

## Soup

<b>Miso Soup</b> tofu, seaweed, and enoki mushrooms in soybean broth	4
<b>Wonton Soup</b> pork wontons in clear broth (extra wonton \$1/pc)	4.5
<b>Hot &amp; Sour Soup</b> enoki and wood-ear mushroom, tofu, and bamboo shoots	5.5
<b>Thai Tom Yum Soup</b> 🌶️ shrimp, mushrooms, onions, and scallions in lemongrass broth	7.5
<b>Butternut Squash Soup</b> creamy butternut squash infused with curry & coconut shrimp	6.5
<b>Seafood Bisque</b> shrimp, scallops, mussels, and crabmeat in creamy broth	9

## Salad

<b>House Salad</b> mixed greens with ginger dressing	7
<b>Seaweed Salad</b> marinated seaweed with sesame seeds	7
<b>Kani Salad</b> crab meat, cucumber, and tobiko with spicy mayo sauce	8
<b>Avocado Salad</b> mixed greens with sliced avocado and ginger dressing	9
<b>Chicken Salad</b> diced chicken breast, fried wonton skin, frisee, napa cabbage, raisins, and sesame vinaigrette	14
<b>Tuna Avocado Salad</b> * mixed green salad with sliced raw tuna, avocado, and chef's special sauce	15

## Appetizers

<b>Edamame</b> steamed soybeans seasoned with sea salt	5
<b>Roti Canai</b> Indian flatbread served with side of curry sauce	7
<b>Cold Sesame Noodle</b> green tea soba with sesame soy dipping sauce	7
<b>Thai Vegetable Mini Rolls (6)</b> crispy spring rolls served with side of Thai sweet chili sauce	9
<b>Shrimp Shumai (8)</b> steamed shrimp dumplings	10
<b>Pork or Vegetable Gyoza (6)</b> dumplings steamed or pan fried with garlic soy sauce	10
<b>Chicken or Beef Satay (3)</b> peanut sauce	11
<b>Chicken Lettuce Wraps</b> diced chicken, peppers, jicama, and pine nuts	12
<b>Crispy Calamari</b> tomato salsa	12
<b>Tempura Appetizer</b> 2 pcs shrimp and 5 pcs assorted vegetables	14
<b>Beef Negamaki</b> strip loin rolled with scallion glazed with teriyaki sauce	16
<b>Rock Shrimp Tempura</b> 🌶️ crispy shrimp with spicy aioli	14
<b>Crispy Soft Shell Crab</b> soy glazed and spicy aioli	15
<b>B.B.Q. Spare Ribs</b> honey glaze sauce	16.5
<b>Shredded Beef Bao</b> 3 pcs lotus bun stuffed with juicy marinated beef and cucumbers	17.5

🌶️ Spicy

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## Sushi Bar Appetizers

<b>Yellowtail Jalapeno</b> * 火	14	<b>Wonton Sushi Tacos</b> *	17
5 pcs of yellowtail and jalapeño in chef's special sauce		fried wonton tacos filled with tartars of fresh tuna, salmon, and yellowtail mixed with soy mustard sauce, tomatoes, cilantro, and onions	
<b>Crispy Rice</b> *	14	<b>Iced Kumamoto Oysters (4)</b> *	15
crispy fried rice topped with spicy tuna, jalapeño, and sweet soy sauce		live oysters paired with chef's sweet onion vinaigrette and fresh yuzu lemon sauce	
<b>Savory Salmon</b> *	14	<b>Tuna Tartare</b> *	17
5 pcs of salmon and jalapeño topped with crispy shallots in garlic truffle yuzu sauce		micro greens, mango, cucumber, and cilantro mixed with mustard soy sauce	
<b>Seafood Ceviche</b> *	15	<b>Dream of Tuna</b> *	18
scallops, lobster, octopus, and white fish with peppers, onions, and a fresh lemon-lime vinaigrette		toro tartare mixed with scallions and crunch wrapped in tuna topped with crispy shallots drizzled with wasabi truffle soy sauce	
<b>Black Pepper Tuna Tataki</b> *	15	<b>Tuna Pizza</b> *	20
5 pcs black pepper tuna in yuzu and mustard soy with micro green and crispy shallots		tuna, avocado & mozzarella cheese with wasabi and spicy mayo over a toasted tortilla and topped with grape tomatoes, micro greens & crunchies (15 minutes preparation time)	
<b>Fluke Usuzukuri</b> *	15		
5 pcs sliced fluke drizzled with ponzu sauce and garnished with cilantro			

## A La Carte

	<b>Sushi</b> (1pc)	<b>Sashimi</b> (2pcs)		<b>Sushi</b> (1pc)	<b>Sashimi</b> (2pcs)
Crabstick (Kani)	2	3	Scallop (Hotate) *	4	5
Omelet (Tamago)	2.5	3.5	Spicy Scallop *	4	5
Shrimp (Ebi)	3	4	Baby Yellowtail (Kanpachi) *	4.5	5.5
White Tuna *	3	4.5	Smoked Salmon *	4.5	5.5
Flying Fish Roe (Masago) *	3	4	Octopus (Tako)	4.5	5.5
Fluke (Hirame) *	3	4	Sea Bream (Madai) *	4.5	5.5
Tuna (Magura) *	4	5.5	Sweet Shrimp (Botan Ebi)	6	10
Salmon (Sake) *	3.5	5	King Salmon *	5	7
Eel (Unagi)	3.5	5	Salmon Roe (Ikura) *	5	7
Squid (Ika) *	3.5	4.5	Alaskan King Crab	8	10
Yellowtail (Hamachi) *	4	5.5	Sea Urchin (Uni) *	8	12
Stripe Bass *	3.5	4.5	Blue Fin Toro *	10	12

# Asian Bistro Entree

Chicken 16 • Beef 18 • Shrimp 20

## Thai Basil Sauce

bell peppers, mushrooms, and onions

## Malaysian Sambal Sauce

asparagus, string beans, and onions

## Soy Ginger Sauce

broccoli

## Thai Mango Sauce

mango, jicama, onions, and peppers

## Kung Pao with Cashew Nuts

mushrooms and asparagus

## Japanese Eggplant Garlic Sauce

carrots, asparagus, and baby corn

## Sweet and Sour

bell peppers, onions, and pineapples

## Black Bean Sauce

asparagus, broccoli, and mushrooms

## Green Curry

eggplant, bell peppers, string beans, and basil

## General Tso Sauce

spicy sweet glazed w. broccoli

## Sesame Sauce

honey soy glazed w. broccoli

## Gluten Free Soy Ginger Sauce (Brown Sauce)

broccoli

## Gluten Free Garlic Sauce (White Sauce)

egg, broccoli, baby corn, carrot, and mushroom

# Noodle & Rice

Chicken 12 • Beef 14 • Shrimp 16

## Pad Thai

dried bean curd, bean sprouts, scallions, and peanuts

## Lo Mein

egg noodles with assorted vegetables

## Pad See Yu

flat noodles with peppers, onions, basil, and chili sauce

## Singapore Style

curry flavored thin rice noodles with onion, scallion, and carrots

## Yaki Udon

scallions, carrots, and bean sprouts

## Udon Noodle Soup

scallions, carrots, and bean sprouts

## Fried Rice

(Chicken, Beef, Pork, or Shrimp)

carrots, peas, onions, scallions, and egg

13

## Ting Fried Rice

chicken, beef, and shrimp sauteed in exotic XO seafood sauce

16

## Pineapple Fried Rice

(Chicken, Beef, or Shrimp)

raisins, cashew nuts, onions, scallions, and egg

14

EXTRA PROTEIN

CHICKEN 3 / BEEF 4 / SHRIMP 5

 Spicy  Seafood based ingredients

## Signature Roll

<b>Godzilla *</b>	14
fried spicy tuna, avocado, and kani topped with masago, scallions, spicy mayo, and eel sauce	
<b>Tokyo</b>	15
shrimp tempura topped with mango and avocado served with spicy mayo and eel sauce	
<b>Naruto (No Rice) *</b>	15
tuna, yellowtail, salmon, and avocado wrapped in cucumber and ponzu sauce	
<b>Playboy *</b>	15
spicy salmon, peppered white tuna, avocado, crunchies, and tobiko topped with Thai chili & wasabi mayo sauce	
<b>Fashion *</b>	15
fried cream cheese and spicy tuna, avocado, and kani topped with masago, scallions, spicy mayo, and eel sauce	
<b>Magic *</b>	17
spicy tuna topped with salmon, yellowtail, avocado, crunchies, tobiko	

<b>Hako Pressed Sushi *</b>	17
spicy tuna topped with salmon, avocado, and eel with eel sauce	
<b>Spicy Girl *</b>	17
spicy tuna topped with spicy yellowtail and wasabi tobiko	
<b>Sandwich *</b>	17
spicy salmon, spicy tuna, and avocado wrapped with sesame soy paper served with spicy and wasabi mayo	
<b>Eraser (No Rice) *</b>	18
tuna, salmon, lobster salad, avocado, crunchies, and asparagus topped with king crab and sweet chili sauce	
<b>Summer Lover *</b>	18
tuna, salmon, avocado, and yellowtail wrapped with soy paper topped with spicy kani salad	
<b>Sex on the Beach *</b>	18
shrimp tempura, and spicy tuna topped with white tuna, avocado, and tobiko served with spicy mayo and eel sauce	

<b>Huntington</b>	19
lobster tempura, sliced apple, and cucumber wrapped with soy paper topped with crispy potato and special sauce	
<b>Regal *</b>	20
bluefin toro, spicy rock shrimp, and avocado wrapped in soy paper topped with mango salsa, rice cracker, sweet chili sauce and micro greens	
<b>Crabby Crunch *</b>	20
king crab, asparagus, wrapped in soy paper topped with spicy crunchy tuna, avocado, tobiko, sweet chili and wasabi aioli sauce	
<b>Sushi Flight * 🔥</b>	20
sampler of individual sushi pieces: tuna, salmon, toro, yellowtail, king crab and eel over crispy rice with chef special sauces & topped with jalapeño	
<b>Poseidon Roll *</b>	21
steamed lobster, avocado, mango wrapped in soy paper topped with spicy blue crab, rice cracker, wasabi aioli, and sweet chili sauce	

## Classic Maki Roll

Cucumber	5	Spicy Shrimp *	7	Chicken Tempura	lettuce, cucumber, and avocado topped w. eel sauce	8
Avocado	5	Asparagus Avocado	7	Oyster Tempura		10
Peanut Avocado	6	Cucumber	7	Spicy Scallop *	with crunchy	11
Tuna *	6	Yellowtail Scallion *	7	Shrimp Tempura	lettuce, cucumber, & avocado topped w. eel sauce	11
Salmon *	6	Salmon Skin	7	Toro Scallion *		12
Avocado Cucumber	6	Eel Avocado	8	.....		
Sweet Potato Tempura	7	Eel Cucumber	8	California	crab, avocado, and cucumber	6
with eel sauce		Spicy Tuna *	8	Boston	shrimp, lettuce, mayo, and cucumber	7
Tuna Avocado *	7	with crunchy		Alaska *	salmon, cucumber, and avocado	7
Tuna Cucumber *	7	Spicy Salmon *	8	Philadelphia *	smoked salmon, cream cheese, and cucumber	8
Salmon Avocado *	7	with crunchy		Spider	fried soft shell crab, avocado, lettuce, and cucumber	12
Salmon Cucumber *	7	Spicy Yellowtail *	8	Dragon	eel and cucumber topped with avocado	13
		with crunchy		Rainbow *	California roll topped w. salmon, tuna, white fish, & avocado	14

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## Gourmet Entree

<b>Crispy Delight</b> deep fried beef and shrimp with broccoli, walnuts and ying yang sauce	28	<b>Peking Duck (Half)</b> roasted crispy duck served with scallions, cucumbers, buns, and hoisin sauce (extra lotus bun \$0.75/pc)	34
<b>Shrimp &amp; Soba</b> 8 pcs grilled shrimp on a bed of green tea soba noodle in sweet soy glaze	28	<b>Miso Chilean Sea Bass</b> 8 oz broiled saikyo miso Chilean sea bass filet with black rice and herb miso sauce	34
<b>Black Pepper Steak</b> wok seared USDA Choice Angus Steak with tossed pepper, mushroom, and onions	32	<b>Char-Grilled Filet Mignon</b> 8 oz filet served with assorted mushrooms, mashed potatoes, and red wine demi glaze	34
<b>Grilled Wild Scottish Salmon</b> baby mixed vegetables and honey soy glaze	32	<b>Treasure of the Sea</b> grilled lobster tail, jumbo scallop, shrimp, zucchini, baby vegetables in Thai basil sauce	34

## Sushi Bar Entree

served with miso soup or house salad

<b>Vegetarian Sushi</b> 5 pcs of sushi and a vegetable roll	17	<b>Sushi &amp; Sashimi Platter for One *</b> 12 pcs of sashimi, 5 pcs of sushi, and a California roll	30
<b>Spicy Maki Combo *</b> spicy tuna roll, spicy salmon roll, and spicy yellowtail roll	21	<b>Sushi for Two *</b> 16 pcs assorted sushi, tuna avocado roll, and rainbow roll	52
<b>House Sushi *</b> 8 pcs of assorted sushi and a tuna roll or California roll	23	<b>Sushi &amp; Sashimi Platter for Two *</b> 24 pcs of sashimi, 10 pcs of sushi, and a rainbow roll	57
<b>Tri-color Sushi *</b> 2 pcs tuna, 2 pcs salmon, 2 pcs yellowtail and a spicy tuna roll	23	<b>Omakase (For One)</b> For Sushi Lovers Sushi bar appetizers and entree carefully crafted by our chef. Only the freshest selections served	55
<b>House Sashimi *</b> 20 pcs assorted sashimi	29		
<b>Chirashi Sushi *</b> variety of sashimi and Japanese pickles on a bed of sushi rice	29		

## Teriyaki

with seasoned vegetables

Chicken	19	Steak	26
Salmon	24	Filet Mignon	28
Shrimp	25		
<b>Teriyaki Combo</b>			27
choose two (chicken, salmon, shrimp, & steak)			

## Side Dishes

Glazed String Beans	7	Sauteed Mix Vegetables	9
Garlic Broccoli	7	Grilled Chicken (1pc)	6.5
Sauteed Spinach	9	Grilled Shrimp (4pcs)	14

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# Lunch Specials

(Available Daily until 3:30 pm)

## Asian Bistro Entrée

served with miso soup and house salad

Chicken 10 • Beef 11 • Shrimp 13

Thai Basil Sauce

Malaysian Sambal Sauce 🍷 🔥

Soy Ginger Sauce

Thai Mango Sauce 🔥

Kung Pao with Cashew Nuts 🔥

Japanese Eggplant Garlic Sauce 🔥

Sweet and Sour

Black Bean Sauce

Green Curry 🔥

General Tso's Sauce 🔥

Sesame Sauce

Gluten Free Soy Ginger Sauce

Gluten Free Garlic Sauce

Pineapple Fried Rice

Pad Thai

Fried Rice

Lo Mein

## Lunch Bento Box

served with miso soup

### Teriyaki Bento

(Choice of chicken, beef, shrimp, or salmon)  
California roll, gyoza, and seaweed salad

16

### Tempura Bento

2pcs Shrimp, 3 assorted Vegetable,  
California roll, gyoza, and seaweed salad

16

### Sushi Bento \*

5 pcs sushi, gyoza, California roll, and house salad

16

### Sashimi Bento \*

6 pcs sashimi, shumai, California roll, and house salad

16

## Sushi Roll Combo

served with miso soup and house salad

Any 2 Rolls for 11

Any 3 Rolls for 14

Peanut Avocado

Sweet Potato Tempura

Tuna \*

Yellowtail \*

Philadelphia \*

Spicy Yellowtail \*

Spicy Salmon \*

Shrimp Tempura

Tuna Cucumber \*

Salmon Cucumber \*

Salmon Skin

Asparagus

Shiitake Cucumber

California

Boston

Salmon \*

Eel Avocado

Spicy Tuna \*

Spicy Shrimp

Spicy Crab

Tuna Avocado \*

Salmon Avocado \*

Shrimp Avocado

Avocado Asparagus  
Cucumber

Chicken Tempura

## Sushi Entrée

served with miso soup and house salad

### Maki Lunch \*

eel avocado roll, shrimp tempura roll, and a California roll

14

### Sushi Lunch \*

5 pcs assorted sushi and a California roll

15

### Spicy Maki Lunch \*

spicy salmon roll, spicy tuna roll, and a spicy yellowtail roll

16

### Sashimi Lunch \*

9 pcs assorted sashimi

17

### Sushi and Sashimi Lunch \*

4 pcs assorted sushi, 6 pcs assorted sashimi,  
and California roll

18

🔥 Spicy 🍤 Seafood based ingredients

## Specialty Martinis

<b>Ting Sake Tini</b> Crop Organic Cucumber Vodka, Sake	12
<b>Lychee Martini</b> Vanilla Vodka, Soho Lychee Liqueur, lychee juice	12
<b>Autumn Sky Martini</b> Smirnoff Pomegranate Vodka, pineapple juice, cranberry juice	12
<b>Champagne Martini</b> Prosecco, Grand Marnier, Peach Schnapps, pineapple juice	12
<b>The Pama Pear Martini</b> Absolut Pear Vodka, Pama Pomegranate Liqueur, cranberry juice, sour mix	12
<b>Espresso Martini</b> Three Olives Triple Shot Espresso Vodka, Creme de cacao, Bailey's, Kahlúa	13

## Signature Cocktails

<b>Singapore Sling</b> Martin Miller's Gin, Cherry brandy, sour mix, club soda	10
<b>Ting Ginger-ita</b> Patron silver, Cointreau, infused ginger-lime syrup, lime juice, ginger beer	13
<b>Mai Tai</b> Rum, Amaretto, Myers Rum, pineapple juice, orange juice	12
<b>Mango Mojito</b> Bacardi Rum, mint leaves, lime, mango purée, soda	12
<b>Shanghai Sangria</b> White Zinfandel, assorted fruit liqueurs, tropical juices served in our colossal glass	14

## Sparkling Cocktails

<b>Beijing Bellini</b> Champagne, Lychee Liqueur	11
<b>St. Germain Cocktail</b> Champagne, St. Germain Elderflower Liqueur	11

## Draft Beer

<b>Blue Moon</b>	7
<b>Seasonal Offering</b> - Ask Server	6
<b>Sapporo</b>	7
<b>New Belgium</b> - Fat Tire Amber	7
<b>Jai Alai IPA</b>	9
<b>Imperial Lion Stout</b>	8

## Bottle Beer

<b>Bud Light</b>	6	<b>Kirin Light</b>	7
<b>O'Douls</b>	6	<b>Stella Artois</b>	8
<b>Heineken</b>	7	<b>Corona</b>	7
<b>Kirin</b>	8		

## Sake

<b>Ozeki Hot Sake</b>	Small 6	Large 11
<b>Ozeki Cold Sake</b>	Small 6	Large 11

## Sake By The Bottle

 Listed from dry to sweet

<b>Ryo Junmai Ginjyo</b> (180mL) smooth and luxurious entry to the taste buds with a dry finish	16
<b>Suijin Junmai</b> (300mL) full bodied taste, strong rice flavor	21
<b>Horin Gekkeikan Daiginjo</b> (300mL) mild flavor and fruity to the nose	28
<b>Kaori Junmai Ginjyo</b> (300mL) aroma of grapes and bananas, light and refreshing	27
<b>Nigori Sayuri</b> (300mL) unfiltered with a refreshing aroma and a naturally sweet aftertaste	18
<b>Tomoju Junmai Ginjo</b> (375mL) sweet like nectar with a refreshing melon and grape fragrance	36

## *Wine By The Glass*

<b>Pinot Grigio, Line 39</b> Lodi, California	8	<b>Rosé, Notorious Pink</b>	13
<b>Pinot Grigio, Santa Marina</b> Provincia di Pavia, Italy	11	Domaine la Colombette, France	
<b>Chardonnay, William Hill</b> Central Coast, California	11	<b>Pinot Noir, Bridlewood</b> Monterey, California	11
<b>Sauvignon Blanc, Matua Valley</b>	11	<b>Barrel Aged Blend, Exitus</b> Parlier, California	11
Marlborough, New Zealand		<b>Cab. Sauvignon, Chateau Souverain</b>	9
<b>Riesling, Kung-Fu Girl, Charles Smith</b>	10	Alexander Valley, California	
Washington State		<b>Cab. Sauvignon, Robert Hall</b>	12
<b>White Zinfandel, Beringer</b> California	8	Paso Robles, California	
<b>Hakutsuru Plum Wine</b>	9	<b>Malbec, Trivento</b> Argentina	9

## *Whites By The Bottle*

<b>Prosecco, Mionetto, Brut</b>	44
(Valdobbiadene, Italy)	
<b>Champagne, Moët &amp; Chandon, “Imperial” NV</b>	90
(Champagne, France)	
<b>Rosé, Notorious Pink</b>	44
(Domaine la Colombette, France)	
<b>Riesling, Kung-Fu Girl, Charles Smith</b>	31
(Rheingau, Germany)	
<b>Pinot Grigio, Kettmeir</b>	41
(Alto Adige, Italy)	
<b>Pinot Grigio, Ca’Montini, Terre di Valfredda</b>	44
(Trentino, Italy)	
<b>Sauvignon Blanc, Honig</b>	37
(Napa Valley, California)	
<b>Sauvignon Blanc, Kim Crawford</b>	52
(Marlborough, New Zealand)	
<b>Chardonnay, Sonoma Cutrer Russian River</b>	45
(Ranch Sonoma Coast, California)	
<b>Chardonnay, Freemark Abbey Chardonnay</b>	69
(Rutherford, California)	

## *Red By The Bottle*

<b>Pinot Noir, Greg Norman</b>	39
(Santa Barbara County, California 2008)	
<b>Pinot Noir, J. Lohr Falcon’s Perch</b>	46
(Monterey, California)	
<b>Pinot Noir, Diora, La Petite Grace</b>	67
(Monterey, California)	
<b>Malbec, Don Miguel Gascón</b>	30
(Mendoza, Argentina 2011)	
<b>Merlot, Columbia Crest Grand Estates</b>	37
(Columbia Valley, Washington)	
<b>Rocco delle Macie Sasyr</b>	39
(Tuscany, Italy)	
<b>Cabernet Sauvignon, Josh Cellars</b>	38
(Red Hills, California)	
<b>Cabernet Sauvignon, Charles Krug</b>	69
(Napa, California)	
<b>Cabernet Sauvignon, Groth</b>	73
(Oakville, California)	
<b>Castelgiocondo Ripe al Convento</b>	87
Brunello di Montalcino, Riserva, Marchesi di Frescobaldi	
(Tuscany, Italy)	
<b>Meritage, Rodney Strong, “Symmetry”</b>	82
(Alexander Valley, California,)	