



STARTERS

SUMMER ROLL SHRIMP AND PEANUT SAUCE	10	*SASHIMI POKE	17
GARLIC CHICKEN WINGS DRUMETTES SERVED WITH HONEY GARLIC MUSTARD SAUCE	14	ASSORTMENT OF SASHIMI FISH WITH PONZU VINAIGRETTE.	
STEAMED CHICKEN FEET	9	*OYSTERS ON HALF SHELL	1ea — 5
CRISPY VEGETABLE SPRING ROLLS CRISPY ROLLS SWEET DIPPING SAUCE	10	CHILLED PACIFIC OYSTERS PREPARED	6ea — 24
STEAMED PORK/SHRIMP SHU MAI	10	WITH A SPICY SAKE SORBET AND PONZU VINAIGRETTE.	12ea — 42
TEMPURA SHRIMP TEMPURA BATTERED NOBASHI SHRIMP	14	FRIED OYSTERS	15
STEAMED GAI LAN IN OYSTER SAUCE	12	PANKO BREADED AND QUICK FRIED SERVED WITH KATSU SAUCE	
BBQ PORK	14	*FRIED CALAMARI	17
		PONZU VINAIGRETTE , WASABI MAYO, AND SWEET CHILI SAUCE.	
		STEAMED SHRIMP DUMPLING	10
		SHRIMP & SEASONAL VEGETABLE TEMPURA	13
		WITH HOUSE MADE TEMPURA DIPPING SAUCE	

SALADS & SIDES

EGG FLOWER SOUP	CUP	5	*SQUID SALAD	12
	BOWL	8	SEAWEED SALAD	8
HOT & SOUR SOUP	CUP	5	CUCUMBER NAMASU	8
	BOWL	8	EDAMAME WITH SEA SALT	6
MISO SOUP		4		

SOUPS

THAI SEAFOOD SOUP SEAFOOD COMBINATION WITH MUSHROOMS AND TOMATOES CHOICE OF RICE OR NOODLES	36	WONTON NOODLE SOUP SHRIMP WONTONS, CHASHU PORK AND NOODLES IN CHICKEN BROTH	19	TEMPURA UDON NOODLE TEMPURA SHRIMP, VEGGIE, SEAWEED, FISH CAKE AND UDON NOODLES	17	*CHASHU PORK RAMEN (TONKOTSU) SEAWEED, BOILED EGG AND GREEN ONION	15
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PHO

SERVED WITH BEAN SPROUTS, BASIL, LIMES AND JALAPENOS

*DAC BIET	21	HAI SAN	25	BO VIEN	18
SPECIAL COMBO OF RARE BEEF, BRISKET AND MEAT BALLS		SEAFOOD COMBINATION INCLUDING SHRIMP, SCALLOPS, MUSSELS, FISH AND CRAB		BEEF MEATBALL	
*TAI	18			*TAI BO VIEN	19
RARE SLICED BEEF				RARE BEEF, MEAT BALLS	
*TAI GAU	19			GA	18
RARE BEEF, BRISKET				CHICKEN	

RICE DISHES

CHICKEN	14	MUCKLESHOOT FRIED RICE		YANG CHOW	15
PORK	14	MEAT AND SEAFOOD		SEAFOOD	16
MEAT	16	PINEAPPLE AND BEAN SPROUTS	16	SHRIMP	15

A GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 8 OR MORE.

*CERTAIN ITEMS ON OUR MENU ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING UNDERCOOKED MEATS, POULTRY, SHELLFISH, FISH, OR EGGS MAY INCREASE THE RISK OF A FOODBORNE ILLNESS. PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR MAY HAVE COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT. WE TAKE STEPS TO MINIMIZE RISK AND SAFELY HANDLE THE FOODS THAT CONTAIN POTENTIAL ALLERGENS, BUT PLEASE BE ADVISED THAT CROSS CONTAMINATION MAY OCCUR.



MAKI SUSHI

*CALIFORNIA ROLL	10
KANI, AVOCADO, CUCUMBER	
*SPICY TUNA ROLL	15
TUNA, SCALLIONS, CUCUMBER	
*SPIDER ROLL	19
SOFT SHELL CRAB, AVOCADO, CUCUMBER, TOBIKO, TERIYAKI GLAZE	
*SALMON SKIN ROLL	12
SALMON SKIN, AVOCADO, CUCUMBER, TOBIKO	
*SHRIMP TEMPURA ROLL	12
TEMPURA SHRIMP, CUCUMBER, TERIYAKI SAUCE	
*DRAGON ROLL	23
TEMPURA SHRIMP, EEL, CUCUMBER, TERIYAKI	
*SPICY CRAB ROLL	14
TEMPURA STYLE SPICY CRAB ROLL DRIZZLED WITH SPICY MAYO AND UNAGI SAUCE	
*UNAGI AVOCADO ROLL	18
EEL, AVOCADO, CUCUMBER, TOBIKO, TERIYAKI	
*HONEY WALNUT PRAWN ROLL	16
TEMPURA STYLE SPICY CALIFORNIA ROLL WITH CREAM CHEESE, HONEY WALNUT PRAWNS AND UNAGI SAUCE	
*MUCKLESHOOT ROLL	16
TEMPURA SHRIMP, SCALLOPS, SPICY MAYO GREEN ONIONS, TOBIKO AND TERIYAKI	
*DYNAMITE ROLL	21
TOBIKO, KANI, CUCUMBER, TUNA, HAMACHI, SALMON, SCALLIONS AND SPICY MAYO	
*MOUNTAIN ROLL	16
TEMPURA SHRIMP, TUNA, SALMON, HAMACHI, SPICY CRAB, TOBIKO, GREEN ONIONS, TERIYAKI	
*MAUI ROLL	14
TEMPURA SHRIMP, SPICY TUNA, MANGO, AVOCADO AND CILANTRO, WITH AN UNAGI SAUCE DRIZZLE	
*RAINY DAY ROLL	17
TEMPURA STYLE SPICY CALIFORNIA ROLL WITH CREAM CHEESE, AVOCADO, AND PICO DE GALLO	
*SEATTLE TEMPURA ROLL	14
SALMON, AVOCADO, CREAM CHEESE, TEMPURA STYLE ROLL.	
*RAINBOW ROLL	19
CALIFORNIA ROLL WRAPPED WITH ASSORTED FISH AND TOPPED WITH TOBIKO	

SUSHI

	NIGIRI 2 PIECE	SASHIMI 5 PIECE
*ALBACORE (SHIRO-MAGURO)	7	14
*TUNA (MAGURO)	9	18
*SALMON (SAKE)	7	14
*YELLOW TAIL (HAMACHI)	9	18
*FRESH WATER EEL (UNAGI)	8	16
*SHRIMP (EBI)	7	14
*OCTOPUS (TAKO)	13	24
*SQUID (IKA)	8	16
*FLYING FISH EGGS (TOBIKO)	8	16
*SALMON EGG (IKURA)	13	24
*SEA URCHIN (UNI) <i>seasonal</i>	18	32
*SWEET SHRIMP (AMA-EBI)	13	32
*WHITE TUNA (ESCOLAR)	9	18
*SCALLOPS (HOTATE)	9	18

COMBINATIONS

*BENTO BOX	32
CALIFORNIA ROLL, TEMPURA SHRIMP, SALMON, WHITE TUNA SASHIMI WITH SEAWEED AND SQUID SALAD	
*MAKI SUSHI	25
CALIFORNIA ROLL, TEKKA MAKI, KAPPA MAKI, AND DAILY SPECIAL ROLL	
*CHIRASHI	28
SUSHI RICE TOPPED WITH ASSORTMENT OF SASHIMI (CHEF'S CHOICE)	
*SUSHI DELUXE	42
MUCKLESHOOT ROLL, NIGIRI SUSHI AND SASHIMI (CHEF'S CHOICE)	
*SASHIMI	60
ASSORTMENT OF CHEF'S CHOICE SASHIMI SLICES, VEGETABLE, GARNISHES, KAPPA MAKI AND TEKKA MAKI	
*TREASURE BOAT	165
OMAKASE (CHEFS CHOICE) 4-6 PERSON PLEASER	

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***LIVE LOBSTER**

SUCCULENT SWEET LOBSTER
CHOICE OF PREPARATION

(BLACK BEAN SAUCE , SALT & PEPPER, OR GINGER
SCALLION)

MARKET PRICE

ADD THE FOLLOWING:

*SEARED BEEF FILET	38
SALT & PEPPER TOFU	7
STEAMED GAILAN IN OYSTER SAUCE	8

PEKING DUCK

TRADITIONALLY
PREPARED AND
ROASTED TO
PERFECTION IN 45
MINUTES.
SERVED WITH A
SELECTION OF
CONDIMENTS, HOISIN
SAUCE, & STEAMED BUNS
85

HOT STONES

***SEARED JUMBO DIVER SCALLOPS
WITH RAINY DAY ROLL**

WASABI MAYO, GOCHUJANG & PONZU
VINAIGRETTE
45

***SEARED BEEF FILET**

WITH MUCKLESHOOT ROLL
WASABI MAYO, GOCHUJANG & PONZU
VINAIGRETTE
59

SINGAPORE NOODLES

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

18

***BEEF FILET MEDALLIONS**

IN A SHOYU PEPPER GINGER SAUCE
WITH CITRUS DAIKON SALAD & PONZU

42

GENERAL TAO'S CHICKEN

CHICKEN TEMPURA, TANGY SAUCE
CHILI PEPPERS

22

BROCCOLI BEEF

CHICKEN
WITH MUSHROOM, BROCCOLI
HOUSE SPECIAL SAUCE

24

BLACK BEAN SAUCE CLAMS

GREEN & RED PEPPERS AND BLACK BEAN SAUCE

22

TERIYAKI BEEF

SERVED WITH A SPRING MIX SALAD
WASABI DRESSING, ASPARAGUS AND RED PEPPER.
YOUR CHOICE OF STEAMED OR SUSHI RICE

24

GAI LAN BEEF

CHICKEN
WITH MUSHROOM, HOUSE SPECIAL SAUCE

24

CRISPY ROCK FISH

WHOLE CRISPY ROCK FISH
WITH CITRUS DAIKON SALAD & SWEET THAI CHILI

34

CHOW MEIN

CRISPY OR SOFT NOODLE, STRAW MUSHROOMS,
WATER CHESTNUTS, CARROTS AND BOK CHOY

CHICKEN

22

BEEF

24

SEAFOOD

23

HONEY WALNUT PRAWNS

PRAWNS, CANDIED WALNUTS,
SWEET HONEY SAUCE

23

MONGOLIAN CHICKEN

BEEF
STIR FRIED WITH ONIONS, SCALLIONS,
CHILI PEPPERS, MONGOLIAN SAUCE
OVER DEEP FRIED RICE STICK NOODLES

22

SALT & PEPPER HEAD ON SHRIMP

HEAD-ON SHRIMP DEEP FRIED AND WOK-TOSSED,
CHINESE 5 SPICE SALT, THAI CHILIES, GARLIC, JALAPENOS

28

CHOW FUN

GREEN & WHITE ONIONS, BEAN SPROUTS, NOODLES

CHICKEN

22

BEEF

24

SEAFOOD

23

TOFU & VEGETABLES

STIR FRIED TOFU, BABY BOK CHOY, STRAW
MUSHROOMS, CARROTS, WATER CHESTNUTS
HOUSE SPECIAL SAUCE

18

SWEET & SOUR CHICKEN

BATTERED CHICKEN , RED AND GREEN PEPPERS
AND PINEAPPLE TOSSED IN SWEET & SOUR SAUCE

22

GREEN BEAN CHICKEN

BEEF
STIR-FRY GREEN BEANS IN BLACK BEAN SAUCE

22

BEEF

24

PHAD THAI

PHAD THAI SAUCE WITH RICE NOODLE, EGG, BEAN SPROUTS
AND GREEN ONIONS. GARNISHED WITH PEANUTS AND LIME

CHICKEN

22

BEEF

24

SHRIMP

23

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Desserts

Latiya (la-tee-Jah) Chamorro | \$8

Vanilla sponge, cinnamon custard & toasted coconut.

Lychee Island | \$5

Lychee sorbet, tropical fruit salad, lime, Thai basil & splash of soda.

Banana Lumpia (Lumpiang saging) Filipino | \$8

Deep fried banana wrapped in egg roll skin, brown sugar, caramel with chocolate sauce, matcha ice cream & toasted coconut.

Coconut Mango Tapioca Pudding (Sago) Cantonese | \$6

Homemade coconut sago with sweet & tango mango.

Green Tea Tempura Ice Cream | \$8

Sweet red beans, tropical fruit salad & black sugar syrup (Kuro Mitsu sauce).

House-made Cookies | \$3.50 (Hot Tea | \$2.50)

Assorted cookies from our bakery. Currently featuring black sesame, orange & miso.

Matcha Fudge | \$2

Creamy white chocolate with green tea, sweetened milk & matcha green tea dust.

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848

MONDAY-THURSDAY

SPECIALS AVAILABLE FOR DINE – IN ONLY

***Seared Salmon Nigiri**

3 pcs salmon, Jasmine rice & ponzu vinaigrette

Crunchy Shrimp Tempura Roll

Avocado, cucumber, California mix, unagi sauce & spicy mayo

Spicy Tuna Jalapeno Poppers

Tempura, cream cheese, unagi sauce & spicy mayo

BBQ Pork Belly Skewers

Teriyaki sauce & cucumber Kim Chee

Mapo Tofu

BBQ pork, white & green onions, ginger, garlic & chili oil

Duck Lo Mein

Bean sprout, white & green onions, garlic & oyster sauce

Thai Basil Chicken Fried Rice

Yellow & green onions, Jasmine rice, & Thai chili sauce

Crispy Pork Pot Stickers

Chili lime soy sauce

EXCLUDES HOLIDAYS — MANAGEMENT RESERVES ALL RIGHTS

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Sake to me one more time...

	30Z/60Z
HEAVENSAKE DASSAI	26/52
"A taste of heaven... early summer pears with a delicate, scent-sational floral aroma."	
HOMARE DAIGINJO	20/40
"Crowned the IWC Champion Sake in 2015; running with intense, aromatic, refreshing style."	
TYKU JUNMAI BLACK	8/16
"Smooth and sleek. Pairs well with lobster, tempura, and sushi."	
TYKU GINJO WHITE	7/14
"Produced in Nara, Japan, the birthplace of Sake. Soft, natural, and earthy."	

BOTTLE

HOMARE YUZU YELLOW	25.00
"A lovely citrus aroma, reminiscent of limoncello."	
HOMARE NIGORI PINK	25.00
"Pretty pink, sweet in flavors, with a creamy consistency."	
HOMARE JUNMAI BLUE	25.00
"Aladdin in a bottle. Light and easy drinking. Great for sake beginners."	
HOMARE STRAWBERRY NIGORI	25.00
"A fan favorite... think strawberry water."	
KUKAI MANGO NIGORI	15.00
"This dessert sake will take you to mango paradise!"	
KIZAKURA "STARS"	15.00

Flights

PREMIUM FLIGHT	
GEKKEIKAN-	14.00
Kyo San Sui, Nigori, Plum	
ULTRA PREMIUM FLIGHT	18.00
HEAVENSAKE-	
Konishi, Hakushika, Urakasumi	



Whiskey me away...

Shots

SUNTORY YAMAZAKI 18 YR	70.00
"Dark, fruitful scent with a hint of floral and simple honey."	
SHIBUI BBN CASK 10 YR	40.00
"Pina Colada sweet with Crème Brulee elegance."	
SHIBUI PURE MALT 10 YR	40.00
"Japanese Heritage with a touch of American ex Bourbon and rare Mizunara Oak."	
NIKKA MIYAGIKYO	25.00
"Est. 1969, located in Sendai, Japan's main island. Rich, vibrant, and fresh."	
NIKKA FROM THE BARREL	20.00
"A well-balanced blend of vanilla and a dash of ash."	

Flights

PREMIUM	
NIKKA-	22.00
Coffey Grain, Miyagikyo, Yoichi	
ULTRA PREMIUM	30.00
SHIBUI-	
Pure Malt 10 YR, Grain Select, BBN Cask 10 YR	

*Ask your server about our
delicious desserts...*



Let us wine down...

Red

6oz/9oz/BTL

Merlot- Hogue	9/11/35
Cabernet Sauvignon- Hogue	9/11/35
Blend- Hogue	9/11/35

White

Chardonnay- Joel Gott	11/13/45
Pinot Grigio Hogue	9/11/35
Sauvignon Blanc- Joel Gott	11/13/45

Extra

Plum Wine- Hakutsuru	7/9/23
Moscato- CK Mondavi	7/9/29
Sparkling- J. Roget Champagne	6/8
Hot Sake- Gekkeikan	6.25/9.25

Art of Tea

Orchid Oolong	2.50
Sencha Green Tea	2.50
Jasmine Reserve	2.50
White Coconut Crème	2.50

Beer

Sapporo	6.00
Tsing Tao	6.00



Specialty Cocktails

Sake

CHERRY BLOSSOM	12.00
KIZAKURA HANA "FLOWER" SAKE, TRIPLE SEC, CRANBERRY JUICE, GRENADINE	
PLUM COLADA	11.00
GEKKEIKAN PLUM SAKE, MALIBU COCONUT RUM PINEAPPLE JUICE	
LYCHEE SAKE-TINI	12.00
GEKKEIKAN SAKE, ST. GERMAINE LIQUEUR, LYCHEE FRUIT JUICE	
PINK BREEZE	10.00
GEKKEIKAN NIGORI SAKE, GRAPEFRUIT, CRANBERRY JUICE, SUGAR, FRESH SQUEEZED LEMON	
COCO-LEMON	10.00
MOONSTONE COCONUT LEMONGRASS SAKE PINEAPPLE JUICE, LIME JUICE	

Japanese Whiskey

TOKYO MULE	13.00
HIBIKI HARMONY WHISKEY, GINGER BEER, LIME JUICE, SIMPLE SYRUP	
FUJI FASHION	11.00
SUNTORY TOKI WHISKEY, SOUR APPLE SCHNAPPS DASH OF BITTERS	
HONSHU PUNCH	12.00
HIBIKI HARMONY WHISKEY, PINEAPPLE JUICE, LIME JUICE, SIMPLE SYRUP, CLUB SODA	
KYOTO SMASH	11.00
SHIBUI GRAIN SELECT WHISKEY, SOUR, SIMPLE SYRUP	
JAPANESE COBBLER	12.00
SUNTORY TOKI WHISKEY, MUDDLED ORANGE, PINEAPPLE, CHERRIES, OJ, PINEAPPLE JUICE	



678 COCKTAIL SPECIALS

Cucumber Cooler | \$6

Tyku Cucumber Sake, lemonade,
mint garnish

Pink Sakura | \$7

Gekkeikan Nigori, cherry liqueur, grapefruit
juice, cherry garnish

Mango Fizz | \$8

Kizakura Stars Sake, mango purée,
lemon juice, pineapple garnish

Certain items on our menu are cooked to order and may be served raw
or undercooked. Consuming undercooked meats, poultry, shellfish, fish or eggs
may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, wheat,
soybeans, tree nuts, peanuts, fish, shellfish or wheat. We take steps to minimize risk and safely handle foods that contain potential
allergens, but please be advised that cross contamination may occur. Please drink responsibly. Menu items are subject to change
without notice. While supplies last. Management reserves all rights. © 2023