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## COLD DISH 8

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**Beef Tataki** **\$9.00**

Thinly sliced NY strip topped with Scallions Red Onion and Garlic Chips dressed with Ponzu Sauce

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**Chili Yellowtail** **\$12.50**

Yellowtail Sashimi served with Citrus Ponzu Sauce topped with Jalapeno and Kaiware

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**Tuna Tataki** **\$11.95**

Seared Tuna on top of Julienned Daikon Radish and Sweet Onion with Seasoned Wakame, Crispy Garlic Chips and Garlic Aioli

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**Tuna Poke** **\$10.75**

Tuna, Red Onion, Sea Kelp and Kaiware marinated in Spicy Poke Sauce topped with Potato Strings

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**Garlic Salmon** **\$7.75**

Salmon Sashimi served with Garlic Citrus Ponzu Sauce topped with Kaiware and Crispy Garlic

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**Sear Tuna with Asian Salsa** **\$12.75**

Ahi Tuna Tataki with Mango Sauce, Kaiware, Cherry, Tomato, Red Onion Olive Oil and Ponzu Sauce Sesame Seeds

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**Nosoo Seafood Ceviche** **\$8.50**

Shrimp, Calamari and Crabmeat marinated in a Spicy Lemon Sauce married with Cucumber, Sweet Onion and Cilantro

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**Yellowtail Poke** **\$9.95**

Yellowtail, Tomato, Avocado, and Sea Kelp marinated in Spicy Poke Sauce topped with Potato Strings

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## DONBURI - RICE BOWL 2

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**Kabayaki Don** **\$11.00**

Baked Eel served over Sushi Rice

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**Chirashi Don** **\$15.00**

Assorted Sashimi served over Sushi Rice

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## CARPACCIO 4

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**Salmon** **\$9.70**

Thinly sliced Salmon and Red Onion, Black Caviar and Yuzu Aioli dressed with Ginger Dressing

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**Octopus** **\$10.50**

Thinly sliced Octopus dressed in a Ponzu Citrus Yuzu Sauce, Olive Oil, and Shichimi Pepper topped with Cilantro

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**Hamachi** **\$12.50**  
Thinly sliced Yellowtail garnished with Jalapeno and Onion dressed with Sweet Miso and Ponzu Sauce

**Naruto Roll** **\$11.95**  
Cucumber wrapped with Salmon, tuna, Avocado and Crab Stick served Ponzu Sauce

## SALAD 4

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**Eryngii Mushroom Salad** **\$7.95**  
Spring Mix served with Seasonal Vegetables topped with grilled Eryngii Mushrooms finished with House Ginger Dressing

**Side Salad** **\$2.50**  
Lettuce and Tomato, shredded Carrot and Red Cabbage with House Ginger Dressing

**Nosoo Salad** **\$5.00**  
Spring Mix, Lettuce, Avocado, Mushrooms and Cherry Tomatoes, Red Radish topped with Potato String. Served with House Ginger Dressing

**Seaweed Salad** **\$3.80**  
Seasoned 'Wakame' Seaweed Mix over a bed of shredded Carrots

## SOUPS 4

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**Shrimp Tempura Udon Soup** **\$11.95**  
Wheat Noodles with Homemade Broth topped with Crabmeat, Scallion, Wakame served with 4pcs Shrimp Tempura

**Miso Soup** **\$2.50**  
Japanese Soy Bean Soup topped with Tofu, Wakame and Scallions

**Ramen** **AVAILABLE OPTIONS**  
Chicken: \$7.00  
Shrimp: \$7.50

**Onion Soup** **\$2.50**  
Homemade broth simmered for eight hours topped with Mushroom and Scallions

## HOT DISH 17

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**Edamame** **\$3.50**  
Soy Bean in Pod with Sea Salt

**Soft Shell Crab** **\$8.95**  
2pcs of lightly battered Tempura Served with Chili Pepper Ponzu Sauce

**Vegetable Tempura** **\$5.95**  
Assorted Battered Fried Vegetables Served with Tempura Sauce

**Grilled Fish Kama** **AVAILABLE OPTIONS**  
Grilled Fish Cheeks served with Chili Ponzu Sauce Choice Of  
Yellowtail: \$8.00  
Salmon: \$6.00

<b>Grilled Oyster Mushroom</b>	<b>\$8.50</b>
Oyster Mushrooms brushed with Garlic Butter and grilled. Served on a bed of Spring Mix and Ponzu Sauce	
<b>Pan Seared Sesame Citrus Tuna</b>	<b>\$12.00</b>
Pan Seared Tuna Steak served with Avocado and roasted Tomato Relish finished with Sesame Balsamic Vinegar Sauce (cooked rare unless specified)	
<b>Pan Seared Salmon</b>	<b>\$13.75</b>
Pan Seared Salmon served with Asparagus and Grilled Eryngii Mushroom topped with Lemon Ponzu Sauce	
<b>Garlic Mussel Steamers</b>	<b>\$9.00</b>
Prince Edward Island Mussels steamed with Garlic, Sake and Miso Sauce	
<b>Gyoza</b>	<b>\$4.75</b>
Pan Seared Beef Dumpling	
<b>Spicy Edamame</b>	<b>\$4.95</b>
Soy Bean in Pod sauteed and tossed in Sweet and Spicy Sauce	
<b>Agedashi Tofu</b>	<b>\$5.25</b>
Crispy Tofu served with Tempura Sauce	
<b>Shrimp Tempura</b>	<b>\$7.95</b>
Battered Fried Shrimp 5 pcs Served with Tempura Sauce	
<b>Crispy Spring Roll</b>	<b>\$3.50</b>
3 pcs of Crispy Vegetable Roll served with Sweet Chili Sauce	
<b>Spicy Garlic Shrimp</b>	<b>\$9.00</b>
Black Tiger Shrimp lightly battered and served over Spring Mix and Tempura Onion finished with Spicy Chili Soy Garlic Aioli	
<b>Kal-Bi</b>	<b>\$13.00</b>
Short Ribs Marinated in Homemade Special Sauce. Grilled to perfection served with Sauteed Onion	
<b>Chicken Kara'age</b>	<b>\$7.95</b>
Chicken Thigh served with Sweet and Sour Spicy Sauce topped with Daikon Radish, Sesame Seeds, Scallions, Beets and Kaiware Sprouts	
<b>Tonkatsu</b>	<b>\$7.00</b>
Golden crispy breaded Pork Cutlet served with Cabbage, spring Mix and Japanese BBQ Sauce	

## NOODLE & RICE 3

### Yakisoba Noodle Stir Fry

Stir fried Soba Noodles served with Assorted Asian Vegetables in Yakisoba Sauce

#### AVAILABLE OPTIONS

Chicken: \$7.00

Shrimp: \$9.00

### Hibachi Chicken Rice

Rice stir fried with Eggs, Onions, Carrots, Scallions and Garlic Butter

**\$2.95**

## Nosoo Fried Rice

Stir fried with Eggs, Onions, Carrots, Scallions and Garlic. Spicy upon Request

### AVAILABLE OPTIONS

Vegetable Served with Vegetable Saute: \$8.95

Chicken Served with Chicken Katsu: \$10.95

Shrimp Served with Shrimp Tempura: \$11.95

## SIDE ORDERS 8

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**Shrimp Saute** **\$7.00**

**Scallop Saute** **\$8.00**

**Calamari Saute** **\$6.50**

**Sweet Potato Fries** **\$4.00**

**Steamed Rice** **\$1.50**

**Sushi Rice** **\$2.00**

**Brown Rice** **\$2.00**

**Mix Vegetable** **\$6.00**

## NIGIRI SUSHI + SASHIMI A LA CARTE 20

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**Tuna** **AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$6.25

Sashimi (3 Pcs): \$8.25

**Scottish Salmon** **AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$5.75

Sashimi (3 Pcs): \$6.50

**Yellowtail** **AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$6.25

Sashimi (3 Pcs): \$7.25

**Pacific Octopus** **AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$5.50

Sashimi (3 Pcs): \$6.50

**Scallops** **AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$6.00

Sashimi (3 Pcs): \$9.00

**Surf Clam** **AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$4.50

Sashimi (3 Pcs): \$5.50

**Flying Fish Roe** **AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$5.00

Sashimi (3 Pcs): \$7.00

**Salmon Roe****AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$7.00

Sashimi (3 Pcs): \$9.00

**Squid****AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$5.00

Sashimi (3 Pcs): \$6.50

**Albacore****AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$5.50

Sashimi (3 Pcs): \$7.50

**Super White Tuna****AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$6.50

Sashimi (3 Pcs): \$7.50

**Striped Bass****AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$6.00

Sashimi (3 Pcs): \$8.00

**Black Tiger Shrimp****AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$4.50

Sashimi (3 Pcs): \$6.00

**Eel****AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$6.00

Sashimi (3 Pcs): \$6.00

**Sweet Shrimp****AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$8.00

Sashimi (3 Pcs): \$9.00

**Mackerel****AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$5.00

Sashimi (3 Pcs): \$5.50

**Smelt Fish Roe****\$4.00****Sea Urchin****AVAILABLE OPTIONS**

Nigiri Sushi (2 Pcs): \$9.00

Sashimi (3 Pcs): \$12.00

**Sweet Egg****\$3.00****Quail Egg****\$1.00**

1 per order

**SUSHI AND SASHIMI COMBO** 4**Sushi Nigiri****\$20.00**

8 pcs of Sushi: Yellowtail, Salmon, Tuna, shrimp, Soba, Octopus, Super, White Tuna, Albacore. California roll 8 pcs

<b>Sushi Nigiri Deluxe</b>	<b>\$26.00</b>
11 pcs of Sushi: Eel Caviar, Sea Urchin Yellowtail, Albacore, Salmon, Tuna, Shrimp, Saba, Octopus, Super White Tuna	
<b>Sushi and Sashimi</b>	<b>\$24.00</b>
6 pcs of Sushi: Yellowtail, Shrimp, Striped Bass, Tuna, Salmon, Surf Clam. 6 pcs of Sashimi - 2 pcs for each: Salmon, Yellowtail, Super White Tuna	
<b>Sushi and Sashimi Deluxe</b>	<b>\$32.00</b>
7 pcs of Sushi: Yellowtail, Salmon, Super White Tuna, Shrimp, Sea Urchin, Octopus, Squid. 8 pcs of Sashimi - 2 pcs for each: Tuna, Yellowtail, Salmon, Striped Bass	

## DESSERTS 6

<b>Ice Cream</b>	<b>\$3.50</b>
Vanilla, Chocolate, Green Tea, and Rainbow Sherbet	
<b>Tempura Ice Cream</b>	<b>\$6.00</b>
Choice of Vanilla or Green Tea Ice Cream Wrapped with Pound Cake top with Raspberry Chocolate Syrup	
<b>Creme Brulee</b>	<b>\$6.00</b>
A Decadent Homemade	
<b>Banana Crisp</b>	<b>\$6.00</b>
Crunchy Banana slices served with scoop of Vanilla Ice Cream topped with Chocolate Syrup	
<b>Brownie Tempura</b>	<b>\$6.00</b>
Homemade Brownie Tempura topped with Vanilla Ice Cream, Raspberry, Chocolate Syrup	
<b>Mochi Ice Cream</b>	<b>\$6.00</b>
Ice Cream wrapped in Japanese Rice Dough	

## TAKE HOME 6

<b>Ginger Sauce</b>	<b>\$3.00</b>
<b>Salad Dressing</b>	<b>\$3.00</b>
<b>Teriyaki Sauce</b>	<b>\$3.00</b>
<b>Garlic Butter</b>	<b>\$3.00</b>
<b>Hot Sauce</b>	<b>\$3.00</b>
<b>Mustard Sauce</b>	<b>\$3.00</b>

## STEAK AND CHICKEN 6

<b>Hibachi Chicken</b>	<b>\$16.00</b>
Chicken Breast and Mushrooms grilled with Butter and Sesame Seeds	
<b>Teriyaki Steak</b>	<b>\$20.00</b>
Thinly sliced Steak, Scallions and Mushrooms grilled in a Homemade Teriyaki Sauce	

<b>Filet Mignon</b>	<b>\$21.50</b>
Tenderloin and Mushrooms lightly seasoned and grilled to perfection	
<b>Spicy Hibachi Chicken</b>	<b>\$16.50</b>
Chicken Breast grilled with Green Onions and Mushrooms in a Special Spicy Homemade Sauce	
<b>Hibachi Steak</b>	<b>\$20.50</b>
New York Strip Steak and Mushrooms Hibachi grilled to your specification	
<b>Hibachi Chateaubriand</b>	<b>\$29.75</b>
8.5oz of center cut Tenderloin and Mushroom lightly seasoned and grilled with Garlic Butter	

## SEAFOOD <sup>6</sup>

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<b>Hibachi Shrimp</b>	<b>\$19.95</b>
Hibachi Shrimp grilled to perfection	
<b>Hibachi Scallops</b>	<b>\$21.50</b>
Tender Sea Scallops grilled Hibachi style with Butter and Lemon	
<b>Hibachi Tuna Steak</b>	<b>\$20.50</b>
Sesame Crusted Tuna Steak with Tomato, Avocado and Edamame in a White Balsamic Sauce. Served medium rare	
<b>Twin Lobster Tails</b>	<b>\$36.50</b>
Two Cold-water Lobster Tails grilled with Butter and Lemon	
<b>Seafood Combination</b>	<b>\$35.35</b>
Cold-water Lobster Tail, Sea Scallops, and Shrimp grilled to perfection	
<b>Hibachi Salmon</b>	<b>\$20.50</b>
Salmon with Vegetables and a hint of Lime and Drill wrapped and steamed on the grill	

## NOODLES <sup>3</sup>

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<b>Spicy Seafood Udon</b>	<b>\$20.85</b>
Sea Scallops, Calamari, Shrimp, Assorted Vegetables and Japanese Udon Noodles grilled in a Homemade Spicy Sauce	
<b>Spicy Tofu Steak</b>	<b>\$14.50</b>
Tofu Scallions and grill in a Spicy Sweet Hot Sauce	
<b>Yakisoba</b>	<b>\$15.50</b>
Japanese sauteed Noodles with Chicken and Mixed Vegetables in a Special Sauce with Sprinkled Sesame Seeds	

## ENTREE SPECIALTIES <sup>7</sup>

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<b>Chicken and Shrimp</b>	<b>\$23.75</b>
Chicken Breast and Shrimp lightly seasoned and grilled	
<b>Steak and Chicken</b>	<b>\$24.00</b>
Hibachi Steak and Chicken Breast grilled to your specification	

<b>Filet and Scallops</b>	<b>\$29.75</b>
Tender Filet Mignon and Sea Scallops grilled in Butter and Lemon	
<b>Chateaubriand and Lobster</b>	<b>\$39.95</b>
Chateaubriand Steak and Cold-water Lobster Tail grilled to perfection with Butter and Lemon	
<b>Chicken and Scallops</b>	<b>\$26.00</b>
Chicken Breast and Sea Scallops lightly seasoned and grilled	
<b>Steak and Shrimp</b>	<b>\$25.50</b>
Hibachi Steak and grilled Shrimp lightly seasoned and grilled to your Specification	
<b>Filet Mignon and Lobster</b>	<b>\$32.75</b>
Filet Mignon paired with a Cold-water Lobster Tail	

## KID'S MENU HIBACHI <sup>6</sup>

<b>Chicken</b>	<b>\$6.00</b>
<b>Shrimp</b>	<b>\$7.00</b>
<b>Steak</b>	<b>\$7.00</b>
<b>Steak and Shrimp</b>	<b>\$8.95</b>
<b>Chicken and Shrimp</b>	<b>\$8.50</b>
<b>Steak and Chicken</b>	<b>\$8.50</b>

## SAKE <sup>2</sup>

<b>Hot Sake 8.5 oz</b>	<b>\$8.50</b>
Our house sake served warm	
<b>Sake Flight</b>	<b>\$10.00</b>
Three 2 oz pours	

## SPARKLING <sup>1</sup>

<b>Gekkeikan Zipang Kyoto 250</b>	<b>\$13.00</b>
Naturally carbonated sake, sweet and refreshingly light	

## NIGORI <sup>2</sup>

<b>Gekkeikan Nigori Kyoto 300</b>	<b>AVAILABLE OPTIONS</b>
Roughly filtered sweet sake	Glass - 4 oz Carafe: \$7.00
	Bottle: \$15.00
<b>Hakutsuru Sayuri Nigori Kobe 300</b>	<b>AVAILABLE OPTIONS</b>
Coarse filtered with refreshing aroma, natural sweetness and smooth after taste	Glass - 4 oz Carafe: \$8.00
	Bottle: \$19.00

## HINJOZO 2

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### Gekkeikan Haiku California 375

**\$15.00**

Slightly dry flavor with a light aroma reminiscent of orchard apples

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### Gekkeikan Black & Gold California

**AVAILABLE OPTIONS**

Versatile, smooth, mellow flavor bottled in traditional "tokkuri" container

Glass - 4 oz Carafe: \$10.00

Bottle: \$34.00

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## JUNMAI 2

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### Hakutsuru Excellent Kobe 720

**AVAILABLE OPTIONS**

Very smooth sake with fruity aroma

Glass - 4 oz Carafe: \$8.00

Bottle: \$25.00

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### Fu-Ki-Fu-Ki Hokkaido 750

**AVAILABLE OPTIONS**

Sweet & Spicy scent with light taste

Glass - 4 oz Carafe: \$7.00

Bottle: \$27.00

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## JUNMAI GINJO 3

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### Sho Chiku Bai Ginjo Kyoto 300

**\$14.00**

Silky-smooth, rich texture and an appealing, fruity flavor

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### Hakutsuru Superior Kobe 300

**\$18.00**

Flowery fragrant sake with silky, well-balanced smoothness

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### Chikurin Karoyaka "Lightness" Okayama 300

**AVAILABLE OPTIONS**

Light floral and herbal aromatics, followed by hints of champagne and cherries

Glass - 4 oz Carafe: \$15.00

Bottle: \$31.00

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## NOSOO BOMBERS 3

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### Traditional Bombers (Beer + Sake)

**AVAILABLE OPTIONS**

Kirin Ichiban or Kirin Light with Sake Bomb: \$6.50

Sapporo or Asahi with Sake Bomb: \$7.00

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### USA Bomb

**\$9.00**

Cold Bottled of Bud Light & a shot of Jack Daniels

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### Coro-Bomba

**\$9.00**

Chilled Corona & a shot of Jose Cuervo

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## DOMESTIC 5

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### Budweiser

**\$3.50**

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### Bud Light

**\$3.50**

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### Coors Light

**\$3.50**

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**Miller Light** \$3.50

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**Michelob Ultra** \$3.50

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**DRAFT BEER** 3

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**Kirin Ichiban, Sapporo** \$5.00

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**Bud Light** \$4.00

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**Kampai Tower** \$20.00

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**IMPORT** 6

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**Sapporo** \$4.25

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**Kirin Ichiban** \$4.00

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**Kirin Light** \$4.00

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**Asahi Dry** \$4.75

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**Corona** \$4.50

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**Heineken** \$4.50

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**COCKTAILS** 7

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**Tropical Punch** \$8.00

Mango Rum Punch with a tropical twist

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**Mai Tai** \$8.00

All time favorite with light Rum and dark Rum

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**Mojito (Classic, Mango or Berry)** \$8.00

Refreshing Lime and Mint Mixture with Rum

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**Margarita (Classic, Strawberry or Pomegranate)** \$8.00

Traditional Tequila cocktail frozen or on the rocks

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**Cucumber Collins** \$8.00

Hakutsuru Sake, Gin, Cucumber Slices

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**Blue Heaven** \$8.00

Delicious blend of Rum, Blue Curacao and Juices

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**White Tropical Sangria** \$8.00

Blend of fruits with Chateau Ste. Michelle Riesling

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**MIXTINI** 7

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<b>Electric Lemonade</b>	<b>\$8.50</b>
Blend of Vodka, Blue Curacao with Lemon & Lime	
<b>Pomegranate Martini</b>	<b>\$9.00</b>
Citron Vodka, Cointreau with a splash of Pomegranate Juice	
<b>Blossomtini</b>	<b>\$8.50</b>
Peach flavored Martini Mix with Sake	
<b>Mangotini</b>	<b>\$8.50</b>
Malibu Mango Rum shaken to perfection with Nigori Sake	
<b>Lychee Martini</b>	<b>\$8.50</b>
Sweet and Fragrant Lychee with Soho Lychee	
<b>Banzai Cosmo</b>	<b>\$8.50</b>
Haiku Sake, Cointreau, Lemon & Lime with a splash of Cranberry	
<b>Strawberry Saketini</b>	<b>\$8.50</b>
Nigori Sake, Ketel One Vodka, Strawberry Puree, Cranberry Juice	

## SPARKLING WINE <sup>2</sup>

<b>Mumma Napa 'M' (Split), Napa Valley, California</b>	<b>\$8.00</b>
<b>Domaine Caneros Brut, Napa Valley, California</b>	<b>\$59.00</b>

## CHARDONNAY <sup>4</sup>

<b>La Terre</b>	<b>\$6.00</b>
<b>Rodney Strong, Sonoma County, California</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$8.00
	Bottle: \$32.00
<b>La Crema, Sonoma County, California</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$11.50
	Bottle: \$42.00
<b>Arrowood, Sonoma County, California</b>	<b>\$60.00</b>

## SAUVIGNON BLANC <sup>3</sup>

<b>Seaglass, Santa Barbara, California</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$7.50
	Bottle: \$30.00
<b>Nobilo, Marlborough, New Zealand</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$8.50
	Bottle: \$35.00

**Horse Haven Chateau Ste. Michelle, Washington**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$42.00

**PINOT GRIGIO** 2

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**Coppola 'Bianco', California**

**AVAILABLE OPTIONS**

Glass: \$6.50

Bottle: \$27.00

**Jermann, Venezia Giulia IGT, Italy**

**\$75.00**

**RIESLING** 2

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**Chateau Ste. Michelle, Columbia Valley, Washington**

**AVAILABLE OPTIONS**

Glass: \$7.00

Bottle: \$27.00

**Urban, Mosel, Germany**

**AVAILABLE OPTIONS**

Glass: \$8.50

Bottle: \$35.00

**PINOT NOIR** 2

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**Parducci, California**

**AVAILABLE OPTIONS**

Glass: \$8.50

Bottle: \$35.00

**Cambria 'Julia's Vineyard, Santa Maria Valley, California**

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$60.00

**MERLOT** 3

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**La Terre**

**\$6.00**

**14 Hands, Washington State**

**AVAILABLE OPTIONS**

Glass: \$7.50

Bottle: \$32.00

**Rodney Strong, Sonoma County, California**

**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$45.00

**CABERNET SAUVIGNON** 5

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**La Terre**

**\$6.00**

**Mondavi 'Private Selection', Sonoma County, California**

**AVAILABLE OPTIONS**

Glass: \$7.00

Bottle: \$30.00

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**The Dreaming Tree, North Coast, California**

**AVAILABLE OPTIONS**

Glass: \$10.50

Bottle: \$42.00

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**Simi, Sonoma County, California**

**AVAILABLE OPTIONS**

Glass: \$13.50

Bottle: \$52.00

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**Atalon, Napa Valley, California**

**\$110.00**

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**OTHER REDS 2**

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**The Seeker, Mandoza, Argentina**

**AVAILABLE OPTIONS**

Glass: \$9.75

Bottle: \$39.00

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**Brazin Zinfandel, Lodi, California**

**AVAILABLE OPTIONS**

Glass: \$9.50

Bottle: \$39.00

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**PLUM WINE 1**

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**Hakutsuru, Hokkaido, Japan**

**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$40.00

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**BEVERAGES 5**

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**Soft Drinks**

**\$2.50**

Coca Cola, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Lemonade & Ice Tea

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**Fiji Water**

**\$3.50**

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**Voss (Sparkling)**

**\$3.50**

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**Ramune**

**\$3.75**

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**Nosoo Lemonade**

**\$3.95**

Strawberry, Passion Fruit & Mango

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