



<b>*SUMMER ROLL</b>	6
SHRIMP AND PEANUT SAUCE	
<b>GARLIC CHICKEN WINGS</b>	9
5 DRUMMETTES SERVED WITH HONEY GARLIC MUSTARD SAUCE	
<b>STEAMED CHICKEN FEET (5)</b>	7
<b>CRISPY VEGETABLE SPRING ROLLS</b>	6
4 CRISPY ROLLS SWEET DIPPING SAUCE	
<b>*STEAMED PORK/SHRIMP SHU MAI (4)</b>	6
<b>*TEMPURA SHRIMP</b>	12
TEMPURA BATTERED NOBASHI SHRIMP	
<b>*STEAMED GAI LAN IN OYSTER SAUCE</b>	10
BBQ PORK	9

### STARTERS

<b>*SASHIMI POKE</b>	11
ASSORTMENT OF SASHIMI FISH WITH PONZU VINAIGRETTE.	
<b>*OYSTERS ON HALF SHELL</b>	1ea — 3 6ea— 17 12ea— 33
CHILLED PACIFIC OYSTERS PREPARED WITH A SPICY SAKE SORBET AND PONZU VINAIGRETTE.	
<b>*FRIED OYSTERS</b>	11
PANKO BREADED AND QUICK FRIED SERVED WITH KATSU SAUCE	
<b>*FRIED CALAMARI</b>	15
PONZU VINAIGRETTE , WASABI MAYO, AND SWEET CHILI SAUCE.	
<b>*STEAMED SHRIMP DUMPLING (4)</b>	6
<b>*SHRIMP &amp; SEASONAL VEGETABLE TEMPURA</b>	10
WITH HOUSE MADE TEMPURA DIPPING SAUCE	

<b>*EGG FLOWER SOUP</b>	CUP 5 BOWL 8
<b>HOT &amp; SOUR SOUP</b>	CUP 5 BOWL 8
<b>MISO SOUP</b>	3

### SALADS & SIDES

<b>*SQUID SALAD</b>	9
<b>*SEAWEED SALAD</b>	6
EDAMAME WITH SEA SALT	6
<b>CUCUMBER NAMASU</b>	4

### SOUPS

<b>*THAI SEAFOOD SOUP</b>	30	<b>*WONTON NOODLE SOUP</b>	15	<b>*TEMPURA UDON NOODLE</b>	15	<b>*CHASHU PORK RAMEN (TONKOTSU)</b>	13
SEAFOOD COMBINATION WITH MUSHROOMS AND TOMATOES CHOICE OF RICE OR NOODLES		SHRIMP WONTONS, CHASHU PORK AND NOODLES IN CHICKEN BROTH		TEMPURA SHRIMP, VEGGIE, SEAWEED, FISH CAKE AND UDON NOODLES		SEAWEED, BOILED EGG AND GREEN ONION	

### PHO

<b>*DAC BIET</b>	16	SERVED WITH BEAN SPROUTS, BASIL, LIMES AND JALAPENOS	<b>BO VIEN</b>	13	
SPECIAL COMBO OF RARE BEEF, BRISKET AND MEAT BALLS		<b>*HAI SAN</b>	24	BEEF MEATBALL	
<b>*TAI</b>	13	SEAFOOD COMBINATION INCLUDING SHRIMP, SCALLOPS, MUSSELS, FISH AND CRAB		<b>*TAI BO VIEN</b>	14
RARE SLICED BEEF		<b>*TAI GAU</b>	14	RARE BEEF, MEAT BALLS	
<b>*TAI GAU</b>	14	RARE BEEF, BRISKET		<b>GA</b>	13
				CHICKEN	

### RICE DISHES

EGG, PEAS, CARROTS, GREEN ONIONS AND RICE

<b>*CHICKEN</b>	12	<b>*MUCKLESHOOT FRIED RICE</b>	15	<b>*YANG CHOW</b>	14
<b>*PORK</b>	12	MEAT AND SEAFOOD		<b>*SEAFOOD</b>	15
<b>*MEAT</b>	14	PINEAPPLE AND BEAN SPROUTS		<b>*SHRIMP</b>	14

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 AND 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.





**\*LIVE LOBSTER**

SUCCULENT SWEET LOBSTER  
CHOICE OF PREPARATION

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

MARKET PRICE

ADD THE FOLLOWING:

*SEARED BEEF	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 DIVER SCALLOPS WITH RAINY DAY  
ROLL**

WASABI MAYO, GOCHUJANG & PONZU  
VINAIGRETTE  
42

**\*SEARED BEEF**

**WITH MUCKLESHOOT ROLL**

WASABI MAYO, GOCHUJANG & PONZU  
VINAIGRETTE  
40

<b>*SINGAPORE NOODLES</b>	14
SHRIMP, BBQ PORK, SPROUTS, PEPPERS EGGS AND RICE NOODLES STIR FRIED WITH YELLOW CURRY	
<b>*BEEF MEDALLIONS</b>	38
IN A SHOYU PEPPER GINGER SAUCE WITH CITRUS DAIKON SALAD & PONZU	
<b>*GENERAL TAO'S CHICKEN</b>	13
CHICKEN TEMPURA, TANGY SAUCE CHILI PEPPERS	
<b>*BROCCOLI BEEF</b>	17
<b>CHICKEN</b>	16
WITH MUSHROOM, BROCCOLI HOUSE SPECIAL SAUCE	
<b>*BLACK BEAN SAUCE CLAMS</b>	19
GREEN & RED PEPPERS AND BLACK BEAN SAUCE	
<b>TERIYAKI BEEF</b>	18
SERVED WITH A SPRING MIX SALAD WASABI DRESSING, ASPARAGUS AND RED PEPPER. YOUR CHOICE OF STEAMED OR SUSHI RICE	
<b>*GAI LAN BEEF</b>	17
<b>CHICKEN</b>	16
WITH MUSHROOM, HOUSE SPECIAL SAUCE	
<b>*CRISPY ROCK FISH</b>	26
WHOLE CRISPY ROCK FISH WITH CITRUS DAIKON SALAD & SWEET THAI CHILI	
<b>*CHOW MEIN</b>	
CRISPY OR SOFT NOODLE, STRAW MUSHROOMS, WATER CHESTNUTS, CARROTS AND BOK CHOY	
<b>CHICKEN</b>	16
<b>BEEF</b>	17
<b>*SEAFOOD</b>	18

<b>*HONEY WALNUT PRAWNS</b>	19
PRAWNS, CANDIED WALNUTS, SWEET HONEY SAUCE	
<b>*MONGOLIAN CHICKEN</b>	16
<b>BEEF</b>	17
STIR FRIED WITH ONIONS, SCALLIONS, CHILI PEPPERS, MONGOLIAN SAUCE OVER DEEP FRIED RICE STICK NOODLES	
<b>*SALT &amp; PEPPER HEAD ON SHRIMP</b>	21
HEAD-ON SHRIMP DEEP FRIED AND WOK-TOSSED, CHINESE 5 SPICE SALT, THAI CHILIES, GARLIC, JALAPENOS	
<b>*CHOW FUN</b>	
GREEN & WHITE ONIONS, BEAN SPROUTS, NOODLES	
<b>CHICKEN</b>	16
<b>BEEF</b>	17
<b>*SEAFOOD</b>	18
<b>*TOFU &amp; VEGETABLES</b>	12
STIR FRIED TOFU, BABY BOK CHOY, STRAW MUSHROOMS, CARROTS, WATER CHESTNUTS HOUSE SPECIAL SAUCE	
<b>SWEET &amp; SOUR CHICKEN</b>	13
BATTERED CHICKEN, RED AND GREEN PEPPERS AND PINEAPPLE TOSSED IN SWEET & SOUR SAUCE	
<b>GREEN BEAN CHICKEN</b>	16
<b>BEEF</b>	19
STIR-FRY GREEN BEANS IN BLACK BEAN SAUCE	
<b>*PHAD THAI</b>	
PHAD THAI SAUCE WITH RICE NOODLE, EGG, BEAN SPROUTS AND GREEN ONIONS. GARNISHED WITH PEANUTS AND LIME	
<b>CHICKEN</b>	16
<b>BEEF</b>	17
<b>SHRIMP</b>	18

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# MAKI SUSHI

<b>CALIFORNIA ROLL</b>	9
KANI, AVOCADO, CUCUMBER	
<b>SPICY TUNA ROLL</b>	12
TUNA, SCALLIONS, CUCUMBER	
<b>SPIDER ROLL</b>	17
SOFT SHELL CRAB, AVOCADO, CUCUMBER, TOBIKO, TERIYAKI GLAZE	
<b>SALMON SKIN ROLL</b>	9
SALMON SKIN, AVOCADO, CUCUMBER, TOBIKO	
<b>SHRIMP TEMPURA ROLL</b>	10
TEMPURA SHRIMP, CUCUMBER, TERIYAKI SAUCE	
<b>DRAGON ROLL</b>	19
TEMPURA SHRIMP, EEL, CUCUMBER, TERIYAKI	
<b>SPICY CRAB ROLL</b>	12
TEMPURA STYLE SPICY CRAB ROLL DRIZZLED WITH SPICY MAYO AND UNAGI SAUCE	
<b>UNAGI AVOCADO ROLL</b>	14
EEL, AVOCADO, CUCUMBER, TOBIKO, TERIYAKI	
<b>HONEY WALNUT PRAWN ROLL</b>	14
TEMPURA STYLE SPICY CALIFORNIA ROLL WITH CREAM CHEESE, HONEY WALNUT PRAWNS AND UNAGI SAUCE	
<b>MUCKLESHOOT ROLL</b>	14
TEMPURA SHRIMP, SCALLOPS, SPICY MAYO GREEN ONIONS, TOBIKO AND TERIYAKI	
<b>DYNAMITE ROLL</b>	17
TOBIKO, KANI, CUCUMBER, TUNA, HAMACHI, SALMON, SCALLIONS AND SPICY MAYO	
<b>MOUNTAIN ROLL</b>	14
TEMPURA SHRIMP, TUNA, SALMON, HAMACHI, SPICY CRAB, TOBIKO, GREEN ONIONS, TERIYAKI	
<b>MAUI ROLL</b>	12
TEMPURA SHRIMP, SPICY TUNA, MANGO, AVOCADO AND CILANTRO, WITH AN UNAGI SAUCE DRIZZLE.	
<b>RAINY DAY ROLL</b>	14
TEMPURA STYLE SPICY CALIFORNIA ROLL WITH CREAM CHEESE, AVOCADO, AND PICO DE GALLO	
<b>SEATTLE TEMPURA ROLL</b>	12
SALMON, AVOCADO, CREAM CHEESE, TEMPURA STYLE ROLL.	
<b>RAINBOW ROLL</b>	13
CALIFORNIA ROLL WRAPPED WITH ASSORTED FISH AND TOPPED WITH TOBIKO	





## SUSHI

	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>YELLOW TAIL</b> (HAMACHI)	6	10
<b>FRESH WATER EEL</b> (UNAGI)	7	15
<b>SHRIMP</b> (EBI)	6	10
<b>OCTOPUS</b> (TAKO)	7	15
<b>SQUID</b> (IKA)	6	11
<b>FLYING FISH EGGS</b> (TOBIKO)	5	9
<b>SALMON EGG</b> (IKURA)	10	15
<b>SEA URCHIN</b> (UNI) <i>seasonal</i>	14	29
<b>SWEET SHRIMP</b> (AMA-EBI)	9	22
<b>WHITE TUNA</b> (ESCOLAR)	6	10
<b>SCALLOPS</b> (HOTATE)	6	10

## COMBINATIONS

<b>BENTO BOX</b>	25
CALIFORNIA ROLL, TEMPURA SHRIMP, SALMON, WHITE TUNA SASHIMI, TUNA & SHRIMP NIGIRI WITH SEAWEED AND SQUID SALAD	
<b>EEL (UNAGI) DONBURI</b>	20
CHAR GRILLED EEL OVER SUSHI RICE SERVED WITH SWEET SOY & PICKLES VEG.	
<b>MAKI SUSHI</b>	22
CALIFORNIA ROLL, TEKKA MAKI, KAPPA MAKI, AND DAILY SPECIAL ROLL	
<b>CHIRASHI</b>	40
SUSHI RICE TOPPED WITH ASSORTMENT OF SASHIMI (CHEF'S CHOICE)	
<b>SUSHI DELUXE</b>	33
MUCKLESHOOT ROLL, NIGIRI SUSHI AND SASHIMI (CHEF'S CHOICE)	
<b>SASHIMI</b>	55
ASSORTMENT OF CHEF'S CHOICE SASHIMI SLICES, VEGETABLE, GARNISHES, KAPPA MAKI AND TEKKA MAKI	
<b>TREASURE BOAT</b>	150
OMAKASE (CHEFS CHOICE) 4-6 PERSON PLEASER	

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.



## MONDAY-THURSDAY

### **\*SEARED SALMON BELLY NIGIRI**

SEARED SALMON BELLY AND PONZU SAUCE

### **\*SPICY TUNA CRISPY RICE**

SPICY TUNA, CRISPY RICE, JALEPENO, SPICY MAYO, AND UNAGI SAUCE

### **\*LUCKY 8 ROLL**

SHRIMP TEMPURA, KANI, SALMON, PARMESAN AIOLI, AND UNAGI SAUCE

### **\*GRILLED PORK BELLY SKEWERS**

PORK BELLY, ROASTED GARLIC PONZU, AND GOCHUJANG CUCUMBER SALAD

### **\*ALBACORE TUNA TATAKI**

SEARED ALBACORE TUNA, ONION SALAD, AND SESAME PONZU SAUCE

### **\*SPICY SEAFOOD COCONUT SOUP**

ASSORTED SEAFOOD, SPICY COCONUT BROTH, AND THAI BASIL

### **\*MONGOLIAN DUCK**

STIR FRIED DUCK WITH ONIONS, SCALLIONS, CHILI PEPPERS, AND MONGOLIAN SAUCE. SERVED OVER A BED OF CRISPY RICE STICK NOODLES

### **PEKING DUCK FRIED RICE**

ROASTED DUCK, PEAS, CARROT, EGG, AND GREEN ONION

### SPECIALS AVAILABLE FOR DINE-IN ONLY

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**Cocktail Specials**

**678**

**ABSOLUT MANDRIN  
PUNCH**

**\$6**

**ABSOLUT RUBY RED  
MARTINI**

**\$7**

**MALIBU BAHAMA  
MAMA**

**\$8**





# DESSERTS

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## **Green Tea Tiramisu**

Green tea cake with Grand Marnier®  
mascarpone, raspberry coulis and matcha powder.

**\$7.00**

## **Mango Crème Brûlée**

Sugar crusted vanilla custard with mango  
compote and whipped cream.

**\$7.00**

## **Chocolate Cake with Chocolate Ganache Icing**

Triple layered dark chocolate cake with chocolate  
ganache and chocolate sauce.

**\$7.00**