



MARTINIS

nigori peach · 11.5

vodka, ozeki nigori sake, peach nectar, lemon, mint

cranberry fizz martini · 10

vodka, triple sec, lime juice, cranberry, topped with champagne

dirty togarashi · 12

tito's vodka, dry vermouth rinse, olive juice, togarashi stuffed olives

COCKTAILS

moscow mule on draft · 11

vodka, house-made ginger beer, lime

vanilla lavender old fashioned · 12.5

bourbon, housemade lavender vanilla syrup, bitters

cilantro paloma · 11.5

tequila, grapefruit, agave, lime, cilantro

blackberry bourbon fizz · 11

bourbon, lychee, lemongrass, muddled blackberries

cucumber mojito · 11

effen cucumber vodka, soda water, fresh mint, lime

puttin' on the spritz · 11

beefeater pink gin, aperol, lemon, club soda, champagne

dark n' peach · 11.5

bourbon, kraken black spiced rum, peach nectar, ginger, mint

jalapeño guava margarita · 10.5

jalapeño infused tequila, guava nectar, lime

orange blossom · 11

cathead honeysuckle vodka, orange liqueur, champagne, bitters

sriracha mary · 10

vodka, tomato juice, clamato, hoisin, sriracha, spices, pickled okra

SAKE

ozeki traditional · 6

filtered, mineral driven, medium finish

sho chiku bai · 7/22

filtered, smooth, well balanced, full body (750ml)

ozeki nigori · 13

unfiltered, mildly sweet, refreshing (375ml)

shiro sasa snowy · 20

unfiltered, light earth tones, full bodied (300ml)

hana fuga peach blossom · 18

sparkling, peach flavored, slightly sweet (250ml)

SAKE INFUSIONS

cucumber · 2.5 / 8

ozeki traditional, vodka, cucumber, simple syrup, lemon

lemongrass lychee · 3 / 10

ozeki traditional, elderflower liqueur, lychee, lemongrass, lemon

blackberry · 12

ozeki nigori, simple syrup, muddled blackberries

pineapple · 2.5 / 8

ozeki traditional infused with fresh pineapple, simple syrup

RED WINE

montes malbec · chile · 8 / 30

three girls pinot noir · california · 8 / 31

barahonda "carro tinto" · spain · 7.5 / 29

monastrell, syrah, merlot

monte antico · sangiovese, merlot, cabernet · italy · 8.5 / 34

portillo cabernet sauvignon · argentina · 7 / 28

spellbound petite sirah · california · 8 / 31

WHITE WINE

alverdi grigio · italy · 7 / 28

kono sauvignon blanc · new zealand · 8 / 32

los cardos chardonnay · argentina · 7.5 / 29

royal chenin blanc · south africa · 7 / 28

urban reisting · germany · 8 / 30

SPARKLING WINE

poema cava brut · spain · 7.5 / 28

bodega norton brut rose · argentina · 8 / 32

DRAFT BEER

sapporo · japan · 6

westbrook white thai · mt pleasant, sc · 6.5

sierra nevada "rotating IPA" · mills river, nc · 6

river rat hazelnut brown ale · columbia, sc · 6

yuengling · pottsville, pa · 4.5

BOTTLED BEER

singha · thailand · 6

asahi super dry · japan · 6

chang · thailand · 6

tiger · singapore · 6

heineken · holland · 5.5

miller light · usa · 4

COOLERS, TEAS & COFFEES

coolers · 4

refreshing infusions of fresh fruit & herbs

CHOICE OF: [blackberry lychee] or [vietnamese limeade] or [cucumber mint]

coconut juice · 3

lychee iced tea · 3

hot tea · 3

CHOICE OF: [green] or [jasmine] or [bombay chai]

vietnamese iced coffee · 3.5

[ADD: cathead pecan vodka · 5.5]

saratoga sparkling or still water · 3

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DUMPLINGS & MORE

pork & ginger gyoza .. 6
soy scallion sauce

spicy crab rangoon .. 6
thai sweet chili sauce

sambal beef & kimchi dumplings .. 6
served in a spicy chili broth

crispy spring rolls .. 8
lettuce bed, cilantro .. CHOICE OF: [pork & crab served with nuoc cham] or [edamame served with ginger miso sauce 🍃]

buns .. 8
pickled cucumber, carrots, cilantro .. CHOICE OF: [pork belly] or [lemongrass tofu 🍃] served in a steamed or fried lotus leaf bun

SUSHI SMALL PLATES

yellowtail ponzu sashimi .. 14*
ponzu sauce, jalapeño, sriracha, micro greens

salmon carpaccio .. 13*
lime and lemongrass zest, truffle oil, micro greens

tuna tataki .. 13*
seared tuna, wakame, herb mix, sweet ponzu, togarashi

crispy tuna nigiri .. 9.5*
spicy tuna, sliced jalapeño, spicy aioli, unagi sauce, scallions

ahi poke stack .. 11*
mirin & soy marinated tuna, avocado crema, cucumber, scallions, sushi rice,

served with wonton crisps

garlic sesame tuna tacos .. 8*
diced tuna, avocado, garlic sesame aioli, jalapeños, onion, radish & cilantro

avocado ceviche .. 10 🍃
inari tofu, red onions, red peppers, ponzu, spring mix, lemon, cilantro, served with wonton crisps

MAKI OR TEMAKI

salmon and avocado aioli .. 6.5 / 8.5*

tuna and spicy masago aioli .. 7.5 / 9.5*

glazed unagi and avocado .. 7.5 / 9.5

yellowtail with kewpie aioli and scallion .. 6.5 / 8.5*

tempura kanikama and spicy sriracha aioli .. 6.5 / 8.5

avocado 🍃 .. 5.5 / 7.5 .. **kappa** 🍃 .. 4.5 / 6.5 .. **kanpyo** 🍃 .. 4.5 / 6.5

salmon and lemon aioli .. 6.5 / 8.5*

hamachi and kizami wasabi .. 6.5 / 8.5*

pickled radish and ginger sauce 🍃 .. 5.5 / 7.5

PRESSED SUSHI

prepared with maze gohan rice

negihama .. mixed hamachi & scallions with kewpie aioli .. 13*

spicy tuna .. served with garlic aioli & serrano pepper .. 14*

salmon and avocado .. with lemon aioli .. 14*

glazed unagi and avocado .. 14

inari tofu .. with ginger and scallion .. 10.5 🍃

NIGIRI & SASHIMI

ahi .. tuna .. 6*

ika .. squid .. 6*

saki .. salmon .. 5*

tako .. octopus .. 5

ebi .. shrimp .. 5

hamachi .. yellowtail .. 6*

unagi .. eel .. 6

ikura .. salmon roe .. 6*

tamago .. grilled egg .. 4

shiro maguro .. escolar .. 5*

omakase platter .. 25 / 45*

MAKIMONO

bang bang shrimp .. 14.5
california roll, shrimp tossed with spicy chili sauce, spring mix, scallions

kung fu crunch .. 14.5*
salmon, avocado, cream cheese, topped with spicy tuna, scallions, unagi sauce, spicy aioli, tempura flakes

singapore volcano .. 15.5*
tempura crab, cream cheese, cucumber, topped with seared singapore shrimp & salmon, unagi sauce, tobikko, masago

firecracker .. 14.5*
tempura shrimp, cucumber, avocado, yamagobo, scallions, topped with spicy tuna, sriracha, spicy aioli, masago

fiji salmon .. 15.5*
spicy tuna, avocado, cucumber, togarashi, green onion, micro greens, wrapped in salmon, served in citrus ponzu (no rice)

spider .. 15.5
tempura soft shell crab, avocado, scallions, yamagobo, cucumber, unagi sauce

thai salmon .. 14.5
tempura shrimp, yamagobo, avocado, cucumber, micro greens, thai sweet chili sauce, wrapped in soy paper, topped with crispy salmon

rainbow .. 14*
salmon, tuna, unagi, yellowtail, surimi salad, cucumber, avocado

lemon .. 13*
salmon, lemon, surimi salad, avocado, lemon aioli

ebi tempura .. 13
shrimp, avocado, cucumber, yamagobo, spicy aioli, unagi sauce

lotus .. 14.5*
tuna, spicy kani, tempura flakes, serrano, sesame aioli, wrapped in soy paper

spicy tuna crunch .. 12.5*
spicy tuna, cucumber, scallions, tempura flakes, spicy masago aioli

buddha .. 12.5 🍃
inari, kampyo, bell peppers, cucumber, yamagobo, avocado

tuna tataki .. 14*
spicy tuna, masago, cucumber, cream cheese, avocado, topped with seared tuna, citrus ponzu drizzle

blossom .. 14.5*
spicy tuna, cucumber topped with tuna, salmon, yellowtail, avocado, shrimp, kimchi sauce, green onion

tiger .. 14.5
shrimp, surimi salad, cucumber, scallions, yamagobo, avocado, unagi sauce, spicy aioli

pork belly .. 13.5
five spice pork belly, tempura jalapeño, cream cheese, scallions, sriracha, unagi sauce, crispy sweet potato

cambodian .. 13
spicy crab kani on top, tempura cucumber, avocado, scallions, green peppercorn, spicy aioli

dragon .. 13.5
surimi salad, unagi, avocado, cucumber, spicy aioli, unagi sauce

jersey .. 14.5*
tuna, yellowtail, spicy salmon, avocado, cucumber, spicy aioli

samurai supreme .. 15*
unagi, spicy tuna, cream cheese, avocado, tempura fried, unagi sauce, spicy aioli

sunset crab .. 14*
spicy crab, avocado, cream cheese, tempura fried, rangoon sauce, sweet potato

super crunch .. 15.5*
tuna, salmon, yellowtail, surimi, panko, fried crispy, kimchi sauce

crispy salmon .. 14*
salmon, surimi salad, avocado, cucumber, scallions, unagi sauce

crispy dynamite .. 14*
spicy sakana, cream cheese, yamagobo, spicy aioli

CRISPY

BROTH & WOK NOODLES

pho .. 14*
rice vermicelli, bean sprouts, cilantro, thai basil, scallions, beef broth, served with hoisin & sriracha and chicken or rare beef

ADD: [shrimp .. 4] or [meatballs .. 4] or [poached egg .. 1.5*]

vietnamese ramen .. 16.5*
pork belly, shredded pork, poached egg, egg noodles, bok choy, served in a pork broth

curry laksa .. 17 🍃
shredded chicken, bun rice noodles, shredded cucumber, thai basil, baby bok choy, served in a spicy coconut broth
ADD: [shrimp .. 4] or [pork belly .. 4] or [seared salmon .. 5*] or [poached egg .. 1.5*]

pad thai .. 16 🍃
rice noodles, tamarind, bean sprouts, egg, carrots, onions, napa cabbage, scallions, peanuts CHOICE OF: [tofu] or [chicken]
ADD: [shanghai sausage .. 3] or [shrimp .. 4] or [steak .. 4] or [sunny side up egg .. 1.5*]

drunken thai noodles .. 16
chili nam pla, red onions, mixed mushrooms, thai basil
CHOICE OF: [tofu] or [chicken]

ADD: [shanghai sausage .. 3] or [shrimp .. 4] or [steak .. 4] or [sunny side up egg .. 1.5*]

hibachi deluxe .. 16
zucchini, onion, bell peppers, carrots, snow peas, fried rice, crab rangoon, served with housemade hibachi sauces
CHOICE OF: [teriyaki chicken] or [lemongrass tofu 🍃] or [steak & mushroom .. 4] or [shrimp .. 4] or [combo .. 7]

thai green curry .. 17
zucchini, bell peppers, onions, mushrooms, bamboo shoots, thai basil, lemongrass, coconut milk, steamed rice
CHOICE OF: [tofu] or [chicken] or [shrimp .. 4]

com chien .. 15
fried rice, edamame, onions, carrots, scallions, oyster sauce, sesame oil, egg
CHOICE OF: [tofu] or [shanghai sausage, pork, chicken, shrimp]
ADD: [sunny side egg on top .. 1.5*]

SPECIALTY NIGIRI

gunkan tuna tartar .. wrapped in cucumber .. 6.5*

gunkan spicy salmon .. wrapped in cucumber .. 6.5*

seared salmon ..lemon aioli .. 6.5*

jalapeño yellowtail .. cilantro with citrus ponzu .. 6.5*

gochujang pork belly .. serrano pepper .. 6.5*

DESSERT

crispy cheesecake wontons .. 5 🍃
vanilla anglaise, chocolate drizzle, candied orange

strawberry spring rolls .. 5 🍃
nutella dipping sauce

Vegan & gluten-free menus available upon request.
Please tell your server of any allergies.

*These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

🍃 .. vegetarian dish options available

🍃 .. contains peanuts & cannot be guaranteed to be peanut free