

## SUSHI & SASHIMI

	Nigiri	Sashimi
Tuna (Maguro)	12	16
Yellowtail (Hamachi)	13	17
Salmon (Sake)	12	16
Fresh Water Eel (Unagi)	13	17
Octopus (Tako)	12	16
Crabmeat (Kani)	9	12
Peppered Tuna	12	16

## SUSHI ROLLS

	Hand Roll	Cut Roll
California	11	13
Spicy Tuna	12	14
Vegetable	8	10
Philly	11	13
Eel & Cucumber	14	16
Shrimp Tempura	14	16
Salmon	12	14
Rainbow	17	19
Spider	16	18
Yellowtail	14	16

## SPECIALTY ROLLS

**Lillie's Roll** 18  
Spicy tuna, avocado & eel sauce

**Yum Yum Babe** 21  
Shrimp tempura, crab mix, cucumber, spicy salmon, avocado & spicy ponzu mayo

**Dragon** 18  
Kani kama, cream cheese, cucumber, masago, tuna & avocado

**Sex On The Beach** 19  
California roll, spicy tuna, jalapeños & spicy yummy sauce

**Kamikaze** 20  
Shrimp tempura, cream cheese, jalapeño, kani kama, wasabi tobiko, Sriracha & dried shallots

**Stop, Drop, & Roll** 20  
Tempura Shrimp, Avocado, Spicy Mayo, Topped with Kani & Eel Sauce

**The Boardwalk** 22  
Crunchy soft shell crab, cucumber, spicy tuna, crabmix, & sweet soy

**Rising Sun** 21  
House made pepper tuna, spicy tuna, avocado, & orange masago

**Samurai** 20  
Salmon, spicy tuna, avocado, fried asparagus, panko bread crumbs & spicy mayo

## SMALL PLATES

<b>Edamame</b> 8
<b>Pot Stickers</b> 15 Soy vinegar sauce
<b>Vegetable Spring Rolls</b> 13 Sweet & sour duck sauce
<b>Crab Rangoon</b> 14 Spicy plum sauce
<b>BBQ Spare Ribs</b> 17 Chinese BBQ sauce & sesame seeds
<b>Crispy Dynamite Shrimp</b> 17 Spicy mayonnaise
<b>Shrimp Tempura</b> 16 Mirin sauce
<b>Chicken Wings</b> 19 Tempura Battered in Garlic Seasoning and Deep Fried
<b>Cold Jellyfish</b> 18
<b>Egg Rolls</b> 14 Duck sauce
<b>Vegetable Tempura</b> 13 Mirin sauce

## SOUPS & SALADS

<b>Wonton</b> 12 Shrimp & pork stuffed wontons, seasonal vegetables
<b>Seafood Soup</b> 20 Shrimp, Scallop, White Egg, Tofu
<b>Miso Soup</b> 9 Tofu, seaweed, & scallions
<b>Hot &amp; Sour</b> 9 Chicken broth, bamboo shoots, mushroom, tofu, dark soy & egg
<b>Kani Salad</b> 9
<b>Marinated Seaweed Salad</b> 10 Topped with carrots & sesame seeds in a soy ginger marinade
<b>House Salad</b> 10 Iceberg lettuce, julienned carrots, sliced cucumbers, tomatoes & crispy wonton cracker

## RICE & VEGETABLES

<b>House Fried Rice</b> 17 Beef, pork, chicken, vegetables & Kimchi
<b>Kimchi Fried Rice</b> 12
<b>Crab Fried Rice</b> 36 Crabmeat & scallions
<b>Vegetable of the Day</b> 18
<b>XO Seafood Fried Rice</b> 32
<b>XO String Beans</b> 20

## DESSERTS

<b>Green Tea Gelato</b> 9
<b>Red Bean Gelato</b> 9
<b>Mochi Ice Cream</b> 9 Assorted Flavors

## NOODLE BOWLS

<b>Vietnamese Pho</b> 19 Fish balls, beef balls, rare beef or a combination
<b>Chicken Noodle</b> 18 Shredded chicken, scallions & seasonal vegetables
<b>Vegetable Noodle</b> 16 Thin egg noodles, fresh enoki mushrooms, snow peas, yu choy, bean sprouts, scallions & fried shallots
<b>Wonton Egg Noodle</b> 18 Shrimp & Pork Stuffed Wonton, Egg noodles, & Seasonal Vegetable
<b>Curry Brisket</b> 22 Beef brisket braised in Malaysian curry sauce
<b>Fish Ball</b> 17 Steamed and fried fish balls & seasonal vegetable
<b>Spicy Seafood Udon Noodle</b> 35 Shrimp & scallop with Shanghai bok choy

## CHEF SPECIALTIES

<b>Stew Curry Beef Brisket</b> 30 With Potato and White Rice
<b>Chilean Sea Bass</b> 59 Steamed or Pan Fried
<b>Kalbi Korean Short Rib</b> 36

## WOK ENTRÉES

Served with Steamed Rice  
Substitute Shrimp \$5 With Any Entrée

<b>Sweet &amp; Sour Chicken</b> 24 Traditionally prepared with bell peppers & pineapple
<b>General Tso's Chicken</b> 24 Crispy fried chicken, spicy garlic sauce & broccoli
<b>Happy Family</b> 30 Stir-fried BBQ pork, chicken, shrimp & mixed vegetables
<b>Beef &amp; Broccoli</b> 28 Stir-fried with garlic & ginger in oyster sauce
<b>Pepper Steak</b> 28 Stir Fried with Bell Peppers and Onions in a Light Oyster Sauce
<b>Mongolian Beef</b> 28 Yu choy, onions, & scallions
<b>XO Shrimp</b> 38 Stir-fried jumbo shrimp, XO sauce

## WOK - FRIED NOODLES

<b>Stir-Fried Lo Mein Noodles</b> 20 Chicken, pork or vegetables \$3 upcharge for shrimp or beef option
<b>Hong Kong Crisp Seafood Noodles</b> 28 Shrimp, scallops & squid with Chinese mixed vegetables
<b>Stir-Fried Beef Chow Fun</b> 24 Bean sprouts & scallions
<b>Stir-Fried Pad Thai</b> 20 Chicken, pork or vegetables with a peanut topping \$3 upcharge for shrimp or beef option
<b>Singapore Noodle</b> 23 BBQ Pork, Shrimp, & Chicken in Curry

# WINE

	GLASS	BOTTLE
Korbel Brut Sparkling	11	
Martini & Rossi Asti Spumante	11	43
Veuve Clicquot Brut 'Yellow Label'		100
Sterling Pinot Grigio	9	35
Pine Ridge Chenin Blanc - Viognier	10	39
Coppola 'Director's Cut' Chardonnay	10	39
Provenance Sauvignon Blanc	9	35
Cakebread Sauvignon Blanc	16	63
J. Lohr Bay Mist Riesling	9	35
Cono Sur Pinot Noir	9	35
Casa Lapostolle Merlot	8	31
Terrazas Cabernet Sauvignon	10	39
Jordan Cabernet Sauvignon		110
Takara Plum	8	31

# BEER

Bud Light, USA	6.5	Asahi Super Dry, Japan	7.5
Budweiser, USA	6.5	Kirin Ichiban, Japan	7.5
Coors Light, USA	6.5	Kirin Ichiban Light, Japan	7.5
Corona, Mexico	7.5	Sapporo, Japan	7.5
Heineken, Holland	7.5	Sapporo Reserve 22 oz., Japan	8.25
Michelob Ultra, USA	7	Soju, Korea	12
Miller Lite, USA	6.5		
Stella Artois, Belgium	8		

# SAKE

	GLASS	BOTTLE
Junmai - (Clean & Well Structured)		
Hiro 'Red' (300ml)		34
Tozai 'Living Jewel' (720ml)	12	36
Junmai Ginjo - (Premium)		
Hiro 'Blue'		(300ml) 43
Rihaku 'Wandering Poet'		(300ml) 38
Kanbara 'Bride of the Fox'	22	(720ml) 66
Junmai-Sho - Clean & well structured		
Junmai Nigori - (Unfiltered) Semi-sweet, refreshing flavor		
Tozai 'Snow Maiden'		(300ml) 30
Dreamy Clouds		(300ml) 38
Dewatsuru		(720ml) 58
Kimoto Junmai - (Special)		
Akita Seishu Shuzo		(720ml) 62
Junmai Daiginjo - (Super Premium) Fragrant, pure, delicate & complex		
Horin		(300ml) 38
Takatenjin 'Soul of the Sensei'		(720ml) 60
Sparkling		
Zipang		(250ml) 28
HouHouShu		(300ml) 34
Hot Sake		
Gekkeikan		6

# COCKTAILS

13

## Orange Blossom

Haku vodka, dry sake, Pavan orange blossom liqueur, cherry blossom

## Day Lily

Effen yuzu vodka, Dekuyper orange liqueur, apricot nectar, fresh sour mix, cucumber wheel, hibiscus flower

## Gin Yuzu Sparkler

Roku gin, Monin yuzu puree, fresh lemon juice, simple syrup, club soda, grapefruit, mint

## Osaka Old Fashioned

Suntory toki whiskey, Demerara syrup, cherry dark vanilla bitters, angostura bitters, luxardo cherries

## East Meets Manhattan

Knob creek bourbon, Suntory Toki whiskey, amaro lucano, angostura bitters topped with dehydrated orange wheel

## Effen Good Time

Effen yuzu vodka, Dekuyper ginger liqueur, green tea simple syrup, fresh grapefruit juice, fresh lime juice, cucumber

## Tea Service

Suntory Toki whiskey, green tea simple syrup, fresh lemon juice, mint, thyme

## Garden Party

Effen yuzu vodka, green tea simple syrup, fresh lime juice, mint, cucumber

# HAPPY HOUR

## SMALL PLATES

Edamame 6	Vegetable Tempura 9
Chinese Pulled Pork 9	Vegetable Spring Rolls 9
Bao buns	Sweet chili sauce
Dragon Shrimp 9	Chicken Pot Stickers 9
Spicy mayo, Sriracha	(6) Ginger-scallion soy sauce

## SKEWERS

Chicken Satay 7
Peanut satay sauce
Beef Satay 8
Peanut satay sauce
Shrimp Satay 8
Peanut satay sauce
Sweet & Sour Chicken 7
Bell pepper, pineapple, sweet & sour dipping sauce

## SUSHI ROLLS 9

Spicy Tuna Roll • Salmon (Sake)  
California Roll • Philly Roll

## SPECIALTY ROLLS 10

Lillie's Roll
Spicy tuna, avocado, eel sauce
Taste of A.C. Roll
Kani, takuan, cucumber, eel sauce
Shanghai Sunset
Shrimp tempura, avocado, masago

## HALF-PRICED BOTTLES OF SAKE

Zipang 14	Rihaku Wandering Poet 19
Hou Hou Shu 17	Dewatsuru Junmai Nigori 29
Hiro Red 17	Tozai Snow Maiden 15

## HOUSE SAKE 5

## DOMESTIC BOTTLED BEER 4

Bud Light • Budweiser • Coors Light  
Michelob Ultra • Miller Lite

## IMPORTED BOTTLED BEER 5

Asahi • Kirin Light • Kirin Ichiban • Sapporo  
Heineken • Corona Extra

## HOUSE WINES 6

Cabernet • Merlot • Chardonnay • Riesling

## SPECIALTY DRINKS 7

Green Tea Time
Malibu Mango
Jeju Sunset