

S U S H I
MAKI

california 6
kanikama, avocado

spicy tuna 11
cucumber, tobiko, togarashi, spicy mayo

shrimp tempura 9
avocado, cucumber, tobiko

maguro 18
shrimp tempura, maguro, creamy crab salad, avocado, unagi sauce

rainbow 11
maguro, sake, ebi, white fish, jumbo lump crab, avocado

dragon 13
barbecued eel, avocado, shrimp tempura, unagi sauce

hamachi 12
asparagus, jalapeno, avocado, cilantro, yuzu sauce

citrus salmon 10
ripe mango, avocado, preserved lemon

lobster 15
garlic aioli, scallions, sriracha

crab 13
grilled scallion, cucumber, truffle aioli, crispy garlic and ginger

sashimi /nigiri 1pc

maguro – yellow fin tuna 3

sake – salmon 2

hamachi – yellowtail tuna 3

shiro maguro – white tuna 2

ebi – shrimp 2

unagi – freshwater eel 2

chef's sushi tasting 1or 2 28/38

7 pieces sashimi/nigiri, shrimp tempura maki
14 pieces sashimi/nigiri, shrimp tempura and spicy tuna maki

A P P E T I Z E R S / S A L A D S

hot and sour soup 6
with wood ear mushrooms and bamboo shoots

miso soup 5
spinach, tofu, enoki mushrooms

edamame 6
steamed soy beans sprinkled with sea salt

seared scallops 11
spiced cauliflower and banyuls vinaigrette

crab rangoon 9
wontons stuffed with cream cheese, crab and scallions

aged goat cheese squares 8
with toasted cashews, thai basil, roasted chinese eggplant and organic herb salad

twice cooked spare ribs 11
braised, grilled, szechuan peppercorn glaze, fennel and cucumber slaw

crab cakes 12
jumbo lump crab with cilantro, scallions, garlic, sesame mustard aioli, pickled daikon relish

curried mussels 9
in a red curry coconut broth, cilantro, ginger and toasted herb bread

chinese chicken salad 12
spicy chicken breast strips, napa cabbage, sesame vinaigrette

baby arugula 9
with toasted pumpkin seeds, blue cheese, asian pear champagne vinaigrette

18 vegetable salad 11
crispy vegetables, sweet soy-rice wine vinaigrette

E N T R E E S

dumplings 15
satsuma potato dumplings, royal trumpet mushrooms, parmesan cream

lemon garlic chicken 22
with cilantro, ginger, baby potatoes and garlic chives

roasted catfish 17
chinese mustard greens, kabocha squash, beurre blanc

simply grilled salmon 24
gingered wild mushrooms, sake mustard broth

seared strip steak 23
lemon soy onions, coriander shortbread

roasted pheasant 20
coconut milk soup, lemon verbena, straw and shimeiji mushrooms

braised oxtails 18
with roasted red peppers, tomato, olives

grilled pork chop 22
bone in chop with chinese sausage, basil, navy beans, mustard sauce

japanese udon noodles 15
grilled zucchini, wild mushrooms, fried ginger, soy lemongrass broth

slow cooked lamb 22
chili-smoked pecan sauce, roasted onion

sesame chicken 17
crispy chicken breast, sesame caramel, red chili, baby bok choy

S I D E S

choice of two for **6**, three for **8**, five for **10**

kimchee napa cabbage, rice vinegar, jalapeno
hiyashe wakame seaweed salad seasoned with sesame and soy
korean potato salad garlic aioli, scallions, and chives
marinated mushrooms sesame, white soy, coriander
marble potatoes poached in duck fat, fin herbs
green beans aged tofu, garlic chives, scallions
eggplant grilled with a spicy tomato sauce, cilantro, and red onion
roasted squash honey and thyme
fried plantain sea salt and black pepper

