

COCKTAILS 11

SHISO SOUR

Bulleit bourbon, Bulleit rye, sauvignon blanc, sour mix, fresh mango, shiso 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

  **HAMACHI, SCALLOP &
SALMON CEVICHE** * 6

  **PANKO-FRIED ASPARAGUS** 3


 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 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

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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

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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

PANANG RED CURRY COCONUT CHICKEN ^{14.50}

crispy lotus, wok-seared vegetables, roasted peanuts

DAN DAN NOODLES ¹⁴

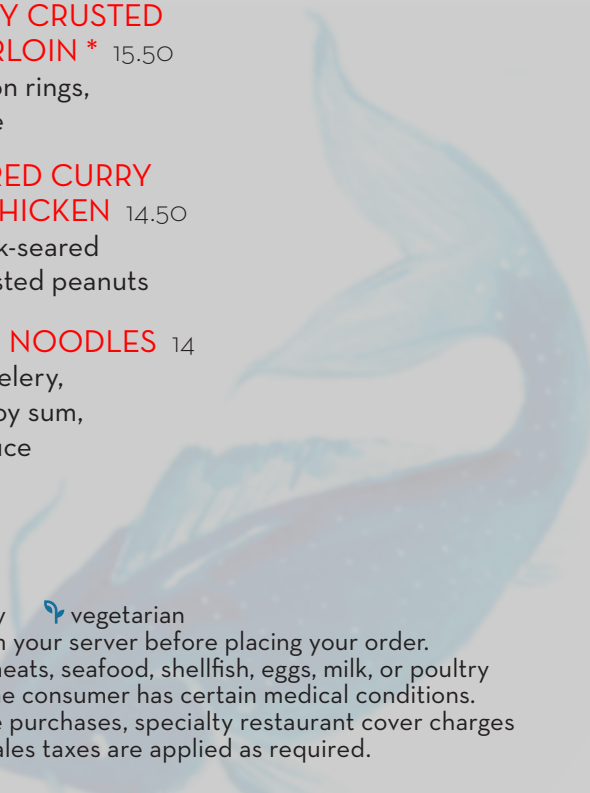
stir-fried tofu, celery, mushrooms, choy sum, sesame chili sauce

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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

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