

## WHITE WINES

### *FULL FLAVORED RICH AND CREAMY*

SOUVERAIN CHARDONNAY * ALEXANDER VALLEY, CALIFORNIA	32
LOUIS JADOT POUILLY FUISSE * BURGUNDY * FRANCE 375ML	22
KENDALL JACKSON VINTNERS RESERVE * CALIFORNIA	31

### *LIGHT CRISP AND GRASSY*

HESS SAUVIGNON BLANC * NAPA, CALIFORNIA	27
KANO SAUVIGNON BLANC* CALIFORNIA	30
MIRASSOU MOSCATO * CALIFORNIA	29
PIGHIN PINOT GRIGIO* FRIULI, ITALY	29
CAVIT PINOT GRIGIO* VENETO, ITALY	25

### *SLIGHT SWEETNESS - PERFECT ASIAN PAIRINGS*

FETZER GEWURZTRAMINER * CALIFORNIA	25
FETZER RIESLING * CALIFORNIA	25
CHATEAU ST MICHELLE DRY RIESLING * WASHINGTON STATE	27

## RED WINES

### *FULL FLAVORED RICH AND BOLD*

BONTERRA CABERNET SAUVIGNON MENDICINO, CALIFORNIA ORIGINALLY GROWN	29
JOSEPH CARR CABERNET SAUVIGNON BLANC * CALIFORNIA	39
SILVER PALM CABERNET SAUVIGNON * CALIFORNIA	32
KUNDE MERLOT SONOMA * CALIFORNIA	32
COLORES DEL SOL TOSO MALBEC * ARGENTINA	25
FIRESTEED PINOT NOIR * OREGON	34
GEORGE DUBOEUF BEAUJOLAIS VILLAGES * FRANCE	28

## BLUSH WINES

BERINGER WHITE ZINFANDEL * MENDOCINO	20
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## HOUSE WINES

### WOODBRIIDGE

CARBERNET SAUVIGNON

### STONE CELLARS

SAUVIGNON BLANC \* CHARD \* PINOT NOIR  
MERLOT \* RIESLING \* WHITE ZINFANDEL

### CAPOSALDO

PINOT GRIGIO

*BY THE GLASS – 6.00*

## SAKE

### JUNMAI

**300 ML**

“ZEN” TOKUBETSU	-	14
EIKO FUJI BAN RYU		13
HACHITSURU NAMA		12
KARATAMBA HONJOZO		12
HAKUTSURU ORGANIC		11
HAKUTSURU DRAFT		9

### NIGORI

**300 ML**

SAYURI		10
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### GINJO/DAIGINJO

**300 ML**

HAKUTSURU SUPERIOR		10
SHO-UNE		18

### SPARKLING SAKE

**300 ML**

MIO		12
AWA YUKI		10

### HOT SAKE

SMALL \$5-

LARGE \$7

### PLUM WINE

GLASS \$6-



## CHAMPAGE

PERRIER JOUET GRAND BRUT 70

## SPARKLING

DOMAINE ST MICHELLE BRUIT \* WASHINGTON STATE 30

LUNETTA PORSECCO \* PIEDMONT, ITALY 187 ML 6.50

## DRAFT BEER

	12 OZ	16 OZ	22 OZ	100 OZ
KIRIN ICHIBAN	5.50	6.00	7.50	37.00
AMSTEL LIGHT	4.50	7.00	9.00	32.00
BLUE MOON	5.50	7.00	9.00	32.00
YUENGLING	4.50	7.00	9.00	32.00
SAPPORO	5.50	7.00	9.00	37.00
DRUTHERS IPA	5.50	7.00	9.00	37.00
SWITCHBACK	5.50	7.00	9.00	37.00
SAMUEL ADAMS	5.50	7.00	9.00	37.00

## BOTTLED BEER

	12 OZ	22 OZ
BUDWEISER	4.50	
COORS LIGHT	4.50	
SAPPORO (CAN)	-	9.00
SINGHA	5.50	
HEINEKEN	5.50	
CORONA	5.50	
CHANG LAGER	5.50	
1911 RASPBERRY	5.50	



## COCKTAIL AND MARTINI

### **GINGER MARGARITA \$ 10**

GINGER LIQUEUR, TEQUILA, MARGARITA MIX, TRIPLE SEC,  
SALT RIM, GARNISHED WITH A LIME

### **POMEGRANATE MARGARITA \$ 10**

TEQUILA, MARGARITA MIX, TRIPLE SEC, SPLASH OF POMEGRANATE LIQUEUR,  
SALT RIM, GARNISH WITH A LIME

### **LYCHEE MOJITO \$ 10**

BACARDI RUM, LYCHEE LIQUEUR, FRESH MINT, SIMPLE SYRUP, FRESH LIME,  
TOPPED WITH CLUB SODA

### **GINGER-TINI \$ 10**

GINGER VODKA, SIMPLE SYRUP, FRESH SQUEEZED LEMON JUICE,  
GARNISHED WITH SLICED GINGER

### **POMEGRANATE SAKE COSMO \$ 10**

POMEGRANATE VODKA, SAKE, POMEGRANATE JUICE, GARNISH WITH A LIME

### **LYCHEE SAKE-TINI \$ 10**

SAKE, GIN, LYCHEE LIQUEUR, GARNISHED WITH LYCHEE FRUIT AND A CHERRY

### **RUM RUNNER \$ 10**

WHITE RUM, BLACKBERRY BRANDY, CRÈME DE BANANA, PINEAPPLE JUICE,  
SOUR MIX, ORANGE JUICE, GRENADINE, GARNISHED WITH AN ORANGE  
AND A CHERRY

### **FLYING IGUANA \$ 10**

COCONUT RUM, MIDORI, ORANGE JUICE, PINEAPPLE JUICE, SPLASH OF CLUB SODA,  
GARNISHED WITH A PINEAPPLE AND A CHERRY

### **MAI TAI \$ 11**

WHITE RUM, DARK RUM, TRIPLE SEC, FINISHED WITH ORANGE JUICE, PINEAPPLE  
JUICE, AND GRENADINE, GARNISHED WITH AN ORANGE AND A CHERRY

### **LONG ISLAND BEACH \$ 11**

SCOTCH WHISKEY, COCONUT RUM, PINEAPPLE JUICE, SOUR MIX, SIMPLE SYRUP, A  
DASH OF BITTERS, GARNISHED WITH A PINEAPPLE AND A CHERRY

### **FULL MOON \$ 11**

SCOTCH WHISKEY, PEACH LIQUEUR, PINEAPPLE JUICE, FRESH LIME,  
SIMPLE SYRUP, TOPPED WITH ENERGY DRINK, GARNISHED WITH  
A PINEAPPLE AND A CHERRY

MAKE YOUR OWN

COCKTAIL AND MARTINI

BAR PRICE

## POURING

### SCOTCH / WHISKEY / BOURBON

JACK DANIELS SINGLE BARREL \$12  
GLENFIDDICH 12YR \$12  
CHIVAS 12 YR \$12  
JOHNNIE WALKER BLACK 12 YR \$12  
DEWARS \$9  
KNOB CREEK \$9  
WOODFORD RESERVE \$9  
CROWN ROYAL \$9  
JAMESON \$9  
MAKER'S \$9  
JACK DANIELS \$8  
SOUTHERN COMFORT \$8  
SEAGRAM VO \$9  
CANADIAN CLUB \$9  
JIM BEAM \$7  
KENTUCKY GENTLEMAN \$7  
BLACK VELVET \$7

### TEQUILA

PATRON SILVER \$9  
PATRON ORANGE \$9  
JOSE CUERVO ESPECIAL \$9  
JOSE CUERVO SILVER \$9

### RUM

BACARDI \$8  
CAPTAIN MORGAN \$8  
MALIBU \$8

### GIN

HENDRICKS \$10  
BOMBAY SAPPHIRE \$10  
PLYMOUTH \$10  
TANQUERAY \$10  
BEEFEATER \$10

### VODKA

KETEL ONE \$11  
KETEL ONE ORANGE \$11  
KETEL ONE CITRON \$11  
GREY GOOSE \$11  
GREY GOOSE ORANGE \$11  
STOLI \$10  
STOLI POMEGRANATE \$10  
STOLI RAZBERI \$10  
STOLI ORANGE \$10  
ABSOLUT \$10  
ABSOLUT PEACH \$10  
ABSOLUT MANDARIN \$10  
ABSOLUT CITRON \$10  
ABSOLUT PEAR \$10  
ABSOLUT RASPBERRY \$10

### COGNAC

REMY XO \$20  
COURVOISIER XO \$20  
HENNESSY XO \$20  
REMY VSOP \$12  
HENNESSY VSOP \$12

# Desserts

<b>Cheesecake Tempura</b>	5.5
<b>Banana Tempura with Ice Cream</b>	6.5
<b>Mochi Ice Cream</b>	6.5
<b>Red Bean Ice Cream</b>	4.5
<b>Green Tea Ice Cream</b>	4.5
<b>Cheesecake</b>	4.5



# Toppings / Side Orders

<b>Boiled Egg</b>	2
<b>Chashu (Braised Pork Belly)</b>	5
<b>Steamed Chicken Wonton</b>	3
<b>Fried Wonton</b>	2.5
<b>Rice Noodles</b>	4
<b>Egg Noodles</b>	4
<b>White Rice</b>	2.5
<b>Brown Rice</b>	3
<b>Sticky Rice</b>	3
<b>Honey Sesame Dressing</b>	2
<b>Peanut Sauce</b>	2

# Beverages

<b>Soda</b>	2.5
Coke, Diet Coke, Sprite, Lemonade or Ginger Ale	
<b>Japanese Flavored Soda</b>	3.75
Lychee, Melon or Lemon	
<b>Juice</b>	3.25
Orange, Apple, Cranberry or Lemonade	
<b>Sparkling Water</b>	3.5
<b>Hot Tea</b>	2.5
Thai Tea, Green Tea or Herb Tea	
<b>Hot Coffee</b>	2.5
<b>Hot Ginger Drink</b>	2.5
<b>Thai Iced Tea</b>	3.5



Hot & Spicy



Vegetarian Available

Reminder: Some items are cooked to order and maybe served raw or undercooked.  
Consuming raw and undercooked meat, poultry, seafood, shellfish or eggs  
may increase risk of foodborne illness.

Before placing you order, please inform your server if any person in your party has a food allergy.  
Some of our menu items are not available for take out. Menu & prices are subject to change without notice.  
All prices subject to state meal tax. Takeout Menu & Gift Card available.

## HOURS

**LUNCH:** Tuesday–Sunday 11:30am–3:00pm

**DINNER:** Tuesday–Sunday 5:00pm–10:00pm