

SUSHI (2 pieces)	ENGLISH	JAPANESE	SASHIMI (5 pieces)
6	Albacore Tuna*	Shiro Maguro	15
7	Escolar*	Aburasokomutsu	16
6	Flounder*	Hirame	15
6	Flying Fish Roe*	Tobiko	12
7	Fresh Salmon*	Sake	15
7	Fresh Water Eel	Unagi	15
6	Mackerel	Saba	14
5	Octopus	Tako	14
7	Red Snapper*	Tai	16
6	Salmon Roe*	Ikura	15
7	Scallop*	Kobashira	15
MKT	Sea Urchin*	Uni	MKT
5	Shrimp	Ebi	11
5	Smelt Roe*	Masago	12
7	Smoked Salmon	Smoked Sake	16
8	Snow Crab	Zuwaigani	17
5	Squid*	Ika	12
9	Sweet Shrimp*	Ama Ebi	20
7	Tuna*	Maguro	16
7	Yellowtail*	Hamachi	16

MAKI ROLLS	PRICE
<b>Alaskan</b> * - california roll wrapped with salmon, avocado	16
<b>Cajun</b> - crawfish, spicy mayo	8
<b>California</b> - crabmeat mix, avocado, cucumber	8
<b>Caterpillar</b> * - bbq eel, cucumber, smelt roe, wrapped with avocado, eel sauce	14
<b>Chef's Special</b> - crispy tuna roll wrapped in bbq eel, avocado, eel sauce	17
<b>Crispy Tuna</b> - avocado, cucumber, eel sauce	9
<b>Dynamite</b> - cajun roll topped with baked crawfish, spicy mayo	16
<b>Philadelphia</b> - smoked salmon, cream cheese, avocado ( <i>gluten free</i> )	8
<b>Poke Bowl</b> * - tuna, salmon, yellowtail, avocado, onions, mango, serrano peppers, with cabbage salad	21
<b>Rainbow</b> * - california roll wrapped with tuna, salmon, whitefish	17
<b>Salmon Skin</b> * - smelt roe, scallions, avocado, cucumber, yamagobo, spicy mayo	8
<b>Scallop</b> * - chopped scallop, smelt roe, spicy mayo ( <i>gluten free</i> )	11
<b>Shrimp Tempura</b> - avocado, cucumber, eel sauce	8
<b>Spicy Salmon</b> * - chopped salmon, avocado, spicy sauce ( <i>gluten free</i> )	9
<b>Spicy Tuna</b> * - chopped tuna, avocado, spicy sauce ( <i>gluten free</i> )	9
<b>Spicy Yellowtail</b> * - chopped yellowtail, scallions, spicy sauce ( <i>gluten free</i> )	9
<b>Spider</b> - soft shell crab, avocado, cucumber, eel sauce	11
<b>Summer</b> * - fresh salmon, crabmeat mix, wrapped in cucumber, spicy ponzu sauce	17
<b>Texas</b> * - chopped octopus, avocado, smelt roe, serrano peppers ( <i>gluten free</i> )	8
<b>Vegetable</b> - asparagus, avocado, cucumber, yamagobo ( <i>gluten free</i> )	7



## CHEF SPECIALTIES

**42 Roll** - spicy shrimp and tempura flakes, topped with avocado and crabmeat mix, serrano peppers and sriracha. *16*

**43 Roll \*** - spicy shrimp and tempura flakes, wrapped in cucumber, topped with avocado and crabmeat mix, spicy tuna, serrano peppers and sriracha. (riceless) *21*

**44 Roll \*** - spicy shrimp and tempura flakes, topped with avocado and crabmeat mix, thinly sliced lemon, yellowtail and serrano peppers, drizzled with eel sauce and spicy ponzu sauce. *23*

**Caesar Roll \*** - crabmeat mix and tempura flakes, wrapped with salmon, topped with spicy tuna and diced avocado, drizzled with spicy ponzu sauce. (riceless) *21*

**Ceviche \*** - yellowtail, snapper, scallops and avocado, mixed with olive oil, salt, pico de gallo, serrano peppers, cilantro, smelt roe and chili powder. *21*

**Cowboys Roll** - shrimp tempura, blue cheese, jalapeno and avocado, wrapped with seared beef tenderloin. *17*

**DOA Roll \*** - spicy tuna mixed with thai chilies, topped with spicy tuna, serrano peppers and sriracha. *17*

**Donut Roll \*** - spicy shrimp and tempura flakes, topped with avocado, tuna, spicy mayo and eel sauce. *18*

**Flower Roll \*** - salmon, spicy tuna and tempura flakes, wrapped with tuna, topped with avocado, crabmeat mix and yellowtail, drizzled with spicy mayo, spicy ponzu sauce and wasabi cream sauce. (riceless) *23*

**Fresh Salmon Taco \*** - salmon mixed with pico de gallo, tempura flakes, spicy mayo and cabbage salad, served in a fried rice shell. *10*

**G Roll \*** - spicy tuna and tempura flakes, wrapped in crabmeat mix, topped with serrano peppers and sriracha. *16*

**Golden Roll \*** - crabmeat mix and avocado, wrapped with salmon, topped with sriracha, served with spicy ponzu sauce. (riceless) *18*

**Gypsy Roll \*** - pressed sushi roll, spicy yellowtail, albacore tuna, tempura flakes and avocado, topped with pico de gallo, drizzled with spicy ponzu sauce. *21*

**Himalayan Roll \*** - shrimp, spicy yellowtail and tempura flakes, wrapped with cucumber, topped with tuna, salmon, yellowtail, avocado, serrano peppers and poke sauce. (riceless) *21*

**London Roll** - spicy shrimp and tempura flakes, topped with snow crab and avocado. *16*

**M&M Roll \*** - spicy tuna and tempura flakes, topped with fresh tuna, salmon, spicy mayo, eel sauce and wasabi cream sauce. *19*

**Oishii Roll** - softshell crab and avocado, topped with crabmeat mix, eel sauce, wasabi cream sauce and sriracha. *17*

**On the Border Roll \*** - shrimp tempura wrapped with salmon, topped with pico de gallo. *16*

**Opera Roll \*** - shrimp tempura, jalapeno, avocado and asparagus, wrapped in tuna, topped with spicy tuna and sprouts, drizzled with spicy mayo. (riceless) *20*

**Poke Roll \*** - shrimp, spicy tuna and tempura flakes, wrapped with tuna, topped with pineapple (can substitute mango), avocado, serrano peppers, eel sauce and poke sauce. (riceless) *20*

**Roman Roll \*** - pressed sushi roll, crabmeat mix and tempura flakes, topped with seared salmon, drizzled with spicy mayo, eel sauce and dried bonito flakes. *18*

**Royce Roll \*** - crabmeat mix, tempura flakes, truffle oil and avocado, wrapped with yellowtail, topped with thinly sliced lemon and sriracha. (riceless) *20*

**Salmon Carpaccio \*** - 8 thin slices of salmon with olive oil, sea salt, lemon zest, chili powder, sesame seeds and sprouts. *17*

**Sensei Roll \*** - shrimp tempura roll topped with albacore tuna and avocado. *16*

**Thanh Scallop Roll \*** - shrimp, salmon, spicy yellowtail and tempura flakes, topped with seared scallops, serrano peppers, flying fish roe, thinly sliced lemon, sriracha, truffle oil, spicy mayo and wasabi cream sauce. *21*

**Tribeca Roll \*** - salmon, shrimp chips, tempura flakes, truffle oil and avocado. *18*

**Tuna Totopo \*** - spicy tuna mixed with pico de gallo, olive oil and sesame seeds, served on a tortilla chip with avocado, drizzled with spicy mayo and wasabi cream sauce. *16*

**Tuna Watermelon Salad \*** - tuna, watermelon, apple, goat cheese, sesame oil, cilantro, garlic, black pepper, soy vinaigrette and sriracha. *18*

**Uptown Roll \*** - crabmeat mix, salmon, avocado and cucumber, topped with tuna, wasabi cream sauce and sriracha. *17*

**Wasabi Roll \*** - crispy eel, avocado, wasabi, flying fish roe and wasabi cream sauce. *11*



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All rolls served with sesame seeds. Please inform your server of any food allergies. Substitutions subject to additional charge.



## DINNER MENU

### APPETIZERS

<b>Crispy Black Tiger Prawns</b> garlic, onions, jalapenos, parmesan cheese	12.00
<b>Crispy Oysters</b> garlic, onions, jalapenos	15.00
<b>Crispy Calamari</b> garlic, onions, jalapenos	15.00
<b>Soft Shell Crab Sea Salt</b> garlic, onions, jalapenos	17.50
<b>Beef Tataki *</b> seared tenderloin, onions, serranos, sriracha, ponzu sauce	15.00
<b>Tuna Tataki *</b> seared tuna, onions, serranos, sriracha, ponzu sauce	17.50
<b>Shrimp Spring Rolls (2)</b> lettuce, cilantro, vermicelli, peanut sauce	8.00
<b>Shrimp &amp; Pork Egg Rolls (2)</b> mushrooms, carrots, onions, scallions, clear noodles	8.00
<b>Shrimp &amp; Pork Dumplings (5)</b> daikon, onions, scallions (pan fried)	8.50
<b>Chicken Pot Stickers (6)</b> cabbage, carrots, onions, scallions (steamed or fried)	7.50
<b>Crab Rangoons (4)</b> cream cheese, sweet & sour sauce	7.50
<b>Edamame   Spicy Edamame</b> steamed soybeans, kosher salt (plain or spicy)	6.00   8.00

### SOUPS

**Hot & Sour** 5.00 | **Miso** 4.00 | **Wonton** 6.00

### SALADS

<b>Spicy Salmon Cabbage Salad *</b> shredded cabbage, shallots, spicy ponzu dressing	17.50
<b>Chicken Cabbage Salad</b> shredded cabbage, cilantro, peanuts, fish sauce dressing	14.50
<b>House Salad</b> mixed greens, carrots, ginger dressing	7.00

### SIGNATURE DISHES

<b>Sizzling Crispy Shrimp, Scallops, Calamari &amp; Whitefish</b> ginger, onions, chives	25.00
<b>Crispy Shrimp, Scallops &amp; Calamari in Sea Salt</b> garlic, onions, jalapenos	25.00
<b>Peking Duck</b> rice bun, spring onions, traditional sweet sauce	MKT

### CHICKEN

<b>Lemongrass Chicken</b> lemongrass, onions, scallions, carrots	15.50
<b>Orange Chicken</b> crispy chicken, carrots, onions	15.50
<b>Chicken &amp; Broccoli</b> broccoli, bamboo shoots, carrots	15.50
<b>General's Chicken</b> crispy chicken, carrots, bell peppers, onions	15.50
<b>Kung Pao Chicken</b> water chestnuts, celery, bell peppers, snow peas, carrots, peanuts	15.50
<b>Chicken in Black Bean Sauce</b> onions, bell peppers, carrots	15.50
<b>Curry Chicken</b> onions, bell peppers, carrots, yellow curry	15.50
<b>Singapore Noodles &amp; Chicken</b> egg, bean sprouts, carrots, celery, coconut cream, yellow curry	15.00

### PORK

<b>Crispy Pork in Black Bean Sauce</b> onions, bell peppers, carrots	16.00
<b>Crispy Pork in Spicy Sea Salt</b> garlic, onions, jalapenos, sriracha	16.00

### BEEF TENDERLOIN

<b>Pepper Steak</b> bell peppers, carrots	17.00
<b>Beef &amp; Broccoli</b> broccoli, carrots, bamboo shoots	17.00
<b>Sizzling Beef</b> scallions, onions, bell peppers, baby corn	18.00
<b>Mongolian Beef</b> scallions, onions, bamboo shoots, crispy noodles	18.00
<b>Shaken Beef</b> scallions, onions, tomatoes	21.00
<b>Beef Flat Noodles</b> egg, bean sprouts, carrots, celery, onions	16.50

### SEAFOOD

<b>Kung Pao Shrimp</b> water chestnuts, celery, bell peppers, peas, carrots, peanuts	17.00
<b>Shrimp &amp; Vegetables</b> cabbage, snow peas, baby corn, mushrooms, broccoli	17.00
<b>Shrimp Fried Rice</b> egg, peas, carrots	17.00
<b>Shrimp in Black Bean Sauce</b> carrots, bell peppers, onions	18.00
<b>Shrimp Pad Thai</b> rice noodles, egg, bean sprouts, celery, carrots, onions	16.50
<b>Grilled Salmon</b> asparagus, carrots, baby bok choy	25.00
<b>Shrimp, Scallops, Calamari &amp; Vegetables</b> cabbage, snow peas, baby corn, mushrooms, broccoli	22.00

### VIETNAMESE VERMICELLI - BUN

<b>Grilled Chicken Vermicelli (Bun Ga Nuong Cha Gio)</b> egg roll, lettuce, cucumbers, bean sprouts, daikon, cilantro, peanuts	14.00
<b>Wok Sautéed Beef Tenderloin Vermicelli (Bun Bo Xao Cha Gio)</b> egg roll, lettuce, cucumbers, bean sprouts, daikon, cilantro, peanuts	14.00
<b>Grilled Pork Vermicelli (Bun Thit Nuong Cha Gio)</b> egg roll, lettuce, cucumbers, bean sprouts, daikon, cilantro, peanuts	14.00
<b>Crispy Tofu Vermicelli (Bun Dau Hu Chien)</b> lettuce, cucumbers, bean sprouts, daikon, cilantro, peanuts	13.00
<b>Wok Sautéed Shrimp Vermicelli (Bun Tom Xao Cha Gio)</b> egg roll, lettuce, cucumbers, bean sprouts, daikon, cilantro, peanuts	14.00

### PHO & NOODLE SOUPS

<b>Pho Ga (Chicken Breast)</b> rice noodle soup, bean sprouts, cilantro, basil	14.00
<b>Pho Dac Biet (Rare Steak, Meatballs &amp; Well Done Steak)</b> rice noodle soup, bean sprouts, cilantro, basil	14.50
<b>Pho Tai Bo Vien (Rare Steak &amp; Meatballs)</b> rice noodle soup, bean sprouts, cilantro, basil	14.50
<b>Hu Tieu Thap Cam (Shrimp, Scallops &amp; Pork)</b> rice noodle soup, bean sprouts, cilantro, basil	14.50
<b>Mi Hoanh Thanh (Shrimp, Scallops &amp; Pork)</b> egg noodle soup, wonton, bean sprouts, cilantro, basil	14.50
<b>Mi Bo Kho (Vietnamese Beef Stew)</b> egg noodle stew, carrots, bean sprouts, cilantro, basil	18.50

### VEGETABLES TO SHARE

<b>Baby Bok Choy</b> white garlic sauce	14.00
<b>Chinese Broccoli</b> white garlic sauce	14.00
<b>Buddhist Delight &amp; Crispy Tofu</b> carrots, onions, mushrooms, snow peas, clear noodles	15.00
<b>Crispy Tofu</b> garlic, onions, jalapenos	14.50



## LUNCH MENU

### APPETIZERS

<b>Shrimp Spring Rolls (2)</b> lettuce, cilantro, vermicelli, peanut sauce	6.00
<b>Shrimp &amp; Pork Egg Rolls (2)</b> mushrooms, carrots, onions, scallions, clear noodles	6.00
<b>Shrimp &amp; Pork Dumplings (5)</b> daikon, onions, scallions (pan fried)	6.50
<b>Chicken Pot Stickers (6)</b> cabbage, carrots, onions, scallions (steamed or fried)	5.50
<b>Crab Rangoons (4)</b> cream cheese, sweet & sour sauce	6.50
<b>Edamame   Spicy Edamame</b> steamed soybeans, kosher salt (plain or spicy)	5.00   7.00

### SALADS

<b>Spicy Salmon Cabbage Salad *</b> shredded cabbage, shallots, spicy ponzu dressing	14.50
<b>Sashimi Salad *</b> tuna, salmon, whitefish, shrimp, mixed greens, house vinaigrette dressing	14.50
<b>Chicken Cabbage Salad</b> shredded cabbage, cilantro, peanuts, fish sauce dressing	11.50
<b>Crispy Chicken Salad</b> mixed greens, avocado, cherry tomatoes, carrots, cilantro, ginger dressing	12.50

### SUSHI

<b>Sushi Lunch *</b> tuna, salmon, whitefish, shrimp, california roll	14.50
<b>Poke Bowl with Salmon, Tuna &amp; Yellowtail *</b> avocado, cucumber, spring mix, seaweed salad, sushi rice, poke sauce	14.50

### NOODLES

<b>Singapore Noodles &amp; Chicken</b> egg, bean sprouts, carrots, celery, coconut cream, yellow curry	13.00
<b>Chicken Pad Thai</b> egg, bean sprouts, celery, carrots, onions	14.50
<b>Beef Flat Noodles</b> egg, bean sprouts, carrots, celery, onions	14.00
<b>Shrimp Pad Thai</b> egg, bean sprouts, celery, carrots, onions	14.50





## LUNCH MENU

### CHICKEN

*served with fried rice & chicken vegetable egg roll*

#### Lemongrass Chicken

lemongrass, onions, scallions, carrots

13.50

#### Orange Chicken

crispy chicken, carrots, onions

13.50

#### Chicken & Broccoli

broccoli, bamboo shoots, carrots

13.50

#### General's Chicken

crispy chicken, carrots, bell peppers, onions

13.50

#### Kung Pao Chicken

water chestnuts, celery, bell peppers, snow peas, carrots, peanuts

13.50

#### Curry Chicken

onions, carrots, bell peppers, yellow curry

13.00

### BEEF

*served with fried rice & chicken vegetable egg roll*

#### Pepper Steak

bell peppers, carrots

14.50

#### Beef & Broccoli

broccoli, carrots, bamboo shoots

14.50

#### Mongolian Beef

scallions, onions, bamboo shoots, crispy noodles

15.50

#### Shaken Beef

scallions, onions, tomatoes

18.00

### SEAFOOD

*served with fried rice & chicken vegetable egg roll*

#### Kung Pao Shrimp

water chestnuts, celery, bell peppers, peas, carrots, peanuts

14.50

#### Shrimp & Vegetables

cabbage, snow peas, baby corn, mushrooms, broccoli

14.50

#### Grilled Salmon

asparagus, carrots, baby bok choy

16.50

#### Shrimp in Black Bean Sauce

carrots, bell peppers, onions

14.50

#### Shrimp, Scallops, Calamari & Vegetables

cabbage, snow peas, baby corn, mushrooms, broccoli

16.50





## OMAKASE MENU

Market Price - Price Adjusted According to Items Served

### SAMPLE OMAKASE MENU

**\$69 Per Person**

#### **Flounder Special Sushi**

Seared flounder topped with eel sauce and bonito flakes.

#### **Escolar Sushi**

Seared escolar topped with thinly sliced lemon, salmon roe and orange sauce.

#### **Toro Sashimi**

Toro served with spicy ponzu sauce and lemon zest.

#### **Crispy Rice and Spicy Tuna**

Crispy rice topped with spicy tuna, avocado, eel sauce, spicy mayo, wasabi cream sauce, sriracha and serrano peppers.

#### **Salmon and Tomato Sushi**

Seared salmon topped with tomato, spicy ponzu sauce and green onions.

#### **Salmon Belly Tataki**

Thin slices of salmon, green sriracha, sliced avocado, lemon, serrano peppers and sriracha.

#### **Yellowtail Sushi**

Seared yellowtail, green sriracha, sliced apple, dotted with spicy mayo, sriracha and wasabi cream sauce.

#### **Tri Scallop Sushi**

Seared scallop topped with eel sauce, spicy mayo, flying fish roe and truffle oil.

#### **Beef Tenderloin Sushi**

Seared beef tenderloin topped with eel sauce, spicy mayo, flying fish roe and truffle oil.

#### **Sea Eel Sushi**

Baked sea eel topped with eel sauce and sunny-side up quail egg.



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## WINE LIST

### CHAMPAGNE & SPARKLING WINES

<b>Canevel</b> , Brut Prosecco DOC, Veneto, Italy NV	9 34
<b>Gérard Bertrand</b> , Brut Rosé, Crémant de Limoux, France 2021	12 46
<b>Schramsberg Mirabelle</b> , Brut Rosé, North Coast, California NV	68
<b>Argyle</b> , Brut, Willamette Valley, Oregon 2019	58
<b>Nicolas Feuillatte</b> , Réserve Exclusive Brut, Champagne, France NV	75
<b>Taittinger "La Française"</b> , Brut, Champagne, France NV	99

### WHITE WINES – CRISP & LIGHTER BODY

<b>Selbach "Incline"</b> , Riesling, Mosel, Germany 2022	38
<b>Terras Gauda "O Rosal"</b> , Albariño, Rías Baixas, Spain 2023	53
<b>Forefathers Wax Eye Vineyard</b> , Sauvignon Blanc, Marlborough, New Zealand 2022	42
<b>Groth Estate</b> , Sauvignon Blanc, Napa Valley, California 2023	56
<b>Bollini</b> , Sauvignon Blanc, Trentino-Alto Adige, Italy 2021	14 54
<b>Villa Matilde</b> , Tenuta di Altavilla, Greco di Tufo, Italy 2021	16 62
<b>Hubert Brochard Sancerre</b> , Sauvignon Blanc, Loire Valley, France 2023	68
<b>Trimbach</b> , Pinot Bianco, Alsace, France 2023	42
<b>Ponzi Vineyards</b> , Pinot Gris, Willamette Valley, Oregon 2022	48
<b>Villa Sparina "Gavi di Gavi"</b> , Cortese, Piedmont, Italy 2023	42
<b>Sinegal</b> , Sauvignon Blanc, Napa Valley, California 2020	60
<b>Dog Point</b> , Sauvignon Blanc, Marlborough, New Zealand 2021	15 58

### WHITE WINES – MEDIUM & FULL BODY

<b>Cakebread</b> , Chardonnay, Napa Valley, California 2023	79
<b>Benvolio</b> , Pinot Grigio, Friuli-Venezia Giulia, Italy 2021	9 34
<b>Charles Krug</b> , Chardonnay, Carneros, California 2023	15 58
<b>Jolivet "Attitude"</b> , Sauvignon Blanc, Loire Valley, France 2022	56
<b>Rhys Vineyards "Alesia"</b> , Chardonnay, Santa Cruz Mountains, California 2019	69
<b>Blanc de Dompierre</b> , Sauvignon Blanc, Bordeaux, France 2022	56
<b>Domaine Laroche "Saint Martin" Chablis</b> , Chardonnay, Burgundy, France 2022	69
<b>Trefethen</b> , Chardonnay, Napa Valley, California 2021	15 58
<b>Alois Lageder "Terra Alpina"</b> , Pinot Grigio, Trentino-Alto Adige, Italy 2022	36
<b>Jordan</b> , Chardonnay, Russian River Valley, California 2022	70
<b>Stag's Leap Wine Cellars "Karia"</b> , Chardonnay, Napa Valley, California 2022	83

### ROSÉ WINES

<b>Château d'Esclans "The Pale"</b> , Rosé of Grenache, Provence, France 2023	35
<b>Cà Maiol "Chiaretto"</b> , Valtènesi, Riviera del Garda Classico, Italy 2022	11 42
<b>Château d'Estoublon "Roseblood"</b> , Rosé, Provence, France 2023	14 54
<b>Jolivet "Sancerre"</b> , Rosé, Sancerre, France 2019	65

### RED WINES – LIGHT & MEDIUM BODY

<b>Chamisal</b> , Pinot Noir, San Luis Obispo, California 2022	14 54
<b>Flowers</b> , Pinot Noir, Sonoma Coast, California 2022	90
<b>Roco Gravel Road</b> , Pinot Noir, Willamette Valley, Oregon 2021	16 62
<b>Merryvale</b> , Pinot Noir, Carneros, California 2021	84
<b>Bodega Garzón "Reserva"</b> , Cabernet Franc, Maldonado, Uruguay 2022	58
<b>Lingua Franca</b> , Pinot Noir, Willamette Valley, Oregon 2022	73
<b>Seghesio "Cortina"</b> , Zinfandel, Sonoma County, California 2021	84
<b>Tormaresca "Torcicoda"</b> , Primitivo, Puglia, Italy 2019	53
<b>Colomé Estate</b> , Malbec, Salta, Argentina 2020	16 62
<b>Tornatore Nerello</b> , Red Blend, Etna Rosso, Italy 2020	56

### RED WINES – FULL BODY

<b>Hall</b> , Cabernet Sauvignon, Napa Valley, California 2019	129
<b>Seven Falls</b> , Cabernet Sauvignon, Wahluke Slope, Washington 2021	35
<b>Groth Estate</b> , Cabernet Sauvignon, Napa Valley, California 2021	129
<b>RouteStock</b> , Cabernet Sauvignon, Napa Valley, California 2021	18 70
<b>The Prisoner "Unshackled"</b> , Red Blend, California 2021	12 46
<b>Stag's Leap "Hands of Time"</b> , Red Blend, Napa Valley, California 2020	70
<b>Martin Ray "Synthesis"</b> , Cabernet Sauvignon, Napa Valley, California 2021	66
<b>Gaja Ca' Marcanda "Promis"</b> , Red Blend, Tuscany, Italy 2022	116
<b>Austin Hope</b> , Cabernet Sauvignon, Paso Robles, California 2022 (1 Liter)	87
<b>Caymus</b> , Cabernet Sauvignon, Napa Valley, California 2022 (1 Liter)	150
<b>Darioush "Caravan"</b> , Cabernet Sauvignon, Napa Valley, California 2020	123

### NIHONSHU – SAKE

<b>Sho Chiku Bai "Mio"</b> , Sparkling, Nada, Japan 300ml	24
<b>Gekkeikan "Black &amp; Gold"</b> , Junmai, California 750ml	13 50
<b>Rihaku "Dance of Discovery"</b> , Junmai, Shimane, Japan 720ml	16 62
<b>Heavensake "Junmai 12"</b> , Junmai, Nada, Japan 720ml	70
<b>Yoshinogawa "Winter Warrior"</b> , Junmai Ginjo, Niigata, Japan 720ml	58
<b>Heavensake "Sake Baby!"</b> , Junmai Ginjo, Nada, Japan 300ml	46
<b>Kanbara "Bride of the Fox"</b> , Junmai Ginjo, Niigata, Japan 720ml	81
<b>Izumo Fuji "Ancient Shrine"</b> , Junmai, Shimane, Japan 720ml	66
<b>Konteki "Pearls of Simplicity"</b> , Junmai Daiginjo, Kyoto, Japan 720ml	80
<b>Wakatake "Demon Slayer"</b> , Junmai Daiginjo, Shizuoka, Japan 720ml	66
<b>Sho Chiku Bai "Crème de Sake"</b> , Nigori, Junmai, California 300ml	18
<b>Sho Chiku Bai "Silky Mild"</b> , Nigori, Junmai, California 375ml	21
<b>Tozai "Blossom of Peace"</b> , Plum Sake (sweet), Kyoto, Japan 720ml	12 46

### RESERVE WINE LIST

(Not Available for Half Price Bottles of Wine)

<b>Perrier-Jouët "Grand Brut"</b> , Champagne, France NV	103
<b>Louis Roederer et Philippe Starck</b> , Brut Nature Rosé, Champagne, France 2015	200
<b>Chateau Montelena Winery</b> , Chardonnay, Napa Valley, California 2021	135
<b>Overture by Opus One</b> , Cabernet Sauvignon, Napa Valley, California 2021	286
<b>Darioush "Signature"</b> , Cabernet Sauvignon, Napa Valley, California 2021	265
<b>DuMOL "Wester Reach"</b> , Pinot Noir, Russian River Valley, California 2022	138
<b>Gekkeikan "Horin"</b> , Junmai Daiginjo, Kyoto, Japan 720ml	80

### HALF PRICE BOTTLES OF WINE

Mondays ♦ SMU Boulevard (Dallas)

Tuesdays ♦ Parkwood Boulevard (Plano) ♦ Highway 114 (Grapevine) ♦ Preston Forest (Dallas)

Wednesdays ♦ Wycliff Avenue (Dallas)





## SPECIALTY COCKTAILS



### **Old Fashioned - \$15**

Barrel Aged Balcones Bourbon, Averna Amaro Liqueur, Luxardo Cherry Syrup, Aromatic Bitters, Orange Bitters

**Blood Moon Paloma - \$14**  
Mi Campo Blanco Tequila, Ancho Reyes Chile Liqueur, Blood Orange Syrup, Grapefruit Juice, Lime Juice



### **Nigiri Negroni - \$15**

Roku Gin, Campari, Lo-Fi Sweet Vermouth, Sushi Rice, Soy Sauce

**Kyushu Coast - \$15**  
Iichiko Silhouette Shochu (Rice Liquor, Cucumber Infused), Crop Cucumber Vodka, Thatcher's Elderflower Liqueur, Lemon Juice, Mint Coriander Syrup



### **Golden Sunlight - \$15**

Black & Gold Sake, Akashi Japanese Whisky, Grapefruit Juice, Lemon Juice, Honey Yuzu Marmalade, Agave, Serrano Pepper Slice, Mint



## SPECIALTY COCKTAILS



### **Lychee Martini - \$14**

Townes Vodka, Lychee Syrup, Lychee Juice, Lemon Juice, Lavender Bitters, Lychee Fruit



### **Sal de Vida - \$14**

Fiero Serrano Blanco Tequila, Illegal Mezcal, Pineapple Juice, Passion Fruit Syrup, Lime Juice



### **Strong as an Ox - \$15**

Suntory Toki Japanese Whisky, Mount Gay Eclipse Rum, Star Anise, Cinnamon, Black Cardamom, Orange Bitters, Thai Basil Oil



### **Vietnamese Coffee Martini - \$15**

Tito's Vodka, Licor 43, Borghetti Espresso Liqueur, Chicory Coffee, Condensed Milk Syrup, Kosher Salt, Shaved Coffee Bean



### **Sesame Daiquiri - \$14**

Plantation 3 Stars Rum, Ichiko Saiten Shochu (Rice Liqueur, Sesame Oil Fat-Washed), Lime Juice, Simple Syrup





## HALF PRICE BOTTLES OF WINE

Mondays ♦ SMU Boulevard (Dallas)

Tuesdays ♦ Parkwood Boulevard (Plano)

Tuesdays ♦ Highway 114 (Grapevine)

Tuesdays ♦ Preston Forest (Dallas)

Wednesdays ♦ Wycliff Avenue (Dallas)





## HAPPY HOUR MENU

HAPPY HOUR AVAILABLE AT  
PLANO & GRAPEVINE LOCATIONS ONLY  
Sunday to Wednesday 5:00 p.m. to 6:30 p.m.

### APPETIZERS

- Chicken Pot Stickers (4 pieces) ♦ 5**  
cabbage, carrots, onions, scallions (steamed or fried)
- Crab Rangoons (2 pieces) ♦ 3**  
cream cheese, sweet & sour sauce
- Shrimp & Pork Dumplings (4 pieces) ♦ 6**  
water chestnuts, onions, scallions (pan fried)
- Edamame | Spicy Edamame ♦ 4 | 6**  
steamed soybeans, kosher salt (plain or spicy)

### SUSHI & ROLLS

- Golden Roll \* (4 pieces) ♦ 8**  
crabmeat mix, avocado, salmon, sriracha, ponzu sauce (riceless)
- Tribeca Roll \* (4 pieces) ♦ 8**  
salmon, shrimp, rice chips, tempura flakes, truffle oil, avocado
- Spicy Tuna Crispy Rice \* (4 pieces) ♦ 7**  
spicy tuna, crispy rice, eel sauce, spicy mayo
- Royce Roll \* (4 Pieces) ♦ 9**  
crabmeat mix, tempura flakes, truffle oil, avocado, yellowtail, thinly sliced lemon, sriracha (riceless)
- Yellowtail Special \* (4 Pieces) ♦ 7**  
yellowtail, cilantro, serrano peppers, sriracha, scallions, ponzu sauce

### WINES BY THE GLASS

- White Wine (Chardonnay) ♦ Charles Krug ♦ 9**
- Red Wine (Cabernet Sauvignon) ♦ RouteStock ♦ 9**
- Hot Sake (Gekkeikan) ♦ 5**

### SPECIALTY COCKTAILS

All Specialty Cocktails ♦ 10

### BEER

Kirin / Kirin Light ♦ 4

♦ HALF PRICE BOTTLES OF WINE ON TUESDAYS ♦



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All rolls served with sesame seeds. Please inform your server of any food allergies. Substitutions subject to additional charge.



## HAPPY HOUR SPECIALTY COCKTAILS

HAPPY HOUR AVAILABLE AT  
PLANO & GRAPEVINE LOCATIONS ONLY  
Sunday to Wednesday 5:00 p.m. to 6:30 p.m.

### Old Fashioned ♦ 10

Barrel Aged Balcones Bourbon, Averna Amaro Liqueur, Luxardo Cherry Syrup, Aromatic Bitters, Orange Bitters

### Blood Moon Paloma ♦ 10

Mi Campo Blanco Tequila, Ancho Reyes Chile Liqueur, Blood Orange Syrup, Grapefruit Juice, Lime Juice

### Nigiri Negroni ♦ 10

Roku Gin, Campari, Lo-Fi Sweet Vermouth, Sushi Rice, Soy Sauce

### Kyushu Coast ♦ 10

Ichiko Silhouette Shochu (Rice Liqueur, Cucumber Infused), Crop Cucumber Vodka, Thatcher's Elderflower Liqueur, Lemon Juice, Mint Coriander Syrup

### Golden Sunlight ♦ 10

Black & Gold Sake, Akashi Japanese Whisky, Grapefruit Juice, Lemon Juice, Honey Yuzu Marmalade, Agave, Serrano Pepper Slice, Mint

### Lychee Martini ♦ 10

Townes Vodka, Lychee Syrup, Lychee Juice, Lemon Juice, Lavender Bitters, Lychee Fruit

### Sal de Vida ♦ 10

Fiero Serrano Blanco Tequila, Illegal Mezcal, Pineapple Juice, Passion Fruit Syrup, Lime Juice

### Strong as an Ox ♦ 10

Suntory Toki Japanese Whisky, Mount Gay Eclipse Rum, Star Anise, Cinnamon, Black Cardamom, Orange Bitters, Thai Basil Oil

### Vietnamese Coffee Martini ♦ 10

Tito's Vodka, Licor 43, Borghetti Espresso Liqueur, Chicory Coffee, Condensed Milk Syrup, Kosher Salt, Shaved Coffee Bean

### Sesame Daiquiri ♦ 10

Plantation 3 Stars Rum, Ichiko Saiten Shochu (Rice Liqueur, Sesame Oil Fat-Washed), Lime Juice, Simple Syrup





## HAPPY HOUR MENU

HAPPY HOUR AVAILABLE AT  
COLONIAL (FORT WORTH) LOCATION ONLY  
Sunday to Wednesday 8:30 p.m. to 10:00 p.m.

### APPETIZERS

- Chicken Pot Stickers (4 pieces) ♦ 5**  
cabbage, carrots, onions, scallions (steamed or fried)
- Crab Rangoons (2 pieces) ♦ 3**  
cream cheese, sweet & sour sauce
- Shrimp & Pork Dumplings (4 pieces) ♦ 6**  
water chestnuts, onions, scallions (pan fried)
- Edamame | Spicy Edamame ♦ 4 | 6**  
steamed soybeans, kosher salt (plain or spicy)

### SUSHI & ROLLS

- Golden Roll \* (4 pieces) ♦ 8**  
crabmeat mix, avocado, salmon, sriracha, ponzu sauce (riceless)
- Tribeca Roll \* (4 pieces) ♦ 8**  
salmon, shrimp, rice chips, tempura flakes, truffle oil, avocado
- Spicy Tuna Crispy Rice \* (4 pieces) ♦ 7**  
spicy tuna, crispy rice, eel sauce, spicy mayo
- Royce Roll \* (4 Pieces) ♦ 9**  
crabmeat mix, tempura flakes, truffle oil, avocado, yellowtail, thinly sliced lemon, sriracha (riceless)
- Yellowtail Special \* (4 Pieces) ♦ 7**  
yellowtail, cilantro, serrano peppers, sriracha, scallions, ponzu sauce

### WINES BY THE GLASS

- White Wine (Chardonnay) ♦ Charles Krug ♦ 9**
- Red Wine (Cabernet Sauvignon) ♦ RouteStock ♦ 9**
- Hot Sake (Gekkeikan) ♦ 5**

### SPECIALTY COCKTAILS

**All Specialty Cocktails ♦ 10**

### BEER

**Kirin / Kirin Light ♦ 4**

♦ **HALF PRICE BOTTLES OF WINE ON TUESDAYS** ♦



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All rolls served with sesame seeds. Please inform your server of any food allergies. Substitutions subject to additional charge.



## HAPPY HOUR SPECIALTY COCKTAILS

HAPPY HOUR AVAILABLE AT  
COLONIAL (FORT WORTH) LOCATION ONLY  
Sunday to Wednesday 8:30 p.m. to 10:00 p.m.

### Old Fashioned ♦ 10

Bulleit Bourbon, Averna Amaro Liqueur,  
Luxardo Cherry Syrup, Aromatic Bitters, Orange Bitters

### Blood Moon Paloma ♦ 10

Mi Campo Blanco Tequila, Ancho Reyes Chile Liqueur,  
Blood Orange Syrup, Grapefruit Juice, Lime Juice

### Nigiri Negroni ♦ 10

Roku Gin, Campari, Lo-Fi Sweet Vermouth,  
Sushi Rice, Soy Sauce

### Kyushu Coast ♦ 10

Ichiko Silhouette Shochu (Rice Liquor, Cucumber Infused),  
Crop Cucumber Vodka, Thatcher's Elderflower Liqueur,  
Lemon Juice, Mint Coriander Syrup

### Golden Sunlight ♦ 10

Black & Gold Sake, Akashi Japanese Whisky,  
Grapefruit Juice, Lemon Juice, Honey Yuzu Marmalade,  
Agave, Serrano Pepper Slice, Mint

### Lychee Martini ♦ 10

Townes Vodka, Lychee Syrup, Lychee Juice,  
Lemon Juice, Lavender Bitters, Lychee Fruit

### Sal de Vida ♦ 10

Fiero Serrano Blanco Tequila, Illegal Mezcal,  
Pineapple Juice, Passion Fruit Syrup, Lime Juice

### Strong as an Ox ♦ 10

Suntory Toki Japanese Whisky, Mount Gay Eclipse Rum,  
Star Anise, Cinnamon, Black Cardamom,  
Orange Bitters, Thai Basil Oil

### Vietnamese Coffee Martini ♦ 10

Tito's Vodka, Licor 43, Borghetti Espresso Liqueur,  
Chicory Coffee, Condensed Milk Syrup,  
Kosher Salt, Shaved Coffee Bean

### Sesame Daiquiri ♦ 10

Kuleana Hawaiian Rum, Ichiko Saiten Shochu (Rice Liquor,  
Sesame Oil Fat-Washed), Lime Juice, Simple Syrup





## CATERING



All items on the Oishii menus are available for catering at your office or home.



Sushi chefs are available to prepare sushi live at your events for an extra charge.

