

SNACKS

RICE CAKES \$16*
TUNA, PONZU, SPICY AIOLI, WASABI
TOBIKO

CRAB RANGOONS \$13
SWEET CHILI PLUM SAUCE

HONEY SRIRACHA WINGS \$16
SAKE SOY MARINADE, SESAME

BONELESS SPARERIBS \$16
BROCCOLINI, FRIED GARLIC,
CHINESE BBQ

SCALLION PANCAKES \$12
EDAMAME DIP, SESAME

COCONUT SHRIMP \$15
MANGO HABANERO SAUCE

SALT & PEPPER CHICKEN \$17
SPICE MIX, SANCHO PEPPER HONEY

STEAK TIPS \$19
TERIYAKI BOURBON MARINADE,
PICKLED SHISHITO PEPPERS

CHICKEN SKEWERS \$15
GINGER SOY MARINADE, SCALLIONS,
SESAME

LETTUCE WRAPS \$16
POPCORN CHICKEN, SWEET + SPICY
AIOLI, CILANTRO LIME SLAW, THAI
VINAIGRETTE

VEGGIES + SALADS

EDAMAME \$8
SMOKED SEA SALT OR SPICY
TOGARASHI

KUNG PAO BRUSSELS SPROUTS \$14
KUNG PAO SAUCE, PEANUTS,
SESAME

THAI PEANUT SALAD \$12
NAPA CABBAGE, BEAN SPROUTS,
WONTONS, CARROTS, SNOW
PEAS

VEGAN MAPO TOFU \$16
SICHUAN CHILI OIL, TRUMPET
MUSHROOM, WHITE RICE

TEMPURA VEGETABLES \$14
MIXED VEGGIES, ORANGE PLUM
SAUCE

GARDEN CHOPPED SALAD \$16
RED CABBAGE, SNOW PEAS,
EDAMAME, CUCUMBER, CRUNCHY
LO MEIN NOODLES, GINGER MISO
DRESSING

NOODLES + RICE

LO MEIN \$16
RED BELL PEPPER, SNOW PEAS, SCALLIONS
+CHICKEN \$4 +STEAK \$4 +SHRIMP \$5

VEGETABLE FRIED RICE \$14
EDAMAME, GREEN PEPPER, PEAS, SPROUTS
+CHICKEN \$4 +STEAK \$4 +SHRIMP \$5

SHORT RIB CHOW MEIN \$16
ROMA TOMATOES, KOREAN GLAZE, SPICE MIX

ORANGE CHICKEN \$18
BROCCOLI, ORANGE, THAI CHILI, JASMINE RICE

THAI CURRY NOODLES \$16
ROASTED CHICKEN, RICE NOODLE

SPICY BEEF NOODLES \$19
WOK TOSSED SIRLOIN, WIDE RICE NOODLE, BLACK BEAN CHILI
SAUCE, GARLIC CHIVES, BABY CORN, BEAN SPROUT

SIZZLING MONGOLIAN BEEF \$21
ONIONS, PEPPERS, CHINESE BROCCOLI, CHOICE OF WHITE RICE
OR LO MEIN

PAD THAI \$14
RICE NOODLE, TOFU, GARLIC CHIVES, BEAN SPROUTS, PEANUTS
+CHICKEN \$4 +STEAK \$4 +SHRIMP \$5

BROWN BUTTER CRAB FRIED RICE \$18
SNOW PEAS, BEAN SPROUTS,
GREEN PEAS, SCALLION, CILANTRO, LUMP CRAB MEAT

BAO BUNS

FRIED CHICKEN \$11
SPICY KOREAN GLAZE,
JAPANESE MAYO, HOUSE
PICKLE

BRAISED PORK BELLY \$11
PICKLED YELLOW BELL
PEPPER, TAHINI

GRILLED STEAK \$13
NAPA CABBAGE SLAW,
THAI HERBS, SWEET +
SOUR VINAIGRETTE

WAGYU SLIDERS \$14
AMERICAN CHEESE, SPICY
MAYO, JALAPENO RELISH

SHORT RIB BULGOGI \$13
BRAISED SHORT RIB, DR
PEPPER SAUCE, CUCUMBER
SALAD, RADISH

FRIED TOFU \$9
MISO CREAM, CHILI CRISP,
CILANTRO

DUMPLINGS

PORK DUMPLINGS \$14
LEMONGRASS, GINGER,
PONZU

CHICKEN DUMPLINGS \$15
THAI GREEN CURRY, BASIL,
TOGARASHI

**MUSHROOM SOUP
DUMPLINGS** \$13
CHILI DASHI BROTH, PEA
TENDRILS

**JALAPENO BEEF
WONTONS** \$16
DAN DAN SAUCE, SESAME,
CRISPY CHILI OIL

WAGYU DUMPLINGS \$16
TRUFFLE PONZU, GARLIC
CHIP, CHIVE

SHUMAI \$15
STEAMED PORK + SHRIMP,
SHITAKE MUSHROOM, CHILI
SOY SAUCE

**PORCINI + SHITAKE
DUMPLING** \$15
SOY BROWN BUTTER, FRIED
ENOKI, SCALLION

SPECIALITY ROLLS*

E.T ROLL \$18
TEMPURA FRIED TUNA MAKI, AVOCADO, EEL, SPICY AIOLI,
KABAYAKI

SPICY TUNA \$16
AJI AMARILLO, CHARRED PINEAPPLE, JICAMA

SALMON TERIYAKI \$17
TORCHED SALMON, CRAB STICK, CUCUMBER, AVOCADO

SO BEEFY \$15
SHORT RIB, SPICY QUESO FRESCO

DRAGON ROLL \$19
SNOWCRAB MIX, TEMPURA SHRIMP, EEL, AVOCADO, TRUFFLE
KABAYAKI SAUCE

THE FRENCH MAIDEN \$18
SEARED RIBEYE, CREAMY PEPPERCORN SAUCE, CRISPY ENOKI
MUSHROOM

RAINBOW ROLL \$18
CUCUMBER, CRAB STICK, TUNA, SALMON, YELLOWTAIL,
AVOCADO, TOBIKO

ROCK SHRIMP ROLL \$18
TUNA, CUCUMBER, TEMPURA ROCK SHRIMP, SCALLION, SPICY
MAYO

OCEAN FLAME \$17
SEASONED TUNA, ORANGE MASAGO, CHIVE, MANGO, WHITE
SESAME SEEDS, WHITE SOY EMULSION

TEMPURA SWEET POTATO \$15
TEMPURA SWEET POTATO, SESAME, AVOCADO

THE WEEKENDER \$16
SMOKED SALMON, TEMPURA PICKLED RED ONION, SCALLION
CREAM CHEESE, MANGO HABANERO HOT SAUCE

VOLCANO ROLL \$17
CUCUMBER, AVOCADO, TOPPED WITH BAKED CRAB &
SALMON, SPICY GINGER GLAZE

GOLDEN HOUR \$17
CUCUMBER, CHIVE, ASIAN PEAR, TORCHED TUNA, SCALLION,
LOTUS CHIPS, KIMCHI SAUCE

SUMMER HEAT \$18
SHRIMP TEMPURA, CHARRED SCALLION, HAMACHI, BLACK
TOBIKO, CHILI PINEAPPLE SAUCE

TRADITIONAL ROLLS*

CALIFORNIA \$13
CRAB STICK, CUCUMBER,
AVOCADO, WASABI TOBIKO

AVOCADO \$10
JALAPENO + MANGO SALSA

SHRIMP TEMPURA \$13
SPICY AIOLI, FRIED BASIL

CRUNCHY MAKI \$13
FRIED SHALLOT, SPICY AIOLI,
TEMPURA FLAKES
(CHOICE OF TUNA, SALMON OR
YELLOWTAIL)

LIL' MAKI \$9
SEAWEED OUTSIDE, RICE INSIDE
(CHOICE OF TUNA, SALMON,
YELLOWTAIL, CUCUMBER OR
AVOCADO)

NIGIRI + SASHIMI*

**2 PIECES NIGIRI \$9
2 PIECES SASHIMI \$11**

TUNA
YUZU + SHISO PASTE

SALMON
MAPLE SYRUP, TRUFFLE OIL,
CURED EGG YOLK

HAMACHI
THAI CHILI, HONEY, CHIVE

WAGYU +\$3
SOY, KIZAMI WASABI

BOWLS*

SPICY TUNA POKE \$19
AVOCADO, WAKAME,
CHARRED PINEAPPLE,
SUSHI RICE

**TERIYAKI SALMON
BOWL** \$21
8 OZ GRILLED SALMON,
SUSHI RICE, STEAMED
BOK CHOY

**KOREAN BEEF RICE
BOWL** \$16
SESAME BEEF, FRIED
EGG, SHITAKE
MUSHROOM

HAND ROLLS*

WAGYU SKIRT STEAK \$6
TRUFFLE KABAYAKI, QUAIL
EGG, CHIVE

TORCHED SALMON BELLY \$6
MAPLE SYRUP, YUZU, CHARRED
PINEAPPLE

EEL \$6
FRIED AVOCADO, PEACH BBQ
SAUCE, FURIKAKE

SPICY TUNA \$6
CHILI CRISP, SCALLIONS

VEGGIE \$5
VEGAN SPICY "MAYO",
ROASTED BEET, CRUNCHY
SWEET POTATO

PICK 4 FOR \$21!

*THESE ITEMS ARE SERVED RAW/UNDERCOOKED OR COOKED TO ORDER
**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR
ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

COCKTAILS

- CRY BABY \$16

GHOST TEQUILA, LIME, HIBISCUS, ELDERFLOWER

GREEN MACHINE \$15

BLANCO TEQUILA, PINEAPPLE, MINT-CILANTRO-THAI BASIL PUREE, HABANERO AGAVE

FRESH START \$15

VODKA, LEMONGRASS, CUCUMBER, GINGER, LEMON

TIKI TINI \$15

PASSIONFRUIT, LEMON, SIMPLE, GIN, TRIPLE SEC, CRANBERRY

MAI TAI \$15

BACARDI DARK + WHITE RUM, TRIPLE SEC, ORGEAT, LIME, ANGOSTORA

RED SANGRIA \$15

RED WINE, CITRUS RUM, ORANGE

BABY'S BLOSSOM \$15

TEQUILA, ELDERFLOWER, LYCHEE, LIME, AGAVE

SOJU SPRITZ \$15

HIDORI APPLE SOJU, VODKA, LEMON, SODA

SECRET GARDEN \$16

KETEL ONE BOTANICAL CUCUMBER + MINT, ELDERFLOWER, SIMPLE, LIME, GINGER BEER

COCO BREEZE \$15

TEQUILA, APEROL, COCONUT, LIME, TRIPLE SEC

HIGH FASHION \$16

JAPANESE WHISKY, BLACK SUGAR, ANGOSTORA + ORANGE BITTERS

SCORPION BOWL \$45

fat baby

SUSHI · COCKTAILS

CHARITY COCKTAIL

CHERRY BLOOM \$16

vanilla vodka, elderflower, lime, house cherry
simple, soda, blossom garnish

BOTTLES+CANS

WINES

- COORS LIGHT \$7

BUD LIGHT \$7

CORONA EXTRA \$8

MICHELOB ULTRA \$7

NUTRL VODKA SODA \$10

SAPPORO \$7

DOWNEAST CIDER \$8

HIGH NOON \$10

CASTLE ISLAND FIVER IPA \$10

VIVA TEQUILA SELTZER \$12

SUN CRUISER \$10

ROSE \$12/48
THE PALE, FRANCE

PINOT NOIR \$12/48
ERATH, OR

CABERNET SAUVIGNON \$12/46
PAVETTE, CA

PINOT GRIS \$12/44
HESS SELECT, CA

SAUVIGNON BLANC \$12/44
KONO, NEW ZEALAND

CHARDONNAY \$12/38 LA
CREMA, CA

SAKE

- OZEKI \$8 JUNMAI, CA

WINTER WARRIOR \$20 (300ML) JUNMAI GINJO

YAEGAKI CLOUD NIGORI (300 ML) \$20

ON DRAFT

- MAINE BEER CO. \$10

MODELO \$9

KIRIN ICHIBAN \$7

FIDDLEHEAD \$10

SAM SEASONAL \$10

SOJU

- HIDORI APPLE OR GREEN GRAPE (375 ML) \$15