



## JAPANESE TAPAS 12

<b>Edamame</b>	<b>\$6.00</b>
<hr/>	
<b>Blackened Edamame</b>	<b>\$8.00</b>
<hr/>	
Togarashi Salt, Lime Zest	
<hr/>	
<b>Spicy Edamame</b>	<b>\$8.00</b>
<hr/>	
Tossed with House Chile Sauce	
<hr/>	
<b>Shishito Peppers</b>	<b>\$8.00</b>
<hr/>	
Tempura or Pan Roasted	
<hr/>	
<b>Grilled Japanese Eggplant</b>	<b>\$10.00</b>
<hr/>	
Roasted Bell Peppers & Honey Miso Glaze	
<hr/>	
<b>Tacos Japonais</b>	<b>\$15.00</b>
<hr/>	
Seared Tuna, Cabbage, Pico de Gallo, Topped with Avocado	
<hr/>	
<b>Hamachi "Bon-Bons"</b>	<b>\$12.00</b>
<hr/>	
Hamachi Wrapped Around Snow Crab, Topped with Scallions & Sesame Soy Tobiko	
<hr/>	
<b>Chicken Lettuce Wraps</b>	<b>\$16.00</b>
<hr/>	
Grilled Chicken Breast, Bell Peppers and Root Vegetables, Fiery Chile Sauce in Butter Lettuce Cups	
<hr/>	
<b>House Made Gyoza</b>	<b>\$12.00</b>
<hr/>	
Fried or Steamed. Shrimp or Kobe Beef.	
<hr/>	
<b>Eiko's Calamari</b>	<b>\$14.00</b>
<hr/>	
Fried Calamari, Topped with Spicy Aioli	
<hr/>	
<b>Healthy Fries</b>	<b>\$9.00</b>
<hr/>	
Tempura Green Beans, Sesame Dipping Sauce Onside	
<hr/>	
<b>Fresh House Made Ceviche</b>	<b>\$16.00</b>
<hr/>	
Sashimi Grade Snapper, Octopus, Shrimp, Cucumber, Avocado Citrus Salsa, Served with Wonton Chips	

## SOUP & SALAD 7

<b>Country Miso</b>	<b>\$9.00</b>
<hr/>	
Red & White Miso, Tofu, Wakame, Hon-Shimeji, Enoki Mushrooms	
<hr/>	
<b>Soba Tempura</b>	<b>\$16.00</b>
<hr/>	
Warm Buckwheat Noodle Soup, Tempura Shrimp, Kakiage, Fish Cake	
<hr/>	

**Tempura Udon** **\$16.00**

Warm Noodle Soup, Tempura Shrimp, Kakiage, Fish Cake

---

**Eiko's Sunomono**

**AVAILABLE OPTIONS**

Thinly Sliced Cucumber with Rice Wine Vinaigrette

\$7.00

Add Shrimp: \$6.00

Add Tuna: \$7.00

Add Tako: \$8.00

---

**Classic Miso**

**\$6.00**

Red & White Miso, Wakame, Tofu

---

**House Salad**

**\$8.00**

Local Mixed Greens, Carrots, Tomatoes, Cucumbers, Portabella Mushrooms, Eiko's Sesame Dressing

---

**Classic Seaweed Salad**

**\$8.00**

Mixed Greens, Chukka Seaweed, Tomatoes, Tangy Sesame Dressing

---

**LUNCH BENTO BOX** 5

---

**New Zealand King Salmon**

**\$16.00**

Ginger or Teriyaki Sauce

---

**Choice NY Strip Steak**

**\$19.00**

Ginger or Teriyaki Sauce

---

**Sesame Chicken**

**\$16.00**

---

**Vegetable Tempura**

**\$14.00**

Assorted Seasonal Vegetables

---

**Shrimp Tempura**

**\$16.00**

Shrimp and Seasonal Vegetables

---

**NIGIRI SUSHI** 22

---

**Maguro (Tuna)**

**\$9.00**

---

**Tuna Tataki (Seared Tuna)**

**\$9.00**

---

**Bincho (Albacore Tuna)**

**\$8.00**

---

**Hamachi (Yellowtail)**

**\$8.00**

---

**Sake (Salmon)**

**\$8.00**

---

**Smoked Salmon**

**\$9.00**

---

**Tai (Red Snapper)**

**\$9.00**

---

**Hirame (Halibut)**

**\$10.00**

---

**Ebi (Shrimp)**

**\$8.00**

---

<b>Amaebi (Raw Shrimp)</b>	<b>\$8.00</b>
<b>Saba (Mackerel)</b>	<b>\$9.00</b>
<b>Tako (Octopus)</b>	<b>\$8.00</b>
<b>Unagi (Fresh Water Eel)</b>	<b>\$10.00</b>
<b>Tamago (Egg Omelet)</b>	<b>\$7.00</b>
<b>Kaibashira (Scallops)</b>	<b>\$9.00</b>
<b>Hotate Aburi (Seared Scallop)</b>	<b>\$9.00</b>
<b>Kani (Crab Leg)</b>	<b>\$9.00</b>
<b>Ikura (Salmon Egg)</b>	<b>\$10.00</b>
<b>Masago (Smelt Egg)</b>	<b>\$9.00</b>
<b>Nasu (Japanese Eggplant)</b>	<b>\$7.00</b>
<b>Mushroom Sushi</b>	<b>\$7.00</b>
<b>Tobiko - Flying Fish Roe</b>	<b>\$10.00</b>

## SUSHI SETS <sup>2</sup>

---

<b>Yellowtail Jalapeno</b>	<b>\$18.00</b>
Yellowtail Sashimi, Yuzu-Soy Sauce, Topped with Jalapeno and Cilantro, "Sprinkle-Sprinkle" Vegetables	
<b>Taste of Sashimi</b>	<b>\$19.00</b>
2 pcs of each: Maguro, Hamachi, Sake	

## SUSHI LUNCH <sup>3</sup>

---

<b>Chef's Choice</b>	
Served with House Salad or Miso Soup. Substitutions Subject to Additional Charge	
<b>Sashimi Lunch</b>	<b>\$28.00</b>
10 pc Assorted Sashimi & Steamed Rice	
<b>Sushi Lunch</b>	<b>\$26.00</b>
7 pc Nigiri Sushi, California Roll or Tekka Maki Roll	

## THE CLASSICS <sup>8</sup>

---

<b>California Roll</b>	<b>\$9.00</b>
Crab, Avocado, Cucumber, Topped with Masago	
<b>Tekka Maki</b>	<b>\$10.00</b>
Maguro, Wasabi	

<b>Kappa Maki</b>	<b>\$7.00</b>
Cucumber, Sesame Seeds	
<b>Poki Roll</b>	<b>\$10.00</b>
Hawaiian Style Spicy Tuna, Sesame Seeds with Cucumber	
<b>Avocado Roll</b>	<b>\$8.00</b>
Avocado, Sesame Seeds	
<b>NegiHama</b>	<b>\$10.00</b>
Yellowtail, Green Onions, Wasabi	
<b>Spider Roll</b>	<b>\$12.00</b>
Soft Shell Crab, Butter Lettuce, Cucumber, Gobo Topped with Eel Sauce & Masago	
<b>Salmon Skin Roll</b>	<b>\$9.00</b>
Crispy Salmon Skin, Masago, Kaiware, Green Onions, Gobo, Cucumber, Bonito Flakes Topped with Eel Sauce & Benito Flakes	
<b>EIKO'S SIGNATURE ROLLS</b> 18	
<b>Ricky Ricardo</b>	<b>\$16.00</b>
Tempura Shrimp inside, Hamachi, Maguro, Crab, Green Onions, Topped with Sesame Sauce & Tobiko	
<b>Super California</b>	<b>\$14.00</b>
Crab, Cucumber, Topped with Freshwater Eel, Avocado & Eel Sauce	
<b>49er</b>	<b>\$15.00</b>
Tempura Shrimp, Tuna, Cucumber, Topped with Crispy Potato & Spicy Sesame Sauce	
<b>Sanchez Roll</b>	<b>\$11.00</b>
Tempura Roll, Scallops inside with Tobiko, Topped with Spicy Aioli & Sriracha	
<b>Ricky Ricardo on Vacation</b>	<b>\$17.00</b>
Tempura Shrimp, Avocado inside, Salmon, Maguro, Jalapeño, Crab, Topped with Sesame Sauce & Tobiko	
<b>Spicy Tuna</b>	<b>\$11.00</b>
Maguro, Green Onions, Japanese Seven Spice, Spicy Sesame Sauce Topped with Tobiko	
<b>Spicy A's</b>	<b>\$13.00</b>
Spicy Tuna Topped with Avocado, Spicy Sesame Sauce, and Tobiko	
<b>Hot Mama</b>	<b>\$12.00</b>
Maguro, Jalapeño, and Daikon Sprouts Topped with Cilantro, Tobiko and Sriracha	
<b>Eiko Roll</b>	<b>\$14.00</b>
Maguro, Hamachi, Salmon, Cucumber, Tobiko. Soy Wrapper.	
<b>Lion Roll</b>	<b>\$14.00</b>
Torch Roll - Crab, Avocado inside, Topped with Salmon, Tobiko, and Sesame Sauce	
<b>Spicy Trio</b>	<b>\$12.00</b>
Maguro, Hamachi, Bincho, Fresh Garlic, Celery, Green Onions, Topped with Japanese Seven Spice & Daikon Sprouts	

<b>Tsunami</b>	<b>\$15.00</b>
Torch Roll - Crab, Tempura Onions, Avocado, Topped with Tempura Scallops & Jalapeño & Spicy Aioli	
<b>Rico Roll</b>	<b>\$10.00</b>
Tempura Sweet Potato, Butter Lettuce, Eiko's Sesame Sauce	
<b>Rainbow</b>	<b>\$15.00</b>
Crab, Avocado and Cucumber inside, Topped with Slices of Chef's Choice Sashimi	
<b>Neko Chan</b>	<b>\$14.00</b>
Crab and Avocado Inside, Topped with Fresh Salmon and Thinly Sliced Lemon	
<b>New Zealand</b>	<b>\$15.00</b>
Maguro, Freshwater Eel, Topped with Avocado, Daikon Sprouts, and Eel Sauce	
<b>Viva Las Vegas</b>	<b>\$14.00</b>
Tempura Roll, Tempura Shrimp, Avocado with Tobiko inside Topped with Cilantro, Spicy Sesame Sauce	
<b>Napa Valley</b>	<b>\$17.00</b>
Tempura Shrimp and Crab inside. Topped with Maguro, Salmon, Unagi Sauce, Sriracha, Spicy Sesame Sauce, Green Onions and Tobiko	

## HAND ROLLS (1PC.) <sup>4</sup>

<b>Ricky Special</b>	<b>\$10.00</b>
Maguro, Avocado, Tobiko Soy Wrapper	
<b>Hiba</b>	<b>\$10.00</b>
Tempura Soft Shell Crab, Avocado, Tobiko, Spicy Sesame Sauce. Soy Wrapper.	
<b>Orange Crush</b>	<b>\$10.00</b>
Ebi, Avocado, Tobiko, Topped with Quail Egg and Tobasco	
<b>Spicy Scallop</b>	<b>\$10.00</b>
Spicy Creamy Scallops, Green Onion and Tobiko with Cucumber	

## RICE & TEMPURA <sup>4</sup>

<b>Shrimp &amp; Vegetable Tempura</b>	<b>\$21.00</b>
4pc. Tempura Shrimp & Assorted Tempura Vegetables	
<b>Duck Confit Fried Rice</b>	<b>\$26.00</b>
Carrots, Celery, Garlic Soy, Edamame, Sunny Side Up Duck Egg	
<b>Bento Box Tempura Dinner</b>	<b>\$29.00</b>
Shrimp, Calamari, Chicken House Salad, Rice, Miso Soup Seasonal Vegetables	

## Side of Rice

### AVAILABLE OPTIONS

- Steamed: \$4.00
- Veggie Fried with Egg: \$10.00

## ENTREES <sup>4</sup>

<b>Akaushi Wagyu Fillet</b>	<b>\$44.00</b>
Brandy Cream Sauce, shimeji Mushrooms, Asparagus Fingerling Potato	
<b>Seared Royal Sweet Scallops</b>	<b>\$31.00</b>
Pan Seared Scallops, Coconut Lemongrass Sauce, Lemongrass infused oil, ginger cured Chinese long beans, with Shitake Mushrooms	
<b>New Zealand King Salmon</b>	<b>\$32.00</b>
6oz Filet with wok fried Tri-Color Quinoa, Pan Seared Baby Bok Choy, Teriyaki Sauce	
<b>Pan Roasted Teriyaki Chicken</b>	<b>\$29.00</b>
Airline Chicken (Bone In), Veggie Fried Rice & Cucumber Tomato, Cucumber, Red Onion, Tempura Crunchies Salad. Made to Order, Allow up to 30 minutes	

## SUSHI DINNERS <sup>4</sup>

<b>Sashimi Dinner</b>	<b>\$49.00</b>
15 pc Assorted Sashimi & Steamed Rice	
<b>Sushi Dinner</b>	<b>\$45.00</b>
9 pc Nigiri Sushi, California Roll or Tekka Maki Roll	
<b>Chirashi</b>	<b>\$39.00</b>
"Scattered" Sashimi over Sushi Rice	
<b>Combination Dinner</b>	<b>\$49.00</b>
6pc Sashimi - 4pc Nigiri - 2 Hand rolls & California Roll	

## POKI BOWLS <sup>2</sup>

<b>Hawaiian Poki</b>	<b>\$24.00</b>
Freshly Diced Ahi Tuna, Sliced Maui Onion, Green Onion, Ginger, Avocado, Daikon Sprouts, Savory Sesame Soy Sauce	
<b>California Poki</b>	<b>\$22.00</b>
Flake Style Crab, Ahi Tuna, Green Onion, Tobiko, Avocado, Creamy Sesame Soy Sauce	

## SASHIMI SETS <sup>3</sup>

<b>Yellowtail Jalapeño</b>	<b>\$19.00</b>
Yellowtail Sashimi, Yuzu-Soy Sauce, Topped with Jalapeño and Cilantro, "Sprinkle-Sprinkle" Vegetables	
<b>Bluefin-Avocado Sashimi</b>	<b>\$24.00</b>
Bluefin Wrapped around Avocado Topped with White Onion Vinaigrette, Crispy Potato, Micro Greens	
<b>Taste of Sashimi</b>	<b>\$24.00</b>
2 pcs of each. Maguro - Hamachi - Sake	

## SPECIALTY HAND ROLLS (1PC.) <sup>4</sup>

<b>Ricky Special</b>	<b>\$13.00</b>
Maguro, Avocado, Tobiko, Green Onions, & Spicy Sesame Sauce, Soy Wrapper	

<b>Orange Crush</b>	<b>\$13.00</b>
Ebi, Avocado, Tobiko Topped with Quail Egg and Tabasco	
<b>Hiba</b>	<b>\$13.00</b>
Tempura Soft Shell Crab, Avocado, Tobiko Spicy Sesame Sauce, Green Onions, Soy Wrapper	
<b>Spicy Scallop</b>	<b>\$13.00</b>
Spicy Creamy Scallops, Green Onion, and Tobiko with Cucumber	

## **NIGIRI OR SASHIMI** 21

---

<b>Maguro (Tuna)</b>	<b>\$10.00</b>
<b>Hon Maguro (Bluefin Tuna)</b>	<b>\$14.00</b>
<b>Tuna Tataki (Seared Tuna)</b>	<b>\$10.00</b>
<b>Bincho (Albacore Tuna)</b>	<b>\$9.00</b>
<b>Hamachi (Yellowtail)</b>	<b>\$10.00</b>
<b>Sake (King Salmon)</b>	<b>\$9.00</b>
<b>Smoked Salmon</b>	<b>\$11.00</b>
<b>Tai (Red Snapper)</b>	<b>\$10.00</b>
<b>Ebi (Shrimp)</b>	<b>\$9.00</b>
<b>Amaebi (Raw Shrimp)</b>	<b>\$10.00</b>
<b>Saba (Mackerel)</b>	<b>\$10.00</b>
<b>Tako (Octopus)</b>	<b>\$10.00</b>
<b>Unagi (Fresh Water Eel)</b>	<b>\$10.00</b>
<b>Tamago (Sweet Egg Omelet)</b>	<b>\$8.00</b>
<b>Uni (Sea Urchin)</b>	
<b>Hotate Royal Sweet Scallop (Seared Scallop)</b>	<b>\$10.00</b>
<b>Ikura (Salmon Egg)</b>	<b>\$10.00</b>
<b>Masago (Smelt Egg)</b>	<b>\$10.00</b>
<b>Tobiko (Flying Fish Roe)</b>	<b>\$10.00</b>
<b>Mushroom Sushi</b>	<b>\$7.00</b>
<b>Nasu (Japanese Eggplant)</b>	<b>\$8.00</b>

## **SASHIMI APPETIZER** 5

---

<b>Yellowtail Jalapeño 6pc</b>	<b>\$18.00</b>
Yellowtail Sashimi, Yuzu-Soy Sauce, Jalapeño Topped with Cilantro	
<b>Bluefin Avocado</b>	<b>\$19.00</b>
<b>Hamachi Bon Bons</b>	<b>\$12.00</b>
Hamachi Wrapped Around Snow Crab, Topped with Scallions & Sesame Soy Tobiko	
<b>Taste of Sashimi</b>	<b>\$19.00</b>
2 pcs of each: Maguro, Hamachi, Sake	
<b>Housemade Ceviche</b>	<b>\$16.00</b>
Sashimi Grade Snapper, Octopus, Shrimp, Cucumber, Avocado Citrus Salsa, Served with Wonton Chips	

## **NIGIRI OR SASHIMI (1PC) 21**

<b>Maguro</b>	<b>\$4.00</b>
Tuna	
<b>Chu Toro</b>	<b>\$6.50</b>
Fatty Tuna	
<b>Tuna Tataki</b>	<b>\$4.00</b>
Seared Tuna	
<b>Bincho</b>	<b>\$4.00</b>
Albacore Tuna	
<b>Hamachi</b>	<b>\$4.00</b>
Yellowtail	
<b>Sake</b>	<b>\$4.00</b>
Salmon	
<b>Smoked Salmon</b>	<b>\$4.00</b>
<b>Tai</b>	<b>\$4.50</b>
Red Snapper	
<b>Hirame</b>	<b>\$4.50</b>
Halibut	
<b>Ebi</b>	<b>\$3.50</b>
Shrimp	
<b>Saba</b>	<b>\$4.50</b>
Mackerel	
<b>Snow Crab</b>	<b>\$4.50</b>
<b>Tako</b>	<b>\$4.00</b>
Octopus	

<b>Unagi</b>	<b>\$4.50</b>
Freshwater Eel	
<b>Kaibashira</b>	<b>\$4.00</b>
Scallop	
<b>Uni</b>	
Sea Urchin	
<b>Hotate Aburi</b>	<b>\$4.50</b>
Seared Scallop	
<b>Ikura</b>	<b>\$5.00</b>
Salmon Roe	
<b>Masago</b>	<b>\$4.50</b>
Smelt Roe	
<b>Tobiko</b>	<b>\$5.00</b>
Flyin Fish Roe	
<b>Miso Cod</b>	<b>\$5.00</b>

## COMBINATIONS 4

<b>Combo 'A'</b>	<b>\$22.00</b>
8 pc California Roll, 1 pc each: Maguro, Ebi, Hamachi & Salmon Nigiri	
<b>Combo 'B'</b>	<b>\$24.00</b>
5 pc California Roll, 8 pc Poki Roll, 1 Spicy Scallop Handroll	
<b>Sashimi Combination</b>	<b>\$42.00</b>
15 pc Chef's freshest choices	
<b>Deluxe Combination</b>	<b>\$40.00</b>
8 pc California Roll, 6 pc Sashimi & 4 pc Nigiri	

## SPECIALTY ROLLS 20

<b>Ricky Ricardo at the Oxbow</b>	<b>\$15.00</b>
Ebi inside, Hamachi, Maguro, Crab, Green Onions, Topped with Sesame Sauce & Tobiko	
<b>California Roll</b>	<b>\$9.00</b>
Crab, Avocado, Cucumber, Topped with Masago	
<b>Tekka Maki</b>	<b>\$8.00</b>
6 pc. Maguro, Wasabi	
<b>Poki Roll</b>	<b>\$9.00</b>
Hawaiian Style Spicy Tuna, Sesame Seeds with Cucumber	

<b>Negi Hama Roll</b>	<b>\$9.00</b>
Yellowtail, Green Onions, Wasabi	
<b>Super California Roll</b>	<b>\$14.00</b>
Crab, Cucumber, Topped with Freshwater Eel, Avocado & Eel Sauce	
<b>Spicy A's Roll</b>	<b>\$12.00</b>
Spicy Tuna Topped with Avocado, Spicy Sesame Sauce, and Tobiko	
<b>Hot Mama Roll</b>	<b>\$11.00</b>
Maguro, Jalapeño, and Daikon Sprouts Topped with Cilantro, Tobiko and Sriracha	
<b>Spicy Tuna Roll</b>	<b>\$10.00</b>
Maguro, Green Onions, Japanese Seven Spice, Spicy Sesame Sauce Topped with Tobiko	
<b>Eiko Roll</b>	<b>\$13.00</b>
Maguro, Hamachi, Salmon, Cucumber, Tobiko. Soy Wrapper	
<b>Rainbow Roll</b>	<b>\$14.00</b>
Crab, Avocado and Cucumber inside, Topped with Slices of Chef's Choice Sashimi	
<b>Spicy Trio Roll</b>	<b>\$11.00</b>
Maguro, Hamachi, Bincho, Fresh Garlic, Celery, Green Onions, Topped with Japanese Seven Spice & Daikon Sprouts	
<b>Neko Chan Roll</b>	<b>\$13.00</b>
Crab and Avocado Inside, Topped with Fresh Salmon and Thinly Sliced Lemon	
<b>Kappa Maki Roll</b>	<b>\$6.00</b>
Cucumber, Sesame Seeds	
<b>Avocado Roll</b>	<b>\$7.00</b>
Avocado, Sesame Seeds	
<b>Vegi Roll</b>	<b>\$10.00</b>
<b>Lion Roll</b>	<b>\$14.00</b>
Torched Roll - Crab, Avocado inside, Topped with Salmon, Tobiko, and Sesame Sauce	
<b>Spicy Tuna Handroll</b>	<b>\$10.00</b>
<b>Spicy Scallop Handroll</b>	<b>\$10.00</b>
<b>Ricky Special Handroll</b>	<b>\$10.00</b>

## LIBATIONS 12

---

### Eiko's Dragon Cosmo

Skyy Raspberry Vodka, Elderflower Juice, Cranberry Juice, Fresh Lime Juice, Honeysuckle Lavender Sugar Rim

### Blushing Geisha

Absolute ELYX Vodka, Lychee Puree, Fresh Raspberries, Martinellis Apple Juice

### **Basil Martini**

Napa Valley Distillery Vodka, Ginger Liqueur, Fresh Lemon Juice, Fresh Basil, Organic Blue Agave Nectar

---

### **Mr. Roboto**

Plymouth Gin, Elderflower Liqueur, Fever Tree Ginger Ale, Fresh Mint, Grapefruit Juice

---

### **Oishii Kiss**

Ménage a Trois Berry Vodka, Ménage a Trois Citrus Vodka, Cointreau Liqueur, Crème Yvette, House Sweet n Sour, Sugar Rim

---

### **Bonsai**

Suntory Toki Whiskey, Yuzu Juice, Fresh Mint and Lime Juice, Muddled Cucumber, Simple Syrup

---

### **Perfect Maker's**

Maker's 46, Dry Vermouth, Sweet Vermouth, Angostura Bitters, Maraschino Cherry Juice

---

### **Black Pearl**

Arette Tequila, Fresh Blackberries, Fresh Lime Juice, Crème Yvette, Fever Tree Soda Water

---

### **Key Lime Martini**

Skyy Vanilla Vodka, Fresh Lime Juice, Clover 1/2 n 1/2, Brown Sugar Rim

---

### **Eiko's House Margarita**

El Tesoro Tequila, Triple Sec, Splash Lime Juice & OJ, House Sweet n Sour, Grand Marnier Raspberry Peach Float, Salted Rim

---

### **Road to Hana**

Grey Goose Le Poire, Elderflower Liqueur, Hana Hou Hou Shu Sparkling Sake, Edible Hibiscus Flower

---

### **Poma-Jito**

Flor de Cana Rum, Fresh Mint and Lime, Pomegranate Puree, Sprite and Fever Tree Soda Water

---

## **LIQUID NITROGEN COCKTAILS (TABLE SIDE) 2**

---

### **Mojito of the Future (table side)**

Flor de Cana Rum, Fresh Lime Juice, Fresh Mint, Liquid Nitrogen Mint Pearls

---

### **Not Your Father's Float**

Skyy Vanilla Vodka, Baily's Irish Cream, Amaretto Liqueur, French Vanilla Simple Syrup, Clover 1/2 n 1/2, Mixed in Liquid Nitrogen, Topped with Not Your Father's Hard Root Beer

---

## **NON-ALCOHOLIC BEVERAGES 15**

---

### **Chai Tea**

**\$6.00**

Oregon Chai Tea, 1/2 and 1/2, Whipped Cream

---

### **Mango Bliss**

**\$6.00**

Mango Puree, Orange and Pineapple Juice, Finished with Sprite

---

### **Lychee Yum-Yum**

**\$6.00**

Muddled Raspberries, Lychee Puree, Apple Juice

---

### **Soda**

**\$3.00**

Coke, Diet Coke, Sprite, Shirley Temple, Roy Rodgers

---

**Juice** **\$4.00**

Marintelli's Apple, Dole Pineapple, Fresh Squeezed Orange, Cranberry, Grapefruit, Lemonade

---

**Energy Drinks** **\$4.00**

Red Bull, Sugar Free Red Bull, Cranberry Red Bull, Blueberry Red Bull, Tropical Red Bull

---

**Mixers** **\$3.00**

Fever Tree Natural Tonic Water, Fever Tree Natural Soda Water, Fever Tree Natural Ginger Ale, Fever Tree Natural Ginger Beer

---

**Other** **\$4.00**

Lemonade, Arnold Palmer

---

**Genmai-Cha with Matcha** **\$3.00**

Traditional Japanese Green Tea with Brown Rice and Matcha

---

**London Black** **\$3.00**

Floral Aromatics, Hints of Cinnamon, Malty Flavor & Orange Peel

---

**Jasmine** **\$3.00**

A Perfect Balance of the Floral Aromatics

---

**Moroccan Mint** **\$3.00**

A Blend of Mao Jian and Sun-Dried Fresh Spearmint

---

**Citrus Blossom Chamomile** **\$3.00**

(Decaf) Soothing Chamomile Flowers and Subtle Slices of Citrus Fruit

---

**Coffee** **\$4.00**

Organic Guatemalan Antigua Blend - Regular or Decaf

---

**Bottled Water** **\$6.00**

Waiwera Artesian Water from New Zealand - Still or Sparkling

---

## **SPARKLING: CARBONATED SAKE** <sup>2</sup>

---

### **Hou Hou Shu "Blue Bubbles"**

**AVAILABLE OPTIONS**

Notes of Banana and Coconut Water. Yogurt-Like Tangy-Sweetness. 180ml

Glass: \$5.00

Bottle: \$29.00

---

**Poochi-Poochi** **\$20.00**

Unfiltered, Dry, Light Body, With Notes of Honeydew Melon & Yogurt. 300ml

---

## **ATSUKAN: HOT SAKE** <sup>1</sup>

---

### **Ozeki**

**AVAILABLE OPTIONS**

Dry. Full-Bodied Flavor. Well Balanced Aroma

Glass (2oz): \$3.00

Carafe (10oz): \$14.00

---

## **HONJOZO: RICE MILLED TO 70% PLUS BREWER'S ALCOHOL** <sup>3</sup>

---

## Ban Ryu "10,000 Ways"

Soft, Easy and Versatile. A Friendly Companion For All Occasions

### AVAILABLE OPTIONS

Glass (2oz): \$4.00

Carafe (10oz): \$17.00

## Eiko-Fuji Honkara "Super Dry"

Dry sake with silky body notes of Japanese pear and marshmallow

### AVAILABLE OPTIONS

Glass (2oz): \$4.00

Carafe (10oz): \$17.00

## Yuri Masamune "Alluring Lily"

Floral With a Hint of Minerality. Light, Yet Pleasant Weight on Palate

**\$36.00**

## JUNMAI: RICE MILLED TO 70% 7

### Joto "Highest Quality"

Extra dry sake Hints of young plum & spice 720ml

**\$39.00**

### Ichishima

Fragrant and Light Bodied With a Round Creamy Taste. Made in Niigata, Japan. 720ml.

### AVAILABLE OPTIONS

Glass (2oz): \$6.00

Carafe (10oz): \$24.00

Bottle: \$55.00

### Manga

Smooth, Rich, & Fruity in Taste. Inspired by Japanese Art and the Authenticity of Japanese Traditions. 750ML

**\$35.00**

### Shichi Hon Yari "Seven Samurai"

Connoisseur's Junmai. Rustic and Comforting. Made by a small brewery founded in 1540

### AVAILABLE OPTIONS

Glass (2oz): \$5.00

Carafe (10oz): \$20.00

### Suijin "Water God"

Dry and Delicate. Full of Supple Rice Flavor. Food Friendly

### AVAILABLE OPTIONS

Glass (2oz): \$4.00

Carafe (10oz): \$17.00

### Kaguyahime

Honey and Pear Nose, Moderately Strong. Crystal Clear Yellow. Medium Body. 500ml.

**\$29.00**

### Yuzu Omoi "Citrus Dream"

Abundance of Fat and Chewy Citrus Flavors that are Balanced by a Firm Acidity. 500ml.

### AVAILABLE OPTIONS

Glass (2oz): \$7.00

Bottle: \$48.00

## GINJO: RICE MILLED TO 60% 3

### Maboroshi "Mystery"

Airy, Polite and Classy, Notes of Fleshy Plum and Blood Orange Peel

### AVAILABLE OPTIONS

Glass (2oz): \$5.00

Carafe (10oz): \$20.00

### Yuki No Boshu "Cabin In The Snow"

Slightly Sweet, Light and Fruity, Notes of peach and strawberry

### AVAILABLE OPTIONS

Glass (2oz): \$7.00

Carafe (10oz): \$25.00

### Kanbara "Bride of the Fox"

A Fragrant, Crisp and Pure Sake Rich in Aroma and Clean in Taste. 300ml.

**\$26.00**

## DAIGINJO: RICE MILLED TO 50% 3

---

### Hatkutsuru Sho-Une

**\$44.00**

Dry and full-bodied. A graceful Sake with gentle scents. 720ml

---

### Joto "The Best"

#### AVAILABLE OPTIONS

Delicate, Soft, and Clean, Showing Hints of Green Apple.

Glass (2oz): \$8.00

Carafe (10oz):

\$32.00

---

### Kyokusen

**\$265.00**

Dreamy and Intricate. Hints of Dark Fruit on the Palate with a Round Texture. Subtle Sweetness in the Long, Complex Finish. 720ml.

---

## NIGORI: UNFILTERED 2

---

### Sayuri "Little Lilly"

#### AVAILABLE OPTIONS

Refreshing Aroma. Smooth Texture. Slightly Sweet and Floral. 720ml

Glass (2oz): \$4.00

Carafe (10oz):

\$17.00

Bottle: \$32.00

---

### Tozai "Snow Maiden"

**\$20.00**

Dry with Notes of Fresh Fruit Add to the Creamy Rice Flavor. Mellow with a Pleasant Astringency. The Ultimate Food-Friendly Nigori. 300ml.

---

## UMESHU: JAPANESE UME FRUIT LIQUEUR 1

---

### Choya

**\$4.00**

Mild Taste. Elegant Aroma. Health Supplement In Ancient, Japanese Medicine

---

## KIMOTO: ORIGINAL YEAST STARTER METHOD 1

---

### Kasumi Tsuru "The Crane of Kasumi"

#### AVAILABLE OPTIONS

Extra Dry Sake. Sophisticated Savory and Smokey Taste with Earth Notes of Dried Fruit and Shitake Mushrooms.

Glass (2oz): \$5.00

Carafe (10oz): \$20.00

Bottle: \$50.00

---

## DRAUGHT BEER 5

---

### Asahi Super Dry

**\$6.00**

Pure, Crisp, Dry Taste. Japan's most popular beer. ABV 5%

---

### Sapporo

**\$6.00**

Crisp Taste, Refreshing Flavor. Refined Bitterness, Clean Finish ABV 5%

---

### Heretic Lager

**\$6.00**

Classic German Lager

---

### Lagunitas IPA

**\$6.00**

Balance of malt and hops. Hoppy, sweet finish ABV 6.2%

---

**Don Equis Amber Ale** **\$6.00**  
Reddish-Gold in color with notes of caramel and brewed in a traditional Vienna lager style. ABV 4.7%

## JAPANESE BOTTLED BEER 5

---

**Orion** **\$11.00**  
Japanese Rice Lager. Light Bodied. Mildly Sweet. Hint of Hops. ABV 4.7%

**Kirin Ichiban** **\$6.00**  
Single Wort (1st Press) Brewing Process Extracts only Purest Ingredients. ABV 5%

**Kirin Light** **\$6.00**  
Enticing hop aroma. Smooth, refreshing and sophisticated. Only 95 calories ABV 3.2%

**Hitachino Nest White Ale** **\$8.00**  
Traditional Belgian Style. Hints of Coriander, Nutmeg, Orange Peel ABV 5.5%

**Hitachino Nest Red Rice Ale** **\$28.00**  
Made with red rice, An intriguing mix of sake, malt, and bitter notes in the finish. Gluten Free ABV 7%

## CRAFT & IMPORTED BOTTLED BEER 14

---

**Coors Light** **\$5.00**  
Light Lager (Greater Emphasis on Malt). 4th best selling beer in the U.S.A. ABV 4.2%

**Lost Coast Tangerine Wheat** **\$6.00**  
Refreshing citrus ale, combines Lost Coast Harvest Wheat with natural tangerine flavors. A combination of wheat and crystal malts, and finished with Perle hops. ABV 5.5%

**Maui Brewing Company Bikini Blonde** **\$6.00**  
Made from 100% malted barley. This blonde lager is what sailors really swam to shore for; it's light, with very little bitterness and a slight malt finish. ABV 5.1%

**Founders All Day Session IPA** **\$6.00**  
All-day IPA naturally brewed with a complex array of malts, grains and hops. Balanced for optimal aromatic and a clean finish. ABV 4.7%

**10 Barrel Brewing Co. Apocalypse IPA** **\$6.00**  
Fruity and citrusy hop aroma shines, with hints of pine resin. The malt character is clean and smooth with a unique toasted flavor all held together by a firm bitterness. ABV 6.8%

**Stela Artois Lager** **\$6.00**  
Mildly sweet, grainy malt and corn. World's best-selling Belgian beer. ABV 5.2%

**Golden State Ginger Grass Cider** **\$6.00**  
Pungent dank aromas of the Pacific Northwest hops accent the crisp west coast apples in this refreshing dry-hopped cider. Notes of pine, citrus, mint and clove elevate the cider's flavor. ABV 6.4%

**Not your father's Root Beer** **\$7.00**  
Wintergreen scent hits nose, followed by vanilla, sarsaparilla and aniseed. Looks like root beer & tastes like root beer with a spicy, honeyed, sweet finish & Silky texture with mild effervescence. ABV 5.9%

<b>Estrella Damm Lager</b>	<b>\$6.00</b>
The "Beer of Barcelona" Toasted pale malt and grain aromas: medium bodied pale malt palate, a crisp fading finish and a wave of bittering hops. ABV 5.4%	
<b>Blue Moon Belgian Style White</b>	<b>\$6.00</b>
Wheat Ale. Made with Valencia orange, peel for subtle sweetness. ABV 5.4%	
<b>Anchor California Lager</b>	<b>\$6.00</b>
Made with two-row California barley, luster hops, and their own lager yeast, Golden color, distinctive aroma, creamy head, balanced depth of flavor, and smooth finish. ABV 4.9%	
<b>Sierra Nevada Torpedo Extra IPA</b>	<b>\$6.00</b>
Bold, assertive and full of flavor and aromas highlighting the complex citrus, pine and herbal character of whole-cone American hop. ABV 7.2%	
<b>Corona</b>	<b>\$6.00</b>
Pleasant malt and hop notes. Round dry finish. Crisp and refreshing taste. ABV 4.6%	
<b>Guinness</b>	<b>\$7.00</b>
Velvet in Texture. Slight dark chocolate, warm roasted malts. ABV 4.3%	

## NON-ALCOHOLIC BOTTLED BEER <sup>1</sup>

---

<b>Becks Non-Alcoholic</b>	<b>\$4.00</b>
Light Amber. Full-Bodied Taste and Aroma.Thick Head. Balanced Bitterness. ABV .3%	

## SPARKLING <sup>5</sup>

---

<b>NV Domaine Carneros, Brut Rose, Carneros, Napa Valley</b>	<b>\$15.00</b>
<b>NV La Marca, Prosecco, Italy</b>	<b>\$9.00</b>
<b>NV Mumm, 'Brut', Napa Valley</b>	<b>\$10.00</b>
<b>NV G.H. Mumm Brutt, Reims, France</b>	<b>\$20.00</b>
<b>NV JCB Rose No. 69, Cremant De Bougogne, France</b>	<b>\$12.00</b>

## SAUVIGNON BLANC <sup>6</sup>

---

<b>2017 Round Pond, Rutherford, Napa Valley</b>	<b>\$12.00</b>
<b>2017 John Anthony, Napa Valley</b>	<b>\$11.00</b>
<b>2017 Clif Lede, Napa Valley</b>	<b>\$13.00</b>
<b>2016 Robledo Family Winery, Lake County, CA</b>	<b>\$9.00</b>
<b>2017 Napa Cellars, Napa Valley</b>	<b>\$10.00</b>
<b>2017 St Supery, Napa Valley</b>	<b>\$10.00</b>

## CHARDONNAY <sup>4</sup>

---

<b>2016 Frank Family, Napa Valley</b>	<b>\$16.00</b>
<b>2016 Hess Collection, Napa Valley</b>	<b>\$11.00</b>
<b>2015 Light Horse by Jamieson Ranch, California</b>	<b>\$9.00</b>
<b>2015 Douhin Vaudon, Chablis</b>	<b>\$16.00</b>

#### **OTHER SUSHI FRIENDLY WHITES <sup>6</sup>**

---

<b>2014 Calavera, Albarino, Calaveras County, California</b>	<b>\$10.00</b>
<b>2016 Crew, Riesling, North Coast</b>	<b>\$9.00</b>
<b>2017 Joel Gott, Pinot Gris, Willamette Valley, Oregon</b>	<b>\$9.00</b>
<b>2016 Stags' Leap, Viognier</b>	<b>\$15.00</b>
<b>2016 Trefethan, Riesling, Oak Knoll, Napa valley</b>	<b>\$11.00</b>
<b>2015 Obsession, Symphony, California</b>	<b>\$8.00</b>

#### **ROSÉ <sup>2</sup>**

---

<b>2017 Starmont, Napa Valley</b>	<b>\$12.00</b>
<b>2016 Chateau La Godenne</b>	<b>\$15.00</b>

#### **OTHER REDS <sup>2</sup>**

---

<b>2015 Conundrum (1 Liter)</b>	<b>\$12.00</b>
<b>2016 Smith Devereux</b>	<b>\$9.00</b>

#### **CABERNET <sup>2</sup>**

---

<b>2014 Frank Family, Napa Valley</b>	<b>\$17.00</b>
<b>2014 Raymond, North Coast</b>	<b>\$19.00</b>

#### **MERLOT <sup>1</sup>**

---

<b>2013 Raymond, Napa Valley</b>	<b>\$13.00</b>
----------------------------------	----------------

#### **PINOT NOIR <sup>3</sup>**

---

<b>2015 Artesa, Carneros, Napa Valley</b>	<b>\$13.00</b>
<b>2015 MacMurray, Russian River Valley, Sonoma</b>	<b>\$14.00</b>
<b>2016 Hahn, Monterey County</b>	<b>\$8.00</b>

## ZINFANDEL 1

---

2016 Artezín, Mendocino County

\$10.00

## FOOD 12

---

**Edamame**

\$5.00

**Spicy Edamame**

\$5.00

**Healthy Fries**

\$5.00

Tempura Green Beans-Sesame Dipping Sauce

**Tempura Shishito Peppers**

\$5.00

**California Roll (8pc)**

\$5.00

Snow Crab, Avocado, Cucumber, Masago

**Hamachi jalapeno Sashimi (4pc)**

\$9.00

Yuzu + Soy, Cilantro

**Tacos Japonais (2pc)**

\$9.00

Chile Shrimp or Seared Tuna & Avocado, Topped with Cabbage & Pico de Gallo

**15 Spice Crispy Spare Ribs**

\$9.00

Hoisin BBQ Sauce & Asian Slaw

**1/2 Dozen Miyagi Oysters**

\$9.00

Tomales Bay, California, Champagne Mignonette

**Crispy Chile Shrimp**

\$9.00

Sweet n' Spicy Glaze & Sesame Seeds

**Eiko's Calamari**

\$9.00

Fried Calamari-Sesame Sauce

**Sanchez Roll**

\$9.00

Tempura Roll - Scallops inside, Topped with Spicy Aioli & Sriracha & Tobiko

## DRINK SPECIALS 5

---

**Coors Lt**

\$3.00

**Craft & Import Draft**

\$5.00

**Well Drinks**

\$6.00

**Glasses of Wine**

\$6.00

**10oz Carafe Hot Sake**

\$8.00

## VODKA 26

---

<b>Belvedere</b>	<b>\$11.00</b>
<b>Chopin Potato</b>	<b>\$12.00</b>
<b>Charbay Meyer Lemon</b>	<b>\$9.00</b>
<b>Charbay Red Raspberry</b>	<b>\$9.00</b>
<b>Deep Eddy Ruby Red Grapefruit</b>	<b>\$8.00</b>
<b>Grey Goose</b>	<b>\$10.00</b>
<b>Grey Goose VX</b>	<b>\$15.00</b>
<b>Grey Goose Citrone</b>	<b>\$10.00</b>
<b>Grey Goose L'Orange</b>	<b>\$10.00</b>
<b>Grey Goose La Poire</b>	<b>\$10.00</b>
<b>Gvori</b>	<b>\$8.00</b>
<b>Humboldt Distillery</b>	<b>\$9.00</b>
<b>Ketel One</b>	<b>\$9.00</b>
<b>Napa Valley Distillery</b>	<b>\$11.00</b>
<b>Reyka</b>	<b>\$9.00</b>
<b>Seagrams (well)</b>	<b>\$7.00</b>
<b>Seagrams Sweet Tea</b>	<b>\$7.00</b>
<b>Skyy Dragon Fruit</b>	<b>\$8.00</b>
<b>Skyy Ginger</b>	<b>\$8.00</b>
<b>Skyy Vanilla</b>	<b>\$8.00</b>
<b>Square One Basil</b>	<b>\$8.00</b>
<b>Square One Cucumber</b>	<b>\$8.00</b>
<b>Star Ghost Pepper</b>	<b>\$9.00</b>
<b>Stoli</b>	<b>\$9.00</b>
<b>Titos</b>	<b>\$8.00</b>
<b>Tru Organic Garden</b>	<b>\$9.00</b>

## **BOURBON** 7

<b>Blanton's</b>	<b>\$12.00</b>
------------------	----------------

<b>Booker's</b>	<b>\$10.00</b>
<b>Bulleit</b>	<b>\$8.00</b>
<b>Evan Williams (well)</b>	<b>\$7.00</b>
<b>Knob Creek</b>	<b>\$10.00</b>
<b>Makers Mark</b>	<b>\$9.00</b>
<b>Woodford Reserve</b>	<b>\$11.00</b>

## **WHISKEY** 14

---

<b>Bullet Rye</b>	<b>\$8.00</b>
<b>Crown Royal</b>	<b>\$9.00</b>
<b>Death's Door White Whiskey</b>	<b>\$10.00</b>
<b>Filibuster Rye</b>	<b>\$10.00</b>
<b>FireBall</b>	<b>\$8.00</b>
<b>Gentleman Jack</b>	<b>\$10.00</b>
<b>Hibiki 12yr, Japan</b>	<b>\$13.00</b>
<b>Jack Daniels</b>	<b>\$8.00</b>
<b>Jack Daniels Fire</b>	<b>\$8.00</b>
<b>Jameson</b>	<b>\$8.00</b>
<b>Templeton Rye Whiskey</b>	<b>\$9.00</b>
<b>Tullamore Dew</b>	<b>\$8.00</b>
<b>Yamazaki 18yr, Japan</b>	<b>\$24.00</b>
<b>Whiskey-Bourbon Blend</b>	<b>\$10.00</b>
High West- Son of Bourye	

## **SCOTCH** 6

---

<b>Glenlivet 12yr</b>	<b>\$11.00</b>
<b>Grants (well)</b>	<b>\$7.00</b>
<b>Johnnie Walker Black</b>	<b>\$10.00</b>
<b>Johnnie Walker Blue</b>	<b>\$39.00</b>
<b>Macallan 12yr</b>	<b>\$12.00</b>

**Oban 14yr** **\$16.00**

**TEQUILA** 9

---

**Espolon Silver** **\$8.00**

**Espolon Reposado** **\$8.00**

**Don Julio Anejo** **\$12.00**

**Don Julio Blanco** **\$10.00**

**Don Julio Reposado** **\$11.00**

**Jose Cuervo (well)** **\$7.00**

**Patron Anejo** **\$12.00**

**Patron Reposado** **\$11.00**

**Patron Silver** **\$10.00**

**RUM** 10

---

**Bacardi** **\$8.00**

**Captain Morgan** **\$8.00**

**Flor De Cana** **\$8.00**

**Goslings Black Seal** **\$8.00**

**Leblon Cachaça** **\$9.00**

**Malibu** **\$8.00**

**Matusalem Platino (well)** **\$7.00**

**Sugar Island Coconut** **\$8.00**

**Sailor Jerry** **\$8.00**

**Zaya 12yr Trinidad** **\$12.00**

**GIN** 10

---

**209** **\$10.00**

**Blue Coat** **\$9.00**

**Bombay** **\$8.00**

**Bombay Sapphire** **\$9.00**

<b>Gordon's (Well)</b>	<b>\$7.00</b>
<b>Hendricks</b>	<b>\$10.00</b>
<b>Martin Miller</b>	<b>\$9.00</b>
<b>Nolet's</b>	<b>\$10.00</b>
<b>Sip Smith</b>	<b>\$10.00</b>
<b>Tanqueray</b>	<b>\$8.00</b>

## **LIQUEURS/CORDIALS** 19

---

<b>Baileys irish cream</b>	<b>\$8.00</b>
<b>Campari</b>	<b>\$9.00</b>
<b>Cointreau</b>	<b>\$8.00</b>
<b>Crème de Yvette</b>	<b>\$9.00</b>
<b>Disaronno</b>	<b>\$8.00</b>
<b>Domaine de Canton</b>	<b>\$10.00</b>
<b>Fernet</b>	<b>\$8.00</b>
<b>Frangelico</b>	<b>\$9.00</b>
<b>Fruit Lab Organic Ginger</b>	<b>\$8.00</b>
<b>Godiva</b>	<b>\$9.00</b>
<b>Grand Marnier</b>	<b>\$11.00</b>
<b>Herring Cherry</b>	<b>\$8.00</b>
<b>Kahlua</b>	<b>\$8.00</b>
<b>Leopold Absinthe</b>	<b>\$9.00</b>
<b>Midori</b>	<b>\$8.00</b>
<b>Pimms</b>	<b>\$8.00</b>
<b>Pur Likor Blood Orange</b>	<b>\$10.00</b>
<b>St. Germain</b>	<b>\$10.00</b>
<b>Xante</b>	<b>\$10.00</b>

## **BRANDY & COGNAC** 6

---

<b>Hennessy VS</b>	<b>\$9.00</b>
--------------------	---------------

<b>Korbel Brandy (well)</b>	<b>\$7.00</b>
<b>Remy Martin 1738</b>	<b>\$17.00</b>
<b>Remy Martin V</b>	<b>\$8.00</b>
<b>Remy Martin VSOP</b>	<b>\$9.00</b>
<b>Uva Liva Di Poli Grappa</b>	<b>\$14.00</b>

## DESSERT WINES & PORTS <sup>6</sup>

---

<b>Covey Run Ice Wine Semillion</b>	<b>\$10.00</b>
<b>Fonseca Bin 27 Red Port</b>	<b>\$9.00</b>
<b>Grahams 10yr Tawny Port</b>	<b>\$11.00</b>
<b>Taylor Fladgate 20yr Tawny Port</b>	<b>\$16.00</b>
<b>Sonoma-Cutrer late Harvest Chardonay</b>	<b>\$10.00</b>
<b>Mer Soleil by Caymus Late Harvest Viognier</b>	<b>\$16.00</b>

## TEAS <sup>6</sup>

---

### Genmai- Cha with Matcha

Traditional Japanese Green tea with brown rice and Matcha

### Keemum Black

Floral aromatics, hints of cinnamon malty flavor & orange peel

### Jasmine

A perfect balance of the floral aromatics

### Organic White

Rich & creamy flavors blend with notes of vanilla

### Moroccan Mint

A blend of Mao Jian and sun-dried fresh spearmint

### White Chrysanthemum

Mild & sweet. Herbal infusion is reminiscent of chamomile

## COFFEE <sup>1</sup>

---

### Coffee

**\$4.00**

Eiko's Organic Guatemalan Antigua blend. Regular or decaf

## BEVERAGE <sup>10</sup>

---

<b>Eiko's Iced Tea</b>	<b>\$3.00</b>
Special blend of organic passion fruit & English tea	
<b>Coke</b>	<b>\$3.00</b>
<b>Diet Coke</b>	<b>\$3.00</b>
<b>Sprite</b>	<b>\$3.00</b>
<b>Ramune Japanese Soda</b>	<b>\$3.00</b>
<b>Fever Tree Natural Tonic Water</b>	<b>\$3.00</b>
<b>Fever Tree Natural Soda Water</b>	<b>\$3.00</b>
<b>Fever Tree Natural Ginger Ale</b>	<b>\$3.00</b>
<b>Fever Tree Natural Ginger Beer</b>	<b>\$3.00</b>
<b>Waiwera Artesian Water from New Zealand</b>	<b>\$6.00</b>
Still or Sparkling	

## SWEETS 7

---

<b>Green Tea Cheesecake</b>	<b>\$9.00</b>
Black Sesame Graham Cracker Crust, Matcha Sugar	
<b>Coconut Rice Pudding</b>	<b>\$9.00</b>
Seasonal Fruit, Wispy Wontons	
<b>Asian 5-Spice Chocolate Torte</b>	<b>\$11.00</b>
Marcona Almond Crunch, Mascarpone Cream, Salted caramel sauce	
<b>Mochi Ice Cream</b>	<b>\$7.00</b>
Ice Cream in a Sweet Rice Wrapper, Yuzu Cream	
<b>Tempura Ice Cream</b>	<b>\$7.00</b>
Green Tea or Vanilla Ice Cream, Caramel Sauce	
<b>Homemade DIY S'Mores</b>	<b>\$12.00</b>
Graham Cracker Cookies, Homemade Marshmallows, Peanut Butter Chocolate	
<b>Duet of Liquid Nitrogen Lollipop Ice cream</b>	<b>\$12.00</b>
Table Side, See Server for Flavors	

## DESSERT BEVERAGES 2

---

### Fire Spiced Gelato (Table Side)

Fireball Cinnamon Whiskey, Pur Likor Blood Orange, Oregon Spiced Chai Tea, Clover 1/2 n 1/2, Mixed in Liquid Nitrogen

### Key Lime Martini

Stolichnaya Vanilla Vodka, Fresh Lime Juice, Clover 1/2 n 1/2, Brown Sugar Rim

---

