

SIGNATURE COCKTAILS

SAMURAI MAI TAI 13 Bacardi Superior, 151 Rum, Lahaina Dark Rum, Orgeat Syrup, Pineapple & Orange Juices	BLUE HAWAIIAN 11 Bacardi Superior, Malibu Rum, Blue Curaçao, Pineapple Juice & Sweet n' Sour
HURRICANE KOBE 12 Bacardi Superior, Lahaina Dark Rum, Gin, Amaretto, Grenadine, Pineapple & Grapefruit Juices	KOBE COLADA 11 Malibu Rum, Malibu Mango, Banana Liqueur, Pineapple Juice & Coconut Mix
TOKYO ICED TEA 14 Ketel One Vodka, Tanqueray Gin, Midori Liqueur, Bacardi Rum, Sweet n' Sour & Splash of Sprite	TENNESSEE MULE 11 Jack Daniel's, Canton Ginger Liqueur, Fresh Lime & Ginger Beer
TROPICAL STORM 15 Bacardi Gold, Malibu Rum, Lahaina Dark Rum, Galliano, Pineapple Juice, Orange Juice & Sweet n' Sour	MOSCOW MULE 11 Russian Standard Vodka, Canton Ginger Liqueur, Fresh Lime & Ginger Beer
RUM RUNNER 15 Bacardi Superior, Lahaina Dark Rum, Banana Liqueur, Cherry Brady, Grenadine, Sweet n' Sour & Orange Juice with 151 Float	JUNGLE BIRD 15 Bacardi Superior, Lahaina Dark Rum, Orange Bitters, Simple Syrup, Pineapple Juice & Lime Juice

SIGNATURE MARTINIS

KOBE APPLETONI 13 Ketel One Vodka, Dekuyper Sour Apple Pucker & Sweet n' Sour	LYCHETINI 12 Malibu Mango Rum, Dekuyper Peach Schnapps, Pineapple & Cranberry Juices
KOBE LEMON DROP 14 Ketel One Citroen, Cointreau, Simple Syrup, Sweet n' Sour & Fresh Lemon Juice	POMEGRANATINI 13 Ketel One Citroen, Triple Sec, Pama Pomegranate Liqueur & Cranberry Juice
KOBE COSMO 15 Grey Goose La Poire, Cointreau, Cranberry & Lime Juices	ISLAND BREEZE 13 Stoli Vanilla Vodka, Malibu Coconut Rum, Fresh Lime Juice, & a splash of Pineapple Juice
PEACHTINI 12 Ketel One Vodka, Peach Schnapps & Sour Apple Schnapps, Cranberry Juice & Orange Juice	ORANGE BLOSSOM 13 Stoli Blueberi, Absolut Mandarin & Stoli Razberi, Cointreau & Orange, Cranberry & Pineapple Juices
CUCUMBER SAKETINI 14 Sho Chiku Bai Sake, Ketel One Vodka, Yuzu Juice, Simple Syrup & Muddled Cucumber	SIDE CAR 14 Brandy, Cointreau, Simple Syrup, Sweet & Sour & Lemon Juice
MANHATTAN 13 Bulleit Rye Bourbon, Sweet Vermouth, & Reagan's Orange Bitters	

BEERS

JAPANESE			DRAFTS	7
Kirin Light	<i>Small</i>	6	Kirin Ichiban	
Kirin Light	<i>Large</i>	9	Widmer Hefeweizen	
Kirin	<i>Large</i>	9	Stella Artois	
Asahi	<i>Large</i>	9	Santa Monica IPA	8
Sapporo	<i>Large</i>	9		
DOMESTIC		5	IMPORTS	6
Budweiser			Amstel Light	
Bud Light			Blue Moon	
Coors Light			Corona	
Michelob Ultra			Heineken	
Miller Lite			New Castle	
O'Douls (Non-Alcoholic)			Samuel Adams	
			Rekorderlig Pear Cider	
			Guinness (11.2oz)	7

JAPANESE SAKE

HOT SAKE

Sho Chiku Bai	Small	5
<i>Hard & crisp (pair: mildly spiced foods)</i>	Large	8

PREMIUM COLD SAKE

Sho Chiku Bai Nigori (Unfiltered - 375ml)	15
<i>Lightly sweet, soft (pair: well seasoned foods)</i>	
Sho Chiku Bai (Ginjo -300ml)	16
<i>Silky and aromatic (pair: mildly spiced foods)</i>	
Hana Sake Lychee (375ml)	23
<i>Very sweet, aromatic (apéritif)</i>	
Kikusui (Jun-Mai Ginjo -300ml)	22
<i>Light with mild aromatics (pair: large variety)</i>	
Otokayama (Jun-Mai -300ml)	25
<i>Mild with earthy hints (pair: red meats)</i>	
Gekkeikan Horin (Jun-Mai Dai Ginjo -300ml)	28
<i>Smooth with hints of fruit (pair: white meats)</i>	

PLUM WINE

Takara	7/glass
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SPARKLING WINES

	<u>Glass</u>	<u>Bottle</u>
Prosecco, Aivissi, Italy	8 (split)	
Domaine Chandon Brut, Classic	9 (split)	32
Mumm Brut, Napa Valley	10 (split)	
Moet & Chandon White Star, France		80
Veuve Clicquot Yellow Label, France		85
Dom Perignon, France		250

WHITE WINES

SWEET WHITES

	<u>GLASS</u>	<u>BOTTLE</u>
Underwood Cellars Rose, Oregon	8	30
Charles & Charles Riesling, Columbia Valley	8	30
Lange Twins Moscato, Lodi Estate	8	30

PINOT GRIGIO

Tiziano, Venezie IGT	8	30
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SAUVIGNON BLANC

The Seeker, New Zealand	9	34
St. Supery, Napa Valley	12	46

CHARDONNAY

Deloach, California	8	30
Bianchi, Santa Barbara	10	36
Sonoma Cutrer, Russian River Ranches	14	50
Newton Unfiltered, Napa Valley		85
Cakebread, Napa Valley		90

RED WINES

MERLOT

	<u>GLASS</u>	<u>BOTTLE</u>
14 Hands, Washington State	8	30
Sterling Vintner's, Central Coast	10	38
Rutherford Hill, Napa Valley		48
Stag's Leap Wine Cellars, Napa Valley		75
Silverado, Napa Valley		85

CABERNET SAUVIGNON

Angeline, California	8	30
Raymond "R" Collection, California	10	38
St. Francis, Sonoma	14	50
BV "Rutherford," Napa Valley		65
Jordan, Alexander Valley		80
Beringer, Napa Valley		85
Joseph Phelps, Napa Valley		98

PINOT NOIR

Lander Jenkins, California	9	30
Buena Vista, North Coast	12	45
Alchemist, Willamette		60

OTHER INTERESTING REDS

Kaiken Reserva Malbec, Mendoza	9	32
Caricature, Lodi	10	36
Crusher Petite Sirah, Clarksburg	10	36
Hahn GSM Red Blend, Central Coast	10	36

APPETIZERS

EDAMAME

- Steamed & Salted 5.5
- Sautéed Garlic Butter 6.5

CRISPY CRAB

- WONTONS 8.5**
Mushrooms, crab and cream cheese stuffed wontons with sweet & sour sauce

CRISPY CALAMARI 13

- Battered and seasoned calamari served with spicy marinara

SOFT SHELL CRAB 12.5

- Tempura soft shell crab on a bed of greens served with ponzu sauce

YELLOWTAIL KAMA 14

- Yellowtail collar grilled to perfection and served with ponzu sauce

TEMPURA

- Assorted Tempura 10
- Shrimp Tempura 9
- Vegetable Tempura 8

BLACKENED CHICKEN

- EGGROLLS 11**
Blackened chicken and vegetable eggrolls drizzled with house spicy ranch

WINGS 13

- Chicken wings tossed in a choice of BBQ, teriyaki, or spicy buffalo sauce

KOBE BEEF SLIDERS 12.5

- Domestic Kobe Beef with cheddar, onion, mayo and BBQ sauce on Hawaiian roll

CHICKEN "KARA-AGE" 8

- Marinated fried chicken breast bites served with sesame-ginger aioli

FRIED GYOZA 6.5

- Deep fried beef and vegetable dumplings

SUSHI STARTERS

JALAPENO BOMB 7

- Jalapeno tempura stuffed with spicy tuna and cream cheese

LOVE LETTUCE WRAP 12

- Shrimp tempura, crabmeat and avocado wrapped in soy paper and lettuce

PEPPER CRUSTED 13

- SEARED TUNA (*Tuna-Tataki*)**
Pepper seasoned and lightly seared tuna with chef's house ponzu

SUSHI SAMPLER 16

- Fresh Big Eye Tuna, Salmon, Yellowtail, Shrimp, Whitefish, & California roll

OCTOPUS CARPACCIO 17

- Octopus sashimi with truffle oil

SHELLY SPECIAL 17

- Tuna sashimi topped with avocado slices in garlic butter sauce

POKE TUNA ON 13

- CRISPY LOTUS**
Seasoned poke tuna salad with sesame dressing on crispy lotus chip

YELLOWTAIL JALAPENO 17

- Yellowtail sashimi with jalapeno and ponzu

DESSERTS

ICE CREAM 4 Two scoops of vanilla or green tea ice cream (chocolate sauce and whip cream available)	STRAWBERRY LOVE 8 Tempura-fried strawberries rolled in cinnamon and sugar and served with crème anglaise and chocolate
MOCHI ICE CREAM 5.5 Soft round shells of rice cake filled with green tea or strawberry ice cream	MANGO RIPIENO 8 Mango sorbet served in its natural shell
CHOCOLATE TRUFFLE MOUSSE 8 Chocolate cake base surrounded by a decadent chocolate mousse dusted with cocoa powder	CHOCOLATE TARTUFO 8 Frozen zabaione cream center covered in chocolate gelato with caramelized hazelnuts
CHEESECAKE 7 Smooth and rich classic N.Y. Cheesecake	TEMPURA ICE CREAM 8 Battered and deep fried vanilla or green tea ice cream

BEVERAGES

SODA, ICED TEAS & HOT GREEN TEA 3.25 Coke / Diet Coke / Root Beer / Sprite / Lemonade Unsweetened Iced Tea / Tonic Water / Club Soda / Hot Green Tea
SPECIALTY SOFT DRINKS & ICED TEAS 4 Strawberry Lemonade / Arnold Palmer / Shirley Temple Roy Rogers / Iced Matcha Green Tea
FRESH JUICE (Non-refillable) 5 Apple / Pineapple / Orange / Cranberry / Tomato / Grapefruit
VIRGIN COCKTAILS 6 Pina Colada / Strawberry Daquiri / Margarita / Bloody Mary
COFFEE 3.5
FIJI BOTTLED WATER 5 Natural Artesian Water, Fiji
S. PELLEGRINO 4 Sparkling Natural Mineral Water, Italy
RED BULL 4.5