

Starters

Edamame .. Steamed 7 Seasoned 8	Wonton Soup 8 Shrimp & Pork Wonton, Mushroom, Cilantro, Seaweed, Scallion, Sesame Oil	• Kani Salad 8.5 Kani, Cucumber, Tobiko, Japanese Aioli
Vegetable Spring Roll (2) 7 Sweet Chili Sauce	Crab Rangoon (5) 10 Crab Meat, Cream Cheese, Chives, Onion, Plum Sauce	Avocado Salad 8.5 Spring Mix, Romaine Lettuce, Tomato, Cucumber, Wonton Chips, Avocado, House Ginger Dressing. (Chicken \$5 Jumbo Shrimp \$6)
Crispy Brussels Sprouts 8 Garlic Crumb, Peanuts, Shallots, Tamarind Dressing	Shrimp & Pork Dumpling (5) . 11 Tomato, Peanut, Crispy Shallot, Dumpling Sauce	• Dinosaur Eggs 15 Spicy Crab, Spicy Tuna, Crunch, Wrap with Avocado, Top with Crunch, Tobiko, Spicy Mayo, Eel Sauce
• Yellowtail Jalapeno 14 Yellowtail, Jalapeno, Scallions, Momiji, Yuzu Sauce		

Lunch Combo

Served with Miso Soup, Salad, Vegetable Spring Roll, Shrimp Shumai, Vegetable Roll, & White Rice

Vegetable Teriyaki 15	Vegetable Tempura 16	• Salmon Teriyaki 18
Shrimp Teriyaki 18	Shrimp Tempura 18	• NY Strip Steak Teriyaki 19
Chicken Teriyaki 16	• Sushi 19 4 Piece - Chef's Choice	• Sashimi 21 8 Piece - Chef's Choice

Sushi Bar Entrée

Served with Miso Soup

• Maki Roll "A" 17 Tuna, Salmon, Yellowtail Scallion	• Sushi Sampler "A" 19 5 Pieces Sushi, Spicy Salmon Roll	• Sashimi Sampler 21 10 Pieces Assorted Raw Fish
• Maki Roll "B" 17 Spicy Tuna, Spicy Salmon, Spicy Yellowtail	• Sushi Sampler "B" 21 7 Pieces Sushi, Spicy Tuna Roll	• Chirashi (Half Shell Fish) 23 13 Pieces Assorted Sashimi On a Bed of Seasoned Sushi Rice
Maki Roll "C" 16 Vegetable, Sweet Potato, Peanut Avocado		

Lunch Maki - 2 Rolls \$13 | 3 Rolls \$17

Served with Miso Soup. Brown Rice \$.75 | Cucumber Wrap \$3.50 Per Roll

Peanut Avocado	Sweet Potato Tempura	Avocado
Cucumber	Vegetable	California
Shrimp Avocado	• Tuna	Eel Avocado
• Yellowtail Scallion	• Salmon	Shrimp Cucumber
• Yellowtail Jalapeno	• Spicy Tuna	• Spicy Salmon
• Tuna Cucumber	• Salmon Cucumber	• Philadelphia
Spicy Crab	• Spicy Yellowtail	Shrimp Tempura Roll
Eel Cucumber	• Salmon Avocado	• Tuna Avocado

Special Roll

Served with Miso Soup

• Dance Tuna Roll 15 Peppered Tuna, Avocado, Top with Tempura Tuna, Garlic Yuzu, Eel Sauce	• Fire Roll 15 Tuna, Salmon, Avocado, Top with Spicy Tuna, Spicy Mayo, Eel Sauce	• Godzilla Roll 14 Spicy Tuna, Asparagus, Top with Slice Avocado, Tobiko, Spicy Mayo
Dragon Roll 16 Shrimp Tempura, Cucumber, Top with Eel, Avocado, Eel Sauce	• Flower Roll 15 Deep Fried Spicy Tuna, Top with Spicy Crab, Yuzu Miso Sauce	• Rainbow Roll 14 California Roll Style, Topped with 4 Kind of Raw Fish, Tobiko
French Connection Roll 16 Eel, Cucumber, Topped with Avocado, Sesame Seed, Eel Sauce	• Sea Dragon Roll 16 Shrimp Tempura, Spicy Tuna, Avocado, Top with Spicy Crab, Miso Sauce, Eel Sauce	• Easy Roll 15 Shrimp Tempura, Cucumber, Top with Spicy Salmon, Honey Wasabi Sauce

Kitchen Entrée

Served with Miso Soup

• Bistro Broccoli Chicken 14 Shrimp 15 Steak 16 Broccoli, Carrot, Demi-Glace. White Rice	• Wok Stir Fry Rib Eye 22 Peppers, Onion, Asparagus, Carrots, Hoisin Sauce. White Rice
^{SPICY} General Tso's Chicken 14 Shrimp 15 Sweet Red Pepper Dew, Peppers, Pineapple, Broccoli, White Rice	^{SPICY} Thai Fried Rice Chicken 14 Shrimp 15 Tomato, Peppers, Green Beans, Carrots, Onion, Egg, Pineapples, Cashews
Classic Pad Thai Chicken 14 Shrimp 15 Rice Noodles, Chives, Bean Sprouts, Onions, Egg, Crispy Shallot, Peanuts, Limes	^{SPICY} Admiral's Thai Curry Chicken 14 Shrimp 15 Peppers, Green Bean, Tomato, Onion, Pineapple, Zucchini, Tofu. White Rice
Yaki Soba Noodles Chicken 14 Shrimp 15 Buckwheat Noodles, Egg, Carrot, Onion, Mushroom, Broccoli, Hoisin Sauce	

Hibachi Lunch

Served with Mushroom Soup, Fried Rice, & Mixed Vegetables | Noodles \$2

Vegetable 13	• Sirloin Steak 16	• Filet Mignon 20
Chicken 15	• Salmon 17	Lobster Tail 21
Shrimp 16	Scallops 18	

Combination Meal

Your Choice of Two Items: Chicken 9 | Shrimp 10 | Salmon 11 | Steak 11 | Scallops 11 | Filet Mignon 15 | Lobster Tail 18

"Thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness."

• These menu items may be served raw or undercooked.

Sake

- Hot Sake** Small 7 | Large 12 | Extra Large 14
Ozeki Premium Junmai
- Hakutsuru, Superior Junmai Ginjo** Glass 8 | Carafe 26
Clean, smooth, subtle melon and dried pear notes with a dry round finish.
- Karatamba, Honjozo** Glass 9 | Carafe 28
Unique dry sake from Tamba Japan
- Kaori, Junmai Ginjo** Glass 10 | Carafe 30
Light bodied with lush aromas of moscato grapes and banana
- Osakaya Chobei, Daiginjo (720ML)** .. Glass 13 | Bottle 60
Premium Sake named after founder of Ozeki. Rich fruit aroma with delicate and expressive finish.
- Kaguyahime, Junmai (500ML)** Glass 9 | Bottle 36
"Bamboo Princess" Delicate with a semi-dry finish.
- Hana Awaka, Sparkling (250ML)** Bottle 20
"Sparkling Flower" Sweet with subtle melon and fruit flavors.
- Ozeki Nigori, Unfiltered (375ML)** Glass 8 | Bottle 26
Cloudy sake with creamy rich tropical flavor.
- Choya Umeshu Plum Wine** Glass 9
Infused with plums, fragrant and sweet.
- Seoul Night Plum Soju (375ML)** Glass 8 | Bottle 28
Floral plum flavors with dry smooth finish. 23% ABV
- Damsoul Pine Soju (375ML)** Glass 9 | Bottle 32
Rice brewed with spruce and pine needles, distilled with spruce tea. Refreshing finish with hint of juniper and sancho pepper spice. 40% ABV

Martini

12

- Lynchee Martini**
Vodka, lychee liqueur, lychee juice, lemon-lime soda
- Cucumber Sake Martini**
Cucumber vodka, sake, lemon syrup, cucumber garnish
- Ruby Red Grapefruit Gimlet**
Grapefruit vodka, ruby red grapefruit juice, lime juice
- Cherry Blossom Martini**
Black cherry rum, prosecco, pineapple juice, cranberry juice
- Tropical Cosmo**
Tropical fruit rum, orange liqueur, lime juice, white cranberry juice
- Pomegranate Martini**
Citrus vodka, pomegranate juice, orange liqueur, sugar rim, lemon twist
- Asian Pear Martini**
Pear vodka, ginger liqueur, prosecco, white cranberry juice
- Watermelon Martini**
Watermelon vodka, melon & watermelon liqueur, lime & cranberry juice
- Raspberry Lemon Drop Martini**
Citrus vodka, limoncello, black raspberry liqueur, lemon juice
- The Real Martini**
Gin, dash of dry vermouth, blue cheese stuffed olives

Cocktails

11

- Lychee Bellini**
Prosecco, lychee liqueur, lychee juice
- Seasonal Sangria**
Red or white. Ask your server or bartender for details.
- Mizzu-Jito**
Flavors: traditional, mango, black cherry, pomegranate, or strawberry.
- Tokyo Mule**
Vodka, sake, lychee liqueur, ginger beer, lime juice
- Mizzu-Rita**
Tequila, lychee & orange liqueur, orange & lime juice, sour mix
- Old Fasion**
Bourbon, muddled orange, sugar, & bitters, luxardo cherries
- Haku Punch**
Haku Japanese Vodka, coconut rum, orange & pineapple juice, sour mix, grenadine

Wine Selection

G | B

Pinot Grigio

- Rapido (Veneto, Italy)** 8 | 25
- Candoni Organic (Veneto, Italy)** 9 | 28

Chardonnay

- Canvas (California)** 8 | 25
- Landmark Overlook (California)** 14 | 50

Sauvignon Blanc

- Hay Maker (New Zealand)** 9 | 28
- Nobilo (New Zealand)** 10 | 30
- Josh Cellars (California)** 30

Riesling

- Relax (Germany)** 9 | 28
- Montinore Estate Organic (OR)** 32

Rose

- Josh Cellars (California)** 10 | 30

Pinot Noir

- Angeline (California)** 9 | 30
- Z. Alexander Brown Uncaged (California)** 10 | 30
- Diora La Petite Grace (California)** 50

Cabernet Sauvignon

- Canvas (California)** 8 | 25
- Gnarly Head 1924 Double Black (CA)** 9 | 28
- Justin (California)** 62

Merlot

- Noble Vines 181 (California)** 8 | 25
- Milbrandt (Columbia Valley, WA)** 9 | 28

Malbec

- Portillo (Argentina)** 9 | 28

Sparkling

- Veuve Du Vernay Brut Rose (France)** 9 Glass
- Prima Perla Prosecco (Italy)** 9 Glass

Beers

See Server for Draft Selection

- Michelob Ultra** 6
- Budweiser** 6
- Bud Light** 6
- Coors Light** 6
- Corona** 6.5
- Stella Artois** 6.5
- Heineken** 6.5
- Little Cranky Sessions IPA** 6.5
- McKenzie's Black Cherry Cider** 6.5
- Asahi** 6.5
- Tsing Tao** 6.5
- Kirin Light** 6.5
- Kirin Ichiban (22oz)** 10
- Guinness** 6.5
- Crunchy Roll by Alvarium** 6.5

Mizzu Party Bowls

- Scorpion Bowl**
Light & dark rum, amaretto & lychee liqueur, triple sec, orange juice, pineapple juice, cranberry juice
- Zodiac Dragon Bowl**
Orange, raspberry, strawberry, & peach vodka. Orange & pineapple juice, grenadine, lemon-lime soda.