## SOUP & SALAD

**EGG DROP SOUP**
Sweet Corn, Diced Chicken, White Pepper, Minced Scallion & Cilantro
Individual $9 - Tureen (Serves 4+) $28

**HOT & SOUR SOUP**
Seasonal Mushrooms, Tofu, Vegetable Broth, Bamboo, Chili Sesame Oil
Individual $9 - Tureen (Serves 4+) $28

**ASIAN PEAR SALAD**
Sweet & Bitter Greens, Gala Apple, Asian Pear Batons, Tatsui Lettuce, Plum Vinaigrette
Individual $10 - To Share $18

**JAPANESE SEAWEED SALAD**
Crisp Greens, Kaiso Seaweed, Tomato, Yuzu Soy Dressing
Individual $10 - To Share $18

## RAW

**SPICY SALMON *RICE BITES* * **
Seared Sushi Rice, Spicy Salmon Topping, Togarashi Special Sauce
Three Piece $14 - Six Piece $25

**HAWAIIAN STYLE POKE * **
Diced Tuna & Hamachi, Sweet Onion, Bean Sprout, Macadamia Nuts, Sotosa Dressing
Single Size $19

**TUNA TARTARE * **
Mustard, Miso, & Champagne Dressing, Crispy Wonton Chips, Soy Pickled Cucumbers
Single Size $19

**TUNA WASABI CRISPS **
Blue Fin Tuna, Tempura Coated Rice Cookie, Yuzu Wasabi Sauce, Tobiko
Single Size $19

**SUGI-ZAI FIRE **
Smoked Salmon Wrap, Lobster Salad, Burning Cedar
Four Piece $18

**TUNA TRUFFLE TATAKI **
Blackened Tuna Sashimi, Pea Shoot, Braised Shitake, Truffle Oil Emulsion $19

## HOT APPS

**STEAMED EDMAME**
White Miso Aioli $8

**CHOP STICK CHICKEN TERIYAKI**
Green Apple Teriyaki, Side of Sambal Chili
Four Sticks $12

**BEEF TEPPANYAKI**
Kalbi Marinade, Crushed Cashews, Cashew Sauce
Four Piece $16

**HANDMADE CHICKEN DUMPLINGS**
Pan Fried, Garlic Soy, Crispy Shallots
Eight Piece $14 - Sixteen Piece $24

**POT STICKERS**
Traditional Pork Dumpling, Caramelized Shallots, House Made Chili Garlic Sauce
Six Piece $15 - Twelve Piece $25

**WARM STEAMED BUNS**
Stuffed with Braised Shitake Mushrooms, Pea Shoots, Cucumber, Serrano Peppers
Two Piece $10 - With BBQ Beef $15

## FRIED

**CORN RANGOONS**
Hand Folded, Sweet Corn Roasted in the Husk, Popped Corn, Crumbled Cotija, Red Papaya Duck Sauce
Six Piece $15

**SCALLION PANCAKE**
Crispy & Flaky, Sesame Dressing, Sriracha Sour Cream, Edamame Hummus
Six Piece $13

**CRISPY SHRIMP SHU MAI**
Sweet and Spicy Mustard
Eight Piece $10

**TWO WAY RANGOONS**
Lobster Rangoons & Jonah Crab Rangoons, Sweet Soy Molasses & Chinese Plum Sauce
Six Piece $18 - Twelve Piece $32

**CHICKEN KIMCHI EGG ROLLS**
Marinated Chicken, Cabbage, Celery, Kimchi, Kimchi Duck Sauce $15

**SALT & PEPPER CALAMARI**
Flash Fried in the Nok, Fried Garlic, Toasted Sambal Oelek, Green Papaya Pickles
Small $20 - Large $35

## MAIN

**ALASKAN BLACK COD**
Sake Soy Glaze, BBO Baby Bok Choy, White Miso, Edamame Vinaigrette
Single Size $38

**BROILED ATLANTIC SALMON**
Garlic Panko Crust, Cilantro Lime Sauce, Fresh Spinach Noodles with Seasonal Vegetables
Single Size $32

**SA-CHA CHICKEN STIR FRY**
Tender Chicken, Sweet Corn, Ginger Diamonds, Sugar Snap Peas, Crunchy Celery, Taiwanese Hot Pot Sauce
Single Size $28

**PAN ROASTED CHICKEN AND MUSHROOMS**
Chicken Breasts, Shiitake, Enoki Medley, Shaoxing Cream, Herb Rice
Single Size $28

**GALANGAL DUCK BREAST**
Boneless Sliced Duck Breast, Lotus Root, Leeks, Shaoxin Tamarind Glaze, Purple Potato
Single Size $37

**TWICE COOKED SPICY PORK BELLY**
Chinese Celery, Wrinkled Green Beans, Flavors of Black Bean & Douchiang Sauce
Single Size $28

**SESAME BEEF**
Crispy Potato Starched Flank Steak, Orange Sweet and Sour, Broccoli Florets
Single Size $29

**BEEF ‘SHORT RIB’ MOD SHU**
Brined Beef, Lettuce Leaves, Steamed Peking Pancakes & Hoisin
Small $25 - Large $45

**EMPIRE STEAK & FRITES **
Kalbi Skirt Steak, Thin Cut Sansho Fries, Truffle Aioli, Watercress & Endive Salad
Ten Ounce $35

**KOREAN RUBBED SIRLOIN **
‘Painted Hills’ Beef, Chive Mashed Potatoes, Peppers Sauteed with Sake & Soy
Twelve Ounce $43

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*This item served raw or uncooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Before placing your order, please inform your server if you suffer from any of your party has a food allergy.*
### SIGNATURE MAKI*

**RED DRAGON MAKI**  
Blue Fin Tuna, Cucumber, Avocado, Daikon Sprouts, Spicy Mayonnaise, Tempura Bits $20

**SASHIMI ROLL**  
Sliced Tuna, Salmon, Hamachi, Lettuce, Citrus Soy, Vietnamese Rice Paper $18

**TEMPURA ROCK SHRIMP ROLL**  
Cucumber, Crabstick, Hot Masago Mayo $18

**WILD SOCKEYE SALMON ROLL**  
Mango & Yellow Pepper Sauce, Pickled Radish, Avocado, Ikura $19

**HAMACHI TARTARE ROLL**  
Avocado, Cucumber, Tomato, Topping of Yellowtail Tartare, Sake Soy $17

**TORCHED YELLOWTAIL**  
Creamed Corn, Cucumber, Avocado Salsa, Tempura Bits & ‘Rice Crispies’ $18

**LOBSTER SALAD FUTO ROLL**  
Local Lobster, Marinated Chinese Celery, Yuzu Mayonnaise $22

**GARDEN VEGETABLE ROLL**  
Shiitake, Boston Lettuce, Gobo, Tomato, Sesame Soy Paper $15

**EMPIRE ‘HOUSE MAKI’**  
Whole Tempura Roll, Spicy Tuna, Herb Cream Cheese, Cucumber & Avocado, Wasabi Tobiko, Ten Piece $24

**CRISPY SALMON ROLL**  
Tempura Shrimp, Cream Cheese, Cucumber, Torched Salmon, Uniage Sauce $19

**LOBSTER TEMPURA ROLL**  
Lobster Meat, Cucumber, Avocado, Tomato, Soy Paper, Tempura Fried $24

### SPECIALTY NIGIRI PLUS*

**AVOCADO NIGIRI**  
Sesame Seeds, Sweet Soy, Green Yuzu Kosho Soy  
Four Piece $12

**SMOKED SALMON NIGIRI**  
Cold Smoked Salmon, Crumbled Nori & Bonito  
Four Piece $16

**SPICY HAMACHI GUNKAN**  
Minced Japanese Yellowtail, Crunchy Bits & Spicy Sauce  
Two Piece $9

**NIGIRI ‘SURF & TURF’**  
Side by Side of Tatakai Wagyu Beef & Sockeye  
Six Piece $19

**INARI SUSHI**  
Vegetarian Stuffed Tofu Yuba, Seasoned Sushi Rice, Vegetables & Shiitake  
Two Piece $8

**TUNA ‘HOT NIGHT’**  
Spicy Tuna, Sesame Oil, Chilies, Gunkan Style  
Two Piece $9

### TRADITIONAL*

**HOUSE MAKI**  
Shrimp Tempura Futo $10  
House Spicy Salmon $9  
Philadelphia $9  
California, Tobiko $9  
Spicy Tuna $10

**NIGIRI**  
Wild Sockeye $9  
Salmon $7  
Toro $14  
Yellowtail $8  
Squid $6  
Bass $7  
Ikura $7  
Octopus $7  
Mackerel $6  
BBQ Eel $8

**TRADITIONAL**  
Avocado $6  
Cucumber $5  
Salmon $7  
Tuna $8  
Eel & Avocado $9

Nigiri Two Pc.  
Add $3 for Sashimi

### NOODLES & RICE

**SINGAPORE STREET NOODLES**  
Madras Curry, XO Sauce, Vegetables, Shrimp, Scallop, Char Siu Pork  
Bowl $28 – Large Bowl $48

**FRESH LON LEH Mein**  
Choice of Beef, Pork, Chicken or Vegetable  
Soy Sauce, Local Egg Noodles, Chinese Vegetables  
Single $25 – Share $44

**TRADITIONAL PAD THAI**  
Chicken, Egg, Peanuts, Tamarind, Preserved Plum  
Bowl $24 – Large Bowl $40

**CANTONESE CHOW FUN**  
Shrimp, Beef, Chicken, Bak Choy, Garlic Soy Sauce, Bed of Chinese Wide Cut Rice Noodles  
Single $29

**CAMBODIAN RICE**  
Mix of Brown Rice & Sweet Rice, Fish Sauce, Chicken, Fried Garlic & Lime, Vegetarian Available  
Single $18 – Share $30

**HAWAIIAN STEAK FRIED RICE**  
Cubed Sirloin, Pineapple, Sweet Onion  
Single Size $28

**HOUSE FRIED RICE**  
Classic Wok Fried Rice, Pork, Chicken, Shrimp, Sesame, Fried Egg  
Bowl $19 – Large Bowl $32

### SIDES

**SHANGHAI BOK CHOY**  
Garlic Sauce $10

**GARLIC SPINACH**  
Fried Shallots $8

**STIR FRIED VEGETABLES**  
Seasonal Mixture $15

**WHIPPED POTATOES**  
Chive Oil $8

**WRINKLED BEANS**  
Crissy Garlic $7

**SEAWEED SALAD**  
Kaiso, Cucumbers $6

**SANSHO FRIES**  
Thin Cut, Truffle Miso Aioli $9

**ROSEMARY TRUFFLE POTATOES**  
Crispy Fried Yukon Gold Potatoes, Rosemary, Truffle Oil, Crushed Cotija $9

**BROWN RICE**  
$4

**JASMINE RICE**  
$3

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