STATION SPECIAL

Asian Melon 10 momokawa asian pear sake, melon liquer, oj

Purple Haze 10 momokawa raspberry sake, chambord, cranberry

Scorpion Bowl 8 / 16 vodka, brandy, light rum, grenadine, pj/oj

Mai Tai 8 myers rum, dark rum, sour mix, mai tai mix

Singapore Sling 8 gin, cherry brandy, grenadine, soda, sour mix

Blue Hawaiian 8 light rum, blue caracao, cream of coconut, pj

Choya Martini 10 choya plum wine, vodka, dry vermouth

Lychee Martini 10 stoli vodka, lychee syrup, dry vermouth

Elder Flower Martini 10 elder flower, champagne

DRAFT BEER

Sapporo (Japan)	4.5
Carlsberg (Denmark)	4.5
Kingfisher (India)	4.5
Guinness (Ireland)	5.5

BEER

Asahi (Japan) 12oz	4.5
Kirin (Japan) 12oz	4.5
Sapporo (Japan) 22oz	8
Orion (Japan) 21oz	10
Koshihikari Echigo (Japan) 17oz	10
Tsingtao (China) 12oz	4.5
Singha (Thailand) 22oz	8
Chang (Thailand) 11oz	4.5
OB (Korea) 12oz	4.5
Hite (Korea) 12oz	4.5
Corona (Mexico) 12oz	4.5
Heineken (Holland) 12oz	4.5
33 Export (Vietnam) 12oz	4.5
Magners (Ireland) 12oz	4.5
Tiger (Singapore) 12oz	4.5

Before placing your order, please inform your server if a person in your party has a food allergy.

6 or more people 18% gratuity will be charged

Mass Meal Tax 7%

SOJU

is a distilled beverage native to Korea. Its taste is comparable to vodka, though often slightly sweeter due to the sugars added in the manufacturing process, and more commonly consumed straight up.

J01	Jinro Soju 375ml	12
J02	Lemon Soju	15
J03	Lychee Soju	15
J04	Grape Soju	15
J05	Yogurt Soju	15
J06	Backseju 375ml	16

SAKE

is a rice-based alcoholic beverage of Japanese origin. However, unlike true wine, in which alcohol is produced by fermenting the sugar naturally present in fruit, sake is made through a brewing process more like that of beer.

S01	House Hot sake				7
S02	Ozeki (Dry) 180ml				7.5
Mom	okawa(Moonstone)		Sm	all 8	Bottle 30
S03	Asian Pear				
S04	Raspberry				
S05	Coconut Lemongrass				
S06	Sake Sampler (Three flav	ors)			10
S07	Gekkeikan Draft Sake 375	ml			12
S08	Zipang Sparkling Sake 25	0ml			15
S09	Nigori Sake 300ml				15
S10	Murai Tanrei Junmai 300n	nl			21
S11	Bunraku (Saitama) " forgo	tten J	apar	nese spiri	t" 300ml 22
S12	Zen 300ml				23
S13	Gekkeikan Black and Gold	d Gift 7	750m	ıl	32

WINE

Plum	Glass	Bottle
Choya Plum Wine with Fruit (Japan) 750ml	7.5	32
Suljungmae Plum Wine with Fruit (Korea) 375ml	7.5	20
White	Glass	Bottle
Salvalai, Pinot Grigio , Italy	8	30
Clifford Bay, Sauvignon Blanc, Marlborough, NZ	8	30
Firestone "Discoveries" Chardonnay, CA	8	30
Red	Glass	Po++lo
Yering Station, Pinot Noir, Australia	Glass 8	Bottle 30
Raymond,"R Collection" Merlot, Napa, CA	8	30
Wente, Southern Hills, Cabernet Sauvignon, CA	8	30
wente, Journam Timis, Cabernet Sauvignon, CA	O	
House Champagne (Bottle)		28
Bottle Water		
		Bottle
Fiji		3.5
St. Pellegrino Sparkling Water		3.5

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Edamame

Boiled Soybeans with Sea Salt 5

Seaweed Salad 5

Truffle Scented Sweet Potato Fries 5

Shumai

Shrimp/Pork Dumplings Deep Fried 5

Tako Yaki

Deep Fried Octopus Nugget with Spicy Mayo 5

Fried Oyster

With Sweet Mustard Sauce 6

Tako

Baby Octopus with Sweet Sesame Sauce 6

Crab Harumaki (Spring Roll)

Shiitake, real Crabmeat with Spicy Ponzu Dip 6

Spicy Quail Tempura

Red Anticucho Sauce 6

Jumbo Shrimp Cocktail 7

Calamari

Deep Fried Squid with Mayo 8

Soft Shell Crab

Soft Shell Crab with Ponzu Sauce 8





Summer

DEMIENTREES

5pm-10pm

Double Mini Sliders

with Smoked Bacon, Cheddar and Blue Cheese, Balsamic Onion, Sweet Potato Fries 10

Grilled Lamb Chops

with Roasted Eggplant Chutney, Red Wine Sauce 15

Grilled Hanger Steak

with Garlic Taro Mashed, Garlic Chive Butter, Peppery Watercress 12

Miso Baked Cod

with Crisp Asparagus Rolls, Squid Ink Pasta, Miso Vinaigrette 15

Pan Seared Scallops

with Lemongrass Black Rice, Lemongrass Cream 16

Dessert

Mochi Ice Cream (2 pieces) 4.5

Strawberry

Lychee

Green Tea

Red Bean

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