

## BEGINNINGS

<b>SPICY SHRIMP</b> Ginger-Soy-Cilantro Broth, Toasted Brioche	<b>\$10</b>
<b>COCONUT CRAB CAKES</b> Mango Salsa, Curry Aioli	<b>\$12</b>
<b>TUNA TARTARE</b> Sesame-Lime-Ginger Vinaigrette, Spicy Aioli	<b>\$11</b>
<b>DUCK CONFIT SPRING ROLLS</b> Chili-Mango Marmalade	<b>\$10</b>
<b>SESAME SEARED TUNA SASHIMI</b> Drizzled with Teriyaki Beurre-Blanc, Wasabi Cream Dipping Sauce	<b>\$12</b>

## SALADS & FLATBREADS

<b>MIXED GREENS</b> Ginger Dressing	<b>\$8</b>
<b>DUCK CONFIT SALAD</b> Baby Spinach, Mandarin Oranges, Candied Almonds, Orange-Sesame Vinaigrette	<b>\$12</b>
<b>SESAME TUNA SASHIMI FLATBREAD</b> Ginger-Teriyaki Beurre Blanc, Avocado, Wasabi Cream & Scallions	<b>\$17</b>
<b>THAI CHICKEN FLATBREAD</b> Red Thai Curry Sauce, Mozzarella, Scallions, Green Pepper, Cilantro, and Peanuts	<b>\$14</b>
<b>CARNE ASADA FLATBREAD</b> Chimichurri sauce, Mozzarella, Marinated Skirt Steak, Roasted Green Peppers, Pico de Gallo, and Cilantro	<b>\$17</b>
<b>PORTOBELLO AND GOAT CHEESE FLATBREAD</b> Pesto, Balsamic Reduction, Truffle Oil, and Dried Cranberries	<b>\$14</b>

## SUSHI

<b>CALIFORNIA ROLL</b> Avocado, cucumber, crabstick	<b>\$9</b>
<b>SPICY TUNA</b> Spicy sesame aioli dipping sauce	<b>\$10</b>
<b>RED DRAGON</b> Blue crab, cucumber, jalapeno inside spicy tuna on top, wasabi cream dipping sauce	<b>\$11</b>
<b>ROCK AND ROLL (Deep Fried)</b> tuna, salmon, and yellowtail inside tobiko and scallions	<b>\$14</b>
<b>THE 808</b> Yellowtail, jalapeno, and mango inside sesame seared tuna and avocado on top, with mango dipping sauce	<b>\$14</b>
<b>RAVEL ROLL</b> Shrimp tempura, spicy tuna, cucumber, jalapeno, and avocado in a pink soy wrapper with spicy sesame aioli	<b>\$14</b>
<b>MAGICAL ROLL</b> Spicy salmon and mango inside, shrimp, avocado and tobiko on top	<b>\$12</b>

## ENTREES

<b>SESAME-GINGER CHURRASCO STEAK</b> Cilantro Pesto, Whipped Potatoes, Wilted Spinach	<b>\$23</b>
<b>TAMARIND-JERK PORK TENDERLOIN</b> Mango Salsa, Sweet Potato Mash, Green Bean Tempura	<b>\$25</b>
<b>PAN-ROASTED CHICKEN BREAST</b> Soy & Cashew Nut Glaze, Garlic Mashed Potatoes, Wilted Spinach	<b>\$19</b>
<b>JAPANESE BBQ'D SALMON</b> Ginger, Shitake, and Scallion Stir-Fried Rice	<b>\$24</b>
<b>SESAME-SEARED TUNA</b> Seared RARE, Teriyaki Beurre Blanc, Sweet & Sour Rice, Asian Slaw	<b>\$26</b>