



NIGHT

SOUP & SALAD

HOUSEMADE MISO SOUP WITH ROASTED SHIITAKE MUSHROOMS & SPRING ONIONS	3.00/5.00
MISO GLAZED PRAWN SALAD OF BABY SPINACH, BLOOD ORANGE VINAIGRETTE & TOASTED ALMONDS	9.00
“SHAKA TUNA” MARINATED AHI TUNA IN SOY, SESAME, CHILI OIL SERVED WITH FRIED WON TON CHIPS	8.00
SUNOMUNO FRESH CRAB, CUCUMBER, DAIKON & MIRIN-RICE WINE VINAIGRETTE	5.00
MARINATED TAKO SUNOMUNO OF CUCUMBER, DAIKON & MIRIN-RICE WINE VINAIGRETTE	5.00
HACKED CHICKEN SALAD CREAMY WASABI DRESSING, WON TONS, CABBAGE & SWEET PEPPERS	9.00
ORGANIC FIELD GREENS PREPARED WITH HOUSEMADE SAKE DRESSING	5.00
PAN SEARED DAY BOAT SCALLOPS WITH AN HEIRLOOM TOMATO SALAD IN A MISO-CITRUS VINAIGRETTE	10.00

SMALL PLATES

LOCAL CHICO TOFU SERVED CRISPY AGEDASHI STYLE IN A SWEETENED SOY & MUSHROOM BROTH	6.00
WASABI CRUSTED SALMON WITH A SHIITAKE-MISO BUTTER SAUCE & GINGER INFUSED JASMINE RICE	10.00
GRILLED NAAN FLATBREAD OF MARNATED AHI TARTARE, EDAMAME PESTO & CRÈME FRAICHE	9.00
PORK-SHRIMP-MANGO RICE PAPER ROLL WITH A SPICY ASIAN DIPPING SAUCE	8.00
BARBECUED BABY BACK RIBS WITH ROASTED PEANUTS, FRESH CILANTRO & SPICY THAI GLAZE	10.00
GINGER PORK POTSTICKERS WITH SHOYU DIPPING SAUCE & CILANTRO PESTO	7.00
GINGER FRIED CALAMARI WITH KAFFIR LIME AIOLI	8.00
GRILLED THAI CHICKEN SKEWERS WITH SPICY PEANUT SAUCE	7.00
CRISPY VEGETARIAN SPRING ROLLS WITH DRAGONFLY DIPPING SAUCE	7.00
SEASONAL STIR-FRY VEGETABLES (ADD LOCALLY MADE TOFU FOR A BUCK!)	5.00
EDAMAME FRESH COOKED SOYBEANS WITH KOSHER SALT	4.00
SESAME SEARED AHI WITH AN EDAMAME-QUINOA SALAD AND YUZU VINAIGRETTE (<i>GLUTEN FREE DISH</i>)	12.00
TOASTED GARLIC WOKKED EGG NOODLES, “MASSA” ORGANIC BROWN RICE OR STICKY RICE	3.00
SEARED MONGOLIAN BEEF STIR-FRY WITH FRESH PEAS, ASPARAGUS & A HOISIN-GARLIC GLAZE	8.00

TEMPURA

SHRIMP	4.50
SPRING ASPARAGUS	3.00
SEASONAL VEGETABLE PLATTER	9.00
CRUSTY ROLL SHRIMP, ALMONDS & SCALLION	8.00
PHILAFORNIA ROLL CRAB, AVOCADO & CREAM CHEESE	8.50
VEGGIE ROLL TOFU, VEGGIES & PEANUTS	6.00
SPICY SEAFOOD ROLL CHOPPED TUNA & SPICY SAUCE	8.00
THE GILROY ROLL TUNA, ROASTED GARLIC, AVOCADO & SWEET MISO	8.00

HAVE A SPECIAL REQUEST? JUST ASK. IF WE HAVE THE PRODUCT WE WILL DO OUR BEST TO MEET YOUR NEEDS.

*WE LIKE KIDS. ASK YOUR SERVER FOR OUR CHILDRENS MENU!
A 17% GRATUITY CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.*