

## APPETIZERS

<b>EGG FLOWER SOUP</b>	2.98 / 5.98	<b>OYSTERS ON HALF SHELL</b>	1ea — 2.98	<b>CRISPY CALAMARI</b>	11.98
<b>HOT &amp; SOUR SOUP</b>	2.98 / 5.98	CHILLED PACIFIC OYSTERS PREPARED WITH	6ea— 15.99	LIGHTLY BREADED RINGS OF LOLIGO SQUID	
<b>MISO SOUP</b>	1.98	AN ASIAN FUSION INSPIRED SORBET AND	12ea— 29.99	SERVED WITH A BIT OF CUCUMBER NAMASU,	
<b>SQUID SALAD</b>	5.98	PONZU VINAIGRETTE.		PONZU VINAIGRETTE AND SWEET CHILI SAUCE.	
TANGY AND SAVORY MIX OF SQUID, KIKURAGE		<b>TEMPURA</b>	7.98	<b>BLACK BEAN SAUCE CLAMS</b>	12.98
MUSHROOMS, BAMBOO SHOOTS, AND FRESHLY		TEMPURA BATTERED PRAWNS, VEGETABLES		FRESH CLAMS, GREEN & RED PEPPERS,	
GRATED GINGER TOSSED WITH SOY SAUCE.		<b>EDAMAME</b>	5.98	CHINESE WHITE WINE. BLACK BEAN SAUCE	
<b>SEAWEED SALAD</b>	3.98	STEAMED SOY BEAN		<b>FRIED OYSTERS</b>	9.98
SIMPLE AND REFRESHING SALAD CREATED WITH		<b>SPRING ROLLS</b>	4.98	PANKO BREADED AND QUICK FRIED	
CUT WAKAME SEAWEED CULTIVATED		VEGETABLE MIXTURE WRAPPED IN A		SERVED WITH TONKATSU SAUCE	
FROM THE SHORES OF BAY, JAPAN.		CRISPY SPRING ROLL WRAPPER, DEEP FRIED,		<b>CUCUMBER NAMASU</b>	3.98
<b>BBQ PORK</b>	7.98	SWEET DIPPING SAUCE		PICKLED CUCUMBERS & WAKAME	
THINLY SLICED AND SERVED WITH SAUCES		<b>SUMMER ROLL</b>	5.98	MARINATED IN A VINEGAR DRESSING	
<b>GARLIC CHICKEN WINGS</b>	9.98	FRESHLY ROLLED WITH SHRIMP, BASIL, LEAF LETTUCE,		<b>STEAMED RICE</b>	98
6 DRUMMETTES SERVED WITH		BEAN SPROUTS AND RICE NOODLE IN A SOFT RICE PAPER		<b>STEAMED BROWN RICE</b>	1.98
SWEET MUSTARD SAUCE		WRAP AND SERVED WITH PEANUT SAUCE.			

## SOUP

**THAI SEAFOOD SOUP**  
SEAFOOD COMBINATION WITH  
STRAW MUSHROOMS AND TOMATOES  
CHOICE OF RICE OR NOODLES  
19.98

**WONTON NOODLE SOUP**  
SHRIMP WON TONS, BBQ PORK &  
RAMEN NOODLE IN CHICKEN BROTH  
11.98

**TEMPURA UDON NOODLE**  
TEMPURA SHRIMP AND VEGGIE,  
SEAWEED, A FISH CAKE  
AND UDON NOODLES  
11.98

## PHO

**DAC BIET**  
SPECIAL COMBO OF RARE BEEF,  
TRIPE, BRISKET, FLANK, SOFT  
TENDON, MEAT BALLS  
10.98

**BO VIEN** 8.98  
BEEF MEATBALL

**TAI BO VIEN** 8.98  
RARE BEEF, MEAT BALLS

**GA** 8.98  
CHICKEN

**TAI GAN** 8.98  
RARE BEEF, SOFT TENDON

**TAI** 8.98  
RARE SLICED BEEF

**TAI GAU** 8.98  
RARE BEEF, BRISKET

**HAI SAN**  
SEAFOOD COMBINATION INCLUDING  
SHRIMP, SCALLOPS, MUSSELS,  
FISH, CRAB  
19.98

## RICE DISHES

**MEAT FRIED RICE**  
EGG, PEAS, CARROTS, GREEN ONIONS AND RICE  
*Choices*  
PORK OR CHICKEN 10.98  
YANG CHOW 11.98  
MEAT 10.98

**MUCKLESHOOT FRIED RICE**  
A COMBINATION OF MEAT AND SEAFOOD  
PINEAPPLE, CARROTS, PEAS,  
BEAN SPROUTS AND GREEN ONIONS  
IN CHEFS SIGNATURE FRIED RICE  
14.98

**SEAFOOD FRIED RICE**  
EGG, PEAS, CARROTS, GREEN ONIONS AND RICE  
*Choices*  
COMBINATION 12.98  
CRAB 14.98  
SHRIMP 12.98

A GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 8 OR MORE.  
DISCLAIMER: ALL PRODUCTS MAY COME IN CONTACT WITH SEAFOOD, SHELLFISH AND/OR NUT PRODUCTS. CONSUMING RAW OR UNDER COOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. SOME ITEMS MAY CONTAIN MSG.

## SHARED

**FRESH NEW ZEALAND RED SNAPPER**  
WHOLE EXOTIC CRISPY FISH  
SERVED WITH CHEFS FRESH SWEET AND SOUR  
VEGETABLE STIR FRY SAUCE  
28.88

**LIVE LOBSTER**  
SUCCULENT SWEET LOBSTER  
CHOICE OF BLACK BEAN SAUCE OR  
SALT & PEPPER OR GINGER SCALLION  
MARKET PRICE

**EEL (UNAGI) DONBURI**  
CHAR GRILLED EEL OVER SUSHI RICE  
SERVED WITH SWEET SOY  
AND PICKLED VEG.  
19.88

## SPECIALTIES

**SWEET & SOUR CHICKEN**  
CHICKEN TEMPURA, PINEAPPLE CHUNKS  
RED AND GREEN PEPPER,  
AND SWEET & SOUR SAUCE  
11.98

**TENDERLOIN MEDALLIONS**  
CHOICE BEEF TENDERLOIN MEDALLIONS  
IN A BUTTERED GINGER SAUCE  
29.98

**BROCCOLI BEEF OR CHICKEN**  
WITH MUSHROOM, BROCCOLI  
HOUSE SPECIAL SAUCE  
12.98

**SINGAPORE NOODLES**  
SHRIMP, BBQ PORK, SPROUTS, PEPPERS  
AND RICE NOODLES STIR FRIED  
WITH YELLOW CURRY  
12.98

**SALT & PEPPER HEAD-ON SHRIMP**  
HEAD-ON SHRIMP DEEP FRIED AND  
WOK-TOSSED, CHINESE SALT, THAI CHILIES,  
GARLIC, SLICED JALAPENOS  
13.98

**CHOW FUN**  
GREEN ONIONS, WHITE ONION, BEAN SPROUTS  
AND NOODLES  
*CHOICES*

BEEF	13.98
CHICKEN	12.98
SEAFOOD	16.98
SPECIAL COMBINATION	17.98

**HONEY WALNUT PRAWNS** 15.98  
PRAWNS, CANDIED WALNUTS,  
SWEET HONEY SAUCE

**MONGOLIAN BEEF OR CHICKEN** 12.98  
STIR FRIED WITH, ONIONS, SCALLIONS  
CHILI PEPPERS, MONGOLIAN SAUCE

**GAILAN CHICKEN OR BEEF** 12.98  
GAILAN (CHINESE BROCCOLI)  
MUSHROOMS AND HOUSE SPECIAL SAUCE

**PHAD THAI**  
**VIETNAMESE ( HU TIEU XAO )**  
CHICKEN, PRAWNS, TOFU, SCALLOPS, SPROUTS,  
GREEN ONIONS, SHALLOTS, GARLIC, RICE NOODLES,  
WOK FRIED WITH CHEFS' SIGNATURE  
LIME, COCONUT AND GARLIC SAUCE.  
16.88

**THAILAND ( THÁI LAN )**  
STIR FRIED IN PHAD THAI SAUCE  
WITH RICE NOODLE, EGG,  
BEAN SPROUTS AND GREEN ONIONS  
GARNISHED WITH PEANUTS AND LIME

*CHOICES*

BEEF	14.98
CHICKEN	13.98
SHRIMP	15.98

**YOU TELL US HOW SPICY YOU LIKE IT**  
**1-STAR...3 STAR...5 STAR**

**GREEN BEAN CHICKEN OR BEEF**  
CRISP GREEN BEANS  
IN BLACK BEAN SAUCE  
12.98

**GENERAL TAO'S CHICKEN**  
CHICKEN TEMPURA, TANGY SAUCE  
CHILI PEPPERS  
11.98

**STEAMED GAILAN**  
STEAMED CHINESE BROCCOLI,  
SESAME OIL, OYSTER SAUCE  
9.98

**BENTO BOX**  
CALIFORNIA ROLL, TEMPURA SHRIMP,  
SALMON AND WHITE TUNA SASHIMI,  
SEAWEED AND SQUID SALAD  
13.98

**TOFU & VEGETABLES**  
STIR FRIED TOFU, BABY BOK CHOY, STRAW  
MUSHROOMS, CARROTS, WATER CHESTNUTS,  
BABY CORN, HOUSE SPECIAL SAUCE  
10.98

**CHOW MEIN**  
( CRISPY OR SOFT )  
STRAW MUSHROOMS, WATER CHESTNUTS,  
CARROTS AND BABY BOK CHOY  
*CHOICES*

BEEF	13.98
CHICKEN	12.98
SEAFOOD	16.98
SPECIAL COMBINATION	17.98

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## MAKI SUSHI

<b>CALIFORNIA ROLL</b>	9
KANI, AVOCADO, CUCUMBER	
<b>SPICY TUNA ROLL</b>	11
TUNA, SCALLIONS, CUCUMBER	
<b>NEGI-HAMA ROLL</b>	12
HAMACHI, SCALLIONS, CUCUMBER, TOBIKO	
<b>SPIDER ROLL</b>	13
SOFT SHELL CRAB, AVOCADO, CUCUMBER, TOBIKO, TERIYAKI GLAZE	
<b>SALMON SKIN ROLL</b>	7
SALMON SKIN, AVOCADO, CUCUMBER, TOBIKO	
<b>SHRIMP TEMPURA ROLL</b>	10
TEMPURA SHRIMP, CUCUMBER, TERIYAKI SAUCE	
<b>DRAGON ROLL</b>	12
TEMPURA SHRIMP, EEL, CUCUMBER, TERIYAKI	
<b>UNAGI AVOCADO ROLL</b>	9
EEL, AVOCADO, CUCUMBER, TOBIKO, TERIYAKI	
<b>MUCKLESHOOT ROLL</b>	13
SHRIMP TEMPURA, SCALLOPS, SPICY MAYO GREEN ONIONS, TOBIKO AND TERIYAKI	
<b>DYNAMITE ROLL</b>	16
TOBIKO, KANI, CUCUMBER, TUNA, HAMACHI, SALMON, SCALLIONS AND SPICY MAYO	
<b>MOUNTAIN ROLL</b>	13
TEMPURA SHRIMP, TUNA, SALMON, HAMACHI, SPICY CRAB, TOBIKO, GREEN ONIONS, TERIYAKI	
<b>AUBURN STREET ROLL</b>	13
SPICY TUNA ON SHRIMP TEMPURA ROLL SERVED WITH TEMPURA CRUNCH, PICO DE GALLO AND TERIYAKI SAUCE	
<b>RAINY DAY ROLL</b>	13
TEMPURA STYLE SPICY CALIFORNIA ROLL WITH CREAM CHEESE, AVOCADO, AND PICO DE GALLO	
<b>SEATTLE TEMPURA ROLL</b>	11
SALMON, AVOCADO, CREAM CHEESE, TEMPURA STYLE ROLL.	
<b>RAINBOW ROLL</b>	11
CALIFORNIA ROLL WRAPPED WITH ASSORTED FISH AND TOPPED WITH TOBIKO	
<b>KAPPA MAKI</b>	5
CUCUMBER	
<b>TEKKA MAKI</b>	6
TUNA	
<b>OSHINKO MAKI</b>	5
TAKUWAN- PICKLED DAIKON RADISH	

Notice: 18% gratuity added to parties of 8 or more. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have medical conditions.

## MAKI SUSHI

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<b>NEGI-HAMA ROLL</b>	12
HAMACHI, SCALLIONS, CUCUMBER, TOBIKO	
<b>SPIDER ROLL</b>	13
SOFT SHELL CRAB, AVOCADO, CUCUMBER, TOBIKO, TERIYAKI GLAZE	
<b>SALMON SKIN ROLL</b>	7
SALMON SKIN, AVOCADO, CUCUMBER, TOBIKO	
<b>SHRIMP TEMPURA ROLL</b>	10
TEMPURA SHRIMP, CUCUMBER, TERIYAKI SAUCE	
<b>DRAGON ROLL</b>	12
TEMPURA SHRIMP, EEL, CUCUMBER, TERIYAKI	
<b>UNAGI AVOCADO ROLL</b>	9
EEL, AVOCADO, CUCUMBER, TOBIKO, TERIYAKI	
<b>MUCKLESHOOT ROLL</b>	13
SHRIMP TEMPURA, SCALLOPS, SPICY MAYO GREEN ONIONS, TOBIKO AND TERIYAKI	
<b>DYNAMITE ROLL</b>	16
TOBIKO, KANI, CUCUMBER, TUNA, HAMACHI, SALMON, SCALLIONS AND SPICY MAYO	
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SALMON, AVOCADO, CREAM CHEESE, TEMPURA STYLE ROLL.	
<b>RAINBOW ROLL</b>	11
CALIFORNIA ROLL WRAPPED WITH ASSORTED FISH AND TOPPED WITH TOBIKO	
<b>KAPPA MAKI</b>	5
CUCUMBER	
<b>TEKKA MAKI</b>	6
TUNA	
<b>OSHINKO MAKI</b>	5
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## SUSHI STARTERS

<b>EEL (UNAGI) DONBURI</b> CHAR GRILLED EEL OVER SUSHI RICE SERVED WITH SWEET SOY & PICKLED VEG.	20
<b>SASHIMI POKE</b> ASSORTMENT OF SASHIMI FISH WITH PONZU VINAIGRETTE. SERVED IN A MARTINI GLASS	11
<b>RAIN DROPS</b> CRAB WRAPPED WITH SALMON & SERVED WITH CHILI LIME, JALAPENO AND TOBIKO	11
<b>SEARED RAZOR CLAMS</b> SERVED WITH COOKED ASPARAGUS & SHITAKI MUSHROOMS	10
<b>AHI TUNA TATAKI</b> SERVED WITH ONION AND CUCUMBER SALAD, FRIED ONION AND WASABI AIOLI	13

	NIGIRI 2 PIECE	SASHIMI 5 PIECE
<b>ALBACORE</b> (SHIRO-MAGURO)	6	10
<b>TUNA</b> (MAGURO)	6	10
<b>SALMON</b> (SAKE)	5	9
<b>SMOKED SALMON</b>	5	9
<b>YELLOW TAIL</b> (HAMACHI)	6	10
<b>FRESH WATER EEL</b> (UNAGI)	5	9
<b>SHRIMP</b> (EBI)	6	10
<b>OCTOPUS</b> (TAKO)	6	10
<b>SQUID</b> (IKA)	6	10
<b>FLYING FISH EGGS</b> (TOBIKO)	5	9
<b>SALMON EGG</b> (IKURA)	5	9
<b>SEA URCHIN</b> (UNI) <i>seasonal</i>	10	20
<b>SWEET SHRIMP</b> (AMA-EBI)	8	14
<b>WHITE TUNA</b> (ESCOLAR)	5	10
<b>SCALLOPS</b> (HOTATE)	5	10

## COMBINATIONS

<b>MAKI SUSHI</b> CALIFORNIA ROLL, TEKKA MAKI, KAPPA MAKI, AND DAILY SPECIAL ROLL	19
<b>CHIRASHI</b> SUSHI RICE TOPPED WITH ASSORTMENT OF SASHIMI (CHEF'S CHOICE)	35
<b>SUSHI DELUXE</b> MUCKLESHOOT ROLL, NIGIRI SUSHI AND SASHIMI (CHEF'S CHOICE)	33
<b>SASHIMI</b> ASSORTMENT OF CHEF'S CHOICE SASHIMI SLICES, VEGETABLE, GARNISHES, KAPPA MAKI AND TEKKA MAKI	40
<b>TREASURE BOAT</b> OMAKASE (CHEFS CHOICE) 4-6 PERSON PLEASER	100

## SUSHI STARTERS

<b>EEL (UNAGI) DONBURI</b> CHAR GRILLED EEL OVER SUSHI RICE SERVED WITH SWEET SOY & PICKLED VEG.	20
<b>SASHIMI POKE</b> ASSORTMENT OF SASHIMI FISH WITH PONZU VINAIGRETTE. SERVED IN A MARTINI GLASS	11
<b>RAIN DROPS</b> CRAB WRAPPED WITH SALMON & SERVED WITH CHILI LIME, JALAPENO AND TOBIKO	11
<b>SEARED RAZOR CLAMS</b> SERVED WITH COOKED ASPARAGUS & SHITAKI MUSHROOMS	10
<b>AHI TUNA TATAKI</b> SERVED WITH ONION AND CUCUMBER SALAD, FRIED ONION AND WASABI AIOLI	13

	NIGIRI 2 PIECE	SASHIMI 5 PIECE
<b>ALBACORE</b> (SHIRO-MAGURO)	6	10
<b>TUNA</b> (MAGURO)	6	10
<b>SALMON</b> (SAKE)	5	9
<b>SMOKED SALMON</b>	5	9
<b>YELLOW TAIL</b> (HAMACHI)	6	10
<b>FRESH WATER EEL</b> (UNAGI)	5	9
<b>SHRIMP</b> (EBI)	6	10
<b>OCTOPUS</b> (TAKO)	6	10
<b>SQUID</b> (IKA)	6	10
<b>FLYING FISH EGGS</b> (TOBIKO)	5	9
<b>SALMON EGG</b> (IKURA)	5	9
<b>SEA URCHIN</b> (UNI) <i>seasonal</i>	10	20
<b>SWEET SHRIMP</b> (AMA-EBI)	8	14
<b>WHITE TUNA</b> (ESCOLAR)	5	10
<b>SCALLOPS</b> (HOTATE)	5	10

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<b>SASHIMI</b> ASSORTMENT OF CHEF'S CHOICE SASHIMI SLICES, VEGETABLE, GARNISHES, KAPPA MAKI AND TEKKA MAKI	40
<b>TREASURE BOAT</b> OMAKASE (CHEFS CHOICE) 4-6 PERSON PLEASER	100

**HOT SAKE -CARAFE SMALL 6.25  
LARGE 9.25**

**SAKE BY THE GLASS**

<b>OZEKI SAKE</b>	5.25
A DRY SAKE WITH A REFRESHINGLY FRUITY FLAVOR	
<b>HAKUSHIKA PINEAPPLE</b>	7.25
SWEET AND LUSCIOUS PINEAPPLE WITH SMOOTH SAKE FLAVORS	
<b>MOONSTONE ASIAN PEAR</b>	7.25
PERFECT BALANCE OF SAKE AND LUSH PEAR	
<b>MOONSTONE COCONUT LEMONGRASS</b>	7.25
CITRUS, BUBBLE GUM AND TROPICAL SPICE AROMA	

**SAKE BY THE BOTTLE**

<b>GEKKEIKAN NIGORI</b>	300ML/13.25
SWEET WITH RICH HINTS OF COCONUT AND TROPICAL FRUIT	
<b>GEKKEIKAN HORIN</b>	300ML/27.00
COMPLEX DAIGINJO, MEDIUM DRY, WITH LAYERS OF FRUIT FLAVORS.	
<b>HAKUSHIKA PINEAPPLE</b>	720ML/25.95
SWEET AND LUSCIOUS PINEAPPLE WITH SMOOTH SAKE FLAVORS	
<b>MOONSTONE ASIAN PEAR</b>	720ML/25.95
PERFECT BALANCE OF SAKE AND LUSH PEAR	
<b>MOONSTONE COCONUT LEMONGRASS</b>	720ML/25.95
CITRUS, BUBBLE GUM AND TROPICAL SPICE AROMA	

**SPECIAL DRINKS**

<b>8 MARTINI</b>	8.50
VODKA, COCONUT RUM & PINEAPPLE JUICE	
<b>MANGO MAI TAI</b>	9.50
MANGO RUM, ORANGE LIQUEUR, PINEAPPLE & OJ WITH A MEYERS DARK RUM FLOAT	
<b>LYCHEE MARTINI</b>	9.75
VODKA, FRESH LYCHEE & LYCHEE JUICE	
<b>BANGKOK</b>	8.50
POMEGRANATE VODKA, ORANGE & WATERMELON LIQUEUR WITH SPLASH OF CRANBERRY JUICE	
<b>FRIS LEMON DROP</b>	9.50
FRIS VODKA, SOUR MIX, ORANGE LIQUEUR,	

**DOUBLES ADD \$3**

**HOT SAKE -CARAFE SMALL 6.25  
LARGE 9.25**

**SAKE BY THE GLASS**

<b>OZEKI SAKE</b>	5.25
A DRY SAKE WITH A REFRESHINGLY FRUITY FLAVOR	
<b>HAKUSHIKA PINEAPPLE</b>	7.25
SWEET AND LUSCIOUS PINEAPPLE WITH SMOOTH SAKE FLAVORS	
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CITRUS, BUBBLE GUM AND TROPICAL SPICE AROMA	

**SAKE BY THE BOTTLE**

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COMPLEX DAIGINJO, MEDIUM DRY, WITH LAYERS OF FRUIT FLAVORS.	
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<b>MOONSTONE ASIAN PEAR</b>	720ML/25.95
PERFECT BALANCE OF SAKE AND LUSH PEAR	
<b>MOONSTONE COCONUT LEMONGRASS</b>	720ML/25.95
CITRUS, BUBBLE GUM AND TROPICAL SPICE AROMA	

**SPECIAL DRINKS**

<b>8 MARTINI</b>	8.50
VODKA, COCONUT RUM & PINEAPPLE JUICE	
<b>MANGO MAI TAI</b>	9.50
MANGO RUM, ORANGE LIQUEUR, PINEAPPLE & OJ WITH A MEYERS DARK RUM FLOAT	
<b>LYCHEE MARTINI</b>	9.75
VODKA, FRESH LYCHEE & LYCHEE JUICE	
<b>BANGKOK</b>	8.50
POMEGRANATE VODKA, ORANGE & WATERMELON LIQUEUR WITH SPLASH OF CRANBERRY JUICE	
<b>FRIS LEMON DROP</b>	9.50
FRIS VODKA, SOUR MIX, ORANGE LIQUEUR,	

**DOUBLES ADD \$3**

## FEATURED WINE

### KUNG FU GIRL REISLING

WINE SPECTATOR TOP 100 WINE  
 CLEAN, FRESH AND INCREDIBLE PURE WITH HINTS OF  
 LYCHEE, CITRUS, MINT AND CLASSIC MINERALLY FINISH

6OZ	9OZ	BOTTLE
\$8.00	\$11.00	\$29.00

## BAIJU

### GU JINGGONG JIU

LASTING AROMA, MELLOW AND LUSCIOUS TASTE  
 HARMONIOUS AND JUST-RIGHT FLAVOR

### JAIN NAN CHUN

HOT ON THE TONGUE WITH SWEET SAKE FLAVORS  
 WITH A ROASTED EARTH TONE FINISH

### KWEICHOW MOUTAI

OPENS WITH A FLORAL NOTE  
 HINTS OF MISO, GINKO NUTS AND BURNT RICE

### WELLBAY

SMOOTH, CRYSTAL CLEAR OFFERING PLUM AND  
 FLORAL NOTES WITH REFRESHING SUBTLE SWEETNESS

1/2 OZ	1 OZ
5.00	8.00
14.00	25.00
17.00	30.00

## FLIGHTS

**REMY MARTIN COGNAC 9.00**

VSOP - 1738 ROYAL ACCORD - XO

**SAKE 6.00**

PINEAPPLE - COCONUT/LEMONGRASS NIGORI - ASIAN PEAR

**STIMSON ESTATES WINES 7.00**

CHARDONNAY - MERLOT - CABERNET SAUVIGNON

**DRAFT BEER 7.00**

MAC N JACKS - LONG HAMMER IPA

HEINEKEN-BLUE MOON

**FLAVORED VODKAS 6.00**

*(DISTILLED LOCALLY IN BIG HARBOR WASHINGTON)*

MANGO-SWEET GHOST PEPPER-BLOOD ORANGE

**"FAR EAST" FLIGHT 7.00**

JAIN NAN CHUN-BAIJU-CHINA

JINRO "24" SOJU-KOREA

SUNTORY WHISKY TOKI-JAPAN

## Plum Wine

### GEKKAIKAN

6oz	9oz	Bottle
6.25	8.25	22.00

## White Wine

### SPARKLING

DOMAINE STE. MICHELLE, WA  
 J ROGET, CA SPARKLING NV .187

6oz	9oz	Bottle
6.50	8.50	22.50
4.25		

### SWEETER

COLUMBIA CREST 2 VINES REISLING WA  
 MOSCATO, WA  
 HOGUE REISLING, WA  
 PACIFIC RIM GEWURTZTRAMINER, WA

7.00	9.25	23.00
9.00	12.25	31.00
		23.00
		20.00

### SAUVIGNON BLANC

CK MONDAVI, CA  
 GIRARD CA

5.50	7.50	17.00
7.00	9.25	23.00

### PINOT GRIGIO

HOGUE, WA

6.00	8.00	18.00
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### CHARDONNAY

STIMSON ESTATE, WA  
 CK MONDAVI, CA  
 SONOMA CUTRER CA  
 SKYFALL WA

7.00	9.25	
5.50	7.50	17.00
11.00	14.50	39.00
8.50	11.50	30.50

### WHITE ZINFANDEL

SYCAMORE LANE, CA

4.75	6.50	16.00
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## Red Wine

### PINOT NOIR

BERINGER, FOUNDER'S ESTATE, CA  
 WILLAMETTE VALLEY, OR

6.00	8.00	19.00
9.00	12.00	36.00

### MERLOT

STIMSON ESTATE, WA  
 CK MONDAVI, CA  
 SKYFALL WA

7.00	9.25	
5.50	7.50	17.00
8.50	11.50	30.50

### CABERNET SAUVIGNON

STIMSON ESTATE, WA  
 CK MONDAVI, CA  
 SKYFALL WA  
 ROBERT MONDAVI PRIVATE SELECTION, CA

7.00	9.25	
5.50	7.50	17.00
8.50	11.50	30.50
		18.00

### RED BLENDS / SHIRAZ / ZINFANDEL

GENESIS MERITAGE  
 THORNY ROSE BLEND WA  
 COLUMBIA CREST, 2 VINES SHIRAZ, WA  
 CK MONDAVI, ZINFANDEL, CA  
 TERRA D'ORO SYRAH

6.50	9.00	26.00
8.00	10.50	27.00
7.00	9.25	23.00
5.50	7.50	17.00
8.00	11.00	29.00