

## Sushi Rolls

Sushi prepared by hand to order and cannot be coursed with entrees.

### Oyster Shooters \$8

3 Fresh east coast oysters on the half-shell served with jalapeno salsa, Asian cocktail sauce, and ponzu minionette.

### Nitro Roll \$18

Tempura shrimp, yuzu pepper aioli, avocado, pineapple & mango, rolled inside out topped with tuna, tobiko, and eel sauce.

### Shoshito Roll \$16

Spicy hamachi, tempura shoshito peppers and green onions, rolled futomaki style. Topped with eel sauce.

### Fiesta Roll \$18

Fresh yellowtail lightly marinated in Japanese style ceviche with cucumber, avocado, and green onions.

### Fat Tuesday Roll \$16

Cajun spiced, tempura fried Louisiana crawfish, jalapeno, mango, pineapple, and avocado topped with spicy tuna & tobiko.

### Spring Roll Futomaki \$12

Lightly fried lemon grass and shrimp spring roll, cucumber sprouts, and carrots rolled inside out. Topped with roasted red pepper pico de gallo and sweet chili sauce.

## Classic Rolls

### Spicy Tuna Roll \$9

Tuna with spicy aioli.

**Spicy Vegetarian Roll \$7**  
Carrots, kaiware sprouts, cucumber, green onion, kim chee, and avocado.

**Ghengis Khan Roll \$11**  
Tempura shrimp, avocado, green onion, and tobiko served with a sweet Thai chili sauce.

**California or Spicy California Roll \$11**  
Crab, cucumber, avocado, and sesame seeds.

**Unagi Roll \$11**  
Fresh water eel, green onion, served with eel sauce.

**Spider Roll \$13**  
Fried soft shell crab, kaiware sprouts, served with eel sauce.

**Death Roll \$13**  
Fried soft shell crab, kaiware sprouts and death paste, served with jalapeno sauce

**Any Tempura Roll \$2**

## Entrées

**Sweet Miso Glazed Black Cod \$34**  
Marinated in shiro miso and broiled golden brown, served with an Asian noodle egg foo yong, and kung pow vegetables.

**Coconut Crusted Tofu \$25**  
Crispy fried and arranged on a bed of stir-fry vegetables, enhanced with sweet soy sauce.

**Grilled Beef Tenderloin \$38**  
Lamb-bacon wrapped beef tenderloin with a Thai basil demi-glace. Served with roasted garlic kung pao potato purée, accompanied by wok seared asparagus, shiitake mushrooms, and baby carrots.

**Pan Seared Mahi-Mahi \$32**  
Wasabi green pea crusted mahi-mahi, pan served and seared with red curry fried rice, kung pao braised bok choy, tropical fruit salsa and lemon-thyme beurre blanc.

**Bourbon-Hoisien Chicken Breast \$30**  
Grilled bone-in chicken breast stuffed with sundried tomato, spinach and brie cheese. Glazed with a bourbon hoisien maple sauce. Served with creamy Chinese five spiced polenta and grilled summer vegetables.

**Teriyaki Sizzle Pan \$28**  
Choice of grilled chicken, beef, shrimp, or tofu accompanied by grilled summer vegetables, served on a sizzling platter and finished with house made teriyaki sauce.

Tofu \$19, Combo \$32

## Shabu Shabu

**Choose your Broth**  
Vegetarian- 100% vegetable stock, with shiitake mushrooms, red peppers, ginger, garlic, & Thai basil.

Thai Coconut- Chicken stock flavored with kaffir lime leaf, ginger, garlic, coconut milk, lemon grass and Thai chili.

Traditional- Dashi & mirin.

**Choose your Meat**

Tofu bento	\$26	Seafood bento	\$32
Beef or Chicken	\$30	Combo bento	\$32
Extra Shabu Meat	\$12		



## Appetizers

### Pot Stickers \$10

Filled with beef and pork, pan seared until crispy, flash steamed & served with sweet chili apricot glaze and a green papaya salad.

### Seafood Donabe \$18

Grilled assortment of seasonal seafood and mixed vegetables presented in a clay pot. Finished with yuzu soy and Thai basil.

Entrée size \$35

### Firecracker Shrimp \$15

Rock shrimp fried in a light tempura batter tossed with a creamy spicy sauce and tobiko, Served with teriyaki dipping sauce.

### Tempura Calamari \$16

Tender bona ika squid fried and tossed in Japanese 7-spice. Served with almond Thai basil pesto, wasabi yuzu aioli, and citrus nuac cham.

### Sashimi Sandwich \$14

Blackened Ahi tuna on buttery toast points with Namusu pickles, Hyashi seaweed, thin sliced tomato and wasabi aioli.

### Dim Sum \$12

Chef Robert's choice of bite-sized morsels served with our nightly dipping sauce.

### Yellow Curry & Pork Tamale \$12

Yellow curry masa and asian braised pork, steamed in a white corn husk and topped with a Hawaiian sweet onion salsa and ginger cilantro lime crème.

### Baked Oysters \$3 ea.

Fresh shucked east coast oysters topped with a mixture of pine nuts, panko, thai basil, and bacon. Baked golden brown and finished with ginger-yuzu hollandaise sauce.

## Tempura

Vegetable full \$14 half \$8  
Chef's choice of fresh summer vegetables.

### Seafood full \$20 half \$11

Shrimp, calamari, & chef's choice of fresh fish.

## Salads

### Shabu House Salad \$10

rlixed greens topped with crumbled bleu cheese, rosemary roasted pecans, and a caramelized onion filo wrapped poached pear. Dressed with an Asian pear vinaigrette.

### Hawaiian Poke Salad \$14

A Hawaiian style sashimi salad with fresh Ahi Tuna, cucumbers, hyashi seaweed, carrots, white onions, sprouts, tobiko, and sesame seed tossed in a mildly spicy soy-sesame dressing.

### Seared Tuna and Tomato Tower \$17

Sliced tomatoes marinated in balsamic soy sauce, layered with seared tuna and Thai basil. Served on a bed of organic greens drizzled with roasted tomato miso dressing. Without tuna \$12

### Warm Goat Cheese Salad \$14

Cashew and pine-nut crusted goat cheese medallions served on mixed greens with maple-cured dates, bacon, and sun-dried tomato pesto toast points. Dressed with a ginger, raspberry vinaigrette

## Sashimi & Nigiri

	Sashimi	Nigiri (2piece)
Maguro- Hawaiian Ahi Tuna	Mkt.	Mkt.
Magro- Blackened Tuna	Mkt.	Mkt.
Tombo- Albacore Tuna	\$14	\$7
Hamachi- Yellowtail	\$14	\$7
Small Sashimi Platter (12 pieces)	\$30	
Large Sashimi Platter (16 pieces)	\$40	

Choice of Sauces for Sashimi  
Togarashi Soy, Ponzu, Jalapeño Sauce, Truffle Ponzu.

## Noodle Bowls

Wok tossed fresh vegetables and your choice of udon or yaki-soba noodles. Pad Thai, coconut red curry, ginger honey soy, or teriyaki sauces.

Chicken, beef or shrimp \$14 Tofu \$12

## Sides

Squid Salad	\$8	Kung Pow Veg	\$6
Seaweed Salad	\$7	Miso Soup	\$4
Fresh Wasabi	\$4	Edamame	\$6
Egg Foo Yong	\$6	Blistered Beans	\$8