



Hot /Cold

Tuna Tatar*	10
Ahi tuna, avocado, shiso, puffed rice, ginger-Soy	
House Salad	6
Boston lettuce, spinach, crispy shallots, carrot-citrus vinaigrette	
Papaya Salad 	10
Green papaya, cilantro, basil, duck confit, citrus dressing	
Tom Yum Goong ^{GF} 	10
Thai herb shrimp broth with mushroom, white onion, scallion, Chili, Thai herbs, shrimps	
Miso Soup	3
Tofu, scallion, seaweed, dashi broth	
Karaage ^{GF}	11
Japanese style fried chicken, garashi mustard, lemon	
Haru Maki (crispy Spring Rolls)	7
Chicken, vegetable filled with sweet dipping sauce	
Shishito 	7
Blistered shishito pepper, garlic mayo, bonito flakes	
Edamame ^{GF/vegetarian}	4
Soybean, salt	
Pork chip ^{GF} 	7
Crispy Fried pork skin served with green chili dip	
Satsumaimo ^{GF/vegetarian}	7
Fried sweet potato served with garlic aioli	
Sweet & Sour Calamari ^{GF}	14
Battered calamari with sweet and sour sauce and wasabi aioli, green papaya-mango salad	
Gyoza	8
Pan fried house made basil pork dumpling with dipping sauce	
Red Curry Mussels ^{GF} 	14
P.E.I mussel, Thai red curry paste, coconut cream, Thai herbs served with house made Japanese scallion buns	
Green Curry ^{GF}  (chicken, beef or pork).....	13
Coconut cream, Thai green curry paste, Thai eggplant, Thai herbs served with house made basil roti (pancake)	

Noodle

Tantanmen Ramen 	15
Spicy chicken broth, ground pork, Japanese sesame paste, gailan, beansprouts	
Shoyu Ramen	15
Chicken bone broth, chicken cha-shu, scallion, nori, egg	
Creamy Tom Yum Ramen 	15
Thai herb shrimp broth, milk, mushroom, onion, shrimps, quail egg	
Tamarind – Noodle ^{GF}	15
Stirred fried thin rice noodle with tamarind sauce, beansprout, chive, Thai banana blossom, shrimps	
Pad See Eiw	15
Stirred fried wide rice noodle with sweet soy, egg, gailan, topped with grilled marinade pork	

Rice

Shallot Fried Rice (chicken, beef or shrimp).....	14
Vietnamese coriander, mints, soft poached egg, crispy shallots, red perilla,	
Yakitori Don	13
Grilled chicken (chicken yakitori) over rice served with soft poached egg, scallion, nori, soy reduction	
Yakiniku Don	14
Grilled Skirt Steak (beef yakiniku) over rice served with soft poached egg, scallion, nori, soy reduction	
Choo-Chee Tofu ^{GF/vegetarian}	13
Coconut cream, curry paste, Thai lime leaf, red bell pepper, gailan served with steamed rice	
Steamed Rice	3

Maki

Negi toro	11
Salmon avocado	9
Shrimp tempura	10
Tekka	9
Tuna avocado	9
Philly	9
Negi hamachi	9
Unagi-Q	9
California	8
Super white creamy	9
Spider	10
Spicy tuna	9
Spicy octopus	9
Spicy salmon	9
Kappa ^{vegetarian}	6
Kappa avocado ^{vegetarian}	7
Crispy spicy tuna	15
Crispy spicy salmon	15

Signature Maki

Black Widow	17
Japanese black rice, soft shell crab, avocado, jalapeno, cilantro, sear escolar, serrano pepper, black tobiko topped with house made plum sauce	
Black Dragon	17
Japanese black rice, tempura shrimp, avocado, unagi, topped with house made mango barbeque sauce	
Black hornet ^{vegetarian}	15
Japanese black rice, asparagus tempura, eggplant tempura, red bell pepper tempura, avocado, house made roasted garlic mayo, unagi sauce	
Refreshing	15
House made soy marinated salmon, avocado wrapped with cucumber sheet, topped with chili-citrus soy	

Nigiri/Sashimi

Akami (Blue fin tuna)	5
Ask for availability	
Chutoro (medium fatty tuna)	6
Ask for availability .	
Otoro (fatty tuna).....	7
Ask for availability	
Aji (Japanese horse mackerel).....	4
Ikura (salmon roe).....	4
Madai (Japanese red sea bream).....	4
Namasake (Faroe salmon).....	4
Zukesalmon (house soy marinade salmon).....	5
Ama-ebi (sweet shrimp).....	5
Ebi (cooked shrimp).....	4
Escolar (superwhite tuna).....	4
Unagi (fresh water eel).....	4
Hamachi (yellowtail).....	4
Hokkigai (surf clam).....	3
Yari Ika (spear squid).....	4
Maguro (tuna).....	4
Tako (octopus).....	3
Tamago (house made sweet omelets).....	3
Masago (smelt roe).....	4
Tobiko (red/black/flying fish roe).....	3

Robata

Japanese style barbecue over Binchotan hardwood served 2 skewers

Chicken thigh ^{GF}	7
Chicken gizzard	6
Ask for availability	
Chicken heart	6
Ask for availability	
Skirt steak ^{GF}	9
Pork belly ^{GF}	8
Sai Aua ^{GF} (spicy pork sausage)	8
Shrimp ^{GF}	9
Salmon	7
Jang Ron ^{GF} (fish cake)	7
Shishito ^{GF/vegetarian} (Japanese pepper).....	6
Shitake ^{GF} (Japanese mushroom).....	6
Asparagus ^{GF/vegetarian}	8

***Please be advised that consuming raw and undercooked food items may result in foodborne illness.**

Maki Set * served with miso soup

- 2 Rolls selection**.....18
 - 3 Rolls selection**.....25
- (Choice of spicy tuna, spicy octopus, salmon avocado, kappa, unagi-q, spicy salmon, Tekka, California)

Sushi Set* served with miso soup

- Set 1:** 5 pieces of chef's selection sushi and spicy tuna.....17
 - Set 2:** 7 pieces of chef's selection sushi and spicy tuna.....20
 - Set 3:** Chirashi Don.....19
- Chef's selection fish, avocado, assorted pickle vegetable over sushi rice bowl

- Bento Box**.....20
- Choice of grilled chicken, skirt or salmon served with miso soup, house salad, haru maki and rice

Dessert

- Japanese Yuzu Pannacotta**.....7
 - Thai Tea crème brulee**.....7
 - Mochi icecream flight**.....8
- (black sesame, vanilla chips, raspberry crunch, green tea)
- Scoop of ice cream**.....3
- Choice of lychee vanilla, raspberry sorbet or mango sorbet

Beverage

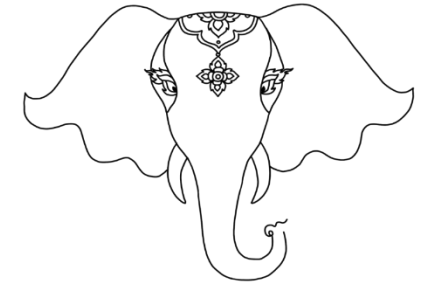
- Thai Ice Tea / Coffee** (sweet or unsweet)4
 - 8- hour cold brew Ice Gyokuro green tea**.....8
- (sweet or unsweet)
- Coke / Diet coke/Sprite** (Mexican).....4
 - Ramune** (Original).....4
 - Fiji water** (500 ml).....4
 - San Pellegrino** (500 ml).....3

Loose tea leaf by "Rare Tea Cellar and Rishi"
(3.5 g./teabag: 2 teabags/order)

- RTC First Flush Darjeeling**(organic).....6
 - RTC Regal Earl Grey** (organic).....6
 - Rishi Lavender Earl Grey** (organic).....6
 - RTC Lichi Blossom** (1 blossom).....12
- Ask for availability
- RTC Moonlight Jasmin Blossom** (1 blossom).....10
 - Rishi Moonlight Jasmin pearls**.....8
 - RTC Emperor's Gyokuro**.....10
 - RTC Exotica White** (organic).....8
 - RTC Emperor's Chamomile** (organic).....6
 - RTC Blue Corn Petal Flower**.....8

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