

COCKTAILS 11

SHISO SOUR

Bulleit bourbon, Bulleit rye, sauvignon blanc, sour mix, fresh mango, sisho leaves, dash Angostura bitters

THE WASABI COCKTAIL

Momokawa Silver sake, lychee liqueur, sour mix, agave syrup, orange juice

CUCUMBER MOJITO

Zacapa 23 rum, agave syrup, fresh lime, orange juice, cucumber

THE EMPEROR'S NECTAR

Mandarine Napoleon, apple juice, cinnamon syrup, ginger beer, lemon juice

FAR EAST LEGACY

Absolut Mandarin, Moonstone Asian Pear sake, St. Germain, Cointreau, peach purée

SAKE

MOMOKAWA SILVER

vanilla, pineapple, banana, coconut, anise 29 bottle | 12 flask

MOMOKAWA PEARL

crisp, briny, mineral flavors
exquisite match for oysters, fish 29 bottle | 12 flask

MOONSTONE ASIAN PEAR

creamy body, big pear flavors,
hint of sweetness 29 bottle | 12 flask

JUNMAI GINJO GENSHU G JOY

bold, rich, full of fruit, earthy flavors,
hints of melon, pear, plum, cinnamon,
cardamom 36.25 bottle | 14.50 flask

GEKKEIKAN SUZAKU JUNMAI

sweet, refreshing, creamy taste, hints of fruit,
subtle fruity aftertaste 49.50 bottle | 21 flask

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

STARTERS

🌱 TOFU & WAKAME
MISO SOUP 3

🥛🌱 SPICY EDAMAME 3

🥛🌱 VEGETABLE TEMPURA 5

🥛 TUNA POKE * 5

GF 🥛 HAMACHI, SCALLOP &
SALMON CEVICHE * 6

🥛🌱 PANKO-FRIED ASPARAGUS 3

GF gluten-free 🥛 non-dairy 🌱 vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.


* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.






ANDY MATSUDA'S SIGNATURE DISHES

 HAMACHI USUZUKURI* 6.50
ponzu sauce

 GRILLED ALASKAN CRAB 7
yozu goshō

 SEARED ALBACORE TUNA * 6
jalapeño ponzu sauce




ANDY MATSUDA'S SIGNATURE SUSHI ROLLS

CRISPY LOBSTER TEMPURA 7.50

 ASPARAGUS & SALMON * 5.50

FRIED SOFT SHELL CRAB 6.50

 SPICY SCALLOP * 6

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.
* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.
An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.


SUSHI & SASHIMI

2 pieces per order

SASHIMI 3

salmon *
yellowtail *
tuna *
cobia *

NIGIRI SUSHI 3

tuna *
 yellowtail *
salmon *
cobia *
unagi
ebi shrimp
albacore *
octopus
saba *

CLASSIC ROLLS

 CALIFORNIA 5

 SPICY TUNA * 5.50


  RAINBOW * 5.50

 YELLOWTAIL &
SCALLION * 5

 DRAGON 5.50

SHRIMP TEMPURA 5.50

SUSHI SAMPLER
PLATE * 7

 gluten-free

 non-dairy

 vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.
* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.
An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.



ENTRÉES

THAI BASIL SZECHUAN SHRIMP 15

chili pepper glaze, Asian spices, straw mushrooms, sweet bell peppers, scallions, chili sauce

WASABI & SOY CRUSTED BEEF TENDERLOIN * 15.50




tempura of onion rings, tom katsu sauce

PAN NANG RED CURRY COCONUT CHICKEN 14.50


crispy lotus, wok-seared vegetables, roasted peanuts

DAN DAN NOODLES 14

stir-fried tofu, celery, mushrooms, choy sum, sesame chili sauce

 gluten-free  non-dairy  vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.
* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.
An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.





DESSERTS

YUZU CHEESECAKE 4
honey tuile, white chocolate

MANGO POSSET 4
coconut macaroon, passion
fruit jelly, mango sorbet

**JAPANESE MOCHI ICE
CREAM** 2, per piece
strawberry, mango, chocolate



If you have a food allergy or intolerance, please inform your server before placing your order. An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.