

* Raw



APPETIZER

Edamame		\$6
Spicy Garlic Edamame		\$7
Gyoza (6pcs) Pan Fried or Deep Fried		\$7
<i>Pork and vegetable dumpling. Served with gyoza sauce.</i>		
Spring Roll (5pcs)		\$8
<i>Fried vegetable rolls. Served with Sweet and Sour sauce.</i>		
Crab Rangoon (4pcs)		\$7
<i>Imitation crab, cream-cheese, green onion, stuffed into a wonton skin. Served with sweet and sour sauce.</i>		
Shrimp Tempura (4pcs)		\$8
<i>Battered and fried. Served with tempura sauce.</i>		
Vegetable Tempura (8pcs)		\$7
<i>Zucchini, mushroom, onion, sweet potato, asparagus, broccoli battered and fried. Served with tempura sauce.</i>		
Shrimp & Vegetable Tempura (3 Shrimp / 5 Vegetable)		\$10
<i>Battered and fried. Served with tempura sauce.</i>		
Agedashi Tofu		\$7
<i>Deep-fried tofu with Bonito flakes, green onions and tempura sauce.</i>		
Crispy Calamari		\$12
<i>Deep fried squid slices, seasoned with salt and pepper. Stir fried with Jalapeno, Carrot, Onion, Garlic. Served with sweet and sour sauce.</i>		
Crispy Soft-shell Crab		\$12
<i>Deep fried soft-shell crab. Served with spicy mayo.</i>		
Pineapple Shrimp (8pcs)		\$12
<i>Deep fried popcorn shrimp, raisin and pineapple. Served with pineapple mayo.</i>		
Hamachi Kama		\$13
<i>Charbroiled yellow tail collar. Served with ponzu sauce and lemon.</i>		
Salmon Kama		\$11
<i>Charbroiled salmon collar. Served with ponzu sauce and lemon.</i>		
Yakitori		\$8
<i>Skewered chicken, charbroiled. Served with teriyaki sauce.</i>		
Yakiniku		\$9
<i>Skewered beef, charbroiled. Served with teriyaki sauce.</i>		
Takoyaki (5pcs)		\$7
<i>Fried octopus balls served with bonito flake, mayo and Takoyaki sauce.</i>		
Chicken Karrage		\$7
<i>Japanese Chicken Nugget.</i>		

SALAD

House Salad	\$4
Seaweed Salad	\$6
Squid Salad	\$7
Sunomono Salad	\$6
* Sashimi Salad	\$13

SOUP

Miso Soup	\$3
Onion Soup	\$3



APPETIZER FROM SUSHI BAR

* Raw

* Tuna Tataki (6) <i>Thinly sliced tuna, seared. Served with ponzu sauce, sriracha and green onion.</i>	\$11
* Beef Tataki (6) <i>Thinly sliced New York steak, seared. Served with ponzu sauce, sriracha and green onion.</i>	\$11
* Yellowtail Heaven (6) <i>Thinly sliced yellowtail, topped with jalapeno, sriracha and ponzu sauce.</i>	\$13
* Avocado Bomb <i>Fried avocado stuffed with spicy tuna and crab. Topped with eel sauce, spicy mayo, sweet chili and spring mix salad.</i>	\$10
Stuffed Jalapeno <i>Fried jalapeno stuffed with cream-cheese, mixed crab and shrimp. Topped with eel sauce, spicy mayo, sweet chili and spring mix salad.</i>	\$9
* Salmon Poke <i>Salmon, avocado, cucumber, onions, seaweed salad, spring mix. Served over a bed of rice and poke sauce.</i>	\$9
* Tuna Poke <i>Tuna, avocado, cucumber, onions, seaweed salad, spring mix. Served over a bed of rice and poke sauce.</i>	\$10
* Yellowtail Poke <i>Yellowtail, avocado, cucumber, onions, seaweed salad, spring mix. Served over a bed of rice and poke sauce.</i>	\$10
* Rainbow Naruto <i>Salmon, tuna, crab, avocado, wrapped in thin slices of cucumber. Served with ponzu sauce.</i>	\$15
* Salmon Carpaccio <i>Fresh salmon, salmon roe, and seaweed salad. Served with a Japanese salad dressing.</i>	\$13
* Yellowtail Carpaccio <i>Fresh yellowtail. Jalapeno, and seaweed salad. Served with Japanese salad dressing and sriracha sauce.</i>	\$15
* Albacore Tuna Carpaccio <i>Fresh Albacore tuna, black tobiko, green onion and seaweed salad. Served with a Japanese salad dressing.</i>	\$15
* Sushi Sampler (6) <i>6 pieces of nigiri, Chef's choice.</i>	\$15
* Sashimi Sampler (8) <i>8 pieces of sashimi. Chef's choice.</i>	\$16
* Ahi Tower <i>Sushi rice, avocado, crab mix, spicy tuna, tobiko, spicy mayo, eel sauce and wasabi mayo.</i>	\$13
Green Mussel (5) <i>Baked w/ Spicy mayo, eel sauce, ponzu sauce. (scallions & massago)</i>	\$9
Cheesecake	\$5
Tempura Ice Cream	\$7
Mochi Ice Cream (3pcs) <i>Green Tea, Red Bean, Mango, Strawberry</i>	\$6
Ice Cream (2scoops) <i>Vanilla, Green Tea, Red Bean</i>	\$4
Crème Brulee	\$5
Green Tea Tiramisu	\$6

DESSERT



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let your server know if you have any allergies.
18% gratuity may be added to parties of 6 or more.

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FROM SUSHI BAR *Served with miso soup & house salad.*

- * **Sushi Deluxe A:** California Roll & 4pcs of Sushi **\$12**
 - * **Sushi Deluxe B:** Spicy Tuna Roll & 4pcs of Sushi **\$13**
 - * **Sushi Deluxe C:** Philadelphia Roll & 4pcs of Sushi **\$13**
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- * **Sashimi Deluxe A:** Tuna Roll & 6pcs of Sashimi **\$15**
 - * **Sashimi Deluxe B:** Salmon Roll & 6pcs of Sashimi **\$15**
 - * **Sashimi Deluxe C:** Spicy Tuna Roll & 6pcs of Sashimi **\$15**
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- * **Nigiri Sashimi Deluxe:** California Roll, 4pcs Sushi & 6pcs Sashimi **\$20**

KITCHEN *Served with soup, assorted vegetables and fried rice. / Add fried rice - \$3*

- Shrimp Tempura (6pcs)** **\$13**
- Shrimp & Vegetable Tempura (3 Shrimp / 5 Vegetable)** **\$13**
- Pork / Fish / Chicken Katsu** **\$12**
- Kalbi (BBQ Beef Ribs)** **\$13**
- Teriyaki Chicken (5oz)** **\$12**
- Teriyaki Beef (5oz)** **\$13**
- Teriyaki Salmon (1pc)** **\$13**
- Teriyaki Scallop (5oz)** **\$15**
- Teriyaki Shrimp (8pcs)** **\$13**
- Pineapple Shrimp (6pcs)** **\$12**

LUNCH SPECIAL
(Served from 11am - 2:30pm)



LUNCH SPECIAL

(Served from 11am - 2:30pm)

TEPPANYAKI LUNCH PLATTER

Served with soup, assorted vegetables and fried rice. / Add fried rice - \$3

Teppan Chicken (5oz)	\$12
Teppan New York Steak (5oz)	\$15
Teppan Shrimp (8pcs)	\$14
Teppan Ocean Scallops (5oz)	\$17
Teppan Vegetable Delight	\$10
Teppan Chicken (5oz) & Shrimp (4pcs)	\$16
Teppan Scallop (5oz) & Shrimp (4pcs)	\$19
Teppan New York Steak (5oz) & Chicken (5oz)	\$17
Teppan New York Steak (5oz) & Shrimp (4pcs)	\$18
Teppan New York Steak (5oz) & Salmon (4oz)	\$18
Teppan Filet Mignon (5oz)	\$19
Teppan Filet Mignon (5oz) & Chicken (5oz)	\$22
Teppan Filet Mignon (5oz) & Shrimp (4pcs)	\$22
Teppan Filet Mignon (5oz) & Scallop (5oz)	\$25
Teppan Salmon (4oz)	\$14
Teppan Teriyaki Beef (5oz)	\$15



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DINNER

KITCHEN ENTREES

Served with soup & house salad, assorted vegetables and steamed rice.

Upgrade to fried rice for \$3

Shrimp Tempura (10pcs) \$18

Shrimp & Vegetable Tempura (5 Shrimp / 8 Vegetable) \$18

Pork / Fish / Chicken Katsu \$18

Pineapple Shrimp (10pcs) \$18

Kalbi (BBQ Beef Ribs) \$22

Teriyaki Chicken (10oz) \$18

Teriyaki Beef (10oz) \$22

Teriyaki Salmon (2pcs) \$21

Teriyaki Scallop (10oz) \$24

Teriyaki Shrimp (12pcs) \$21

Yakisoba or Udon or Pad Thai Noodles

Chicken	\$13	Vegetable	\$13
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Pork	\$13	Tofu	\$13
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Beef	\$14	Seafood	\$16
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Shrimp	\$15		
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Fried Rice

Chicken	\$12	Shrimp	\$14
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Pork	\$12	Vegetable	\$12
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Beef	\$13	Tofu	\$12
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DINNER

TEPPANYAKI

*Served with soup & house salad, assorted vegetables, steamed rice and 2 pieces of shrimp appetizer.
Upgrade to fried rice for \$3*

Teppan Chicken (8 oz.)	\$17
Teppan Teriyaki Beef (8 oz.)	\$23
Teppan Shrimp (10 pcs.)	\$22
Teppan Scallop (8 oz.)	\$25
Teppan Salmon (2 pcs., 4 oz./ea.)	\$22
Teppan New York Steak (10 oz.)	\$23
Teppan Filet Mignon (10 oz.)	\$30
Teppan Vegetable Delight	\$15
Teppan Lobster Tail (2 pcs., 6 oz./ea.)	\$41

TEPPANYAKI COMBINATION

*Served with soup & house salad, assorted vegetables, steamed rice and 2 pieces of shrimp appetizer.
Upgrade to fried rice for \$3*

Teppan Chicken (5oz) & Shrimp (5pcs)	\$25
Teppan Chicken (5oz) & Scallop (5oz)	\$26
Teppan Chicken (5oz) & Salmon (4oz)	\$25
Teppan Chicken (5oz) & Steak (5oz)	\$25
Teppan Shrimp (5pcs) & Salmon (4oz)	\$26
Teppan Shrimp (5pcs) & Steak (5oz)	\$26
Teppan Steak (5oz) & Salmon (4oz)	\$26
Teppan Scallop (5oz) & Salmon (4oz)	\$27
Teppan Scallop (5oz) & Shrimp (5pcs)	\$27
Teppan Scallop (5oz) & Steak (5oz)	\$27
Teppan Filet Mignon (5oz) & Chicken (5oz)	\$30
Teppan Filet Mignon (5oz) & Shrimp (5pcs)	\$32
Teppan Filet Mignon (5oz) & Salmon (4oz)	\$32
Teppan Chicken (5oz) & Lobster (6oz)	\$30
Teppan Shrimp (5pcs) & Lobster (6oz)	\$32
Teppan Steak (5oz) & Lobster (6oz)	\$33
Teppan Filet Mignon (5oz) & Scallop (5oz)	\$35
Teppan Filet Mignon (5oz) & Lobster (6oz)	\$40
Teppan Lobster (5oz), Shrimp (5pcs) & Scallop (5oz)	\$40
Teppan Lobster (5oz), Filet Mignon (5oz) & Chicken (5oz)	\$43



* Raw

KOBE IMPERIAL *Served with soup, assorted vegetables and steamed rice. 2pcs appetizer shrimp.
Upgrade to fried rice for \$3*

Teppan Kobe Steak (12oz)	\$60
Kobe Steak and Shrimp (6oz, 5pcs)	\$50
Kobe Steak and Lobster (6oz, 6oz)	\$60



HIBACHI KID'S

HIBACHI KID'S SPECIALS (AGES 10 AND UNDER)

*Served with soup, assorted vegetables and steamed rice. 2pcs appetizer shrimp.
Upgrade to fried rice for \$3*

Chicken (5oz)	\$12	Salmon (4oz)	\$14
Steak (5oz)	\$15	Filet Mignon (5oz)	\$19
Shrimp (7pc)	\$14		

HIBACHI SIDE ORDERS *All Side Order Sauce, Additional \$1*

Noodles	\$5	Salmon (4 oz)	\$11
Steamed Rice	\$2	Steak (5oz)	\$13
Fried Rice	\$3	Scallop (5oz)	\$13
Vegetables	\$6	Filet Mignon (5oz)	\$15
Chicken (5oz)	\$9	Lobster Tail (6oz)	\$18
Shrimp (8pcs)	\$13		

NIGIRI & SASHIMI

Nigiri (Sushi) – Slices of Fish on Sushi Rice. (2pcs/order)
Sashimi – Slices of Fish. (3pcs/order)

* Salmon	\$7	Smoke Salmon	\$7
* Tuna	\$8	* Salmon Roe <i>Nigiri only</i>	\$7
* Yellowtail	\$8	* Smelt Roe <i>Nigiri only</i>	\$7
* Red Snapper	\$7	Tofu Skin	\$6
* White Tuna	\$8	Crab Stick	\$7
* Scallop	\$8	Octopus	\$7
Surf Clam	\$7	Tamago	\$6
* Squid	\$7	* Shrimp	\$7
Mackerel	\$7	* Sweet Shrimp	\$10
Eel	\$8	* Tobiko w/ Quail Egg <i>Nigiri only</i>	\$10

* Raw

MAKI & TEMAKI

Maki (Cut Rolls 5 to 10 pcs) & Temaki (Hand Rolls)

Upgrade to soy paper for \$1

	Maki	Temaki
California <i>Mixed crab, cucumber and avocados</i>	\$6	\$5
California Gold <i>Mixed crab, cucumber, avocado and masago</i>	\$7	
Spicy California <i>Mixed crab, cucumber, avocado with spicy mayo and sriracha.</i>	\$7	
Crunchy Roll <i>Mixed crab, avocado and tempura flakes.</i>	\$6	
Salmon Skin <i>Smoked salmon skim, cucumber and eel sauce.</i>	\$7	\$6
* Spicy Tuna <i>Chopped spicy tuna with cucumber, tempura flakes and spicy mayo.</i>	\$8	\$7
* Spicy Salmon <i>Chopped spicy salmon with cucumber, tempura flakes and spicy mayo.</i>	\$8	\$7
* Spicy Yellowtail <i>Chopped spicy yellowtail with cucumber, tempura flakes and spicy mayo.</i>	\$8	\$7
Spicy Crawfish <i>Spicy crawfish with cucumber and spicy mayo.</i>	\$9	\$8
* Spicy Scallop <i>Chopped spicy scallop with cucumber, tempura flakes, scallions and spicy mayo.</i>	\$8	\$7

	Maki
Philadelphia <i>Smoked salmon, cream cheese and avocado.</i>	\$8
Shrimp Tempura <i>Shrimp tempura, avocado, mixed crab, masago and eel sauce.</i>	\$9
R & R <i>BBQ eel, cucumber, avocado and eel sauce.</i>	\$9
Spider <i>Fried soft shell crab, cucumber, avocado and mixed crab.</i>	\$11
Shinko Picked Radish	\$6
* Tuna	\$7
* Rainbow <i>Assorted raw fish and avocado, over a California roll.</i>	\$11
Cucumber	\$5
Avocado	\$6
Asparagus	\$6
Vegetable <i>Cucumber, avocado, asparagus, pickled radish and carrot.</i>	\$7

Upgrade to soy paper for \$1

* Volcano Roll <i>Fried roll. Spicy tuna, avocado and fried. Topped with shrimp tempura, masago and tempura flakes.</i>	\$14
* Jalapeno Roll <i>Fried roll. Yellowtail, jalapeno, cream cheese and fried. Topped with spicy mayo, eel sauce, sweet & chili sauce and tobiko.</i>	\$12
Dancing Eel <i>Shrimp tempura, mixed crab and cucumber. Topped with eel, avocado, eel sauce and tobiko.</i>	\$14
Grizzlies <i>Baked roll. Shrimp tempura, crabstick & cucumber. Topped w/ avocado, baked chopped scallops, mixed crab, scallions, crawfish, eel sauce & spicy mayo.</i>	\$16
* Black Jack <i>Shrimp tempura, spicy tuna and cucumber. Topped with seared tuna, ponzu, eel sauce and black tobiko.</i>	\$15

* Spicy Girl <i>Spicy crawfish and avocado. Topped with spicy tuna crabstick, spicy mayo, sriracha, tobiko and wasabi mayo.</i>	\$15
On the Border <i>California roll, jalapeno and cream cheese. Topped with spicy mayo and eel sauce.</i>	\$12
Fiesta <i>Yellowtail, fried jalapeno, cucumber, avocado, sriracha and spicy mayo.</i>	\$12
* Summer <i>Salmon, tuna, white tuna, crab mix, cucumber, avocado, rolled in rice paper on ponzu sauce with masago.</i>	\$16

SPECIALTY ROLLS



KOBE'S SPECIALTY ROLLS

* Raw

- * Crazy Dog** **\$15**
Fresh salmon, cream cheese and shrimp tempura. Topped with crab sticks, tempura flakes, masago, spicy mayo and eel sauce.
- * Sunset** **\$15**
Shrimp tempura, spicy tuna and avocado. Topped with tuna, tobiko, spicy mayo and eel sauce.
- Out of Control** **\$15**
Fried crab sticks, cream cheese and crab mix. Topped with mango, cooked shrimp, crab sticks, tempura flakes, spicy mayo and eel sauce.
- Hot Mama** **\$12**
Crab mix, cucumber, avocado and jalapeno. Topped with crab mix, fried onion, spicy mayo and eel sauce.
- * Crazy Tuna** **\$16**
Spicy tuna, cucumber and tempura flakes. Topped with tuna, white tuna, jalapeno, tobiko and ponzu sauce
- * Golden Dragon** **\$15**
Shrimp tempura and crab sticks. Topped with salmon, lemon, tobiko, ponzu and eel sauce.
- * Dusk Til Dawn** **\$14**
Baked roll. Baked spicy salmon. Topped with spicy yellowtail, spicy mayo, eel sauce, tempura flakes, scallion, tobiko & sriracha.
- * Jessica Alba-Core** **\$15**
Spicy tuna, cucumber and avocado. Topped with albacore, cilantro, lemon zest and ponzu sauce.
- Tropical** **\$14**
Crab mix, avocado and shrimp tempura. Topped with mango, tobiko, spicy mayo and eel sauce.
- Caterpillar** **\$15**
Eel, smoked salmon and cucumber. Topped with avocado, sesame and eel sauce.
- * Fusion** **\$16**
Fried roll. Tuna, salmon, yellowtail, crab stick, ebi and avocado. Fried and topped with tobiko, spicy mayo, eel sauce and wasabi mayo.
- * Godzilla** **\$16**
Fried roll. Salmon, asparagus, cream cheese and mixed crab. Fried and topped with tobiko, spicy mayo and eel sauce.
- * Lake Worth** **\$16**
Salmon tempura, jalapeno and cream cheese. Fried and topped with fresh seared scallops, green onion, eel sauce and spicy mayo.
- * Cowboy** **\$16**
Shrimp tempura and crab mix. Topped with seared new york steak, spicy powder, green onions, sesame seeds, eel sauce and ponzu sauce.

- * 7th Street** **\$16**
Crab mix, albacore tuna and avocado. Topped with super white tuna, green onions, eel sauce and ponzu sauce.
- * Crunchy Tiger Hidden Dragon** **\$16**
Fried soft-shell crab and cucumber. Topped with seared salmon, lemon, ponzu sauce, eel sauce, spicy mayo and green onions.
- * Texas** **\$15**
Spicy yellowtail and avocado deep fried, topped with spicy tuna, spicy mayo, eel sauce wasabi mayo and sweet chili sauce.
- * Kobe** **\$17**
Salmon, tuna, super white tuna, crabstick and avocado. Topped with green tobiko, eel sauce, spicy mayo, wasabi mayo in soy paper.
- * Salmon Lovers** **\$14**
Spicy salmon and cucumber. Topped with fresh salmon, avocado, salmon roe and spicy mayo.
- * Bamboo** **\$15**
Salmon, tuna, yellowtail, crab mix and asparagus. Topped with green tobiko, eel sauce, spicy mayo and wasabi mayo.
- Uptown** **\$13**
Asparagus, carrots, pickled radish, avocado, cucumber and crab mix. In soy paper, spicy mayo and eel sauce.
- Gold Digger** **\$14**
Shrimp tempura and cream cheese. Topped with smoked salmon, tobiko, eel sauce and sweet chili sauce.
- * Alaska** **\$11**
Fresh salmon, cream cheese and avocado. Topped with masago and wasabi mayo.
- OMG** **\$11**
White fish tempura and cream cheese. Topped with crab mix, green onions, eel sauce and spicy mayo.
- * Tiger** **\$12**
Crabstick tempura and cream cheese. Topped with salmon, avocado, eel sauce and spicy mayo.
- * Boston** **\$16**
fresh salmon, tuna, crab mix. Topped with Fresh salmon, tuna, eel, spicy mayo, eel sauce and tempura flakes.
- Fort Worth** **\$13**
California roll. Topped with baked scallops, crawfish, crab mix, green onions, eel sauce and spicy mayo.



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DRINKS

BEVERAGE

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Root Beer, Dr Pepper (Free Refills)	\$3
Iced Tea, Sweet Iced Tea (Free Refills)	\$3
Shirley Temple (No Refill)	\$3.5

Hot Green Tea (2 Bags/Person)	\$3.5
Ramune	\$4
Bottle Water	\$2

BEER

Michelob Ultra	\$4	Shiner Bock	\$4	Asahi	\$6
Bud Light	\$4	Dos Equis	\$5	Kirin/Kirin Light	\$6
Miller Lite	\$4	Heineken	\$5	Sapporo/Sapporo Light	\$6
Coors Light	\$4	Stella Artois	\$6	Sapporo Black	22oz \$10
Corona	\$5	Blood Honey	\$6	Sapporo Gold	22oz \$10
Blue Moon	\$6	Yuengling	\$4		

SAKE

Hot Sake	4oz \$5	8oz \$9	Sake Bomb	\$12
Cold Sake	4oz \$5	8oz \$9	(1 set/2 shots. 2 shots of sake & 2 glasses of beer)	

Moonstone Asian Pear Sake (750ml) \$7/\$30

A pleasant balance of crisp Ginjo sake with a hint of dryness and fresh, lightly sweet pear. Pronounced aroma with a smooth flavorful finish.

Moonstone Coconut Lemongrass Nigori (750ml) \$7/\$30

This velvety Nigori sake is a fun blend of premium Ginjo sake and lush, all-natural creamy coconut and tangy exotic lemongrass-infused flavor.

Moonstone Plum (750ml) \$7/\$30

Rich and ripe plum flavor accented with a hint of almond and a decadent sweetness with a pronounced aroma and color to match.

Kigen Sake (180ml) \$8

Aromas of Asian pear, red apple, pineapple, cracked peppercorn, and ginger with a supple, bright, dryish light body and a tingling, brisk banana chips and pastry finish.

Gekkeikan Cap Ace (180ml) \$8

Medium-bodied with mild flavors and a clean, dry finish.

Sho Chiku Bai Nigori Crème De Sake (300ml) \$14

Nigori Silky Mild emits the fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard.

Premium Ginjo Nigori (300ml) \$14

The nose of this fetching Nigori Sake is soft but filled with delectable fruit. Enjoy the flavors of cantaloupe, watermelon, banana, and pineapple, accented by traces of vanilla and walnut.

Kizakura Pure (300ml) \$14

This sake pours clear and still, just like water. Nose is light, umami, rice, and some lychee, also you will be able to find hints of melon. Dry and crispy on the palate, can be drunk both chilled and hot and goes very well with appetizers.

Sawa Sawa Sparkling Sake (250ml) \$12

This sparkling sake is off dry and has been popular with all of the staff that have tasted it! This sake tastes like angel food cake while being light. Not overly sweet and is tons of fun at a great price.

Gekkeikan Haiku Premium Sake (750ml) \$25

Juicy aromas of apple and pear, with tropical notes of pineapple and mango. Sweet and fruity on the palate. Tangy acidity with a slightly nutty umami finish makes for a clean and refreshing finish.

Homare Strawberry Nigori (300ml) \$20

The nose on this incredibly popular infused Nigori is a very straightforward collection of strawberry, cream, honey, and rice aromas. It's elegant, creamy, and very strawberry in a balanced and gentle flow.

Hana Sake Lychee (750ml) \$7/\$30

This sake has captivating lychee aromatics and a sweet, full-bodied palate of lychee, yellow peach, and lemon lime notes.

Hana Sake Fuji Apple (750ml) \$7/\$30

Hana Fuji Apple has an appealing aroma on the palate with the crisp tartness of a delicious Fuji apple. The lovely lingering finish continues the taste of rich apple flavor.



DRINKS

Hana Sake White Peach (750ml) \$7/\$30

Delightful aromas and flavors of just-ripe, white peaches in cream with a sweet, full-bodied palate.

Hana Sake Pineapple (750ml) \$7/\$30

This is an engaging flavored sake with the aroma and flavor of perfectly ripe, freshly cut pineapple. It is slightly sweet with a rich mouthfeel.

Yuki Lychee Flavored Nigori (375ml) \$20

Pretty aromas of lychee fruit and rose petals lead into a creamy palate with silky texture. Lightly tart, fresh fruit balances the sweetness.

Yuki White Peach Nigori (375ml) \$20

Notes of tart white peach and fresh almond shown as gentle aromas and rich flavors in this creamy, full-bodied nigori sake. Sweet and mouth-watering with surprisingly clean finish.

Yuki Mango Nigori (375ml) \$20

Lovely aromas of fresh tropical mangos and yellow peaches jump out of the glass. This nigori is full-bodied and creamy in the mouth with well-balanced sweetness and long-lasting flavors of mango and peach.

Yuki Strawberry Nigori (375ml) \$20

Created using all-natural ingredients, YUKI Nigori Strawberry promises a cloudy texture bursting with silky and creamy strawberry notes. It's a delicious way to end a meal or kick back and relax.

TY KU White Label (720ml) \$35

Fresh and smooth with subtle pear notes, leaving softness on the palate.

TY KU Black Label (720ml) \$35

Refined and smooth flavor Sake with a subtle hint of spice and peach underneath. Creamy and soft with a deep viscosity that coats your palette to result in a long finish which ends delightfully crisp.

WINE

RIESLING

Wilhelm Bergmann Riesling (Germany) \$20

Made from Riesling and Muller-Thurgau grapes, hints of peaches and green apples are balanced perfectly with crisp acidity to provide a clean and fresh finish.

Sky Fall Riesling (Washington State) \$26

Aromas of nectarine, white peach and honey weave together elegantly. Flavors of stone fruit blossoms, lemon grass and tangerine lead to a balance of sugars and elegant acidity.

PINOT GRIGIO

Dazante Pinot Grigio (Italy) \$30

The enticing aromas are fragrant with flowers and fresh fruit that carry through to the crisp, dry finish. Spicy nuances intertwine with mandarin orange, pineapple and peach notes on the palate.

Barone Fini Pinot Grigio (Italy) \$28

Valdadige, Veneto, Italy- Dry and crisp with characteristic almond overtones, this 100% varietal wine features lively fruit flavors and a smooth finish

ZINFANDEL

Barefoot White Zinfandel (California) \$28

Refreshing with tropical aromas of fresh pineapple and sweet citrus. Flavors of ripe strawberries and pears intensify the smooth, crisp finish.

CHARDONNAY

Canyon Road Chardonnay (California) \$30

Medium-bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice.

Rodney Strong Chardonnay (California) \$30

Sonoma, CA- Bright lemon and apple aromas mingle with hints of toasty barrel complexity. On the palate, pear and pineapple mix with spice and refreshing acidity.

Barefoot Riesling (California) \$26

Barefoot Riesling hits all the right fruit-filled notes with perfect pitch. A delicate orange blossom aroma bounces off juicy apple and tangy lemon flavors for a slightly sweet finale.

Robert Mondavi Private Selection Pinot Grigio (California) \$26

Robert Mondavi Private Selection Pinot Grigio White Wine showcases fresh, fruity flavors of melon and citrus framed by a crisp acidity. Honeydew, ripe melon, and flinty mineral notes dominate the nose.

Robert Mondavi (California) Private Selection Zinfandel \$26

Slightly off-dry, medium-bodied red with a bright finish. Bursting with aromas of rich, brambly boysenberry, rhubarb pie, cloves, and black pepper, this delicious red wine is perfect for many occasions.

Robert Mondavi Chardonnay (California) \$26

California- The nose reveals ripe apple, melon, citrus and tropical fruit aromas enriched by creamy malolactic tones, spicy French oak nuances and enticing baked bread scents.



DRINKS

SAUVIGNON BLANC

Whitehaven Sauvignon Blanc (New Zealand) **\$48**

Marlborough, New Zealand - A full flavored, medium-bodied wine, with an abundance of vibrant currant and gooseberry flavors, that linger on the dry, clean finish. Enjoy with salads, poultry, shellfish and Pan-Asian cuisine.

Prophesy Sauvignon Blanc (New Zealand) **\$32**

Flavors of grapefruit, lychee and Meyer lemon offer crisp, citrus refreshment, complemented by aromas of fresh cut grass and cool sea air in this traditional and refreshing Sauvignon Blanc.

Vina Casablanca Sauvignon Blanc (Chile) **\$30**

This Sauvignon Blanc is pale yellow in color with light green hues. The nose offers tropical fruit like lychee and passion fruit. The fresh mouth is intensely acidic, with mineral notes, delicious texture and creaminess. Long, persistent finish.

CABERNET SAUVIGNON

Canyon Road Cabernet Sauvignon (California) **\$30**

Medium-bodied wine with rich and flavorful hints of ripe raspberry and a velvety smooth finish.

Salmon Creek Cabernet Sauvignon (California) **\$26**

Salmon Creek Cabernet Sauvignon provides an intriguing blend of flavors. Notes of black cherry, black olive, juniper and anise are prevalent and are amplified by the fullness of the body.

SHIRAZ

McWilliam's Cool Climate Shiraz (New Zealand) **\$36**

Dark purple with purple hues. Intense lifted fruit forward aromatics of blackberry and plum mixed with dark spices. Succulent and juicy with plentiful spicy red and dark berry fruit.

MERLOT

Columbia Winery Merlot (Washington) **\$36**

The deep ruby color hints at the enticing aromas and fruit flavors of dark berries and ripe plum on the richly textured palate. With mouth-watering acidity, the lingering finish features notes of vanilla and toasty oak.

PINOT NOIR

Mirassou Pinot Noir (California) **\$26**

Opening with notes of ripe red and black cherry, this wine's lush layers of fresh raspberry, strawberry jam and pomegranate are balanced with hints of oak and vanilla. Light-bodied and bright, it's rich in heritage and easy-drinking deliciousness.

Robert Mondavi Private Selection Pinot NOIR **\$26**

Cherry, raspberry, roasted nuts, mint and toasty oak aromas with silky strawberry and cherry cordial

HOUSE WINES

Chardonnay, Cabernet, Merlot, White Zinfandel, Riesling, Pinot Noir, Pinot Grigio, Sauvignon Blanc, Shiraz

\$6

Ely Sauvignon Blanc (California) **\$32**

The Callaway Ely Reserve Sauvignon Blanc is crisp and fresh, with clean aromas of kiwi fruit and grapefruit with zesty flavors of gooseberry and passionfruit.

Robert Mondavi Sauvignon Blanc (California) **\$26**

A not-too-dry, mouthwatering, light-bodied white wine with flavors of lime, lemongrass, melon and a hint of floral.

CK Mondavi Cabernet Sauvignon (California) **\$26**

This Cabernet Sauvignon has a classic, deep red color, that is rich with cherry and blackberry flavors with a hint of oak and a long, silky finish for a perfectly balanced wine.

Layer Cake Shiraz (Australia) **\$30**

South Australia- Dark, dense and creamy, complex aromas of black plum, Bing cherry, blackberry and pepper.

Canyon Road Merlot **\$32**

Plum and black cherry aromas lie at the center of a richly fruity bouquet that is complemented by slight oak and vanilla notes. The palate is soft, approachable and fruity, making this wine a great choice for all occasions and meals.

 Available by the glass