

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

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

SINGAPORE DUMPLINGS \$18
LOBSTER, CHILI SAUCE, SCALLION

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

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

SUMMER CHICKEN NOODLES \$16
UDON NOODLES, CREAMY COCONUT SAUCE, CUCUMBER SALAD, CHILI CRISP, GROUND CHICKEN, SCALLIONS

THESE ITEMS CAN BE PREPARED GLUTEN FREE, PLEASE LET YOUR SERVER KNOW AS MOST ITEMS HAVE TO BE MODIFIED IN ORDER TO DO SO. ALSO PLEASE RELAY SENSITIVITY TO CROSS CONTAMINATION

BAO BUNS

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

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

STEAK & CHEESE \$13
TENDERLOIN, AMERICAN CHEESE, ONION, RUSSIAN DRESSING

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

FRIED CRAB \$13
LUMP CRAB, RADISH, LETTUCE, PASSION FRUIT GLAZE

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, BEANSPROUTS, WONTONS, CARROTS, SNOWPEAS
+CHICKEN \$4 +STEAK \$4 +SHRIMP \$5

VIETNAMESE SALAD \$15
VERMICELLI NOODLES, CUCUMBER, CARROTS, CILANTRO, SCALLIONS, CRISPY PORK, SHALLOTS, HONEY ROASTED PEANUTS, ROMAINE, VINAIGRETTE

CRISPY SWEET POTATO BALLS \$12
WHIPPED FETA, AGAVE VINAIGRETTE

GOCHUJANG STREET CORN RIBS \$14
YUZU AIOLI, QUESO FRESCO, LIME, GOCHUJANG, CHILI FLAKE

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, CHARRED PINEAPPLE, 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

SNOW MOUNTAIN ROLL \$18
SNOW CRAB, CUCUMBER, SHRIMP, TORCHED CREAM CHEESE, CHILI CRUNCH

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

FIRE TUNA ROLL \$18
MIXED CRAB SALAD & CUCUMBER ON THE INSIDE TOPPED WITH SPICY TUNA, CHOPPED SCALLIONS & ORANGE SOY GLAZE

TIGER ROLL \$17
SPICY TUNA & AVOCADO ON THE INSIDE TOPPED WITH MIXED CRABSTICK, CRISPY NOODLES AND KABAYAKI

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

OTORO +\$2
TRUFFLE ZEST

RED SHRIMP +\$2
LEMON ZEST

WAGYU +\$3
SOY, KIZAMI WASABI

BOWLS*

SPICY POKE BOWL \$19
AVOCADO, WAKAME, CHARRED PINEAPPLE, TEMPURA FLAKE, SPICY MAYO, SUSHI RICE, SWEET SOY, CHOICE OF TUNA OR SALMON

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 \$9
TRUFFLE KABAYAKI, QUAIL EGG, CHIVE

TORCHED SALMON BELLY \$7
MAPLE SYRUP, YUZU, CHARRED PINEAPPLE

HAMACHI \$7
TEMPURA SHISO LEAF, PASSIONFRUIT LECHE DE TIGRE

SPICY TUNA \$6
CHILI CRISP, SCALLIONS

VEGGIE \$6
SPICY TOFU, ENOKI TEMPURA, GINGER GLAZE

OTORO \$11
CRISPY POTATO STRINGS, HOUSEMADE PICKLES

RED SHRIMP \$8
CUCUMBER, RED CHILI DRESSING

*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

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

GOLD RUSH \$15
GIN, BLOOD ORANGE, GINGER BEER, LEMON, HONEY

FALL FASHION \$16
JAPANESE WHISKY, MAPLE SYRUP, ANGOSTORA
BITTERS, CINNAMON STICK

SCORPION BOWL \$45

fat baby

SUSHI · COCKTAILS



WINES

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 \$12/46
LA CREMA, CA

BOTTLES+CANS

COORS LIGHT \$7

BUD LIGHT \$7

CORONA EXTRA \$8

MICHELOB ULTRA \$7

NANTUCKET 888 SELTZER
(BLUEBERRY OR
CRANBERRY) \$10

SAPPORO \$7

DOWNEAST CIDER \$8

HIGH NOON \$10

**CASTLE ISLAND
FIVER IPA** \$10

VIVA TEQUILA SELTZER
\$12

SUN CRUISER \$10

ON DRAFT

MAINE BEER CO. \$11

MODELO \$9

KIRIN ICHIBAN \$7

SAM ADAMS SEASONAL \$9

FIDDLEHEAD \$10



SAKE

OZEKI \$8 JUNMAI, CA

WINTER WARRIOR \$20 (
300ML) JUNMAI GINJO

YAEGAKI CLOUD NIGORI
(300 ML) \$20

SOJU

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

