Happy Hour

3-6pm Everyday

\$7 Premium Cocktails, \$1 off Drafts, \$7 glasses of Rodney Strong

Bento boxes- all boxes come with miso soup, edamame, and 4 pc cali roll and salad

Sushi box - 2 pieces each of tuna, yellow tail, salmon \$12 Sashimi box- 2 pieces each of tuna, yellow tail, salmon \$12 Hand roll box- choice of cali, spicy tuna, crunchy, \$12

Chinese lunch box- all boxes come with hot & sour or wonton soup, fried rice, egg roll and salad

Shrimp and walnut \$12
Orange chicken \$10, Crispy orange beef or pork \$10
Shrimp in lobster sauce \$12
Curry chicken or beef \$10, Curry shrimp \$12
Kung pao chicken \$10
Beef and broccoli \$10

Soups

Miso \$2.50 Hot and sour \$2.50 Wonton \$3.50

Pho \$6 Ramen \$8

Smalls and Rolls

Cheese wonton \$6

Dumplings \$6

Shumai \$6

Chicken wings \$12

House green beans \$6

Fried calamari \$8

Lettuce wraps \$8

Yellow tail tacos 1 piece \$6

Blistered shishito peppers \$5

Spring rolls \$6

Cucumber roll cut \$ 4 hand \$3

Cucumber avo rol cut \$4.50 hand \$3.50

Cali roll cut \$6 hand \$4

Spicy tuna roll cut \$6 hand \$4

Crunchy roll cut \$8 hand \$5.50

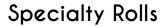
Rainbow roll cut \$10

Eel roll cut \$8 hand \$5.50

Philly roll cut \$8

Sushi

Maguro (Tuna)	Nigiri 2pcs	Sashimi 4pcs
Blue Fin Tuna	\$6 \$12	\$8
Toro (Belly)	\$13	\$18
Sake (Salmon)		\$18
	\$6	\$10
Sake Toro	\$6 \$7	\$10
Seared Sake	\$7	\$12
Seared Maguro	\$6	\$10
Hamachi (YellowTail)	\$7	\$12
Hamachi Toro	\$8	\$13
Snapper	\$5	\$10
Shio Maguro (Albacore)	\$6	\$10
Hirame (Halibut)	\$10	\$14
Ono	\$6	\$10
Taco (Octopus)	\$7	\$12
Uni (Sea Urchin)	\$10	\$18
Ebi (Shrimp)	\$5	\$10
Sweet Ebi	\$9	\$15
Unagi (Eel)	\$6	\$11
Krabstick	\$6	Wa
Hotate (Scallops)	\$7	\$15
Masago (Roe)	\$6	N/A
Ikura (Salmon Roe)	\$6	\$11
Snow Crab	\$10	\$16
Tamago (Egg)	\$7	N/A
Quail Egg	\$5	N/A



Rainbow Roll - \$14
In: krabmeat, avocado, cucumber
Out: tuna, salmon, white fish, avocado, shrimp

Crunchy Roll - \$13
In: krabmeat, avocado, shrimp tempura
Out: crunchy flakes with eel sauce

Caterpillar Roll - \$15 In: krabmeat, unagi (eel) Out: avocado with eel sauce

Dragon Roll - \$16 In: krabmeat, avocado, cucumber Out: unagi (eel), avocado with eel sauce

Philly Roll - \$9 In: salmon, avocado, cream cheese Out: sesame seeds

Ah Ah Ahi - \$16
In: spicy krabmeat, avocado
Out: seared tuna, jalapeno slice with sriracha and mustard soy



Rasta Roll - \$17 In: asparagus, avocado, spicy mayo, cucumber Out: albacore with rasta sauce

Ex-Wife Roll - \$17
In: soy paper, spicy tuna, cilantro
Out: yellow tail with spicy ponzu

Sally Roll - \$14 In: crabmeat, avocado Out: salmon, avocado

Sweet & Spicy Roll - \$15 In: krabmeat, avocado, cream cheese Out: spicy tuna with eel sauce and spicy mayo

> Red Dragon Roll - \$14 In: spicy tuna, avocado Out: tuna, avocado

Dyno Roll - \$16
In: krabmeat, avocado, cucumber
Out: baked baby scallops with dyno sauce eel sauce

Krazy Kraw Roll – \$16
In: krabmeat, avocado, cucumber
Out: baked crawfish with spicy mayo and eel sauce

Jade Dragon Roll - \$16 In: soy paper, shrimp tempura, avocado, and spicy mayo Out: tuna with poke sauce

Queen Roll - \$16 In: soy paper, shrimp tempura, avocado, creamy sesame sauce Out: yellow tail ceviche

Tiger Roll - \$15
In: spicy tuna, crabmeat, avocado
Out: shrimp, avocado with spicy mayo and eel sauce

Spicy Ono Roll - \$15 In: crabstick, avocado, asparagus Out: seared ono, spicy mustard sauce

Fried Spicy Tuna Roll - \$13
In: spicy tuna, avocado, cream cheese
Out: deep fried in tempura with eel sauce and spicy mayo

Fried Cali Roll - \$13
In: crabmeat, avocado, cream cheese
Out: Deep fried in tempura with eel sauce and spicy mayo

Starters

Cheese wontons fried with sriracha aioli \$12

Dumplings (pork, seafood, chicken) steamed or fried with scallion garlic soy sauce \$12

Shumai (chicken, or seafood) with soy and hot mustard and chili paste \$12

Fried egg rolls with sweet and sour sauce \$8

Spring rolls (BBQ pork, shrimp, vegan BBQ chicken) \$10 Chicken wings (Korean style honey gochujang or sweet chili

ghost pepper hot sauce) \$ 16

Edamame- plain \$5 add \$3 for spicy soy garlic House green beans- fried green beans in garlic soy sauce \$8 Blistered shishito peppers with chili flakes and with ponzu and

wasabi aioli and sriracha aioli \$8

Lettuce wraps (chicken, tofu, mushroom) with peanut Thai sauce \$12 Fried calamari with chili aioli \$12

Yellow tail tacos in wonton shell (spicy yellow tail, shredded kimchi, green onions and watermelon radish) \$16

Wagyu tartar- horse radish, negi, root vegetable points \$18 Crispy buds- fried brussels and cauliflower with sriracha and Japanese mayo \$12

Soups

Miso \$3.50 Hot and sour \$3.50 Wonton \$4.50

Salads

House salad- green leaf lettuce, onions, cucumbers dressing wonton strips \$8 Chicken salad - grilled chicken on house salad \$12.50 Mango and green papaya salad \$14

Rice and noodles

Fried rice – chicken, beef, shrimp, or combo \$8.50. Add \$2 for combo

Spam kimchi bokkeumbap topped with 3 fried quail eggs \$13
ibimbap- rice with mixed cooked and raw veggies, sesame oil, gochujang, topped with 3 fried

quail eggs. \$13
Chow mein- chicken, beef, shrimp, or combo \$11.50. Add \$2 for combo Chop chey- Korean style sweet potato noodles, mixed veggies in sauce (Korean chow mein) \$11.50
Pad Thai-crispy tofu, chicken, rice noodles, bean sprouts,

pad thai sauce, peanuts and cilantro \$12

Ramen-Sapporo miso base, ramen noodles, soft soy egg, bamboo shoots, cha siu pork slices, fish cake slivers and green onions \$16

Pho- rice noodles, chicken broth, sliced chicken breast, onions and cilantro. On the side: cilantro, bean sprouts, fresh jalapenos, Thai basil, lime wedge \$12



Orange chicken- battered chicken, orange sauce \$15

Mu shu chicken- with scallion pancake \$17

Curry chicken - veggies, thai curry \$15

Kung po chicken - veggies, peanut kung pao sauce hot \$15

Sweet and sour chicken- battered, veggies sweet and sour sauce \$15

Garlic chicken, veggies garlic sauce \$15

Duck confit legs - crispy duck legs \$19.87

Duck breast - with sweet soya \$21.25

Duck provided by Maple Farms

From the Sea

Honey walnut shrimp- crispy shrimp honey glaze and candied walnuts \$19

Curry shrimp - veggies in Thai curry \$19

Shrimp in lobster sauce \$19

Miso cod filet \$15

Orange miso salmon filet \$15

Mixed seafood in garlic sauce – shrimp, scallops, cod, veggies in garlic sauce \$22 Seared scallops in house glaze- veggies in house glaze \$18

Beef and Pork

Crispy orange beef or pork-battered beef or pork and mixed seasonal vegetables in a house made orange sauce \$19

Curry beef- katsu cutlets, mixed seasonal vegetables, in a yellow curry sauce \$19 Kung pao beef- mixed seasonal vegetables, tossed in a mild sauce and garnished with fresh herbs and umami peanuts \$19

Beef and broccoli- mixed micro buds, tossed in a garlic soy glaze \$19
Sweet and sour pork- battered pork, veggies, sweet and sour sauce \$16
Pork ribs- rib rack with Chinese BBQ sauce \$18
Salt and pepper crispy beef or pork- peppers and onions garlic
and salt and pepper \$16
Mu shu pork- with scallion pancake \$18

From the Land of the USA

All burgers and dogs come with truffle garlic parm fries or Szechuan pepper and salt

Wagyu burger - KBBQ 60z wagyu patty, gochujang aioli, cucumber kimchi, crispy garlic and scallions \$22
Kobe hot dog- grilled Kobe beef hotdog, gochujang aioli, soy ginger glaze, crispy garlic, fresh scallions \$13
Asian Kobe street dog - grilled pork belly wrapped Kobe beef hot dog, caramelized onions, fried shshito peppers, Japanese mayo, ketchup, hot mustard \$18

Flat iron wagyu - \$42

Ribeye wagyu - \$54

Center cut filet wagyu - \$62

All steaks will come with a choice of house glaze or Szechuan pepper corn crust, with taro mash and seasonal veggies. Steaks provided by SNAKE RIVER..

White rice \$free

Brown rice \$1



Desserts

Scoop of ice cream: green tea, vanilla, topped with whipped cream \$4

Mochi: green tea, cookies 'n' cream, coffee \$5

Parfait: mixed berries, caramel dusted \$7

Deep fried "D": yellow pound cake, green tea filling, tempura fried, Topped with whipped cream and matcha Dust \$12

The baked: almond chocolate brownie, choice of ice cream, topped with whipped cream and candied pork belly \$15

The half-baked: Chinese almond cookie, choice of ice cream, whipped cream, candied almonds \$12

Brunch menu/lunch. From 10am to 3pm

Brunch buffet- \$29.95 all you can eat.

Add bottomless mimosas and hot sake for \$10.95

Jasmine waffles with honey butter
Breakfast fried rice
Build your own Omelet bar
Chicken katsu with gravy
Roasted root veggies
Fresh fruit
Assorted sushi
Green tea parfaits

Plated

Crab cake benedict. With fresh fruit \$22
Crispy pork belly sandwich with fries \$17.50
Chicken and waffles- jasmine waffles with katsu chicken \$17.50
Wagyu breakfast burger- house marinated wagyu patty with crispy pork belly with fried duck egg.. \$22

Wagyu loco moco – white rice with grilled wagyu patty with brown gravy topped with 2 sunny side up duck eggs.\$18.50 or with katsu chicken \$15.50