

sake

Sparkling

Zipang - light and refreshing, with a slightly sweet finish 250ml 12

Junmai Daiginjo - Junmai meaning pure rice, to be classified as a Daiginjo the rice needs to be polished to 50% of it's original size

Rock Junmai Daiginjo - light and smooth, with subtle hints of peach 375ml 26 750ml 46
 Shimizu No Mai "Pure Dusk" - delicate structure with hints of orange peel and finishes dry 300ml 26

Junmai Ginjo - Junmai meaning pure rice, to be classified as a Ginjo the rice needs to be polished to 60% of it's original size

Murai Sugidama - Medium dry, full bodied and lush with a slight earthiness 300ml 24
 G Joy - Big, bold and to the point with hearty fruit aromas supported on the palate 375ml 20

Nigori - meaning cloudy, sake that is roughly or unfiltered

Rock Cloud - light and refreshingly sweet 375ml 26 750ml 46
 Murai Nigori Genshu - rich and creamy, thick and rich 300ml 19

Speciality

"Flavored Ginjo"
 Moonstone Asian Pear - balance of sake and lush pear 300ml 12

Hot - served traditional, hot

Gekkeikan Traditional Small 5 Large 8

specialty drinks

FOREVER YOUNG

Absolut Berri Acai Vodka muddled with fresh blueberries and thyme, mixed with lemon and pomegranate juices 13

WATERMELON MARGARITA

Jose Cuervo Tequila and agave nectar muddled with fresh watermelon and lime juice 12

RED ROSE OF TEXAS

Svedka Vodka and fresh strawberries, simple syrup, lemon juice, Domaine de Canton Ginger Liqueur and apple cider 11

NOVE CAIPIROSCA

Svedka Vodka and Sake with muddled kiwi, lime and simple syrup served on the rocks 11

WILD TEA MOJITO

Absolut Wild Tea Vodka with fresh mint sprigs, simple syrup and lime juice all muddled together to make this Wild Mojito 13

PANAMA RED

Aperol and Barcardi rum mixed together with muddled cucumbers and fresh lemon juice 12

THE ULTIMATE DILL

Plymouth Gin and St. Germain with muddled cucumber and simple syrup, garnished with a cucumber wheel and a dill sprig 13

TASTE OF AUTUMN

Absolut Pears and fresh lemon and pomegranate juices combine with fresh sage to recreate the refreshing taste of Autumn 13

IMPORTED BEERS

Amstel Light, Heineken Light, Heineken, Corona, Kirin Ichiban, Guinness, Becks Non-alcoholic 5

beginnings

edamame - steamed with sea salt	5
kobe beef tartar	18
tuna toro tartar	18
salt and pepper calamari - flash fried sea salt and fresh ground pepper calamari.....	9
chicken dumplings (6) - steamed or fried.....	6
pork dumplings (6) - steamed or fried	6
jumbo shu-mai shrimp dumplings (5) - steamed or fried.....	8
chicken lettuce wraps - spiced chicken served with cool lettuce cups	7
chicken wings - marinated and grilled, served with peanut or bbq sauce.....	6
vegetable tempura - japanese style deep fried combinations of vegetables. served with tempura sauce.....	7
dancing shrimp tempura - (3) shrimp covered in scallions deep friend and served with house special sauce.....	8
lobster tempura - tempura lobster mixed with oba served with spicy aioli	13
conch fritter - deep fried bahamian conch mixed with scallions and oba served with spicy aioli.....	13
sea bass fritter - deep fried sea bass mixed with scallions and oba served with spicy aioli	13
soft shell crab - deep fried and serve with ponzu sauce	15
crunchy spicy kimchi tofu - deep fried tofu with over house original kimchi salad, scallions, kaiware	7
ufc - ultimate fried chicken hiro's style. dark meat lightly seasoned and flash fried.....	7
wild 'shrooms - sautéed combinations of mushrooms: shitake, shimeji, portobello with onions and bell peppers.....	7
black mussels miso - sautéed black mussels with sweet miso	11
chilean sea bass - marinated in yuzu saikyo-miso, baked sea bass, with creamy shimeji sauce on top.....	14
tuna tataki - seared sashimi grade big eye tuna, with ponzu sauce and scallions, kaiware and oba.....	10
seared tuna - asian salsa over seared sashimi grade big eye tuna.....	10
beef tataki - thinly sliced seared ribeye steak with ponzu sauce and scallions and kaiware, oba	11
naruto maki with crab sticks - wrapped in cucumber with avocado.....	7
with tuna option for masago-eggs (smelt'eggs).....	8
with salmon served with ponzu sauce.....	8
ceviche - chef special yuzu-ceviche sauce with sliced cucumber, red onions, cilantro, kaiware and oba with:	
snapper.....	11
salmon.....	11
conch.....	13
mixed seafood (snapper, conch, crab sticks, surf clam)	14
salmon carpacio - atlantic salmon, creamy ginger sauce & mayonnaise, balsamic vinegar, caviar and oba.....	9
blue fin toro carpacio - scorched blue fin toro, creamy sesame-ponzu with scallions, kaiware and oba.....	18
kobe beef carpacio - scorched kobe beef, yuzu shiso & oroshi-ponzu sauce with scallions, kaiware.....	18

salads

side salad.....	3
classic caesar salad.....	9
grilled chicken add.....	5
salt and pepper calamari add.....	6
pan-seared salmon add.....	7
grilled shrimp add.....	7
grilled skirt steak add.....	7
large house green salad - mixed greens with kaiware, tomato, cilantro served with our house dressing.....	7
grilled chicken add.....	5

favorites

triple "s" - sesame seared sushi-grade salmon in light soy sauce over a bed of fresh sautéed spinach and garlic.....	17
bellini - freshly prepared penne pasta tossed in olive oil with garlic, eggplant, tomato, basil and fresh buffalo mozzarella cheese.....	15
gnocchi del 29 - homemade potato dumplings simmered in a shitake mushroom pink sauce.....	13
fettuccine al pollo - homemade cream sauce tossed and served with sauteed chicken breast.....	15
pad thai - pad thai rice noodles with fresh vegetables in our peanut sauce.....	11
chicken add.....	4
shrimp add.....	6
blackened tuna - seared rare, drizzled with spicy cajun herbs, served with wasabi mashed potatoes.....	17
snapper al bosco - shitake mushrooms, spinach, tomatoes and fine herbs served with wasabi mashed potatoes.....	17
chicken katsu (milanese) - deep fried with japanese panko, served with house special sauce and white rice.....	16
pork katsu (milanese) - deep fried with japanese panko, served with house special sauce and white rice.....	16
thai red curry - spicy thai style curry with bamboo shoots mushrooms and other vegetables.....	13
chicken add.....	4
beef add.....	6

burgers and sandwiches

includes lettuce, tomato, red onion and french fries

nove grouper sandwich - pan sautéed and served with house onion rings, lettuce, tomato and wasabi mayo.....	13
nove chicken sandwich - dark meat chicken, flash fried, house onion rings, lettuce, tomato and wasabi mayo.....	11
grilled portabello burger - served with lettuce, tomato and onion on a toasted bun.....	9
8 oz. angus beef burger - nothing but the best served on a toasted bun.....	10
american, swiss, cheddar, pepper jack cheese, house onion rings, mushrooms, bacon: each add.....	1
kobe beef burger - authentic kobe beef burger grilled exactly the way you wish served on a toasted bun.....	18
american, swiss, cheddar, pepper jack cheese, house onion rings, mushrooms, bacon: each add.....	1

grill

served with a side dish

grilled chicken teriyaki - drizzled with our teriyaki sauce while grilled on an open flame.....	16
flap steak - flavorful vacio steak is a great find. extremely juicy.....	10oz 15..... 16oz 20
skirt steak - almost as long as the great wall, but thankfully tastes nothing like it.....	10oz 16..... 30oz 30
skirt steak teriyaki - marinated in light soy, then drizzled in our teriyaki sauce while grilled on an open flame, the sauce caramelizes and locks in the flavor: the best you've ever tried.....	10oz 18
ny strip steak - one of the most popular cuts; try why ours tastes the best.....	14oz 26
ribeye steak - savored for the high marbling, each bite is mouthwatering.....	14oz 27
filet mignon - the most tender cut of all, each piece almost melts in your mouth.....	8oz 30
kobe beef ny strip - the crown jewel in the beef industry, our kobe is wagyu from new zealand and follows all the stringent traditions of japanese kobe beef requirements.....	14oz 50

side dishes

steamed vegetables, wasabi mashed potato, steamed white rice, steamed brown rice, french fries.....	4
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sushi, sashimi & rolls

sushi assortment - 8 pcs nigiri sushi and california or spicy tuna roll.....	25
sashimi assortment - 12 pcs assortment of sashimi.....	27
sushi & sashimi assortment - 6 pcs nigiri and 6 ps sashimi and california or spicy tuna roll.....	30

sushi - sashimi by the piece

tamago (omelet), crab stick, spam	2
tuna, white tuna(escolar), salmon, eel, mackerel, shrimp, squid, octopus, scallop, surf clam, masago	3
smoked salmon, yellowtail, sweet shrimp, conch, snow crab, tobiko (flying fish roe), ikura (salmon roe), monk fish liver (steamed), white fish, ny strip steak (torched).....	4
uni (sea urchin)	6
toro (blue fin tuna belly), kobe beef (scorched).....	10

roll sushi inside out

original california - crab sticks and california avocado	5
with masago.....	6
with bbq eel on top of rolls with eel sauce.....	8
with snow crab instead crab sticks.....	10
tuna.....	6
salmon.....	6
yellowtail with scallions.....	6
white tuna with scallions.....	6
smoked salmon with scallions.....	7
snapper with scallions.....	6
eel & avocado.....	7
jb - fresh salmon with cream cheese.....	7
jb tempura - crunchy outside, fresh salmon with cream cheese inside.....	8
crunchy spicy crab - mixed with crab sticks, scallions, mayonnaise, kimchi and tempura flakes.....	7
spicy tuna - minced cut of big eye tuna mixed with tri spicy sauce ,scallions and tempura flakes.....	8
spicy salmon - minced cut fresh salmon mixed with tri spicy sauce, scallions and tempura flakes.....	8
spicy yellowtail - minced cut yellowtail mixed with tri spicy sauce, scallions and tempura fakes.....	8
spicy white tuna - minced cut white tuna mixed with tri spicy sauce, scallions and tempura flakes.....	8
spicy scallops - minced cut sea scallops mixed with tri spicy sauce, mayonnaise, masago, scallions and tempura flakes.....	8
spicy ocean 3 - tuna, salmon, yellowtail with tri spicy sauce, tempura flakes and mayonnaise & scallions.....	9
rainbow roll - crab sticks, avocado and cucumber with tuna, salmon, shrimp, white tuna, and caviar on top.....	11
crunchy alaskan - snow crab, tempura flake inside and fresh salmon, scallions and black tobiko on top.....	12
salmon skin - crunchy baked salmon skin with scallions.....	6
shrimp tempura - tempura fried shrimp with avocado and asparagus.....	10
spider - tempura fried soft shell crab with cucumber, avocado and asparagus.....	12
mexican - deep fried shrimp, with avocado, tomato, spicy mayonnaise and scallions outside.....	11
volcano - roll of crab sticks, avocado, cream cheese, baked seafood, scallions, sesame seed outside, eel sauce on top.....	11
dragon - tempura shrimp, cucumber, avocado, asparagus, spicy mayonnaise, sryracha, eel sauce on top.....	13

vegetarian rolls inside out

chef hiro terada's originals
all rolls originally created by chef hiro terada

atlantis - tempura fried bahamian conch with asparagus, avocado, curry sauce and scallions outside.....	10
prescott - bacon, shrimp tempura, cream cheese, avocado.....	12
campania - fresh mozzarella cheese, steamed asparagus, tomato, portabello mushroom, oba inside, prosciutto on top.....	12
one-a-day - tempura fried oyster with avocado, masago, ikura, asparagus and scallions outside, served with tartar sauce.....	13
calle ocho - skirt steak, black beans and avocado topped with sliced fried plantains.....	13
oasis - brown rice, blue fin toro, salmon skin, cucumber, sliced jalapeño and wasabi mayonnaise.....	15
venetian - snow crab, inside, fried crunchy outside, avocado, spicy mayonnaise, masago, red tobiko and black toniko on top.....	14
pacific bay - tempura lobster, asparagus, avocado, inside, spicy mayonnaise, sryracha, scallions outside.....	15
nove - asian slipper lobster, crab sticks, cream cheese inside, crunchy fried out side. spicy mayonnaise, caviar on top.....	16
viper - asparagus, avocado, cream cheese, crab sticks, masago, tempura flakes inside, large portion of bbq eel on top.....	18
opera tower - tempura fried lobster, asparagus, avocado inside, mix of tri spicy sauce, tuna, crab, tobiko, scallions, mayonnaise tempura flakes and sweet sauce on top.....	18

fried rice

our fried rice made from freshly steamed white rice with onions, carrots, scallions and egg

kimchi - spicy homemade kimchi with onion, carrot, scallion and egg.....	11
vegetable - broccoli, asparagus and eggplant with the above mentioned. vegetarian paradise.....	11
chicken - classic taste but so much better. taste the difference.....	13
ham and pineapple - a favorite hawaiian taste discovered in fried rice before it was with pizza.....	13
spam - your favorite lunch meat could very well be your favorite fried rice.....	13
beef - get your daily essential 4 food groups all in one.....	14
shrimp - tender shrimp morsels stir fried to make a flavorful fried rice.....	14
seafood combo - shrimp, calamari, mussels, salmon and white fish.....	15
sumo combo - chicken, ham, beef and shrimp – what the sumos loved in their fried rice.....	15

dessert

award-winning flan.....	5
panqueque with dulce de leche flambée and vanilla ice cream.....	8
dark chocolate ecstasy cake.....	7
ny style cheesecake.....	7
ny style cheesecake tempura.....	9
strawberry ice cream tempura.....	7
ice cream - strawberry or vanilla.....	1 scoop 2

For your convenience an 18% gratuity will be automatically added to bills for parties of 6 or more.