



## Dim Sum

BBQ Pork Buns (2) char siu sauce	\$5
Vegetable Potstickers (4) plum sauce	\$5
Pork Gyoza (4) ginger soy sauce	\$5
Asian BLTs (2) steamed bun, seared pork belly, kim chee, green tomato	\$5
Shrimp Shumai (4) wasabi mustard aioli	\$6
Chicken Dumplings (4) indo sauce	\$5
Crab Rangoon (4) cilantro soy mayo	\$6
Duck Wings (4) sweet chile cilantro curry sauce	\$6
Chicken Tulips (4) char siu sauce	\$6
Vegetable Spring Rolls (3) sweet chile sauce	\$5
Shrimp Lumpia (2) crab stuffed shrimp	\$8
Duck Spring Rolls (2) mandarin soy mustard sauce, hoisin sauce	\$7
Vegetable Summer Rolls (4) wakame, mango, cucumber, carrots, scallions, thai basil, fresh mint, sweet chili sauce	\$5
Char Siu Ribs (5) chinese barbeque	\$6

## Entrees

Steak and Eggs	\$19
boneless short ribs, fried quail eggs	
Plum Glaze Applewood Smoked Salmon	\$23
cold soba noodles, peppers, mango, cashews, tsuyu sauce	
Asian Blackened Halibut Sandwich	\$17
soy mayo, kimchee relish	
Yellow Fin Tuna Burger	\$17
soy, ginger, panko, sesame seeds, dragonfruit mayo, sesame bun	
Katsu Chicken Breast	\$13
served over asian greens with sweet passion fruit vinaigrette	
Grilled Skirt Steak Sandwich	\$16
asian chimichurri, green tomatoes, nappa cabbage	

\*all sandwiches are served with seasoned fries or salad

## Sushi Bar Appetizers

Uni & Quail Egg Shooter	\$10
Yuzu, soy, sake	
Tuna Tataki	\$12
Seared thin sliced tuna, garlic chips, ponzu	
Sunomono Roll	\$15
Cucumber, crab, masago, avocado	
Abalone	\$12
Thin sliced, citrus marinade on the shell	
Nigiri Sampler	\$17
7 assorted pieces	
Sashimi Sampler	
7 assorted pieces	\$17
13 assorted pieces	\$27

## Nigiri & Sashimi

nigiri one piece on top of rice, sashimi two pieces sliced

	nigiri	sashimi		nigiri	sashimi
Tuna (maguro)	3	6	Yellow Tail (hamachi)	3	6
Salmon (sake)	2	4	Squid (ika)	2	4
Octopus (tako)	3	6	Conch (sazae)	2	4
Sea Urchin (uni)	8	8	Surf Clam (hakkigai)	2	4
upon availability			Crabstick (kanikama)	2	4
Albacore Tuna	3	6	Shrimp (eby)	3	
Tilapia	2	4	Salmon Roe (ikura)	2	4
Sweet Shrimp (amaebi)	5	10	Eel (unagi)	4	
Fatty Tuna (toro)	5	10	Mackerel (saba)	2	4
Scallop (hotatagai)	3	4			

## Specialty Rolls

Eel Volcano	\$16
baked eel, spicy mayo, rice crisps on california roll	
Rainbow	\$15
tuna, salmon, white fish on california roll	
Ceviche	\$14
mixed fish, red onions, citrus marinade, cilantro, avocado, jalapeno masago	
Tempura Shrimp Roll	\$14
green tomatoes, scallions	
California	\$11
crab stick, cucumber, avocado, tobiko	
Spicy Tuna	\$12
kimchee sauce, daikon sprouts, scallions	
Fire Cracker	\$15
shrimp, cucumber, umeboshi paste, white fish, cajun spice	

## Sushi Rolls

Tuna	\$7
Spicy Conch	\$7
Vegetable	\$3
JB (salmon & cream cheese)	\$8

## Hand Rolls

Spicy Tuna	\$5
Spicy Scallop	\$8
JB (salmon & cream cheese)	\$6
Vegetable	\$4
Yellowtail	\$5
Crabstick	\$6