

Appetizers From Kitchen

Vegetables Tempura.....	13.95
Chicken Tempura	14.95
Shrimp Tempura.....	15.50
Combo Tempura.....	16.95
Gyoza	13.95
<i>Chicken pot sticker served with specialty sauce</i>	
Shrimp Saute	17.95
<i>8 pcs of sauté shrimp and mushroom serving on the grill</i>	
Chicken Karaage.....	14.95
<i>Skinless chicken marinated in garlic soy-and deep fried</i>	
Agedashi Tofu	14.95
<i>lightly deep fried tofu</i>	
Baked Green Mussels	18.50
<i>Baked w/house sauce w/green onion</i>	
Edamane.....	9.95
<i>Cooked soybean</i>	
Grilled Garlic Edamane.....	11.95
<i>Grilled garlic Edamane w/ salt</i>	
Fried Oyster	16.50
<i>deep fried oyster w/special sauce</i>	
Crispy Calamari.....	17.95
<i>Lightly battered calamari deep & pan fried in salt & pepper</i>	
Garlic Chicken Wings.....	17.95
<i>Crispy fried sautéed with garlic & black pepper</i>	

Salads

House salad.....	5.50
<i>Green salad w/ house dressing</i>	
Seaweed salad.....	13.95
<i>Japanese seaweed w/ sesame seeds</i>	
Cucumber salad.....	15.95
<i>Sliced cucumber, shrimp, ponzu sauce sesame seed</i>	
Ahi Poke salad.....	19.95
<i>Sliced tuna loin in spicy sesame marinade</i>	
Tako Kim Chi salad.....	16.95
<i>sliced octopus, cucumber mixed w/special hot sauce (spicy)</i>	

Sushi Appetizers From Sushi Bar

Fresh Oyster	16.50
<i>4 pcs half-shell served w/tobiko,ponzu sauce</i>	
Jalapeno Poppers.....	17.50
<i>6 pcs Deep fried jalapeno stuffed with spicy tuna</i>	
Hamachi Kama.....	21.95
<i>Lightly marinated yellowtail head & neck w/ fresh mix spring salad</i>	
Seared Tuna Appetizers.....	21.50
<i>6 pcs of grill tuna w/ seasoning, fresh spring mix salad</i>	
Half Mixed Sashimi.....	23.95
<i>8pcs chef choice of fresh mixed sashimi</i>	

Side Orders

House Soup	5.50
<i>Fresh mushroom, green onionw/beef broth</i>	
Miso Soup.....	6.50
<i>Tofu, seaweed, & green onion</i>	
Garlic Fried Rice.....	8.95
<i>Shirasoni famous garlic fried rice</i>	
Grilled Vegetable.....	13.95
<i>Assorted lightly seasoned grill</i>	
Extra Shrimp.....	18.95
Extra Scallop.....	18.95
Extra Salmon.....	18.95
Extra Calamari.....	18.95
Extra Chicken.....	15.95
Extra N.Y. Steak.....	18.95
Extra Filet Mignon.....	19.95
Extra Lobster.....	35.00

Dessert

Mochi Ice Cream.....	9.95
<i>strawberry,chocolate, green tea, vanilla, mango Flavors</i>	
Fried Ice Cream.....	15.95
<i>8 pcs per order</i>	

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

** 18% Service / Gratuity Fee included with parties of 4 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*

26.95

Hibachi Shrimp

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

33.95

Hibachi Calamari

*Calamari steak grilled with butter and
Shirasoni sauce*

33.95

Chicken Teriyaki

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

28.95

Hibachi Scallop

*Scallop are grilled with garlic butter and
lemon*

34.50

Spicy Chicken

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

29.95

Hibachi Salmon

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

34.75

Hibachi Filet Mignon

*Tender and delicious cut grilled to your
perfection*

35.95

Hibachi Tuna

Tuna steak cooked to your specification

34.95

Sukiyaki Steak

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

31.95

Yakisoba Noodle

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

No Rice & Vegetables

29.95

New York Steak

*New York Steak strip hibachi grilled to
your perfection*

33.95

Kids Entree

(for children 10 or under)

Kid Chicken.....	16.95
Kid Steak.....	17.95
Kid Shrimp.....	17.95
Chicken Tempura.....	16.95
Shrimp Tempura.....	17.95

*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 Entree

Chicken and Shrimp

*Teriyaki Chicken and delicate shrimp
prepared with lemon and sesame
seeds*
41.95

N.Y. Steak and Shrimp

*Lightly seasoned and grilled with lemon
and butter*
41.95

N.Y. Steak and Chicken

*Prepared with delicate herbs and
spices and teriyaki chicken*
40.95

Filet Mignon and Scallop

*Sea scallop and tender cut fillet mignon
cooked to your perfection*
42.95

N.Y. Steak and Tuna

*Seasoned with Japanese herbs and
grilled to your perfection*
41.95

Filet Mignon and Salmon

*Grilled to your specification with lemon
and butter*
42.95

N.Y. Steak, Chicken & Salmon

*Seasoned with Japanese herbs and grilled to
your perfection and teriyaki chicken*
45.95

N.Y. Steak, Shrimp & Chicken

*Seasoned with Japanese herbs and grilled to
your perfection and teriyaki chicken*
45.95

Chicken, Shrimp & Scallop

*Seasoned with Japanese herbs and grilled to
your perfection and teriyaki chicken*
45.95

Spicy Seafood Dynamite

*Shrimp, scallop, and calamari
mixed with mushroom spicy sauce
and Japanese mayonnaise*
45.95

Shrimp, Scallop & Calamari

*Seasoned with Japanese herbs and
grilled to your perfection*
45.95

Seafood Noodle

*Shrimp, calamari, scallops, assorted
vegetables, & Japanese udon noodle
grilled in a Shirasoni spicy sauce
(No Rice & Vegetables)*
43.95

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 4 or more.

Sushi Rolls



california roll

Cucumber, imitation crab, avocado, sesame see

COOKED

9.95



baked lobster roll

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

25.95



benz roll

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

20.95



bonanza roll

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

16.50



caterpillar roll

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

16.50



connie's steak roll

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

20.95



crunchy roll

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

COOKED

14.95



crabby dragon

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

COOKED

18.95



dynamite roll

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

COOKED

19.25



dragon roll

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

COOKED

15.95



fire cracker

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

19.50



hawaiian roll

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

11.95



happy roll

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

COOKED

19.50



lion king

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

Baked w/ spicy mayo **COOKED**

19.95



magic mike roll

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

18.95



mothra

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

17.50



san sakana

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

COOKED

20.50



shrimp tempura roll

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

14.95

Sushi Rolls



scallop roll

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

COOKED

18.95



bad joe roll

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

RAW

18.50



hot date roll

inside: spicy tuna, cucumber outside: sake, avocado, spicy mayo, tobiko onion

RAW

16.95



spider roll

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

COOKED

16.50



cherry blossom

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

RAW

19.95



hungry fish roll

inside: spicy tuna, cucumber outside: hamachi, tobiko, onion spicy mayo

RAW

17.50



super california

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

COOKED

17.95



deep blue sea roll

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

RAW

18.50



kara roll

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

RAW

18.50



tiger roll

inside: shrimp tempura outside: Unagi, avocado, teriyaki & house sauce, sesame seed

COOKED

15.50



the explosion

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

RAW

16.50



kintai roll

shrimp tempura, cream cheese & cucumber inside. Avocado, salmon, tobiko & green onion

on top w/sauce.

RAW

17.95



the 18"

inside: hamachi, creamcheese, avocado outside: deep fried Spicy sauce, onion, tobiko, sesame

COOKED DEEP FRIED

19.50



godzilla roll

inside: spicy tuna outside. Seaweed salad

RAW

16.50



lady in red roll

Inside: Tuna, cucumber, tobiko, avocado Outside: Tuna.

RAW

17.50



baja hamachi

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

RAW

18.95



golden salmon

inside: cucumber, salmon tempura outside :Avocado, salmon

RAW

17.50



las vegas roll

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

RAW

18.50

Sushi Rolls



namasake roll

inside: salmon, cream cheese, avocado outside: salmon, slice lemon, wasabi sauce, tobiko **RAW**
18.95



orange blossom

Inside: tuna, shrimp tempura, crab, cucumber
Outside: salmon, albacore, spicy tuna, salmon skin deep fried, spicy mayo, hot sauce, onion, sesame **RAW**
19.50



passion roll

inside: salmon, tobiko, cucumber, avocado
outside: salmon & tuna **RAW**
16.95



philadelphia

cream cheese & salmon **RAW**
12.95



prince arima roll

inside: shrimp tempura, cook sake outside. Spicy imitation crab, green onion, tobiko & spicy sauce **RAW**
17.50



rainbow roll

tuna, salmon, tai, eel, cucumber, avocado, imitation crab, tobiko **RAW**
19.95



samurai roll

inside: salmon,
outside: avocado & tuna **RAW**
15.95



spicy tuna roll

inside: spicy tuna
outside: Spicy tuna & sauce
outside: onion **RAW**
15.50



sunshine roll

Inside: imitation crab, cucumber, avocado
Out: salmon, lemon slices, tobiko **RAW**
17.95



sake bomb roll

inside: spicy salmon, cucumber
outside: salmon, lemon wasabi sauce, tobiko **RAW**
17.95



sponge bob roll

Inside: cream cheese, crab, shrimp tempura, salmon, tuna, hamachi, jalapeno
Outside: spicy mayo, unagi sauce, sesame **RAW**
19.50



tekka roll

tuna roll **RAW**
11.95



tokyo roll

inside: unagi, cucumber, avocado
outside: Tuna, hamachi, unagi sauce, tobiko & green onion **RAW**
17.95

Vegetarian Rolls



veggie roll

cucumber, cook mushroom
inside: avocado, bog, lettuce
tofu and house sauce outside.
12.95



kappa roll

cucumber
9.50



oshinko roll

pickle radish
9.50



avocado roll

avocado
10.50

Sushi Combo

**served with miso soup & green*

sushi combo # 1 31.50
California roll & 6 pcs chef choice nigiri

sushi combo # 2 34.95
tiger roll & 6 pcs of chef choice nigiri

sushi combo # 3 34.50
bonanza roll & 6 pcs of chef choicenigiri

sushi combo # 4 35.95
happy roll & 6 pcs of chef choice nigiri

mixed sashimi 40.95
*14 pcs chef's choice mixed sashimi
served with rice*

Donburi

**served with miso soup & green*

unagi donburi 25.95
bbq eel over rice bowl with vegetable

maguro donburi 26.95
fresh tuna over rice bowl with vegetable

salmon donburi 26.95
fresh salmon over rice bowl with vegetable

hamachi donburi 26.95
fresh tuna over rice bowl with vegetable

chirashi donburi 29.50
mixed sashimi over rice with vegetable

Nigiri

(2 PCS PER ORDER)

maguro (tuna)	9.75
albacore (white tuna)	9.75
hamachi (yellowtail)	9.75
sake (salmon)	9.75
saba (mackerel)	9.25
tako (octopus)	9.25
unagi (bbq eel)	9.75
ebi (cooked shrimp)	8.75
hotate (scallop)	9.25
tamago (egg omelet)	8.25
kanikama (imitation crab)	8.25
inari (soybean curd)\	8.25
amaebi (sweet prawn)	15.95
ikura (salmon roe)	9.50
tobiko (fish roe)	9.75
uni (sea urchin)	market
toro (tuna belly)	market

Sashimi

(6 PCS PER ORDER)

maguro (tuna)	20.95
albacore (white tuna)	20.95
hamachi (yellowtail)	20.95
sake (salmon)	20.95
saba (mackerel)	18.95
tako (octopus)	19.95
unagi (bbq eel)	20.95
ebi (cooked shrimp)	18.95
hotate (seared scallop)	20.95

*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 4 or more*

House Wine

	glass bottle
Chardonnay	10.00 36
Cabernet Sauvignon	10.00 36
Merlot	10.00 36
White Zinfandel	10.00 36
Moscato	10.00 36
Japanese Plum Wine	10.00 36

White Wine

St. Michelle Riesling	12.50 46
Coastal Estates, Pinot Grigio	12.50 46
Geyser Peak Sauvignon Blanc	12.50 46
Kendall Jackson Chardonnay	13.50 50
Wente Riva Ranch Chardonnay	15.00 56

Red Wine

Nobel Vines, Pinot Noir	12.50 46
OZV – Zinfandel	12.50 46
3 Girls – Cabernet, Lodi	13.00 48
Old Soul - Pure Red, Lodi	13.50 50
Wente Merlot, Livermore	14.50 54

Sparkling/Champagne

Chandon – Brut 187 mll	20
Chandon – Rose 187 ml	20
Chandon – Brut 750ml	70

Corkage Fee \$20.00 per bottle

PLEASE DRINK RESPONSIBLY

**18% Service / Gratuity Fee with parties
of 4 or more**

Bottle Beer

	small large
Sapporo	7.25 10.50
Kirin	7.25 10.50
Asahi	7.25 10.50
Corona	7.25
Heineken	7.25
Samuel Adams	7.25
Coors Light	6.50
Budweiser	6.50
Bud Light	6.50
O'Douls	6.50

Draft Beer

Kirin	7.25
Modelo	7.25
Stella	7.25
Bluemoon	7.25
Firestone 805	7.25
Lagunitas IPA	7.25
Fresh Squeezed IPA	7.25
Sierra Nevada Pale Ale	7.25

Soda / Non-Alcoholic

[Soda / tea]

Coke, Diet Coke, Sprite, Mr. Pibb,
Pink Lemonade, Ice Tea,
Raspberry Ice Tea, Hot Tea | 4.25

[Juice / milk]

Orange, Pineapple, Apple, Milk
4.75

Pellegrino Water | 5.95

Japanese Soda {Ramune} | 6.25

Virgin Strawberry Daiquiri | 9.95

Virgin Pina Colada | 9.95

Martinis

\$7 THURSDAY NIGHTS
NO RETURN

APPLE CANDY 14 <i>Ketel One Vodka, apple pucker, sweet 'n sour, cranberry</i>	CARIBBEAN 14 <i>Smirnoff Vanilla Vodka, Malibu Coconut Rum, pineapple juice</i>	FRUIT CHEW 16 <i>Red Berry, Peach, Pineapple, Apple Vodka orange juice, grenadine</i>
APPLE HAT 14 <i>Bulleit Bourbon, Sour Apple Schnapps, vermouth, bitters</i>	CHOCOLATE CAKE 15 <i>Ketel One Citroen Vodka, Frangelico</i>	GERMAN CHOCOLATE CAKE 15 <i>Frangelico, Malibu Coconut Rum, Crème de Cacao White</i>
APPLETINI 14 <i>Ketel One Vodka, apple pucker, sweet 'n sour, dash of Midori</i>	CARROT CAKE 15 <i>Bailys Irish Cream, Kahlua, Buttershots Schnapps, cinnamon schnapps</i>	GINGER BERRY 15 <i>Red Berry Vodka, Canton Ginger Liqueur, pineapple, cranberry, sweet 'n sour</i>
BANANATINI 14 <i>Ketel One Vodka, Crème de Banana Liqueur, triple sec</i>	COSMOPOLITAN 14 <i>Vodka, lime juice, triple sec, cranberry juice</i>	GINGERBREAD MAN 15 <i>Ketel One Vodka, Goldschläger Cinnamon Schnapps, Baileys, Buttershots Schnapps</i>
BIG APPLE JET FUEL 16 <i>Cazadarez Blanco Tequila, Apple Vodka, Sour Apple Schnapps, lime juice</i>	CLOUD NINE 15 <i>Vanilla Vodka, Strawberry pucker, Crème de Cacao White, milk, topped with whipped cream</i>	GINGERTINI 14 <i>Domaine de Canton Ginger Liqueur, cold sake, fresh ginger, lemon-lime soda</i>
BLACK CADILLAC MARTINI 14 <i>Hypnotiq, raspberry liqueur, vodka, grapefruit</i>	CRISPY CRUNCH 16 <i>Smirnoff Vanilla Vodka, Baileys Irish Cream, Buttershots Schnapps, cinnamon</i>	GODIVA HAZELNUT TRUFFLE 16 <i>Godiva Chocolate Liqueur, Vanilla Vodka, Frangelico, Baileys Irish</i>
BLUE GUMMY BEAR 14 <i>Peachtree Schnapps, Blue Curaçao, Chateau Monet Liqueur, triple sec</i>	CUCUMBERTINI 14 <i>Ozeki Sake, St. Germain Elderflower Liqueur, fresh cucumber</i>	GREYHOUND MARTINI 14 <i>Ketel One Vodka, grapefruit, triple sec</i>
BLUBERRY LEMON DROP 15 <i>Ketel One Citroen Vodka, fresh lemon juice, sweet 'n sour, bar syrup, blueberry liquer</i>	DREAMY BLUES 15 <i>Smirnoff Vanilla Vodka, Blue Curaçao, Crème de Cacao White</i>	HPNOTIQ MARTINI 15 <i>Hypnotiq, Ketel One Vodka, Chateau Monet, cranberry juice</i>
BUT SCOTCH CAPPUCINO 16 <i>Espresso Vodka, Kahlua, Baileys Irish</i>	ELECTRIC POPSICLE 16 <i>Ketel One Citroen Vodka, Blue Curaçao, Midori</i>	ISLAND BLISS 14 <i>Malibu Coconut Rum, Midori, cranberry, pineapple</i>
BUTTERSCOTCH MARTINI 15 <i>Smirnoff Vanilla Vodka, butterscotch</i>	FLIRTINI 16 <i>Ketel One Vodka, Champagne, pineapple</i>	KISSES 14 <i>Peach Schnapps, Abs Mango Vodka, grenadine</i>
CABLE CAR 14 <i>Captain Morgan Spiced Rum, orange curaçao, lemon juice</i>	FRENCH MARTINI 16 <i>Tanqueray Gin, Chateau Monet Raspberry, pineapple</i>	LA PINA 16 <i>Cîroc Pineapple Vodka, pineapple</i>

Martinis

**\$7 THURSDAY NIGHTS
NO RETURN**

LEMON DROP 14 <i>Ketel One Citroen Vodka, fresh lemon juice, sweet 'n sour, syrup</i>	ORANGE BLOSSOM 14 <i>Tanqueray Gin, St. Germain Liqueur, orange juice</i>	RASPBERRY TRUFFLE 16 <i>Smirnoff Vanilla Vodka, Chambord, Godiva Chocolate Liqueur</i>
LEMONADE 14 <i>Ketel One Citron Vodka, Amaretto, sweet 'n sour</i>	POMEGRANATE MARTINI 14 <i>Vodka, pomeg juice, sweet 'n sour</i>	RIKI B 14 <i>Bulleit Bourbon, cranberry & lime juice, bitters</i>
LYCHEETINI 15 <i>Ketel One Vodka, Soho Lychee, triple sec, sweet 'n sour</i>	PALOMITA 16 <i>Cazadores Blanco Tequila, lime juice, agave nectar, grapefruit juice</i>	RUBY RELAXER 15 <i>Vodka, Peachtree Schnapps, Malibu Coconut Rum, pineapple, cranberry</i>
MANGO PELLINI 17 <i>Absolut Mango Vodka, Champagne, mango puree</i>	PASSION COCKTAIL 15 <i>Gold tequila, Grand Marnier,, cranberry, lime juice</i>	SCOOBY SNACKS 14 <i>Malibu Coconut Rum, Midori, piña colada, pineapple</i>
MANGO TANGO 14 <i>Tequila, cucumber, mango puree, chili powder, sugar rim</i>	PEACH BELLINI 17 <i>Champagne, Peachtree Schnapps, peach puree</i>	SIDECAR 17 <i>Hennessy Cognac, Cointreau, lemon juice</i>
MANGOTINI 14 <i>Abs Mango Vodka, mango puree, triple sec</i>	PEANUT BUTTER & JELLY 16 <i>Ketel One Vodka, Frangelico, chateau monet</i>	SILVER PEACH 17 <i>Nolet's Finest Gin, Peachtree Schnapps, lemon juice</i>
MANHATTAN 14 <i>Bulleit Rye Whiskey, bitters, sweet vermouth, lemon</i>	POM. LYCHEE COSMO 14 <i>Ketel One, Soho Lychee, fresh lime juice, pomegranate juice, sweet sour</i>	SOUR BULLEIT 14 <i>Bulleit Bourbon, cranberry juice, fresh lime, triple sec</i>
MELLON GATOR 15 <i>Ketel One Vodka, Midori, Chateau Monet, orange juice</i>	PUCKERTINI 14 <i>Absolut Vodka, watermelon pucker, sweet 'n sour</i>	STRAWBERRY SKITTLE 14 <i>Ketel One Citroen, Strawberry Schnapps, fresh lemon juice, sweet sour, bar syrup</i>
MOCHA 15 <i>Belvedere Vodka, Kahlua, Crème de Cacao</i>	PURPLE GECKO 14 <i>Tequila, Blue Curaçao, cranberry, sweet 'n sour, lime juice</i>	TOKYO KEY LIME 14 <i>Cruzan Vanilla Rum, Midori, fresh lime juice</i>
MUDSLIDE 16 <i>Ketel One Vodka, Baileys, Kahlua, Godiva Chocolate Liqueur</i>	RASPBERRY BELLINI 17 <i>Ketel One Vodka, Chateau Monet Raspberry Liqueur, Champagne</i>	TROPICAL MARTINI 15 <i>Absolut Mango, Peach, Mandarin Vodka, Canton Ginger Liqueur</i>
NEW PAL 15 <i>Bulleit Rye, Campari, sweet vermouth, bitters</i>	RASPBERRY LEMON DROP 15 <i>Ketel One Citroen Vodka, Chateau Monet fresh lemon juice, sweet 'n sour, bar syrup</i>	TROPICAL PATRÓN 15 <i>Patrón Tequila, pineapple, mango</i>
OASIS 17 <i>Cazadarez Tequila, Vodka, cranberry juice, lime juice, triple sec</i>		WASHINGTON APPLE 14 <i>Crown Royal Canadian Whisky, apple pucker, cranberry</i>

Fish Bowls

1/2 OFF WEDNESDAY NIGHTS
(NO RETURN)

SOUR PATCH 40

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

OTTER POP 40

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

TROPICAL PARADISE 40

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

PURPLE RAIN 40

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

PEACH BLOSSOM 40

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

RED SANGRIA 40

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

STRAWBERRY MARGARITA 40

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

SHARK BITE 40

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

JUNGLE JUICE 40

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

TOKYO MOJITO 40

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

Classic Cocktails

MOSCOW MULE 14

Ketel One Vodka, lime juice, ginger beer

DARK 'N STORMY 15

Dark Myers Rum, ginger beer

GINGERITA 15

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

MAI TAI 15

*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 15

*Cazadores blanco, agave nectar,
fresh lime juice*

JALAPENO MARGARITA 15

*Cazadores Blanco, Triple sec,
muddled fresh jalapenos*

TAI CHI 17

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

ADIOS TEA 17

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

Sake Menu

SMALL | LARGE | BOTTLE

Hot Sake - Gekkeikan - Folsom, California. 9.00 | 13.00

COLD

Shirakabe Tokubetsu Junmai - Kyoto, Japan 11.00 | 18.00 | 48.00
Well-balanced and complex with a dry finish

TY KU Cucumber - Nara, Japan. 12.00 | 20.00 | 55.00
Light & sweet with fresh cucumber flavors.

TY KU Coconut Nigori - Nara, Japan. 12.00 | 20.00 | 55.00
Light and refreshing coconut flavor and hints of vanilla.

Lychee Sake - Berkeley, California 12.00 | 20.00 | 55.00

Fuji Apple Sake - Berkeley, California 12.00 | 20.00 | 55.00

Peach Sake - Berkeley, California 12.00 | 20.00 | 55.00

Ozeki Nigori Unfiltered 375 ml- Hollister, CA 20.00
creamy, sweet sake with a crisp, vibrant taste

Hana Awaka Sparkling Sake - Kyoto, Japan . 19.00
Refreshing and fruity with a unique flavor and effervescence.



2 Sake Bombs
\$10.00