

SHARED PLATES

POTSTICKERS Dumplings filled with ground pork, napa cabbage, scallions, and fresh ginger, served with a soy dipping sauce, your choice of pan fried, steamed, or deep fried	\$10.50
WALNUT PRAWNS Crispy fried shrimp coated with sweet citrus glaze, garnished with candied walnuts and sesame seeds	\$15.00
LETTUCE CUPS Bulgogi marinated beef served in Bibb lettuce cups with rice noodles, crispy wontons, kimchi sauce, and pickled vegetables	\$13.50
TEMPURA VEGETABLES Tempura battered green beans, shiitake mushrooms, zucchini, and sweet potatoes, green onions, served with fusion sauce	\$8.50
GF CITRUS SEARED TUNA* Rare seared tuna with lime, candied orange, and ginger-soy glaze	\$14.50
LUMPIA Chicken, carrot, onion, and garlic rolled in a thin wrapper and fried, served with fusion sauce	\$10.50
SALT AND PEPPER CHICKEN WINGS Fried chicken wings wok tossed with garlic, jalapeno, and scallions, served with fresh lime and fusion sauce	\$13.00
AGEDASHI Fried marinated tofu, daikon, and scallions, served with dashi sauce	\$8.50
Spicy SHRIMP RANGOON DIP Warm shrimp cream cheese dip with jalapenos, scallions, cilantro, topped with togarashi panko, and served with crispy wonton chips	\$13.00

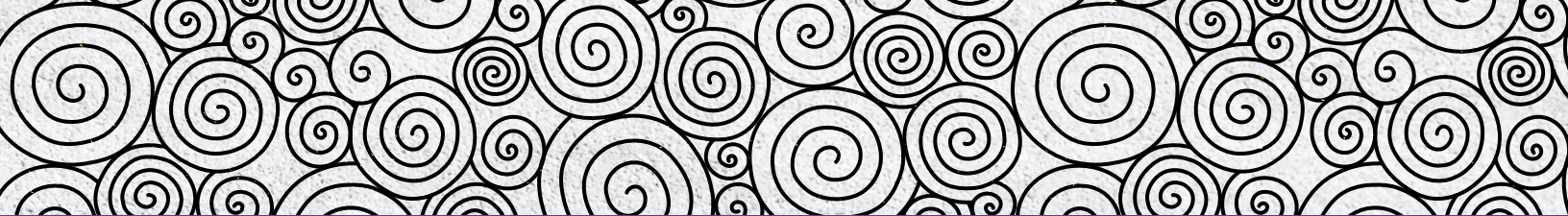
SOUPS & SALADS

Add a side salad or cup of soup \$3

SOUPS	
SHOYU RAMEN* (BOWL) Soy-based broth with Japanese egg noodles, shiitake mushrooms, bok choy, bean sprouts, topped with a soft cooked egg, sesame seeds, and your choice of flank steak, chicken breast, shrimp, tofu or BBQ pork.	\$15.00
BEEF PHO (BOWL) Aromatic beef broth with thin rice noodles, bean sprouts, Thai basil, fresh jalapeno, sriracha, hoisin sauce, lime, and your choice of flank steak, chicken breast, shrimp, tofu, or BBQ pork	\$15.00
HOT AND SOUR (CUP) Roasted chicken broth with tofu, bamboo shoots, mushrooms, onion, and egg	\$5.00
TOM YUM (CUP) Chicken and ginger broth with cilantro, mushrooms, scallion, and tofu	\$5.00
SALADS	
MANDARIN SALAD* Baby greens dressed in a sweet and spicy dressing, topped with crispy noodles, mandarin oranges, toasted almonds, and your choice of fried katsu chicken, grilled teriyaki chicken, grilled flank steak, or crispy fried shrimp	\$15.00
CHIRASHI BOWL* Furikake seasoned sticky rice with sliced ahi tuna, surimi salad, baby greens, pickled ginger, wasabi, mango, cucumber, edamame, and wasabi vinaigrette	\$21.00
JADE SALAD* Baby greens dressed in a creamy yuzu-soy dressing, topped with pineapple, cucumber, avocado, Fresno peppers, and your choice of fried katsu chicken, grilled teriyaki chicken, grilled flank steak, or crispy fried shrimp	\$15.00
POKE BOWL* Seasoned sticky rice with marinated diced ahi tuna, baby greens, cucumber, edamame, avocado, and spicy mayo	\$20.00

GF Gluten-Free **Spicy** Spicy

* Consuming raw or undercooked meat, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some items may contain a major food allergen; milk, egg, wheat, soy, peanuts, tree nuts, fish, shellfish, or sesame.



RICE & NOODLES

Add a side salad or cup of soup \$3

RICE

- BIBIMBAP***

Crispy rice baked in a clay pot with bulgogi beef, kimchi, zucchini, bean sprouts, carrots, marinated mushrooms, spinach, spicy gochujang sauce, scallions, and sesame seeds, topped with a sunny side up egg

GF

\$18.00
- GF SMOKED SALMON**

Crispy rice baked in a clay pot with smoked wild caught salmon, caramelized pineapple, bell peppers, and lemon-soy glaze.

GF

\$19.00
- GF FRIED RICE**

Jasmine rice, wok fried with egg, peas, carrots, scallions, soy sauce, and sesame oil, and your choice of flank steak, chicken breast, shrimp, tofu, BBQ pork, or house special

GF

\$15.00
- PORK BELLY SISIG***

Crispy rice baked in a clay pot, topped with crispy pork belly, red and green bell peppers, onion, jalapeno, lime, and soy, topped with a sunny side up egg, spicy mayo and sesame seeds

\$18.00

NOODLES

- GF JAPCHAE**

Sweet potato noodles stir fried with shiitake mushrooms, bell peppers, onion, scallions, carrots, sesame seeds, and your choice of bulgogi beef, chicken breast, shrimp, tofu, BBQ pork, or house special

GF

\$17.00
- PAD THAI**

Rice noodles in a savory sauce with egg, bean sprouts, scallions, peanuts, Thai basil, lime, and your choice of flank steak, chicken breast, shrimp, tofu, BBQ pork, or house special

\$16.50
- UDON STIR FRY**

Japanese udon noodles wok fried in a sweet soy sauce with mushrooms, spinach, onion, zucchini, scallions, sesame seeds, and your choice of flank steak, chicken breast, shrimp, tofu, BBQ pork, or house special

\$17.00
- CHOW MEIN**

Chinese egg noodles wok fried in a light soy sauce with cabbage, scallions, bok choy, carrots, celery, and your choice of flank steak, chicken breast, shrimp, tofu, BBQ pork, or house special

\$16.00

ENTRÉES

All entrées are served with steamed jasmine rice. Add a side salad or cup of soup \$3

- FLANK STEAK***

Marinated flank steak served over kabocha squash puree with cabbage, jalapeno, and mushroom glaze

\$24.50
- SPICY GENERAL TSO'S CHICKEN**

Chicken glazed in a sweet and spicy sauce along with steamed broccoli

SP

\$15.00
- KALBI BRAISED SHORT RIB**

Tender braised beef short rib with a green apple glaze, sesame seeds, pickled vegetables, and scallions

\$23.00
- SALT AND PEPPER PORK CHOPS**

Marinated and fried pork chops stir-fried with garlic, scallions, and jalapeno

\$15.00
- SWEET AND SOUR CHICKEN**

Fried chicken in a sweet and sour glaze with bell peppers, onions, and pineapple

\$15.00
- GF STEAMED HALIBUT**

Seasoned with furikake and served in a miso-lime broth with shiitake mushrooms, tofu, bok choy, and soy glaze

GF

\$24.50
- GF TERIYAKI CHICKEN**

Marinated and grilled chicken thigh with teriyaki glaze, pickled vegetables, scallions, and sesame seeds

GF

\$15.50
- MONGOLIAN BEEF**

Flank steak with onion, scallions, red chilis, and garlic in a savory hoisin glaze, served on a bed of crispy noodles

\$17.00
- SPICY FIRECRACKER SHRIMP**

Fried shrimp tossed in chili-ponzu sauce with jalapeno and Fresno chilis, served on a bed of crispy noodles

SP

\$19.00
- SPICY JAPANESE CURRY**

Chicken katsu served with beef, potatoes, carrots, onion, and pickled vegetables in curry sauce

SP

\$17.50
- BEEF AND BROCCOLI**

Flank steak stir-fried with broccoli, carrots, straw mushrooms, scallions, ginger, and garlic

\$17.00
- BULGOGI BEEF**

Marinated flank steak, wok fried with onion, scallion, spicy gochujang sauce, and served with kimchi

\$16.00

GF

 Gluten-Free

SP

 Spicy

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DESSERTS

CHERRY BLOSSOM CAKE Vanilla bean cake layered with cherry blossom elderflower mousse and cherry filling, garnished with whipped cream and edible chocolate cherry blossoms	\$8.50
THE KAHUNA Chocolate ganache cake donut with a coconut rum chocolate mousse, salted caramé sauce, toasted coconut crumble, topped with coconut gelato, and dark chocolate sauce	\$9.00
MANGO CHEESECAKE Mango cheesecake with a graham cracker-yuzu crust, garnished with fresh mango, mango caramel sauce, whipped cream, and a white chocolate koi fish	\$9.00
BLACK SESAME CRÈME BRÛLÉE Black sesame and vanilla bean custard garnished with seasonal fruit, whipped cream, and a black sesame-sugar tuile	\$8.50

SAKE

Must be 21+. Please drink responsibly.

YAEKAKI DRY Dry and medium-bodied with a crisp finish, served hot	\$10.00
YAEKAKI CLOUD NIGORI Fresh, semi-sweet, and smooth, served cold	\$20.00
MIO SPARKLING Unique with a sweet aroma and refreshing, fruity flavor, served cold	\$18.00
HANA FUJI APPLE Crisp and tart, served cold	\$15.00
HANA WHITE PEACH Full-bodied and sweet white peach, served cold	\$15.00
HANA PINEAPPLE Lightly sweet and fresh ripe pineapple, served cold	\$15.00
HANA ORANGE Fresh mandarin orange with a hint of cream and a long, dry finish, served cold	\$15.00

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