

Cold Tapas

TIRADITO

fluke, aji amarillo, mixed greens* 8

CEVICHE

tuna, onion, serrano pepper* 8

GRILLED ROMAINE

mi casa vinaigrette, queso chihuahua 7

CHIPOTLE TUNA TARTAR

wasabi tobiko, tortilla bowl* 9

CALAMARI SALAD

romaine, chipotle-miso, roasted corn 9

SEARED TUNA

jicama slaw, ponzu, pickled ginger remoulade* 12

HOUSE SALAD

tomato, tempura bacon, ginger dressing 7

FIG SALAD

serrano ham, manchego, garlic oil 9

CHILLED SHRIMP

poached chayote, avocado ceviche 10

GUACAMOLE

edamame, cilantro, jalapeño, tortilla 6

WAGYU CROSTINI

garlic oil, pico de gallo* 14

SEAWEED SALAD

cucumber, ponzu 5

SPICY SALMON CROSTINI

serrano ham, tobiko, shiso* 10

Hot Tapas

SEARED SCALLOPS

avocado ceviche, tomato pan jus* 12

YUCCA FRIES

mojo, yuzu aioli 6

PULLED PORK TOSTADA

asian slaw, queso chihuahua 8

PEI MUSSELS

miso broth, yucca, king trumpet, asian slaw* 9

CRAB CAKES

pickled ginger remoulade, salsa verde 14

EMPANADAS

lemongrass chicken, sambal, pico de gallo 8

ROBATA PLATTER

ponzu butter, chimichurri, ginger 12

PEKING DUCK QUESADILLA

serrano hoisin, mozzarella 8

STEAK TACO

mojo, roasted corn, jicama slaw, serrano* 10

FILO SHRIMP

salsa verde, chipotle-miso, coconut saffron 9

GRILLED CORN

chipotle-lime butter, cotija cheese 6

EDAMAME

togarashi-salt 5

WHITE TUNA TACO

guacamole, jicama slaw, sriracha-yuzu foam* 11

Nigiri & Sashimi*

tuna 6

uni 9

salmon 5

yellowtail 6

white tuna 6

fluke 5

otoro mp

octopus 4

eel 5

scallop 8

stripe bass 5

shrimp 4

red snapper 6

tofu skin 4

squid 4

daily sampler 12

Maki*

california 5

spicy tuna 6

tuna 7

white tuna 6

salmon 6

cucumber 4

vegetable 6

avocado 4

yellowtail & scallion 6

philadelphia 7

eel & avocado 6

red snapper & shiso 7

shrimp tempura 8

spicy scallop 10

rainbow 10

otoro & scallion 12

CHEF ROGER'S TASTING MENU (MONDAY - THURSDAY)

reservation required, minimum 2 people

5 Course 70

8 Course 95

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Specialty Maki*

TAMARI

white tuna, crab & chipotle mayo, topped with torched scallops 16

LOBSTER

lobster tempura, avocado, cucumber, spicy aioli, tobiko, & side of lobster fritters 20

PHOENIX

shrimp tempura topped with spicy salmon & wasabi aioli 14

SEXY DRAGON

spicy tuna, crab, topped with eel & avocado 14

TNT

tempura fried tuna, salmon, yellowtail, masago, avocado with spicy aioli 12

SPICY VEGAN

avocado, jalapeño, pickled daikon & mango 12

NARUTO

salmon, tuna, yellowtail & tobiko, wrapped with cucumber, served with ponzu 12

HAKO

spicy salmon, tempura crunch & avocado, topped with tuna (pressed in hako frame) 18

SURF & TURF

shrimp tempura & wagyu, wasabi chimichurri 22

SUMMER

lump crab, avocado & mango, spicy soy paper 18

Sushi Platters*

SUSHI & SASHIMI

daily selection of assorted maki, nigiri & sashimi 25

CHEF'S SELECTION

(Monday - Thursday)

45 65 85

Entrées

MISO CHILEAN SEA BASS

roasted corn & king trumpet mushroom* 22

PAELLA

shrimp, mussels, calamari, chorizo, chayote & saffron rice 24

GRILLED VEAL CHOP

fingerling potato & jalapeño blackberry jam* 29

PAN ROASTED CHICKEN

fingerling potato & wasabi chimichurri 16

FILET MIGNON

yucca mash, tomato jus & salsa verde* 26

TAMARI BENTO

pan seared salmon, california roll, house salad, chicken robata 16

RED MISO FIDEO

scallop, calamari, mussels, king trumpet mushroom & crostini 18

FIVE SPICE DUCK BREAST

grilled figs & blue crab risotto* 26

**EXECUTIVE CHEF
ROGER LI**

Vino

\$7.5 glass
\$28 bottle

Pinot Grigio – Lindemans
Australia

Pinot Noir – French Maid
France

Sauvignon Blanc – Paso del Sol
Chile

Tempranillo – Opera Prima
Spain

Chardonnay - 5 Rivers
California

Merlot - Montevina
California

Chardonnay - Santa Ema
Chile

Cabernet Sauvignon - Avalon
California

Viognier – Incognito
California

Cabernet Sauvignon – Main Street
California

Torrontes - Bodega Norton
Argentina

Malbec/Syrah – KuoRio
Argentina

Gewurztraminer - Alexander Valley
California

Malbec – Tierra Brisa
Argentina

Riesling - St. Chapelle
Idaho

Carmenere – Paso del Sol
Chile

Rose' – Tin Roof
California

Shiraz – Bondi Blue
Australia

Segura Viudas Sparkling Rose'
Spain

Zinfandel - Rex Goliath
California

Sparkling Wine – Mumm Napa Brut Reserve (187ml)
California

Reserve

Malbec – Tamari
Mendoza, Argentina
40

Torrantes – Tamari
Mendoza, Argentina
40

Cabernet Sauvignon – Sanctuary
Napa, California
70

Sauvignon Blanc – Cakebread
Napa, California
70

Pinot Grigio – Maso Canali
Trentino, Italy
45

Pinot Noir - Willamette Valley
Willamette, Oregon
60

Merlot – Napa Cellars
Napa, California
50

Cabernet Sauvignon – Caymus
Napa, California
135

Chardonnay – Stags Leap
Napa, California
65

Reisling – La Casa Narcisi
Pittsburgh, Pennsylvania
40

Chardonnay – Sterling Reserve
Napa, California
90

Champagne - Veuve Clicquot “Yellow Label”
Reims, France
100

Champagne – J Roget Brut
France
25

Champagne – Taittinger Prestige Blanc
Reims, France
80

Drafts

Yuengling

4

Magic Hat #9

5

Hoegaarden

5.5

Sapporo

5

Brewery of the Month

Ask your server what's on tap

Bottles

Corona

4

Sam Adams Boston Lager

5

Negra Modelo

4

Rogue Morimoto Soba Ale (22oz)

12

Rogue Chipotle Ale (22oz)

12

Dogfish Head 60

5.5

Unibroue La Fin du Monde

7

Guinness

6

Chimay Grand Reserve (12oz)

10

Stella Artois

4.5

Miller Lite

3.5

Bitburger N/A

4

Sapporo (22oz)

8

Green Flash West Coast IPA

5.5

Church Brew Works Pious Monk Dunkel

5

cocktails

Tamari-tini: Plum wine, vodka, triple sec & fresh lime juice.

9

Asian Pear Sake-tini: Asian pear sake, vodka & splash of cranberry.

9

Mojito: Rum, fresh mint, lime, simple syrup & soda water.

Available in traditional or Lychee.

8

Caipirinha: National cocktail of Brazil. Cachaca, lime juice & simple syrup.

8

Cantaloupe-tini: Vodka, watermelon pucker, OJ & fresh lime juice.

8

John Daly: Sweet tea vodka & lemonade.

8

Infused Cocktail: Ask your server about seasonal infused cocktail.

9

Zen Tea: Zen green tea liqueur, lemon, fresh mint & fresh iced tea.

8

Lychee-tini: Vodka & Lychee liqueor.

9

St. Germain Rose': St. Germain, sparkling rose, soda water & fresh lime.

9

Stormy Root: Root liqueur, ginger beer & fresh lime.

8

Pisco Sour: National cocktail of Peru. Pisco, fresh lime & simple syrup.

8

Espresso-tini: Espresso vodka & Kahula.

9

Green Tea Cosmo: Citrus vodka, Zen green tea liqueor & pineapple juice.

9

White Chocolate-Tini: Chocolate vodka, vanilla liqueor & Godiva white.

9

Happy Hour

MONDAY - FRIDAY: 4-6 PM

food

GRILLED ROMAINE

mi casa vinaigrette, queso chihuahua 6

HOUSE SALAD

tomato, tempura bacon, ginger dressing 6

CEVICHE

tuna, onion, serrano pepper 6

PEKING DUCK QUESADILLA

serrano hoisin, mozzarella 6

ROBATA PLATTER

ponzu butter, chimichurri, ginger 6

TEMPURA MAKI

spicy tempura fried roll 6

drink

DRAFTS & BOTTLES

50% off (except premiums)

SANGRIA

Tamari's secret recipe 4

TAMARI-TINI

Plum wine, vodka, triple sec & fresh lime juice 5

WINE

by the glass 6

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