



DISHES ARE DESIGNED TO BE SHARED AND WILL ARRIVE AT YOUR TABLE INDIVIDUALLY AS SOON AS THEY ARE PREPARED. WE ENCOURAGE YOU TO MIX AND MATCH – LET YOUR IMAGINATION AND APPETITE GUIDE YOU. CHIN-CHIN.

COCKTAILS

lychee-tini a light and refreshing way to start the night, made with peach vodka, white cranberry juice and fresh lychee fruit	12	asian pear martini a crisp version with absolut pear vodka, asian pear sake and apple juice	11
blushing geisha raspberry sake, grande marnier, fresh lime and a touch of chambord for a sweet and fruity finish	11	mai tai our classic tahitian recipe featuring a smooth blend of myers platinum and dark rums, grand marnier, pineapple and fresh lime	12
scorpion bowl (for two) sweet exotic fruit juices, myers rum and amaretto, served with a flaming bacardi 151 float	24	watermelon mojito myers platinum rum muddled to perfection with fresh watermelon, mint, lime and sugar	14
passion caipirinha rio-d passion fruit cachaca muddled with fresh lime and sugar	11	pomegranate martini tangy charbay pomegranate vodka, fresh lime and sugar	12

APPETIZERS

edamame <i>steamed soy beans sprinkled with sea salt</i>	7	tatu spare ribs <i>slow roasted pork ribs with plum wine and sesame glaze</i>	14
pan fried pork dumplings <i>classic chinese pork and ginger pot stickers</i>	9	crackling calamari salad <i>crispy calamari with hot chile, lime and miso</i>	18
crispy crab rangoon <i>wontons stuffed with cream cheese, crab and scallions</i>	12	chinese chicken salad <i>spicy chicken breast strips, napa cabbage, cashews, spicy sesame vinaigrette</i>	12
minced chicken and pine nuts in lettuce cups <i>wok tossed chicken, shiitake mushrooms and ginger with butter lettuce leaves</i>	12	tender greens <i>ginger miso vinaigrette</i>	11
wonton soup <i>handmade pork dumplings and baby bok choy in a rich broth</i>	8	firecracker spring rolls <i>crispy chicken and peanuts with hot mustard dipping sauce</i>	10
wild mushroom pot stickers <i>pan seared dumplings with soy citrus butter and pencil asparagus</i>	9	crispy vegetable spring rolls <i>sweet green chile and lime dipping sauce</i>	9
rock shrimp chop chop <i>flash fried shrimp with spicy mayo and chopped crispy vegetables</i>	21	steamed lobster shumai lobster dumplings, red curry coconut sauce, thai basil	16

SUSHI

We use nothing but the freshest quality seafood flown in from all over the world, including many ingredients direct from Japan.

SPECIALTIES

miso soup	4
ahi poki traditional hawaiian dish of raw ahi in sesame and seaweed	18
toro tartar crispy shallots, chives, tobiko and wonton chips	20
hamachi carpaccio fresno peppers and mango ponzu sauce	15
shrimp ceviche bell peppers, red onions, mango, jalapeno, passion fruit-yuzu sauce	17
tuna tataki with mixed greens and sesame onion dressing	16
tatu sushi omakase includes sashimi, nigiri and maki	35 pp

MAKI

midori green vegetable roll	8
california roll kanikama, avocado	8
spicy tuna tuna, spicy aioli, cucumber	10
shrimp tempura shrimp, avocado, cucumber and tobiko	11
niji tuna, salmon, wahoo, king crab, avocado and tobiko	14
south beach roll tuna, shrimp, crab, avocado, mango, asparagus, tobiko and soybean paper	17
salmon avocado, cream cheese	8.5
utah roll shrimp tempura, jumbo lump crab salad, tuna, avocado, cucumber	18
negi toro bluefin tuna with scallions	16
rainbow tuna, salmon, shrimp, white fish, crab	14
unagi fresh water eel, cucumber, avocado, toasted almonds	11
spider roll fried soft shell crab, vegetables, tobiko and shiso	13
dragon roll shrimp tempura, avocado, eel, cucumber	16.5
hamachi jalapeno roll yellowtail, asparagus, jalapeno and yuzu sauce	13
marilyn monroll shrimp tempura, jumbo lump crab salad, fresh scallops, cucumber, avocado, spicy aioli	19
tropical citrus salmon roll salmon, mango, avocado, tobiko, lemon slices	14
samurai roll alaskan king crab, salmon, cream cheese, asparagus, tempura fried	16

SASHIMI

	2 pcs	
maguro tuna	7	
sake salmon	6	
toro bluefin tuna	16	
hamachi yellowtail	7	
sashimi sampler	9 pcs 26	12 pcs 29

SUSHI NIGIRI

	2 pcs
maguro tuna	7
sake salmon	6
toro bluefin tuna	16
hamachi yellowtail	7
ebi shrimp	7
smoked salmon	6.5
saba norway mackerel	6
unagi fresh water eel	7
tako octopus	6
kani king crab	9
hotate scallop	7
tobiko flying fish roe	6
chef's sushi tasting for 1 or 2 7 pcs + 1 roll or 14 pcs + 2 rolls	24/45

ENTREES

Hunan, Szechwan, Mandarin and Chinois classics prepared with authentic Asian ingredients.

cashew chicken <i>sliced chicken with sweet pepper, wok toasted cashews and chili pepper</i>	19
beef with chinese broccoli <i>stir fried flank steak with chinese greens, ginger, garlic and scallions</i>	24
sesame chicken <i>crispy chicken breast tossed with sesame caramel and chile peppers</i>	24
shrimp pad thai <i>wok seared rice noodles with egg, scallion and crushed peanuts</i>	25
grilled chile garlic shrimp <i>coconut rice and green papaya salad</i>	29
crispy orange beef <i>flash fried flank steak, spicy fresh orange glaze</i>	24
crispy whole fish <i>wok fried whole fish with sweet and spicy glaze</i>	39
barbequed salmon <i>stir fry greens with chinese mustard sauce</i>	23
charred rare tuna <i>vanilla teriyaki glaze with wasabi mashed potatoes</i>	32
moo shu pork <i>hoisin sauce and mandarin pancakes</i>	23
chilean sea bass <i>in a banana leaf with sizzling oil and chinese black beans</i>	32
mongolian barbequed duck <i>plum sauce, grilled eggplant and scallion</i>	27
iron seared teriyaki chicken <i>tempura sweet onions, asparagus and red pepper relish</i>	24
shanghai beef <i>grilled ny strip with hot oil, cilantro, shallots and soy mirin sauce</i>	36
peppered ribeye steak <i>bone-in ribeye with szechuan and black peppercorns, wasabi mashed potatoes and cilantro chimichurri</i>	36
hong kong noodles <i>stir fried chicken, shrimp, pork and mixed vegetables in xo sauce</i>	24

SIDES

spicy long beans with sesame oil, chili pepper, ginger and garlic	11	wasabi mashed potatoes	7
tatu fried rice chicken, pork, shrimp and vegetable stir fry	10	wok sautéed spinach shitake mushroom, lemon-garlic sauce	9
crispy tofu with sweet chile-tamari sauce	9	spicy hot & sour eggplant	9

TATU

