

Soups

MISO - Shiromiso broth, seaweed, tofu and spring onion 4

SHRIMP CLEAR NOODLE - Accented with lemon grass and fresh lime 6

Share Plates Cool

SUNOMONO - Shaved conch, octopus, shrimp and crab - cucumber wakame salad
sweet soy vinaigrette 14

TANGY FISH - Tuna, Hamachi and salmon in ginger, orange and lime with mixed green, onion, cilantro and sprout 10

TUNA trio TARTAR - Salmon, white fish, chives, soy, basil mustard oil 14

TAMARI SCALLOP- Rich soy moistened scallops and crabmeat wrapped in paper thin tuna with green tobiko caviar and wasabi aioli 14

HAMACHI JALAPENO - Thin slices of Hamachi and jalapeno chili with ponzu sour orange sauce, cilantro and daikon 12

Share Plates Hot

TEMPURA - Crispy fried shrimp, broccoli, asparagus and sweet potato with sake soy dipping sauce 12

PALM CHICKEN - Marinated tender and moist, coconut, lemon grass, thai chili and citrus 10

EDAMAME - Hibachi style soy beans, served salted or shichimi chili spiced 5

SHIROME SPICE - Crisp white fish, sweet chili and garlic sauce, stir fried vegetables 14

THAI CURRY LOBSTER - Poached, coconut milk, kaffir lime leaf, Thai chili paste, sweet pepper pineapple and heart of palm - steamed rice 28

MISO SCALLOPS - Lime and salt crusted scallops on Japanese sweet potato, honey miso sauce 14

SIAM CHICKEN - Pan seared with galanga, lemon grass, coconut milk, tomato oil 12

PORK TENDERLOIN- Sweet soy ginger sauce and enoki mushrooms 14

WAGYU BEEF- Shitake and shimiji mushrooms, schichitou peppers 28

Sides

STEAMED RICE 4

STIR FRIED VEGETABLES 5

FRIED RICE - AVOCADO & CILANTRO 6

FRIED RIPE PLANTAIN 5

Consumption of raw or uncooked foods such as meats, fish and eggs may contain harmful bacteria. May cause serious illness or death.

SUSHI / SASHIMI

EBI	cooked shrimp	5
TAKO	octopus	7
UNAGI	fresh water eel	7
HOTATE	scallop	8
MAGURO	tuna	7
IKURA	salmon roe	7
AMA EBI	fresh sweet shrimp	8
TORO	fatty tuna	10
KANI	crab stick	5
CONCH		7
HAMACHI	yellow tail	8
IKA	squid	7
SAKE	salmon	6
SHIMESABA	mackerel	6
ESCOLAR		6

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SUSHI/SASHIMI COMBO

SASHIMI COMBO	40
Chef choice sashimi 12 pieces	
SUSHI COMBO	35
Chef choice 10 pieces	
SUSHI/SASHIMI/ROLL COMBO	45
1 rainbow roll	
3 nigiri tuna, salmon, shrimp	
6 sashimi tuna, salmon, white fish	

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Cocktails— hand crafted with kold draft ice

Scorpion Bowl (serves 3-4) **30**
Known as the mother of all cocktails...and yes, it's all in there

Bipolar Cocktail **14**
Infused by fire then tempered with ice
Bombay Sapphire, Absinthe, Lemon, Lychee, Lemongrass, & Egg Whites

Heavens Delight **10**
Starfruit, Soju, Ginger Liquor, Fresh Lemon, & Honey Syrup

SAIA-Rita **10**
Sweet & Spicy
Cazadores, Jalapeno & Pear

Hand-Shaken Ginger-Lime Daiquiri **10**
Bacardi, Ginger Liquor & Lime

Blushing Lemonade **14**
Soju, Bombay, Fresh Blackberries, Lemon, and Sparkling Sake

Saketini **10**
Passion Fruit, Sake, Bombay Gin & Dry Vermouth

Ruby Foo **10**
Fresh Basil, Strawberries, Sake & Vodka topped with Ginger Ale

Hello Kitty **10**
Tyku Citrus Liquor and house made, spicy Ginger Soda

Asian Old Fashioned **10**
A twist on a classic
Soju, Honey, Lemon & Ginger

House Infusions with Soju (Japanese like vodka)

Earth soju infused with pear on the rocks **8**
martini suggestion with Grey Goose Pear **12**

Water soju infused with lychee on the rocks **8**
martini suggestion with Cazadores Reposado **12**

Air soju infused with pineapple on the rocks **8**
martini suggestion with Bacardi Rock Coconut **11**

Fire soju infused with jalapenos & agave on the rocks **8**
rob roy suggestion with Dewars, Punt e Mes & Marachino Liqueur **12**

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