



COCKTAILS

TAMARIND WHISKEY SOUR	9.5
Jack Daniel's whiskey, lime juice, tamarind juice & palm sugar.	
MAI TAI	9.5
Bacardi rum, apricot brandy, pineapple juice, lime & Myer's rum float.	
EASTSIDE COSMO	10
Ginger infused Kettle One vodka, Cointreau, fresh lime & cranberry juice.	
GINGER LIME MARGARITA	9
Sauza Hornitos, triple sec, fresh ginger, margarita mix & lime.	
MANGO MOJITO	9
Muddled mint, lime, mango purée & Bacardi rum.	
LEMONGRASS RICKEY	9
Lemongrass & black peppercorn infused Bombay Sapphire East gin with lime & soda.	
MOSCOW MULE	9
Smirnoff vodka, Reed's ginger beer & lime.	
DARK & STORMY	10
Gosling's Black Seal rum, fresh grated ginger, lime & ginger beer.	

SAKE 'TINIS

COCONUT TINI	9
Nigori sake, Bacardi rum, creme of coconut & pineapple juice.	
TSUNAMI SAKE TINI	9
Nigori sake, vodka, triple sec, apricot brandy & orange juice.	
SAKE TINI	9
A divine cloud of Nigori sake, vodka & plum wine.	
LEMON SAKE TINI	9
Yuzu infused sake, Absolut Citron vodka, dash of Grand Marnier & a twist.	
CUCUMBER TINI	9
Cucumber infused sake, Bombay Sapphire gin, served with a wedge of cucumber.	
CHOCOLATE SAKE TINI	9
Sake, Godiva white chocolate liqueur & dark Crème de Cacao.	

'TINIS

MANGO TINI	9
Absolut vodka, triple sec & mango purée.	
LYCHEE MARTINI	10
Grey Goose vodka, lychee juice, Giffard lychee liqueur & Cointreau.	

STARTERS

AGEDASHI TOFU	6
Tempura tofu topped with freshly grated daikon, ginger, bonito flakes & scallions in a dashi broth.	
SPICY KOREAN FRIED TOFU 🌶️🌶️	6
Tempura tofu, topped with spicy garlic-scallions-sesame sauce.	
THAI TACO ➡️ (GFA)	10
Ground chicken, onions, mint & carrots, tossed in a lime-mint dressing, served with a wedge of iceberg lettuce.	
VIETNAMESE EGG ROLLS (2) ➡️	4
Crispy, fried egg rolls made with pork, vegetables & bean thread noodles. Served with Vietnamese nuoc mam dipping sauce.	
WITH SALAD PLATTER	+2.5
Leaf lettuce, cucumber, cilantro, basil & pickled daikon & carrots.	
CHICKEN GYOZA (8)	6
Japanese-style dumplings filled with chicken & vegetables.	
TEMPURA PLATTER	11
Japanese-style deep-fried battered prawns & vegetables. Served with tempura dipping sauce.	
TEMPURA SHRIMP (5)	12
Japanese-style deep-fried prawns in batter. Served with tempura dipping sauce.	
EDAMAME 🌱 (GF)	4
Boiled soybeans.	
SHRIMP SUMMER SALAD ROLLS (2) ➡️ (GFA)	6
Shrimp, rice noodles, lettuce, mint, cilantro, crushed peanuts, pickled daikon & carrots, wrapped in rice crepe. Served with Vietnamese peanut sauce.	
JICAMA SUMMER ROLLS 🌱 (GFA)	7
Shredded jicama, crushed peanuts, hoisin sauce, lettuce, cilantro, pickled daikon & carrots, wrapped in rice crepe. Served with pineapple-chili sauce.	

SALADS

SPICY HAWAIIAN POKE SALAD ★ 🌶️🌶️🌶️	15
Fresh tuna poke, white onions, wakame & green onions over a bed of red leaf lettuce & poke dressing.	
FIVE-SPICE TUNA SALAD ★ 🌶️	15
Tuna rubbed with five-spice, seared & served over a bed of red leaf lettuce, fried shallots & sliced white onions with ponzu dressing.	
CHICKEN MANGO SALAD ➡️ (GF)	11
Shredded chicken breast, mango, cabbage, carrots, cilantro, basil & cashew nuts with lime-mint dressing.	
WOK-SEARED BEEF SALAD ➡️ (GFA)	15
Cubed beef tenderloin & onions over leaf lettuce, tomatoes, cucumbers, cilantro & basil tossed in citrus dressing.	
ALBACORE TATAKI SALAD ★	15
Seared albacore tuna served over bed of lettuce, shredded radish, wakame, white onions & green onions with garlic ponzu aioli.	
KAISO SALAD 🌱	5
Seaweed salad.	

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🌱 Vegan ➡️ Contains Fish Sauce 🌶️ Spicy - 1 Star 🌶️ Mild Spicy
★ Consuming raw seafood may increase your risk of foodborne illness.

NOODLES & RICE

Served with your choice of:

Chicken - 12 Beef - 12 Veggies or Tofu - 11 Shrimp - 13
(Sub with Brown Rice - Add \$1.00)

PAD THAI 🐼🥜 (GF)

Stir-fried rice noodles in tamarind chili sauce with eggs, bean sprouts, scallions & crushed peanuts.

SHANGHAI NOODLES

Shanghai thick noodles stir-fried with bell peppers, snow peas, bean sprouts & green onions with a garlic sesame soy sauce.

CURRY FRIED RICE 🐼 (GF)

Fried rice with spicy yellow curry, coconut milk, pineapple, eggs, onions, carrots & your choice of meat.

CHINESE FRIED RICE (GF)

Fried rice with eggs, onions, carrots & your choice of meat.

SINGAPORE NOODLES 🐼 (GFA) 13

Traditionally served with shrimp & pork, thin rice noodles stir-fried with eggs, bean sprouts, scallions, bell peppers, carrots & mushrooms, with a hint of spicy yellow curry.

Can be substituted with:

Chicken, Beef, Veggies, Tofu, or Shrimp

BUN - RICE NOODLE SALAD BOWL 🐼

Choice of meat stir-fried with carrots & onions in a caramelized lemongrass sauce. Served with pork egg roll, rice noodles, crisp lettuce, cilantro, cucumbers, fried shallots, pickled daikon & carrots. Topped with crushed peanuts. Served with nuoc mam on the side.

- Lemongrass Stir-Fried Chicken (GFA) 13
- Lemongrass Stir-Fried Beef (GFA) 14
- Lemongrass Stir-Fried Shrimp (GFA) 14
- Lemongrass Stir-Fried Tofu/Vegetables (GFA) 13
- Vietnamese Crispy Pork Egg Rolls - Cha Gio 12

BEEF TENDERLOIN PHO (GF) 11

Vietnamese noodle soup with a hint of star anise, beef tenderloin, rice noodles, onions, cilantro, basil, lime & bean sprouts.

Gluten-free if hoisin sauce not consumed.

CHICKEN PHO (GF) 9.5

Vietnamese noodle soup with a hint of star anise, hand-shredded chicken breast, rice noodles, onions, cilantro, basil, lime & bean sprouts.

Gluten-free if hoisin sauce not consumed.

TEMPURA UDON 12

Japanese-style noodle soup with assorted tempura vegetables & tempura shrimp.

DESSERTS

Coconut Sticky Rice & Mango (GF) 7

Steamed sticky rice, mango & coconut cream.

Cassava Cake (GF) 7

Served with coconut ice cream & mango purée.

Coconut / Green Tea Ice Cream (GF) 4

Fried Banana with coconut ice cream. 7

SIDE ORDERS

- Steamed Rice 1
- Brown Rice 1.5
- Miso Soup 1.5
- Side Salad 5

BEER

DRAFT

- Kirin Ichiban Lager 6
- Apocalypse IPA 6
- Seasonal Rotating Draft 6

BOTTLED

- Stella Artois 4
- Omission Pale Ale - Gluten-Free Beer 4
- Saint Pauli - Non-Alcoholic Beer 3
- Stella Cidre Hard Cider 4

WHITE

- WASHINGTON HILLS Chardonnay 6.5/25
 - CHATEAU STE MICHELLE Chardonnay 8/32
 - KIM CRAWFORD Sauvignon Blanc 8/32
 - BAREFOOT Pinot Grigio 6.5/25
 - MAZZACORONA Pinot Grigio 8/32
 - MOSCATO Bella Sera 6.5/25
 - LAMARCA Prosecco Sparkling Wine Bottle 25
 - TAKARA Plum Wine Glass 6.5
- Sweeter side, dessert wine.*

RED

- WASHINGTON HILLS Merlot 6.5/25
- SEVEN FALLS Merlot 8/32
- REX-GOLIATH Cabernet Sauvignon 7/28
- CHATEAU STE MICHELLE Cab Sauvignon 8.5/34
- PRIMARIUS Pinot Noir 9/35
- VINUM Pinot Noir 7/28

SPECIAL FEATURE BOTTLED WINE

Devil You Don't Know \$48 bottle

(\$12 glass - available only on Fridays - Sundays)

Red Blend

by Gorman Winery in Woodinville, WA

A supple, expressive wine, featuring ripe fruit aromatics toward savory, smoky flavors to dark berry and spice.



BEVERAGES

- Coke, Diet Coke, Root Beer, or Sprite 2.5
- Ginger Beer 3.5
- Icelandic Sparkling Water 2.5
- Iced Tea 2
- Orange, Cranberry, or Pineapple Juice 3
- Lemonade 2.5
- Strawberry or Mango Lemonade 3
- Mango Fizz 3
- Green Tea by the Cup 1
- Kid's Juice Box 1.5

SAKE SERVED WARM

HOUSE SAKE Served in a carafe. Small 6/Large 10

PREMIUM SAKE CHILLED SAKE

NIGORI

Unfiltered "cloudy" sake, pairs well with spicy food

SHO CHIKU BAI NIGORI SAKE 7
Served in a Glass
Bold & sweet, house nigori sake.

KIZAKURA NIGORI SAKE 10
10 oz Bottle
Light, low alcohol milky sake with a hint of sweetness.

HOMARE STRAWBERRY NIGORI SAKE 14
10 oz Bottle
Premium sake, mild & creamy from nigori sake with fresh sweet-sourness from strawberry juice.

TY KU COCONUT NIGORI 14
10 oz Bottle
Silky texture with the refreshingly sweet taste of coconut & a hint of vanilla.

SPARKLING SAKE

Refreshing & bubbly sake, light bodied

ZIPANG GEKKEIKAN SPARKLING SAKE 9
8.5 oz Bottle
Lively and bright with hints of tropical fruits, medium-bodied with a refreshingly light finish.

JUNMAI

Robust rice flavor

OTOKOYAMA Man's Mountain 10/12/18
Glass / Small Carafe / Large Carafe
Light, smooth & rich.
Dry sake with a refreshing lightness & vivid acidity.

HARUSHIKA Spring Deer "Extra Dry" 10/12/18
Glass / Small Carafe / Large Carafe
Dry sake with a medium body.
Mild citrus flavor with a crisp finish.

YUKI JUNMAI SAKE 12/14/20
Glass / Small Carafe / Large Carafe
Dry sake, soft, light body with a long, lingering finish, pairs well with sashimi or seared salmon.

HOMARE YUZU INFUSED JUNMAI SAKE 16
10 oz Bottle
Premium sweet sake, citrus aroma made from yuzu juice with a lovely sweet lemony taste.

TY KU BLACK JUNMAI GINJO SAKE 19
11 oz Bottle
Dry sake, rich texture with hints of the sweetness of peach & vanilla.

DEWAZAKURA DAIGINJO SAKE 19
10 oz Bottle
Extra dry sake, delightful, flowery cherry bouquet with a touch of pear & melon.

WOK FARE

May order all entrees with your choice of:
Chicken - 13 Beef - 14 Tofu - 12 Pork - 14
Shrimp - 15

Basil Green Bean Beef ➡ (GFA) 14
Beef, green beans, Thai basil & cilantro.
Served with steamed rice.

Cashew Chicken ➡ (GFA) 13
Chicken, cashew nuts, bell peppers, zucchini, mushrooms & Thai basil. Served with steamed rice.

Curry Coconut Chicken ➡ (GF) 13
Thai-style red curry with chicken, bell peppers, bamboo shoots & onions in a creamy curry coconut sauce.
Served with steamed rice.

Spicy Ginger Beef ➡ (GFA) 14
Sliced beef, bamboo shoots, bell peppers, julienne carrots, roasted peanuts & scallions in a spicy ginger sauce. Served with steamed rice.

Lemongrass Prawns ➡ (GFA) 15
Prawns, snow peas, onions & carrots in a spicy lemongrass sauce. Served with steamed rice.

Spicy Pineapple Chicken ➡ (GFA) 13
Chicken, pineapple, bell peppers, bamboo shoots & onions in a spicy garlic sauce. Served with steamed rice.

Buddhist Tofu Stir Fry (GFA) 12
Tofu, broccoli, yuk choy, snow peas, carrots & green beans. Served with steamed rice.

Spicy Garlic Prawns ➡ (GFA) 15
Sautéed prawns, carrots & scallions in a garlic sauce, with steamed broccoli. Served with steamed rice.

Pork & Eggplants (GFA) 14
Pork, fried eggplants, carrots & mushrooms in a savory brown sauce. Served with steamed rice.

ENTREES

Moshu Pork 15
Shredded pork, cabbage, bean sprouts, onions, carrots, bamboo shoots, wood ear mushrooms & eggs.
Served with (6) steamed pancakes & hoisin sauce.
Additional Steamed Pancakes (2) +1

Mongolian Beef (GFA) 15
Sliced flank steak, scallions, garlic & chili peppers.
Served with steamed rice.

General Tso's Chicken 13
Lightly battered chicken in a tangy garlic sauce with steamed broccoli. Served with steamed rice.

Honey Walnut Prawns 16
Succulent battered prawns in a honey cream sauce with candied walnuts. Served with steamed rice.

Sichuan Tofu 12
Lightly battered tofu in a tangy, garlic sauce, steamed snow peas, yuk choy & green onions. Served with steamed rice.




Sub with brown rice - Add \$1.00

Gluten-free soy sauce available upon request.

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NIGIRI *2 pieces per order*

Albacore White Tuna ★ (GF)	4.5
Five-Spice Albacore ★	5.5
Ono Escolar (Super White Tuna) ★ (GF)	5
Maguro Tuna ★ (GF)	6
Hamachi Yellowtail ★ (GF)	6
Sake Fresh Salmon ★ (GF)	5
Tobiko Flying Fish Roe ★	4.5
Ama Ebi Sweet Shrimp ★ (GF)	5.5
Ebi Prawn (GF)	3
Hotate Scallop ★ (GF)	5
Unagi Freshwater Eel	5.5
Ikura Salmon Roe ★	5.25
Hotate & Tobiko Scallop & Flying Fish Roe ★	5.5
Tako Octopus (GF)	4.5
Hokkigai Surf Clam (GF)	4
Ika Squid ★ (GF)	3.75
Tamago Egg	3
King Salmon (Seasonal) ★ (GF)	7
Albacore Belly (Seasonal) ★	6
Uni Sea Urchin (Seasonal) ★ (GF)	8
Aji Spanish Mackerel ★	7
Saba Mackerel ★	4
Inari Tofu Pockets	3

TRADITIONAL MAKI

Served by the roll

California Roll	6
Imitation crab meat, cucumber & avocado.	
Kani Maki	13
Snow crab, avocado, cucumber, tobiko & Japanese mayo.	
Caterpillar Roll	14
Unagi & cucumber roll, wrapped with a layer of avocado, sesame seeds & unagi sauce.	
Dragon Roll	14
Tempura shrimp & cucumber topped with avocado & broiled eel.	
Rainbow Roll ★	13
California Roll with an assortment of fresh fish layered on top.	
Tekka Maki ★ (GF) Tuna roll.	4
Negihama ★ (GF) Yellowtail & scallion roll.	4
Spider Roll	9
Tempura battered soft-shell crab, cucumber, radish sprouts, avocado, tobiko & house sauce.	
Shrimp Tempura Roll	7
Tempura shrimp, cucumber, avocado & mayo.	
Spicy Tuna Roll ★🔥	8
Rice wrapped around tuna, cucumber, avocado, radish sprouts & spicy sauce.	
Unagi Maki	8
Broiled eel, cucumber, shiso & avocado.	
Spicy Scallop Roll ★🌶️	10
Scallop, cucumber, radish sprouts, avocado & spicy mayo.	

Separate sashimi menu is also available.

All sushi could be made gluten-free without tobiko, sauce, imitation crab, and/or tempura batter.
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CHINOISE'S MAKI

BEARDSLEE SUSHI ROLL ★	12
Salmon, shrimp, snow crab, avocado, cucumber, radish sprouts & tobiko wrapped in soy paper.	
SAIGON TUNA ROLL ★🌶️	10
Tuna, cucumber, avocado, lettuce, cilantro, spicy mayo, pickled ginger & jalapeño pepper, wrapped in rice paper. Served with ponzu sauce.	
HAWAIIAN POKE ROLL ★🔥🔥	14
Tuna wrapped around rice roll filled with avocado, cucumber, tempura scallions & chili sesame sauce.	
FLAMING SALMON ★🌶️	14
Snow crab, avocado & cucumber, layered with salmon on top & seared with spicy mayo & unagi sauce.	
VOLCANO ROLL ★🔥	14
Snow crab, avocado & spicy tuna with a drizzle of spicy mayo & unagi sauce. Tempura style!	
RED DRAGON ★🔥	14
Tuna, tempura shrimp, cucumber, spicy sauce & tobiko.	
CRUNCH ROLL	8.5
Tempura shrimp, asparagus, cucumber & avocado, topped with tempura flakes & unagi sauce.	
SUNSET ROLL 🌅	14
Coconut shrimp, snow crab & mango, rolled in soy paper, crispy tenkatsu with spicy mayo & unagi sauce.	
TROPICAL ROLL ★🌶️	13
Tuna, fresh thinly sliced mango, cucumber, avocado & cilantro with spicy mayo.	
CEVICHE ROLL ★	13
Lightly seared salmon & scallops, wrapped around rice roll. Filled with avocado, cilantro & cucumber, topped with black tobiko & fried scallions.	
BAKED SCALLOP ROLL	14
Cucumber, avocado & crab meat, topped with creamy scallops, tobiko & green onions, baked au gratin style!	
SEAHAWKS MAKI ★🌶️	12
Hamachi, avocado, jalapeño & green onions, topped with albacore & wasabi tobiko.	
GARDEN ROLL	8
Tempura kabocha squash, yam, green beans & unagi sauce.	

SUSHI DINNERS

*Chef's choice of nigiri & sashimi
Served with miso soup*

Chinoise Sushi Dinner ★ (GF)	25
5 pieces nigiri & 3 pieces sashimi & tekka maki.	
Sashimi Dinner ★ (GF)	
8 pieces of sashimi (4 types of fish). 22	
15 pieces of sashimi (5 types of fish). 32	
Chirashi ★ (GF)	25
9 pieces of sashimi over sushi rice.	