

Pearl Dragon

15229 W Sunset Blvd Los Angeles CA 90272-3612 · +13104599790 · Updated: Jan 14, 2026

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SMALL PLATES 14

Spicy Wok Fired Edamame **\$7.00**

Fresh Carpaccio with Jalapeno & Ponzu **\$16.00**

halibut or yellowtail

Crispy Vegetable Springrolls **\$9.00**

with pineapple glaze

Dragon Poke

prepared with today's freshest seasonal fish

Organic Chicken Satay **\$15.00**

with spicy peanut sauce & cucumber jalapeno relish

Spicy Tuna on Crispy Rice

AVAILABLE OPTIONS

\$12.00

W/ Spicy Crab: \$13.00

W/ Spicy Lobster: \$15.00

Sauteed Filet Mignon Tips **\$16.00**

wasabi-peppercorn sauce & grilled scallions

Sesame Crusted Seared Ahi **\$16.00**

Nanjing Pork & Ginger Potstickers **\$11.00**

Spicy Kaffir Lime Shrimp **\$12.00**

Crispy Miso Pork Belly **\$14.00**

with spicy pickled cucumber

Ahi Tuna Tartar **\$16.00**

with crispy wontons

Minced Chicken & Lettuce Cups **\$13.00**

with water chestnuts & peanuts

Broiled Yellowtail Collar **\$12.00**

NOODLES 1

Noodle Bowls Udon or Soba

available stir fried or with dashi broth

AVAILABLE OPTIONS

W/ Organic Tofu: \$15.00

W/ Chicken: \$16.00

W/ Shrimp: \$17.00

W/ Filet Mignon: \$17.00

SALADS 5

Spicy Thai Green Papaya Salad **\$14.50**

with sauteed rock shrimp & peanuts

Oriental Chicken Salad **\$14.00**

with sesame vinaigrette

Heirloom Tomato & Tofu Salad **\$13.00**

w/ organic, szechuan tofu & miso vinaigrette

Asian 'Chopper' **\$14.50**

with tempura rock shrimp and yuzu dressing or with sauteed rock shrimp and miso vinaigrette

Organic Greens **\$8.00**

simple green salad with ginger vinaigrette

SUSHI 34

Albacore **\$8.00**

Shiro Maguro **\$16.00**

Fresh Water Eel **\$8.00**

Unagi **\$16.00**

Salmon **\$8.00**

Sake **\$16.00**

Smelt Caviar **\$7.00**

Masago **\$14.00**

Scallop (with Mayo) **\$7.00**

Hotate #1 **\$14.00**

Japanese Scallop **\$8.00**

Hotate #2 **\$16.00**

Tuna **\$8.00**

Maguro **\$16.00**

Garlic Seared Tuna	\$8.00
Maguro Tataki	\$16.00
Shrimp	\$7.00
Ebi	\$14.00
Yellowtail	\$8.00
Hamachi	\$16.00
Halibut	\$8.00
Hirame	\$16.00
Sea Urchin	\$10.00
Uni	\$20.00
Crab	\$7.50
Kani	\$14.00
Salmon Caviar	\$9.00
Ikura	\$18.00
Flying Fish Caviar	\$7.00
Tobiko	\$14.00
Octopus	\$7.00
Tako	\$14.00
Squid	\$7.00
Ika	\$14.00

SPECIAL ROLLS 12

Sumo	\$14.00
lobster and avocado topped with eel, dynamite sauce & sesame seeds	
Lobster Tempura Roll	\$15.00
lobster tempura, avocado, crab, asparagus & tobiko wrapped in cucumber	
Spicy Crab Roll	\$14.00
spicy crab, yamagobo & cucumber wrapped with albacore & avocado, served with garlic ginger ponzu & smelt caviar	
Jetty	\$14.00
crab, spicy tuna, avocado & salmon wrapped in cucumber	

Spicy Tuna Rock Shrimp Roll	\$15.00
spicy tuna & cucumber wrapped in soy paper and topped with spicy rock shrimp tempura	
Dragon	\$13.00
spicy tuna & asparagus wrapped with seared pepper albacore, topped with garlic ginger ponzu & green onion	
Shrimp & Asparagus Tempura Roll	\$14.00
shrimp, asparagus, and avocado with eel sauce	
Spider	\$14.00
soft shell crab with asparagus, avocado & cucumber	
Makimoto	AVAILABLE OPTIONS
spicy tuna, crab, and tempura asparagus wrapped with garlic seared tuna & avocado	
	\$13.00
	\$19.00
Rock n Roll	AVAILABLE OPTIONS
shrimp & asparagus tempura wrapped in spicy tuna sashimi	
	\$13.00
	\$18.00
Surf & Turf	AVAILABLE OPTIONS
shrimp & asparagus tempura with avocado wrapped in seared rare filet mignon, topped with garlic & chopped white onion	
	\$13.00
	\$20.00
Big Buddah	\$14.00
shrimp tempura, spicy tuna, crab, avocado, and butter lettuce wrapped in soy paper with spicy mayo	

PLATES 6

Seasonal Ginger & Garlic Sauteed Vegetables	\$15.00
also available steamed	
Baked Miso Gindara	\$24.00
with sauteed spinach	
Herb Rubbed Salmon	\$23.00
over sauteed vegetables with miso vinaigrette	
Kalbi Beef Short Ribs	\$23.00
with asian apple-pear salad	
Tangerine Beef	\$20.00
with broccoli and spicy japanese peppers	
Crispy Sesame Beef	\$21.00
with tri-color bell peppers	

HOUSE MADE TERIYAKI 4

Organic Chicken	\$19.00
w/ garlic-ginger long beans	

Atlantic Salmon	\$22.00
w/ wok fired snap peas & crispy onion	
All Natural Prime Ribeye	\$28.00
w/ garlic-ginger long beans	
Wing Ding Burger	\$15.00
All of our beef is 100% natural & hormone free	

SIDES 8

Miso Soup	\$4.50
Sunomono	\$4.50
Rice	\$4.50
Brown or White	
Fried Rice	\$9.00
vegetable, chicken, shrimp	
French Fries	\$5.50
with Asian Seasoning	
Wok Fired Asparagus	\$9.00
Wok Fired Snap Peas	\$8.00
Szechuan Green Beans	\$9.00

SMALL PLATES SALADS 6

Spicy Thai Green Papaya Salad	\$14.50
w/ sautéed rock shrimp and peanuts	
Oriental Chicken Salad	\$13.50
w/ sesame vinaigrette	
Heirloom Tomato & Tofu Salad	\$12.50
w/ organic szechuan tofu and miso vinaigrette	
Asian "Chopper"	\$14.50
w/ tempura rock shrimp and yuzu dressing or w/ sautéed rock shrimp and miso vinaigrette	
Seared Garlic Tuna Sashimi Salad	\$16.50
w/ miso vinaigrette	
Organic Greens	\$7.50
simple green salad w/ ginger vinaigrette	

SUSHI / SASHIMI 17

Albacore	\$15.00
Shiro Maguro	
Fresh Water Eel	\$15.00
Unagi	
Salmon	\$15.00
Sake	
Smelt Caviar	\$13.00
Masago	
Scallop (w/ Mayo)	\$14.00
Hotate	
Japanese Scallop	\$15.00
Hotate	
Tuna	\$15.00
Maguro	
Garlic Seared Tuna	\$15.00
Maguro Tataki	
Shrimp	\$13.00
Ebi	
Yellowtail	\$15.00
Hamachi	
Halibut	\$15.00
Hirame	
Sea Urchin	\$19.00
Uni	
Crab	\$13.00
Cani	
Salmon Caviar	\$17.00
Ikura	
Flying Fish Caviar	\$13.00
Tobiko	
Octopus	\$13.00
Tako	
Squid	\$13.00
Ika	

Hakushika "White Crane" - Junmai

Japanese-made Hot Sake - Distinctly dry, light-bodied, and crisp

AVAILABLE OPTIONS

Sm: \$7.00

Lg: \$10.00

Yuki No Bosha "Cabin in the Snow" - Junmai

Aromatic - Luscious, strawberry, white pepper, slightly sweet

AVAILABLE OPTIONS

Sm: \$13.00

Lg: \$16.00

Eiko Fuji Honkara "Glorious Mt. Fuji" - Honjozo

Clean - Lush, crisp juniper-like notes, light yet very dry

AVAILABLE OPTIONS

Sm: \$13.00

Lg: \$16.00

Dewatsuru "Cranes of Dewa" - Kimoto Junmai

Traditional - Mellow, rustic notes of vanilla and almonds, dry

AVAILABLE OPTIONS

Sm: \$15.00

Lg: \$19.00

Tozai "Snow Maiden" - Junmai Nigori

Cloudy - Blizzard-like, unfiltered, bright fruit notes, starts sweet, finishes dry

AVAILABLE OPTIONS

Sm: \$9.00

Lg: \$13.00

Choya - Umeshu

Plum Wine - Refreshing, sweet and tart, on the rocks or straight up dry

\$9.00**BY THE BOTTLE** 9**Kuromatsu-Hakushika "Fresh & Light" - Namacho Junmai**

Clean - Elegantly soft, subtle notes of delicious mochi, hint of sweet

\$14.00**Ban Ryu "10,000 Ways" - Honjozo**

Premium Hot Sake - Warm, spice, cherry jam, round and gentle umami

\$17.00**Nishinomiya Chokara "Extra Dry" - Junmai**

Clean - Distinctly dry with a sharp and refreshingly crisp finish

\$18.00**Kokushimuso "No Equal" - Junmai**

Clean - Light, smooth and crisp with a slight tangy flavor

\$32.00**Tozai "Snow Maiden" - Junmai Nigori**

Cloudy - Blizzard-like, unfiltered, bright fruit notes, starts sweet, finishes dry

\$34.00**Joto "Highest Quality" - Junmai**

Traditional - Rich, solid hints of fruit with a perfectly light acidity

\$48.00**Ichishima "Silk Deluxe" - Modern Junmai**

Modern - Silky, perfect balance of powdered sugar and melon notes

\$52.00**Naba Shoten "Minato Harbor" - Nama Genshu**

Traditional - Masculine, bold, sugarcane, slightly sweet

\$68.00**Konteki "Tears of Dawn" - Daiginjo**

Ultra Premium - Elegant, fresh Asian pear, pineapple husk, delicately dry

\$72.00**WHITE & SPARKLING WINE** 8

Caposaldo Pinot Grigio - Veneto, Italy

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$35.00

Bollini Pinot Grigio - Trentino, Italy

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$45.00

Jean Dumont Sauvignon Blanc - Loire Valley, France

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

Jekel Riesling - Monterey, CA

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

Cordoniu Sparking Wine - D'Anola, Spain

\$9.00

District 7 Chardonnay - Monterey, CA

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$36.00

Roth Estate Chardonnay - Sonoma Coast, CA

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$50.00

Jason Pahlmeyer Chardonnay - North Coast, CA

AVAILABLE OPTIONS

Glass: \$28.00

Bottle: \$100.00

RED WINE 9

Jim Tonjum Pinot Noir - Monterey County, CA

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$42.00

Domaine Paul Autard Côtes du Rhône - Southern Rhone, France

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$46.00

Bianchi Merlot - Paso Robles, CA

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

Santa Celina Malbec - Mendoza, Argentina

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$35.00

Clancy's Shiraz - Barossa, Australia

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

First Press Cabernet Sauvignon - Napa Valley, CA

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$45.00

Four Vines Zinfandel - Paso Robles, CA

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$45.00

Yountville Wine Cabernet Sauvignon - Napa Valley, CA

AVAILABLE OPTIONS

Glass: \$21.00

Bottle: \$79.00

Chateau Boutisse Grand Cru Bordeaux - St. Emilion, France

\$72.00

SPECIALTY COCKTAILS 11

Pearl \$10.00

vodka, cranberry, pineapple juice, and peach schnapps

Key Lime Martini \$10.00

vanilla vodka, triple sec, pineapple juice, and fresh lime juice

Samurai \$12.00

nigori sake w/ pomegranate juice, strained over champagne

Key Lychee Martini \$11.00

lychee cordial, vodka, nigori sake, and pineapple juice

Cucumber Martini \$12.00

vodka, fresh muddled cucumber, lime and mint

Mai Tai \$10.50

our secret blend of fruit juices, dark and light rum

Espresso Martini \$12.00

espresso, vanilla vodka, crème de cacao, splash of cream

Asian Mint Mojito \$12.00

white rum, fresh lime, fresh mint and sugar

Jalapeño Martini \$12.00

Absolut Citron, pomegranate juice and fresh jalapeño

Scorpion Bowl \$18.00

AVAILABLE OPTIONS

our special blend of fruit juices, brandy, white and dark rum

Sm: \$9.00

Lg: \$18.00

Tofu \$8.50

CHOOSE ONE 8

Chicken or Beef Teriyaki

Broiled Salmon

+\$5

Chicken or Beef Teriyaki Roll

Crispy Rock Shrimp

California Roll

Tangerine Beef

Crispy Chicken

Potstickers

CHOOSE TWO 9

Vegetable Spring Rolls

Udon Noodles

+\$3

Cucumber Salad

Cucumber Roll

Steamed Broccoli

French Fries

Miso Soup

Edamame

Oranges

FROM THE SUSHI BAR 4

Half Sunset Roll

\$7.00

fresh vegetable roll topped w/salmon sashimi

Sesame Albacore Roll

\$7.00

California roll topped w/ seared albacore, creamy sesame sauce & crispy onions

Half Makimoto Roll

\$7.00

Spicy Tuna & California crab w/ tempura asparagus topped w/ garlic seared tuna & avocado

Half Green Dragon

\$6.00

Fresh vegetable roll topped w/ avocado, Japanese mayo, & rice pearls

BEER 2

Sapporo Draft

\$5.00

Sapporo Dark

\$6.00

CHARDONNAY 3

Pinot Grigio

\$6.00

Pinot Noir

\$6.00

Malbec

\$7.00

SIGNATURE COCKTAILS 2

Dragon Mai Tai

\$7.00

Light and dark rum, Orgeat Syrup, and mixed fruit juices

Tokyo Mule

\$7.00

Our take on the Moscow Mule with vodka, spicy ginger beer, Canton ginger liquor & lime

SAKE 2

'White Crane' Hot Sake

AVAILABLE OPTIONS

Small: \$5.00

Large: \$7.00

Chilled Sake by the Carafe

20% off