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## APPETIZERS 12

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### Japanese Style Chicken Wings

ginger soy marinade

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### Baked Green Mussels

new zealand green mussels baked in house sauce

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### Chicken Yakitori

charbroiled chicken on skewers with teriyaki sauce

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### Gyoza

homemade japanese style dumplings

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### Edamame

steamed soy bean pods sprinkled lightly with salt

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### Tempura A-la-carte

shrimp and vegetable tempura

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### Seafood Dynamite

scallops, shrimp, mushroom, and crab meat baked in our house sauce

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### Shrimp Cocktail

chilled shrimp served with cocktail sauce

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### Oysters On The Half Shell

crowed with scallions and spicy radish

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### Seared Ahi Tuna

yellowfin tuna seared with garlic and topped with house ponzu sauce

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### Seared Beef Tataki

seared rib-eye beef with ponzu sauce

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### Fried Calamari

golden calamari, lightly fried and served with lemon ginger sauce

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## SOUP AND SIDES 4

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### Miso Soup

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### Corn Chowder

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## Brown Rice

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## House Salad

## STARTER SALAD 8

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### Tuna Salad

ahi tuna with mixed greens and vegetables

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### Caesar Salad

fresh romaine lettuce with parmesan crisp

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### Tomato Salad

capped with spinach and tomato oil dressing

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### Soft Shell Crab Salad

topped with sweet-sour ponzu and baby arugula

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### Shitake Salad

hot sauteed shitake mushrooms with fine greens

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### Tofu Salad

chilled tofu served with crispy cucumber

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### Lobster Salad

slices of lobster meat and baby arugula dress with basil vinaigrette

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### Spicy Octopus Salad

sliced madako octopus served over pepper cilantro vinaigrette

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## ENTREES 13

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### King Salmon

pan seared and broiled, served in a sun dried tomato sauce with rice risotto

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### Halibut

pan seared and broiled, served with sage vegetables and dijon bell pepper sauce

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### Chilean Sea Bass

broiled, served with rice risotto, topped with lobster bouillabaisse sauce

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### Sword Fish

hawaiian kajiki seasoned with lemon pepper and served on lobster cream fettuccini

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### Niku Maki

thinly sliced rib-eye beef wrapped around asparagus, served with house salad and sautéed vegetables

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### Lamb Chops

juicy lamb chops in garlic and herbs, served with crab mashed potatoes and sage vegetables

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### Ebi Fry

shrimp p breaded and deep fried, served with house salad and sauteed vegetables

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## **Beef Teriyaki**

marinated and smoked rib-eye beef cooked to your perception. served with house salad and sautéed vegetables

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## **Chicken Teriyaki**

seasoned and smoked chicken topped with traditional house teriyaki sauce. served with house salad and sautéed vegetables

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## **Tempura**

golden shrimp and vegetables deep fried served with a house radish tempura sauce. served with house salad and sauteed vegetables

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## **Tonkatsu**

pork loin breaded and deep fried, served with house salad and sauteed vegetables

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## **Rib-eye Steak**

angus rib-eye served with crab mashed potatoes and sage vegetables

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## **Filet Mignon**

center cut mignon served with crab mashed potatoes and sage vegetables

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## **HOUSE SPECIALS** 16

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### **Seared Scallop Divers**

pan seared scallops with oyster mushroom sauce

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### **Tuna Tartar**

diced tuna and onions in a hawaiian marinated mix

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### **Pepper Shrimp**

deep fried and sauteed with scallions

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### **Tuna Avocado Spring Wrap**

sprouts, romaine, masago caviar

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### **Steak Tartar**

center cut diced tenderloin, endive

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### **Sauteed Calamari Steak**

sauteed calamari in ginger, butter and scallion sauce

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### **Escargot**

sea baigai, ginger, garlic butter

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### **Smoked Salmon Goat Cheese Wrap**

crispy cukes, plum basil vinaigrette

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### **Yellowtail Collar**

grilled juicy collar, broiled and served with radish and sweet & sour ponzu sauce

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### **Grilled Tofu Steak**

grilled with oyster mushroom served in red wine butter sauce

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### **Pan Steamed Clams**

cherrystone clams steamed in wine and garlic

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## Prosciutto-wrapped Tuna Or Scallops

ahi tuna or scallops wrapped in italian ham and seared golden brown

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## Foie Gras

a simple marinate with shallots and thyme served with consomme-butter sauce

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## Seared Duck Breast Ceviche

cold duck consomme, celery avocado mix

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## Black Cod

marinated in miso paste then broiled to a glaze

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## Tuna Poke

cuts of fresh ahi tuna served with grilled artichoke hearts over a green tomato and avocado sauce

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## PASTA ENTRÉES 5

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### Pasta Champignon

wild mushrooms sautéed with baby spinach

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### Lobster Cream Fettuccini

creamy lobster sauce with vegetables. add: lobster, chicken, shrimp

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### Rosemary Fettuccini

fon de veau rosemary reduction with vegetables

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### Yaki Udon

japanese thick noodles tossed with nappa cabbage & capped with bonito kelp

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### Pasta Fruits Dé Mer

sea scallops, shrimp & mussels tossed with lobster bouillabaisse

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## DESSERTS 7

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### Chocolate Or Kahlua Creme Brulee

chocolate or coffee and caramel combined in this luxuriously smooth custard

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### Mochi Ice Cream

ice cream enrobed with sweet rice pastry then topped with whipped cream, comes in mango, red bean or chocolate flavors

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### Tiramisu

a delicate layer of mascarpone cheese, marsala and espresso dipped lady fingers

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### Green Tea Cheesecake

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### Lychee Sherbert

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### Green Tea Ice Cream

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### Azuki Ice Cream

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