

# 頭檯

small plates

hot and sour soup 12

hot edamame † 12  
maldon sea salt

shishito peppers † 14  
yuzu, sesame

temple salad † 16  
asian greens, soy vinaigrette

chicken satay 17  
mango papaya salad, peanut dipping sauce

spicy tuna tartare  
on crispy rice\* 22  
spicy mayonnaise, kabayaki sauce

satay of chilean sea bass † 26  
miso glaze

# 點心

dim sum

imperial vegetable egg roll 16  
wild mushroom, cabbage, snap peas

chicken gyoza 18  
pan fried or steamed, chili garlic sauce

pork potstickers 19  
chili sesame glaze

lobster wontons 24  
shiitake ginger broth

# 海鮮

the sea

honey glazed salmon 36  
lotus root, green beans, baby sweet peppers

thai sweet and spicy shrimp 37  
tamarind, bell pepper

miso roasted black cod 45  
grilled tokyo negi, young ginger

# 肉類

the land

beef mongolian 43  
snow peas, shimeji mushrooms

beef and broccoli 56  
aged n.y. strip, black bean sauce

wagyu rib-eye teppanyaki 93  
sophisticated dips and sauces

# 鷄鴨

the sky

black pepper chili chicken 34  
pepper, onion, bamboo shoot, celery

crispy orange chicken 34  
steamed bok choy

peking duck 84  
for two

# 麵飯 齋菜

noodles, rice and sides

jasmine white † 8

lo mein 17  
roast pork, choy sum

8 greens fried rice † 17  
brown rice, seasonal vegetables, egg white

olive fried rice 20  
olive leaf, french beans, egg

triple pork fried rice 21  
pork belly, bbq roast pork, chinese sausage

pad thai noodles † 21/23/27  
peanuts, mushrooms, tofu  
add chicken or shrimp

barbeque duck fried rice 22  
sundried tomatoes, kaffir lime, mint

shanghai fried rice † 22  
vegetables, shrimp, pork, egg

hong kong fried noodle 23  
chicken, egg, mixed vegetables, roast pork

lobster fried rice 32  
kimchi, shallots

chinese broccoli 13  
black bean sauce

cantonese cauliflower 14  
sweet and sour sauce

steamed bok choy † 14  
garlic

charred brussels sprouts 14  
cilantro lime vinaigrette, puffed rice

Please alert your server to any food allergies

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

†Can be made gluten-free, please ask your server

# 壽司刺身

## sushi and sashimi

ebi cooked shrimp\* 7

tako octopus\* 7

sake salmon\* 8

hamachi yellowtail\* 8

maguro tuna\* 8

unagi fresh water eel\* 9

kani alaskan king crab\* 11

o toro fatty tuna\* 18

# 特別推荐

## specialties

yellowtail sashimi\* † 20  
jalapeño, ponzu sauce

seared salmon sashimi\* 20  
jalapeño, sweet miso

# 壽司卷

## specialty rolls

crunchy spicy yellowtail\* † 18  
crushed onion

vegetable roll † 19  
eight treasure vegetables, soy paper

angry dragon\* 21  
eel, kabayaki sauce

salmon avocado\* 21  
salmon tartare, tomato ponzu

chef yoshi\* 21  
tuna, salmon, kabayaki, aji amarillo

soy tuna roll\* 21  
salmon tartare, tomato ponzu

surf and turf\* 26  
lobster salad, sesame chimichurri

# 甜品

## desserts

bread pudding doughnuts 12  
brandy ice cream

mochi tasting † 15  
assorted flavors

molten chocolate cake 16  
salted caramel gelato, cherry sauce

giant fortune cookie 18  
white and dark chocolate mousse

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