

# SPECIALTY COCKTAILS

## BLACKBERRY SANGRIA

Red wine infused with berries, brandy, and orange juice. | 9

## DARK AND STORMY

Plantation Rum, ginger beer, fresh lime. | 9

## SAPPHIRE MARTINI

Bombay Gin, Vermouth, fresh mint. | 12

## MEXICAN MARTINI

1800 Silver Tequila, Cointreau, orange juice, olive brine, lime. | 12

## PINEAPPLE PALOMA

1800 Silver Tequila, grapefruit juice, pineapple soda, lime juice | 10

## STARTERS

### NEW! KOREAN FRIED CHICKEN WINGS

Fried crispy chicken wings tossed with korean bbq sauce (4 pcs). | 9

### NEW! ASIAN FUSION SHRIMP

Grilled jumbo shrimp served with house BBQ sauce. | 9

### NEW! PORK TENDERLOIN SLIDERS

3 sliders served with chutney, pickle, cilantro and coleslaw. | 9

### JOE'S CHICKEN K-BOBS

Original recipe since 1986. Skewered chicken with a hoisin glaze. | 10

### POTSTICKERS

Chicken, onion and sesame seed filling wrapped in wonton, pan fried with a ginger soy sauce. | 7.50

### CALAMARI

Fresh calamari lightly breaded, fried and served with marinara sauce. | 9.50

## SHOTS

Reno Bomb 8.5

Vegas Bomb 8.5

Jose's Green Tea 7.5

Mango Mexican Candy 9.5

Strawberry Lemon Drop 7

## BLUEBERRY BRAMBLE

Tom of Finland vodka, blueberry syrup, lemon juice and simple syrup. | 13

## VANILLA SKY VODKA

Vanilla Vodka, Orgeat syrup, lime juice, pineapple juice, orange Curacao. | 10

## PEACH COSMO

Deep Eddy Peach Vodka, Cointreau, cranberry juice, lime juice, simple syrup. | 8

## LETTUCE WRAPS

Diced chicken, shiitake mushrooms & water chestnuts served with iceberg lettuce. | 8.50

## CRAB RANGOONS

Rangoons filled with crab, cream cheese & fresh herbs, wrapped in wonton noodles. | 8.50

## HARVEST ROLL SAMPLER

Assorted rolls from across the Pacific. Lumpia from the Philippines, spring rolls from Vietnam & egg rolls from Taiwan. | 7.50

# ◆ CHEF SUSHI ROLLS

## **EBI TEMPURA**

Tempura shrimp, crab, avocado, cucumber & eel sauce. | 14

## **DOUBLE TUNA DRAGON**

Spicy tuna, crab, avocado, cucumber, cream cheese, jalapeño, eel sauce & spicy mayo. | 16

## **MANGO**

Fresh mango, spicy tuna, crab, avocado & mango mayo. | 16

## **SUNSET**

Tempura shrimp, cucumber, avocado, spicy mayo & eel sauce. | 16

## **LOBSTER**

Tempura lobster, crab, avocado, cucumber, masago & eel sauce. | 19

## **GREEN CHILE**

Tempura fried green chili, cream cheese, spicy tuna & avocado. | 16

## **VOLCANO LOBSTER**

Tempura lobster, avocado, spicy tuna, eel sauce, spicy mayo & mango. | 24

## **CALI TUNA**

Crab, avocado, cucumber, cream cheese & spicy tuna. | 14

SAKE



## ◆ ENJOY OUR PREMIUM SAKE

Ty-Ku Premium Sake 8 | 16

Superior Premium Sake 9 | 18

Ty-Ku Soju (40 proof) 9 | 18

**\*\* Want more options? Ask to see our full sake & liquor list**

## **SAKE BOMB**

A shot of sake over a glass of beer. Have fun with it! Your choice of sake and beer. | 9

## **ST. ZIPANG**

Gekkeikan Sake, St. Germain, ginger beer, large lemon twist. | 13

## CLASSIC SUSHI

### **CALIFORNIA**

Crab, avocado & cucumber. | 7

### **PHILADELPHIA**

Avocado, crab, cucumber & cream cheese. | 8

### **VEGETARIAN**

Avocado, asparagus, & red bell pepper. | 7

### **SPICY TUNA**

Spicy tuna, cucumber & spicy mayo. | 8

### **TEMPURA**

Philadelphia roll with eel sauce fried in Tempura batter. | 8

# ◆ PACIFIC RIM FAVORITES

## FILET MIGNON

Pan seared filet mignon with a red wine peppercorn sauce, served with new potatoes and asparagus. | 34

- With added shrimp | 40
- With added lobster | 54

## SIZZLING BEEF TIPS & SHRIMP

Beef and jumbo shrimp, mushroom and broccoli topped with our house brown sauce on a hot plate, served with your choice of rice. | 24

## AGED RIB EYE

Sterling silver grade ribeye, hand cut and grilled to perfection. Served two ways, traditional and tropical. Served with oven roasted baby potatoes and grilled asparagus. Traditional | 30 Tropical | 32

## NEW! CHILEAN SEABASS

Pan seared herb-coated Chilean seabass drizzled with lemon-butter caper sauce. Served with wild rice and house vegetables. | 38

*Each entree on this page comes with a soup. Substitute for salad for 2.00*

**ADD TO ANY  
ENTREE**



**JUMBO SHRIMP | 8 LOBSTER TAIL | 26 MUSHROOMS | 3**

## MAUI GRILLED CHICKEN

Grilled chicken breast marinated in ginger and soy sauce. Served with cinnamon yams, French cut green beans, and mango salsa. Served with your choice of sauce: Hawaiian BBQ or Teriyaki. | 19

## CRISPY TENDERLOIN

Chicken tenderloin dipped in our house batter and fried golden brown with sweet & sour sauce. Served with your choice of rice and green bean medley. | 19

## NEW! GREEN CHILE BURGER

Homemade 8 oz Angus beef patty w. roasted green chile, bacon, pepper jack, lettuce, tomato, onions. Served with fries. *Also available as a chicken burger.* | 18

## SOUTHWEST CHEESESTEAK

Grilled sliced beef with sautéed mushrooms, onions, New Mexico green chile and pepperjack cheese on a hoagie bun. Served with fries and a side of green chile sauce. | 18

## SALMON W. JUMBO SHRIMP

Pan seared herb-coated salmon with two grilled jumbo shrimp. Served with roasted baby potatoes and house vegetables, drizzled with lemon-butter caper sauce. | 27

## SEAFOOD LOVERS

Medley of seafood with lobster, tilapia and shrimp, served with mango salsa, drawn butter, grilled asparagus, and wild rice. | 40

## MANGO CURRY

Pan seared shrimp sautéed with onions, ginger, jalapeño, mango, and cilantro tossed in yellow coconut curry, served with your choice of rice. | 24

## TILAPIA AND SHRIMP

Pan seared tilapia and grilled tiger shrimp, served with mango salsa, rice pilaf and French cut green beans. | 25

# BUILD YOUR OWN STIR-FRY

## LET'S BEGIN

Follow our step-by-step process to create your own culinary masterpiece.  
*Served with your choice of soup.*

### ◆ PROTEIN

*(Choose One)*

Beef 19	Chicken 19	Shrimp 20
Asian BBQ Pork 19	Crispy Chicken 19	Scallops 22
Combo 23	Vegetarian (w. tofu) 17	

*(Choose up to three)*

### ◆ VEGGIES

*(Choose Five,  
each additional \$1)*

Almonds	Green cabbage	White mushroom
Asparagus	Napa cabbage	Shiitake mushroom
Baby corn	Cashews	Onion
Bamboo shoots	Celery	Peanuts
Bean sprouts	Green chile	Snowpeas
Bell pepper	Green beans	Water chestnut
Broccoli	Jalapeño	Zucchini
Carrots		

### ◆ STARCH

*(Choose One)*

Steamed rice	Fried rice	Pancit noodles
Wild rice	Lo mein noodles	Ramen noodles

### ◆ SAUCES

*(Choose One)*

Classic Brown - *Traditional soy-based brown sauce.*  
Fragrant Spicy - *Sweet rice vinegar, soy, with garlic and hot chile paste.*  
Kung Pao - *Spicy sauce with peanuts and dried chile pepper.*  
General Pao - *Sweet and spicy tomato-based sauce.*  
Ginger White - *White wine sauce with fresh ginger.*  
Szechwan Spicy - *Brown sauce with chile pepper and garlic.*  
Hunan Spicy - *Spicy sauce with a hint of sweetness.*  
Teriyaki - *Sweet and savory soy-based sauce.*

### ◆ ADD-ONS

*(\$2 additional  
charge per add-on)*

Chicken Kabob	Pork Lumpia	Extra Rice
Spring Roll	Crab Rangoon	Extra Sauce
Egg Roll	House Salad	

ENJOY!

## ◆ PACIFIC RIM CLASSIC STIR-FRIES

Served with your choice of soup. Substitute for salad for 2.00

### ALMOND CHICKEN

Lightly breaded chicken stir-fried in our house brown sauce, served with choice of rice or noodles. Can be made with General Pao or Kung Pao sauce. | 17

### HUNAN CHICKEN & SHRIMP

Lightly breaded chicken stir-fry with shrimp and Hunan sauce, served with your choice of rice or noodles. | 22

## ◆ SOUPS Cup 3 | Bowl 4

### HOT AND SOUR

Homestyle Chinese soup, stewed with pork, tofu & bamboo shoots.

### EGG DROP

Chinese soup of wispy beaten eggs in chicken broth.

### WONTON

House made wontons served with Napa cabbage & broth.

### CREAM OF ASPARAGUS

Asparagus chunks in a cream base.

## ◆ SALAD

### NEW! GARDEN SALAD

Baby tomatoes, cucumber, carrot, avocado, beets and candied pecans on a bed of greens with your choice of dressing. | 7

- Add grilled chicken breast (8 oz). | 8
- Add grilled salmon (4 oz). | 8
- Add grilled jumbo shrimp (4 pieces). | 8
- Add tofu (6 oz). | 3

## RICE & NOODLES

### FRIED RICE

Chinese classic, cooked with scallions, peas, carrots, and egg.

### LO MEIN

Sautéed classic Chinese egg noodles with shredded cabbage, carrots, onions, and bell peppers.

### PANCIT

Thin rice noodles stir fried with shredded cabbage, carrots, onion, and bell peppers.

### ◆ CHOOSE A PROTEIN

Beef 18 | Chicken 18 | Crispy Chicken 18  
Asian BBQ Pork 18 | Shrimp 19 | Scallops 21  
Vegetarian (w. tofu) 14 | Combo (choose 2-3) 21

### RAMEN

Ramen noodle soup served with shrimp, chicken, crab meat, Napa cabbage, bean sprouts, green onions, and garnished with cilantro. | 16

*Substitute for Pancit noodles to make it gluten free.*