

# bar menu

## cocktails



Sushi Lounge

<b>Sake Martini</b> <i>Skyy vodka, sake, cucumber</i>	<b>9</b>	<b>Gin Blossom</b> <i>Tanqueray Gin, Canton ginger liqueur, fresh lime</i>	<b>9</b>
<b>Red Lotus</b> <i>Skyy vodka, sake, Dekuyper pomegranate</i>	<b>9</b>	<b>Tokyo Apple</b> <i>TY KU citrus, whiskey, Di Sarrono, cranberry</i>	<b>9</b>
<b>Blushing Geisha</b> <i>Skyy vodka, soju, peach schnapps, oj, grenadine</i>	<b>9</b>	<b>Golden Dragon</b> <i>Skyy passion fruit vodka, TY KU citrus, Licor 43, sour mix, froth</i>	<b>9</b>
<b>Precious Jade</b> <i>TY KU citrus, Skyy vodka, soju, sour mix, fresh mint</i>	<b>9</b>	<b>Appletini</b> <i>Vodka, Dekuyper Apple Pucker, sour mix</i>	<b>7</b>
<b>Greeteani</b> <i>Zen Green Tea liqueur, Skyy vodka, &amp;, lime squeeze, topped with champagne</i>	<b>9</b>	<b>Mangotini</b> <i>Burnett's mango vodka, oj, pineapple</i>	<b>7</b>
<b>Kai Lycheetini</b> <i>Kai lychee vodka, soju, oj, cranberry, sour mix</i>	<b>9</b>	<b>Blueberrytini</b> <i>Burnett's blueberry vodka, blue curacao, sour mix</i>	<b>7</b>
<b>Asian Pineapple</b> <i>Skyy pineapple vodka, St. Germain liqueur, pineapple, sake, lime</i>	<b>9</b>	<b>Orange Creamsicle</b> <i>Orange vodka, Licor 43, a splash of oj, cream</i>	<b>7</b>
<b>Key Lime Pie</b> <i>Burnett's orange vodka, Licor 43, triple sec, lime juice, cream</i>	<b>9</b>	<b>Strawberry Shortcake</b> <i>Bacardi Dragonberry rum, Licor 43, cream</i>	<b>9</b>

## HOUSE INFUSED SOJU 4

Lemon, Ginger, Honey, Chocolate and Hot Pepper available

## sake

<b>Reiko country sake</b> , served hot or room temperature	250ml	8.5
<b>Katana Junmai Hanaomai</b> , full-bodied & very dry	180ml	13
<b>Kurosawa Junmai Kimoto</b> , traditionally brewed, rich, deep, well balanced	300ml/750ml	19/46
<b>Kizakura Stars (pure sparkling sake)</b> , light, smooth, refreshing	300ml	19
<b>Yaegaki Nigori (unfiltered)</b> well balanced, silky, creamy, sweetness	300ml	20
<b>Geikkeikan "Black &amp; Gold"</b> , aromatic, rich	325ml/720ml	12/21
<b>Choya Junmai Ume Sake (plum sake)</b> , mild taste, touch sour and sweet	300ml	25
<b>Japanese Yuzu Citron (citron flavored sake)</b> , mild taste, delicately sweet	300 ml	29
<b>Ryo Junmai Ginjo</b> , premium sake, rich, smooth, light	180 ml	30
<b>Housui "Fragrant Water" Tokubetsu Junmai</b> , crisp, fragrant, full-bodied	300ml	30
<b>Jizake Tenzan Junmai Genshu (undiluted sake)</b> , medium, rich, dry	300ml	47
<b>TY KU Junmai Ginjo</b> , smooth, creamy, hint of peach, spice	250ml/750ml	18/50
<b>Kikusakari Kurahibiki Daiginjo</b> , citrus and melon aromas and complex flavours	375ml	65

## japanese beer 5/9

Asahi Super Dry	12oz/21oz
Kirin Ichiban Shibori	12oz/21oz
Sapporo Black Label	12oz/21oz

## domestic beer 4

Budweiser
Bud Light
Miller Lite

## import beer 5

Amstel Light
Heineken

## bottled water

Fiji artesian water liter 4

San Pellegrino sparkling 500 ml 3

# wine

white wine	gl	btl	red wine	gl	btl
<b>Sea Ridge Chardonnay</b> <i>Napa, California</i>	7	21	<b>Sea Ridge Merlot</b> <i>Napa, California</i>	7	21
<b>Lockwood Chardonnay</b> <i>Monterey, California</i>	9	28	<b>B &amp; G Bistro Pinot Noir</b> <i>Languedoc, France</i>	7.5	21
<b>Morgan 'Metallico' Chardonnay</b> <i>Monterey, California</i>	12	36	<b>Castle Rock Pinot Noir</b> <i>Willamette Valley, Oregon</i>	9	28
<b>Zimmer Riesling</b> <i>Mosel, Germany</i>	8	24	<b>Tilia by Catena Malbec</b> <i>Mendoza, Argentina</i>	8	24
<b>Brancott Sauvignon Blanc</b> <i>Marlborough, New Zealand</i>	8.5	26	<b>Cousino-Macul Cabernet Sauvignon</b> <i>Maipo Valley, Chile</i>	8.5	26
<b>Graffigna Pinot Grigio</b> <i>San Juan, Argentina</i>	9	28	<b>Silverado Cabernet Sauvignon</b> <i>Napa Valley</i>		45

# sparkling whites & dessert wines

<b>Veuve de Vernay Brut,</b> <i>France</i>	7/21	<b>Piper Heidsieck Cuvee Brut,</b> <i>France</i>	60	<b>Heidsieck Monopole,</b> <i>France</i>	75
<b>Marco Negri Moscato 'Asti,</b> <i>Italy</i>	9	<b>Choya Plum Wine</b> <i>Japan</i>	6/34		

## ~~~~~chef's three-course menu 25~~~~~

(Available Sunday thru Thursday)

### first course

choice of one

#### Edamame

Boiled soybeans sprinkled with warm sea salt

#### Salt & Pepper Calamari

Onions, jalapenos, salt & pepper, sweet chili sauce

#### Shrimp Shumai

Shrimp dumplings served with a warm tempura sauce

#### Chicken Yakatori

Grilled chicken skewers with a teriyaki glaze

#### California Roll

Crab, avocado

#### Spicy Tuna Roll

Tuna, spicy mayo

#### Crunchy Vegetable Roll

Vegetable tempura, ginger soy sauce

#### Crunchy Roll

Shrimp tempura, avocado, masago, ginger soy sauce

### second course

choice of one

#### Steak Teriyaki

Grilled flat iron steak. teriyaki sauce, steamed or fried rice, stir fried vegetables

#### Chicken Teriyaki

Grilled chicken, teriyaki sauce, steamed or fried rice, stir fried vegetables

#### Grilled Salmon

Brown rice, broccoli, creamy miso sauce

#### Veggie Delight

Mixed vegetables, tofu stir fried, Chef's sauce

#### Sushi Delight

5 pieces of Chef's choice sushi & choice of California roll or spicy tuna roll

### third course

choice of one

**Banana Spring Roll**

**Green Tea Ice Cream**

**Red Bean Ice Cream**

**Sesame Cheesecake**

\*Many of these food items contain uncooked ingredients.

Consuming uncooked meats, seafoods, shellfish or eggs may increase your risk of food borne illness.\*