



DISHES ARE DESIGNED TO BE SHARED AND WILL ARRIVE AT YOUR TABLE INDIVIDUALLY AS SOON AS THEY ARE PREPARED. WE ENCOURAGE YOU TO MIX AND MATCH – LET YOUR IMAGINATION AND APPETITE GUIDE YOU. CHIN-CHIN.

COCKTAILS

lychee-tini a light and refreshing way to start the night, made with peach vodka, white cranberry juice and fresh lychee fruit	12	asian pear martini a crisp version with pear vodka, asian pear sake and apple juice	11
blushing geisha raspberry sake, grey goose vodka, pineapple juice and a touch of chambord for a sweet and fruity finish	11	mai tai our classic tahitian recipe featuring a smooth blend of bacardi light and dark rums, grand marnier, pineapple and fresh lime	12
scorpion bowl (for two) sweet exotic fruit juices, bacardi rum and amaretto, served with a flaming bacardi 151 float	24	watermelon mojito bacardi rum muddled to perfection with fresh watermelon, mint, lime and sugar	14

APPETIZERS

edamame steamed soy beans sprinkled with sea salt	6	rock shrimp chop chop flash fried shrimp with spicy mayo and chopped crispy vegetables	18
pan fried pork dumplings classic chinese pork and ginger pot stickers	9	tatu spare ribs slow roasted pork ribs with plum wine and sesame glaze	14
crispy crab rangoon wontons stuffed with cream cheese, crab and scallions	12	crackling calamari salad crispy calamari with hot chile, lime and miso	13
minced chicken and pine nuts in lettuce cups wok tossed chicken, shiitake mushrooms and ginger with butter lettuce leaves	12	chinois chicken salad spicy chicken breast strips, crunchy napa salad, cashews, tangy sesame dressing	12
wonton soup handmade pork dumplings and baby bok choy in a rich broth	8	tender greens ginger miso vinaigrette	8
wild mushroom pot stickers pan seared dumplings with soy citrus butter and pencil asparagus	9	firecracker spring rolls crispy chicken and peanuts with hot mustard dipping sauce	10

SUSHI

We use nothing but the freshest quality seafood flown in from over the world including many ingredients direct from Japan.

SPECIALTIES

miso soup	4
ahi poki traditional hawaiian dish of raw ahi in sesame and seaweed	16
ceviche salmon, conch, shrimp and whitefish with citrus vinaigrette	14
tuna tataki with mixed greens and sesame onion dressing	16

MAKI

midori green vegetable roll	8
california roll kanikama, avocado	8
spicy tuna tuna, spicy aioli, cucumber	9
shrimp tempura shrimp, avocado, cucumber and tobiko	8.5
south beach roll tuna, shrimp, crab, vegetables	15
smoked salmon avocado, cream cheese	8.5
utah roll shrimp tempura, crab salad, tuna	18
spicy yellowtail mango and scallion	9
rainbow tuna, salmon, shrimp, white fish	14
spider roll fried soft shell crab, vegetables	13
dragon roll shrimp tempura, avocado, eel	16.5
hamachi jalapeno roll yellowtail, asparagus, jalapeno and yuzu sauce	13
marilyn monroll shrimp tempura, jumbo lump crab salad, fresh scallops and spicy mayo	18
tropical citrus salmon roll salmon, mango, avocado, tobiko, lemon slices	14
samurai roll alaskan king crab, salmon, cream cheese, asparagus, tempura fried	16

SASHIMI

maguro tuna	7	2 pcs
sake salmon	6	
hamachi yellowtail	7	
sashimi sampler	9 pcs 24	12 pcs 29

SUSHI NIGIRI

maguro tuna	7	2 pcs
sake salmon	6	
hamachi yellowtail	7	
ebi shrimp	7	
smoked salmon	6.5	
saba norway mackerel	6	
unagi fresh water eel	7	
tako octopus	6	
kani king crab	9	
hotate scallop	7	
ikura salmon roe	7	
tobiko flying fish roe	6	
chef's sushi tasting for 1 7 pcs and 1 roll	24	
chef's sushi tasting for 2 14 pcs and 2 rolls	45	

ENTREES

Hunan, Szechwan, Mandarin and Chinois classics prepared with authentic Asian ingredients.

cashew chicken sliced chicken with sweet pepper, wok toasted cashews and chili pepper	19
beef with chinese broccoli stir fried flank steak with chinese greens, ginger, garlic and scallions	24
sesame chicken crispy chicken breast tossed with sesame caramel and chile peppers	24
shrimp pad thai wok seared rice noodles with egg, scallion and crushed peanuts	23
sweet and sour prawns crispy stir fried jumbo prawns with spicy pineapple and sweet peppers	29
crispy orange beef flash fried flank steak, spicy fresh orange glaze	24
crispy whole fish wok fried whole fish with sweet and spicy glaze	33
barbequed salmon stir fry greens with chinese mustard sauce	23
charred rare tuna vanilla teriyaki glaze with wasabi mashed potatoes	29
garlic pork pork stir fry with garlic chives, sweet peppers and garlic-wine sauce	23
chilean sea bass in banana leaf with sizzling oil and chinese black beans	28
plum glazed duck breast with moo shoo vegetables and pancakes	27
five spice grilled chicken tempura sweet onions and spiced soy sauce	24
shanghai beef grilled ny strip with hot oil, cilantro, shallots and soy mirin sauce	29
mandarin steak bone-in ribeye with chinese peppercorns and wasabi mashed potatoes	36
hong kong noodles shrimp, scallops, baby bok choy, xo sauce	32

SIDES

spicy long beans with sesame oil, chili pepper, ginger and garlic	11
tatu fried rice chicken, pork, shrimp and vegetable stir fry	10
mushroom fried rice shiitake mushrooms, tuffle oil	10
crispy tofu with sweet chile-tamari sauce	9
wasabi mashed potatoes	7
stir fried bok choy with ginger	10
spicy hot & sour eggplant	9