

SANDWICHES

YUZU BBQ CHICKEN SANDWICH CHEDDAR AND FRIZZLED ONION, PANINI ROLL W/ FRIES	10
YELLOWTAIL TUNA CLUB PEPPER SEARED, RARE, AVOCADO, TOMATO, BACON, YUZU MAYO, TOASTED BRIOCHE ROLL W/ FRIES	12
GRILLED PORTABELLA MARINATED PORTABELLA, ROASTED RED PEPPER, FRESH MOZZARELLA, SPINACH, ROSEMARY MAYONNAISE, PANINI ROLL W/ FRIES	10
KOBE SWISS BURGER HALF POUND, SEARED MARINATED SHITAKE MUSHROOMS CARAMELIZED ONION MAYO W/ FRIES	13

PIZZAS

TRADITIONAL CHEESE MOZZARELLA CHEESE & OUR TOMATO SAUCE	7
PEPPERONI MOZZARELLA CHEESE, OUR TOMATO SAUCE TOPPED W/ PEPPERONI	8
MEDITERRANEAN BASIL PESTO, FRESH GARLIC, MOZZARELLA CHEESE, FRESH MUSHROOMS, SUN-DRIED TOMATO, BLACK OLIVES, FETA CHEESE	10
MARGARITA FRESHLY DICED TOMATO, MOZZARELLA & PARMESAN CHEESES, GARLIC, BASIL	10
SEAFOOD FRESH GARLIC, SAUTÉED SHRIMP, LUMP CRAB, MOZZARELLA CHEESE	12
BARBEQUE CHICKEN RED ONION, MOZZARELLA CHEESE, CILANTRO	11
CHICKEN PESTO MARINATED CHICKEN, BASIL PESTO, MOZZARELLA CHEESE, SUN-DRIED TOMATO	11
BASIL PIZZA FRESH MOZZARELLA CHEESE, FRESH BASIL & SPICY TOMATO SAUCE	10

SANGRIA

RED SANGRIA	24
WHITE SANGRIA	24
PEACH SANGRIA	24
SAINT GERMAINE SPRITZER	28 9

SAKE

MOMOKOWA ASIAN PEAR PREMIUM SAKE SMOOTH & MELLOW FLAVOR	35 10
HOU HOU SHU 187 ML SPARKLING SAKE	15
KASUMI TSURU YAMAHAI GINJO 300 ML SMOKEY, EARTHY FLAVORS MIX W/ SWEETER, FRUITIER NOTES	26

SPECIALTY COCKTAILS

NEW OLD FASHIONED MAKERS MARK BOURBON, BITTERS, BLACKBERRY, PEACH	10
PASSION FRUIT MOJITO LIGHT RUM, FRESH MINT, PASSION FRUIT NECTAR, LIME, SODA WATER	10
DARK AND STORMY GOSLING DARK RUM, ABC GINGER BEER, FRESH LIME JUICE	10
FAR EAST CAIPIRINHA CACHACA, PREMIUM SAKE, LYCHEE PUREE, MUDDLED LEMON GRASS, VANILLA AND CHILE	10
STRAWBERRY GIN BLOSSOM HENDRICKS GIN, ST. GERMAINE, PROSECCO, LEMON JUICE, MUDDLED STRAWBERRY	10
KENTUCKY STRAIGHT JIM BEAM BOURBON, ST. GERMAINE, ORANGE BITTERS, SPLASH OF GINGER ALE	10

MARTINIS

THAI BASIL GIMLET KETEL ONE VODKA, LIME JUICE, FRESH THAI BASIL	11
PINEAPPLE INFUSION MARTINI HOUSE INFUSED PINEAPPLE VODKA, SPLASH PINEAPPLE JUICE	12
ASIAN PEAR PREMIUM SAKE, ABSOLUT VODKA, FRESH PEAR PUREE, WHITE CRANBERRY JUICE	10
PLUM FROST PLUM WINE, 42 BELOW VODKA, SPLASH OF CRANBERRY	10
STRAWBERRY COCONUT "SKINNY" MARTINI HOUSEMADE STRAWBERRY-INFUSED VODKA, COCONUT WATER, ORGANIC AGAVE NECTAR	11
SAMURAI PLUM WINE, PREMIUM SAKE, PINOT NOIR FLOAT	10
SAKE TINI PREMIUM SAKE, KETEL ONE VODKA, SAUVIGNON BLANC	10
THE VODKA MARTINI GREY GOOSE, HINT OF DRY VERMOUTH, CHOICE OF BLEU CHEESE STUFFED OLIVES OR TOMOLIVES	12
POM LYCHEE GREENTEAN ABSOLUT VODKA, SOHO LYCHEE, ZEN GREEN TEA, POMEGRANATE LIQUOR, WHITE CRANBERRY JUICE	10
ESPRESSO MARTINI STOLI VANIL VODKA, KAHLUA, ESPRESSO	10
BELLINI MARTINI PEACH VODKA, FRESH PEACH PUREE, SPLASH OF SPUMANTE	10
GINGER GRAPE MARTINI BOMBAY SAPPHIRE, WHITE CRANBERRY, GRAPES, GINGER ROOT	10
CHAMPAGNE COCKTAILS	
GOOD NIGHT KISS CAMPARI, SUGAR CUBE, PEYCHAUD'S BITTERS, SPUMANTE	10
STRAWBERRY VICE COURVOISIER V.S., VANILLA SYRUP, MUDDLED STRAWBERRIES, SPUMANTE	10
LAVA LAMP DANCING CRANBERRIES IN SPUMANTE	10

APPETIZERS

PAN SEARED SEA SCALLOPS CARBONARA STYLE RISOTTO, MIRIN-SOY REDUCTION	12
TUNA TATAKI PEPPER SEARED, WAKAME, PONZU SHOYU DIPPING SAUCE	13
BLACK MUSSELS PRINCE EDWARD ISLE, FRESH TOMATO, SERRANO HAM, SAKE-GINGER-GARLIC BROTH	10
SZECHUAN SHRIMP "BUFFALO STYLE", PICKLED GINGER BLEU CHEESE DRESSING	13
SPICY TUNA TARTARE SRIRACHA MAYO, WASABI CAVIAR, CRISP WON TON, YUZU OIL	12
MAHI SOFT TACOS HONEY-CHIPOTLE MAYO, MARINATED RED CABBAGE	13
CHIPOTLE CRAB MAC & CHEESE CHEDDAR & PEPPERJACK, DITALINI, PANKO CRUST	13
THAI LETTUCE WRAPS SESAME CHICKEN, BIBB LETTUCE, BEAN SPROUTS, CARROTS, SCALLIONS, PEANUT & SWEET CHILI SOY SAUCES	10
CHICKEN DUMPLINGS SESAME-SOY DIPPING SAUCE	10
SEARED CHICKEN SATAY THAI ROASTED PEANUT SAUCE	9
HOISIN GLAZED PORK BELLY OVEN ROASTED SCALLION CONGEE, SZECHUAN ONIONS, THAI BASIL	11
KOBE BEEF SLIDERS HOISIN, CARAMELIZED ONION MAYO	13
POMMES FRITES DRIZZLED W/ HONEY-CHIPOTLE AIOLI	8
EDAMAME RAVIOLI DRIZZLED W/ TOASTED SESAME GINGER SHOYU SAUCE	10
BENTO BOX MARINATED OLIVES, SOPRASSATA, SERRANO HAM, MANGHEGO, BOSCHETTO AL TARTUFO	13
"NEW ENGLAND" SHRIMP ROLL TOASTED SPLIT TOP ROLL, THAI BASIL, TOBIKO CAVIAR	11
EDAMAME PODS SEA SALT, GINGER, SAKE	6
ARTISAN CHEESE PLATE HAND SLICED CHEESES, FRESH FRUIT	13
BLACK SESAME HUMMUS HOMEMADE FLATBREAD	7

SOUPS

CAPPUCCINO OF EXOTIC MUSHROOM WHIPPED WHITE TRUFFLE CREAM	7
SOUP DU JOUR	MP

SALADS

	HALF	WHOLE
SWEET CHILI TUNA SALAD GRILLED YELLOWTAIL, HONEY-ROASTED WALNUTS, RED PEPPER, JICAMA, GRANNY SMITH APPLES, FIELD GREENS, CIDER-SOY VINAIGRETTE	15	
ASIAN CAESAR SALAD W/ SPICY CASHEWS, WON TON	6	11
FRESCO CHOP SALAD AVOCADO, TOMATO, CUCUMBER, EGG, RED ONION, DRIED CRANBERRIES, GORGONZOLA, HONEY-WHITE BALSAMIC VINAIGRETTE	7	13
ICEBERG WEDGE SALAD TOMATO, CUCUMBER, BACON, ALMOND, CRISPY TEMPURA, PICKLED GINGER- BLEU CHEESE DRESSING	7	13
GRILLED CAESAR SALAD HEARTS OF ROMAINE, BRUSHED W/ ROASTED GARLIC OIL, GRILLED & SERVED W/ DICED TOMATO	7	13
ADD CHICKEN OR SHRIMP	3	5

ENTREES

CRAB AND SHRIMP FRIED RICE SCALLION, SPROUTS, CARROT, EDAMAME, MICRO CILANTRO ALSO AVAILABLE VEGETARIAN	19
PISTACHIO & PANKO RAINBOW TROUT SWEET CHILI VINAIGRETTE, WOK SEARED SESAME VEGETABLES	24
HONEY-MISO SEA SCALLOPS LEMONGRASS SKEWERED, ASIAN BLACK RICE RISOTTO, THAI MANGO COCONUT CURRY, TOASTED ALMOND	27
CHILEAN SEA BASS CHILI-SOY GLAZED, SESAME-SOY SOBA NOODLES, CREAMY MISO	29
JUMBO LUMP CRABCAKE YUKON HOMEFRIES W/ BACON, CORN, EDAMAME & ROASTED RED PEPPER. SRIRACHA MAYO, MICRO CILANTRO	28
SESAME SEARED AHI TUNA SERVED RARE, SWEET GRILLED PINEAPPLE CHUTNEY, WASABI WHIPPED POTATOES	27
TERIYAKI GRILLED SALMON DRIED CRANBERRY FRIED RICE, PICKLED GINGER-TOBIKO TARTAR SAUCE	22
PORK TONKATSU PANKO ENCRUSTED, CARBONARA STYLE RISOTTO, CREAMY SHITAKE BROWN SAUCE	24
TEA-SMOKED BREAST OF DUCK SEARED MED-RARE, CORNBREAD PUDDING, CRANBERRY-YUZU GINGER ALE RELISH	26
GRILLED FILET MIGNON CARAMELIZED ONION YUKON MASHED, THYME DEMI, WASABI CRÉME FRAÎCHE, PANKO ONION RING	36
KOBE N.Y. STRIP PERFECT TRIM, HOISIN GRILLED, TRUFFLED SHITAKES, THYME DEMI, CARAMELIZED ONION YUKON MASHED	58
FILET MIGNON LO MEIN LIGHTLY BREADED, MIXED VEGETABLES, CLASSIC CHINESE BROWN SAUCE	25
BRAISED BEEF SHORT RIB SLOW COOKED FOUR HOURS, OVEN ROASTED SCALLION CONGEE	26
CASHEW CHICKEN AND BROCCOLI GINGER INFUSED JASMINE RICE, CLASSIC CHINESE BROWN SAUCE	18
MARINATED RACK OF LAMB BOURBON SWEET POTATO PUREE, CRANBERRY YUZU-GINGER ALE RELISH, BURGUNDY-HONEY REDUCTION	35
PAD THAI ASIAN RICE NOODLES, STIR-FRIED FRESH VEGETABLES & EGG, TOPPED W/ SCALLION, CRUSHED PEANUT	
TOFU OR CHICKEN	17
SHRIMP	19

ALL PARTIES OF EIGHT OR LARGER
WILL HAVE A SINGLE CHECK WITH AN
AUTOMATIC GRATUITY OF 20%

EXECUTIVE CHEF TRAVIS MUMMA