

ASIAN DINING EXPERIENCE

Asian Dining Experience is included in the Dining Experience package. If you have purchased the package, you may replace a dish from the Dining Experience selection with one from the à la carte menu, for 50% of the listed price. You can also order any additional dish at full price.

1 Snack or Salad

1 Tempura or Soup & Rice

1 Combo Plate All Nigiri or Sushi Deluxe

1 Main Course Sake Teriyaki or Toru Teriyaki or Gyu Niku Teriyaki

1 Dessert Matcha





SALADS

SNACKS

EDAMAME

spicy sesame oil, lemon

FRESH HARUMAKI shrimp & veggies fresh rice paper rolls, peanut sauce

CRISPY HARUMAKI

seasonal Asian vegetables spring rolls, sweet-and-sour sauce

KIMCHEE light spicy marinated cabbage, carrot, daikon

TSUKUNE** chicken meatballs

SEAWEED

seaweed, daikon, carrot, red onion, scallion, sesame seeds

KAISO

papaya, carrot, kataifi, chives, shiso, ponzu dressing

SAKURA goma sesame yuzu dressing





TEMPURA

All served with ginger daikon sauce

YASAI

seasonal vegetables, mushrooms

KAITO

shrimps, seasonal vegetables, mushrooms, ginger

SOUP & RICE

MISO SOUP tofu, wakame, tempura flakes, green onion

LOBSTER FRIED RICE** lobster, vegetables, ginger, spring onion

STEAMED RICE** Japanese plain white or brown



MAIN COURSES

SAKE TERIYAKI*

Grilled Salmon, Teriyaki Sauce, Steamed Rice, Sautéed Vegetables

TORI TERIYAKI

Grilled Chicken, Teriyaki Sauce, Steamed Rice, Sautéed Vegetables

GYU NIKU TERIYAKI*

Angus Tenderloin, Teriyaki Sauce, Steamed Rice, Sautéed Vegetables



SPECIAL COMBO

ALL NIGIRI*

Your Selection of 10 Pieces of Nigiri

SUSHI DELUXE*

Your Selection of 8 Pieces of Nigiri, 1 Maki, 1 Temaki



NIGIRI

2 PCS

SAKE*

Salmon

EBI Cooked Shrimps

TAI*

Red Snapper

HAMACHI* Japanese Amberjack

ΤΑΚΟ

Octopus

UNAGI Roasted Glazed Eel

AMA EBI* Raw Shrimps

MAGURO* Yellowfin Tuna

SASHIMI

5 PCS

SAKE*

Salmon

EBI Cooked Shrimps

TAI*

Red Snapper

HAMACHI* Japanese Amberjack

ТАКО

Octopus

UNAGI Roasted Glazed Eel

AMA EBI* Raw Shrimps

MAGURO* Yellowfin Tuna

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering. * Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.



TEMAKI

KANI KAPPA

Surimi Crab, Cucumber

SAKE ABOKADO* Smoked Salmon, Avocado

CHUUKARA TAI* Red Snapper, Spicy Sauce, Leeks

IKURA* Salmon Roe, Asparagus

SAKE-KAWA* Crunchy Seared Salmon Skin and Masago

CHUUKARA MAGURO* Yellowfin Tuna, Spicy Sauce, Leeks SAKE MAKI*

MAKI

Salmon

KAPPA MAKI Cucumber

KANI MAKI Surimi Crab

TAI MAKI* Red Snapper

KABOCHA MAKI Pumpkin

MAGURO MAKI* Yellowfin Tuna



DESSERT

MATCHA

matcha green tea flan, goji berry and raspberry compote

TAPIOCA

tapioca pearls, coconut milk, jack fruit, water chestnuts, crushed ice

ICE CREAM

matcha, azuki red beans, black sesame

KAITO MATCHA FRUIT Homemade Green Tea Ice Cream, Seasonal Fresh Fruit



