

Imperial Koi

1941 New Garden Rd Ste 200 27410-2555 · +13362863000 · Updated: Jan 14, 2026

[View online menu](#)



SOUPS & SALADS 8

Miso Soup	\$5.00
Tofu, seaweed, mushroom & scallions	
Hot & Sour Soup	AVAILABLE OPTIONS
Bamboo shoots, wood ear fungus, tofu, egg & scallions	
	Chicken: \$7.00
	Crab: \$8.00
Tom Yum Soup	\$9.00
Shrimp, scallops, pineapple chunks, onion & tomato in a seafood broth	
House Special Wonton Soup	\$9.00
Shrimp, pork wontons and seasonal vegetables in a chicken broth	
Seaweed Salad	\$6.00
Seaweed strings seasoned w/ sesame oil	
Asian Pear & Beet Salad	\$9.00
Mixed greens, feta cheese w/ lemongrass vinaigrette	
Simple Salad	\$6.00
Mixed greens, orange segments, tomatoes & crispy wonton strips	
Calamari Salad	\$8.00
Tender, seasoned slivers of calamari tossed in sesame oil, kikurage mushroom & seaweed on a bed of sliced cucumber and spring mix	

STARTERS 12

Asian Style Calamari	\$10.00
Sliced calamari steak deep-fried & sprinkled with cracked black pepper. Served w/ sweet Thai chili sauce	
Chicken & Pork Gyoza	\$8.00
Half-moon shaped, pan-fried dumplings w/ dumpling sauce	
Classic Dim Sum Platter	\$13.00
Vegetable spring roll, shrimp shumai, lobster dumpling & pork wonton w/ spicy mustard	
Crab Rangoon	\$9.00
Jumbo crabmeat, celery, carrots & scallions in a wonton wrap. Deep-fried & served w/ white sauce	
Dragon Ribs	\$13.00
Baby back ribs cooked in our house BBQ sauce	

Kobe Beef (2 oz Min)*	\$12.00
Raw, marbled beef served aside a hot volcanic rock w/ lime soy and pineapple sauce	
Koi's Lettuce Wraps	AVAILABLE OPTIONS
Served w/ iceberg lettuce on a bed of crispy rice noodles. Choice of Vegetable or Chicken	Vegetable: \$9.00
	Chicken: \$10.00
Rocky Shrimp	\$10.00
Tempura shrimp dressed w/ yuzu mayo on a bed of mixed greens	
Steamed Edamame	\$6.00
Young soybeans sprinkled w/ sea salt	
Summer Rolls	\$9.00
Shrimp, kani, lettuce, avocado & cucumber freshly wrapped in rice paper & served w/ sweet Thai chili sauce	
Hamachi Kama	\$13.00
Sweet, tender, and juicy yellowtail collar baked to a crisp. Drizzled with wasabi dressing	
Vegetable Spring Rolls	\$5.00
Mushrooms, carrots, cabbage, celery & rice noodles w/ sweet Thai chili sauce	

STARTERS FROM THE SUSHI BAR 5

Tuna Tataki*	\$15.00
Sliced seared tuna w/ red onions, cucumber, seaweed, scallions, masago, and sesame oil. With your choice of ponzu sauce, or wasabi dressing	
Yellowtail Jalapeno*	\$13.00
Sliced Yellowtail belly topped with jalapeno. Dressed w/ ponzu sauce and dotted with sriracha	
Dragon's Nest*	\$10.00
Sesame-spiced tuna encased in a whole avocado on top of mixed greens. Sprinkled w/ masago & sesame seeds. Drizzled w/ spicy mayo and ponzu sauce	
Sashimi Sampler*	\$16.00
Nine pieces assorted sashimi w/ wasabi dressing	
Salmon Spoons*	\$13.00
Flame-seared spicy crab, mango, daikon wrapped w/ salmon sashimi & topped with sliced avocado. Drizzled w/ spicy mayo, ponzu sauce, sesame seeds, and masago.	

IMPERIAL KOI SPECIALTY ROLLS 18

Angry Dragon Roll*	\$19.00
Shrimp tempura, spicy tuna, papaya & spicy crab salad w/ eel sauce & rutta sauce	
Brooklyn Bridge Roll	\$21.00
Shrimp tempura, spicy crab salad, lobster salad, mango & avocado, w/ rutta sauce, eel sauce & spicy mayo	
Crazy Tuna Roll*	\$20.00
Spicy tuna, black pepper tuna, mango, avocado, asparagus & radish sprouts w/ spicy mayo & wasabi mayo	

Dynamite Roll	\$19.00
Spicy crab salad, lobster salad, avocado, tempura crunch, masago & scallions w/ momiji sauce & spicy mayo	
Eel Lover Roll	\$21.00
Cucumber, asparagus & avocado, topped w/ eel, spicy mayo & eel sauce	
Flying Fish Roll*	\$20.00
Tuna, yellowtail, salmon, cucumber, avocado, spicy tuna & flying fish roe w/ wasabi mayo & spicy miso sauce	
Hocus Pocus Roll*	\$22.00
Shrimp tempura, spicy crab salad, jalapeno, avocado, mango & cream cheese topped w/ spicy tuna, sesame seeds, eel sauce & wasabi mayo. Served on fire!	
Hot Mama Roll*	\$22.00
Shrimp tempura, spicy crab salad, crispy bacon, jalapeno & avocado. Topped w/ tuna, black tobiko, spicy mayo & eel sauce	
Imperial Koi Roll	\$21.00
Shrimp tempura, lobster salad, cucumber, mango & fried banana w/ eel & sweet Thai chili sauce	
Mountain Roll*	\$20.00
Sesame crusted tuna, avocado, mango, papaya, crab stick & spicy tuna w/ spicy mayo & wasabi mayo	
New Garden Roll	\$21.00
Panko-breaded soft-shell crab, spicy crab salad, black caviar, melted parmesan, jalapeño & lettuce w/ eel sauce & rutta sauce	
Pink Lady Roll	\$19.00
Shrimp tempura, smoked salmon, cream cheese & green apple w/ seafood sauce & eel sauce	
Peace Out Roll*	\$24.00
Diced spicy tuna, avocado, mango, seaweed salad, tempura lobster. Garnished with seared salmon, red & green tobiko. Drizzled on top is eel sauce, spicy mayo, and rutta sauce.	
Smoking Shrimp Roll*	\$22.00
Shrimp tempura, spicy tuna, crab stick, cucumber & avocado topped w/ shrimp & avocado, sesame seaweed seasoning, eel sauce, momiji sauce & Japanese mayo. Served on Fire!	
Sunshine Roll*	\$20.00
Shrimp tempura, spicy crab salad, salmon, avocado & mango. Topped w/ tempura crunch, masago & scallions. Served w/ spicy mayo & mango sauce	
Volcano Roll*	\$21.00
Crab stick, shrimp, avocado in a tempura-fried roll, topped w/ spicy tuna, spicy mayo, wasabi mayo & eel sauce	
White Diamond Roll*	\$21.00
Salmon, spicy yellowtail, cucumber, jalapeno & cilantro topped w/ white tuna, masago, wasabi mayo & wasabi-soy dressing	
The Outlaw Roll*	\$21.00
Tempura sea bass, spicy crab salad, steamed shrimp, mango & avocado rolled in sushi rice & soy crepe paper. Topped w/ sliced tuna, radish sprouts, red tobiko & tempura crunch. Drizzled w/ Japanese mayo & BBQ eel sauce.	

Spicy Roll Combo*	\$22.00
Spicy tuna roll, spicy salmon roll & spicy yellowtail roll	
Salmon, Tuna, or Eel Don*	AVAILABLE OPTIONS
Ten pieces of sashimi & sushi rice	Salmon: \$24.00
	Tuna: \$27.00
	Eel: \$24.00
Koi Love Salmon, Tuna, or Eel*	AVAILABLE OPTIONS
Six pieces of nigiri & a spicy roll	Salmon: \$24.00
	Tuna: \$27.00
	Eel: \$24.00
Amazing Nigiri Dinner*	\$29.00
Nine pieces of assorted nigiri & a spicy tuna roll	
Amazing Sashimi Dinner*	\$32.00
Eighteen pieces of assorted sashimi	
Amazing Nigiri & Sashimi Dinner*	\$38.00
Five pieces of assorted nigiri, nine pieces of assorted sashimi & a spicy tuna roll	

IMPERIAL KOI LOVE BOATS* 3

Imperial Koi Love Boats (for 2)	\$75.00
Eighteen pieces of assorted sashimi, eight pieces of assorted nigiri, a dynamite roll & a tuna roll	
Imperial Koi Love Boats (for 3)	\$95.00
Twenty-four of assorted sashimi, ten pieces of assorted nigiri, an angry dragon roll & a seasons roll	
Imperial Koi Love Boats (for 4)	\$115.00
Thirty-six pieces of assorted sashimi, twelve pieces of assorted nigiri, a dynamite roll & an ultimate lobster roll	

NIGIRI & SASHIMI* 19

Ika - Squid	\$8.00
Tamago - Egg	\$7.00
Kani - Mock Crabmeat	\$7.00
Maguro - Tuna	\$9.00
Unagi - Eel	\$9.00
Hamachi - Yellowtail	\$9.00
Ebi - Shrimp	\$8.00
Suzuki - Striped Bass	\$9.00
Hirame - Flounder	\$9.00

Tai - Red Snapper	\$8.00
Makago - Escolar	\$9.00
Sake - Salmon	\$9.00
Tako - Octopus	\$9.00
Hotate - Scallops	\$10.00
Masago - Smelt Roe	\$7.00
Saba - Mackerel	\$8.00
Ikura - Salmon Roe	\$8.00
Ama Ebi - Sweet Shrimp	\$11.00
Uni - Sea Urchin	\$13.00

MAKI ROLL OR HAND ROLL 25

California	\$5.00
Tuna Roll*	\$7.00
Tuna Cucumber Roll*	\$7.00
Tuna Avocado Roll*	\$7.00
Salmon Roll*	\$7.00
Salmon Cucumber Roll*	\$7.00
Salmon Avocado Roll*	\$7.00
Yellowtail Scallion Roll*	\$7.00
Spicy Yellowtail Roll*	\$8.00
Spicy Tuna Roll*	\$8.00
Spicy Salmon Roll*	\$8.00
Spicy Shrimp Cucumber Roll	\$7.00
Spicy Crab Cucumber Roll	\$7.00
Shrimp Avocado Roll	\$7.00
Shrimp Cucumber Roll	\$7.00
Rainbow Roll*	\$12.00
Sweet Potato Tempura Roll	\$6.00

Vegetarian Roll	\$5.00
Philadelphia Roll	\$7.00
Eel Cucumber Roll	\$7.00
Eel Avocado Roll	\$7.00
Shrimp Tempura Roll	\$8.00
Bagel Roll	\$12.00
Spider Roll	\$11.00
Dragon Roll	\$12.00

SIDE DISHES 6

Vegetable Fried Rice	\$8.00
Chicken Fried Rice	\$10.00
Shrimp Fried Rice	\$13.00
Extra Side of Sauce	\$0.50
Vegetable Tempura	\$9.00
4 Pc Shrimp Tempura	\$10.00

IMPERIAL KOI SPECIALTIES 9

Harvest Braised Short Ribs	\$28.00
8 oz braised beef short ribs served w/ potato cakes. topped w/ roasted tomatoes & sweet onion jam. Drizzled w/ braised au jus.	
Winter Garden Noodle	\$22.00
7-8 oz pan-seared salmon fillet on top of a bed of spiralized carrot noodles. Served with sautéed squash, carrots and asparagus. Drizzled with citrus beurre blanc sauce and topped with chunks of honey-glazed oranges.	
Roasted Peking Duck	\$28.00
Slices of succulent & tender boneless duck served alongside 6 soft, steamed lotus-leaf buns, sesame-infused hoisin BBQ sauce & a trio of slivered scallions, cucumbers & oranges slices to garnish	
Crispy Sweet & Sour Flounder*	\$22.00
Boneless pan-seared lightly battered and deep-fried. Tossed w/ peppers, onions, pineapple, and a sweet & sour chili sauce.	
Five Spice Honey Chicken	\$21.00
Boneless pan-seared chicken & vegetable fried rice	
Parmesan Herb-Crusted Scallops	\$28.00
Pan-seared, served over duck fat cauliflower couscous & warm vanilla butternut silk.	

Happy Family	\$28.00
Wok-seared shrimp, lobster, scallop, mussel, chicken & beef w/ seasonal vegetables & chef's sauce	
Miso Chilean Sea Bass	\$33.00
Orzo, spinach, oyster mushrooms & grape tomatoes w/ miso glaze	
Koi's Lamb Chops	\$33.00
Pan-seared & served w/ parmesan & butternut squash risotto & lavender au jus.	

HIBACHI 8

Vegetable	\$17.00
Chicken 8 oz	\$21.00
Salmon 7 1/2 oz Filet	\$22.00
Shrimp 8 oz	\$22.00
Rib-Eye Steak 10 oz	\$27.00
Scallops 8 oz	\$28.00
Lobster 6 oz	\$30.00
Filet Mignon 8 oz	\$33.00

IMPERIAL KOI FAVORITES 5

General Tso's	AVAILABLE OPTIONS
Lightly deep-fried and tossed in a spicy General Tso's sauce. Served w/ steamed broccoli	Chicken: \$18.00
	Shrimp: \$20.00
Basil	AVAILABLE OPTIONS
Thai basil, peppers, sugar snow peas, onions, zucchini & asparagus stir-fried in our aromatic and savory basil sauce	Chicken: \$17.00
	Beef: \$18.00
	Shrimp: \$20.00
Crispy Honey	AVAILABLE OPTIONS
Lightly battered & served w/ a sweet honey sauce	Chicken: \$17.00
	Shrimp: \$20.00
Teriyaki	AVAILABLE OPTIONS
Broccoli, asparagus, onions, mushrooms, peppers with a sweet Japanese teriyaki sauce	Chicken: \$19.00
	Salmon: \$20.00
	Shrimp: \$21.00
	Steak: \$27.00
Mongolian Beef	\$18.00
Scallions & garlic w/ sweet brown sauce	

IMPERIAL KOI NOODLES 2

Yakisoba	AVAILABLE OPTIONS
Buckwheat noodles stir-fried in a savory sauce w/ shredded Napa cabbage, onions, carrots, shiitake & scallions	Chicken: \$17.00
	Beef: \$18.00
	Shrimp: \$20.00
	Seafood: \$22.00

Classic Pad Thai	AVAILABLE OPTIONS
Rice noodles stir-fried in a mildly spicy sauce with aged tofu, egg, bean sprouts & scallions. Sprinkled w/ peanuts & lime wedge	Chicken: \$17.00
	Beef: \$18.00
	Shrimp: \$20.00

DESSERTS 9

Green Tea Ice Cream	\$4.00
Red Bean Ice Cream	\$4.00
Mango Sorbet	\$4.00
Mochi Ice Cream	\$4.95
red bean, green tea or mango	
Pineapple Coconut Gelato	\$4.95
Fried Banana Spring Rolls	\$6.55
New York Cheesecake	\$6.95
Tempura Cheesecake	\$6.95
Warm Chocolate Lava Cake	\$7.55

JAPANESE LUNCH BOX 14

Vegetable Teriyaki	\$11.00
Chicken Teriyaki	\$13.00
Crispy Duck Leg	\$13.00
Salmon Teriyaki	\$13.00
Shrimp Tempura	\$12.00
Tofu Teriyaki	\$11.00
New York Strip Steak	\$14.00
Shrimp Teriyaki	\$14.00
Assorted Nigiri*	\$14.00
Assorted Sashimi*	\$14.00

Vegetable Hibachi	\$11.00
Chicken Hibachi	\$14.00
Shrimp Hibachi	\$14.00
Steak Hibachi	\$14.00

NIGIRI & SASHIMI 19

Ika - Squid	\$6.00
Tamago - Egg	\$5.00
Kani - Mock Crabmeat	\$5.00
Maguro - Tuna	\$7.00
Unagi - Eel	\$7.00
Hamachi - Yellowtail	\$7.00
Ebi - Shrimp	\$6.00
Suzuki - Striped Bass	\$7.00
Hirame - Flounder	\$7.00
Tai - Red Snapper	\$6.00
Makago - Escolar	\$7.00
Sake - Salmon	\$6.00
Hotate - Scallops	\$8.00
Masago - Smelt Roe	\$5.00
Saba - Mackerel	\$5.00
Ikura - Salmon Roe	\$7.00
Ama Ebi - Sweet Shrimp	\$9.00
Uni - Sea Urchin	\$9.00
Tako - Octopus	\$7.00

LUNCH MAKI SPECIAL 20

California Roll	\$5.00
Eel Cucumber Roll	\$6.00
Eel Avocado Roll	\$6.00

Philadelphia Roll	\$6.00
Salmon Roll*	\$6.00
Salmon Avocado Roll*	\$6.00
Salmon Cucumber Roll*	\$6.00
Shrimp Avocado Roll	\$6.00
Shrimp Cucumber Roll	\$6.00
Shrimp Tempura Roll	\$7.00
Spicy Salmon Roll*	\$7.00
Spicy Shrimp Cucumber Roll	\$6.00
Spicy Tuna Roll*	\$7.00
Spicy Yellowtail Roll*	\$7.00
Sweet Potato Tempura Roll	\$5.00
Tuna Roll*	\$6.00
Tuna Avocado Roll*	\$6.00
Tuna Cucumber Roll*	\$6.00
Vegetarian Roll	\$5.00
Yellowtail Scallion Roll*	\$6.00

ISHIYAKI DON 6

Spicy Tuna Don*	\$14.00
Bean sprouts, shiitake mushroom, carrots & chives. Drizzled w/ sesame oil	
Bulgogi Don	\$13.00
Thinly sliced marinated beef, onions, zucchini, shiitake mushrooms & carrots. Drizzled w/ sesame oil	
Dolsot Bibimbap*	\$12.00
Thinly sliced beef, bean sprouts, shiitake mushrooms, kimchi & freshly cracked egg. Drizzled w/ sesame oil	
Unagi Don	\$15.00
BBQ fresh water eel & green onion. Drizzled w/ teriyaki sauce & sesame oil	
Vegetable Don	\$11.00
Tofu, bean sprouts, shiitake mushrooms, sautéed onions, zucchini & carrots. Drizzled w/ sesame oil	
Chicken Don	\$13.00
Chicken, bean sprouts, sautéed onions & zucchini. Drizzled w/ teriyaki sauce & sesame oil	

NOODLE DISHES 4

Yakisoba	AVAILABLE OPTIONS
Japanese buckwheat noodles stir-fried in a savory sauce w/ Napa cabbage, onions, carrots, shiitake mushrooms & scallions	Chicken: \$11.00
	Beef: \$11.00
	Shrimp: \$12.00
	Seafood: \$13.00
Classic Pad Thai	AVAILABLE OPTIONS
Rice noodles stir-fried in a mildly spicy sauce w/ aged tofu, egg, bean sprouts & scallions. Sprinkled w/ peanuts & lime wedge	Chicken: \$11.00
	Beef: \$11.00
	Shrimp: \$12.00
Yaki Udon	AVAILABLE OPTIONS
Thick and chewy Japanese wheat flour noodles stir-fried in a dashi soy sauce w/ scallions, onions, cabbage, carrots, zucchini & shiitake mushroom	Chicken: \$11.00
	Beef: \$11.00
	Shrimp: \$12.00
	Seafood: \$13.00
Udon Soup	AVAILABLE OPTIONS
Thick and chewy Japanese wheat flour noodles served in a dashi soy-based broth w/ scallions, onions, cabbage, carrots, zucchini, chive, bean sprouts & shiitake mushroom	Chicken: \$11.00
	Beef: \$11.00
	Shrimp: \$11.00
	Tempura Shrimp: \$13.00

FAVORITE DISHES 6

Basil	AVAILABLE OPTIONS
Red peppers, sugar snow peas, onions, asparagus, sweet Thai basil & basil sauce	Chicken: \$11.00
	Beef: \$11.00
	Shrimp: \$12.00
Sweet & Sour	AVAILABLE OPTIONS
Lightly battered & served w/ pineapples, peppers, onions tossed in our sweet & sour chili sauce	Chicken: \$11.00
	Flounder: \$12.00
Mongolian	AVAILABLE OPTIONS
Scallions, broccoli, onions & garlic stir-fried w/ sweet brown sauce	Chicken: \$11.00
	Beef: \$11.00
General Tso's	AVAILABLE OPTIONS
Deep-Fried and tossed in our spicy General Tso's sauce and served with steamed broccoli	Tofu: \$11.00
	Chicken: \$11.00
Crispy Honey	AVAILABLE OPTIONS
Lightly battered & served w/ a side of honey sauce	Chicken: \$11.00
	Shrimp: \$12.00
Broccoli	AVAILABLE OPTIONS
Stir-fried w/ savory brown sauce	Chicken: \$11.00
	Beef: \$11.00
	Shrimp: \$12.00

Angove 'Nine Vines' Moscato	AVAILABLE OPTIONS
Crisp, fresh and bursting with tropical flavours; delightfully sweet, slightly fizzy	Glass: \$7.50
	Btl: \$28.00
Charles & Charles Riesling	AVAILABLE OPTIONS
full-flavored w/ aromas driven by stone fruit, mineral notes, citrus and lingering notes of honeysuckle.	Glass: \$8.50
	Btl: \$32.00
Chateau Ste Michelle Riesling	AVAILABLE OPTIONS
Mandarin orange and sweet lime with great acidity	Glass: \$9.00
	Btl: \$34.00
Sauvion Rose D'Anjou	AVAILABLE OPTIONS
Fresh & Crisp with notes of red fruits and a balanced finish	Glass: \$9.00
	Btl: \$34.00
Caposaldo Pinot Grigio	AVAILABLE OPTIONS
Aromas of apple and pear; clean crisp palate	Glass: \$7.00
	Btl: \$26.00
Benvolio Pinot Grigio	AVAILABLE OPTIONS
Fresh and delicate with clean stone fruit and apple flavors	Glass: \$7.50
	Btl: \$28.00
10 Span Pinot Gris	AVAILABLE OPTIONS
Flavors of ripe apple and cantaloupe	Glass: \$9.00
	Btl: \$34.00
Brancott Sauvignon Blanc	AVAILABLE OPTIONS
Refreshing on the palate with gooseberry, ripe grapefruit and tropical fruits	Glass: \$8.50
	Btl: \$32.00
J. Lohr 'Carol's Vineyard' Sauvignon Blanc	AVAILABLE OPTIONS
Elegant with herbal notes, citrus, passion fruit and lime zest	Glass: \$9.00
	Btl: \$34.00
Ferrari-Carano Fume Blanc	AVAILABLE OPTIONS
Flavors of mandarin and honey; quite dry and crisp with great acidity	Glass: \$9.50
	Btl: \$38.00
Terra Antiga Vinho Verde	AVAILABLE OPTIONS
Bright, lively and fruity, this is a delicious, crisp, dry Vinho Verde	Glass: \$7.00
	Btl: \$26.00
The White Doe White Blend	AVAILABLE OPTIONS
(Chenin Blanc/Viognier). Juicy flavors of white grapes, honeydew melon, and bright fresh citrus	Glass: \$10.00
	Btl: \$38.00
Kendall-Jackson Chardonnay	AVAILABLE OPTIONS
Flavors of baked apples, lemon, pineapple and mango	Glass: \$9.00
	Btl: \$34.00

Carmel Road 'Liberated' Chardonnay	AVAILABLE OPTIONS
Stainless steel fermented, clean texture and an underlying minerality	Glass: \$9.00
	Btl: \$34.00
La Crema Chardonnay	AVAILABLE OPTIONS
Crisp green apple laced with notes of butterscotch and clove	Glass: \$12.50
	Btl: \$48.00
RESERVE WHITE WINE 5	
Conundrum Proprietary White	\$40.00
Rich complex flavors of green apple, peach and spice	
Trimbach Gewurztraminer	\$38.00
Dry, rich and luscious with notes of lychee fruits and spices	
Santa Margherita Pinot Grigio	\$40.00
Bone dry taste with flavors of golden delicious apple	
Jordan Chardonnay	\$52.00
Elegant and bright with flavors of apple, peach and pear. Crisp acidity	
Hartford 'Four Hearts' Chardonnay	\$64.00
Layered flavors of stone fruit, yellow apple and baking spice	
RED WINES 13	
Hob Nob Pinot Noir	AVAILABLE OPTIONS
A full bodied Pinot Noir with notes of dark fruit	Glass: \$8.50
	Btl: \$32.00
Meiomi Pinot Noir	AVAILABLE OPTIONS
A crowd-pleaser; smooth and layered, with a load of fruit in the finish	Glass: \$10.00
	Btl: \$38.00
La Crema Pinot Noir	AVAILABLE OPTIONS
Ripe aromas of cherry and plum with a hint of clove and licorice. Acidity and firm tannins, lingering finish	Glass: \$13.00
	Btl: \$50.00
Blackstone Merlot	AVAILABLE OPTIONS
Bright cherry fruit flavors and a soft, lingering finish with lifted dark cherry and berry aromas	Glass: \$7.50
	Btl: \$28.00
The Seeker Malbec	AVAILABLE OPTIONS
Smooth and robust with juicy ripe black cherry flavors and a lingering spicy finish	Glass: \$8.50
	Btl: \$32.00
The Crusher Petite Sirah	AVAILABLE OPTIONS
Dense flavors of cherries, milk chocolate, blueberry and clove and a touch of vanilla.	Glass: \$8.50
	Bottle: \$32.00

J. Lohr ' Seven Oaks' Cabernet Sauvignon	AVAILABLE OPTIONS
Black cherry, black currant and plum tingle the nose. A plump, round mouth feel and finish	Glass: \$9.50
	Btl: \$34.00
Ferrari-Carano Cabernet Sauvignon	AVAILABLE OPTIONS
Boasts flavors of mocha, black tea, wild berry and clove	Glass: \$12.50
	Btl: \$48.00
Gabbiano Chianti Classico	AVAILABLE OPTIONS
Bold and spicy with blackberry accents. Smooth tannins and hints of cherry and pepper	Glass: \$8.50
	Btl: \$32.00
Ramon Bilbao Tempranillo Crianza	AVAILABLE OPTIONS
dark fruit flavors, accompanied by vanilla, cinnamon and a hint of licorice.	Glass: \$9.00
	Bottle: \$34.00
Noble Vines The One Red Blend	AVAILABLE OPTIONS
Blend of Merlot, Zinfandel, Cabernet Sauvignon and Malbec w/ rich flavors of blackberry, and cherry; finishing w/ toasty oak and spice.	Glass: \$9.00
	Bottle: \$34.00
Ravenswood Zinfandel	AVAILABLE OPTIONS
Rich, spicy aromas of ripe cherry and black currant with fleshy dark fruit flavors	Glass: \$7.50
	Btl: \$28.00
19 Crimes Red Blend	AVAILABLE OPTIONS
Full and Round red berry fruit w/ a distinct sweetness.	Glass: \$8.00
	Bottle: \$30.00

RESERVE RED WINES 5

Frog's Leap Merlot	\$60.00
Cherry, currant, cassis and plum with notes of chocolate	
Jordan Cabernet Sauvignon	\$85.00
Concentrated black fruits and aromas of cassis, blackberry, vanilla	
Silver Oak 'Alexander Valley' Cabernet	\$105.00
Full bodied and refined, consistent in color, aroma and finish. Cherry, cinnamon, lavender and licorice	
Cakebread Cabernet Sauvignon	\$115.00
Intense and bold concentrated flavors, well structured with hints of chocolate and blackberry	
Trefethen 'Dragons Tooth' Red	\$112.00
Boisterous aromas of plum, black cherry and raspberry pie followed by ripe fruit with a spicy, smoky cinnamon finish. (55% Malbec/24% Cabernet/20% Petite Verdot)	

CHAMPAGNES 5

Jaume Serra Cristalino	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$26.00

Lunetta Prosecco 187ml	\$9.00
Avisi Prosecco 750ml	\$34.00
Moet & Chandon Imperial 375ml	\$45.00
Moet & Chandon Imperial 750ml	\$90.00

SAKES 16

Ozeki Sake	AVAILABLE OPTIONS
This well balanced traditional sake is full-bodied with a light melon flavor. Served hot	\$4.25
	\$7.95
Ozeki Taruzake 300ml	\$13.00
The great woody aroma of this sake is reminiscent of the Japanese cedar trees used to make casks. Ozeki Taruzake has a nice mild taste	
Ozeki Nigori 375ml	\$10.00
Rich, creamy and fruity, this unfiltered sake is milky in color and preserves the essence of the rice. Unfiltered, served cold	
Gekkeikan Nigori 300ml	\$11.00
Characteristically sweet with a creamy medium-body. Hints of honey and tropical fruit, with a long finish	
Gekkeikan Zipang 250ml	\$10.00
Medium-bodied, lively and bright with hints of tropical fruits	
Hana Awaka 'Sparkling Flower' 250ml	\$12.00
This refreshing sake brings your taste buds alive with a cheerful balance of bright fruit flavors, bursting sweetness, and tangy bubbles. Served cold	
Hana Fuga 'Sparkling Empress' 250ml	\$12.00
Hana Fuga's bright peach and floral flavors are perfectly balanced by it's light sweetness and delicate bubbles. Served cold	
Karatamba 'Dry Wave' Honjozo 300ml	\$15.00
This crisp, dry, medium bodied sake has a light vanilla flavor and slight nuttiness. Served cold	
Yamadanishiki 'The Imperial' Junmai 300ml	\$12.00
Yamadanishiki is the best sake rice in Japan. This lush, charming sake boasts light fruit and floral flavors with a hint of rice and a dry finish. Served cold	
Osakaya Chobei 'The First Boss' Daiginjo 300ml	\$24.00
This refined sake has an elegant, fruity aroma and round, lush body with a silky smooth texture. Served cold	
Gekkeikan Horin 300ml	\$22.00
Mild, fruity aromas with delicate notes of overripe canteloupe and honeysuckle. Well-balanced and smooth with a long, clean finish	
Gekkeikan Black & Gold 750ml	\$26.00
Hints of honeydew, papaya, anise and roasted nuts. Full bodied with a long, smooth finish	

Poochi Poochi 300ml	\$18.00
A surprising swirl of bubbles brings out a fruity sweet flavor with a light citrus accent	
Rock Sake Junmai 375ml	\$24.00
Perfectly balanced body with hints of rock melon	
Kikkoman Plum Flavored Sake	AVAILABLE OPTIONS
Has a ripe cherry aroma and sweet plum flavor	Glass: \$6.00
	Bottle: \$22.00
Kikkoman Plum Wine	AVAILABLE OPTIONS
The aromatic bouquet and velvet finish lingers elegantly	Glass: \$6.00
	Bottle: \$22.00

DOMESTICS 6

Bud Light	\$4.00
Miller Lite	\$4.00
Yuengling	\$4.00
Michelob Ultra	\$4.00
Natty Greene's	\$4.50
Trifecta IPA	\$5.00

IMPORTS 14

Corona Light	\$4.50
Blue Moon	\$4.50
Asahi	\$4.50
Kirin Light	\$4.50
Kirin Ichiban 22oz	\$6.50
Tsingtao	\$4.50
Sapporo	\$4.50
St. Pauli Girl (NA)	\$4.50
Corona Extra	\$4.50
Heineken	\$4.50
Asahi 22oz	\$6.50
Kirin Ichiban	\$4.50

Singha	\$4.50
Sapporo 22oz	\$6.50
DRAFT BEERS 4	
Stella Artois	\$5.00
Sapporo	\$5.00
Kirin Ichiban	\$5.00
Red Oak	\$5.00
SPECIALTY DRINKS 15	
Ginger Mojito	\$8.95
Mint leaves, ginger syrup, lime, rum and soda	
Izayoi (16 Moons)	\$8.95
Citron, limon, sour, grapefruit and grenadine	
Mai Tai	\$8.95
Rum, triple sec, amaretto, grenadine, sour and pineapple	
Singapore Sling	\$8.95
Gin, sour, grenadine, soda and cherry brandy	
Geisha Martini	\$8.95
Citron, sake, lemon juice and simple syrup	
Miso Crazy	\$9.95
Rum, Malibu, Midori, sour, pineapple and dark rum	
Asian Bloody Mary	\$9.95
Peppar vodka, Sapporo, chili sauce, ginger and Bloody Mary mix	
Imperial Koi Specialty Martini	\$9.95
Citrus spirits, fresh juices with an extra pop, quite refreshing	
Lotus Martini	\$9.95
Grey Goose, lychee syrup, cranberry and sparkling wine	
Sea Dragon	\$9.95
Cucumber gin, cucumber/lime vodka, lime and syrup	
PAMA-Ginger Martini	\$9.95
PAMA, ginger vodka, grapefruit, sour and ginger syrup	
China White	\$8.95
Grey Goose, Baileys, Godiva white chocolate and cream	

Midnight Moon	\$8.95
Shot of espresso, Godiva chocolate and Bailey's caramel, served cold with a dollop of whipped cream	
Gingersnap Cafe	\$8.95
Ginger cognac, coffee and whipped cream	
Black Cherry Cosmo	\$8.95
Grey Goose Vodka, Cointreau, lime juice and cranberry	

SAKE COCKTAILS 4

Sparkling Sugarplum	\$8.95
Kobai Plum Flavored Sake topped with Zipang Sparkling Sake	
Zipang Mimosa	\$7.95
Orange Juice topped with Zipang Sparkling Sake	
Sake Colada	\$9.95
Gekkeikan Nigori with Pineapple Juice, Fresh Squeezed Lime Juice, and a dash of Simple Syrup	
Cucumber Cooler	\$9.95
Gekkeikan Black & Gold with Simple Syrup, Fresh Squeezed Lemon Juice, Cucumber and Soda	

MARGARITAS 5

Raspberry	
Peach	
Pomegranate	
Watermelon	
Traditional	

BELLINI 3

Raspberry	\$7.95
Stoli Raspberry, Raspberry Liqueur, Sour and Champagne	
Peach	\$7.95
Absout, Peachtree, Sour and Champagne	
Honeydew	\$7.95
Absolut, Midori, Sour, Citrus and Champagne	

MARTINIS 4

Watermelon	\$8.95
Absolut, Watermelon Liqueur, Simple Syrup and Sour	

Pomegranate	\$8.95
Lunazul, Triple Sec, Pomegranate, Sour and Fresh Lime	
Raspberry	\$8.95
Stoli Raspberry, Razzmatazz, Raspberries and Sour	
Peach	\$8.95
Absout, Peachtree, Peach and Sour	

COCKTAILS 5

Jade Moon	\$9.95
Absolut, Blue Curacao, Orange and Sour	
Lynchburg Lemonade	\$9.95
Jack Daniels, Triple Sec and Sour (Terry's Favorite!)	
Sun Dragon	\$9.95
Beefeater, Malibu Coconut and Pineapple	
Krazy Samurai	\$9.95
Midori, Bacardi. Beefeater, Lunazul, Absolut, Pineapple and Sour	
Berry Koi Sangria	\$9.95
Peachtree, Triple Sec, Absolut Pear, Malibu Mango, Lychee and Sour	

SOFT DRINKS 9

Coca-cola
Diet Coke
Sprite
Mello Yello
Pibb Xtra
Ginger Ale
Hi-C Pink Lemonade
Sweet Tea
Unsweetened Tea

JAPANESE RAMUNE SODAS 4

Strawberry
Grape

Orange

Melon

COLD BEVERAGES 4

Voss (still) 800ml	\$6.95
San Pellegrino (sparkling) 750ml	\$6.95
Red Bull 250ml	\$3.50
Fruit Juices	\$3.00

HOT BEVERAGES 8

Coffee	\$2.50
Single Espresso	\$3.50
Double Espresso	\$6.50
Americano	\$4.00
Cappuccino, Latte, Breve	\$4.50
Green Teas	\$3.50
Jasmine, Green China Tips, Ginger, Spearmint & Lemongrass, Tarragon & Mint (CF)	
Black Teas	\$3.50
Earl Grey, English Breakfast, Chai	
Herbal Tea	\$3.50
Wild Sweet Orange (CF)	

DESSERT 10

Green Tea Ice Cream	\$4.00
Red Bean Ice Cream	\$4.00
Sorbet (Seasonal Flavors)	\$4.00
Pineapple Coconut Gelato	\$4.95
Mochi Ice Cream	\$4.95
Ice cream mound coated w/ a soft and doughy Japanese rice cake. Served w/ whipped cream and cherries. Red Bean, Green Tea, Mango	
Fried Banana Spring Rolls	\$6.55
Lightly dusted w/ cinnamon and sugar. Served w/ pineapple coconut gelato	
New York Cheesecake	\$6.95
Served w/ whipped cream, cherries, strawberry sauce and chocolate drizzle	

Tempura-fried Cheesecake	\$6.95
Served w/ whipped cream, cherries, strawberry sauce and chocolate drizzle	
Ginger Crème Brûlée	\$7.55
Classic rich, dense custard made with real ginger and pure vanilla beans. Finished off w/ a crunchy layer of flame-torched sugar	
Warm Chocolate Lava Cake	\$7.55
Made with hazelnut flour and semi-sweet chocolate. Served w/ vanilla ice cream and a cinnamon sugar puff-pastry	

WEEKLY SPECIALS 5

Mondays
Kids Night! Kids eat for 1/2 price while the adults enjoy half off wine
Tuesdays
1/2 off wine in case you missed it on Monday!
Wednesday
Ladies Night! \$5 select martinis & \$1 off all Asian and draft beers
Thursday
Specialty Drinks are \$2 off!
Sundays
Seniors Get 10% off of their meal. \$1 off small hot sake, \$2 off large hot sake, \$3 off all bottled sake

SEASONAL MENU HIGHLIGHTS 2

Sweet & Sour Flounder	AVAILABLE OPTIONS
Boneless flounder lightly battered and deep-fried. Tossed w/ peppers, onions, pineapple and a sweet & sour chili sauce. Served w/ a side of white or brown rice	\$19.95
	Upgrade to Vegetable Fried Rice for:
	\$1.50
Roasted Peking Duck	\$24.95
slices of succulent and tender boneless duck served alongside soft, pillowy steamed buns, sesame-infused hoisin bbq sauce and a trio of slivered scallions, cucumbers and oranges slices to garnish	

APPETIZERS 4

Hamachi Kama	\$12.95
Sweet, tender, and juicy Yellowtail Collar baked to a crisp. Drizzled w/ wasabi dressing	
Spicy Tuna Crackers*	\$12.95
Served on top of crispy wasabi infused seaweed crackers and drizzled w/ spicy mayo & wasabi mayo. Sprinkled w/ radish sprouts, black tobiko & red tobiko	
Salmon Spoons*	\$10.95
spicy crab, mango, daikon wrapped w/ salmon sashimi and topped w/ sliced avocado. Flame-seared and drizzled w/ spicy mayo, ponzu sauce, sesame seeds and masago	

Tuna Wontons*

\$12.95

Tuna sashimi stuffed w/ spicy crab & avocado. Drizzled w/ wasabi dressing & eel sauce. Sprinkled w/ wasabi tobiko