

Appetizers From Kitchen

Vegetables Tempura.....	9.95
Chicken Tempura	10.95
Shrimp Tempura.....	11.50
Combo Tempura.....	12.95
Gyoza	10.95
<i>Chicken pot sticker served with specialty sauce</i>	
Shrimp Saute	13.95
<i>8 pcs of sauté shrimp and mushroom serving on the grill</i>	
Chicken Karaage.....	10.95
<i>Skinless chicken marinated in garlic soy-and deep fried</i>	
Agedashi Tofu	10.95
<i>lightly deep fried tofu</i>	
Baked Green Mussels	15.50
<i>Baked w/house sauce w/green onion</i>	
Edamane.....	6.95
<i>Cooked soybean</i>	
Grilled Garlic Edamane.....	8.95
<i>Grilled garlic Edamane w/ salt</i>	
Fried Oyster	14.50
<i>deep fried oyster w/special sauce</i>	
Crispy Calamari.....	14.95
<i>Lightly battered calamari deep & pan fried in salt & pepper</i>	
Garlic Chicken Wings.....	14.95
<i>Crispy fried sautéed with garlic & black pepper</i>	

Salads

House salad.....	3.50
<i>Green salad w/ house dressing</i>	
Seaweed salad.....	9.95
<i>Japanese seaweed w/ sesame seeds</i>	
Cucumber salad.....	11.95
<i>Sliced cucumber, shrimp, ponzu sauce sesame seed</i>	
Ahi Poke salad.....	15.95
<i>Sliced tuna loin in spicy sesame marinade</i>	
Tako Kim Chi salad.....	12.95
<i>sliced octopus, cucumber mixed w/special hot sauce (spicy)</i>	

Sushi Appetizers From Sushi Bar

Fresh Oyster	14.50
<i>4 pcs half-shell served w/tobiko,ponzu sauce</i>	
Jalapeno Poppers.....	13.50
<i>6 pcs Deep fried jalapeno stuffed with spicy tuna</i>	
Hamachi Kama.....	18.95
<i>Lightly marinated yellowtail head & neck w/ fresh mix spring salad</i>	
Seared Tuna Appetizers.....	17.50
<i>6 pcs of grill tuna w/ seasoning, fresh spring mix salad</i>	
Half Mixed Sashimi.....	19.95
<i>8pcs chef choice of fresh mixed sashimi</i>	

Side Orders

House Soup	3.50
<i>Fresh mushroom, green onionw/beef broth</i>	
Miso Soup.....	4.50
<i>Tofu, seaweed, & green onion</i>	
Garlic Fried Rice.....	6.95
<i>Shirasoni famous garlic fried rice</i>	
Grilled Vegetable.....	9.95
<i>Assorted lightly seasoned grill</i>	
Extra Shrimp.....	16.95
Extra Scallop.....	16.95
Extra Salmon.....	16.95
Extra Calamari.....	16.95
Extra Chicken.....	13.95
Extra N.Y. Steak.....	16.95
Extra Filet Mignon.....	17.95
Extra Lobster.....	22.95

Dessert

Mochi Ice Cream.....	8.95
<i>strawberry,chocolate, green tea, vanilla, mango Flavors</i>	
Fried Ice Cream.....	13.95
<i>8 pcs per order</i>	

** Please alert server about allergies or dietary concerns **

** 18% Service / Gratuity Fee included with parties of 6 or more **

T Teppanyaki Dinner

(All dinner served with mushroom soup, green salad,
Grilled vegetable, and a choice of steamed rice)

Additional \$2.00 more for fried rice or garlic fried rice

Single Entree

Hibachi Vegetable

*Lightly seasoned mushroom zucchini,
onions carrots, & broccoli cooked to
perfection*

21.95

Hibachi Shrimp

*Shrimp are light cooked with garlic
butter with a hint of lemon*

28.95

Chicken Teriyaki

*Boneless breast of chicken cooked w/
sesame seeds & lemon and a hint of
sweet teriyaki sauce*

23.95

Hibachi Calamari

*Calamari steak grilled with butter and
Shirasoni sauce*

28.95

Spicy Chicken

*Boneless breast of chicken cooked w/
spicy sauce, mushroom, green onion*

24.95

Hibachi Scallop

*Scallop are grilled with garlic butter and
lemon*

29.50

Hibachi Filet Mignon

*Tender and delicious cut grilled to your
perfection*

30.95

Hibachi Salmon

*Salmon grilled with care and a hint of
lemon to seal in the dedicate flavor*

29.75

Sukiyaki Steak

*Thinly sliced choice of sirloin cooked
with care & sweet teriyaki sauce*

26.95

Hibachi Tuna

Tuna steak cooked to your specification

29.95

New York Steak

*New York Steak strip hibachi grilled to
your perfection*

28.95

Yakisoba Noodle

*Japanese stir-fried noodle w/ Chicken
& mixed vegetables in a yakisoba
sauce & sprinkles of salt & pepper*

No Rice & Vegetables

24.95

Kids Entree

(for children 10 or under)

Kid Chicken.....	14.95
Kid Steak.....	15.95
Kid Shrimp.....	15.95
Chicken Tempura.....	14.95
Shrimp Tempura.....	15.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness*

T Teppanyaki Dinner

(All dinner served with mushroom soup, green salad,
Grilled vegetable, and a choice of steamed rice)

Additional \$2.00 more for fried rice or garlic fried rice

Combination Entrees

Chicken and Shrimp

*Teriyaki Chicken and delicate shrimp
prepared with lemon and sesame
seeds*
33.95

N.Y. Steak and Shrimp

*Lightly seasoned and grilled with lemon
and butter*
36.95

N.Y. Steak and Chicken

*Prepared with delicate herbs and
spices and teriyaki chicken*
35.95

Filet Mignon and Scallop

*Sea scallop and tender cut fillet mignon
cooked to your perfection*
37.95

N.Y. Steak and Tuna

*Seasoned with Japanese herbs and
grilled to your perfection*
37.95

Filet Mignon and Salmon

*Grilled to your specification with lemon
and butter*
40.95

N.Y. Steak, Chicken & Salmon

*Seasoned with Japanese herbs and grilled to
your perfection and teriyaki chicken*
40.95

N.Y. Steak, Shrimp & Chicken

*Seasoned with Japanese herbs and grilled to
your perfection and teriyaki chicken*
40.95

Chicken, Shrimp & Scallop

*Seasoned with Japanese herbs and grilled to
your perfection and teriyaki chicken*
40.95

Spicy Seafood Dynamite

*Shrimp, scallop, and calamari
mixed with mushroom spicy sauce
and Japanese mayonnaise*
41.95

Shrimp, Scallop & Calamari

*Seasoned with Japanese herbs and
grilled to your perfection*
40.95

Seafood Noodle

*Shrimp, calamari, scallops, assorted
vegetables, & Japanese udon noodle
grilled in a Shirasoni spicy sauce
(No Rice & Vegetables)*
35.95

Lobster Feast

All lobsters served with mushrooms

Lobster and N.Y. Steak..... 59.95

(sub. Filet Mignon \$ 3.00 more)

Lobster, Shrimp and Scallop..... 69.95

Lobster Dinner..... 74.95

Two 6 oz Lobster Tail

***All chicken items are cooked with sweet teriyaki sauce,
unless You Requested otherwise.**

18% Service Fee included with parties of 6 or more.

Sushi Rolls



california roll

Cucumber, imitation crab, avocado, sesame see

COOKED
6.95



baked lobster roll

Inside: shrimp tempura, avocado topped w/ baked lobster meat & house sauce

22.95



benz roll

spicy tuna, shrimp temp, cream cheese, cucumber, avocado, jalapeno deep fried spicy crab, sesame w/ special sauce **COOKED DEEP FRIED**

16.95



bonanza roll

inside: shrimp tempura, imitation crab, cucumber outside: soy wrap. **COOKED**

12.50



caterpillar roll

Inside: BBQ eel, cucumber Outside: Avocado, unagi sauce, sesame seed **COOKED**

12.50



connie's steak roll

In: cucumber, shrimp, imitation crab, Outside: steak, onion, cilantro, unagi & hot sauce

16.95



crunchy roll

inside:shrimp tempura, avocado, cucumber outside: Crunchy tempura, tobiko tempura flake, unagi sauce

COOKED
11.95



crabby dragon

inside: soft shell crab, cucumber,avocado outside: unagi avocado tobiko, onion, sesame

COOKED
15.95



dynamite roll

Shrimp temp, crabmeat cucumber inside. Scallop, crab mussel, shrimp, veggie, tobiko , spicy mayo w/ baked.

COOKED
16.25



dragon roll

shrimp tempura, cucumber, imitation crab, avocado outside: BBQ eel, avocado, special sauce, sesame

COOKED
13.50



fire cracker

shrimp tempura, cream cheese, cucumber, imitation crab, stuffed jalapeno sauce, sesame seed **COOKED**

15.95



hawaiian roll

avocado, cucumber, imitation crab,&tobiko, lettuce, spicy mayo

9.95



happy roll

shrimp tempura, cream cheese, jalapeño, salmon deep fried, w/ special sauce.

COOKED
15.50



lion king

shrimp tempura, avocado, imitation crab inside. salmon, scallop, vegetable outside.

Baked w/ spicy mayo **COOKED**

15.95



magic mike roll

Inside: shrimp tempura, cream cheese, avocado topped with spicy imitation crab, shrimp tempura & jalapeno & sweet sauce **COOKED**

13.95



mothra

inside: spicy tuna. deep fried outside: house sauce with tobiko onion, sesame **COOKED**

14.50



san sakana

inside: tuna, salmon, yellowtail, avocado outside: Deep fried, with spicy house sauce &tobiko, sesame, onion

COOKED
15.75



shrimp tempura roll

shrimp tempura, cucumber, avocado, tobiko, lettuce, unagi sauce, sesame with seaweed wrap outside **COOKED**

11.95

Sushi Rolls



scallop roll

inside: cucumber, shrimp, crab outside: tempura scallop, wasabi sauce, black tobiko
COOKED
15.95



bad joe roll

inside: cucumber, shrimp tempura outside: Tuna, avocado, tobiko, chili sauce, onion **RAW**
14.50



hot date roll

inside: spicy tuna, cucumber outside: sake, avocado, spicy mayo, tobiko onion. **RAW**
13.95



spider roll

cucumber avocado, imitation crab, softshell crab, flakes, teriyaki sauce, tobiko, sesame seed **COOKED**
13.50



cherry blossom

inside: spicy tuna & shrimp tempura, cucumber outside: fresh slice tuna cover the whole roll **RAW**
15.50



hungry fish roll

inside: spicy tuna, cucumber outside: hamachi, tobiko, onion spicy mayo **RAW**
14.50



super california

Inside: Deep fried, shrimp, cucumber, avocado Outside: spicy crab, eel sauce, spicy mayo **COOKED**
13.95



deep blue sea roll

Inside: deep fried scallop, avocado, cucumber. Outside: spicy tuna, onion, tobiko, unagi sauce, spicy mayo, sesame **RAW**
15.50



kara roll

inside: soft shell crab, cucumber outside. Salmon, white tuna, unagi, sauce tobiko **RAW**
13.95



tiger roll

inside: shrimp tempura outside; Unagi, avocado, teriyaki & house sauce, sesame seed **COOKED**
13.50



the explosion

spicy imitation crab inside.. spicy tuna, tobiko, special & spicy sauce outside. **RAW**
13.50



kintai roll

shrimp tempura, cream cheese & cucumber inside. Avocado, salmon, tobiko & green onion on top w/sauce. **RAW**
13.50



the 18"

inside: hamachi, creamcheese, avocado outside: deep fried Spicy sauce, onion, tobiko, sesame **COOKED DEEP FRIED**
15.50



godzilla roll

inside: spicy tuna outside. Seaweed salad **RAW**
13.50



lady in red roll

Inside: Tuna, cucumber, tobiko, avocado Outside: Tuna. **RAW**
14.50



baja hamachi

inside: spicy tuna, cucumber outside. topped w/ hamachi, lemon juice, cilantro with house sauce **RAW**
14.50



golden salmon

inside: cucumber, salmon tempura outside :Avocado, salmon **RAW**
13.50



las vegas roll

Inside: salmon, cucumber, shrimp tempura Outside: tuna, salmon, spicy tuna, jalapeno, spicy mayo, hot sauce, onion **RAW**
15.50

Sushi Rolls



namasake roll

inside: salmon, cream cheese, avocado outside: salmon, slice lemon, wasabi sauce, tobiko **RAW**
15.50



samurai roll

inside: salmon, outside: avocado & tuna **RAW**
12.95



tokyo roll

inside: unagi, cucumber avocado outside: Tuna, hamachi, unagi sauce, tobiko & green onion **RAW**
13.95



orange blossom

Inside: tuna, shrimp tempura, crab, cucumber
Outside: salmon, albacore, spicy tuna, salmon skin deep fried, spicy mayo, hot sauce, onion, sesame **RAW**
16.50



spicy tuna roll

inside: spicy tuna
outside: Spicy tuna & sauce
outside: onion **RAW**
12.95

Vegetarian Rolls



passion roll

inside: salmon, tobiko, cucumber, avocado
outside: salmon & tuna **RAW**
13.95



sunshine roll

Inside: imitation crab, cucumber, avocado
Out: salmon, lemon slices, tobiko **RAW**
13.95



veggie roll

cucumber, cook mushroom
inside: avocado, bog, lettuce
tofu and house sauce outside.
9.95



philadelphia

cream cheese & salmon **RAW**
9.95



sake bomb roll

inside: spicy salmon, cucumber
outside: salmon, lemon wasabi sauce, tobiko **RAW**
13.95



kappa roll

cucumber
7.50



prince arima roll

inside: shrimp tempura, cook sake outside: Spicy imitation crab, green onion, tobiko & spicy sauce **RAW**
13.50



sponge bob roll

Inside: cream cheese, crab, shrimp tempura, salmon, tuna, hamachi, jalapeno
Outside: spicy mayo, unagi sauce, sesame **RAW**
16.50



oshinko roll

pickle radish
7.50



rainbow roll

tuna, salmon, tai, eel, cucumber, avocado, imitation crab, tobiko **RAW**
14.95



tekka roll

tuna roll **RAW**
9.95



avocado roll

avocado
8.50

Sushi Combo

**served with miso soup & green*

sushi combo # 1 27.50
California roll & 6 pcs chef choice nigiri

sushi combo # 2 30.95
tiger roll & 6 pcs of chef choice nigiri

sushi combo # 3 30.50
bonanza roll & 6 pcs of chef choicenigiri

sushi combo # 4 31.95
happy roll & 6 pcs of chef choice nigiri

mixed sashimi 36.95
*14 pcs chef's choice mixed sashimi
served with rice*

Donburi

**served with miso soup & green*

unagi donburi 21.95
bbq eel over rice bowl with vegetable

maguro donburi 22.95
fresh tuna over rice bowl with vegetable

salmon donburi 22.95
fresh salmon over rice bowl with vegetable

hamachi donburi 22.95
fresh tuna over rice bowl with vegetable

chirashi donburi 25.50
mixed sashimi over rice with vegetable

Nigiri

(2 PCS PER ORDER)

maguro (tuna)	7.75
albacore (white tuna)	7.75
hamachi (yellowtail)	7.75
sake (salmon)	7.75
saba (mackerel)	7.25
tako (octopus)	7.25
unagi (bbq eel)	7.75
ebi (cooked shrimp)	6.75
hotate (scallop)	7.25
tamago (egg omelet)	6.25
kanikama (imitation crab)	6.25
inari (soybean curd)\	6.25
amaebi (sweet prawn)	11.95
ikura (salmon roe)	7.50
tobiko (fish roe)	7.75
uni (sea urchin)	market
toro (tuna belly)	market

Sashimi

(6 PCS PER ORDER)

maguro (tuna)	16.95
albacore (white tuna)	16.95
hamachi (yellowtail)	16.95
sake (salmon)	16.95
saba (mackerel)	14.95
tako (octopus)	15.95
unagi (bbq eel)	16.95
ebi (cooked shrimp)	14.95
hotate (seared scallop)	16.95

*All sushi are hand made to order
therefore we cannot guarantee
simultaneous sushi and kitchen
orders. Your patience is
appreciated.*

*Consuming raw or undercooked
meats, poultry, seafood, shellfish,
or eggs may increase your risk of
food borne illness.*

*Please alert server about allergies
or dietary concerns*

*18% Gratuity Fee included with
parties of 6 or more*

House Wine

	glass bottle
Chardonnay	8.00 30
Cabernet Sauvignon	8.00 30
Merlot	8.00 30
White Zinfandel	8.00 30
Moscato	8.00 30
Japanese Plum Wine	8.00 30

White Wine

St. Michelle Riesling	10.00 38
Coastal Estates, Pinot Grigio	10.00 38
Geyser Peak Sauvignon Blanc	10.00 38
Kendall Jackson Chardonnay	12.00 46
Wente Riva Ranch Chardonnay	13.00 50

Red Wine

Nobel Vines, Pinot Noir	10.00 38
Ravenswood – Zinfandel	11.00 42
3 Girls – Cabernet, Lodi	11.00 42
Old Soul - Pure Red, Lodi	12.00 46
Wente Merlot, Livermore	13.00 50

Sparkling/Champagne

Chandon – Brut 187 mll	15
Chandon – Rose 187 ml	15
Chandon – Brut 750ml	70

Corkage Fee \$15.00 per bottle

PLEASE DRINK RESPONSIBLY

**18% Service / Gratuity Fee with parties
of 6 or more**

Bottle Beer

	small large
Sapporo	6.75 9.50
Kirin	6.75 9.50
Asahi	6.75 9.50
Corona	6.75
Modelo	6.75
Heineken	6.75
Samuel Adams	6.75
Coors Light	5.75
Budweiser	5.75
Bud Light	5.75
O'Douls	5.75

Draft Beer

Kirin	6.75
Modelo	6.75
Stella	6.75
Bluemoon	6.75
Firestone 805	6.75
Lagunitas IPA	6.75
Fresh Squeezed IPA	6.75
Sierra Nevada Pale Ale	6.75

Soda / Non-Alcoholic

[Soda / tea]

Coke, Diet Coke, Sprite, Mr. Pibb,
Pink Lemonade, Ice Tea,
Raspberry Ice Tea, Hot Tea | 3.75

[Juice / milk]

Orange, Pineapple, Apple, Milk
3.95

Pellegrino Water | 5.95

Japanese Soda {Ramune} | 5.75

Virgin Strawberry Daiquiri | 7.95

Virgin Pina Colada | 7.95

Martinis

\$7 THURSDAY NIGHTS
NO RETURN

APPLE CANDY 12 <i>Ketel One Vodka, apple pucker, sweet 'n sour, cranberry</i>	CARIBBEAN 12 <i>Smirnoff Vanilla Vodka, Malibu Coconut Rum, pineapple juice</i>	FRUIT CHEW 14 <i>Red Berry, Peach, Pineapple, Apple Vodka orange juice, grenadine</i>
APPLE HAT 12 <i>Bulleit Bourbon, Sour Apple Schnapps, vermou, bitters</i>	CHOCOLATE CAKE 13 <i>Ketel One Citroen Vodka, Frangelico</i>	GERMAN CHOCOLATE CAKE 13 <i>Frangelico, Malibu Coconut Rum, Crème de Cacao White</i>
APPLETINI 12 <i>Ketel One Vodka, apple pucker, sweet 'n sour, dash of Midori</i>	CARROT CAKE 13 <i>Bailys Irish Cream, Kahlua, Buttershots Schnapps, cinnamon schnapps</i>	GINGER BERRY 13 <i>Red Berry Vodka, Canton Ginger Liqueur, pineapple, cranberry, sweet 'n sour</i>
BANANATINI 12 <i>Ketel One Vodka, Crème de Banana Liqueur, triple sec</i>	COSMOPOLITAN 12 <i>Vodka, lime juice, triple sec, cranberry juice</i>	GINGERBREAD MAN 13 <i>Ketel One Vodka, Goldschläger Cinnamon Schnapps, Baileys, Buttershots Schnapps</i>
BIG APPLE JET FUEL 14 <i>Cazadarez Blanco Tequila, Apple Vodka, Sour Apple Schnapps, lime juice</i>	CLOUD NINE 13 <i>Vanilla Vodka, Strawberry pucker, Crème de Cacao White, milk, topped with whipped cream</i>	GINGERTINI 12 <i>Domaine de Canton Ginger Liqueur, cold sake, fresh ginger, lemon-lime soda</i>
BLACK CADILLAC MARTINI 12 <i>Hypnotiq, raspberry liqueur, vodka, grapefruit</i>	CRISPY CRUNCH 14 <i>Smirnoff Vanilla Vodka, Baileys Irish Cream, Buttershots Schnapps, cinnamon</i>	GODIVA HAZELNUT TRUFFLE 14 <i>Godiva Chocolate Liqueur, Vanilla Vodka, Frangelico, Baileys Irish</i>
BLUE GUMMY BEAR 12 <i>Peachtree Schnapps, Blue Curaçao, Chateau Monet Liqueur, triple sec</i>	CUCUMBERTINI 12 <i>Ozeki Sake, St. Germain Elderflower Liqueur, fresh cucumber</i>	GREYHOUND MARTINI 12 <i>Ketel One Vodka, grapefruit, triple sec</i>
BLUBERRY LEMON DROP 13 <i>Ketel One Citroen Vodka, fresh lemon juice, sweet 'n sour, bar syrup, blueberry liquer</i>	DREAMY BLUES 13 <i>Smirnoff Vanilla Vodka, Blue Curaçao, Crème de Cacao White</i>	HPNOTIQ MARTINI 13 <i>Hypnotiq, Ketel One Vodka, Chateau Monet, cranberry juice</i>
BUT SCOTCH CAPPUCINO 14 <i>Espresso Vodka, Kahlua, Baileys Irish</i>	ELECTRIC POPSICLE 14 <i>Ketel One Citroen Vodka, Blue Curaçao, Midori</i>	ISLAND BLISS 12 <i>Malibu Coconut Rum, Midori, cranberry, pineapple</i>
BUTTERSCOTCH MARTINI 13 <i>Smirnoff Vanilla Vodka, butterscotch</i>	FLIRTINI 14 <i>Ketel One Vodka, Champagne, pineapple</i>	KISSES 12 <i>Peach Schnapps, Abs Mango Vodka, grenadine</i>
CABLE CAR 12 <i>Captain Morgan Spiced Rum, orange curaçao, lemon juice</i>	FRENCH MARTINI 13 <i>Tanqueray Gin, Chateau Monet Raspberry, pineapple</i>	LA PINA 14 <i>Cîroc Pineapple Vodka, pineapple</i>

Martinis

**\$7 THURSDAY NIGHTS
NO RETURN**

LEMON DROP 12 <i>Ketel One Citroen Vodka, fresh lemon juice, sweet 'n sour, syrup</i>	ORANGE BLOSSOM 12 <i>Tanqueray Gin, St. Germain Liqueur, orange juice</i>	RASPBERRY TRUFFLE 14 <i>Smirnoff Vanilla Vodka, Chambord, Godiva Chocolate Liqueur</i>
LEMONADE 12 <i>Ketel One Citron Vodka, Amaretto, sweet 'n sour</i>	POMEGRANATE MARTINI 12 <i>Vodka, pomeg juice, sweet 'n sour</i>	RIKI B 12 <i>Bulleit Bourbon, cranberry & lime juice, bitters</i>
LYCHEETINI 13 <i>Ketel One Vodka, Soho Lychee, triple sec, sweet 'n sour</i>	PALOMITA 14 <i>Cazadores Blanco Tequila, lime juice, agave nectar, grapefruit juice</i>	RUBY RELAXER 13 <i>Vodka, Peachtree Schnapps, Malibu Coconut Rum, pineapple, cranberry</i>
MANGO PELLINI 15 <i>Absolut Mango Vodka, Champagne, mango puree</i>	PASSION COCKTAIL 13 <i>Gold tequila, Grand Marnier,, cranberry, lime juice</i>	SCOOBY SNACKS 12 <i>Malibu Coconut Rum, Midori, piña colada, pineapple</i>
MANGO TANGO 12 <i>Tequila, cucumber, mango puree, chili powder, sugar rim</i>	PEACH BELLINI 15 <i>Champagne, Peachtree Schnapps, peach puree</i>	SIDECAR 15 <i>Hennessy Cognac, Cointreau, lemon juice</i>
MANGOTINI 12 <i>Abs Mango Vodka, mango puree, triple sec</i>	PEANUT BUTTER & JELLY 14 <i>Ketel One Vodka, Frangelico, chateau monet</i>	SILVER PEACH 15 <i>Nolet's Finest Gin, Peachtree Schnapps, lemon juice</i>
MANHATTAN 12 <i>Bulleit Rye Whiskey, bitters, sweet vermouth, lemon</i>	POM. LYCHEE COSMO 12 <i>Ketel One, Soho Lychee, fresh lime juice, pomegranate juice, sweet sour</i>	SOUR BULLEIT 12 <i>Bulleit Bourbon, cranberry juice, fresh lime, triple sec</i>
MELLON GATOR 14 <i>Ketel One Vodka, Midori, Chateau Monet, orange juice</i>	PUCKERTINI 12 <i>Absolut Vodka, watermelon pucker, sweet 'n sour</i>	STRAWBERRY SKITTLE 12 <i>Ketel One Citroen, Strawberry Schnapps, fresh lemon juice, sweet sour, bar syrup</i>
MOCHA 13 <i>Belvedere Vodka, Kahlua, Crème de Cacao</i>	PURPLE GECKO 12 <i>Tequila, Blue Curaçao, cranberry, sweet 'n sour, lime juice</i>	TOKYO KEY LIME 12 <i>Cruzan Vanilla Rum, Midori, fresh lime juice</i>
MUDSLIDE 14 <i>Ketel One Vodka, Baileys, Kahlua, Godiva Chocolate Liqueur</i>	RASPBERRY BELLINI 15 <i>Ketel One Vodka, Chateau Monet Raspberry Liqueur, Champagne</i>	TROPICAL MARTINI 13 <i>Absolut Mango, Peach, Mandarin Vodka, Canton Ginger Liqueur</i>
NEW PAL 13 <i>Bulleit Rye, Campari, sweet vermouth, bitters</i>	RASPBERRY LEMON DROP 13 <i>Ketel One Citroen Vodka, Chateau Monet fresh lemon juice, sweet 'n sour, bar syrup</i>	TROPICAL PATRÓN 13 <i>Patrón Tequila, pineapple, mango</i>
OASIS 15 <i>Cazadarez Tequila, Vodka, cranberry juice, lime juice, triple sec</i>		WASHINGTON APPLE 12 <i>Crown Royal Canadian Whisky, apple pucker, cranberry</i>

Fish Bowls

1/2 OFF WEDNESDAY NIGHTS
(NO RETURN)

SOUR PATCH 35

*Smirnoff Raspberry Vodka,
Smirnoff Cherry Vodka, sour
apple lemon-lime soda*

OTTER POP 35

*Smirnoff Raspberry Vodka,
DeKuyper Blue Curaçao, sweet
'n sour, and lemon-lime soda*

TROPICAL PARADISE 35

*Malibu Coconut Rum, Cîroc Peach
Vodka, pineapple juice, cranberry*

PURPLE RAIN 35

*Ketel One Vodka, Peachtree
Schnapps, Dekuyper Razzmatazz
Liqueur, sweet 'n sour, pineapple*

PEACH BLOSSOM 35

*Peach Vodka, Tanqueray
Gin, Bacardi Superior White
Rum, Cazadores Blanco Tequila,
agave, peach puree*

RED SANGRIA 35

*Bacardi Limon Rum, St. Germain
Elderflower Liqueur, sour mix,
orange juice, house merlot*

STRAWBERRY MARGARITA 35

*Cazadores Blanco Tequila, Agave, Fresh
lime juice, margarita mix, strawberry
puree*

SHARK BITE 35

*Cazadores Blanco Tequila, Bacardi
O Rum, Bacardi 151 Rum, pineapple
juice, orange juice, sweet 'n sour*

JUNGLE JUICE 35

*Ketel One Vodka, Bacardi O Rum,
Bacardi Superior White Rum,
pineapple juice, orange juice*

TOKYO MOJITO 35

*Myers's Platinum Rum,
fresh mint, agave, lime*

Classic Cocktails

MOSCOW MULE 13

Ketel One Vodka, lime juice, ginger beer

DARK 'N STORMY 13

Dark Myers Rum, ginger beer

GINGERITA 13

*Cazadores Blanco Tequila, sweet sour,
lime juice, ginger liqueur*

MAI TAI 13

*Barcardi Rum, Fresh lime juice, Orange
curaçao, Orgeat syrup, Dark Myers Rum*

POMEGRANATE MOJITO 12

*Don Q, Pomegranate, muddled fresh
mints, lime juice*

SKINNY MARGARITA 13

*Cazadores blanco, agave nectar,
fresh lime juice*

JALAPENO MARGARITA 13

*Cazadores Blanco, Triple sec,
muddled fresh jalapenos*

TAI CHI 14

*Malibu Rum, Captian Morgan Rum,
Pineapple juice, other tropical flavors,
topped with Bacardi 151*

ADIOS TEA 14

*Malibu rum, Tanqueray, Cazadores
equila, Ketal One, Blue Curacao,
Grenadine*

Sake Menu

SMALL | LARGE | BOTTLE

Hot Sake - Gekkeikan - Folsom, California.

8.00 | 12.00

COLD

Shirakabe Tokubetsu Junmai - Kyoto, Japan
Well-balanced and complex with a dry finish

10.00 | 16.00 | 46.00

TY KU Cucumber - Nara, Japan.
Light & sweet with fresh cucumber flavors.

11.00 | 18.00 | 55.00

TY KU Coconut Nigori - Nara, Japan.
Light and refreshing coconut flavor and hints of vanilla.

11.00 | 18.00 | 55.00

Lychee Sake - Berkeley, California

10.00 | 16.00 | 40.00

Fuji Apple Sake - Berkeley, California

10.00 | 16.00 | 40.00

Peach Sake - Berkeley, California

10.00 | 16.00 | 40.00

Ozeki Nigori Unfiltered 375 ml- Hollister, CA
creamy, sweet sake with a crisp, vibrant taste

20.00

Hana Awaka Sparkling Sake - Kyoto, Japan .
Refreshing and fruity with a unique flavor and effervescence.

19.00



*2 Sake Bombs
\$9.00*