





Appetizers

Vegetable Spring Roll (1)	2.5
Chicken Spring Roll (2)	6.99
Edamame	6
<i>Steamed Japanese soybean sprinkled lightly with salt</i>	
Gyoza (Pot Stickers) (6~8)	9.99
<i>Deep fried or steamed pork and vegetable dumpling</i>	
Shrimp Tempura	12.99
Soft Shell Crab Tempura	12.99
Vegetable Tempura	8.50
Crab Rangoon (6)	9.99
<i>Served with sweet and sour sauce</i>	
Butterfly Shrimp (6)	9.99
<i>Served with spicy mayo & sweet chili sauce</i>	
Crispy Calamari	11.99
<i>Served with wasabi mayo and teriyaki sauce</i>	
Shrimp Saku-Saku	12.99
<i>Deep fried battered shrimp tossed in sweet spicy mayo base</i>	
Chicken Satay (4)	11.99
<i>Grilled skewered chicken served with peanut sauce</i>	
Beef Teriyaki (4)	12.99
<i>Grilled skewered beef with teriyaki sauce</i>	
Chicken Yakitori (4)	11.99
<i>Grilled skewered chicken with teriyaki sauce</i>	
Lettuce Wraps (2)	7.99
<i>Chopped chicken and fresh jicama served in lettuce cups</i>	
Black Pepper Oyster (seasonal)	12.99
<i>Oyster wok fried with black pepper and dried onion</i>	
Seared Scallop	19.99
<i>Seared scallop from the Grill with creamy sauce, carrots, broccoli</i>	
Starters Combo (for 2)	21.99
<i>Spring roll, chicken satay, beef teriyaki, deep fried gyoza, butterfly shrimp and Crab Rangoon</i>	

Soup & Salad

Egg Drop Soup	4
Hot & Sour Soup	4
Wonton Soup	4
Miso Soup	4
Sizzling Rice Soup (2)	8.99
Seafood Soup (2)	10.99
Coconut Soup (2)	11.99
Green Salad	5
<i>With ginger dressing (contains peanuts)</i>	
Wakame (Seaweed Salad)	6.99
<i>Cold seaweed in seasoned vinegar with sesame seeds</i>	
Ika Sansai	8.99
<i>Smoked squid and vegetables in sesame dressing</i>	

Chef's Special

Rice Crispy Chicken 16.99

Lightly battered and fried chicken breast, stir fried in ginger honey sauce

Rice Crispy Beef 18.50

Sweet Chili Mayo Prawn 22.99

Battered and deep fried prawn tossed in sweet spicy mayo base

Chicken & Shrimp Vegetables 18.99

Sliced chicken & jumbo shrimps with fresh vegetables sautéed in a savory rice wine sauce

Pan Fried Noodles 16.99

Crispy fried egg noodles served with chicken, fresh sautéed vegetables with chef's special sauce

Shrimp Or Chicken & shrimp 19.50

Panang Curry 18.99

Coconut based curry served with chicken, sautéed vegetable and pineapple

Shrimp Or Chicken & shrimp 21.99

Basil Triple Medley 19.99

Chicken, beef, and shrimp with fresh greens sautéed with basil sauce

Rice in Lotus Leaf 18.99

Rice, shrimp and fresh scallops together wrapped in lotus leaf and steamed until cooked

Bird Nest Shrimp 19.99

Jumbo shrimp with fresh vegetables cooked with our Chef's special sauce and garnished in a crunchy basket

Scallop Or Shrimp & Scallop 21.99

Treasures Chicken Hot Pot 17.99

Tender marinated chicken sautéed with a zesty brown sauce then cooked in a traditional clay pot to give this dish a unique flavor

Vegetable Tofu Hot Pot 16.50

Beef Hot Pot 19.99

Seafood Hot Pot 22.99

Shrimp 20.99

Chicken & Shrimp 19.99

Chicken Entrees

Comes with steamed rice

Chicken Vegetables 15.99

Broccoli Chicken 15.99

Moo Goo Gai Pan 15.99

Mongolian Chicken 16.99

Sesame Chicken 16.99

Teriyaki Chicken 15.99

Black Pepper Chicken 15.99

General Chicken 16.99

Spicy Garlic Chicken 15.99

Basil Chicken 16.99

Cashew Chicken 16.99

Sweet & Sour Chicken 16.99

Lemon Chicken 16.99

Hunan Chicken 15.99

Mango Chicken 16.99

Asparagus Chicken 16.99

with Black Bean Sauce

Kung Pao Chicken 15.99

Beef & Pork

Comes with steamed rice

Beef Vegetables 18.50

Beef Broccoli 18.50

Mongolian Beef 18.50

Hot & Spicy Beef 18.50

Hunan Beef 18.50

Basil Beef 18.50

Pepper Steak 18.50

Sesame Beef 18.50

Snow Peas Beef 18.50

Treasures Beef Hot Pot 19.99

Spicy Szechuan Pork 16.50

Hot Spicy Pork 16.50

Sweet & Sour Pork 16.50

Vegetable

Comes With Steamed Rice

Seven Fragrances Egg Plant	13.99
 Broccoli In Garlic Sauce	13.99
Treasures Vegetable Tofu Hot Pot	16.99
Vegetable Delight	13.99
Asparagus Bean Curd With Black Bean Sauce	15.99

Rice & Noodle

Fried Rice ♦ Vegetable 13.99 ♦ Beef 15.99
♦ Chicken or Pork 14.99

Shrimp Fried Rice 16.99

House Fried Rice 17.99
Vegetables, chicken, beef, pork and shrimp

Egg Fried Rice 11.99

Mint Leaf Noodle Soup 18.99

 **Spicy Noodle Soup** 18.99

Lo Mein ♦ Vegetable 13.99 ♦ Beef 15.99
♦ Chicken or Pork 14.99

Shrimp Lo Mein 16.99

House Lo Mein 17.99
Vegetable, chicken, beef, pork and shrimp

Pad Thai *Ground peanuts on top*

♦ Chicken 16.99 ♦ Shrimp 18.99
♦ Tofu 15.99 ♦ Chicken & Shrimp 17.99

From the Grill

Served with green salad, steamed rice, sautéed vegetables and choice of miso, egg drop, wonton, or hot & sour soup

❖ Grilled Fillet Mignon Teriyaki	32.99
Grilled Scallop Teriyaki	30.99
Grilled Salmon Teriyaki	29.99
Grilled Lobster Teriyaki	34.99

Seafood

Comes with steamed rice

Cashew Shrimp 19.99

Shrimp Lobster Sauce 19.99

 **Basil Shrimp** 19.99

Shrimp Vegetables 19.99

Scallop Or Shrimp & Scallop 21.99

 **Spicy Garlic Shrimp** 19.99

Scallop Or Shrimp & Scallop 20.99

 **Hunan Shrimp** 19.99

Happy Family 20.99

Mango Shrimp 20.99

 **Black Pepper Shrimp** 19.99

Scallop Or Shrimp & Scallop 21.99

Asparagus Shrimp 20.99

with black bean sauce

Scallop Or Shrimp & Scallop 21.99

Kid's Menu *Ages 10 & Under*

Sweet & Sour Chicken 11.99

Served with fried rice

Kid's Fried Rice

♦ Vegetable 10.99 ♦ Beef or Shrimp 12.99
♦ Chicken or Pork 11.99

Sesame Chicken 11.99

Served with fried rice

Kid's Lo Mein

♦ Vegetable 10.99 ♦ Beef or Shrimp 12.99
♦ Chicken or Pork 11.99

Grilled Shrimp Teriyaki 27.99

Grilled Chicken Teriyaki 25.99

Grilled Shrimp & Scallop Teriyaki 28.99

Pan Fried Sea Bass 36.99

1/2 lb, Sautéed vegetables not included

Sushi Starters

- Kani Sunomono** 8
Imitation crab and cucumber with sweet vinegar
- Mori Sunomono** 9
Imitation crab, octopus, shrimp with sweet vinegar
- ★ **Salmon Skin Salad** 16
Pineapple, lettuce, carrot, purple cabbage, rice crispy, salmon skin, japanese tartar sauce
- ★ **Tuna Tartare** 16
Diced seasoned tuna, avocado, house marinade, wasabi mayo, eel sauce

Taste & Share

- ★ **Eggs Benedict (1)** 5
Bed of crispy rice, spicy tuna, sunny side up quail egg, shiso leaf
- ★ **Moshi Moshi Oyster** 12
Tempura oyster deep fried, cucumber sauce, tobiko
- ★ **Baked Green Mussels** 13
Green mussels, Japanese mayo, imitation crab salad, masago, scallion
- Hamachi Kama** 16
Grilled and baked yellowtail fish cheek with Ponzu sauce
- Langoustine** 17
Fried spicy tuna, chopped baby lobster, spicy miso aioli, saffron
- ★ **Live Scallop** Mkt
- ❖ **Tuna Tataki** 15
Seared black pepper crusted tuna sashimi style. Spicy wasabi mayo, Sriracha, Ponzu sauce

Combination Platter

All Chef's Choices & No Substitution on Rolls

- ★ **Sushi Appetizer** 16
5 pcs combination nigiri sushi
- ★ **Sushi Assortment** 19
6 pcs nigiri sushi & California roll
- ★ **Sashimi Appetizer** 17
7 pcs assortment of fresh sashimi
- ★ **Sashimi Lover** 38
18 pcs assortment of fresh sashimi
- ★ **Sushi & Sashimi Deluxe** 38
5 pcs of nigiri, 10 pcs fresh sashimi & California roll

King Crab Tartare 18
King crab salad topped with fried onions and avocado. japanese tartar sauce

- ★ **Fire Tuna** 19
Spiralized cucumber in Ponzu Sauce topped with cubed tuna marinated in Sriracha sauce and tobiko
- ★ **Island Breeze** 19
Chopped seasoned tuna mixed with sweet mango and pineapple plated on wasabi mayo and eel sauce
- ★ **Peruvian Ceviche** 21
Chopped ocean trout in fresh citrus marinate. Comes with red onion, cilantro, grape tomato, serrano pepper, and side Ponzu sauce

★ **Hamachi Carpaccio** 17
Yellowtail sashimi style, fried seasoned carrots, balsamic sauce reduction, fresh tomato, cucumber

Miso Glazed Seabass 37
1/2 pound seabass baked with miso glaze. Served with asparagus and mushrooms.

❖ **Miso Jalapeno Salmon (6)** 18
Torched, seared scottish salmon, Sashimi style

★ **Bincho Maguro (Albacore)** 18
Fresh seared albacore, fried garlic, masago, scallion, balsamic sauce

★ **Serano Kampachi** 18
Baby yellowtail sashimi with sesame soy reduction. Garnished with jalapeno salsa, slices of serrano peppers

★ **White Snow** 17
Escobar with garlic butter sauce, serrano pepper japanese rice cracker and tobiko

★ **Sashimi Martini**
7 pcs of Salmon (Sake) sashimi 17
7 pcs of Yellowtail (Hamachi) sashimi 18
7 pcs of Tuna (Maguro) sashimi 18

★ **Chirasi Don** 30
Assortment of sashimi on sushi rice

★ **Rice Combination Roll** 35
Perfect Storm, Shrimp Tempura & Rainbow roll

★ **Sushi Boat Gold** 80
10 pcs nigiri, 16 pcs of fresh sashimi & Super Crunchy roll

★ **Sushi Boat Diamond** 120
16 pcs nigiri, 25 pcs of fresh sashimi, Super Crunchy & Rainbow roll

Sushi & Sashimi

Price per piece

★ Salmon Belly	5
★ Snow Crab	6
★ Bincho Maguro	5
★ Sea Urchin (uni)	11
★ Blue Fin Tuna (Blue Fin Maguro)	13/ 2pc
★ Fatty Tuna (toro)	19/ 2pc
★ Live Scallop	Mkt
★ Tuna (maguro)	4
★ Yellowtail (hamachi)	4
★ Escolar (walu)	4
★ Mackerel (saba)	4
★ Salmon (sake)	4
★ Squid (ika)	4
★ Scallop (hotate)	3
★ Striped Bass (suzuki)	3
★ Surf Clam (hokkigai)	4
★ Spicy Scallop	5
★ Sweet Shrimp (amaebi) W/head	7
Imitation Crab (kani)	3
Smoked Salmon (kunsei)	4
Sweet Egg (tamago)	3
Sweet Tofu (inari)	3
Shrimp (ebi)	3
BBQ Eel (unagi)	6
Octopus (tako)	4
★ Smelt Roe (masago)	3
★ Salmon Roe (ikura)	5
★ Flying Fish Roe (tobiko)	4
★ Add Quail Egg	+2

Aburi Sushi

Chef's personal style of slightly cooking

❖ Aburi Toro	10
Fattiest Tuna, perfume with nikiri, umami	
❖ Aburi Scallop	8
Seared scallop with butter sauce, perfume with yozu juice	
❖ Aburi Walu	7
Escolar with butter sauce, umami	
❖ Aburi Tamago.	7
Sweet egg omelet with special sauce	
❖ Aburi Uni	11
Seared sea Urchin, truffle soy, wasabi relish	
❖ Aburi Snow Crab	10
Seared crab, truffle salt, aloli sauce, umami	
❖ Aburi Hamachi	8
Japanese yellow tail, truffle soy, black pepper	
❖ Aburi Salmon Belly	6

Rolls without Rice

Crystal Roll	19
Shrimp tempura, imitation crab salad, green spring mix, avocado, spicy mayo, eel sauce, wrapped in rice paper	
★ Lover Roll	16
Tuna, cream cheese, boiled shrimp, imitation crab salad, wrapped in cucumber	
★ Orange Christmas	21
Spicy salmon, tempura crunch, salmon skin, seared salmon, imitation crab salad, garlic butter sauce	
★ Sansai Roll	22
Tuna, salmon, yellowtail, tempura crunch, purple cabbage, cucumber, miso sauce, spicy mayo, garlic sauce, wrapped in rice paper	
★ Akami Roll	21
Imitation crab salad, lettuce, cream cheese, wrapped in tuna, Ponzu sauce	
★ King's Roll	19
Tuna, salmon, yellowtail, crab salad, avocado, miso aioli, wrapped cucumber	



Sushi Specials

MKT

Rice Omakase (Sushi Bar ONLY)

Coursed Chef Selections of the day

Custom sushi available upon request

Custom sushi available upon request

Hand Rolls

California	8
Eel	11
★ Salmon	9
Salmon Skin	12
★ Spicy Salmon	11
★ Spicy Scallop	12
★ Spicy Tuna	11
★ Spicy Yellowtail	12
★ Tuna	9

Sushi Add-Ons

Soy paper wrap substitute	2
Cucumber wrap substitute	5
Add avocado	2
Add cucumber	2
Add cream cheese	2
Add tempura crunch inside/on top	2
Add masago	2

Traditional Rolls

Asparagus Roll	7
Avocado Roll	7
★ Bagel Roll	10
Smoked salmon, avocado, cream cheese, masago	
California Roll	8
Imitation crab salad, avocado, cucumber	
Caterpillar Roll	12
BBQ eel, avocado, eel sauce	
Cucumber Roll	7
Dancing Eel Roll	14
Imitation crab salad, cucumber, BBQ eel, avocado, eel sauce	
Futomaki Roll	9
Mixed vegetables, imitation crab salad	
Mixed Vegetable Roll	10
Rock 'n' Roll (unagi Roll)	11
BBQ eel, avocado, cucumber, eel sauce	
★ Salmon Roll	9
Salmon Skin Roll	12
Deep fried salmon skin, cucumber, eel sauce	
★ Shrimp Tempura Roll	10
Shrimp tempura, avocado, cucumber, masago	
❖ Spicy Dynamite Roll	12
Imitation crab, salmon, cream cheese, asparagus tempura, spicy mayo	
★ Spicy Salmon Roll	11
Salmon, cucumber, Sriracha, spicy mayo, scallion	
★ Spicy Tuna Roll	11
Tuna, cucumber, Sriracha, spicy mayo, scallion	
★ Spicy Yellowtail Roll	12
Yellowtail, cucumber, Sriracha, spicy mayo, scallion	
Spider Roll	14
Soft shell crab tempura, mixed vegetables, spicy mayo, Sriracha	
Tempura Roll	10
Fried California roll, eel sauce	
★ Tuna Roll	9
★ Yellowtail Roll	11

Signature Rolls

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|---|---------|--|----|
| ★ 2010 Roll | 22 | ★ Pink Lady Roll | 20 |
| <i>Spicy tuna, shrimp tempura topped with assorted fish, avocado, side fried wonton, spicy tuna, wasabi mayo, eel sauce</i> | | <i>Jumbo shrimp tempura topped with seared imitation crab, serrano pepper, tobiko, garlic butter sauce</i> | |
| ★ Alaskan Roll | 15 | ★ Perfect Storm Roll | 15 |
| <i>Imitation crab salad, cucumber topped with salmon, BBQ eel, avocado, spicy mayo, eel sauce</i> | | <i>Shrimp tempura, cucumber, avocado topped with assorted fish, spicy mayo, eel sauce</i> | |
| ★ Amazon Roll | 19 | ★ Rainbow Roll | 15 |
| <i>Spicy yellowtail, Thai chili, cucumber topped with spicy crispy calamari, spicy mayo, Sriracha sauce</i> | | <i>California roll topped with assorted fish, red tobiko</i> | |
| ★ Black Samurai Roll | 18 | ★ Red Samurai Roll | 18 |
| <i>Imitation crab salad mix, romaine lettuce topped with seared fillet mignon, masago, green onion, garlic miso dressing and sweet chili paste on bottom</i> | | <i>Spicy tuna, cucumber topped with avocado, fresh tuna, grapeseed tomato, serrano pepper, Ponzu sauce</i> | |
| Crispy Land Roll | 16 | ★ Rice Special Roll | 18 |
| <i>Shrimp tempura, cucumber topped with cream cheese, wasabi mayo, sweet chili sauce</i> | | <i>Boxed sushi, spicy tuna topped with salmon, tuna, yellowtail, tobiko, scallions, spicy mayo</i> | |
| ★ Double Salmon / Tuna | 17 / 19 | ★ Spicy Mountain Roll | 15 |
| <i>Spicy salmon, tempura crunch topped with fresh salmon, Ponzu sauce, sesame oil, Sriracha</i> | | <i>Spicy tuna roll topped with tempura crunch, green onions, Sriracha, eel sauce, wasabi mayo</i> | |
| ★ Dynasty Roll | 19 | Super California Roll | 19 |
| <i>Jumbo shrimp tempura topped with seared tuna, avocado, tobiko, miso aioli, eel sauce</i> | | <i>Shrimp tempura, cucumber, avocado, cream cheese topped with king crab salad</i> | |
| ★ Explosion Roll | 19 | Super Crunchy Roll | 15 |
| <i>Pressed sushi rice, spicy tuna, salmon, yellowtail all seared. Topped with tempura crunch, masago, tobiko, scallion, Sriracha, garlic miso, eel sauce. No seaweed.</i> | | <i>Shrimp tempura, cucumber topped with boiled shrimp, avocado, eel sauce</i> | |
| ★ Final Weapon Roll | 16 | Surf & Turf Roll | 30 |
| <i>Spicy Shrimp and tempura crunch topped with smoked salmon, Japanese masago, Sriracha</i> | | <i>Lobster and beef topped with fried carrot and grilled asparagus, soy paper wrapped</i> | |
| ★ Lobster Roll | 30 | ★ Velvet Roll | 18 |
| <i>Whole tail lobster tempura, cream cheese, lettuce topped with avocado, tobiko, sweet chili sauce on bottom, side fried lobster fritters</i> | | <i>Fried soft shell crab tempura, cucumber, spicy tuna, avocado, red tempura crunch, eel sauce, cucumber cream sauce</i> | |
| ★ Manhattan Roll | 18 | ★ Volcano Roll | 15 |
| <i>Fried cream cheese topped with spicy tuna, wasabi mayo, eel sauce</i> | | <i>California roll topped with imitation crab salad, volcano seafood sauce, red tobiko</i> | |
| ★ Mini Serrano Roll | 20 | | |
| <i>Spicy tuna, shrimp tempura topped with baked spicy imitation crab salad, tempura crunch, tobiko, scallion, eel sauce</i> | | | |

Special Rolls

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| Bacon Boom Roll | 21 | ★ Roarling 22 Roll | 19 |
| <i>Jumbo shrimp tempura topped with seared imitation crab salad, bacon, sliced serrano peppers, creamy garlic sauce</i> | | <i>Spice yellowtail and tempura crunch topped with escolar, tuna, serrano pepper, rice pearl and miso glaze</i> | |
| ❖ Casanova Roll | 21 | ★ Mango Tango Roll | 18 |
| <i>Shrimp tempura, imitation crab salad topped with seared scallop, serrano pepper, rice crispy, garlic butter sauce</i> | | <i>Spicy yellowtail, tempura crunch topped with seared tuna, avocado, serrano pepper, mango, black tobiko, wasabi yuzu dressing</i> | |
| Dragon Roll (sm/lg) | 16 / 27 | ❖ Pika Pika Roll | 17 |
| <i>Shrimp tempura, cucumber, avocado topped with BBQ eel, eel sauce</i> | | <i>Shrimp tempura topped with spicy crawfish, smoked salmon, rice pearls, wasabi mayo, Thai sweet chili, cream cheese</i> | |
| ★ Geisha Roll | 17 | ❖ Rice Yummy Roll | 16 |
| <i>King crab salad, romaine lettuce topped with fresh salmon, tuna, rice pearls, house mango sauce</i> | | <i>Salmon, tuna, cream cheese, asparagus all flash fried. Spicy mayo, garlic sauce on bottom</i> | |
| ★ Hashtag Roll | 19 | ★ Rolling In Lobster | 30 |
| <i>Fried cream cheese topped with chopped baked baby lobster, tobiko, scallion, spicy miso aioli, eel sauce</i> | | <i>Fried lobster topped with imitation crab salad, sliced serrano pepper, red tobiko, creamy garlic sauce, side lobster fritters</i> | |
| ❖ Keith Bridge Roll | 16 | ❖ Snow White Roll | 18 |
| <i>Tuna, salmon, yellowtail, cream cheese flash fried with Panko. Topped with wasabi mayo, Sriracha, Ponzu sauce</i> | | <i>Crawfish, lobster salad, tempura crunch topped with sliced baked scallops all baked. Spicy mayo, miso aioli sauce</i> | |
| ❖ Kobe Beef Roll | 21 | ★ Transformer Roll | 19 |
| <i>Imitation crab salad, tempura crunch topped with seared Kobe beef, saffron, scallion, fried garlic, sesame dressing, eel sauce, pinch of pepper</i> | | <i>Spicy crawfish, jalapeno tempura topped with baked lobster, seasoned fried carrot, tobiko, scallion</i> | |
| ★ Lady Godiva Roll | 21 | ★ Windmill Roll | 19 |
| <i>Jumbo shrimp tempura topped with seared escolar, spicy scallop, black tobiko, garlic butter sauce</i> | | <i>Spicy yellowtail topped with imitation crab salad, spicy tuna, chips, cucumber cream sauce</i> | |

Desserts

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| Ice Cream | 5 | Chocolate Meltdown | 10 |
| <i>Chocolate, Strawberry, Vanilla</i> | | <i>Moist chocolate cake with chocolate fudge topped with vanilla ice cream</i> | |
| Mochi Ice Cream | 7 | Xango | 12 |
| <i>Green Tea, Strawberry or Vanilla</i> | | <i>Cream cheese wrapped in a burrito and deep fried. Served with your favorite flavor of ice cream</i> | |

Wine

White Wine

Chardonnay	Glass	Bottle
■ WOODBRIDGE, CALIFORNIA	7	-
■ KENDALL JACKSON, CALIFORNIA	11	40
■ CAMBRIA, CALIFORNIA	13	48

Pinot Grigio

■ SUTTER HOME, CALIFORNIA	7	-
■ SEAGLASS, CALIFORNIA	10	36
■ SANTA CHRISTINA, ITALY	11	40

Riesling

■ SCHMITT SOHNE, GERMANY	10	36
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Sauvignon Blanc

■ WENTE LOUIS MEL, LIVERMORE VALLEY, CALIFORNIA	12	44
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Red Wine

Cabernet

■ AVALON, CALIFORNIA	10	36
■ INTRINSIC, COLUMBIA VALLEY, WASHINGTON	14	52

Malbec

■ DONA PAULA ESTATE, ARGENTINA	12	44
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Merlot

■ 14 HANDS, WASHINGTON	10	36
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Pinot Noir

■ SEAGLASS, CALIFORNIA	10	36
■ LYRIC ETUDE, CALIFORNIA	16	60

Plum Wine

■ TAKARA	9	32
<i>Rich, sweet and aromatic plum wine suitable as an aperitif</i>		
■ CHOYA	10	38
<i>Premium special wine with prickled plums aged 12 years</i>		

Beverages

Fresh Brewed Ice Tea. 3
Sweet, Unsweet

Hot Tea Green Tea, Jasmine Tea 3

Spring Water 4 ✓ Perrier 4

Soft Drinks 3
Coke, Diet Coke, Mr. Pibbs, Sprite, Lemonade, Coke Zero

Ramune 4
Japanese Carbonated Drink

Shirley Temple 4

Beer

Domestic

	12oz
■ BUD LITE	5
■ MILLER LITE	5
■ MICHELOB ULTRA	5

Imports

	12oz	22oz
■ ASAHI	6	10
■ KIRIN ICHIBAN	6	10
■ KIRIN LIGHT	6	-
■ ORION	8	12
■ SAPPORO	6	10
■ TSING TAO	6	-

Sake

Junmai

	Carafe	Bottle
■ KIKUSUI FUNAGUCHI GOLD (200ml Can)	-	15
<i>"Gold Bullet" rich with a hint of sweetness combined with fresh full bodied taste.</i>		
■ SESSHU OTOKOYAMA (720ml Bottle)	18	54
<i>Elegant, light and dry sake with ample minerality and a smooth, crisp</i>		

Junmai Daiginjo

■ BORN GOLD MUROKA (720ml Bottle)	21	61
<i>Stellar, smooth and gentle with delightful blend of apple, pear, peach, sweet rice notes.</i>		
■ KUDOKI "SAI" (720ml Bottle)	40	120
<i>Premium sake that has an elegant aroma with floral notes and fruity notes clean and crisp after taste</i>		

Junmai Ginjo

■ KUDOKI JOZU (300ml)	-	22
<i>Sweet aroma of green apple with crisp finish, medium dry</i>		

Nogori (Unfiltered)

■ KIZAKURA NIGORI (300ml)	-	20
<i>Mild sweet and sour, creamy milky texture, full bodied</i>		
■ KIKUSUI PERFECT SNOW (300ml)	-	25
<i>Full bodied, creamy and smooth with sweet on the start but crisp on the finish</i>		
■ SHIRAKAWAGO NIGORI (300ml)	-	25
<i>Smooth, silky, slightly dry, mild cloudy nogori with mellow flavor and wealthy aroma.</i>		

Taru Sake

	(720ml Bottle)
■ KIKUMASAMUNE TARU CEDAR	20 60
<i>Dry and refreshing taste of smoky with umami note on the start and spiciness on the finish</i>	

Tokubetsu Junmai

■ SUIGEI "DRUNKEN WHALE" (Hot Sake)	20 -
<i>Dry Crisp, balanced acidity with a clean and smooth texture, umami finish.</i>	

Sparkling / Martini

■ YUZU MARTINI	13 -
<i>Refreshing citrus flavor mix drink with a hint of sweetness</i>	