

## Asian Tapas

### From the kitchen

<b>EDAMAME</b> <i>Boiled soybeans served with warm sea salt</i>	6.5
<b>SHRIMP TEMPURA</b> <i>Lightly battered and flash fried served with a warm tempura sauce</i>	8.5
<b>VEGETABLE TEMPURA</b> <i>Lightly battered and fried assorted vegetables served with a warm tempura sauce</i>	8
<b>SHRIMP SPRING ROLLS</b> <i>Stuffed with shrimp, cabbage, mushrooms and scallions served with a sweet chili sauce</i>	7.5
<b>LETTUCE WRAPS</b> <i>Chicken, water chestnuts, mushrooms, crispy rice noodles served with iceberg lettuce and a spicy kung pao sauce</i>	9.5
<b>SALT &amp; PEPPER CALAMARI</b> <i>fried calamari sautéed with onions, shaved jalapeños, salt and pepper served with sweet chili sauce</i>	10
<b>CHICKEN YAKITORI</b> <i>Grilled chicken skewers with a teriyaki glaze</i>	5.5
<b>GYOZA</b> <i>Pan seared dumplings served with a garlic soy vinaigrette</i>	7.5
<b>CRAB WONTONS</b> <i>Dumpling filled with crabmeat and cream cheese, flash fried and served with sweet chili sauce</i>	9.5
<b>AGEDASHI TOFU</b> <i>Tempura battered and flash fried tofu served with warm tempura sauce</i>	5.5
<b>FRIED OYSTERS</b> <i>Whole fried oysters flash fried with Japanese tonkatsu sauce</i>	9.5
<b>LAMB CHOPS</b> <i>Grilled baby lamb chops brushed with a house made sweet chili scallion sauce</i>	17
<b>SHRIMP DUMPLING</b> <i>Flash fried shrimp dumplings</i>	7
<b><u>From the sushi bar</u></b>	
<b>TUNA TATAKI</b> <i>Seared rare sashimi grade tuna served over sweet onions drizzled with ponzu sauce</i>	10.5
<b>SEAWEED SALAD</b> <i>Chilled Japanese seaweed salad with sesame oil</i>	7.5
<b>SMOKED SQUID SALAD</b> <i>marinated smoked squid salad</i>	8.5
<b>SALMON CEVICHE</b> <i>Sliced salmon, avocado, onions, mango and lime with a plum ponzu sauce</i>	10.5
<b>AHI TUNA &amp; TOMATO FRESCO</b> <i>Ahi tuna stacked with fresh mozzarella and tomatoes drizzled with a plum ponzu sauce</i>	11.5
<b>SUNOMO</b> <i>Sliced cucumber served with shrimp or octopus topped with ponzu sauce</i>	8.5
<b>RISE SIDE SALAD</b>	6.5

### Entrées

All entrees are served with miso soup

<b>HONG KONG STYLE SEA BASS</b> <i>Ginger, scallion, sauteed vegetables, steamed or fried rice</i>	32
<b>AHI TUNA SALAD</b> <i>Spring mix, cucumber, scallion, garlic, spicy chili vinaigrette</i>	18
<b>ORANGE GINGER CHICKEN</b> <i>Chicken breast, orange ginger sauce, stir fried seasonal vegetables, steamed or fried rice</i>	18
<b>TERIYAKI CHICKEN OR BEEF</b> <i>teriyaki sauce, stir fried seasonal vegetables, steamed or fried rice ( Chicken Breast or New York Sirloin)</i>	17/19
<b>GRILLED SALMON</b> <i>Pineapple fried rice, grilled asparagus</i>	24
<b>SHRIMP AND SCALLOPS</b> <i>Jumbo shrimp and scallops sautéed in garlic butter with seasonal vegetables, steamed or fried rice</i>	29
<b>GENERAL TSO'S CHICKEN</b> <i>seasonal vegetables, steamed or fried rice</i>	18
<b>LOBSTER &amp; LAMB CHOPS</b> <i>With pan fired udon noodle</i>	42
<b>PANANG CURRY</b> <i>House made curry sautéed with fresh vegetables with your choice of chicken or shrimp served over steamed rice</i>	17/19
<b>NASAKI SALAD</b> <i>A combination of seared ahi tuna and Scottish salmon served over a spring mix salad with the chef's sweet chili vinaigrette</i>	19

### NOODLES & RICE

<b>LO MEIN</b> <i>Stir fried noodle with seasonal vegetables (add chicken \$3 or shrimp or beef \$5)</i>	9
<b>JAPANESE STYLE FRIED RICE</b> <i>Stir fried with scallion, onions, peas and egg (add chicken \$3 or shrimp, salmon, or beef \$5)</i>	9
<b>NABIYAKI UDON NOODLE SOUP</b> <i>Japanese udon noodle soup with chicken, shrimp tempura, vegetables and egg</i>	16.5
<b>SHRIMP &amp; VEGETABLE TEMPURA UDON NOODLE SOUP</b> <i>Traditional Japanese udon noodle soup with tempura fried shrimp and vegetables</i>	16.5

### DESSERTS

<b>BANANA SPRING ROLL</b> <i>Fresh banana wrapped in a crepe &amp; flash fried, topped with cream</i>	8.5
<b>TEMPURA APPLE</b> <i>Lightly battered and fried, honey, vanilla ice cream</i>	8.5
<b>TEMPURA ICE CREAM</b> <i>Vanilla ice cream lightly battered and flash fried</i>	8.5
<b>ICE CREAM</b> <i>Two scoops of vanilla or green tea</i>	7

No separate checks for parties exceeding 8 guest  
An 18% gratuity may be added to parties of 6 or more

- many of these food items contain uncooked ingredients.
- Consuming uncooked meats, seafood, shellfish or eggs may increase your risk of foodborn illness