



SMALL PLATES (前菜) *Our dishes are meant to be served as they come, please let us know if you would like all your courses to come together.*

1. **CRISPY CRAB WONTONS** (脆皮蟹肉餛飩) – 蟹沙拉, 洋葱, 奶油芝士, 甜酸梅酱 \$10
2. **JALAPEÑO POPPERS** (墨西哥蟹肉辣椒條) – 辣蟹肉, 奶油芝士, 辣椒, 鰻魚醬 \$10
3. **WALNUT PRAWNS** (核桃蝦) – 天婦羅蝦, 奶油波羅, 核桃仁 \$16
4. **VIETNAMESE CRISPY EGG ROLLS** (越式脆皮春捲) – 猪肉, 使用米紙包裹的蔬菜 \$9
5. **TACOLICIOUS*** (墨西哥脆餅) – 辣蟹肉, 金槍魚, 鰐梨, 泰式香辣蒜泥蛋黃醬 \$6/ea
6. **PAN SEARED POTSTICKERS** (鍋貼) – 可選猪肉或蔬菜 \$9
7. **GOLDEN EYE** (黃金眼) – 新鮮生蠔.海膽.雙色鮭魚卵.青蔥.特製佐料 \$24
8. **FRESH SPRING ROLLS** (新鮮的春卷) – 蝦, 猪肉, 生菜, 新鮮香草, 花生醬 \$8
9. **SHRIMP MARTINI** (鮮蝦馬丁尼) – 酥炸鮮蝦佐特調美乃滋醬 \$13
10. **CLAY POT SALMON** (砂鍋三文魚堡) – 新鮮的三文魚塊, 生姜, 洋葱, 焦糖黑胡椒醬 \$17
11. **SHRIMP & VEGETABLE TEMPURA** (蝦和蔬菜天婦羅套餐) – 蝦, 時令蔬菜, 醬油蘸醬 \$13
12. **SALT & PEPPER SHRIMP** (椒鹽蝦) – 剥皮蝦, 胡椒粉, 大蒜, 洋葱, 甜椒 \$15
13. **KICKING CALAMARI** (招牌脆皮魷魚) – 中國香辣脆皮魷魚, 花生, 甜椒, 洋葱和辣椒 \$15
14. **IRON POT RICE** (煲仔飯) – 中式香腸, 叉燒肉, 雞肉, 杏鮑菇, 米飯 \$18
15. **SEARED HOKKAIDO SCALLOPS** (烤扇貝) – 用盐和胡椒煮熟 用玉米醬 \$17
16. **GREEN PAPAYA SALAD** (青木瓜沙拉) – 切絲木瓜, 胡蘿卜, 猪肉, 蝦, 羅勒, 羅望子香醋 \$12
17. **TUNA POKE SALAD*** (金槍魚沙拉) – 辛辣芝麻醬, 飛魚籽, 新鮮金槍魚, 綠色蔬菜 \$16
18. **SEAWEED SUNOMONO SALAD** (海藻沙拉) – 切片黃瓜, 海帶, 芝麻姜醬 \$8
19. **BLACKENED EDAMAME** (黑椒毛豆) – 辣椒, 酸橙, 海鹽 \$8

FROM THE WOK (中式快炒)

20. **CLAMS IN BLACK BEAN SAUCE** (黑豆醬蛤蜊) – 馬尼拉蛤蜊, 洋葱, 生姜, 墨西哥胡椒 \$19
21. **SHAKING BEEF** (特選越式炒菲力) – 特級菲力塊, 甜椒, 洋葱 \$21
22. **CHICKEN CHOWMIEN** (雞炒面) – 小麥面粉卷心菜, 洋葱, 豆芽 \$14
23. **KUNG PAO CHICKEN** (宮保雞丁) – 雞胸肉, 洋葱, 荸薺, 辣椒, 炒花生 \$14
24. **BEEF CHOW FUN** (乾炒牛肉河粉) – 牛里肌, 河粉, 豆芽, 洋葱 \$15
25. **SHRIMP FRIED RICE** (蝦仁炒飯) – 雞蛋, 蝦仁, 青蔥 \$15
26. **SALTED FISH FRIED RICE** (鹹魚雞粒炒飯) – 雞肉, 腌鱈魚, 雞蛋, 青蔥 \$16
27. **KIMCHI FRIED RICE** (炒豌豆筍) – 白蒜醬炒豌豆筍 \$14
28. **SNOW PEA SHOOT** (炒豌豆筍) – 炒鍋撒上白蒜醬 \$14

FROM THE GRILL, STEAMER (炭烤與清蒸系列)

29. **GAILAN WITH OYSTER SAUCE** (蚝油芥藍) – 蒸中國花椰菜, 蚝油 \$13
30. **HAMACHI KAMA** (炭烤魚下巴) – 炭烤黃鰭鮪魚下巴佐特調佐料 \$16
31. **GRILLED RAZOR CLAMS** (炭烤蜆貝) – 炭烤新鮮蜆貝 \$29/lb
32. **BOK CHOY WITH BLACK MUSHROOM** (香菇青江白菜) – 青江菜, 香菇, 蚝油 \$14
33. **KOREAN SHORT RIBS** (韓式牛仔骨) – 用亞洲香料, 洋葱腌制的牛小排 \$18
34. **STEAMED HALF CHICKEN** (蔥油雞) – 用姜汁蘸醬冷食 \$18
35. **CAJUN BOIL** (辣式海鮮堡) – 選擇一磅小龙虾, 蝦或蛤蜊配玉米和馬鈴薯 \$35

SOUPS

36. **PORK CONGEE** (皮蛋瘦肉粥) – 米粥, 猪肉, 皮蛋 \$12
37. **SPICY SEAFOOD UDON NOODLE SOUP** (海鮮烏冬麵) – 海鮮肉丸, 濃厚的小麥面, 紫菜, 大葱, 辛辣芝麻辣椒油 \$14
38. **WONTON NOODLE SOUP** (雲吞湯麵) – 猪肉雲吞.蛋麵.叉燒肉.青江菜.青蔥.乾蒜片.香菜 \$13
39. **TRUFFLE NOODLE SOUP** (白松露湯麵) – 雪蟹.日式涼麵.香菜.洋葱.香菇.白松露汁 \$17
40. **SEAFOOD CHOWFUN NOODLE SOUP** (越式海鮮寬粉湯) – 大骨湯-寬米粉, 白菜, 香菜, 蔥花, 豆芽, 青蔥, 與新鮮海鮮 \$15

ADDITIONS (附加):

Kimchi (韩国泡菜) \$5	Steamed/brown rice (白米飯/糙米) \$3	Miso soup (味噌湯) \$3
Lo mein (撈面) \$7	Salad Bowl (沙拉) \$3	Steamed edamame (蒸毛豆) \$5



OYSTERS ON THE HALF SHELL

生蠔*每份3.5美元

- KUMAMOTO (普吉特海湾)
- BEAUSOLEIL (米拉米奇湾)
- MIYAGI (南普吉特湾)
- KUSSHI (不列颠哥伦比亚省)

BOATHOUSE ROLLS

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- 41. TRAINWRECK ROLL * (侵略列車捲) – 辣金枪鱼、天妇罗炸虾、黄瓜、鳗鱼、鳄梨、辛辣的蒜泥蛋黄酱，鱼卵 \$16
- 42. CALIFORNIA CRUNCH (加州脆皮捲) – 辣蟹、鳄梨、黄瓜、天妇罗脆卷、鳗鱼酱 \$12
- 43. CRAZY MONKEY (瘋狂猴子壽司捲) – 椰子虾、烤菠萝、辣蟹、鳄梨、奶油香辣蒜泥蛋黄酱 \$15
- 44. "WET N' WILD" * (天然海洋捲) – 辛辣的金枪鱼，黄瓜，金枪鱼，鳄梨，辛辣大蒜橙子，葱，熔炼鱼子 \$16
- 45. JAPANESE LASAGNA (酥脆日式寬麵捲) – 蟹肉-牛油果.烤起司.飛魚籽.青蔥 \$13
- 46. MEXICAN ROLL (墨西哥卷) – 辣蟹，黄瓜，虾，鳄梨，墨西哥辣椒酱 \$14
- 47. LAHAINA ROLL * (軟殼蟹壽司捲) – 软壳蟹，天妇罗炸虾，烤海参，辛辣 \$17
- 48. SPICY TUNA ROLL * (辣金枪鱼卷) – 新鲜辣金枪鱼，黄瓜 \$10
- 49. WORLD SERIES * (世界系列) – 辣天妇罗炸虾，金枪鱼，三文鱼，法式洋葱，辛辣忍者酱 \$16
- 50. TITANIC ROLL * (泰坦尼克卷) – 天妇罗炸虾，牛油果，黄瓜，清酒，金枪鱼，螃蟹，鱼蛋，芥末酱 \$17
- 51. FUTO MAKI (日式雞蛋壽司捲) – 腌萝卜，图案，黄瓜，鳄梨，鸡蛋，紫苏 \$9
- 52. TRUMPZILLA ROLL * (酷斯拉壽司捲) – 金枪鱼，天妇罗鳄梨，辣蟹，长鳍金枪鱼，辣椒丝，辣椒酱 \$15
- 53. RAINBOW ROLL * (彩虹卷) – 蟹沙拉，什锦鱼，鳄梨，黄瓜，熔炼鱼子 \$15
- 54. DRAGON ROLL (龙虾卷) – 天妇罗炸虾，螃蟹，烧烤鳗鱼，鱼子，鳄梨，鳗鱼酱 \$16
- 55. CALIFORNIA ROLL (加州卷) – 蟹沙拉，鳄梨，黄瓜 \$8
- 56. NEGITORO ROLL * (藍鳍金槍魚壽司捲) – 小型壽司捲，黑鮪魚，青蔥 \$13
- 57. CATERPILLAR ROLL (鰻魚壽司捲) – 淡水鳗鱼，鳄梨，鳗鱼酱 \$14
- 58. PHILADELPHIA ROLL (费城卷) – 烟三文鱼，奶油奶酪，鳄梨，黄瓜 \$10
- 59. 420 ROLL (420捲) – 乾拌干貝.蝦.青蔥.黃洋蔥.飛魚籽.加州捲.鰻魚醬 \$16

FROM THE SUSHI BAR

生魚片壽司和生魚片每分兩個

- 60. AMAEBI * (珊瑚甜蝦) \$10
- 61. ANKIMO (安康魚肝 醬) \$11
- 62. CHU TORO * (黑鮪魚) \$16
- 63. EBI (蝦) \$6
- 64. HOTATE * (干貝) \$7
- 65. HAMACHI * (黃鳍金槍魚) \$8
- 66. HIRAME * (比目魚) \$7
- 67. INARI (腌制的豆腐皮) \$5
- 68. IKURA * (三文魚子) \$6
- 69. MAGURO * (金枪鱼) \$8
- 70. SABA * (鯖魚) \$6
- 71. SAKE * (鲑魚) \$7
- 72. SHIRO MAGURO * (白色长鳍金枪鱼) \$7
- 73. SMOKE SAKE * (清酒) – 烟熏三文鱼) \$8
- 74. TAKO (章鱼) \$6
- 75. TAMAGO (蛋餅) \$5
- 76. TOBIKO * (飞鱼籽) \$7
- 77. UNAGI (淡水鳗鱼) \$8
- 78. UNI * (海胆) \$12
- 79. ASSORTED SASHIMI COMBO * (廚師精選15片生魚片) \$29
- 80. CHEF'S SPECIAL OMAKASE SASHIMI * *(主廚特選生魚片刺身) 块厨师的超级特选) \$72
- 81. 7 PC NIGIRI * (壽司7件) \$24

SPECIALTY SEAFOOD

WHOLE LIVE LOBSTER 整只龙虾 MP (葱薑)

- 82. Ginger & onion sauce style (生姜和洋葱酱菜式) - or -
- 83. Salt & pepper dry style (盐和胡椒干菜式) - or -
- 84. lobster sashimi style * (龙虾生鱼片菜式(龍蝦生魚片) (add \$7 for lo-mein - 加捞面 7美元)

WHOLE LIVE CRAB 螃蟹 MP (葱薑)

- 85. wok tossed in salt & pepper (椒鹽) - or -
- 86. glazed with sweet & sour sauce (越式酸甜醬) - or -
- 87. wok fire in ginger & scallion sauce (洋葱薑汁)

FRESH WHOLE FISH 魚 MP(葱薑)

- 88. stripe bass deep fried w/ sweet & sour - or - (条纹鲈鱼深炸，配以酸甜菠萝酱)
- 89. stripe bass steamed w/ ginger & onion - or - (条纹鲈鱼，用姜、洋葱和酱油蒸熟)
- 90. branzino w/ lemongrass, pan fried (用柠檬草调味)
- 91. claypot catfish in caramelized pepper sauce - or - (鯰魚堡 炖，添加焦糖黑胡椒酱) - or -
- 92. sweet & sour catfish soup w/ Asian veggies (2 ppl) (酸甜鯰魚湯 用罗望子汤和新鲜蔬菜煮熟) - or -

93. ABALONE, SEA CUCUMBER & BOK CHOY \$260 (海參、鮑魚和白菜)

94. ABALONE & BOK CHOY \$195 (鮑魚和白菜)

95. SEA CUCUMBER 30/EA (海參 每个30美元)

(Specialty menu items require 25 minutes to prepare and cannot be cancelled once order has been placed)

* Consuming raw or undercooked seafood may increase your risk of food-borne illness • 18% service charge will be added to parties of 8 or more