

Dinner

Appetizers

Bar-B-Q Pork Bao (2) 13.00
Pork belly, pickled carrot & daikon, cucumber, cilantro, hoisin sauce, sriracha

Edamame
Steamed soybean pods, choice of:

Kosher salt 6.50
Chili-garlic or Wasabi-garlic 7.75

Egg Rolls Home-style 9.50
Pork, cabbage, shiitake mushrooms, carrots, onions, rice noodles, sweet Thai-chili sauce

Far East Chicken Wings 13.00
Fried wings & drums, creamy lime-chili sauce, scallions, sesame seeds

Gyoza 9.00
Choice of: fried, pan-seared or steamed, pork dumplings, sesame-soy dipping sauce

Krab & Mint Rangoon 9.00
Fried wonton shells w/ cream cheese, krabstick, mint & Thai-chili sauce

Negimaki 13.75
Asparagus, carrots, scallions, shiitake mushrooms, spinach, wrapped in sirloin beef, teriyaki glaze

Panko Crab Cakes 14.00
Blue crab claw, crawfish salad mix, scallions, panko breadcrumbs, paprika aioli, dynamite butter

Shrimp Cocktail 12.75
Jumbo shrimp, wasabi infused cocktail sauce

Singapore Lettuce Wraps 13.00
Diced chicken, shiitake mushrooms, water chestnuts, sweet soy vinegar, hot mustard dipping sauce

Stuffed Mushrooms 13.75
Tempura mushrooms, spicy tuna filling & spicy garlic-teriyaki sauce

Tempura Appetizer 13.00
Shrimp & vegetable tempura, ginger- soy tempura sauce

T-N-T Mussels 13.00
Spicy, baked green mussels, Japanese wasabi mayo, smelt roe, wasabi tobiko roe, scallions, sesame seeds

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

Soups

Crab Chowder 8.75
Mild spice, scallions with a side of crispy won-ton chips

Miso Soup 5.00
Soybean broth, scallions, tofu, wakame seaweed

Saigon Won-ton Soup 8.75
Chicken broth, pork & shrimp dumplings, scallions, crispy onions

Spicy Seafood Soup 12.75
Seafood broth, shrimp, scallops, white fish, krabstick, sliced fish cake, egg, spinach, chili-sesame oil, scallions, seven-spice seasoning

Salads

House Ginger Salad 6.50
Iceberg lettuce, cucumber, tomatoes, carrots, purple cabbage, house ginger dressing

Ika Sansai Salad 10.75
Ginger-sesame marinated cuttlefish salad, spring mix, carrots, daikon radish

Popeye's Spinach Salad 15.50
Seared salmon, fried wonton chips, crispy onions, strawberries, blue cheese crumble, raspberry vinaigrette

Spicy Tuna & Avocado Salad 15.75
Atomic aioli, smelt roe, scallions, spring mix, iceberg lettuce, tomato, cucumbers, carrots, daikon radish, house ginger dressing

Sunomono Salad 12.75
Cucumber, carrots, daikon radish, krabstick, shrimp, conch, octopus, rice wine vinaigrette

Wakame & Pineapple Salad 10.00
Seaweed salad, spring mix, carrots, daikon radish, diced pineapple

Noodles

Pho Bo Vietnamese Noodle Soup 15.00
Beef broth, rice noodles, rare sliced beef, meat balls, onions, scallion, side of Vietnamese herbs, hoisin sauce, sriracha sauce

Udon & Tempura Combo 18.75
Udon noodles, seafood broth, side of tempura shrimp & vegetables

Tokyo Stir Fry
Udon noodles & stir-fried vegetables, house soy-ginger stir fry sauce, choice of:

Chicken 18.75 **Sirloin** 19.00 **Shrimp** 19.75

Entrees

All entrees served with steamed white rice, stir-fried vegetables & choice of house salad or miso soup

Korean Short Ribs 24.75
Grilled beef short ribs, sweet n' spicy Korean barbeque sauce, side of house made kimchi

New York Strip 25.50
10 oz. USDA Choice, center-cut sirloin, seven-spice seasoning, shiitake-teriyaki glaze

Emperor's Filet 27.00 + \$6 more for 6oz. lobster tail
8oz, USDA Choice, center-cut tenderloin, seven-spice seasoning, shiitake-teriyaki glaze

entrees continued...

Panko Chicken Dinner 18.00
Panko breaded chicken breast, seven-spice seasoning, panko dipping sauce

Grilled Lobster Tail 25.00
8 oz. grilled lobster tail, paprika aioli, dynamite butter sauce

Scallops Flambé Dinner 24.50
Sea scallops sautéed in lemon-butter, paprika aioli sauce

Seafood & Vegetable Tempura 20.50
Lightly fried tempura vegetables, shrimp & scallops, ginger-soy tempura sauce

Seared Ahi Tuna Dinner 23.75
6 oz. sashimi-grade tuna: seared ring, raw red center, seven-spice seasoning, miso-garlic sauce

Teriyaki Dinner
Served with stir-fried vegetables in house teriyaki sauce, choice of:

Chicken 19.00 **Sirloin** 19.50
Shrimp 20.00 **Salmon** 21.00

Desserts

Chocolate Lava Cake 11.00
Chocolate cake, warm, chocolate ganache center, scoop of vanilla ice cream

Chocolate Tuxedo Bomb 10.75
Chocolate ganache, white & dark chocolate mousse center, powdered sugar

Crème Brûlée 10.75
French style custard, caramelized white sugar crust, strawberry & mint garnish
(not available for take-out service)

Fried Banana Split Sundae 11.50
Bananas wrapped in crispy spring roll skin, vanilla ice cream, chocolate syrup, sweet condensed milk drizzle

Green Tea Ice Cream 8.75
Green tea infused ice cream, fresh mint garnish

Mochi Ice Cream 10.00
Variety of vanilla, strawberry and mango ice cream balls wrapped in sticky rice pastry

Tempura Cheesecake 11.50
Fried tempura cheesecake, whipped cream, chocolate syrup, powdered sugar

Tempura Ice Cream 11.75
Vanilla ice cream wrapped in pound cake crust, whipped cream, chocolate syrup, powdered sugar, served on top of a pineapple slice

For parties of 8 or more guests, 20% gratuity is included.

**Consuming raw meats, seafood, or shellfish may increase your risk of food-borne illness.*

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish and shellfish.
Please notify your server of any known allergies to specific food products.

House Wines

Copperidge/Canyon Road, California 8.00

Chardonnay Cabernet Sauvignon
Sauvignon Blanc Pinot Noir
Pinot Grigio Merlot

Sparkling Wines

Candoni Prosecco split 11.50
Choya Plum Sparkling split 12.00
Freixenet Cordon
Negro Brut split 12.00

White Wines

Moscato

La Perlina, Italy 9.50 / 36
Corvo, Italy 10.00 / 38

Rosé

Band of Roses, Washington 10.50 / 40
Studio By Miraval, France 12.00 / 46

Riesling

J Lohr Bay Mist, California 9.25 / 35
Chateau Ste. Michelle, Wash. 10.25 / 38

Pinot Grigio

Coppola Diamond, California 10.25 / 38
Maso Canali, Italy 10.75 / 40

Sauvignon Blanc

White Haven, New Zealand 10.50 / 40
Kim Crawford, New Zealand 12.00 / 46

Chardonnay

William Hill, California 10.00 / 38
Kendall Jackson, California 10.75 / 41

Plum Wine

Takara, Japan 8.00 / 30

Red Wines

Pinot Noir

MacMurray, California 11.25 / 43
Meiomi, California 12.25 / 47

Cabernet Sauvignon

Franciscan, California 10.25 / 38
Josh, California 11.00 / 42

Red Blend

Apothic, California 9.00 / 34
Carletto, Italy 9.75 / 37

Syrah

Boom Boom, Washington 11.25 / 42

Malbec

La Posta, Argentina 9.75 / 36

Merlot

Velvet Devil, California 9.00 / 34

Drinks

House Sake

Served warm or chilled

Sho Chiku Bai

Small carafe 8.00
Large carafe 10.00

Premium Sake

Served chilled, single bottle (300-375ml)

Sho Chiku Bai Silky-Mild Nigori 14.00

(unfiltered, cloudy)

Creamy, mild sweetness with pleasant aromas of melon fruit, banana, strawberry

Moonstone Asian Pear 17.50

Aromatic & bright natural flavors of Asian pears, mild sweetness

Kurosawa 20.00

Full-bodied, smooth, slightly dry, aromas of salted apple & banana

Sho Chiku Bai Organic Nama 18.75

Full-bodied, semi-dry, smooth, crisp & fruity flavors

G. Joy Genshu 20.00

Bold, full-bodied, enticing black pepper, melon & cherry fruit aromas

Saketinis

Fruit flavor infused chilled sake martinis

Hana Lychee 10.00

Hana Fuji Apple 10.00

Hana White Peach 10.00

Joto Yuzu-Citrus Sake 10.50

Hard Cider & Seltzer

Angry Orchard Hard Cider 4.75

High Noon Hard Seltzer 5.50

Black Cherry, Peach, Pineapple, Watermelon

Beer Selection

Domestic Bottles

Bud Light 4.50
Miller Lite 4.50
Michelob Ultra 4.50

Samuel Adams 4.75
Guinness Stout 5.00
Blue Moon 4.75

Import Bottles

Kirin Ichiban 5.50
Kirin Light 5.50
Sapporo Lager 5.50
Asahi Dry 5.50

Corona Extra 5.00
Corona Light 5.00
Stella Artois 5.25
Heineken 5.25

Drafts

Bud Light 4.00
Miller Lite 4.00

Michelob Ultra 4.00
Yuengling 4.00

Sapporo Lager 5.00

Kirin Ichiban 5.00

Cigar City Brewery, Jai Alai I.P.A. 6.00

Tampa Bay Brewing Co., Reef Donkey A.P.A. 6.00

Specialty Drinks

Dancing Lotus 12.75

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

Lavender Margarita 14.00

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

Lychee Fizz 12.00

Absolute vodka, Yuzu-citrus sake, lychee fruit, lychee liqueur, lime juice, fresh mint, soda water

Red Geisha 12.50

Kyoya Yuzu Japanese gin, strawberry puree, lemon, Thai basil, soda water

Sake Sangria 11.50

Sho Chiku Bai sake, Hana Fuji Apple sake, Takara plum wine, blended red wine, orange juice, cinnamon

Sensei Old Fashioned 14.25

Hatozaki fine Japanese whiskey, bitters, orange, cherry, sugar

Tipsy Buddha 11.50

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

Tokyo Mule 12.25

Tito's vodka, Sho Chiku Bai sake, lime, jalapeño, pineapple, ginger beer

Zen Mojito 11.50

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

Bottled Water

Fiji Spring 3.2 Perrier Sparkling 3.25

Specials!

Happy Hour Sushi & Drinks

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

\$8 Large House Sake

2 for 1 Sake Sangrias

and

HALF Priced

Appetizers!

Tipsy Tuesdays!

2 for 1 Wells

and

2 for 1 Saketinis

ALL DAY!

Weekend Brunch

Happy Hour Sushi on the Weekends

Saturdays & Sundays Noon - 3pm

\$5 Bloody Marys

and

\$15 Endless Mimosas

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