

Appetizers

TRUFFLE FRIES	9
ROCK SALTED EDAMAME	9
SOY GARLIC EDAMAME	11
SHISHITO PEPPERS	14
CHICKEN POTSTICKERS	15
SHRIMP & VEGGIE TEMPURA	18
CRISPY FRIED CALAMARI	15
Seasoned Calamari, Citrus Tartar Dipping Sauce	
MINI AHI POKE TACOS	16
Ahi Tuna Diced, Mango, Sesame Poke Sauce, Chuka Salad, Avocado, Wasabi Aioli, Mini Wonton Taco	
CRISPY RICE	19
Spicy Tuna, Avocado, Crispy Jalapeño on top of Crispy Sushi Rice, Kabayaki & Aioli Sauce	
YELLOWTAIL SASHIMI	
JALAPEÑO YUZU	22
Sliced Hamachi, Sliced Jalapeño, Yuzu, Ponzu Sauce, Habanero Tobiko	
TUNA CRUDO	21
Seared Tuna, Avocado, Cucumber, Micro Greens, Sesame Garlic Chips, Olive Oil wafu Dressing	
SALMON CARPACIO	21
Sliced Salmon, Garlic, Capers, Cucumbers, Lemon, Olive Oil Micro Greens, Ponzu Sauce	

Soup & Salad

TOFU MISO	8
WHITE RICE	8
HOUSE GREEN	14
Fresh Spring Mix Green, Cucumbers, Baby Heirloom Tomatoes, Carrots, Kaiware Sprouts with Yuzu Dressing	
JAPANESE SEAWEEED & CHUKA	15
Chuka & Black Seaweed, Diced Cucumber, Kaiware Sprouts, Burdock Root, Sesame Oil Ponzu Dressing	
CHINESE CHICKEN	23
Breast of Chicken Oven Roasted, Savoy Cabbage, Bell Peppers, Crispy Won Ton, Cilantro, Soy Vinaigrette	
GRILLED CHICKEN CAESAR SALAD	22
Grilled Chicken Breast, chopped Romaine, Monsieur Caesar Dressing, Aged Parmesan & Spanish Anchovies	
GRILLED SALMON SALAD	28
Grilled Salmon, chopped Romaine, Monsieur Caesar Dressing, Aged Parmesan & Spanish Anchovies	

Entree

KOBE BURGER	24
1/2 lb. Ground Wagu Beef, Brioche Bun, Cheddar Cheese, Grilled Onions, Lettuce, Tomato, Parmesan Cheese with Truffle Fries	
BUNLESS KOBE BURGER	27
1/2 Lb. Ground American Wagu Beef grilled with Gruyere Cheese, Served on top of a Portobello Mushroom with Grilled Vegetables	
CRISPY TOFU & VEGGIES	25
Crispy Tofu, Shiitake Mushroom, Onions, Shishito Peppers, Quinoa with Seasonal & Tempura Vegetables	
GRILLED SALMON	33
Salmon Grilled with Hoison Citrus Sauce with Seasonal Vegetables and Garlic Fried Rice on side	
CHILEAN SEA BASS MISOYAKI	37
Sea Bass marinated in White Miso, Orange Zest, Pan Seared & Baked, Sauteed Seasonal Vegetables with Garlic Fried Rice	
JUMBO SHRIMP & SCALLOPS	36
Seasoned Shrimp & Scallops Grilled, with Garlic Fried Rice, Steamed Heirloom Baby Carrots	
SESAME CRUSTED AHI	35
G1 Ahi, Sesame Furikake, Crusted Pan Seared Lightly, Sliced Sashimi Style, Garlic Butter Soy, Bokchoy Salad, Edamame, Sushi Rice	
GRILLED CHICKEN	21
Grilled Chicken Breast, Soy Honey Glazed, Sauteed with Seasonal Vegetables with Garlic Fried Rice on side	
BEEF TENDERLOIN FILET	36
Filet Grilled & Oven Roasted, Shiitake Cream Demi Glaze, with Garlic Fried Rice, Sauteed Seasonal Vegetables	
HAWAIIAN SHORT RIBS	33
Braised Short Ribs, Sweet Hawaiian Onions with Garlic Fried Rice, Sauteed Seasonal Vegetables	
SASHIMI SAMPLER BARREL	38
Fresh Tuna, Salmon, Yellowtail, Albacore Sashimi with White Rice and Miso Soup	

All beef cooked Medium to Medium Well.

Beer & Cocktails

BEER	11
WINE (GLASS)	14
MIXED DRINK	14
PREMIUM MIXED DRINK	17
SPLITS	16

Dessert

CHOCOLATE LAVÉ CAKE	11
CREME BURLEE	11
CLASSIC BREAD PUDDING	11
MOCHI SAMPLER	10