

Soup | Salad

Miso Soup fresh tofu seaweed flakes	3
Hot and Sour Soup mushrooms bamboo shoots tofu eggs	4
Southwestern Chicken Salad romaine corn black beans fried tortilla avocado mozzarella cilantro-lime dressing	4/8
Wedge Salad iceberg lettuce bacon bleu cheese dressing tomatoes	3/6
BEYOND Cobb Salad lettuce bacon egg tomatoes bleu cheese avocado choice of white wine vinaigrette, honey mustard or ranch	3/7
Oriental Chicken Salad fried wonton romaine tomatoes cucumber onion carrot mandarin oranges sesame-ginger dressing	6.95

Sashimi | Nigiri (two pieces)

Sashimi Sampler* (12 slices)	17
Sushi Entrée* 5 nigiri spicy tuna roll California roll	19
Sushi Sashimi Combo* 5 nigiri 6 sashimi California roll	19
Yellowtail* 5	Sea Scallop* 4.5
Tuna* 5	Real Crab 4
Salmon* 4.5	Eel 4.5
Shrimp 3.5	Masago (Roe)* 3
Crab Sticks 3	Smoked Salmon 4
Tilapia* 4	Tamago (sweet egg) 3

Hand Roll (one cone)

Yellowtail* cucumber avocado masago Sriracha aioli	6
Tri-Delts* yellowtail tuna salmon cucumber lobster sauce	7
Philly cream cheese cucumber smoked salmon	5
Tuna* soy vinaigrette scallions avocado	6

Maki • sushi rolls

Cooked

Amy Roll • lightly fried	10
cream cheese salmon crab meat spicy sauce	
California	7
crab stick cucumber avocado	
Dragon	11
shrimp tempura eel avocado teriyaki sauce	
Maryland	9
real crabmeat cucumber Old Bay wasabi aioli	
Dukes	11
shrimp tempura avocado spicy crab meat teriyaki	
Japanese Breakfast	8
tamago cucumber cream cheese smoked salmon	
Eel	8
scallions cucumber teriyaki sauce	
White Knight	9
cream cheese asparagus crab meat spicy sauce	
Baked Dynamite	7
salmon tuna spicy sauce	
Crunchy Rodney	8
shrimp cucumber spicy sauce flakes	
Godzilla • lightly fried • serves 2	18
shrimp soft shell cream cheese asparagus crabstick seaweed salad teriyaki sauce spicy sauce	
Vegetable Tempura	7
asparagus sweet potato avocado spicy aioli	

Raw or Partially Cooked

Spicy Tuna*	8
cucumber sesame seeds scallions	
Soft Shell Crab*	11
cucumber avocado scallions masago lobster sauce	
Tiger*	10
shrimp tempura masago lettuce cucumber	
True California*	8
real crab meat cucumber avocado masago	
New Orleans*	9
seared Cajun salmon cucumber scallions spicy sauce	
Eva*	10
tuna crabmeat asparagus lobster sauce	
Treo*	9
salmon tuna yellowtail masago	
Bobby*	12
shrimp tempura spicy tuna lobster sauce	
Danny •lightly fried*	12
salmon tuna asparagus cream cheese spicy crab avocado lobster sauce	
New York*	9
yellow tail avocado cucumber masago	
Rainbow*	12
California roll assortment of fresh fish	
Angry Salmon*	10
Cajun seared salmon avocado flakes fresh salmon jalapeno teriyaki spicy sauce wasabi aioli	
Volcano • lightly fried*	10
tuna shrimp asparagus Sriracha spicy aioli	

Beginners

By Land

Fried Spring Rolls	3
clear noodles mushrooms cabbage pork peanut sauce	
Chicken Lettuce Wrap	8
lettuce carrot shiitake sake-ginger sauce	
Pork Riblets	6
buffalo or teriyaki sauce ranch or bleu cheese	
Pork Dumplings	5
fried or steamed house-made dumpling sauce	
Curry Puffs	5
chicken curry vegetables spicy mayo	
Meatballs	6
pork beef teriyaki sauce fresh pineapple	
Grilled Dates	6
prosciutto goat cheese	
Grilled Prosciutto wrapped Asparagus	6
balsamic glaze	
Southwest BBQ Pizza	7
grilled chicken corn black beans chipotle sauce	

By Sea

Fried Calamari	8
nori wasabi+Sriracha aioli Thai sweet chili sauce	
Tempura Sampler	9
shrimp asparagus sweet potato red pepper broccoli orange-soy glaze	
Tuna Tartare*	9
soy vinaigrette avocado plantain chips balsamic reduction	
Seared Peppered Tuna • rare*	9
wasabi aioli Sriracha seaweed salad	
Salt and Pepper Calamari	8
scallion jalapeño sesame oil garlic	
Mini Crab Cakes	8
chipotle Sriracha cream sauce	
Coconut Shrimp	7
lobster sauce sweet chili sauce	

Vegetarian

Hummus	5
plantain chips Thai basil	
White Pizza	6
ricotta mozzarella tomatoes Thai basil	
Roasted Goat Cheese	6
caramelized onions honey crostini	
Pineapple Cheese Wonton	6
cream cheese pineapple roasted pineapple relish	
Tempura Sampler	7
asparagus sweet potato red pepper broccoli orange-soy glaze	
Vegetable Dumplings	5
fried or steamed house-made dumpling sauce	
Stuffed Mushrooms	5
cashew nuts garlic spicy cream sauce	
Sesame Seaweed Salad	5
Edamame	3

Entrees

Seafood

- Pan Seared Chilean Sea Bass** 19
soy-ginger sauce | sesame oil | brown rice | Napa cabbage
- Sesame Crusted Tuna (rare)*** 16
carrot and grilled onion slaw | mandarin-ginger noodles
- Grilled Salmon** 13
brown sugar-miso glazed | snow peas | sushi rice
- House-made Crab Cakes** 15
grilled pineapple relish | lime-cilantro cabbage slaw
Thai sweet chili sauce
- Spicy Scallops** 13
chili-garlic sauce | vegetables | Thai basil | rice
- Crispy Shrimp and Scallops** 13
Sweet and sour sauce | mixed vegetables | rice

Poultry and Meat

- Rib Eye Steak 10 oz.** 17
bleu cheese mashed potatoes | chipole-hoisin BBQ sauce
seasonal vegetables
- Roasted Half Duck** 16
spicy curry | Thai basil | brown rice | steamed vegetables
- Crispy Orange Chicken or Beef** 12
ginger orange sauce | mixed vegetables | rice
- Slow Cooked Natural Pork Shank** 15
herb polenta cakes | seasonal vegetables | balsamic reduction
- BEYOND Beef** 13
peanut sauce | rice vermicelli | lettuce | carrot | lemongrass
- Hawaiian Chicken** 11
cashew nuts | pineapples | broccoli | rice
- Red Curry** 11
chicken, beef or tofu | coconut milk | green beans | rice

Noodles and Fried Rice

- Crispy Egg Noodles** 12
Chicken, beef or tofu | vegetables | ginger and garlic sauce
Make it seafood (shrimp, scallops and calamari) 14
- Pad Thai Noodles** 11
chicken, beef or tofu | rice noodles | vegetables
sweet radish | peanuts
With Shrimp 12
- Spicy Drunken Noodles** 11
chicken, beef or tofu | rice noodles | Thai basil | vegetables
Make it seafood (shrimp, scallops, and calamari) 12
- Fried Rice** 9
chicken or beef | mixed vegetables | eggs | onion
Make it seafood (shrimp, scallops, and calamari) 10

White by Glass

Chartron La Fleur Bordeaux Blanc, France	6
Arete Chardonnay, Virginia	6
Giocato Pinot Grigio, Slovenia	6
Beyond Sauvignon Blanc, South Africa	6
Rudi Wiest Rhine River Riesling, Germany	6

Red by Glass

Chilensis Reserve Pinot Noir, Chile	6
Shoofly Shiraz, Australia	6
Brown Stone Merlot, California	6
Finca el Reposo Malbec, Argentina	6
Sun Dance Cabernet Sauvignon, Chile	6

Bubbles

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

Whites

Monchoff Estate Riesling, Germany	33
Babich Sauvignon Blanc, New Zealand	20
Salneval Albarino, Spain	24
D'Arenberg Hermit Crab Marsanne/Viognier, Austraria	30
Elena Walch Pinot Grigio, Italy	29
Villa Fratina Pinot Grigio, Italy	35
Merlin Cherrier Sancerre, France	46
Terra Ventoux Grenache Blanc, France	21
Pacific Rim Gewurztraminer, Washington	24
Frei Brothers Chardonnay, California	23
Foxglove Chardonnay, California	29
Neyers Chardonnay, California	58

Reds

Drouhin La Foret Pinot Noir, France	29
Patricia Green Pinot Noir Reserve, Oregon	55
Terra Ventoux Syrah/Grenache, France	21
Artazuri Garnacha, Spain	25
Own Roe Abbot'd Table Blend, Washington	49
Carpazo Rosso di Montalcino Vendemmia, Italy	35
Casillelo del Diablo Reserve Shiraz, Chile	22
Ermitage du Pic Saint Loup Syrah, France	33
Terre del Grico Salice Salentino, Italy	36
Casa Silva Carmenere Reserve, Chile	29
Campus Oaks Old Vines Zinfandel, California	21
Cristobal Malbec, Argentina	20
Tierra Divina Malbec, Argentina	30
Parcel 41 Merlot, California	35
Prince Michel Cabernet Franc, Virginia	24
Lapis Luna Cabernet Sauvignon, California	24
Vina Robles Cabernet Sauvignon, California	31
Turnbull Cabernet Sauvignon, California	85
Chateau Paveil de Luze Cab/Cab Franc, France	49
Chateau Tour Chantecaille Blend, France	63
Chasing Lions Bordeaux Blend, California	27
Senechaux Chateauneuf du Pape, France	120

Sake

Zipang Sparkling, Japan	10
Nigori Unfiltered, Japan	12
Ozeki DRY Jun-Mai filtered, Japan	6
Ninki-ichi filtered, Japan	16
Mu Sake Jun-Mai-Daiginjo filtered, Japan	25

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.

Martinis 9

Ginger Bread Cookie

Stoli Vanilla | Goldschlager | Bailey's | ginger bread syrup | half and half

Thin Mint

Vodka | Creme de Cacao | Creme de Menthe

Beyond Cosmo

Vodka | Cointreau | cranberry | fresh lime

Raspberry Beret

Raspberry Vodka | Cointreau | fresh lime

Moulin Rouge

Vodka | Grand Marnier | pineapple | blood orange

Paradise

Midori | Malibu | whipped cream | pineapple juice

Margarita Up

1800 | squeezed lemon and lime | orange juice
Grand Marnier | salt rim

Lemon Drop

Absolut Citron | Limoncello | fresh lemon | sugar

Skinny Pomegranate

Vodka | POM | simple syrup | lime

Mango Rush

Parrot Bay Mango | Light Rum | pineapple | O.J.

Saketinis 8

Lei Ya

Sake | Chambord | cranberry | pineapple

Vanilla Ginger

Sake | Stoli Vanilla | ginger

Original

Nigori Unfiltered Sake | Vodka | cucumber

Cocktails 7

Sangria

Red wine | fresh fruit | apricot brandy

Pumpkin Russian

Vodka | Kahlua | H&H | pumpkin syrup

Passionate Mango

Dark Rum | Mango Rum | passion fruit and mango

City Sun Tea

Firefly Sweet Tea Vodka | sour mix | soda

Angel

Vodka | Malibu | Peach Schnapps | pineapple | O.J

Zombie

Myers | Bacardi | Captain Morgan | Apricot Brandy
pineapple | fresh lime

Asian Hurricane

Malibu | Midori | Vodka | O.J. | grenadine

Beyond Mimosa

Prosecco | blood orange

Hawaiian Punch

Vodka | Sloe Gin | Amaretto | O.J. | pineapple

Day Dream

Frangelico | Godiva | Bailey's | Stoli | H&H

Ani

Light Rum | Parrot Bay Mango | POM | passion
and mango juice

On Tap 4

6 different varieties of beer on tap

Bottles 3.5 – 5

Bud Light	Sapporo (Japan)
Budweiser	Hoegaarden
Coors Light	New Castle
Stella Artois	Yuengling
Corona	Lion Stout
Miller light	Sam Adams
Michelob Ultra	Brooklyn Lager

Kostritzer Schwarzbier
Breckenridge 471 IPA
Brooklyn Pennant Ale
Chang (Thailand)