

# Drink

## Shaken 12

### Zen

*zen green tea liqueur,  
peach schnapps,  
sauvignon blanc*

### Heaven

*absolut mandarin  
pineapple, orange and  
cranberry juice*

### Juicy

*absolut peach vodka,  
strawberry syrup,  
passion fruit juice*

### Balance

*hornitos tequila, lychee  
liqueur, sour mix,  
orange juice*

### Pure

*black orchid plum sake,  
ketel one vodka,  
pineapple juice*

### Simple

*absolut citron, yuzu  
juice, sweet and  
sour, blackberry puree*

## Rocks 10

### Fragrant

*tanqueray rangpur gin,  
home-made simple syrup,  
pomegranate juice, fresh  
lemon juice, club soda*

### Natural

*bacardi rum,  
muddled watermelon,  
cucumber and mint,  
lime juice, sprite*

### Sumptuous

*smirnoff vanilla vodka,  
grapefruit juice, home-made  
simple syrup and orange  
bitters, lemongrass stick*

### Opulent

*amaretto di saronno  
midori melon liqueur,  
parrot bay coconut rum,  
sweet and sour*

### Distinct

*ginger lemongrass infused  
finlandia vodka, zen green  
tea liqueur, triple sec,  
sweet and sour*

### Fresh

*crop cucumber vodka,  
chambord, muddled  
cucumber and basil,  
white cranberry*

### Divine

*bacardi rum, myers's  
dark rum, apricot and  
berry elixir, pineapple  
juice, orange juice*

### Savory

*coconut lemongrass sake,  
finlandia vodka,  
blue curaçao,  
pineapple, sour mix*

# Imbibe

## Mingle 9 36

*Reisling Mirassou, California 2007*  
*Pinot Grigio Pighin, Friuli 2005*  
*Chenin Blanc / Viognier Pine Ridge, Napa 2007*  
*Chardonnay Château St. Jean, Sonoma 2006*  
*Merlot Bonterra Vineyards, Mendocino County 2006*  
*Cabernet Sauvignon Kenwood "Yulupa", Sonoma 2005*

## Captivate 12 48

*Pinot Gris King Estate, Oregon 2007*  
*Sauvignon Blanc Honig, Napa 2007*  
*Albarino Paco & Lola, Spain 2007*  
*Chardonnay Chalone Estate, Central Coast 2006*  
*Pinot Noir Parker Station, Central Coast 2007*  
*Shiraz Yangarra, McClaren Vale 2006*  
*Merlot Kendall Jackson "Vintner's Reserve", Sonoma 2005*

## Indulge 15 60

*Gewürztraminer Firestone, Santa Ynez Valley 2007*  
*Chardonnay Hess Siskol Vineyard, Napa 2006*  
*Chardonnay La Crema, Russian River 2006*  
*Pinot Noir Byron, Santa Maria Valley 2007*  
*Zinfandel Consentino Cigar Zin, Napa 2005*  
*Cabernet Sauvignon Hanna, Sonoma 2004*

## Celebrate Bottle

*Piper-Heidsieck Brut NV 21 Split*  
*Moët & Chandon "White Star" 42 Half 94*  
*Veuve Clicquot "Yellow Label" 110*  
*Perrier Jouvët "Fleur de Champagne" 190*

## Satisfy Glass Bottle

*Sake Momokawa "Silver" 6 34*  
*Sake G 8 41*  
*Sake Nagasake Plum 375ml 9 36*

## Refresh

*Kirin Ichiban 16oz. 8*  
*Harbin Lager 20oz. 9*  
*Morimoto Black Obi Soba Ale 20oz. 9*  
*Maudite Bottle Fermented Red Ale 25.4oz. 11*

## Entertain Bottle

*Vodka Grey Goose, France 184*  
*Gin Tanqueray "Rangpur", Great Britain 164*  
*Scotch Johnnie Walker Black, Scotland 184*

*For your convenience an automatic 18% gratuity charge will be added to the bill for parties of 8 or more*

# Sushi

Nigiri \$3 each  
sushi rice, fresh fish

fresh white fish  
bbq eel  
cured salmon

Maki \$5 six pieces  
nori, rice, fish rolled

octopus  
salmon  
sweet shrimp

Sashimi \$9 three ounces

tuna  
yellowtail

25 50 75 100

designed for one

**omakase** — our sushi chefs will prepare a tasting  
inspired by today's arrivals from the farm and sea

- Signature Cucumber Roll** 11  
cucumber wrapped salmon, tuna, kani kama, cream  
cheese, masago, wasbi pineapple dressing
- Lava Roll** 15  
crab, avocado, cucumber topped with shellfish
- Rainbow Roll** 15  
crab, avocado, cucumber topped with fish
- Dancing** 15  
crab, avocado, cucumber topped with eel
- Tempura Roll** 11  
tempura salmon and tilapia
- Spicy Crunch Roll** 12  
white fish, spicy krab, scallion, tempura crunch
- Yummy Roll** 11  
green soy wrapper, salmon, scallion, cream cheese,  
sweet miso sauce
- Veggie Roll** 9  
Chef's selection of fresh garden vegetables
- California Roll** 11  
krab, avocado, cucumber
- Spicy Tuna Roll** 14  
cucumber, spicy tuna

*NOTE: Select items are prepared in Peanut Oil*

*Eating raw or partially cooked seafood, shellfish  
or meats has the potential to  
cause illness in certain people.*

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## Edamame 5

steamed, sea salt

## Traditional Miso Soup 8

mushroom, scallion, lotus root, tofu

## Coconut Curry Crab Bisque 8

rich and creamy

## SORA Salad 8

Yuzu ginger vinaigrette

## Sashimi Salad 19

tuna, salmon, escolar, cucumber,  
sesame seeds, wasabi dressing

## Spicy Tuna Nachos 13

spicy tuna, wasabi nori chips

## Steamed Dumplings 13

pork, assorted sauces

## Bento Box of the Day 16

your server will share today's chef inspired selection

## Bao Bun Sandwiches 18

your choice of one:

barbeque pulled pork

vegetable and tofu stir fry

miso glazed fresh fish of the day

served with: Asian slaw, sriracha mayonnaise, lemon  
chili sauce, sweet soy and prawn chips

enjoy from 11:30am to 4:00pm

## Edamame

nosh 5                      share 12

## Lobster Fritters

crispy nori, lemon chili dipping sauce, prawn chips  
nosh 13                      share 21

## Shrimpzilla

saltwater prawn summer roll, noodles, peanut sauce  
nosh 11                      share 19

## Spicy Tuna Nachos

spicy tuna, wasabi nori chips  
nosh 13                      share 21

## Steamed Dumplings

pork, assorted sauces  
nosh 13                      share 21

## Sashimi Salad 19

tuna, salmon, escolar, cucumber,  
sesame seeds, wasabi dressing

Miso Soup or SORA Salad 8

Coconut Curry Crab Bisque 8

## Oven Roasted Five Spice Duck

wonton basket, tempura vegetables, peanut sauce  
28

## Shoyu Wagyu Sirloin

clear noodle stir-fry, tempura bok choy,  
ginger hoisin sauce, bao bun  
60

## Miso Glazed Chilean Sea Bass

shiso scented white rice, Japanese cucumber slaw  
asian beurre blanc  
29

## Ginger Bread Pudding

8

enjoy from 5:00pm to 11:00pm

# Entertain

## Flirt 144

Canadian Club  
Bacardi  
Captain Morgan  
Myers's Dark  
Dewar's  
José Cuervo Gold

## Persue 164

Crown Royal  
Tanqueray "Rangpur"  
Parrot Bay Coconut  
Johnnie Walker Black  
Absolut  
Ketel One

## Persuade 184

Grey Goose  
Belvedere  
Jack Daniels  
Maker's Mark  
Bombay Sapphire  
Patron Silver