



# DINNER MENU



## Appetizers

D1.	<b>Edamame</b> ( <i>Lightly salted soy beans</i> ) .....	\$6.95
D2.	<b>Veggie Gyoza</b> ( <i>fried or steamed</i> ) .....	\$8.95
D3.	<b>Sauteed Mushrooms</b> .....	\$9.95
D4.	<b>Hibachi Chicken Livers</b> .....	\$9.95
D5.	<b>Pork Gyoza</b> ( <i>fried or steamed</i> ) .....	\$9.95
D6.	<b>Shrimp Dumpling</b> ( <i>Steamed</i> ) .....	\$9.95
D7.	<b>Age-Dashi Tofu</b> .....	\$9.95
D8.	<b>Seafood Shao Mai</b> ( <i>Steamed</i> ) .....	\$9.95
D9.	<b>Shrimp Chive Cake</b> ( <i>Panfried</i> ) .....	\$9.95
D10.	<b>Chicken Yakitori</b> ( <i>Chicken skewer and vegetable served with teriyaki sauce</i> ) .....	\$14.95
D11.	<b>*Seared Beef Tataki</b> ( <i>Thinly slice beef served with ponzu sauce</i> ) .....	\$18.95
D12.	<b>Fried Soft Shell Crab</b> .....	\$14.95
D13.	<b>Pan Fried Calamari Rings w/ Bell Peppers</b> .....	\$17.95
D14.	<b>Mussels with Lemon Butter, Wine Sauce</b> .....	\$18.95
D15.	<b>*Fresh Daily Oysters</b> ( <i>Half dozen</i> ) .....	\$15.95
	<i>(Served raw on the half shell with cocktail sauce, lemon)</i>	



Steam Soft Buns

## Small Plates



Ahi Poke



Tuna, Salmon & Red Snapper

D18.	<b>Garlic Edamame</b> sautéed with olive oil & mild chili powder .....	\$8.95
D19.	<b>Steam Soft Buns.</b> Choice of: Chicken Katsu, or Pork Belly with baby arugula, cucumber & hoisin sauce .....	\$15.95
D20.	<b>*Spicy Salmon Rice Bowl</b> Spicy Salmon with rice, lettuce, cucumber, avocado, crispy onion, daikon sprinkled with masago and sesame seeds .....	\$19.95
D21.	<b>*Spicy Tuna Rice Bowl</b> Spicy Tuna Tuna with rice, lettuce, cucumber, avocado, crispy onion, daikon sprinkled with masago and sesame seeds .....	\$20.95
D22.	<b>*Spicy Chirashi Rice Bowl</b> Assorted sashimi pieces with rice, lettuce, cucumber, avocado, crispy onion, daikon sprinkled with masago and sesame seeds .....	\$21.95
D23.	<b>Spicy Seafood Rice Bowl</b> Assorted non-fish pieces with rice, lettuce, cucumber, avocado, crispy onion, daikon sprinkled with masago and sesame seeds .....	\$21.95
D24.	<b>Chicken with Lettuce Wrap</b> with scallions, water chestnuts over crispy rice sticks .....	\$18.95

**\* This item contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food-borne illness.**

Tuna Tataki with Miso Dressing



Tuna Tataki



Crabmeat & Spicy Salmon Tower



- D25. **Buttery Spicy Prawns** with baby arugula & fried lotus roots ..... \$17.95
- D26. **Crispy Calamari Steak** sautéed with broccoli in ginger plum sauce ..... \$21.95
- D27. **Salt & Pepper Shrimps** (without shells) on soft tacos with salsa verde ..... \$21.95
- D28. **\*Fresh Crabmeat & Spicy Salmon Tower** with mango, avocado, masago and spicy mayo ..... \$21.95
- D29. **\*Tuna Tataki** with ponzu sauce & seaweed salad ..... \$21.95
- D30. **\*Ahi Poke** with wonton chips & wasabi mayo ..... \$21.95
- D31. **\*Tuna Tataki** with Miso dressing. Lightly seared tuna sprinkled with sesame seeds, seaweed and masago in miso dressing ..... \$21.95
- D32. **\*Salmon Tempura** Sushi roll with sweet butter, sprinkled with scallion & masago ... \$18.95
- D33. **\*White Tuna Tataki** with avocado, scallion in cilantro & olive oil ..... \$21.95
- D34. **\*Tuna, Salmon & Red Snapper** wrapped with cucumber in wasabi dressing ..... \$21.95
- D35. **\*Salmon, cream cheese & asparagus** Sushi roll wrapped with Tuna ..... \$22.95
- D36. **\*Hamachi & avocado** served with daikon radish, jalapeno & ponzu sauce ..... \$22.95



## Ramen (ラーメン)

Substitute Shiratake (Tofu Noodles) +\$ 3



- D40. **Veggie Miso Ramen** ..... \$18.95  
Miso flavored noodle soup topped with tofu, napa cabbage, carrot, red pickled ginger, bamboo shoot, corn, beansprout, scallion, and dry seaweed.
- D41. **Veggie Shoyu Ramen** ..... \$18.95  
Shoyu flavored noodle soup topped with tofu, napa cabbage, carrot, red pickled ginger, bamboo shoot, corn, beansprout, scallion and dry seaweed.
- D42. **Spicy Umami Miso Ramen** ..... \$18.95  
Miso flavored noodle soup topped with minced pork, beansprout, scallion, napa cabbage, soft egg, corn, garlic, chili oil and dry seaweed.
- D43. **Chicken Wonton Ramen** ..... \$18.95  
Chicken broth with wonton, baby bok choy, scallion.
- D44. **Chashu Pork Miso Ramen** ..... \$18.95  
Miso flavored topped with marinated chashu pork, bamboo shoot, red pickled ginger, soft egg, corn, scallion, dry seaweed, beansprout and minced pork.
- D45. **Chicken Miso Ramen** ..... \$18.95  
Miso flavored topped with marinated chicken, bamboo shoot, red pickled ginger, soft egg, corn, scallion, dry seaweed, and beansprout.
- D46. **Chashu Pork Shoyu Ramen** ..... \$18.95  
Soy sauce based broth, topped with marinated chashu pork with red pickled ginger, corn, soft egg, scallion, dry seaweed, beansprout and minced pork.

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- D47. **Chicken Shoyu Ramen** ..... \$18.95  
*Soy sauce based broth topped with marinated chicken with red pickled ginger, corn, soft egg, scallion, dry seaweed, and beansprout.*
  - D48. **Chashu Pork Spicy Miso Ramen** ..... \$18.95  
*Miso flavored topped with marinated chashu pork, bamboo shoot, red pickled ginger, soft egg, corn, scallion, dry seaweed, beansprout and minced pork, garlic and chili oil.*
  - D49. **Chicken Spicy Miso Ramen** ..... \$18.95  
*Miso flavored topped with marinated chicken, bamboo shoot, red pickled ginger, soft egg, corn, scallion, dry seaweed, beansprout, garlic and chili oil.*
  - D50. **Chashu Pork Tonkotsu Ramen** ..... \$18.95  
*Tonkotsu flavored noodle soup topped with marinated chashu pork, soft egg, bamboo shoot, red pickled ginger, scallion, dry seaweed, and beansprout with minced pork.*
  - D51. **Chicken Tonkotsu Ramen** ..... \$18.95  
*Tonkotsu flavored noodle soup topped with marinated chicken, soft egg, bamboo shoot, red pickled ginger, scallion, dry seaweed, and beansprout.*
  - D52. **Seafood Miso Ramen** ..... \$20.95  
*Miso flavored noodle soup topped with shrimp, squid, kani, red pickled ginger, soft egg, scallion, dry seaweed, spinach and black garlic oil.*
  - D53. **Seafood Shoyu Ramen** ..... \$20.95  
*Soy sauce based broth topped with shrimp, squid, kani, red pickled ginger, corn, soft egg, scallion, dry seaweed, spinach and black garlic oil.*
  - D54. **Braised Beef Brisket Ramen** ..... \$20.95  
*Shoyu Flavored noodle soup topped with braised briskets, baby bok choy, soft egg, bamboo shoot, red pickled ginger, scallion, dry seaweed.*

### Ramen Extra Toppings

Chashu Pork	\$3	Minced Pork	\$2	Noodle	\$2	Avocado	\$2
Napa	\$1	Dry Seaweed	\$1	Tofu	\$1	Picked Ginger	\$1
Corn	\$1	Beansprouts	\$1	Carrots	\$1	Scallion	\$1
Bamboo Shoots	\$1	Garlic & Chili Oil	\$1	Soft Egg	\$1	Mushroom	\$2
Kim Chi	\$2	Slices of Chicken	\$3				

\*\* We feature white meats for all chicken entrees

### Hibachi Entrées (鉄板焼き)



\* All Hibachi Entrees served with onion soup, fresh house salad, stir-fried vegetables, and fried rice.

#### Hibachi Seafood Entrées

- D60. **Shrimps Flambe** ..... \$28.95
- D61. **Salmon** ..... \$28.95
- D62. **Scallop** ..... \$34.95
- D63. **Tokyo Shrimp** ..... \$30.95  
*(Jumbo shrimps grilled with a touch of lemon, herbs, and teriyaki sauce)*
- D64. **Double Lobsters** ..... \$42.95

#### Hibachi Steak & Chicken Entrées

- D65. **Chicken** ..... \$26.95
- D66. **New York Steak** ..... \$28.95
- D67. **Filet Mignon** ..... \$34.95



#### Hibachi Vegetable Entrées

- D68. **Vegetable Dinner** ..... \$23.95  
*Add side of fried Tofu \$4.00*

## Hibachi Combination Entrées



D70.	<b>Steak &amp; Chicken</b> .....	\$30.95
D71.	<b>Shrimp &amp; Chicken</b> .....	\$30.95
D72.	<b>Steak &amp; Shrimp</b> .....	\$32.95
D73.	<b>Filet Mignon &amp; Chicken</b> .....	\$33.95
D74.	<b>Filet Mignon &amp; Shrimp</b> .....	\$34.95
D75.	<b>Filet Mignon &amp; Scallop</b> .....	\$35.95
D76.	<b>Filet Mignon &amp; Lobster</b> .....	\$42.95



### Grilled Fish Entrées (焼き魚)

\* Grilled Fish with jasmine rice, sautéed with seasonal vegetables, and signature sauce choice: mango salsa, chimichurri sauce, lemon butter, or pan asian Sauce.



D81.	<b>Grilled Salmon</b> .....	\$30.95
D83.	<b>Grilled Chilean Sea Bass</b> .....	\$35.95

### Grilled Lamb Entrées (焼き羊)



D84.	<b>Grilled Lamb Chop</b> .....	\$33.95
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*Lamb chops marinated and grilled Hibachi style sautéed with seasonal vegetables, and served with Jasmine rice and chimichurri sauce.*



### BENTOS Dinner (弁当)

\* Traditional Japanese Bento includes: jasmine rice, fresh house salad, miso soup, pan fried gyoza, half california roll, and choice of:

D90.	<b>Veggie Bento</b> .....	\$22.95
<i>Avocado &amp; Cucumber Roll, Sauteed Vegetables, (No Half Calif Roll).</i>		
D91.	<b>Tonkatsu Bento</b> .....	\$22.95
D92.	<b>Chicken Katsu Bento</b> .....	\$22.95
D93.	<b>Teriyaki Chicken Bento</b> .....	\$22.95
D94.	<b>Teriyaki Steak Bento</b> .....	\$24.95
D95.	<b>Teriyaki Salmon Bento</b> .....	\$24.95
D96.	<b>*Sushi Bento</b> (4 pieces of Sushi) .....	\$25.95
<i>Tuna, Salmon, Albacore, Yellowtail, with Seaweed Salad (No Jasmine Rice)</i>		
D97.	<b>*Sashimi Bento</b> (6 pieces of Sashimi) .....	\$27.95
<i>Tuna, Salmon, Yellowtail, with Seaweed Salad (No Jasmine Rice)</i>		

### Japanese Udon (うどん)

D98.	<b>Shrimp Tempura Udon</b> (Wheat noodle soup with shrimp tempura and vegetables)	\$19.95
D99.	<b>Seafood Udon</b> (Wheat noodle soup with shrimp, squid, kani and vegetables)	\$19.95

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## Dinner Entrées (夕飯)



\* All Dinner Entrees served with Jasmine rice.

D100.	<b>Sesame Chicken</b> .....	\$23.95
	<i>Wok seared in sesame sauce with broccoli, bell peppers &amp; onions.</i>	
D101.	<b>Crispy Honey Chicken</b> .....	\$23.95
	<i>Lightly battered in honey &amp; tangy sauce with scallions &amp; chilli.</i>	
D102.	<b>Crispy Honey Shrimp</b> .....	\$26.95
	<i>Lightly battered in honey &amp; tangy sauce with scallions &amp; chilli.</i>	
D103.	<b>Almond &amp; Cashew Chicken</b> .....	\$23.95
	<i>Stir-fried with bell peppers, onions, celery, bamboo shoots and water chestnuts in garlic soy sauce</i>	
D104.	<b>Pepper Steak</b> .....	\$25.95
	<i>Black pepper-garlic sauce marinated sliced steak, onions and bell peppers.</i>	
D105.	<b>Beef with Broccoli</b> .....	\$25.95
	<i>Sliced steak seared with fresh ginger, green onions and garlic.</i>	
D106.	<b>Mongolian Beef</b> .....	\$26.95
	<i>Sweet, soy-glazed sliced steak wok-seared with onions, scallions and garlic.</i>	
D107.	<b>Beef A La Sichuan</b> .....	\$25.95
	<i>Fiery pepper sauce wok-tossed with strips of marinated sliced steak, julienne carrots and celery.</i>	
D108.	<b>Tokyo Pork Tenderloin</b> .....	\$24.95
	<i>Pork tenderloin sautéed with plum sauce, bamboo shoots topped with shredded scallions.</i>	
D109.	<b>Orange Peel Chicken</b> .....	\$23.95
	<i>Hunan chili sauce with dried orange slices and onions.</i>	
D110.	<b>Orange Peel Beef</b> .....	\$25.95
D111.	<b>Orange Peel Shrimp</b> .....	\$26.95
D112.	<b>Kung Pao Chicken</b> .....	\$24.95
	<i>Spicy Sichuan chili sauce with peanuts, celery, bamboo shoots, water chestnut, scallions, and red chili peppers.</i>	
D113.	<b>Kung Pao Beef</b> .....	\$26.95
D114.	<b>Kung Pao Shrimp</b> .....	\$26.95
D115.	<b>Kung Pao Scallop</b> .....	\$27.95
D116.	<b>Kung Pao Calamari</b> .....	\$27.95
D117.	<b>Salt &amp; Pepper Prawns</b> .....	\$27.95
	<i>Crispy prawns with shells in aromatic spices with chilli peppers and green onions.</i>	
D118.	<b>Pan-Fried Prawns</b> .....	\$27.95
	<i>Large prawns with shells pan-fried, seasoning with salt &amp; peppers on bed of baby argula (non-spicy)</i>	
D119.	<b>Triple Delight Prawns</b> .....	\$27.95
	<i>Large prawns with shredded gingers, scallions, and bell peppers sautéed in light oyster sauce.</i>	
D120.	<b>Sesame Tofu</b> <i>Wok seared in sesame sauce with broccoli, bell peppers &amp; onions</i> .....	\$23.95
D121.	<b>Crispy Honey Tofu</b> <i>Lightly battered in honey &amp; tangy sauce with scallions &amp; chili</i> .....	\$23.95
D122.	<b>Kung Pao Tofu</b> .....	\$24.95
	<i>Spicy Sichuan chili sauce with peanuts, celery, bamboo shoots, water chestnut, scallions, and red chili peppers.</i>	

## Japanese Yakisoba (焼きそば)



\* All Yakisoba Entrees (pan fried Japanese noodles with vegetables) served with onion soup and fresh house salaa.

D130.	<b>Vegetable Yakisoba</b> .....	\$22.95
D131.	<b>Chicken Yakisoba</b> .....	\$26.95
D132.	<b>Steak Yakisoba</b> .....	\$28.95
D133.	<b>Shrimp Yakisoba</b> .....	\$28.95

## Children's Menu (Under Age 10 only)

*\* All Children Hibachi Entrees served with choice of onion soup, or fresh house salad, and fried rice.*

D140.	<b>Chicken</b> .....	\$14.95
D141.	<b>Steak</b> .....	\$16.95
D142.	<b>Salmon</b> .....	\$16.95
D143.	<b>Shrimp</b> .....	\$16.95

*\* All Children Yakisoba Entrees served with choice of onion soup, or fresh house salad.*

D146.	<b>Vegetable Yakisoba</b> .....	\$15.95
D147.	<b>Chicken Yakisoba</b> .....	\$16.95
D148.	<b>Shrimp Yakisoba</b> .....	\$18.95
D149.	<b>Steak Yakisoba</b> .....	\$18.95
D150.	<b>Junior Bento</b> .....	\$8.95

*Jasmine Rice with Chicken Tenders & French Fries & choice of: Juice, or Softdrink, or Milk. (Animated Bento Box is used for serving purpose only).*



### Dessert



S1.	<b>Japanese Ice Cream</b> <i>(Red bean or green tea flavor)</i> .....	\$4.95
S2.	<b>Banana Tempura</b> .....	\$5.95
S3.	<b>Cheese Cake</b> .....	\$5.95
S4.	<b>Fried Ice Cream</b> .....	\$5.95
S5.	<b>Mochi Ice Cream</b> <i>(Assorted flavor)</i> .....	\$5.95
S6.	<b>Fried Cheese Cake</b> .....	\$6.95

### Beverages

B1.	<b>Soft Drink</b> (free refill) .....	\$2.95												
	<table style="width: 100%; border: none;"> <tr> <td style="width: 25%;">Coke</td> <td style="width: 25%;">Coke Zero</td> <td style="width: 25%;">Diet Coke</td> <td style="width: 25%;">Sprite</td> </tr> <tr> <td>Root Beer</td> <td>Ginger Ale</td> <td>Fanta Orange</td> <td>Mr. Pibb</td> </tr> <tr> <td>Sweetened / Unsweetened Ice Tea</td> <td></td> <td>Fruit Punch</td> <td>Lemonade</td> </tr> </table>	Coke	Coke Zero	Diet Coke	Sprite	Root Beer	Ginger Ale	Fanta Orange	Mr. Pibb	Sweetened / Unsweetened Ice Tea		Fruit Punch	Lemonade	
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Sweetened / Unsweetened Ice Tea		Fruit Punch	Lemonade											
B2.	<b>Juices</b> (no free refill) .....	\$2.95												
	<table style="width: 100%; border: none;"> <tr> <td style="width: 25%;">Orange</td> <td style="width: 25%;">Apple</td> <td style="width: 25%;">Pineapple</td> <td style="width: 25%;">Cranberry</td> </tr> </table>	Orange	Apple	Pineapple	Cranberry									
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B3.	<b>Shirley Temple / Cherry Coke</b> (no free refill) .....	\$2.95												
B4.	<b>Spring Water</b> .....	\$3.50												
B5.	<b>Japanese Green Tea</b> (Hot) .....	\$2.95												

## House Specials

## Specialty Drinks

<b>Bay Breeze</b> .....	\$10
<i>(Malibu Rum, Pineapple Juice, Cranberry Juice)</i>	
<b>Berry Banzai</b> .....	\$10
<i>(Berry Vodka, Grand Merrier, Cranberry Juice, Blueberry, Strawberry, Lemon, topped with Sprite)</i>	
<b>Blueberry Mojito</b> .....	\$10
<i>(Blueberry Vodka, Fresh Mint, Blueberry, topped with Soda)</i>	
<b>Blue Hawaiian</b> .....	\$10
<i>(Malibu Rum, Pineapple Juice, Blue Curacao)</i>	
<b>Caipirinha</b> .....	\$10
<i>(51 Cachaca Rum, Fresh Lime, Brown Syrup)</i>	
<b>Chocolate Martini</b> .....	\$10
<i>(Vanilla Vodka, Godiva, Baileys)</i>	
<b>Cosmopolitan</b> .....	\$10
<i>(Absolute Citron Vodka, Patron Citronge, and Splash of Lime &amp; Cranberry Juice)</i>	
<b>Lychee Mojito</b> .....	\$10
<i>(Real Fruit Lychees and Fresh Mint, Rum, Simple Syrup)</i>	
<b>Lychee-Tini</b> .....	\$10
<i>(Titos Vodka, Lychee Puree, Lychee Syrup)</i>	
<b>Mango Martini</b> .....	\$10
<i>(Mango Rum, Pineapple Juice, Triple Sec, Dash Cranberry Juice)</i>	
<b>Morimoto Saketini</b> .....	\$10
<i>(Junmai Sake, Stoli Raspberry, Cointreau, and splash of Cranberry &amp; Lime Juice)</i>	
<b>Peach Mojito</b> .....	\$10
<i>(Peach infused Vodka, Fresh Mint, Peach, topped with Soda)</i>	
<b>Raspberry Martini</b> .....	\$10
<i>(Stoli Razberi Vodka, Raspberry Liqueur, and our Mix)</i>	
<b>Russian Mule</b> .....	\$10
<i>(Vodka, Ginger Beer, &amp; Lime Juice)</i>	
<b>Sake Margarita</b> .....	\$10
<i>(Sake, Grand Marnier, Lime Wedge, blended, garnish with Salt Rim)</i>	
<b>Sake Sangria</b> .....	\$10
<i>(Sake, Red Wine, Tripe Sec, Cranberry Juice, Orange Juice)</i>	
<b>Tokyo Tea</b> .....	\$10
<i>(Titos Vodka, Gin, Rum, Tequila, Triple Sec, Melon Liqueur, splash of Sour Mix)</i>	
<b>Triple Peach</b> .....	\$10
<i>(Peach infused Vodka, Coconut Rum, Peach Schnapp, topped with Pineapple Juice and Sprite)</i>	
<b>Tsunami</b> .....	\$10
<i>(Rum, Peach Schnapps, Sour Mix, Orange Juice, Pineapple Juice, and Cranberry Juice)</i>	
<b>Washington Apple Martini</b> .....	\$10
<i>(Crown Royal, Apple, Cranberry Juice, and Sweet &amp; Sour Juice)</i>	

<b>Fujiyama</b> .....	\$10
<i>(A blend of Rum, Crème de Banana, Coconut and Pineapple)</i>	
<b>Green Dragon</b> .....	\$10
<i>(Midori Melon Liqueur, Pineapple and Orange Juice)</i>	
<b>Karate Punch</b> .....	\$10
<i>(A potpourri of fruit juices, lemon and rum, laced with a touch of genius)</i>	
<b>Hawaiian Mule</b> .....	\$10
<i>(A zesty sensation blending vodka, lime, pineapple juice, and ginger beer)</i>	
<b>Tanuki</b> .....	\$10
<i>(Japanese Pina Colada made with vodka, coconut cream, and pineapple)</i>	
<b>The Geisha</b> .....	\$10
<i>(A unique blend of spirits and exotics to entice your delicate palate. Curacao, pineapple, lemon, and rum)</i>	

## Sake

<u>Flavor Sake</u>	<u>Glass</u>	<u>Bottle</u>
Lychee	\$7	\$28
Fuji Apple	\$7	\$28
White Peach	\$7	\$28

<u>Gekkeikan</u>	<u>Glass</u>	<u>Bottle</u>
Plum Wine	\$7	\$30
Hot Sake	\$9	---

<u>Ozeki</u>	<u>Bottle</u>
Dry Sake	\$8

<u>New Sakes</u>	<u>Bottle</u>
Hakutsuru Sake Junmai Nigori Sayuri	\$21
Hakushika Chokara Dry (Junmai)	\$22
Kurosawa sake Junmai Kimoto	\$24
Shimizu Sake Pure Snow (Junmai Nigori)	\$27
Shimizu Sake Pure Dawn (Junmai Ginjo)	\$27
Shimizu Sake Pure Dusk (Junmai Daiginjo)	\$33
Dassai "23" (Junmai Daiginjo)	\$90
Dassai "45" (Junmai Daiginjo)	\$36
Dassai "45" Nigori (Junmai Daiginjo)	\$34

## Mocktails

### (Non-Alcoholic Beverages)

<b>Lychee Lemonade</b> <b>NEW</b> .....	\$6
<i>(A mix of lemonade with lychee syrup and lychee puree)</i>	
<b>Okada Punch</b> <b>NEW</b> .....	\$6
<i>(Sprite, Pineapple Juice, Passionfruit Puree and Grenadine)</i>	
<b>Tropic Spritz</b> <b>NEW</b> .....	\$6
<i>(Sprite, Mango Puree and Passionfruit Puree)</i>	

# Beer

**Domestic Beer (12oz)** ..... \$5

*Coors Light Miller Light*

**Import Beer (12oz)** ..... \$6

*Asahi Corona Stella Artois  
Heineken Kirin Kirin Light  
Sapporo*

**Import Beer (22oz)** ..... \$10

*Asahi Sapporo Kirin (20oz) -\$9*

**Draft Beer (16oz)**

*Allagash White Belgian Wheat \$7  
Clear Nights IPA (Aslin Beer Co.) \$7  
Devil's Backbone Vienna Lager \$7  
Golden Monkey Belgian Ale (Victory Brewing) \$7  
Lost Rhino Face Plant IPA \$7  
Lucy Juicy Double IPA (Solace Brewing) \$7  
Old Town Lager (Aslin Beer Co.) \$7  
Senate Lager (Right Proper Brewing) \$7  
Space Dust IPA (Elysian Brewing) **NEW** \$7  
Partly Cloudy IPA (Solace Brewing) \$7*

**Craft Beer**

*Dogfish Head 60 Minute IPA \$6  
Otaru Ale (Japanese Craft) **NEW** \$9  
Otaru Lager (Japanese Craft) **NEW** \$9  
Otaru White Ale (Japanese Craft) **NEW** \$9  
Orion 12oz (Japanese Craft) \$12  
Orion 22oz (Japanese Craft) \$18*

## BOURBON & WHISKEY

*Basils Hayden's  
Crown Royal  
Hibiki (Japanese Whisky)  
Jack Daniels  
Jameson  
Knob Creek  
Maker's Mark  
The Yamazaki (Japanese Whisky)  
Woodford Reserve*

## TEQUILA

*Patron Silver  
Tres Agaves*

## RUM

*Bacardi Superior  
Cachaca 51  
Captain Morgan  
Malibu  
Smirnoff Vanilla*

## VODKA

*Absolute  
Absolute Citron  
Belvedere  
Grey Goose  
Tito's*

## SCOTCH

*Chivas Regal  
Dewars  
Johnny Walker Red*

## Gin

*Hendricks  
Tanqueray*

# Wine

## Cabernet Sauvignon

*Louis Martini, Sonoma  
Ghost Pines, Napa/Sonoma  
Rombauer 2021*

Glass Bottle

\$9 \$29  
\$10 \$36  
--- \$95

## Malbec

*Piatelli Malbec  
Sopenhia Synthesis Red 2012*

Glass Bottle

\$9 \$29  
--- \$75

## Pinot Noir

*J. Lohr, Monterey County  
Flowers, Russian River Valley, 2019*

Glass Bottle

\$9 \$32  
--- \$60

## Chardonnay

*William Hill, Central Coast  
Kendall-Jackson, Vintner's Reserve  
Lost Creek, Loudoun, Virginia  
Erath Vineyards, Eola-Amity Hills  
Jayson 2018*

Glass Bottle

\$8 \$25  
\$10 \$36  
--- \$26  
--- \$39  
--- \$95

## Pinot Grigio

*Ca' Montini  
Bottega Vinaia  
Santa Margherita, Südtirol-Alto  
Adige  
Vie Di Romans Dess 2014*

Glass Bottle

\$8 \$29  
\$10 \$36  
--- \$44  
--- \$65

## Prosecco

*Cavit, Treviso*

Glass Bottle

--- \$36

## Riesling

*Château Ste. Michelle, Columbia Valley  
Forge Cellar, Dry Riesling, Seneca Lake*

Glass Bottle

\$8 \$32  
\$10 \$36

## Sauvignon Blanc

*Sileni, Marlborough, New Zealand  
Whitehaven, Marlborough, New Zealand*

Glass Bottle

\$8 \$25  
\$10 \$36

## Sparkling & Champagne

*Korbel, Brut (single serving)*

Glass Bottle

--- \$8