

COCKTAILS

SHISO SOUR 11

Buffalo Trace bourbon, sauvignon blanc, sour mix, fresh mango, shiso leaves, dash Angostura bitters

THE WASABI COCKTAIL 11

sake, lychee liqueur, sour mix, agave syrup, orange juice

CUCUMBER MOJITO 11

Bacardi 8 rum, agave syrup, fresh lime, orange juice, cucumber

THE EMPEROR'S NECTAR 12

Grand Marnier, apple juice, cinnamon syrup, ginger beer, lemon juice

FAR EAST LEGACY 12

Grey Goose La Poire, sake, St. Germain, Cointreau, peach purée

WINES

WHITE

Stemmari Moscato 9 | 36

Santa Magherita Pinot Grigio 11 | 44

Villa Maria Sauvignon Blanc 11 | 44

Conundrum White 15 | 60

Chateau Ste Michelle & Dr.

Loosen Eroica Riesling 52

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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 38 bottle | 16 flask

GEKKEIKAN SUZAKU JUNMAI

sweet, refreshing, creamy taste, hints of fruit,
subtle fruity aftertaste 52 bottle | 24 flask

RED

Gérard Bertrand Réserve

Cabernet Sauvignon 10 | 40

Murphy-Goode Merlot 10 | 40

Robert Mondavi Pinot Noir 11 | 44

Cherry Pie Three Vinyard Pinot Noir 14 | 56

Decoy By Duckhorn Cabernet

Sauvignon 15 | 60

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.

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ANDY MATSUDA'S SIGNATURE DISHES

 HAMACHI USUZUKURI* 6.50
ponzu sauce

 GRILLED ALASKAN CRAB 7
yuzu kosho

 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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MAINS

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,
tonkatsu 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