



APPETIZERS

TUNA TATAKI

“Habanero” chili pepper, soy sauce, yuzu, green apple, mint, sesame seeds, and wasabi.

HAMACHI PONZU

Yellow tail tuna, lemongrass, coriander leaves, soy sauce with citrus, “chipotle” chili pepper, tsuma, garlic-scented sesame seeds.

EDAMAME

With coarse sea salt.

TEMPURA

Shrimp, eggplant, broccoli, zucchini, sweet potato, onion, asparagus, and carrot.

CHEESE KUSHIAGES

Panko breaded cheese, sweet and sour tonkatsu sauce, and tartar sauce.

ASPARRAGUS ROLLS

Wrapped in rib eye, teriyaki sauce, sesame seeds, and shichimi.

BEEF YAKINIKU

Skewered with teriyaki sauce, togarashi, hijiki salad, and pickled vegetables.

DUCK WRAP

Lettuce, coriander, pickled cucumber, peanuts, turnip, mint, soy noodle, and hoisin-Sriacha sauce.

DIM SUM

DUCK DUMPLINGS

Five spices-scented hoisin with spicy sauce.

GYOZA

Shrimp, pork, garlic, ginger, scallions, chicory, served with the traditional sauce.

BAO BUNS

Cucumber, scallions, hoisin sauce, lettuce, onion, and sweet mayonnaise.

SHRIMP AND ALMONDS

Pork belly

SALADS

SEAWEED SALAD

With sesame seed oil, mirin, and sake.

BANANA FLOWER AND SHRIMP SALAD

Lemongrass, ginger, shallot, Asian pear, red chili pepper, soy sprouts, coriander, mint, basil, and roasted peanuts.

APPLE SALAD

Carrot, jicama, cucumber, mint, and coriander dressing.

SOUPS

MISOSHIRU

With seaweed, tofu, and scallions.

COCONUT

Lemongrass, shrimp, chicken, ginger, “serrano” chili pepper, lime, and fresh basil.

SPICY NOODLE AND SEAFOOD

Soy and fish broth, shrimp, kanikama, sea scallops, udon and soy noodles, avocado, and grilled chili peppers.

WOK

GAI LAN

Broccoli, garlic, and oyster sauce.

SAMBAL SHRIMP

Onion, tomato, garlic, lemon, and homemade sambal.

NOODLES WITH GARLIC

Tomato, mushrooms, basil, soy sprouts, and oyster sauce.

SINGAPOUR-SYTLLE LOBSTER TAIL 10 OZ

Spicy tomato, Sriracha-ginger, red chili pepper, and coriander sauce.

MIXED YAKIMESHI

Fried rice, beef, shrimp, chicken, vegetables, eggs, garlic butter, and soy sauce.

VEGETABLE YAKIMESHI

Fried rice, egg, garlic butter, and soy sauce.

CHA HAN

Fried rice, pork belly, vegetables, kanikama, egg, soy, and sake sauce.



SPECIALTIES

RAMEN

Artisanal stew with naruto, seaweed, scallions, and egg.

With chicken / With pork

BLACK COD IN SWEET MISO MARINADE

Served with asparagus and hijiki salad.

CHILEAN SEA BASS

Marinated with mustard, sake, and ginger, served with cabbage salad and wasabi.

SHRIMP WITH BLACK CURRY

Served with steamed rice.

TERIYAKI CHICKEN

With seasonal teppanyaki vegetables.

TIKKA MASALA CHICKEN

Indian spice marinade, homemade masala, and cumin scented rice.

BRAISED RIBS

Indonesian-style BBQ sauce, vegetables, and sesame seeds.

GONG-STYLE RIB EYE FILLET

With shiitake purée, mushrooms, cherry tomatoes, wasabi, basil, mint, and red shiso dust.

BRAISED PORK BELLY WITH FIVE SPICES

Soy sauce with citrus and kim chee.

TEPANYAKI

Seasonal vegetables, sesame seed sauce, ginger sauce, and hot sauce.

Catch of the day 8 oz

Salmon 8 oz

High Choice Sirloin 14 oz

High Choice Rib Eye 10 oz

High Choice Filet 8 oz

Caribbean lobster 10 oz

PARTY PLATTERS

Suggested for 2 people as a main course and for 4 people as an appetizer.

SASHIMI AND NIGIRI SET

Hamachi, salmon, shiromi, and tuna fish sashimi, edamame, takuan, seaweed salad, 6 salmon nigiri, and 6 shrimp nigiri.

NIGIRI AND MAKI SET

4 shrimp nigiri, 4 salmon nigiri, 4 eel nigiri, 4 tuna nigiri, edamame, 1 California roll, and seaweed salad.

SASHIMI, NIGIRI, AND MAKI SET

Salmon sashimi, 4 shrimp nigiri, 4 tuna fish nigiri, 4 hamachi nigiri, 1 gyo sake roll, and edamame.

MAKI SET

California roll, gyo sake roll, spicy tuna roll, and edamame.

WHOLE PEKING DUCK

Mandarin pancakes, hoisin sauce, scallions, and cucumber.

Serves 2 as main course or 4 as an appetizer.

SHABU SHABU

Light kombu-scented broth, udon noodle, vegetables, gomadare sauce, and ponzu sauce.

Serves two.

Rib Eye angus 14 oz

Rib Eye 6 oz and lobster 12 oz