

APPETIZERS

EGG FLOWER SOUP	4/7	OYSTERS ON HALF SHELL	1ea - 3	CRISPY CALAMARI	13
HOT & SOUR SOUP	4/7	CHILLED PACIFIC OYSTERS PREPARED WITH	6ea - 16	LIGHTLY BREADED RINGS OF LOLIGO SQUID	
MISO SOUP	3	AN ASIAN FUSION INSPIRED SORBET AND	12ea - 30	SERVED WITH A BIT OF CUCUMBER NAMASU,	
		PONZU VINAIGRETTE.		PONZU VINAIGRETTE AND SWEET CHILI SAUCE.	
SQUID SALAD	6	TEMPURA	9	BLACK BEAN SAUCE CLAMS	13
TANGY AND SAVORY MIX OF SQUID, KIKURAGE		TEMPURA BATTERED PRAWNS, VEGETABLES		FRESH CLAMS, GREEN & RED PEPPERS,	
MUSHROOMS, BAMBOO SHOOTS, AND FRESHLY				CHINESE WHITE WINE. BLACK BEAN SAUCE	
GRATED GINGER TOSSED WITH SOY SAUCE.		EDAMAME	6	FRIED OYSTERS	10
SEAWEED SALAD	4	STEAMED SOY BEAN		PANKO BREADED AND QUICK FRIED	
SIMPLE AND REFRESHING SALAD CREATED WITH		SPRING ROLLS	5	SERVED WITH TONKATSU SAUCE	
CUT WAKAME SEAWEED CULTIVATED		VEGETABLE MIXTURE WRAPPED IN A		CUCUMBER NAMASU	4
FROM THE SHORES OF BAY, JAPAN.		CRISPY SPRING ROLL WRAPPER, DEEP FRIED,		PICKLED CUCUMBERS & WAKAME	
BBQ PORK	8	SWEET DIPPING SAUCE		MARINATED IN A VINEGAR DRESSING	
THINLY SLICED AND SERVED WITH SAUCES		SUMMER ROLL	6	STEAMED RICE	1
GARLIC CHICKEN WINGS	10	FRESHLY ROLLED WITH SHRIMP, BASIL, LEAF LETTUCE,		STEAMED BROWN RICE	2
6 DRUMMETTES SERVED WITH		BEAN SPROUTS AND RICE NOODLE IN A SOFT RICE PAPER			
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
20

WONTON NOODLE SOUP
SHRIMP WON TONS, BBQ PORK &
RAMEN NOODLE IN CHICKEN BROTH
13

TEMPURA UDON NOODLE
TEMPURA SHRIMP AND VEGGIE,
SEAWEED, A FISH CAKE
AND UDON NOODLES
13

PHO

DAC BIET
SPECIAL COMBO OF RARE BEEF,
TRIPE, BRISKET, FLANK, SOFT
TENDON, MEAT BALLS
14

BO VIEN 11
BEEF MEATBALL

TAI BO VIEN 11
RARE BEEF, MEAT BALLS

GA 11
CHICKEN

TAI GAN 11
RARE BEEF, SOFT TENDON

TAI 11
RARE SLICED BEEF

TAI GAU 11
RARE BEEF, BRISKET

HAI SAN 20
SEAFOOD COMBINATION INCLUDING
SHRIMP, SCALLOPS, MUSSELS,
FISH, CRAB

RICE DISHES

MEAT FRIED RICE
EGG, PEAS, CARROTS, GREEN ONIONS AND RICE
Choices
PORK OR CHICKEN 11
YANG CHOW 13
MEAT 12

MUCKLESHOOT FRIED RICE
A COMBINATION OF MEAT AND SEAFOOD
PINEAPPLE, CARROTS, PEAS,
BEAN SPROUTS AND GREEN ONIONS
IN CHEF'S SIGNATURE FRIED RICE
15

SEAFOOD FRIED RICE
EGG, PEAS, CARROTS, GREEN ONIONS AND RICE
Choices
COMBINATION 14
CRAB 15
SHRIMP 13

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
29

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.
20

SPECIALTIES

SWEET & SOUR CHICKEN
CHICKEN TEMPURA, PINEAPPLE CHUNKS
RED AND GREEN PEPPER,
AND SWEET & SOUR SAUCE
12

TENDERLOIN MEDALLIONS
CHOICE BEEF TENDERLOIN MEDALLIONS
IN A BUTTERED GINGER SAUCE
30

BROCCOLI BEEF OR CHICKEN
WITH MUSHROOM, BROCCOLI
HOUSE SPECIAL SAUCE
15

SINGAPORE NOODLES
SHRIMP, BBQ PORK, SPROUTS, PEPPERS
AND RICE NOODLES STIR FRIED
WITH YELLOW CURRY
13

SALT & PEPPER HEAD-ON SHRIMP
HEAD-ON SHRIMP DEEP FRIED AND
WOK-TOSSED, CHINESE SALT, THAI CHILIES,
GARLIC, SLICED JALAPENOS
15

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

BEEF	14
CHICKEN	13
SEAFOOD	17
SPECIAL COMBINATION	18

HONEY WALNUT PRAWNS 18
PRAWNS, CANDIED WALNUTS,
SWEET HONEY SAUCE

MONGOLIAN BEEF OR CHICKEN 15
STIR FRIED WITH, ONIONS, SCALLIONS
CHILI PEPPERS, MONGOLIAN SAUCE

GAILAN CHICKEN OR BEEF 15
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.
17

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	15
CHICKEN	14
SHRIMP	16

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
14

GENERAL TAO'S CHICKEN
CHICKEN TEMPURA, TANGY SAUCE
CHILI PEPPERS
12

STEAMED GAILAN
STEAMED CHINESE BROCCOLI,
SESAME OIL, OYSTER SAUCE
10

BENTO BOX
CALIFORNIA ROLL, TEMPURA SHRIMP,
SALMON AND WHITE TUNA SASHIMI,
SEAWEED AND SQUID SALAD
16

TOFU & VEGETABLES
STIR FRIED TOFU, BABY BOK CHOY, STRAW
MUSHROOMS, CARROTS, WATER CHESTNUTS,
BABY CORN, HOUSE SPECIAL SAUCE
11

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

BEEF	15
CHICKEN	14
SEAFOOD	18
SPECIAL COMBINATION	19

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MAKI SUSHI

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

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SUSHI STARTERS

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

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

COMBINATIONS

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

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

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

HOT SAKE -CARAFE SMALL 6.25
LARGE 9.25

SAKE

	6OZ	9OZ	BOTTLE
OZEKI SAKE A DRY SAKE WITH A REFRESHINGLY FRUITY FLAVOR	5.25	7.50	21
HAKUSHIKA PINEAPPLE SWEET AND LUSCIOUS PINEAPPLE WITH SMOOTH SAKE FLAVORS	7.25	9.50	26
MOONSTONE ASIAN PEAR PERFECT BALANCE OF SAKE AND LUSH PEAR	7.25	9.50	26
MOONSTONE COCONUT LEMONGRASS CITRUS, BUBBLE GUM AND TROPICAL SPICE AROMA	7.25	9.50	26
FUJI APPLE FRESH AROMA WITH CRISP TARTNESS AND RICH APPLE FLAVOR	6	9	23
LYCHEE INTENSE EXOTIC FRUIT FLAVOR	6	9	23
GEKKEIKAN NIGORI SWEET WITH RICH HINTS OF COCONUT AND TROPICAL FRUIT			300ML/13.25
GEKKEIKAN HORIN COMPLEX DAIGINJO, MEDIUM DRY, WITH LAYERS OF FRUIT FLAVORS.			300ML/27.00

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GEKKEIKAN HORIN COMPLEX DAIGINJO, MEDIUM DRY, WITH LAYERS OF FRUIT FLAVORS.			300ML/27.00

SPECIAL DRINKS

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

DOUBLES ADD \$3

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