. Please notify your server of any known allergies to specific food products.*

## \*Nightly Apps Special!

**Monday - Friday 8pm - close**  
**HALF-OFF Select Appetizers...**

Edamame  
Eggrolls  
Far East Chicken Wings  
Gyoza  
Krab & Mint Rangoon  
Shrimp Cocktail  
Singapore Lettuce Wraps  
Stuffed Mushrooms  
T-N-T Mussels  
Wakame & Pineapple Salad

# Drinks

## White Wines

### Moscato

La Perlina, *Italy* 10 / 38  
Corvo, *Italy* 11 / 42

### Rosé

Band of Roses, *Washington* 10 / 38  
Studio By Miraval, *France* 12 / 46

### Riesling

Kung Fu Girl, *Washington* 11 / 42  
Chateau Ste. Michelle, *Wash.* 12 / 46

### Pinot Grigio

Cavaliere D'Oro Valdadidge, *Italy* 10 / 38  
Coppola Diamond, *California* 12 / 46

### Sauvignon Blanc

19 Crimes, *Australia* 10 / 38  
Oyster Bay, *New Zealand* 11 / 42  
Kim Crawford, *New Zealand* 12 / 46

### Chardonnay

Freakshow, *California* 10 / 38  
Kendall Jackson, *California* 11 / 42  
Raeburn, *California* 12 / 46

### Plum Wine

Takara, *Japan* 10 / 38  
Tozai, *Japan* 12 / 46

## Red Wines

### Pinot Noir

Meiomi, *California* 14 / 52  
Alexander Brown, *California* 15 / 54  
Belle Glos, *California* 57

### Red Blend

Carletto, *Italy* 10 / 38  
Avalon, *California* 12 / 42  
Prisoner, *Napa Valley* 65

### Syrah

Boom Boom, *Washington* 12 / 46

### Cabernet Sauvignon

Four Vines, *Pas Robles* 10 / 38  
Penfolds, *Australia* 12 / 46  
Josh, *California* 14 / 52  
Stags Leap, *Napa Valley* 57

### Malbec

La Posta, *Argentina* 12 / 46

### Merlot

Velvet Devil, *California* 12 / 46  
Coppola, *California* 12 / 46

# Specials!

## Happy Hour

Monday - Friday 5 - 7pm

2 for 1 HOUSE WINES

Chardonnay • Pinot Grigio • Sauv. Blanc  
Pinot Noir • Cabernet • Merlot

\$3 DOMESTIC DRAFTS

Bud Light • Miller Lite  
Michelob Ultra • Yuengling

## Sake Happy Hour

Monday - Friday 8pm - close

\$5 Large House Sake

2 for 1 Sake Sangrias

and

- HALF Priced Appetizers -

## Now Available!

### Weekend Brunch

Happy Hour Sushi on the Weekends!

Saturdays & Sundays Noon - 3pm

\$5 Bloody Marys

and

\$15 Endless Mimosas

## House Wines

Santa Marina, *California* 8

Chardonnay Cabernet Sauvignon

Sauvignon Blanc Pinot Noir

Pinot Grigio Merlot

## Sparkling Wines

Freixenet Cordon Negro Brut Split 9

Zonin Prosecco 8

Ruffio Rose Sparkling Split 13

## House Sake

Ozeki (served warm or chilled)

small carafe 8 large carafe 10

## Premium Sake

Served chilled by single bottle

### Unfiltered (Cloudy):

Yuki Lychee Nigori 12

Lightly tart, mild fresh fruit sweetness

Ozeki Nigori 12

Velvety-smooth tropical flavors

Sho Chiku Bai Silky-Mild Nigori 12

Pleasant & mild sweetness

Momokawa Pearl 12

Slightly unfiltered, creamy tropical flavors

### Filtered (clear):

Tozai "Night Swim" 12

Light citrus, pineapple, and banana flavors

Moonstone Asian Pear 12

Bright, crisp pear flavors

Kurosawa 14

Slightly dry, aroma of salted apple & banana

G. Joy Genshu 15

Bold, enticing black pepper, melon & cherry

Kikusui Organic 13

Mild dryness, light aromas of banana and honey dew

Sho Chiku Bai Mio Sparkling 12

Bright with aromas of peach and ripe persimmon

## Saketinis

Hana Lychee 10

Hana Fiji Apple 10

Hana White Peach 10

Joto Yuzu Sake "The Citrus One" 10

## Beer Selection

### Domestic Bottles

Bud Light 4

Miller Lite 4

Michelob Ultra 4

Blue Moon 4

Free Dive I.P.A. 6

Samuel Adams 4

Guinness Stout 5

Jai Alai I.P.A. 6

Reef Donkey A.P.A. 6

Angry Orchard Hard Cider 4

Bud Light Seltzer, Black Cherry or Mango 4

### Import Bottles

Kirin Ichiban 5

Kirin Light 5

Sapporo 5

Asahi Dry 5

Singha 5

Tsingtao 5

Corona Extra 5

Corona Light 5

Heineken 5

Stella Artois 5

### Drafts

Bud Light 4

Michelob Ultra 4

Miller Lite 4

Yuengling 4

Kirin Ichiban 5

Sapporo 5

Funky Buddha Hop Gun I.P.A. 6

Goose Island I.P.A. 6

## Specialty Drinks

Green Dragon 12

EG Lavender & Rosemary vodka, lemon, lavender syrup, green tea

Lavender Margarita 13

Patron Silver tequila, orange liqueur, lime, sour mix, lavender syrup

Lychee Fizz 12

Stoli vodka, lychee fruit, lychee liqueur, lime, fresh mint, Yuzu sparkling soda

Red Geisha 12

Ki No Bi gin, strawberry puree, lemon, Thai basil, soda water

Sake Sangria 10

Sake blended red wine, citrus & cinnamon

Tipsy Buddha 12

Stoli Blueberry vodka, lime, ginger beer, blueberries, cucumber

Tokyo Mule 12

Stoli vodka, sake, lime, jalapeño, pineapple, ginger beer

Dancing Lotus 12

Pomp & Whimsy gin, simple syrup, lime juice, sour mix, cucumber, splash of Sprite

Zen Mojito 12

Bacardi Silver rum, Foro Amaro, ginger, fresh mint, soda water

Bottled Water Fiji Spring 3

Bottled Water Perrier Sparkling 3

\*\$15 cork fee per bottle of wine furnished by guest. Our selections, pricing, and availability are subject to change without notice.