

MAIN PLATE

🌱 **Thai Curry**

chicken and shrimp simmered with green curry and coconut milk with roasted Japanese eggplant, white mushrooms, bamboo shoots, jasmine rice 24

also available with: shrimp 27, chicken 21, local organic tofu 21

Kung Pao

wok tossed white shrimp, chicken, sugar snap peas, carrot, peanuts 19

also available with: shrimp 22, chicken 17, local organic tofu 17

Sea Bass

miso glazed Chilean sea bass with sake, mirin, and soy, cucumber pickle, jasmine rice 42

Indian Curry

🌱 sweet potato, green pea, local organic tofu, coconut milk, jasmine rice, chopped peanuts, fresh coriander 18

T.L. Tenderloin*

grilled all natural beef tenderloin, potato gratin with Stilton blue cheese & apple wood bacon, shiitake-truffle pan sauce 35

Vietnamese Shaking Beef

wok seared beef tenderloin, baby bok choy, red onion, watercress, basil, and mint, Shanghai noodle pillow 32

Shrimp and Crab Udon

large white shrimp wok tossed with spinach, scallion, edamame, and Japanese wheat noodles, topped with jumbo lump blue crab, tomato concasse, mustard crema 32

Tuna Chirashi*

grilled Honolulu Fish Co. ahi over steamed sushi rice with Napa cabbage, avocado, sweet soy, tamarind sauce 30

SIDES

jasmine rice 3

organic brown rice 4

wok tossed Asian vegetables 5

noodles 5

SUSHI

Chef Dan's Signature Roll

butter poached shrimp, asparagus, truffled bacon aioli, soy paper, garlic chips 12

Red Dragon Roll

lump crab meat, spicy mayonnaise, avocado, scallion, tobiko, unagi 14

Tiger Roll

California roll topped with poached gulf shrimp, wasabi cocktail sauce 14

Rainbow Roll*

California roll topped with ahi, hamachi, salmon, ebi, avocado 16

Spider Roll

crispy soft-shell crab, avocado, cucumber, scallion 13

Lobster Tempura Roll

tempura Canadian cold water lobster tail, spicy mayonnaise, eel sauce 16

Unagi Roll

broiled fresh water eel, enoki mushroom, cucumber, eel sauce 9

Firecracker "Handroll"*

ahi, firecracker sauce, tempura crispies, soy paper 12

Vegetarian Roll

carrot, cucumber, asparagus, avocado, mango, enoki mushrooms with soy paper 8

Tunagi Roll*

unagi, cucumber, Sriracha, firecracker sauce, topped with tuna, eel sauce, tempura crispies 16

Dynamite Roll

California roll topped with avocado, eel sauce, Sriracha, spicy mayonnaise 11

Wasabi Tuna Roll*

spicy tuna roll topped with avocado, tempura crispies, wasabi aioli 12

Spicy Tuna Roll*

ahi, Sriracha, sesame oil, garlic, scallion 10

Shrimp Tempura Roll

tempura shrimp, spicy mayonnaise, tempura crispies 8

Philadelphia Roll

smoked salmon, cream cheese, cucumber, scallion 9

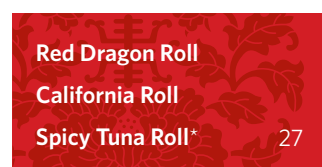
Classic California Roll

crab stick, avocado, cucumber 8

Wakame Salad

sesame seaweed salad 5

SUSHI TRIO



MAKI / SUSHI

Spicy Salmon* 9 **Hamachi Maki*** 8
Salmon Maki* 8 **Cucumber Maki** 4
Tuna Maki* 9 **Avocado Maki** 5

NIGIRI / SASHIMI

Tuna* (Maguro)	Nigiri 9 / Sashimi 12	Eel (Unagi)	Nigiri 6 / Sashimi 8
Yellowtail* (Hamachi)	Nigiri 7 / Sashimi 10	Shrimp (Ebi)	Nigiri 6
Salmon* (Sake)	Nigiri 8 / Sashimi 10	Tobiko*	Nigiri 7

SMALL PLATE

GL **Edamame**

steamed soybean pods, sea salt 4

Calamari

rice dusted calamari with Korean Kochujang vinaigrette, wonton cracker, mixed baby greens 14

Minced Chicken in Lettuce Wraps

minced chicken breast, shiitake mushrooms, Chinese vegetables, hoisin sesame sauce, crisp lettuce jammers 12

may be prepared with locally made organic tofu for vegetarian option

Crispy Vietnamese Spring Rolls

chicken and pork spring rolls with glass noodles, carrot, shiitake mushrooms, sweet chili sauce 10

Grilled Indian Flatbread

warm tandoori naan with Indian spiced roasted red pepper hummus 10

Dragon Wings

panko crusted boneless chicken breast "wings", spicy Korean red pepper sauce, Stilton blue cheese cream 10

Crab Rangoon

lump crab spring rolls with scallion cream cheese, mango sweet & sour, and Chinese hot mustard sauce 12

GL **Beef Ishiyaki**

all-natural beef tenderloin brushed with grapeseed oil, sea salt, cooked at the table on a Japanese hot stone 14

Potstickers

seared and steamed pork, shrimp, and vegetable dumplings, with creamy chili sauce and ginger infused soy sauce 10

Chinese Style Ribs

wok tossed baby back ribs with house made Chinese barbecue sauce, togarashi, mustard slaw 15

SALAD

Wakame Salad

sesame seaweed salad 5

GL **Thai Caesar Salad**

hearts of romaine, Thai "Caesar" dressing, crispy parmesan frico 10

GL **8 Treasures Kale Salad**

kale, napa cabbage, edamame, carrot, Fuji apple, toasted quinoa, tamari-sesame vinaigrette 10

Stilton Blue Cheese Salad

local organic greens, chopped romaine, apple, candied walnuts, Stilton blue cheese, aged sherry vinaigrette 12