



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

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
ceviche salmon, conch, shrimp and whitefish with citrus vinaigrette	14
tuna tataki with mixed greens and sesame onion dressing	16

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
south beach roll tuna, shrimp, crab, avocado, mango and asparagus	17
smoked salmon avocado, cream cheese	8.5
utah roll shrimp tempura, crab salad, tuna	18
spicy yellowtail mango and scallion	9
rainbow tuna, salmon, shrimp, white fish	14
spider roll fried soft shell crab, vegetables	13
dragon roll shrimp tempura, avocado, eel	16.5
hamachi jalapeno roll yellowtail, asparagus, jalapeno and yuzu sauce	13
marilyn monroll shrimp tempura, jumbo lump crab salad, fresh scallops and spicy mayo	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

maguro tuna	<u>2 pcs</u>	7
sake salmon		6
hamachi yellowtail		7
sashimi sampler	9 pcs 26 12 pcs 29	

SUSHI NIGIRI

maguro tuna	<u>2 pcs</u>	7
sake salmon		6
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
ikura salmon roe		7
tobiko flying fish roe		6
chef's sushi tasting for 1 7 pcs and 1 roll		24
chef's sushi tasting for 2 14 pcs and 2 rolls		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
sweet and sour prawns <i>crispy stir fried jumbo prawns with spicy pineapple and sweet peppers</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
garlic pork <i>pork stir fry with garlic chives, sweet peppers and garlic-wine sauce</i>	23
chilean sea bass <i>in a banana leaf with sizzling oil and chinese black beans</i>	32
plum glazed duck breast <i>with moo shoo vegetables and pancakes</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
mandarin steak <i>bone-in ribeye with chinese peppercorns and wasabi mashed potatoes</i>	36
hong kong noodles <i>shrimp, scallops, baby bok choy, xo sauce</i>	38

SIDES

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