#### 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

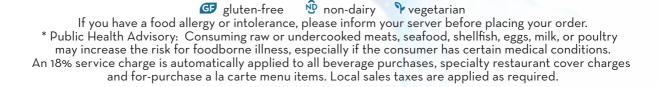
**№** SPICY EDAMAME 3

**№ YEGETABLE TEMPURA** 5

**№** TUNA POKE \* 5

GF № HAMACHI, SCALLOP & SALMON CEVICHE \* 6

PANKO-FRIED ASPARAGUS 3



# ANDY MATSUDA'S SIGNATURE DISHES

HAMACHI USUZUKURI\* 6.50 ponzu sauce

GRILLED ALASKAN CRAB 7 yozu gosho

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

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.

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# SUSHI & SASHIMI

2 pieces per order

SASHIMI 3 salmon \* yellowtail \*

tuna \* cobia \*

NIGIRI SUSHI 3

tuna \*
GF yellowtail \*

salmon \* cobia \* unagi

ebi shrimp albacore \*

octopus saba \*

#### CLASSIC ROLLS

CALIFORNIA 5

SPICY TUNA \* 5.50

**GF № RAINBOW** \* 5.50

№ YELLOWTAIL & SCALLION \* 5

DRAGON 5.50

**SHRIMP TEMPURA** 5.50

SUSHI SAMPLER PLATE \* 7

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## 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

## GF 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

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# 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