

WINE

WHITE

CALAMIGOS RANCH Chardonnay, Pas Robles, NV | 15/60

LOIMER LOIS Grüner, Austria, 2019 | 14/56

FIELD THEORY Albariño, Lodi, 2020 | 14/56

STRABIODANTE Organic Vermentino, Italy, 2020 | 16/60

MICHAEL DAVID WINERY Sauvignon Blanc, Lodi, 2020 | 16/62

PRAVIS Skin Contact Pinot Grigio, Italy, 2020 | 16/64

WONDERFUL WINE CO. Chardonnay, California, 2019 | 18/72

LANGLOIS CHATEAU Sancerre, France, 2020 | 70

ROSÉ

SUMMER WATER Rosé, Provence, 2020 | 15/60

BODVAR #1 Rosé, Provence, NV | 14/50

CALAMIGOS RANCH Rosé, California, NV | 14/50

RED

CALAMIGOS RANCH Cabernet Sauvignon, Paso Robles, NV | 15/60

CHOP SHOP Sabernet Sauvignon, 2019 | 18/72

FOLLY OF THE BEAST Pinot Noise, Central Coast, 2019 | 18/72

SPARKLING

SUMMER WATER BUBBLY Rosé, Central Coast, 2020 | 14/42

LAURENT-PERRIER Cuvée Brut, France, NV | 25/100

LAURENT-PERRIER Cuvée Rosé, France, NV | 45/150

TAITTINGER Brut, France, NC | 90

SAKE

EIKO FUJI BAN RYU WAYS HONJOZO | 64

JOTO THE BLUE ONE NIGORI | 76

WATARI BUNE 55 JUNMAI GINJO | 116

SHICHI HON YARI NIGORI JUNMAI | 128

BEER

14 CANNONS TYRANNICIDE IPA
American IPA, 7.5% ABV | 9

TARANTULA HILL BREWING CO. LIQUID CANDY HAZY IPA
American IPA, 7.5% ABV | 9

ENEGREN BREWING CO. VALKYRIE
German-Style Amber, 6.2% ABV | 9

FLYING EMBERS
Assorted Flavors, Hard Kombucha 8% ABV 8

ESTRELLA JALISCO
Mexican Pilsner, 4.5% ABV | 8

STELLA ARTOIS
Lager, 5% ABV | 8

BUD LIGHT
Light Lager, 4.5% ABV | 7



COCKTAILS

\$20

Smoked Daiquiri

Zaya Dark Rum, Lime, Simple

UVA Bella

Empress Gin, Elderflower Liqueur,
Lemon Juice, Fresh Grapes

Dark Side of The Moon

Jack Daniels No. 7, Basil, Lime, Blackberry

Fizzy Bubblee

Hendricks Gin, Lime, Strawberry

Suns Out Buns Out

Mount Gay Gold Rum, Orange Juice,
Orgeat, Vanilla

Flower Child

Aperol, St. Germain, Red Bull

Miss Gindependent

Hendricks, Honey Lemonade, Strawberry

Tequila Mockingbird

Maestro Dobel, Lime, Orgeat, Cucumber, Mint

Coco Bomb

\$22

Sake Inside a Fresh Coconut

STARTERS

Spring Rolls. \$20

Shrimp, Sweet Chili, Peanuts

Egg Rolls. \$20

Veggie & Shrimp Tempura. \$16

Spicy Aioli

Chicken Bao Buns. \$20

Fried Chicken, Peanut Slaw, Spicy Aioli

SUSHI

\$22

Rainbow Roll

Spicy Tuna Roll

Salmon Cucumber Roll

Shrimp Tempura Roll

Avocado Roll \$18

SALADS

Asian Chicken Salad \$24

Grilled Chicken, Egg Noodles, Napa Cabbage,
Savoy Cabbage, Red Cabbage, Carrots,
Edamame, Cilantro, Scallions, Avocado,
Peanuts, Wontons, Peanut Dressing

Roasted Beet Salad \$22

Heirloom Beets, Goat Cheese Brulee,
Candied Walnuts, Mizuna, Balsamic Dressing

Bento Box

\$40



Cucumber Salad, Avocado Roll, Asian
Chicken Salad, Egg Roll & Rice with
a Yakitori of your choice

YAKITORI

A Japanese style meat or vegetable with a Kushi skewer

Chicken. \$18

Steak. \$22

Shrimp. \$22

Zucchini. \$16



Scallion Pancake, Pickled Cucumber, Katsu Sauce

RICE BOWLS

A Pacific Islander classic, brought to the California Coast

Ahi Poke Bowl. \$32

Avocado, Cilantro, Sesame Seeds,
Cucumber, Pickled Onion

Chicken Katsu Plate. \$24

Katsu Sauce, Kimchi,
Pickled Cucumber Salad, Sesame Seed

Grilled Tofu Bowl. \$22

Sweet Chili, Pickled Cucumber, Edamame

