

## Soup | Salad

|   |     |
|---|-----|
| <b>Miso Soup</b>  | 3   |
| <b>Soup of the Moment</b>   | 5   |
| <b>Southwestern Chicken Salad</b><br>romaine   corn   black beans   fried tortilla<br>avocado   mozzarella   cilantro-lime dressing             | 4/8 |
| <b>Wedge Salad</b><br>iceberg lettuce   bacon   bleu cheese dressing<br>tomatoes  | 3/6 |
| <b>BEYOND Cobb Salad</b><br>lettuce   bacon   eggs   tomatoes   maytag   avocado<br>choice of white wine vinaigrette, honey mustard or<br>ranch | 3/7 |
| <b>Salad of the week</b>  | M/P |

## Sashimi | Nigiri (two pieces)

|   |                             |
|---|-----------------------------|
| <b>Sashimi Sampler* (12 slices)</b>                                   | 17                          |
| <b>Sushi Entrée*</b><br>5 nigiri   spicy tuna roll   California roll  | 19                          |
| <b>Sushi Sashimi Combo*</b><br>5 nigiri   6 sashimi   California roll | 19                          |
| <b>Yellowtail*</b> 5  | <b>Sea Scallop*</b> 4.5     |
| <b>Tuna*</b> 5  | <b>Real Crab</b> 4          |
| <b>Salmon*</b> 4.5  | <b>Bean Curd</b> 3          |
| <b>Shrimp</b> 3.5   | <b>Masago (Roe)*</b> 3      |
| <b>Surf Clam*</b> 4   | <b>Eel</b> 4.5              |
| <b>Crab Sticks</b> 3  | <b>Smoked Salmon</b> 4      |
| <b>Tilapia*</b> 4   | <b>Tamago (sweet egg)</b> 3 |

## Hand Roll (one cone)

|  |   |
|--|---|
| <b>Yellowtail*</b><br>cucumber   avocado   masago   Sriracha aioli         | 6 |
| <b>Tri-Delts*</b><br>yellowtail   tuna   salmon   cucumber   lobster sauce | 7 |
| <b>Philly</b><br>cream cheese   cucumber   smoked salmon                   | 5 |
| <b>Tuna*</b><br>soy vinaigrette   negi   avocado                           | 6 |
| <b>Vegetable</b><br>asparagus   avocado   cucumber                         | 5 |

## Maki • sushi rolls

|  |           |
|--|-----------|
| <b>Amy Roll • lightly fried*</b>   | <b>10</b> |
| cream cheese   salmon   crab meat   spicy sauce  |           |
| <b>Spicy Tuna*</b>   | <b>8</b>  |
| cucumber   sesame seeds   negi   |           |
| <b>California</b>  | <b>7</b>  |
| crab stick   cucumber   avocado  |           |
| <b>True California</b>   | <b>8</b>  |
| real crab meat   cucumber   avocado   masago   |           |
| <b>Dragon</b>  | <b>11</b> |
| shrimp tempura   eel   avocado   teriyaki sauce  |           |
| <b>Maryland</b>  | <b>9</b>  |
| real crabmeat   cucumber   Old Bay   wasabi aioli  |           |
| <b>Soft Shell Crab</b>   | <b>11</b> |
| cucumber   avocado   negi   masago   lobster sauce   |           |
| <b>Dukes</b>   | <b>11</b> |
| shrimp tempura   avocado   spicy crab meat   teriyaki  |           |
| <b>New Orleans*</b>  | <b>9</b>  |
| seared cajun salmon   cucumber   negi   spicy sauce  |           |
| <b>Eva*</b>  | <b>10</b> |
| tuna   crabmeat   asparagus   lobster sauce  |           |
| <b>Japanese Breakfast</b>  | <b>8</b>  |
| tamago   cucumber   cream cheese   smoked salmon   |           |
| <b>Eel</b>   | <b>8</b>  |
| negi   cucumber   teriyaki sauce   |           |
| <b>Treo*</b>   | <b>9</b>  |
| salmon   tuna   yellowtail   masago  |           |
| <b>White Knight</b>  | <b>9</b>  |
| cream cheese   asparagus   crab meat   spicy sauce   |           |
| <b>Baked Dynamite</b>  | <b>7</b>  |
| salmon   tuna   spicy sauce  |           |
| <b>Crunchy Rodney</b>  | <b>8</b>  |
| shrimp   cucumber   spicy sauce   flakes   |           |
| <b>Bobby</b>   | <b>12</b> |
| shrimp tempura   spicy tuna   lobster sauce  |           |
| <b>Danny •lightly fried*</b>   | <b>12</b> |
| salmon   tuna   asparagus   cream cheese   spicy crab  |           |
| <b>Tiger</b>   | <b>10</b> |
| shrimp tempura   masago   lettuce   cucumber<br>avocado   lobster sauce                                    |           |
| <b>New York*</b>   | <b>9</b>  |
| yellow tail   avocado   cucumber   masago  |           |
| <b>Rainbow</b>   | <b>12</b> |
| California roll   assortment of fresh fish   |           |
| <b>Seattle*</b>  | <b>10</b> |
| crabstick   cucumber   avocado   scallop   masago  |           |
| <b>Beyond Triangles*</b>   | <b>14</b> |
| tuna   yellow tail   avocado   soy vinaigrette   chips   |           |
| <b>Angry Salmon*</b>   | <b>10</b> |
| cajun seared salmon   avocado   flakes   fresh salmon<br>jalapeno   teriyaki   spicy sauce   wasabi aioli  |           |
| <b>Godzilla • lightly fried • serves 2</b>   | <b>18</b> |
| shrimp   soft shell   cream cheese   asparagus   crabstick<br>seaweed salad   teriyaki sauce   spicy sauce |           |
| <b>Volcano • lightly fried*</b>  | <b>10</b> |
| tuna   shrimp   asparagus   Sriracha   spicy aioli   |           |
| <b>Vegetable Tempura</b>   | <b>7</b>  |
| asparagus   sweet potato   avocado   spicy aioli   |           |
| <b>Shrimp Tempura Roll</b>   | <b>8</b>  |

## To share (petite)

### By Land

|   |    |
|---|----|
| <b>Fried Spring Roll</b>                                  | 3  |
| clear noodles   mushrooms   cabbage   pork   peanut sauce |    |
| <b>Chicken Lettuce Wrap</b>                               | 8  |
| lettuce   carrot   shiitake   sake-ginger sauce           |    |
| <b>Pork Riblets</b>                                       | 6  |
| buffalo or teriyaki sauce   ranch or bleu cheese          |    |
| <b>Pork Dumplings</b>                                     | 5  |
| fried or steamed   house-made dumpling sauce              |    |
| <b>Curry Puffs</b>  | 5  |
| chicken   curry   vegetables   spicy mayo                 |    |
| <b>Baby Lamb Chops • medium rare</b>                      | 10 |
| herbs   balsamic reduction   plantain mash                |    |
| <b>Meatballs</b>  | 8  |
| pork   beef   teriyaki sauce   fresh pineapple            |    |
| <b>Grilled Dates</b>                                      | 6  |
| prosciutto   goat cheese                                  |    |
| <b>Grilled Prosciutto wrapped Asparagus</b>               | 6  |
| <b>Southwest BBQ Pizza</b>                                | 7  |
| grilled chicken   corn   black beans   chipotle sauce     |    |
| <b>Beef Carpaccio • rare*</b>                             | 10 |
| caper   lime zest   parmesan shaves   fleur de sel        |    |

### By Sea

|   |   |
|---|---|
| <b>Fried Calamari</b>   | 8 |
| nori   wasabi+Sriracha aioli   Thai sweet chili sauce                         |   |
| <b>Tempura Sampler</b>  | 9 |
| shrimp   asparagus   sweet potato   red pepper<br>broccoli   orange-soy glaze |   |
| <b>Tuna Tartare*</b>  | 9 |
| soy vinaigrette   avocado   plantain chips<br>balsamic reduction              |   |
| <b>Seared Peppered Tuna • rare*</b>   | 9 |
| wasabi aioli   Sriracha   seaweed salad                                       |   |
| <b>Sake Ceviche*</b>  | 9 |
| shrimp   calamari   scallop   jalapeno   plantain chips                       |   |
| <b>Salt and Pepper Calamari</b>   | 8 |
| scallion   jalapeño   sesame oil   garlic                                     |   |
| <b>Seared Cajun Scallops</b>  | 9 |
| seaweed salad   roasted red pepper coulis                                     |   |
| <b>Mini Crab Cakes</b>  | 8 |
| chipotle Sriracha cream sauce   |   |
| <b>Coconut Shrimp</b>   | 7 |
| lobster sauce   sweet chili sauce   |   |
| <b>Tempura Soft Shell Crab</b>  | 6 |
| roasted corn and black bean salsa   |   |
| <b>Shrimp Scampi</b>  | 7 |
| tomatoes   garlic   butter   sherry   caper   crostini                        |   |

### Vegetarian

|  |   |
|--|---|
| <b>Edemame</b>   | 3 |
| <b>Sesame Seaweed Salad</b>  | 5 |
| <b>Roasted Goat Cheese</b>   | 6 |
| caramelized onions   thyme honey   crostini                          |   |
| <b>Pineapple Cheese Wonton</b>                                       | 6 |
| cream cheese   pineapple   roasted pineapple relish                  |   |
| <b>Tempura Sampler</b>   | 7 |
| asparagus   sweet potato   red pepper   broccoli<br>orange-soy glaze |   |
| <b>House marinated Olives and Artichokes</b>                         | 5 |

|  |   |
|--|---|
| <b>Vegetable Dumplings</b>                                 | 5 |
| fried or steamed   house-made dumpling sauce               |   |
| <b>Water melon</b>   | 5 |
| mozzarella   balsamic reduction                            |   |
| <b>Sautéed Spinach</b>                                     | 4 |
| raisin   pine nuts   garlic                                |   |
| <b>Stuffed Mushrooms</b>                                   | 5 |
| cashew nuts   garlic   onion   spicy alfredo sauce         |   |
| <b>Hummus</b>  | 5 |
| plantain chips   Thai basil   lemongrass                   |   |
| <b>White Pizza</b>   | 6 |
| olive oil   ricotta cheese   fresh mozzarella   Thai basil |   |

## Entrées

|  |     |
|--|-----|
| <b>Catch of the Day</b>  | M/P |
| <b>Filet Mignon</b>  | 20  |
| asparagus potato hash   carrot medley   watermelon<br>champagne sauce          |     |
| <b>Pan-seared Sea Bass</b>   | 20  |
| soy-ginger sauce   spinach   brown rice  |     |
| <b>Chicken Kebob</b>   | 16  |
| red pepper   artichoke hearts   peaches<br>mango adobo glaze   wild rice pilaf |     |
| <b>Brie Stuffed Quail</b>  | 18  |
| mushroom beurre blanc   ramps   heirloom flan                                  |     |
| <b>Citrus Ginger Veal Scaloppine</b>   | 18  |
| cipolini onion mash potatoes   grilled asparagus                               |     |
| <b>“Deconstructed Sushi”</b>   | 17  |
| tempura tuna (medium rare)   coconut cilantro rice<br>pickled seaweed salad    |     |
| <b>Basil Goat Cheese Ravioli</b>   | 15  |
| squash blossom   heirloom tomatoes   asparagus sauce<br>parmesan shaves        |     |
| <b>From the Wok</b>  |     |
| <b>Shrimp Pad Thai</b>   | 12  |
| rice noodles   vegetables   sweet radish   peanuts                             |     |
| <b>Red Curry Chicken</b>   | 10  |
| coconut milk   Thai basil   green beans  |     |
| <b>Soft Shell Crabs</b>  | 13  |
| spicy tomatoes sauce   rice   steam vegetables                                 |     |
| <b>Shrimp and Scallop</b>  | 13  |
| rice   sweet and sour sauce   celery   onion                                   |     |
| <b>Hawaiian Chicken</b>  | 10  |
| cashews   pineapples   broccoli   rice   |     |
| <b>Sweet and Sour Fried Tofu</b>   | 10  |
| onions   tomatoes   pineapples   cucumber   rice                               |     |
| <b>Red Curry Tofu</b>  | 10  |
| Thai basil   coconut milk   green beans   rice                                 |     |
| <b>Spicy Scallops</b>  | 13  |
| chili paste   vegetables   Thai basil   rice                                   |     |

## White by Glass

|   |   |
|---|---|
| Château Anniche Bordeaux Blend 08, France | 6 |
| Arete Chardonnay 06, Virginia             | 6 |
| Giocato Pinot Grigio 08, Slovenia         | 6 |
| Beyond Sauvignon Blanc 08, South Africa   | 6 |
| Rudi Wiest Rhine River Riesling, Germany  | 6 |

## Red by Glass

|  |   |
|--|---|
| Chilensis Reserve Pinot Noir 08, Chile     | 6 |
| Shoofly Shiraz 08, Australia               | 6 |
| Rabbit Ridge Merlot 08, California         | 6 |
| Finca el Reposo Malbec 06, Argentina       | 6 |
| Sun Dance Cabernet Sauvignon 07, Chile     | 6 |
| Peachy Canyon Red Zinfandel 06, California | 6 |

## Bubbles

|   |      |
|---|------|
| Riondo Prosecco 187's, Italy              | 6/10 |
| Tocco Prosecco, Italy                     | 21   |
| Champagne Gatinois Grand Cru Brut, France | 57   |

## Whites

|  |    |
|--|----|
| Monchoff Estate Riesling 07, Germany                   | 33 |
| Zind-Humbrecht Zind 05, France                         | 46 |
| Babich Sauvignon Blanc 08, New Zealand                 | 20 |
| Prieler Pinot Blanc 07, Austria                        | 39 |
| Salneval Albarino 08, Spain                            | 24 |
| D'Arenberg Hermit Crab Marsanne/Viognier 07, Australia | 30 |
| Elena Walch Pinot Grigio 08, Italy                     | 29 |
| Villa Fratina Pinot Grigio 07, Italy                   | 35 |
| Raimbault Sancerre 07, France                          | 46 |
| Terra Ventoux Grenache Blanc 08, France                | 21 |
| Pacific Rim Gewurztraminer 07, Washington              | 24 |
| Frei Brothers Chardonnay 07, California                | 23 |
| Tolosa No Oak Chardonnay 07, California                | 28 |
| Neyers Chardonnay 07, California                       | 58 |

## Reds

|   |     |
|---|-----|
| Drouhin La Foret Pinot Noir 06, France          | 29  |
| Patricia Green Pinot Noir Reserve 07, Oregon    | 55  |
| Terra Ventoux Syrah/Grenache 06, France         | 21  |
| Artazuri Garnacha 07, Spain                     | 25  |
| Own Roe Abbot'd Table Blend 07, Washington      | 49  |
| Carpazo Rosso di Montalcino Vendemmia 01, Italy | 35  |
| Casillelo del Diablo Reserve Shiraz 05, Chile   | 22  |
| Ermitage du Pic Saint Loup Syrah 06, France     | 33  |
| Terre del Grico Salice Salentino 03, Italy      | 36  |
| Casa Silva Carmenere Reserve 06, Chile          | 29  |
| Campus Oaks Old Vines Zinfandel 07, California  | 21  |
| Cristobal Malbec 06, Argentina                  | 20  |
| Avieso Reserve Malbec 06, Argentina             | 23  |
| Tierra Divina Malbec 06, Argentina              | 30  |
| Parcel 41 Merlot 06, California                 | 35  |
| Prince Michel Cabernet Franc, Virginia          | 24  |
| Lapis Luna Cabernet Sauvignon 05, California    | 24  |
| Vina Robles Cabernet Sauvignon 06, California   | 31  |
| Turnbull Cabernet Sauvignon 05, California      | 85  |
| Chateau Paveil de Luze Cab/Cab Franc 06, France | 49  |
| Chateau Tour Chantecaille Blend 05, France      | 63  |
| Senechaux Chateauneuf du Pape, France           | 120 |

## Sake

|                              |    |
|------------------------------|----|
| Zipang Sparkling, Japan      | 10 |
| Nigori Unfiltered, Japan     | 12 |
| Ninki-ichi filtered, Japan   | 16 |
| Shuzou Ginjo filtered, Japan | 22 |

18% gratuity may be applied to a party of 5 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.