



## COLD

### Temaki Hand Rolls

Spicy tuna / wasabi / tuna / jicama / scallion	\$6
Crunchy shrimp / wasabi sauce / lettuce / crunchy rice	\$6
Barbecued eel / pickled jalapeno / mint / eel sauce	\$6
Vegetarian / sweet tofu / hijiki / pickled cucumber / basil	\$5

### Salads & Soup & Ceviche

Tuna Ceviche / coconut / pineapple / pico de gallo	\$10
Masa chicken salad / pulled chicken/ cabbage/ carrots/ piloncillo vinaigrette/ crispy noodle	\$8
Baby spinach salad / sautéed mushrooms / roasted red peppers / walnuts / black bean dressing	\$6
Hijiki seaweed-jicama salad / sesame / chayote / daikon sprouts	\$6
Smoked tomato soup / crab / mushroom / tofu	\$5

## HOT

### Seafood

Grilled baby octopus / chimichurri / pickled vegetables	\$9
Crispy crab won ton rolls / cream cheese / corn / mushroom / shiso / truffle / spice ponzu	\$12
Wok steamed mussels / chipotle-miso broth / ginger / scallion / bacon	\$7
Masa-panko calamari / madras curry / lime / red jalapeño / cilantro / mint / sweet & spicy chile sauce	\$6
Black cod / chipotle miso / pickled onion	\$13
Barbecued salmon / achiote ponzu/ spinach / bacon	\$10
Crunchy shrimp / chipotle aioli / sesame / scallion / masago	\$11
Fried oysters / bibb lettuce cup / spicy pickle / tomato / chile toreado remoullade	\$9

### Meat & Poultry

<b>Kobe Beef and Pork Meatballs</b> Cotija cheese / scallion / smoked tomato yuzu sauce	\$10	<b>Beef Tenderloin</b> Chimichurri / fingerling potatoes / mushroom escabeche	\$13
<b>Pulled Beef Tostada</b> Cilantro / Peanut / Bean Sprout / Cotija Cheese / Guacamole	\$8	<b>Green Curry Chicken</b> Grilled chicken thigh / potatoes / spinach / carrots	\$11
<b>Crispy Chicken Wing</b> Garlic / teriyaki / sambal	\$8	<b>Pork Belly Al Pastor Tacos</b> Steamed bun / pineapple preserve / red fresno / lime / cilantro / pickled onion	\$6
<b>Kobe Beef Brisket</b> Oaxaca cheese potato / achiote citrus sauce	\$14		

### Vegetables

<b>Fried Tofu</b> Sautéed spinach/ sweet & spicy chile sauce	\$6	<b>Yucca Fries</b> Chimichurri / garlic / lime aioli dipping sauce	\$5
<b>Edamame</b> Salted / Steamed / Spicy	\$4	<b>Crunchy Wok Fried Okra</b> Soy / chipotle aioli	\$5

### Noodles & Rice

<b>Pork Tan Tan Noodles</b> Won ton noodle / mushroom / peanut / scallion / corn	\$8	<b>Shrimp &amp; Pork Fried Rice</b> Kim chee / chile guajillo / carrots / corn/ scallion / bean sprouts / cilantro	\$9
		*Can be made vegetarian \$6	

### Wood Oven

<b>Serrano Ham Flatbread</b> Goat cheese / cantaloupe / arugula / truffle / lime	\$8	<b>Tuna Sashimi Flatbread</b> Wasabi aioli / arugula / capers / yuzu / sea salt / red onion	\$11
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## SIGNATURE DRINKS

<b>Corzo Margarita</b> Corzo tequila / agave nectar / fresh lime juice	\$11	<b>Mojito MASA</b> Patron Pyrat rum / Bacardi light rum / mint / lime / Orange / agave nectar	\$10
<b>Patron Paloma</b> Patron tequila / fresh lime juice / grapefruit soda	\$12	<b>Caipirinha Pina</b> Leblon cachaca / lime / agave nectar / muddled pineapple	\$9
<b>Red Star</b> Herradura tequila / Chambord / agave Nectar / raspberry pure / fresh lime juice	\$12	<b>Eastern Breeze</b> Sake / Grey Goose pear / mango puree / agave Nectar / house sour mix / cranberry juice	\$12
<b>Sapphire Sun</b> Bombay Sapphire / peach brandy / passion fruit Puree / agave nectar / orange bitters / house sour mix	\$10	<b>Woodford and Ginger</b> Woodford Reserve bourbon / house-made ginger ale	\$10

## DRAUGHT BEERS

Heineken	\$7	Samurai Ale	\$7
Dos XX	\$7	Allagash White Ale	\$8
Sapporo	\$7	Peak Organic IPA	\$7
Amstel Light	\$7	Sierra Nevada Pale Ale	\$6
		NewCastle	\$6

Menu designed by Executive Chefs Kaz Okochi and Richard Sandoval and executed by Chef de Cuisine Antonio Burrell

Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness

# WINE & SAKE by the GLASS

<b>White</b>			
Cornaro 2008 Pinot Grigio, Italy	\$7	<b>Sparkling</b>	\$7
Saint M Riesling, Germany	\$8	Dibon Reserve Cava, Spain	\$9
Licia Albarigno 2008 Albarino, Spain	\$9	Riondo Prosecco, Italy	\$18
Ponga Marlborough 2008 Sauvignon Blanc, New Zealand	\$8	Moet Imperial Champagne, France	\$10
Chateau Bone Semi/Sauv. Blanc, France	\$8	Gruet Blanc de Noirs Rose, New Mexico	
Calina Chardonnay, Chile	\$7	<b>Red</b>	\$8
Layers Pinot Gris/Muscat/Semilion/Gewu, Australia	\$9	Angeline 2008 Pino Noir, California	\$8
<b>Rose</b>		Lockwood 2006 Cabernet, California	\$7
L'Estandon Rose Mourve/Grenac/Syrah, France	\$8	Calina Merlot, Chile	\$8
<b>Sake</b>		Donna Laura Ali Sangioveze, Italy	\$8
Dassai Daiginjo	\$11	Andeluna 2007 Malbec, Argentina	\$9
Snow Beauty Nigori	\$9	Clancy's Shiraz/Cab./Merlot, Australia	\$9
Suigei Junmai	\$8	Old Vines Zinfandel, Four Vines, California	\$9
		<b>Dessert</b>	\$9
		Bisol Moscato d' Asti 2008 Moscato, Italy	

## TEQUILAS

1800 Blanco	Corralejo Blanco	El Tesoro Anejo	Oro Azul Anejo	Don Celso
1800 Reposado	Corralejo Reposado	El Tesoro Paradiso	Partida Blanco	El Caudillo
1800 Anejo	Corralejo Anejo	Gran Centenario Blanco	Partida Reposado	Penacho Azteca
1800 Silver Select	Corzo Blanco	Gran Centenario Reposado	Partida Anejo	Arette Unique
Mestro Dobel	Corzo Reposado	Gran Centenario Rose Angel	Partida Elegante	El Lano
" 7" Leguas Blanco	Corzo Anejo	Gran Centenario Anejo	Patron Blanco	Herencia Mexicana Blanco
" 7" Leguas Reposado	Cuervo Gold	Gran Centenario Leyenda	Patron Reposado	Tonala Anejo
" 7" Leguas Anejo	Cuervo Black	Herradura Blanco	Patron Anejo	Tonala Especial Reposado
Cabo Wabo Blanco	Cuervo Tradicional	Herradura Reposado	Patron Platinum	Tonala Suprema Snejó
Cabo Wabo Rep	Cuervo Reserva	Herradura Anejo	Patron Burdeos	Stalion Anejo
Cabo Wabo Anejo	Cuervo Platino	Herradura Suprema	Sauza Blanco	Zopopan Silver
Cabo Wabo Uno	Don Eduardo Blanco	La Certeza Blanco	Siembra Azul Blanco	Zopopan Reposado
Casa Noble Blanco	Don Eduardo Reposado	La Certeza Reposado	Siembra Azul Reposado	Tres Manos ????
Casa Noble Reposado	Don Eduardo Anejo	La Certeza Anejo	Siembra Azul Anejo	Don Abraham Blanco
Casa Noble Anejo	Don Julio Blanco	Milagro Blanco	Sauza Hornitos Plata	Don Abraham Reposado
Cazadores Blanco	Don Julio Reposado	Milagro Reposado	Sauza Hornitos	Don Abraham Anejo
Cazadores Reposado	Don Julio Anejo	Milagro Anejo	Sauza Hornitos Anejo	Dos Manos Blanco
Cazadores Anejo	Don Julio 1942	Milagro SBR Silver	Sauza Tres G Blanco	Don Manos Reposado
Chinaco Blanco	Don Julio Real	Milagro SBR Reposado	Sauza Tres G Reposado	Don Manos Anejo
Chinaco Reposado	El Jimador Blanco	Milagro SBR Anejo	Sauza Tres G Anejo	Don Manos Extra Anejo
Chinaco Anejo	El Jimador Reposado	Milagro Romanse	Sauza Conmemorativo	Pepe Zevada Blanco
Corazon Blanco	El Jimador Anejo	Oro Azul Blanco	Tierras Blanco	Pepe Zevada Reposado
Corazon Reposado	El Tesoro Platinum	Oro Azul Reposado	Tierras Reposado	Pepe Zevada Anejo
Corazon Anejo	El Tesoro Reposado	El Destilador Repo	Tierras Anejo	

## RED WINE

<b>Malbec</b>			
Punto Final 2006, Argentina	\$28	<b>Cabernet</b>	\$30
Tamari, Argentina	\$30	Antiguas Reserva 2007, Chile	\$40
Graffigna Gran Reserva 2004, Argentina	\$48	Oberon 2006, California	\$34
1919, Argentina	\$25	Anabella, California	\$28
<b>Pinot Noir</b>		Gotham 2008, McLaren Valley	\$31
El Portillo 2008, Argentina	\$30	Cartlidge & Browne Paso Robles 2007, California	
De Loach 2007, California	\$32	<b>Merlot</b>	\$24
Cono Sur "Vision" 2008, Chile	\$29	Keltie Brook, North Coast	\$35
Tamar Ridge Devil's Corner 2008, Australia	\$30	Sageland, Washington	\$30
A to Z 2007, Oregon	\$43	Casa Silva Reserve, Chile	
<b>Zinfandel</b>		<b>Red Blends</b>	\$32
R&B, California	\$29	Lorinon Granache Blend, Spain	\$39
XYZin, California	\$38	Chateau Brisson Merlot/Cab., France	\$34
		Seven Surveys Shiraz/Mourv/Grenache, Australia	\$24
		Cotes du Rhone Grenache/Syrah, France	\$30
		Prima Voce Merlot/Cab., Italy	\$60
		Chateau Vignot Merlot/Cab. Franc/Cap.	

## WHITE WINE

<b>Riesling</b>			
Bebenheim Heimberger 2007, France	\$32	<b>Sauvignon Blanc</b>	\$20
Dr Loosen DR L 2008, Germany	\$28	Terra Andina 2008, Chile	\$24
Yalumba, Australia	\$25	Manu, New Zealand	\$47
Mooseland, Germany	\$32	Chateau de Sancerre, France	\$35
Pacific Rim, Washington	\$30	Emmolo 2008, California	\$31
<b>Chardonnay</b>		Momo, New Zealand	
Martin Rey 2007, California	\$36	<b>Albarino</b>	\$36
Tilia 2008, Argentina	\$20	Morgadio Legado del Conde Alba, Spain	\$40
Buehler, St. Helena, California	\$35	Finca de Arantei Estate 2007, Spain	
Sonoma Cutrer, California	\$45	<b>Torrantes</b>	\$30
Clos la Chance, California	\$25	Tamari, Spain	
<b>Pinot Grigio</b>		<b>Pinot Gris</b>	\$45
Benvolio, Italy	\$21	Trimbach, France	\$36
Zenato, Italy	\$27	Torii Mor Oregon/Williamet 08, Oregon	
Alois Lageder, Italy	\$36	<b>White Blends</b>	\$30
Ivivo Relluga, Italy	\$60	Pine Ridge Cheninblan/Viogner, California	\$35
Maretima, Italy	\$25	Luna Vineyards P. Grigio/Chard./Tocay/Sauv. Blanc, CA	\$21
		Puppeteer 08 Semi/Sauv. Blanc, Australia	\$25
		Basa Verdejo/Sauv. Blanc, Spain	

## SAKE

Hakushika Junmai Chokara 300ml	\$15	Kaguyahime Junmai 500ml	\$39
Taisetsu Ice Dome Junmai Ginjo 300ml	\$26	Nanbushi Junmai 500ml	\$51
Dassai Junmai Daiginjo 300ml	\$14	Ginban Banshu 50 Junmai Daiginjo 500ml	\$45
Sawasawa Sparkling 300ml	\$18	Suigei T. Junmai 720ml	\$75
Snow Beauty Nigori 300ml		Yumeakari Junmai Ginjo 720ml	