



Happy Hour (Dine-in only)
 Mon-Fri 3-7 Sat 12-5 Sun 12-9

Kitchen Small Bites

4

Edamame
 Seaweed Salad
 Kani Sunomono
 Veggie Tempura
 Rattan Salad

6

Truffle Fries
 Chicken Potstickers
 Age-dashi Tofu
 Green Bean Tempura
 Crispy Chicken

8

Satay Sampler
 Crispy Shrimp
 Crispy Calamari
 Special Fried Rice
 Pad Thai

Shiro Miso Soup \$3

Sushi Bar Appetizers

Albacore Tataki crispy shallots, green onion, shichimi togarashi, ponzu	6
Seared Escolar kizami wasabi, yuzu wasabi, micro cilantro, soy tobiko	7
Citrus Salmon cherry tomato, mustard vinaigrette, micro cilantro	8
Yuzu Japanese Snapper green onion, yuzu tobiko, yuzu ponzu, olive oil	9
Umami Hamachi red onion, micro cilantro, Thai chili, umami coconut sauce	9
Spicy Ahi & Snow Crab Tower spicy tuna, avocado, snow crab, masago, red tobiko, micro green, unagi sauce, spicy mayo, honey wasabi aioli, crispy chips	12

Sushi 1pc

1.5

Kani
 Sweet Tofu Skin
 Asparagus
 Cucumber
 Masago
 Avocado

1.75

Salmon
 Seared Salmon
 Shrimp
 Albacore Tuna
 Octopus
 Escolar

2

Tuna
 Yellowtail
 Fresh Water Eel
 Pepper Tuna
 Spicy Chopped Scallop
 Japanese Snapper

Sushi Rolls & Hand Rolls

5

Salmon HR
 Tuna HR
 Shrimp Asparagus HR
 California Kani HR
 Philly HR
 Rock & Roll HR
 Veggie HR

6

California Kani Roll
 Spicy Salmon Roll
 Rock & Roll
 Veggie Roll
 Salmon Avocado Roll
 Shrimp Asparagus Roll
 Philly Roll

7

California Snow Crab Roll
 Spicy Tuna Roll
 Spicy Yellowtail Roll
 Eel Avocado Roll
 Spider Roll
 Sensei Roll
 Tiger Eye Roll

\$10 Special Rolls 8pcs

Fire Dragon shrimp tempura, kani, green onion, shichimi togarashi, chili sesame oil
Orange Dragon spicy tuna, cucumber, salmon, avocado
Rocket tuna, avocado, cream cheese, tempura fried, green onion, unagi sauce, spicy mayo
Crunchy Koi shrimp tempura, cucumber, tuna, salmon, escolar, crunch, sweet chili sauce
Spring Truffle kani, unagi, soy paper, tempura fried, truffle oil, unagi sauce, sesame, spring mix
Hot Mama hot Cheetos, cream cheese, jalapeno, spicy salmon, micro cilantro, sriracha



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COCKTAILS 7

Spicy Ginger Margarita	Lemongrass Lychee Martini
Citrus Lemon Drop	Strawberry Martini
Moscow Mule	Old Fashion
The Ruby	Sangria

\$2 upgrade for premium liquor

SIGNATURE COCKTAILS 11

Bloody Dragon

Absolut Peppar vodka, bloody Mary mix, wasabi, sriracha,
garnished with jumbo shrimp

Manhattan Samur-Rye

Bulleit Rye bourbon whiskey, St. Germain elderflower liqueur,
sweet vermouth and a splash of orange juice

Blushing Geisha

Absolut berry acai, pomegranate vodka, with a splash of orange liqueur,
fresh lime juice, cranberry juice, garnished with an orange wheel

Volcano Margarita

Volcan De Mi Tierra Blanco Tequila, fresh lime juice, Grand Marnier

Perfect Paloma

Volcan De Mi Tierra Blanco Tequila, Cointreau, fresh grapefruit juice, lime juice, splash of soda

Tequila Sunrise

Volcan De Mi Tierra Blanco Tequila, Grenadine and fresh orange juice

ALL WELLS 6

WINE 5.5

Red White Sparkling

BEER 2.5

Asahi	Kirin Ichiban
Bud Lite	Kirin Lite

PREMIUM BEER 3

Sapporo	Hopadillo IPA
Love Street	St. Arnold Art Car IPA
Ziegen Bock	Weihenstephaner

YELLOW ROSE IPA	7
REKORDERLING CIDER	3.5

DRAFT HOT SAKE	large 7 / small 3
SHO-CHIKU-BAI NIGORI (375ml)	8

FLAVORED COLD SAKE (250ml) 7

Lychee	Pomegranate
Peach	Apple
Melon	Strawberry
Watermelon	Vanilla