



STARTERS

SUMMER ROLL SHRIMP AND PEANUT SAUCE	10
GARLIC CHICKEN WINGS DRUMMETTES SERVED WITH HONEY GARLIC MUSTARD SAUCE	14
STEAMED CHICKEN FEET	9
CRISPY VEGETABLE SPRING ROLLS CRISPY ROLLS SWEET DIPPING SAUCE	10
STEAMED PORK/SHRIMP SHU MAI	12
TEMPURA SHRIMP TEMPURA BATTERED NOBASHI SHRIMP	13
STEAMED GAI LAN IN OYSTER SAUCE	12
BBQ PORK	12

*SASHIMI POKE ASSORTMENT OF SASHIMI FISH WITH PONZU VINAIGRETTE.	16
*OYSTERS ON HALF SHELL CHILLED PACIFIC OYSTERS PREPARED WITH A SPICY SAKE SORBET AND PONZU VINAIGRETTE.	1ea — 5 6ea— 24 12ea— 42
FRIED OYSTERS PANKO BREADED AND QUICK FRIED SERVED WITH KATSU SAUCE	11
*FRIED CALAMARI PONZU VINAIGRETTE , WASABI MAYO, AND SWEET CHILI SAUCE.	15
STEAMED SHRIMP DUMPLING	12
SHRIMP & SEASONAL VEGETABLE TEMPURA WITH HOUSE MADE TEMPURA DIPPING SAUCE	12

SALADS & SIDES

EGG FLOWER SOUP	CUP	5
	BOWL	8
HOT & SOUR SOUP	CUP	5
	BOWL	8
MISO SOUP		4

*SQUID SALAD	12
SEAWEED SALAD	8
CUCUMBER NAMASU	8
EDAMAME WITH SEA SALT	6

SOUPS

THAI SEAFOOD SOUP SEAFOOD COMBINATION WITH MUSHROOMS AND TOMATOES CHOICE OF RICE OR NOODLES	33
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WONTON NOODLE SOUP SHRIMP WONTONS, CHASHU PORK AND NOODLES IN CHICKEN BROTH	17
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TEMPURA UDON NOODLE TEMPURA SHRIMP, VEGGIE, SEAWEED, FISH CAKE AND UDON NOODLES	15
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*CHASHU PORK RAMEN (TONKOTSU) SEAWEED, BOILED EGG AND GREEN ONION	14
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PHO

SERVED WITH BEAN SPROUTS, BASIL, LIMES AND JALAPENOS

*DAC BIET	17
SPECIAL COMBO OF RARE BEEF, BRISKET AND MEAT BALLS	
*TAI	14
RARE SLICED BEEF	
*TAI GAU	15
RARE BEEF, BRISKET	

HAI SAN	25
SEAFOOD COMBINATION INCLUDING SHRIMP, SCALLOPS, MUSSELS, FISH AND CRAB	

BO VIEN BEEF MEATBALL	14
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*TAI BO VIEN RARE BEEF, MEAT BALLS	15
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GA CHICKEN	15
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RICE DISHES

EGG, PEAS, CARROTS, GREEN ONIONS AND RICE

CHICKEN	13
PORK	13
MEAT	15

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

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

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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.



***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
75

HOT STONES

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

WASABI MAYO, GOCHUJANG & PONZU
VINAIGRETTE
38

***SEARED BEEF FILET
WITH MUCKLESHOOT ROLL**

WASABI MAYO, GOCHUJANG & PONZU
VINAIGRETTE
45

SINGAPORE NOODLES

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

***BEEF FILET MEDALLIONS**

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

GENERAL TAO'S CHICKEN

CHICKEN TEMPURA, TANGY SAUCE
CHILI PEPPERS

BROCCOLI BEEF

CHICKEN 19
WITH MUSHROOM, BROCCOLI
HOUSE SPECIAL SAUCE

BLACK BEAN SAUCE CLAMS

GREEN & RED PEPPERS AND BLACK BEAN SAUCE

TERIYAKI BEEF

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

GAI LAN BEEF

CHICKEN 19
WITH MUSHROOM, HOUSE SPECIAL SAUCE

CRISPY ROCK FISH

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

CHOW MEIN

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

CHICKEN	19
BEEF	21
SEAFOOD	20

16

HONEY WALNUT PRAWNS

PRAWNS, CANDIED WALNUTS,
SWEET HONEY SAUCE

23

42

MONGOLIAN CHICKEN

BEEF 21
STIR FRIED WITH ONIONS, SCALLIONS,
CHILI PEPPERS, MONGOLIAN SAUCE
OVER DEEP FRIED RICE STICK NOODLES

19

21

19

SALT & PEPPER HEAD ON SHRIMP

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

23

21

CHOW FUN

GREEN & WHITE ONIONS, BEAN SPROUTS, NOODLES

19

CHICKEN

19

BEEF

21

SEAFOOD

20

21

TOFU & VEGETABLES

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

14

21

SWEET & SOUR CHICKEN

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

17

19

GREEN BEAN CHICKEN

BEEF 21
STIR-FRY GREEN BEANS IN BLACK BEAN SAUCE

19

21

19

PHAD THAI

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

21

CHICKEN

19

BEEF

21

20

SHRIMP

20

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MAKI SUSHI

*CALIFORNIA ROLL	10
KANI, AVOCADO, CUCUMBER	
*SPICY TUNA ROLL	14
TUNA, SCALLIONS, CUCUMBER	
*SPIDER ROLL	19
SOFT SHELL CRAB, AVOCADO, CUCUMBER, TOBIKO, TERIYAKI GLAZE	
*SALMON SKIN ROLL	10
SALMON SKIN, AVOCADO, CUCUMBER, TOBIKO	
*SHRIMP TEMPURA ROLL	12
TEMPURA SHRIMP, CUCUMBER, TERIYAKI SAUCE	
*DRAGON ROLL	22
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	20
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	15
CALIFORNIA ROLL WRAPPED WITH ASSORTED FISH AND TOPPED WITH TOBIKO	

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SUSHI

	NIGIRI 2 PIECE	SASHIMI 5 PIECE
*ALBACORE (SHIRO-MAGURO)	6	11
*TUNA (MAGURO)	8	13
*SALMON (SAKE)	5	10
*YELLOW TAIL (HAMACHI)	8	14
*FRESH WATER EEL (UNAGI)	7	15
*SHRIMP (EBI)	6	10
*OCTOPUS (TAKO)	12	17
*SQUID (IKA)	7	13
*FLYING FISH EGGS (TOBIKO)	7	13
*SALMON EGG (IKURA)	12	18
*SEA URCHIN (UNI) <i>seasonal</i>	16	29
*SWEET SHRIMP (AMA-EBI)	12	26
*WHITE TUNA (ESCOLAR)	8	12
*SCALLOPS (HOTATE)	8	12

COMBINATIONS

*BENTO BOX	28
CALIFORNIA ROLL, TEMPURA SHRIMP, SALMON, WHITE TUNA SASHIMI WITH SEAWEED AND SQUID SALAD	
*MAKI SUSHI	24
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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DESSERTS

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

Vanilla sponge, cinnamon custard & toasted coconut.

Lychee Island | \$4

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

Banana Lumpia (Lumpiang saging) Filipino | \$7

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 | \$5

Homemade coconut sago with sweet and tangy mango.

Green Tea Tempura Ice Cream | \$7

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.

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. Menu items are subject to change without notice. Whole supplies Ltd. Management reserves all rights © 11/22