

BEVERAGES

SAKE

HOT SAKE

Sho Chiku Bai - 300ml 15

JUNMAI GINJO

Gekkeikan "Suzaku" - 300ml 38

Jozen Mizuno Gotoshi Nigori - 300ml 45

Kiminoi Emperors Well Yama - 300ml 51

FLAVORED SAKE

Hana Fuji Apple - 750ml 31

Hana Pineapple - 750ml 31

Hana White Peach - 750ml 31

JUNMAI

Itami Onigoroshi - 300ml 28

Kiminoi Emperors Well Yamahai - 300ml 41

Hiro Blue - 300ml 51

JUNMAI DAIGINJO

Shimizu No Mai Pure Dusk - 300ml 40

Hakuryu White Dragon - 300ml 88

NIGORI

Gekkeikan - 300ml 26

Murai Sake Nigori Genshu - 300ml 31

Little Lily Sayuri - 300ml 36

SHOCHU/SOJU

Ichiko Shochu Silhouette 50 - 750ml 51

Khee 22 - 373ml 61

BEER

DRAFT BEER

Sapporo 9

Asahi Dry 9

NON-ALCOHOLIC BEER

O'Doul's 9

DOMESTIC BOTTLED BEER

Budweiser 9

Bud Light 9

Coors Light 9

Michelob Ultra 9

Truly Seltzer 9

Miller Lite 9

IMPORT & CRAFT BEER

Corona 10

Stella 10

Blue Moon 10

Lagunitas IPA 10

Heineken 10

New Castle 10

Angry Orchard 10

Guinness Drought Can 10

LARGE FORMAT BEER

Asahi 15

Kirin Light 15

Kirin 15

Sapporo 15

Tsingtao - Chinese 15

JAPANESE WHISKY

Suntory Toki 19

Yame Eight Goddesses 10 Year 21

Hibiki Suntory Harmony 31

SPECIALTY COCKTAILS

All cocktails are hand-crafted using freshly squeezed lemon or lime juices.

Asian Pear Martini Absolut Pear Vodka, St-Germain, Lemon Juice	17	Jade Old Fashioned Barrel Aged Yame Whisky, Angostura Bitters	26
Haku Mule Haku Japanese Vodka, Ginger Beer, Lime Juice	17	The Tangtini Lychee Liqueur, Lemon Juice, Simple Syrup, Orange Blossom Water	14
Lychee Martini Absolut Vodka, Lychee Liqueur, Lychee Juice	17	Lucky Lotus Negroni Mezcal, Campari, Five Spice Infused Sweet Vermouth	15
Ginger Mojito Bacardi Rum, Ginger Beer, Simple Syrup, Lime Juice, Muddled Mint	17	Dragon Den's Tequila Blanco, Passionfruit Puree, Lime Juice, Agave Syrup	15
Coconut Paradise Malibu Rum, Yuzuri Liqueur, Lychee Juice	17	Mahjong Spritz Elderflower Liqueur, Sparkling Wine, Yuzu Juice, Soda	16

MOCKTAILS

Blue Hawaiian Pineapple, Coconut Puree, NA Blue Curacao, Lime Juice	12	Lychee Peachee Soda Peach Puree, Lychee Syrup, Sierra Mist	12
---	----	--	----

WINES

CHAMPAGNE & BUBBLES

La Marca, IT (<i>Prosecco</i>)	41
Mumm Brut, Prestige, CA (<i>Sparkling Champagne</i>)	100
Schramsberg, Brut, Mirabelle, CA (<i>Sparkling Champagne</i>)	125
Moet & Chandon, Imperial Brut, France	160
Veuve Clicquot Yellow Label, France	166

WHITE WINE

	Glass Bottle
Caposaldo, CA (<i>Moscato</i>)	10 - 36
Beringer, CA (<i>White Zinfandel</i>)	11 - 40
Canyon Road, CA (<i>Pinot Grigio</i>)	11 - 34
Chateau St. Michelle, WA (<i>Riesling</i>)	40
Charles Smith, Kung Fu Girl, WA (<i>Riesling</i>)	13 - 41
Snoqualmie, Organic, WA (<i>Riesling</i>)	45
Heinz Eifel Kabinett, DE (<i>Riesling</i>)	48
Kim Crawford, NZ (<i>Sauvignon Blanc</i>)	15 - 56
Villa Maria, Cellar Select, NZ (<i>Sauvignon Blanc</i>)	64
Canyon Road, CA (<i>Chardonnay</i>)	11 - 34
Kendall Jackson, Vintage Reserve, CA (<i>Chardonnay</i>)	13 - 48
Jordan, CA (<i>Chardonnay</i>)	21 - 80

RED WINE

	Glass Bottle
Canyon Road, CA (<i>Pinot Noir</i>)	11 - 34
Meiomi, CA (<i>Pinot Noir</i>)	17 - 64
David Bynum "Janes Vineyard", Russian River Valley, CA (<i>Pinot Noir</i>)	80
DuMOL, CA (<i>Pinot Noir</i>)	132
Canyon Road, CA (<i>Merlot</i>)	11 - 34
Rodney Strong, CA (<i>Merlot</i>)	15 - 56
BV Century Cellars, CA (<i>Merlot</i>)	114
Canyon Road, CA (<i>Cabernet Sauvignon</i>)	11 - 34
Justin, CA (<i>Cabernet Sauvignon</i>)	19 - 72
Louis Martini, CA (<i>Cabernet Sauvignon</i>)	21 - 83
Jordan, CA (<i>Cabernet Sauvignon</i>)	141
Caymus, Napa Valley, CA (<i>Cabernet Sauvignon</i>)	241
Far Niente, Napa Valley, CA (<i>Cabernet Sauvignon</i>)	281

STARTERS

APPETIZERS

STEAMED EDAMAME v Steamed Soybeans, Sea Salt	8	SALT & PEPPER CHICKEN WINGS Onion, Red & Green Pepper, Garlic, Jalapeño, Green Onion	16
ROCK SHRIMP CRUNCH Crispy Deep Fried Breaded Shrimp, Spicy Thai Aioli Sauce	15	CHICKEN LETTUCE WRAP Lettuce, Chicken, Mushroom, Jicama, Yellow Onion Crispy Onion, Egg	16
FRIED GREEN BEANS Tempura Salt, Pepper, Onions, Scallions, Shallots	15	CRAB CLAWS (3) Creamy Honey Mayo Sauce	28

DIM SUM

BBQ PORK BUNS (3) Steamed BBQ Pork Filled Chinese Buns	10	CRAB WONTON (4) Sweet & Spicy Plum Sauce	14
CUSTARD BUNS (3) Steamed Custard filled Chinese Buns	10	SPRING ROLLS (5) Thai Chili Sauce	16
PORK & SHRIMP SHUMAI (4) Pork and Shrimp filled Dumplings	15		

SOUPS

MISO SOUP Miso Broth, Silken Tofu, Green Onions, Seaweed	6	HOT & SOUR SOUP Tofu, Wood Ear Mushroom, Bamboo, Sichuan Vegetables	8
HOUSE SOUP Chef Selection	7	WOR WONTON Chicken, Shrimp, BBQ Pork, Bok Choy, Carrots, Green Onion, Cilantro, Won Ton (<i>pork, shrimp</i>)	26
EGG DROP SOUP Egg, Chicken Broth, Green Onion	8		

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain held conditions may be at higher risk if these foods are consumed raw or undercooked. Please inform your server if you have any food allergies.

VE = Vegan V = Vegetarian GF = Gluten Free

CHINESE

WOK

GENERAL TSO'S CHICKEN 🍲 Wok-fried Breaded Chicken, Vegetables, General Tso's Sauce	17	FRIED BREADED SQUID WITH SALT & PEPPER 22 Bell Pepper, Yellow Onion, Green Onion, Jalapeño
KUNG PAO CHICKEN 🍲 Spicy Sichuan Chili Sauce, Peanuts, Yellow Onions, Red & Green Peppers	18	SHRIMP WITH BROCCOLI 23 Shrimp, Steamed Broccoli, Carrots, Garlic Sauce
ORANGE CHICKEN Wok-fried Breaded Chicken, Broccoli, Citrus Orange Sauce	18	BEIJING BEEF 27 Crispy Breaded Beef Tenderloin, Yellow Onion, Carrot, Asparagus, Red & Green Peppers
CASHEW CHICKEN Wok-fried Chicken, Cashews, Vegetables, Brown Sauce	19	BEEF WITH BROCCOLI 31 Beef Tenderloin, Steamed Broccoli, Carrots, Garlic Sauce
MOO SHU CHICKEN Chicken, Cabbage, Carrot, Wood Ear Mushroom Bamboo Shoot, Egg	18	MONGOLIAN BEEF 🍲 31 Beef Tenderloin, Sweet Soy, Garlic, Peppers, Onions and Green Onions
SWEET & SOUR CHICKEN Crispy Breaded Chicken, Bell Pepper, Pineapple, Yellow Onion	19	WALNUT PRAWNS 32 Wok-fried Prawns, Creamy Dressing, Candied Walnuts, Honeydew, Cantaloupe
SESAME CHICKEN WITH TANGY SAUCE Crispy Breaded Chicken, Bell Pepper, Yellow Onion, Asparagus	19	PRAWN TANGY SAUCE 57 Ginger, Garlic, Onion, Tangy Sauce
KUNG PAO SHRIMP 🍲 Spicy Sichuan Chili Sauce, Peanuts, Yellow Onion, Red & Green Peppers, Red Chili Peppers	21	STEAM PRAWNS 57 Glass Noodles, Garlic Sauce

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain held conditions may be at higher risk if these foods are consumed raw or undercooked. Please inform your server if you have any food allergies.

VE = Vegan V = Vegetarian GF = Gluten Free

CHINESE HOUSE SPECIALTIES

SALT & PEPPER SHRIMP Fried Shrimp, Salt & Pepper Seasoning, Pepper, Yellow Onion, Jalapeño Pepper	32	WHOLE LOBSTER Ginger, Scallions, Salt & Pepper	MP
SEAFOOD & TOFU HOT POT Seafood Medley, Tofu, Asian Vegetables, Savory Brown Sauce	35	WHOLE FISH (STEAMED OR PAN-FRIED) Sweet & Sour, Steamed Soy Ginger, or Salt & Pepper, Scallions	MP
HOT POT SEA BASS Sea Bass, Tofu, Mushroom, Lettuce or Bok Choi	46	WHOLE ROASTED DUCK BEIJING Folded Bun, Cantaloupe, Green Onions, Cucumber	101
BLACK PEPPER BEEF FILET MIGNON 16 oz. Filet Mignon, Bell Pepper, Onion, Asparagus	52	WHOLE DUCK 3-WAYS • Lettuce Duck Cup, Jicama, Mushroom, Onion • Beijing • Chopped	121
HALF ROASTED DUCK	61		

JAPANESE SIGNATURE ROLLS

*TIGER ROLL Shrimp Tempura, Cucumber, Spicy Tuna, Avocado, Eel Sauce	17	SPIDER ROLL Battered Fried Soft-shell Crab, Avocado, Cucumber	20
*LAS VEGAS ROLL (battered fried) Tuna, Salmon, Yellow Tail, Avocado, Eel Sauce, Spicy Aioli	18	*TWEETY BIRD Crab Mix, Salmon, Avocado, Tobiko	20
*SPECIAL CRUNCH Seared Salmon, Crab Mix, Eel Sauce, Crunch	19	*JADE Lobster Tempura, Seared Salmon, Crab Mix, Avocado, Honey Cilantro, Panko Crunch	30
BOOM BOOM ROLL Salmon, Shrimp Tempura, Avocado, Crab Mix, Avocado, Mayonnaise, Thai Sweet Chili Sauce, Fried Shallot	19		

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain held conditions may be at higher risk if these foods are consumed raw or undercooked. Please inform your server if you have any food allergies.

VE = Vegan V = Vegetarian GF = Gluten Free

JAPANESE

CHEF'S OMAKASE

*CHEF'S OMAKASE NIGIRI GF	35
7-piece Chef's Choice of Fresh Fish of the Day	
*CHEF'S OMAKASE SASHIMI GF	55
15-piece Chef's Selection of Daily Fresh Fish	
*CHEF'S OMAKASE SASHIMI & NIGIRI GF	82
21-piece Chef's Super Premium Selection	

CHEF SPECIALTIES

*JALAPEÑO YELLOWTAIL SASHIMI	23
Ponzu Sauce	
*TUNA KATSU (battered fried)	27
Garlic, Ponzu Sauce	

CLASSIC ROLLS

*VEGETABLE ROLL V, GF	9
*CALIFORNIA ROLL	10
*SALMON ROLL	11
SHRIMP TEMPURA ROLL	11
CALIFORNIA CRUNCH ROLL	12
*YELLOWTAIL ROLL GF	12
*TUNA ROLL GF	12
*SPICY TUNA ROLL	12
*EEL ROLL	13
*RAINBOW ROLL	16
*CATERPILLAR ROLL	19
*DRAGON ROLL	20

SUSHI

Nigiri: Two pieces per order

Sashimi: Five pieces per order

*TAMAGO (Egg Omelet)	Nigiri 9 Sashimi 20	*SALMON ROE (Ikura)	Nigiri 11 Sashimi 31
*SALMON (Sake)	Nigiri 10 Sashimi 22	*OCTOPUS (Tako)	Nigiri 12 Sashimi 21
*SHRIMP (Ebi)	Nigiri 10 Sashimi 26	*TUNA (Maguro)	Nigiri 14 Sashimi 26
*YELLOWTAIL (Hamachi)	Nigiri 11 Sashimi 23	*UNI (Sea Urchin)	Nigiri MP Sashimi MP

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain held conditions may be at higher risk if these foods are consumed raw or undercooked. Please inform your server if you have any food allergies.

VE = Vegan V = Vegetarian GF = Gluten Free

NOODLES, SIDES & RICE

NOODLES

CHICKEN LO MEIN Wok Stir-fried Chicken, Lo Mein Noodles, Vegetables, Savory Dark Soy Sauce	19	*BEEF CHOW FUN NOODLES Wok Stir-fried Beef Tenderloin, Rice Noodles, Vegetables, Savory Dark Soy Sauce	25
SHRIMP LO MEIN Wok Stir-fried Shrimp, Lo Mein Noodles, Vegetables, Savory Dark Soy Sauce	21	STIR FRIED SEAFOOD UDON WITH XO SAUCE Mixed Seafood, Mixed Vegetables	29
SEAFOOD CHOW FUN WITH GRAVY Fish, Shrimp, Scallop, Squid, Bok Choy, Mushrooms, Carrots	24	SEAFOOD PAN-FRIED NOODLES IN XO SAUCE Crispy Noodles, Mixed Seafood, Mixed Vegetables	31
SHRIMP CHOW FUN WITH GARLIC SAUCE Shrimp, Bell Pepper, Yellow Onion, Scallions	24	PAD THAI Rice Noodles, Bean Sprouts, Peanuts, Eggs, Lemon with Chicken 29 with Shrimp 31 with Chicken & Shrimp 33	
SINGAPORE NOODLES Wok Stir-fried Shrimp, Pork, Chicken, Eggs, Mixed Vegetables, Rice Thin Noodles, Curry Seasonings	25		

SIDES

SMALL STEAMED RICE	5	X. O. SAUCE	small 11 / large 26
BROWN STEAMED RICE	7		

RICE

COMBINATION FRIED RICE Wok Fried Rice, Shrimp, Pork, Chicken, Peas, Carrots, Onion, Savory Dark Soy Sauce May be ordered GF	25	BEEF TRUFFLE FRIED RICE Beef Tenderloin, Truffles, Lettuce	30
VEGGIE FRIED RICE Wok Stir-fried Rice, Broccoli, Mushroom, Onion, Peas, Carrot, Bean Sprout	26	SHRIMP FRIED RICE Wok Stir-fried Rice, Shrimp, Peas, Carrots, Onion, Savory Dark Soy Sauce	30
X. O. LAP CHUANG FRIED RICE Lap Cheong Sausage, Green Beans, Eggs, XO Sauce	29		

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain held conditions may be at higher risk if these foods are consumed raw or undercooked. Please inform your server if you have any food allergies.

VE = Vegan V = Vegetarian GF = Gluten Free

TOFU & VEGETABLES

TOFU

RED BRAISED TOFU IN A CLAY POT Tofu, Carrot, Mushroom, Bok Choy	17	CURRY TOFU 🌶️ Eggplant, Tofu, Zucchini, Carrot, Mushroom, Onion, Curry Sauce	26
MAPO TOFU Tofu, Mushroom, Chili	26		

VEGETABLES

BABY BOK CHOY VE Wok Stir-fried Baby Bok Choy, Garlic	14	ASPARAGUS WITH GARLIC SAUCE Asparagus, Garlic	17
GREEN BEANS Wok Stir-fried Green Beans, XO Sauce	15	CHINESE BROCCOLI VE Wok Stir-fried Chinese Broccoli, Garlic	18
STIR-FRIED GARLIC & MIXED VEGETABLES WITH BROCCOLI Wok Stir-fried Garlic, Mixed Vegetables, Broccoli	15	EGGPLANT WITH TANGY SAUCE Eggplant, Red & Green Bell Pepper, Onion, Garlic, Ginger	20

DESSERT

TAHINI MILK CHOCOLATE MOUSSE Light Milk Chocolate Mousse, Tahini Caramel, Toasted Sesame Pralines	12	MOCHI Mango, Green Tea, or Red Bean	12
MACHA CRÈME BRULÉE GF Egg Custard, Premium Green Tea, Matcha, Caramelized Turbinado Sugar	12	TRIO ALMOND COOKIE PLATE (2) Almond Cookies, Toasted Almond Macaroon, Dipped in Dark Chocolate	7
UBE CHEESECAKE GF Ube Cheesecake, Lace Halo Cookie	12		

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain held conditions may be at higher risk if these foods are consumed raw or undercooked. Please inform your server if you have any food allergies.

VE = Vegan V = Vegetarian GF = Gluten Free