

SUSHI & SASHIMI

	Nigiri	Sashimi
Tuna (Maguro)	14	18
Yellowtail (Hamachi)	15	19
Salmon (Sake)	14	18
Fresh Water Eel (Unagi)	15	19
Octopus (Tako)	14	18
Crabmeat (Kani)	12	15
Peppered Tuna	14	18

SUSHI ROLLS

	Hand Roll	Cut Roll
California	13	15
Spicy Tuna	14	16
Vegetable	10	12
Philly	13	15
Eel & Cucumber	16	18
Shrimp Tempura	16	18
Salmon	14	16
Rainbow	19	21
Spider	18	20
Yellowtail	16	18

SPECIALTY ROLLS

Lillie's Roll 20
Spicy tuna, avocado & eel sauce

Yum Yum Babe 23
Shrimp tempura, crab mix, cucumber, spicy salmon, avocado & spicy ponzu mayo

Dragon 20
Kani kama, cream cheese, cucumber, masago, tuna & avocado

Sex On The Beach 21
California roll, spicy tuna, jalapeños & spicy yummy sauce

Kamikaze 22
Shrimp tempura, cream cheese, jalapeño, kani kama, wasabi tobiko, Sriracha & dried shallots

Stop, Drop, & Roll 22
Tempura Shrimp, Avocado, Spicy Mayo, Topped with Kani & Eel Sauce

The Boardwalk 24
Crunchy soft shell crab, cucumber, spicy tuna, crabmix, & sweet soy

Rising Sun 23
House made pepper tuna, spicy tuna, avocado, & orange masago

Samurai 22
Salmon, spicy tuna, avocado, fried asparagus, panko bread crumbs & spicy mayo

SMALL PLATES

- Edamame 10
- Pot Stickers 17
Soy vinegar sauce
- Vegetable Spring Rolls 18
Sweet & sour duck sauce
- Crab Rangoon 16
Spicy plum sauce
- BBQ Spare Ribs 19
Chinese BBQ sauce & sesame seeds
- Crispy Dynamite Shrimp 19
Spicy mayonnaise
- Shrimp Tempura 18
Mirin sauce

Chicken Wings 21
Tempura Battered in Garlic Seasoning and Deep Fried

Cold Jellyfish 20

Egg Rolls 16
Duck sauce

Vegetable Tempura 15
Mirin sauce

SOUPS & SALADS

Wonton 14
Shrimp & pork stuffed wontons, seasonal vegetables

Seafood Soup 22
Shrimp, Scallop, White Egg, Tofu

Miso Soup 11
Tofu, seaweed, & scallions

Hot & Sour 11
Chicken broth, bamboo shoots, mushroom, tofu, dark soy & egg

Kani Salad 11

Marinated Seaweed Salad 12
Topped with carrots & sesame seeds in a soy ginger marinade

House Salad 12
Iceberg lettuce, julienned carrots, sliced cucumbers, tomatoes & crispy wonton cracker

RICE & VEGETABLES

House-Fried Rice 19
Beef, pork, chicken, vegetables & Kimchi

Kimchi Fried Rice 14

Crab Fried Rice 38
Crabmeat & scallions

Vegetable of the Day 20

XO Seafood Fried Rice 34

XO String Beans 21

DESSERTS

Green Tea Gelato 10

Red Bean Gelato 10

Mochi Ice Cream 10
Assorted Flavors

NOODLE BOWLS

Vietnamese Pho 22
Fish balls, beef balls, rare beef or a combination

Chicken Noodle 21
Shredded chicken, scallions & seasonal vegetables

Vegetable Noodle 19
Thin egg noodles, fresh enoki mushrooms, snow peas, yu choy, bean sprouts, scallions & fried shallots

Wonton Egg Noodle 21
Shrimp & Pork Stuffed Wonton, Egg noodles, & Seasonal Vegetable

Curry Brisket 25
Beef brisket braised in Malaysian curry sauce

Fish Ball 20
Steamed and fried fish balls & seasonal vegetable

Spicy Seafood Udon Noodle 38
Shrimp & scallop with Shanghai bok choy

CHEF SPECIALTIES

Stew Curry Beef Brisket 33
With Potato and White Rice

Chilean Sea Bass 62
Steamed or Pan Fried

Kalbi Korean Short Rib 39

WOK ENTRÉES

Served with Steamed Rice

Substitute Shrimp \$6 With Any Entrée

Sweet & Sour Chicken 27
Traditionally prepared with bell peppers & pineapple

General Tso's Chicken 27
Crispy fried chicken, spicy garlic sauce & broccoli

Happy Family 33
Stir-fried BBQ pork, chicken, shrimp & mixed vegetables

Beef & Broccoli 31
Stir-fried with garlic & ginger in oyster sauce

Pepper Steak 31
Stir Fried with Bell Peppers and Onions in a Light Oyster Sauce

Mongolian Beef 31
Yu choy, onions, & scallions

XO Shrimp 42
Stir-fried jumbo shrimp, XO sauce

WOK - FRIED NOODLES

Stir-Fried Lo Mein Noodles 23
Chicken, pork or vegetables
\$3 upcharge for shrimp or beef option

Hong Kong Crisp Seafood Noodles 32
Shrimp, scallops & squid with Chinese mixed vegetables

Stir-Fried Beef Chow Fun 28
Bean sprouts & scallions

Stir-Fried Pad Thai 23
Chicken, pork or vegetables with a peanut topping
\$3 upcharge for shrimp or beef option

Singapore Noodle 27
BBQ Pork, Shrimp, & Chicken in Curry

WINE

	GLASS	BOTTLE
Korbel Brut Sparkling	11	
Martini & Rossi Asti Spumante	11	43
Veuve Clicquot Brut 'Yellow Label'		100
Sterling Pinot Grigio	9	35
Pine Ridge Chenin Blanc - Viognier	10	39
Coppola 'Director's Cut' Chardonnay	10	39
Provenance Sauvignon Blanc	9	35
Cakebread Sauvignon Blanc	16	63
J. Lohr Bay Mist Riesling	9	35
Cono Sur Pinot Noir	9	35
Casa Lapostolle Merlot	8	31
Terrazas Cabernet Sauvignon	10	39
Jordan Cabernet Sauvignon		110
Takara Plum	9	31

BEER

Bud Light, USA	6.5	Asahi Super Dry, Japan	7.5
Budweiser, USA	6.5	Kirin Ichiban, Japan	7.5
Coors Light, USA	6.5	Kirin Ichiban Light, Japan	7.5
Corona, Mexico	7.5	Sapporo, Japan	7.5
Heineken, Holland	7.5	Sapporo Reserve 22 oz., Japan	8.25
Michelob Ultra, USA	7	Soju, Korea	12
Miller Lite, USA	6.5		
Stella Artois, Belgium	8		

SAKE

	GLASS	BOTTLE
Junmai - (Clean & Well Structured)		
Joto 'The Green One' (720ml) Fruity & clean	15	48
Shichi Hon Yari 'The Seven Spearsman' (720ml) Smooth, dry & heavy	18	62
Joto One Cup 'The Graffiti Cup' (200ml) Fresh, juicy green grape		8
Junmai Ginjo - (Premium)		
Yuki No Boshu 'Cabin in the Snow' (300ml) Heavy fruit & taste		40
Junmai Nigori - (Unfiltered)		
Joto 'The Blue One' (720ml) Dry, Milky, coco, nutty & fruity	15	48
Futsushu		
Yuri Masamune 'Beautiful Lily' (720ml) Mellow, mild sweetness	20	90
Daiginjo		
Joto 'The One with Clocks' (300ml) Smooth, spiced apple & dry		48
Umeshu (Plum Sake)		
Joto 'The Plum One' (720ml) Bright, rich plum, deep sweetness		78
Hot Sake		
Gekkeikan	10	

COCKTAILS

13

Orange Blossom

Haku vodka, dry sake, Pavan orange blossom liqueur, cherry blossom

Day Lily

Effen yuzu vodka, Dekuyper orange liqueur, apricot nectar, fresh sour mix, cucumber wheel, hibiscus flower

Gin Yuzu Sparkler

Roku gin, Monin yuzu puree, fresh lemon juice, simple syrup, club soda, grapefruit, mint

Osaka Old Fashioned

Suntory toki whiskey, Demerara syrup, cherry dark vanilla bitters, angostura bitters, luxardo cherries

East Meets Manhattan

Knob creek bourbon, Suntory Toki whiskey, amaro lucano, angostura bitters topped with dehydrated orange wheel

Effen Good Time

Effen yuzu vodka, Dekuyper ginger liqueur, green tea simple syrup, fresh grapefruit juice, fresh lime juice, cucumber

Tea Service

Suntory Toki whiskey, green tea simple syrup, fresh lemon juice, mint, thyme

Garden Party

Effen yuzu vodka, green tea simple syrup, fresh lime juice, mint, cucumber

HAPPY HOUR

SMALL PLATES

Edamame 6	Vegetable Tempura 9
Chinese Pulled Pork 9 Bao buns	Vegetable Spring Rolls 9 Sweet chilli sauce
Dragon Shrimp 9 Spicy mayo, Sriracha	Chicken Pot Stickers 9 (6) Ginger-scallion soy sauce

SKEWERS

Chicken Satay 7 Peanut satay sauce
Beef Satay 8 Peanut satay sauce
Shrimp Satay 8 Peanut satay sauce
Sweet & Sour Chicken 7 Bell pepper, pineapple, sweet & sour dipping sauce

SUSHI ROLLS 9

Spicy Tuna Roll • Salmon (Sake)
California Roll • Philly Roll

SPECIALTY ROLLS 10

Lillie's Roll Spicy tuna, avocado, eel sauce
Taste of A.C. Roll Kani, takuan, cucumber, eel sauce
Shanghai Sunset Shrimp tempura, avocado, masago

HALF-PRICED BOTTLES OF SAKE

Zipang 14	Rihaku Wandering Poet 19
Hou Hou Shu 17	Dewatsuru Junmai Nigori 29
Hiro Red 17	Tozai Snow Maiden 15

HOUSE SAKE 5

DOMESTIC BOTTLED BEER 4

Bud Light • Budweiser • Coors Light
Michelob Ultra • Miller Lite

IMPORTED BOTTLED BEER 5

Asahi • Kirin Light • Kirin Ichiban • Sapporo
Heineken • Corona Extra

HOUSE WINES 6

Cabernet • Merlot • Chardonnay • Riesling

SPECIALTY DRINKS 7

Green Tea Time
Malibu Mango
Jeju Sunset