COCKTAILS 11

SHISO SOUR

Bulleit bourbon, Bulleit rye, sauvignon blanc, sour mix, fresh mango, shiso leaves, dash Angostura bitters

THE WASABI COCKTAIL

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

CUCUMBER MOJITO

Zacapa 23 rum, agave syrup, fresh lime, orange juice, cucumber

THE EMPEROR'S NECTAR

Mandarine Napoleon, apple juice, cinnamon syrup, ginger beer, lemon juice

FAR EAST LEGACY

Absolut Mandarin, Moonstone Asian Pear sake, St. Germain, Cointreau, peach purée

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 36.25 bottle | 14.50 flask

GEKKEIKAN SUZAKU JUNMAI

sweet, refreshing, creamy taste, hints of fruit, subtle fruity aftertaste 49.50 bottle | 21 flask

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STARTERS

TOFU & WAKAME MISO SOUP 3

SPICY EDAMAME 3

♥ YEGETABLE TEMPURA 5

TUNA POKE * 5

■ HAMACHI, SCALLOP & SALMON CEVICHE * 6

PANKO-FRIED ASPARAGUS 3

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If you have a food allergy or intolerance, please inform your server before placing your order.

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ANDY MATSUDA'S SIGNATURE DISHES

₱ HAMACHI USUZUKURI* 6.50 ponzu sauce

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

gluten-free

non-dairy vegetarian

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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

GF 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 NS .NET

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THE VE

DESSERTS

YUZU CHEESECAKE 4 honey tuile, white chocolate

MANGO POSSET 4 coconut macaroon, passion fruit jelly, mango sorbet

GF JAPANESE MOCHI ICE CREAM 2, per piece strawberry, mango, chocolate



gluten-free

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