

## Specialty Drinks

Electric Eel	9
Bacardi 151, 99 Bananas, splash of pineapple juice, jolt of venom	
Plum Sakeini	8
Plum wine, cold sake, splash of cranberry and Sprite	
Cucumber Sakeini	8
Fresh cucumber, cold sake, vodka, splash of Midori	
Ginger Mojito	10
tequila,canton ginger liqueur , fresh lime and mint, splash soda	
Jade Dragon	10
Absolut pear, triple sec, peach schnapps, fresh lime, organic pear juice	
Cherry Blossom	10
3 Olives cherry vodka, triple sec, fresh lime and cranberry juice	
Electric Lemonade	7
your choice of Stoli (blueberry, raspberry, blackberry), lemonade, splash of blue curacao	
Buddas Love	10
3 Olives mango, whipped vodka, pama liqueur, fresh mint and pineapple juice	
Sunset Cosmo	10
Stoli orange, triple sec, sour mix, and pineapple juice	
Creeker Jack	10
Jack Daniels, amaretto and O.J.	
Holy Ma Ma	8
Stoli Vodka, pama ,butterscotch schnapps	
The Finale	10
Cake vodka and chocolate vodka, amaretto , a splash of cream	

## Sake

<b>Hot Sake</b>				
Reiko	Small	4	Large	5
<b>Cold Split Sake (250ml-300ml)</b>				
Yaegaki		8	Nigori	12
Sayaka		12	Kikusui	15
Mu		23	Hananomai	15
Kurosawa		15		
<b>Cold Bottles (500ml-720ml)</b>				
Otokoyama		45	Onikoroshi	45
Mu		45		

## Champagne & Sparkling Wine

Piper Heidsieck (France)	12
Cordorniu (Napa, CA)	10

## Bottled Water

Voss (800 ML)	6.5
Voss Sparkling (800 ML)	6.5

## Draft Beer (5.5)

Kirin Ichiban
Sapporo
Alaskan Amber
Mirror Pond
Coors Light
Blue Moon

## Bottled Beer

Sapporo Light (12oz)	5.5	Kirin Light (22oz)	7
Asahi Dry (22oz)	7	Tsing Tao (12oz)	5.5
Bud Light (12oz)	5	Michelob Ultra (12oz)	5.5
O'Douls (Non Alcoholic)	5	Lucky Buddha (12oz)	5.5
Sea Dog (Blueberry Flavor)	5.5		



## Red Wines

	Glass	Bottle
<b>La Merika Pinot Noir, CA</b>	8	30
<i>Silky raspberries and wild strawberries</i>		
<b>Row 11, Pinot Noir, Santa Maria Valley, California</b>	11	40
<i>Luscious red berries and dark cherries</i>		
<b>14 Hands Merlot, Horse Heaven Hills, Washington</b>	8	29
<i>Blackberries, raspberries, and ripe fruit enhanced by refined tannins</i>		
<b>Vinum Cellars Cabernet</b>	8	29
<i>Black cherries, raspberry jam and chocolate</i>		
<b>Aquinas Cabernet, Napa CA</b>	12	42
<i>Full bodied, black cherry, dark chocolate and molasses</i>		
<b>Razors Edge Shiraz, Australia</b>	9	35
<i>Dark fruit and spice with hints of oak</i>		
<b>Graffigna Malbec, Argentina</b>	9	35
<i>Velvety, smooth ripe blackberries</i>		
<b>Sebastiani Zinfandel, CA</b>	10	38
<i>Chocolate, white pepper and ripe plums</i>		

## White Wines

	Glass	Bottle
<b>Michael David 7 Heavenly Chards, Lodi CA</b>	10	38
<i>Creamy notes of peaches and pears</i>		
<b>Kendall-Jackson, VR Chardonnay, Santa Rosa CA</b>	9	36
<i>Tropical flavors of citrus with a hint of oak</i>		
<b>Clifford Bay Sauvignon Blanc, New Zealand</b>	9	36
<i>Tropical guava, melon and citrus</i>		
<b>Kim Crawford, Sauvignon Blanc, Auckland, New Zealand</b>	12	40
<i>Pale straw in color with crisp tropical fruits</i>		
<b>Ferrari-Carano Fume Blanc, Sonoma CA</b>	13	42
<i>Tropical fruit with creamy citrus notes</i>		
<b>New Age White Blend</b>	9	36
<i>Light and crisp with a sweet melon apricot finish</i>		
<b>Civello White Blend</b>	9	36
<i>White peaches, tropical fruits, baked nuts and spices</i>		
<b>Bex, Reisling, Germany</b>	9	36
<i>Sweet note of pineapple, apricot, nectarine and candied ginger</i>		
<b>Bollini Pinot Grigio, Italy</b>	10	38
<i>Smooth, delicate and fresh light fruits</i>		



## Starters

<b>Edamame</b>	<b>3.5</b>
<i>Steamed soy beans with sea salt</i>	
<b>Pork Gyoza</b>	<b>7</b>
<i>Pan-fried pot stickers served with homemade ponzu sauce</i>	
<b>Calamari</b>	<b>8</b>
<i>Lightly fried calamari served with cilantro, jalapenos, and sea salt</i>	
<b>Crispy Tofu</b>	<b>7</b>
<i>Served with ginger in a daikon radish sauce</i>	
<b>Boneless Korean BBQ Ribs</b>	<b>11</b>
<i>Marinated in fruity garlic soy, ginger, and sesame oil</i>	
<b>Baked Green Mussels</b>	<b>8</b>
<i>Baked with Japanese cream sauce</i>	
<b>Mixed Tempura with Shrimp</b>	<b>10</b>
<i>Lightly battered vegetables and shrimp, served with dipping sauce</i>	
<b>Baked Scallops on the Shell</b>	<b>14</b>
<i>Served on the shell with crab mix and Enoki mushrooms</i>	
<b>Sake Steamed Clams or Mussels</b>	<b>15</b>
<i>Steamed with sake and garlic butter in a hot stone bowl</i>	
<b>Orange Chicken</b>	<b>10</b>
<i>Lightly battered and coated in a zesty orange glaze</i>	
<b>*Oysters on the Half Shell</b>	<b>15</b>
<i>Daily delivered fresh oysters served with ponzu, masago, and green onion</i>	
<b>*Tuna Tartar</b>	<b>13</b>
<i>Minced tuna with seasoned garlic soy, served with crispy wonton chips</i>	
<b>*Yellowtail Sashimi</b>	<b>15</b>
<i>Jalapeno and cilantro on fresh Yellowtail sashimi</i>	
<b>*Sashimi Mix (Chef's choice)</b>	<b>16</b>
<i>Mix of ocean fresh fish</i>	

## Skewers

*Choice of grilled or panko-style, served with sweet-spicy sauce and katsu sauce*

<b>Chicken</b>	<b>8</b>
<b>*Salmon</b>	<b>10</b>
<b>Shrimp</b>	<b>10</b>

## Soup & Salad

<b>Tofu Miso Soup</b>	<b>3</b>	<b>Clam Miso Soup</b>	<b>7</b>
<b>*Tuna Tataki Salad</b>	<b>14</b>	<b>Seaweed Cocktail</b>	<b>8</b>
<b>*Spicy Ocean Salad</b>	<b>14</b>	<b>Octopus Cocktail Salad</b>	<b>9</b>
<b>Sunomono (cucumber) Salad</b>	<b>4</b>	<b>*New York Tataki Salad</b>	<b>12</b>

## Kids Under 12

**TEPPAN** (only at Teppan tables, we use Angus beef)

*Served with miso soup, steamed rice, and vegetables*

<b>Chicken</b>	<b>7</b>
<b>Shrimp</b>	<b>8</b>
<b>*New York Steak</b>	<b>9</b>

### SIDES

<b>Chicken Fried Rice</b>	<b>3.5</b>
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### FROM OPEN KITCHEN

*Served with mixed vegetables and rice*

<b>Chicken Teriyaki</b>	<b>7</b>
<b>Chicken Tenders</b>	<b>7</b>
<b>Garlic Butter Noodles</b>	<b>6</b>

\*These items may be cooked to order.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illnesses.  
\*Parties of 6 or more add 18% gratuity  
Prices subject to change without notice



## Teppanyaki

We use Angus beef

Teppan is served exclusively at Teppan Tables

Includes shrimp appetizer, Hibachi vegetables, homemade dipping sauces, miso soup, house salad, and white rice

### SINGLE ITEM

Chicken	17	Lemon Chicken	17
*New York Steak	22	*Beef Julienne Teriyaki	19
Shrimp	22	Twin Lobster Tails	46
Scallops	24	*Salmon in Garlic Butter	22
Calamari in Garlic Butter	17	Chilean Sea Bass	31
Veggie Twilight	18	*Filet Mignon	29

### CREATE COMBO (minimum order of two or more)

Chicken	11	*New York Steak	12
Scallops	14	Shrimp	12
Lobster	25	Veggie Twilight	10
*Filet Mignon	15	Calamari	10
*Salmon	13		

### SIDES (exclusively at Teppan Tables)

Chicken Fried Rice	3.5
Asparagus	5
Mushrooms	5
Brown Rice	2
Split Entree	10

(no more than 2 people)

## From the Open Kitchen

Chicken Teriyaki	18
<i>Grilled chicken served with mixed vegetables and crispy potato garnish</i>	
*New York Beef Teriyaki	24
<i>Grilled beef served with mixed vegetables</i>	
Chilean Sea Bass	29
<i>Served with seasonal vegetables and pickled ginger</i>	
Butter Fish	28
<i>Black Cod marinated with miso, served with seasonal vegetables and pickled ginger</i>	
*Salmon Teriyaki	25
<i>Grilled Salmon served with mixed vegetables</i>	
Chicken Curry U-Don	16
<i>Spicy Thai curry, seasonal vegetables, and stir-fried noodles</i>	
Seafood Hot Pot U-Don	17
<i>Krab, shrimp tempura, scallops, fish, green mussels, egg, served with shitake broth in a hot stone bowl</i>	
Seafood Yakisoba	17
<i>Stir-fried noodles with shrimp, scallops, fish, green mussels, krab, and mixed vegetables</i>	
House Fried Rice	12
<i>Shrimp, chicken, egg and mixed vegetables</i>	

Add a side of Brown Rice for \$2, House Salad for \$3, extra Homemade Sauce 50 cents

## From the Sushi Bar

*Electric Sushi	19
<i>California and Spicy Tuna Rolls, Tuna, Salmon, Yellowtail, Whitefish, Shrimp and Tamago</i>	
*Electric Sashimi (Chef's choice)	25
<i>Mix of five kinds of ocean fresh fish</i>	
*Sashimi on rice (Chirashi)	25
<i>Mixed sashimi on a bed of sushi rice</i>	

Please, no substitutions

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