





SHARED PLATES

POTSTICKERS Dumplings filled with ground pork, napa cabbage, scallions, and fresh ginger, served with a soy dipping sauce (steamed, deep fried, or pan fried)	\$11.50
LUMPIA Chicken, carrot, onion, and garlic, rolled in a thin wrapper and fried, served with sweet chili sauce	\$11.25
WALNUT PRAWNS Crispy fried shrimp coated in a sweet citrus glaze, garnished with candied walnuts and sesame seeds	\$15.75
TEMPURA VEGETABLES Tempura battered green beans, shitake mushrooms, zucchini, sweet potatoes, and scallions, served with a spicy sriracha aioli	\$10.00
LETTUCE CUPS Beef bulgogi with crispy won-ton strips, lettuce, pickled vegetables, and spicy gochujang sauce	\$14.25
SHRIMP RANGOON DIP Warm shrimp and cream cheese dip with jalapeño, scallions, and cilantro, topped with togarashi panko, and served with won-ton chips	\$13.50
VIETNAMESE CHICKEN WINGS Breaded and fried chicken wings tossed in a sweet and savory glaze, garnished with fried garlic, and scallions	\$13.75
CHAR SIU PORK Chilled BBQ roast pork served with spicy mustard sauce and sesame seeds	\$12.50

SOUPS & SALADS

SOUPS (add a side salad \$3.50)	
HOT AND SOUR (cup/bowl) Roasted chicken broth with tofu, bamboo shoots, mushroom, and egg	\$5.00/\$8.00
EGG FLOWER SOUP (cup/bowl)	\$5.00/\$8.00
*SHOYU RAMEN (bowl) Soy based broth with Japanese egg noodles, shiitake mushrooms, bok choy, bean sprouts, soft-cooked egg, sesame seeds, and your choice of steak, chicken breast, shrimp, tofu, or BBQ pork	\$15.75
BEEF HOT POT (bowl) Kimchi broth with braised beef short rib, fried potatoes, mushrooms, udon noodles, and cabbage, served with marinated tofu salad	\$18.50
 TOM KHA (bowl) Thai red curry coconut soup with lemongrass, chili, zucchini, bok choy, mushroom and your choice of steak, chicken breast, shrimp, tofu, or BBQ pork	\$17.25
BEEF PHO (bowl) Aromatic beef broth with thin rice noodles, bean sprouts, Thai basil, jalapeño, sriracha, hoisin sauce, lime, and your choice of steak, chicken breast, shrimp, tofu, or BBQ pork	\$16.25
SALADS (add a cup of soup \$3.50)	
SIDE SALAD Baby greens, cabbage, carrot, and your choice of dressing	\$5.00
MANDARIN SALAD Baby greens dressed in a sweet and spicy dressing, topped with crispy noodles, mandarin oranges, and toasted almonds, and your choice of fried katsu chicken, grilled teriyaki chicken, or crispy fried shrimp	\$15.75
*POKE BOWL Seasoned sticky rice with marinated diced ahi tuna, baby greens, cucumber, edamame, avocado, and spicy mayo	\$22.00
 JADE SALAD Baby greens dressed in a creamy yuzu-soy dressing and topped with pineapple, cucumber, avocado, Fresno peppers, and your choice of fried katsu chicken, grilled teriyaki chicken, or crispy fried shrimp	\$15.75
CASHEW SALAD Baby greens, honey-ginger vinaigrette, cabbage, carrot, cucumber, mango, cashews, crispy won-ton strips, and your choice of fried katsu chicken, grilled teriyaki chicken, or crispy fried shrimp	\$16.50



RICE & NOODLES

RICE (add a side salad or cup of soup \$3.50)	
KATSUDON Steamed jasmine rice topped with katsu chicken breast, egg, onion, dashi, and scallions	\$17.50
*BIBIMBAP Crispy jasmine rice baked in a stone pot with beef bulgogi, kimchi, zucchini, bean sprouts, carrot, marinated mushrooms, spinach, spicy gochujang sauce, scallions, sesame seeds, and a fried egg	\$19.00
GF FRIED RICE Wok fried jasmine rice with egg, peas, carrot, scallions, soy sauce, sesame oil, and your choice of steak, chicken breast, shrimp, tofu, BBQ pork, or house special	\$16.00
*LOCO MOCO Char-grilled hamburger patty over steamed jasmine rice with fried Spam, shiitake mushrooms and soy gravy, fried egg, and scallions	\$18.25
WOK FRIED NOODLES (add a side salad or cup of soup \$3.50)	
SINGAPORE NOODLES Vermicelli rice noodles in a light curry sauce with shrimp, BBQ pork, bell pepper, scallions, carrot, and onion	\$17.50
CHOW MEIN Chinese egg noodles in a light soy sauce with cabbage, scallions, bok choy, carrot, celery, and your choice of steak, chicken breast, shrimp, tofu, BBQ pork, or house special	\$16.75
PAD THAI Rice noodles in a savory sauce with egg, bean sprouts, scallions, peanuts, Thai basil, lime, and your choice of steak, chicken breast, shrimp, tofu, BBQ pork, or house special	\$17.25
UDON STIR-FRY Japanese udon noodles in a sweet soy sauce with mushrooms, spinach, onion, zucchini, scallions, sesame seeds, and your choice of steak, chicken breast, shrimp, tofu, BBQ pork, or house special	\$18.25




ENTRÉES

All entrées are served with steamed jasmine rice. Add a side salad or cup of soup \$3.50









CHICKEN KATSU Panko breaded chicken breast served with shredded cabbage, katsu sauce, and lemon	\$17.00
MONGOLIAN BEEF Steak with onion, scallions, red chilis, and garlic in a savory hoisin glaze, served on a bed of crispy rice noodles	\$18.00
Spicy SALT AND PEPPER PORK CHOPS Marinated and fried pork chops, stir-fried with garlic, scallions, and jalapeño	\$15.75
KALBI SHORT RIBS Marinated and char-grilled beef short rib with a green apple glaze, sesame seeds, kimchi, and scallions	\$25.50
Spicy KUNG PAO SHRIMP Crispy fried shrimp tossed in a savory brown sauce with bell pepper, onion, dry chili, and peanuts	\$21.00
GENERAL TSO'S CHICKEN Chicken glazed in a sweet and spicy sauce, served with steamed broccoli	\$16.00
Spicy KOREAN FRIED CHICKEN Marinated and fried chicken thigh, coated in a spicy and sweet gochujang glaze	\$17.25
BEEF BULGOGI Marinated beef cooked with onion and scallions, served with kimchi and gochujang sauce	\$17.50
GF TERIYAKI CHICKEN Marinated and grilled chicken thigh with teriyaki glaze, pickled vegetables, scallions, and sesame seeds	\$16.25
BEEF AND BROCCOLI Steak stir-fried with broccoli, carrot, straw mushrooms, ginger, and garlic	\$18.00
SWEET AND SOUR CHICKEN Fried chicken in a sweet and sour glaze with bell peppers, onion, and pineapple	\$15.75

SUSHI MENU

STARTERS

1.  WAKAME (Seaweed salad)
2.   SUNOMONO (Cucumber salad with sesame)






SASHIMI OR NIGIRI (3 pieces per order)

3.  *TEKKA (Hawaiian big eye tuna)
4.  *SAKE (salmon)
5.   *TATAKI (Togarashi seared tekka)
6.  *HAMACHI (Yellowtail)
7. UNAGI (Barbecued eel)
8. SURIMI (Imitation crab)
9.  EBI (Shrimp)
10.  KANI (Red snow crab)
11.  *TOMBO AHI (Hawaiian albacore tuna)
12. TAKO (Octopus)

GUNKAN-MAKI (2 pieces per order, add quail egg +\$4 each)

13.  *TOBIKO (Flying fish roe)
14.  *MASAGO (Smelt roe)
15.  *IKURA (Salmon roe)







SWIMMING SASHIMI

16.  *CRIMSON JEWEL (Tekka with essence of cantaloupe)
17.  *OKINAWA CORAL (Sake with lemon-ginger elixer and ikura)
18.   *TSUKI MOON (Hamachi with chiliagua)
19.  *KYOTO BLOSSOM (Tombo ahi with essence of honeydew)


HOSO-MAKI (traditional rolls)

20.  *TEKKA
21.   KAPPA (Cucumber)
22.   AVOCADO
23.  *SAKE
24.  *NEGI-HAMA (Hamachi with scallion)

TEMAKI (hand rolls)

25.   *SPICY TUNA (Hawaiian big eye and albacore blend, cucumber, and scallion)
26.   *SPICY SALMON (Salmon, cucumber, and scallion)
27.   YASAI (Seasonal vegetables)

URAMAKI ROLLS (specialty rolls)

28. *SURF AND TURF (Tempura lobster, seared Double R Ranch NY strip, grilled asparagus, sesame seeds, black garlic-shoyu fusion, and scallion)
29.  CALIFORNIA (Dungeness crab, cucumber, avocado, and sesame seeds)
30.   *SPICY TEKKA FUSION (Spicy tuna, scallion, avocado, and spicy aioli)
31.  KAMIKAZE (Tempura shrimp, spicy snow crab, cucumber, daikon sprouts, avocado, spicy aioli, and spicy eel sauce)
32. *SPIRIT (Dungeness crab, seared salmon, avocado, masago aioli, and eel sauce)
33. CATERPILLAR (Unagi, cucumber, avocado, daikon sprouts, sesame seeds, and eel sauce)
34. *SPIDER (Tempura soft shell crab, daikon sprouts, avocado, yamagobo, masago, and eel sauce)
35.  *RAINBOW ROULETTE (Dungeness crab, avocado, cucumber, and Chef's choice assorted sashimi)
36. *JADE DRAGON (Tempura shrimp, grilled asparagus, unagi, avocado, tobiko, and eel sauce)
37.  *POKER FACE (Spicy salmon, spicy snow crab, Hawaiian big eye tuna tataki, avocado, spicy aioli, and spicy eel sauce)



DESSERTS

ORANGE BLOSSOM CITRUS TART	
CITRUS CURD TART, WHIPPED TOPPING, WHITE CHOCOLATE, AND FRESH FRUIT	\$9.50
MANGO CHEESECAKE	
GRAHAM CRACKER-YUZU CRUST, FRESH MANGO, MANGO POCKY STICKS, WHIPPED CREAM, WHITE CHOCOLATE KOI FISH, SERVED WITH CARAMEL SAUCE	\$9.75
THAI TEA MILK CAKE	
MILKY CARAMEL THAI TEA CAKE, WHIPPED CREAM, AND FRESH STRAWBERRIES	\$9.25
THE KAHUNA	
CHOCOLATE CAKE DONUT, CHOCOLATE GANACHE, SALTED CARAMEL SAUCE, TOASTED COCONUT CRUMBLE, AND COCONUT GELATO	\$10.00