SAKE

<table>
<thead>
<tr>
<th>Size</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sho Chiku Bai Nigori 375ml</td>
<td>11.00</td>
</tr>
<tr>
<td>Sho Chiku Bai Re Junmai Daiginjo 300ml</td>
<td>17.00</td>
</tr>
<tr>
<td>Yuki Lychee Nigori 375ml</td>
<td>13.75</td>
</tr>
<tr>
<td>Hot Sake 250ml</td>
<td>8.00</td>
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<tr>
<td>Hana Lychee 375ml</td>
<td>12.00</td>
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<tr>
<td>Hana Pineapple 375ml</td>
<td>12.00</td>
</tr>
<tr>
<td>Shirkaba 300ml</td>
<td>18.00</td>
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</tbody>
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MARTINI 8

Lycheetini  
Sabe Vodka, Lychee Juice, Garnished with Lychee Fruit

Gingertini  
Sabe Vodka, Ginger Juice, Garnished with Ginger Candy

Geishatini  
Sabe Vodka, Ginger Juice, Hypnotic, Garnished with Cherry

Saketini  
House Sake, Dry Gin, Lime Juice, Garnished with Cucumber

Pomegranatetini  
Sabe Vodka, Pomegranate Juice, Garnished with Cucumber

Frenchtini  
Sabe Vodka, Chambord Raspberry, Pineapple Juice

Bee Buzzini  
Sabe Vodka, Orange Juice, Honey

ON THE ROCKS 7

Bloody Mary  
Sabe Vodka, Bloody Mary Mix, Sriracha, Garnished with Cucumber & Jalapeño

Mai Tai  
Sabe Rum, pineapple juice, Hurricane Mix, Lime Juice, Sabe Rum Floater

Margarita  
Sabe Tequila, Triple Sec, Margarita Mix  
Ask server for additional flavor options

Cuba Libra  
Sabe Gold Rum, Coke

Screwdriver  
Sabe Vodka, Orange Juice

Tequila Sunrise  
Sabe Tequila, Orange Juice, Grenadine Syrup

WINE

<table>
<thead>
<tr>
<th>HOUSE</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Proverb Pinot Grigio</td>
<td>5.75</td>
<td>17.25</td>
</tr>
<tr>
<td>Proverb Merlot</td>
<td>5.75</td>
<td>17.25</td>
</tr>
<tr>
<td>Proverb Chardonnay</td>
<td>5.75</td>
<td>17.25</td>
</tr>
<tr>
<td>Proverb Cabernet Sauvignon</td>
<td>5.75</td>
<td>17.25</td>
</tr>
<tr>
<td>Woodbridge Moscato</td>
<td>4.00</td>
<td>14.00</td>
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<tr>
<td>Champagne</td>
<td>4.00</td>
<td>12.00</td>
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WINES

<table>
<thead>
<tr>
<th>Size</th>
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</thead>
<tbody>
<tr>
<td>Twenty Acres Bogle Cabernet Sauvignon 8.00</td>
<td>28.00</td>
</tr>
<tr>
<td>Twenty Acres Bogle Chardonnay 8.00</td>
<td>28.00</td>
</tr>
<tr>
<td>Oyster Bay Sauvignon Blanc 7.00</td>
<td>23.00</td>
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<tr>
<td>Oyster Bay Rose 7.00</td>
<td>23.00</td>
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<tr>
<td>Storypoint Cabernet Sauvignon 28.00</td>
<td></td>
</tr>
<tr>
<td>Josh Cellars Red Blend 28.00</td>
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</tbody>
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BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dos Equis</td>
<td>5.00</td>
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<tr>
<td>Blue Moon</td>
<td>6.00</td>
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<tr>
<td>Samuel Adams</td>
<td>5.80</td>
</tr>
<tr>
<td>Thirsty Planet Bucket Head</td>
<td>5.25</td>
</tr>
<tr>
<td>Tsingtao</td>
<td>6.50</td>
</tr>
<tr>
<td>Kirin</td>
<td>5.50</td>
</tr>
<tr>
<td>Kirin Light</td>
<td>5.50</td>
</tr>
<tr>
<td>Sapporo</td>
<td>5.50</td>
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<tr>
<td>Asahi</td>
<td>5.50</td>
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</tbody>
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SPECIALTY DRINKS

Long Island Iced Tea 7.00
Mimosa (G) 5.00 (B) 14.00
Seabreeze 8.00
Sabe Vodka, Grapefruit, Cranberry

FROZEN DRINKS 7

Pina Colada  
Pick a flavor: Rose, Honey Dew, Mango, Kiwi, Strawberry, Passion Fruit, Lychee, Peach, Lavender.

Margarita  
Pick a flavor: Rose, Honey Dew, Mango, Kiwi, Strawberry, Passion Fruit, Lychee, Peach, Lavender.
DAILY DRINK SPECIAL
MONDAY $6 Specialty Drinks
TUESDAY $4 Selected Wines
WEDNESDAY $5 House Sake
THURSDAY $3.5 Bottled & Selected Beers
FRIDAY $2 Off Bottle Sake
SATURDAY $1 Carafe of Mimosas
SUNDAY

HAPPY HOUR
Monday to Friday 5:00 p.m. to 7:00 p.m. • Reverse 8:30 p.m. to 9:30 p.m.

HOUSE WINES 5
SELECT BEER 5

BITES
Shumai (4) 鮮蝦燒賣皇 5.5
Steamed Pork and Shrimp Dumplings.

Veggie Dumplings (3) 芹菜素饺 5 🍲
Seasonal vegetable in gluten free wrapper.

Gyoza (4) 炸饺子 5
Pork and Vegetables or Edamame or Chicken Lemon Grass

Veggie Spring Rolls (4) 三丝炸春卷 4.5 🍲

Steam Pork Rib 鼓汁排骨 6.5
Steam bone in rib with black sauce and jalapeño.

Braised Chicken Feet 鳳爪 5.5

Chicken Wings with spicy BBQ Sauce 干烹鸡翅 8

Rocky Shrimps 脆皮虾 7
Signature tempura shrimp tossed with sweet & spicy dressing

Baked Bun with BBQ Pork (3pc) 酥皮焗叉烧包 6

Sticky Rice in Lotus Leaf 古法糯米饭 6
Chicken, sausage, roast pork, mushrooms and rice wrapped in a lotus leaf.

Shrimp and Cheese Wontons 虾津云吞 6
Crispy wonton with a creamy filling with mayo dressing.

Crispy Organic Tofu 金沙有機豆腐 5.5 🍲
Jalapeño, bell pepper, szechuan seasoned salt.

Steam Rice Bowl 蒸饭 滑鸡/排骨/豆腐 7
Choice of: chicken and shitake mushroom, pork rib with black bean or Tofu Mushroom.

Gua Bao (2) 卤肉刈包 6.5
Chinese buns served with pork or Organic Tofu, cilantro, crushed peanut, cucumber & Hoisin sauce.

SWEET 甜点
Sesame Ball ( **) 芝麻球 5.5 🍲
Fried sweet rice dough with sesame coating and red bean filling.

Egg Cream Bao 奶黄包 5.5
Chinese steamed custard bun.

Mochi Ice Cream 雪糕糯米糍 5
Choice of: vanilla, mango, green tea and strawberry.

Tempura Ice Cream 8
fried ice cream choose of Strawberry, vanilla or cookies and cream

Tiramisu 6

Oreo Mousse Cheesecake 5.5
Add Tempura Fried $1

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A 18% gratuity is suggested for parties of 6 or more.
CLASSIC MILK TEA

EARL GREY BLACK TEA / 5.00

FLAVOR OPTIONS
Original, Strawberry, Taro, Lychee, Peach, Lavender, Rose, Passion Fruit, Mango, Dragon Fruit, Honey Dew

ADD ON TOPPING / 0.70 EACH
Tapioca, Herbal Jelly, Crystal Boba, Chia Seeds, Rainbow Jelly, Lychee Jelly, Taro Boba, Brown Sugar Boba

ADD SABE FLOATER 4.00

PREMIUM TEA

MATCHA GREEN TEA / 5.50
Hand-whisked Japanese Puree Matcha Latte

TIGER MILK TEA / 6.00

GRAPEFRUIT BLUSH / 4.95
Grapefruit Preserves, with Jasmine Green Tea and Lemon

PASSION COOLER / 5.50
Passion Fruit Juice, Green Tea with Limes and Mint

HONEY GREEN / 5.00
Honey, Jasmine Green Tea

THAI ICE TEA / 4.50

CHEEZIE BERRIES SMOOTHIE / 6.25
Strawberries and Green Tea

PINEAPPLE PUNCH SMOOTHIE / 6.25
Pineapple and Green Tea

MANGO MANIA SMOOTHIE / 6.25
Mango and Green Tea

DELUXE PUNCH SMOOTHIE / 6.25
Mixed Fresh Seasonal Fruit with Jasmine Tea

ADD ON TOPPING / 0.70 EACH
Tapioca, Herbal Jelly, Crystal Boba, Chia Seeds, Rainbow Jelly, Lychee, Taro Boba, Brown Sugar Boba

HOT TEA POT

AWARD WINNING PREMIUM JASMINE DRAGON PEARLS GREEN TEA  6.90
Lovely quality of leaf. A peachy pink infusion with beautiful clarity. There is delicate, bright jasmine here, with a very pleasing sweetness.
Minimal Caffeine

PREMIUM DRAGON WELL LONG JING GREEN TEA  6.90
A subtle, rich, orchid like taste and aroma, with no hint of bitterness.
Low Caffeine

TAIWAN JIN XUAN MILK OOLONG TEA  5.95
Natural unique milk and osmanthus aroma. The first three infusion of this tea will have slight milky scent, whereas this scent will gradually reduce for the next cups.
Low Caffeine

TIE GUAN YIN "IRON GODDESS" OOLONG TEA  5.95
Delightfully fresh floral taste and aroma.
Low Caffeine

DRIED CHRYSANTHEMUM BUDS (TAI JU) HERBAL TEA  5.95
Fresh and sweet.
Caffeine-Free

RIPENED CUBE TUOCHA PUR-ERH TEA  5.95
It is fully fermented which makes the tea taste rich, mellow and earthy.

SWEET PEACH FRUIT TEA  5.95
Roselle • Apple • Peach • Orange Peel • Chrysanthemum • Flavorings
A sweet nectarine drink
APPETIZER

Spicy Lobster Dumpling 11 (8 HH)
Guacamole Topped with lobster dumpling, jalapeño, masago and sweet spicy sauce.

Pepper tuna* 13 (8 HH)
Cucumber and spicy kanikama Wrapped in Pepper Tuna.
Finished with Wasabi Dressing.

Yellowtail Jalapeño* 13 (8 HH)
Yellowtail Sashimi with jalapeño pepper finished with Ponzu Sauce.

Shrimp & Vegetable Tempura Fried 9.5

STEAMED 心蒸

Soup Dumplings (4) 小笼汤包 7.5
Steamed soup dumplings with pork.

Shumai (4) 鲜虾饺烧卖 6
Steamed Pork and Shrimp Dumplings.

Har Gow (4) 水晶虾饺 6.5
Shrimp dumpling in a translucent wrapper.

Sticky Rice in Lotus Leaf 古法糯米饭 7
Chicken, sausage, roast pork, mushrooms and rice wrapped in a lotus leaf.

Vegetable Dumplings (3) 芹菜香饺 5.5
Braised Chicken Feet 鳖爪 6

FRIED 煎·炸

BBQ Pork Bun (3) (** 香皮叉烧包) 6.5
Rocky Shrimp (4) (** 脆皮虾) 6.5
Signature shrimp tempura tossed w. sweet & spicy sc. & sesame seeds.

Shrimp and Cheese Wontons (4) (** 虾饺点心) 6.5
Crissy wonton with a creamy filling with mayonna dressing.

Chicken Wings with Spicy BBQ Sauce (4) 干炒鸡翅 9

HAND PULLED NOODLE 手拉麵

All of our noodles are made with wheat flour, and hand-pulled to order.
Fresh strands can be made into various shapes and widths. Please choose noodle type:

Vermicelli 薄面
Spaghetti 细面
Fettuccine 茶叶
Pappardelle 宽面

Gluten Free $1 extra.

Clear Beef Noodle Soup 清汤牛肉拉面 12.5
Served with clear beef broth, sliced beef, radish, sprouts, cilantro.

Shoyu Ramen Soup 椒麻面 13
Served with soy sauce & beef broth, pork belly, Bok Choy, soy sauce egg, bean sprouts, cilantro.

Creamy Veggie Noodle Soup 有机蔬菜拉面
Tom Yum Noodles Soup 冬阴功汤面 13.5
Served with coconut milk broth, Bell peppers, onion, sprouts & cilantro.

Tom Yam Chicken Noodles Soup 冬阴功鸡面 13
Served with coconut milk chicken broth, Bell peppers, onion, sprouts & cilantro.

Wonton Noodle Soup 雪冬面 13
Homemade wontons served w. beef broth, Bean Sprout, Cilantro.

HOT DISHES 厨品

Sichuan Spicy Boiled 四川水煮鱼·牛·鸡 12.5
Vegetable. Minced dried chili, sichuan pepper and a lot of veggie oil.

Beer 13, Fish 15, Organic Tofu 13

Cumin Beef 椒盐牛肉 14
Leek, onion, Stir fried beef and cumin chili powder.

Mongolian Beef 干煸牛肉 14
Sliced beef stir fried with onion and Leeks in savory brown sauce.

Fried Rice 炒饭
Egg, onion, peas and carrots.
Roasted Pork 12.5 • Tofu 11.5 • Shrimp 12.5
Chicken 11.5 • Beef 12 • Veggie 11.5

Jalapeño Beef 14
Sliced beef stir fried with jalapeño pepper, chilli, tofu in brown sauce

Spicy Chicken Liang Pi (**) 鸡丝凉皮 8
Gluten Free noodles, tossed with steamed chicken, cucumber, bean sprouts, in spicy Sichuan Sauce topped with peanut and cilantro.

Small Wonton Soup 6
Miso Soup 3.5

SIDE 小菜

Edamame 毛豆 4.5
Gluten Free, tossed with sesame chicken, cucumber, bean sprouts, in spicy Sichuan Sauce topped with peanut and cilantro.

Spicy Fried Green Beans 干煸四季豆 6

Spicy Sesame Cucumber (**) 蒜泥黄瓜 3.75

Green Salad 生色拉 4

Vegetable broth

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SUSHI 寿司
Nigiri 2 pcs  Sashimi 3pcs
握寿司·生鱼片
Eel 鰻鱼
Octopus 八爪鱼
*Salmon 三文鱼
Red Snapper
*Tuna 鮪魚
*Masago 香鱼子
*Salmon Roe 三文鱼子
Mackerel
Surf Clam

SUSHI ENTREES 寿司主食
Served with House Salad
Sushi Plate ** 23
8 pieces of assorted sushi & one Spicy Tuna Roll
Sushi Sashimi Plate ** 40
5 pieces of sushi, 11 pieces of sashimi and with Angry Crab Roll

SIGNATURE ROLL  特色寿司卷
(8 Pcs) (5 Pcs) 11

Angry Crab **
Crispy shrimp tempura, spicy tuna & mango, topped with spicy crab meat, spicy miso sauce, eel sauce, and soy nori.

Tuna Amazing **
White tuna tempura, spicy tuna and avocado, topped with seared peppered tuna, mango-eel sauce and masago.

Coconut Shrimp Roll
Crispy shrimp, spicy lobster inside, topped with avocado, coconut flakes, wasabi sauce and eel sauce.

Red Dragon **
Spicy Tuna and tempura soft crab inside, topped with fresh tuna, avocado, Mango eel sauce and red tobiko.

Alligator Roll
Crispy shrimp tempura and cucumber inside, topped with shredded crab-meat, spicy mayo and crunchy flake.

Rock n’ Roll
Crab, cream cheese, avocado and white fish tempura, topped with eel sauce, spicy mayo, wasabi mayo, crunchy on top.

Spicy Suzy **
Spicy crab, cream cheese and jalapeño, topped with spicy salmon, crunchy flakes, eel sauce & spicy mayo.

OVER RICE
Served with House Salad
Teriyaki Chicken 15
Tonkatsu/ Tori Katsu Don 15
Pork or Chicken Cutlet fried with panko, served with rice and cabbage
Unagi Don 22
Grilled Eel over Sushi Rice

MAKI ROLL 寿司卷

Vegetable Roll 5.95 ⚫
Your choice of avocado, cucumber, asparagus, or all three.

California/Alaska Roll* 6.5/7.5 (5 / 6 HH)
Crab or fresh salmon, cucumber, and avocado inside 8pcs.

Crunchy Roll 6.50 (5.5 HH)
Spicy Crab mixed with mayo and cucumber, topped with crunchy and eel sauce 8pcs.

Eel Cucumber Roll 7.5 (6.5 HH)
Eel and cucumber inside 8pcs.

Tuna/Salmon/Yellowtail Roll* 6.95 (6 HH)
Seaweed wrapped in Fresh tuna, or salmon, or yellow-tail 8pcs.

Boston Roll 7.25 (6.5 HH)
Cooked Shrimp, avocado, cucumber, lettuce and Japanese mayo 5pcs.

Philly Roll* 7.25 (6 HH)
Smoked salmon, cream cheese, and cucumber 8pcs.

Spicy Tuna Roll 7.25 (6.5 HH)
Spicy tuna and cucumber, or salmon, or yellowtail 8pcs.

Shrimp Tempura Roll 8.25 (7.5 HH)
Shrimp Tempura, avocado, cucumber topped with eel sauce 5pcs.

Spider Roll 9.75
Fried soft shell crab, avocado, cucumber, and lettuce topped with eel sauce 5pcs.

Caterpillar Roll 13
Eel and cucumber inside and sliced avocado and eel sauce on top 8pcs.

Dragon Roll 12
California roll with eel, avocado, and eel sauce on top 8pcs.

Rainbow Roll* 12
California roll with salmon, tuna, escalad, and white fish on top 8pcs.

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LUNCH SPECIAL
Monday to Friday 11:00 a.m. to 2:45 p.m.

Bento Box 13
Served with one of dim sum item, main dish, house salad, white rice and seasonal fruit. Choice of:

Dim Sum:
#BBQ Pork Bun **(1) #Fried Spring Roll (2) #Fried Dumpling (2)
#Cheese Wonton **(2) #Pork Belly Gua Bao **(1) #Tofu Gua Bao **(1)

Main Dish:
#Teriyaki Chicken #Rocky Shrimp #General Tso’s Chicken
#Mapo Tofu with Pork #Steam Rice Bowl Mush Tofu
#Ginger Broccoli Chicken/Beef/ Tofu #Spicy Pork #Chicken / Pork Katsu

Spicy Pork Noodles 12
Served with savory pork sauce, cucumbers, edamame, carrots, cilantro and bean sprouts.

Stir-Fried Noodles 11
Served with sweet soy sauce, baby bok choy, bell peppers, onions, leeks and egg.
Beef + $1/Chicken/Tofu

Dan Dan Noodle 11.5
Served with red chili-oil sauce, baby bok choy, pickled vegetable, cilantro & bean sprout.
Beef + $1/Chicken/Tofu

LUNCH SUSHI
Any Two Roll 11.95 Any Three Roll 14.95
*Spicy Tuna Roll *Tuna Roll Crunchy Roll Avocado Roll Vegetable Roll
*Spicy Salmon Roll *Salmon Roll *Alaska Roll California Roll

Sushi Lunch** 12.95
5 pieces of assorted sushi with any one roll above.

Sashimi Lunch ** 15
7 pieces of sashimi with any one roll above.

Chirashi Lunch** 15
9 pieces of assorted fresh fish over sushi rice.

Sushi Sashimi Lunch Combo ** 18.95
4 pieces of sushi, 6 pieces of sashimi and with any one roll above.

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