

STARTERS

EDAMAME	
steamed and tossed in sea salt	3
steamed and tossed in truffle butter	5
steamed and tossed in spicy miso butter	5
CRISP CURRIED LOBSTER SPRING ROLLS	12
sweet and sour puree / green papaya slaw / eel sauce	
LETTUCE WRAP*	10
raw ahi tuna / yakiniku sauce / papaya carrot slaw / fried wontons / wasabi mayo / wasabi tobiko	
PORK GYOZA	6
pan fried pork dumplings / spicy citrus soy for dipping	
IKA TEMPURA (GALAMARI)	8
lightly battered and flash fried "yari ika" / asian pesto sauce, topped with a sprinkle of parmesan cheese	
SLIDERS	8
pulled pork with our famous korean bbq sauce / citrus aioli slaw / szechuan spicy mixed fries	
CONFIT DUCK STEAM BUNS	10
confit duck / hoisin glaze / pickled vegetables / chinese steam bun	
KOREAN BBQ GRILLED PORK RIBS	12
szechuan spicy mixed fries	
COCONUT TIGER SHRIMP	11
deep fried fresh tiger shrimp with toasted coconut / banana mango jam / sweet chili sauce	
AHI AND AVOCADO POKE*	12
raw ahi tuna / onion / avocado / red and green cabbage / truffle oil / crispy taro chips / parmesan	
GYUNIKU TEPPAN (PREPARED BY YOU!)	15
thin sliced beef tenderloin with miso compound butter, ginger and cabbage / prepared by you at the table on a sizzling hot teppan style iron skillet	
HAMACHI KAMA	12
<i>(limited availability, please allow 30 min.)</i>	
baked yellowtail cheek / side salad with ahi dressing / ponzu on the side with sesame seeds and scallions	
also available as salmon kama	10
TEMPURA	
choices with dipping sauce:	
• thin cut vegetables (zucchini, carrots, sweet potatoes and onions)	7
• tempura shrimp	9
• shrimp and vegetable combo	13

*These items contain raw or undercooked products. Consuming raw or undercooked seafood may increase your risk of foodborne illness especially if you have certain medical conditions.

SALADS

CRISP NASHI PEAR & FIELD GREENS SALAD	4
fresh tomatoes / passion fruit shiso vinaigrette	
add tofu	2
add chicken	6
CHINESE CHICKEN SALAD	11
field greens / sweet soy marinated chicken / candied walnuts and sesame soy dressing / crisp wonton chips	
SEARED AHI TUNA SALAD WITH ONION PEPPER DRESSING*	12
furikake crusted ahi sliced thin / spring mix and grilled asparagus	
SEAFOOD SALAD*	12
field greens / tuna, yellowtail, salmon, tako (octopus) and shrimp / smelt eggs and bonito flakes / spicy citrus vinaigrette	

SUSHI RICE BOWLS

CHIRASHI BOWL*	19
chef's selection of fresh fish "scattered" over rice	
TUNA BOWL*	14
tuna / mango / shrimp / cucumber / chinese parsley / spicy poke sauce	
EEL / AVOCADO BOWL*	14
crab mix and eel sauce / served over steamed rice	
SALMON / AVOCADO BOWL*	12
salmon / avocado / asparagus / chinese parsley / spicy poke sauce	

SOUPS / NOODLES

buckwheat noodles available upon request

MISO SOUP	3
miso bean broth served with a dash of seaweed, scallions, tofu and shiitake mushrooms	
NABEYAKI UDON	15
japanese noodle soup / shrimp / scallops / fish cake / kombu / mixed asian vegetables / crispy tempura shrimp	
VEGETABLE UDON	12
japanese noodle soup with fresh vegetables and crispy tempura vegetables	
add crispy tempura shrimp	1.5 each
HIKARI FRIED RICE	
chinese style fried rice tossed with fresh vegetables and oyster / soy sauce	
• vegetable	9
• chicken	12
• shrimp	13
• beef tenderloin	14
YAKISOBA	
stir fried chinese noodles / choose from these four:	
• vegetable	9
• chicken	12
• shrimp	13
• beef tenderloin	14

MAIN COURSES

substitute fried rice	3
PURE'S TERIYAKI	
choice of:	
• CHICKEN	13
grilled chicken sliced over stir-fried julienne vegetables / steamed rice / PURE's teriyaki sauce	
• SALMON	15
grilled atlantic salmon / stir-fried mixed asian vegetables / steamed rice / PURE's teriyaki sauce	
• BEEF*	17
grilled tenderloin sliced over stir-fried julienne vegetables / steamed rice / PURE's teriyaki sauce	
ASIAN BBQ GRILLED BEEF TENDERLOIN* (8oz.)	26
asparagus / mushrooms / crispy potato and zucchini tempura fritters / hoisin bbq sauce / mango sauce	
GRILLED NORTH ATLANTIC SALMON (7oz.)	18
yuzu mustard sauce / plum steamed brown rice / stir-fried julienne vegetables	
SESAME CRUSTED SEA BASS (7oz.)	24
ginger miso sauce / buckwheat noodles / stir-fried julienne vegetables	
KATSU STYLE CHICKEN BREAST	16
panko fried chicken breast glazed with orange sake miso on a bed of plum steamed brown rice	
PAN ROASTED DUCK	22
pan roasted duck breast with an orange hoisin bbq sauce served with vegetable fried rice	
SUSHI PLATTER*	24
california roll (4 pieces) / spicy tuna roll (4 pieces) / nigiri sushi (7 pieces) (\$1 per substitution)	
SASHIMI PLATTER*	25
five different kinds of fresh sashimi	
• tuna (3 pieces)	
• yellowtail (3 pieces)	
• salmon (3 pieces)	
• sea bass (3 pieces)	
• octopus (3 pieces)	
(\$2 per substitution)	

DINNER