



## COCKTAILS

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

## SAKE 'TINIS

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

## 'TINIS

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

## STARTERS

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

## SALADS

<b>SPICY HAWAIIAN POKE SALAD</b> ★ 🌶️🌶️🌶️	15
Fresh tuna poke, white onions, wakame & green onions over a bed of red leaf lettuce & poke dressing.	
<b>FIVE-SPICE TUNA SALAD</b> ★ 🌶️	15
Tuna rubbed with five-spice, seared & served over a bed of red leaf lettuce, fried shallots & sliced white onions with ponzu dressing.	
<b>CHICKEN MANGO SALAD</b> ➡️ (GF)	12
Shredded chicken breast, mango, cabbage, carrots, cilantro, basil & cashew nuts with lime-mint dressing.	
<b>WOK-SEARED BEEF SALAD</b> ➡️ (GFA)	15
Cubed beef tenderloin & onions over leaf lettuce, tomatoes, cucumbers, cilantro & basil tossed in citrus dressing.	
<b>ALBACORE TATAKI SALAD</b> ★	15
Seared albacore tuna served over bed of lettuce, shredded radish, wakame, white onions & green onions with garlic ponzu aioli.	
<b>KAISO SALAD</b> 🌱	5
Seaweed salad.	

(GF) = Gluten-Free; Gluten-Free is not 100% guaranteed.

(GFA) = Gluten-Free is Available for this menu item with substitutions and/or omissions of ingredients.

Let your server know you are ordering this item as gluten-free.

🌱 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 - 13 Veggies or Tofu - 12 Shrimp - 14  
(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)	15
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) 10

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	6.5/24
CHATEAU STE MICHELLE Chardonnay	8/30
MEIOMI Chardonnay	8/30
KIM CRAWFORD Sauvignon Blanc	8/30
BAREFOOT Pinot Grigio	6.5/24
MAZZACORONA Pinot Grigio	8/30
MOSCATO Bella Sera	7/25
LAMARCA Prosecco Sparkling Wine	Bottle 22
TAKARA Plum Wine	Glass 6.5

*Sweeter side, dessert wine.*

# RED

WASHINGTON HILLS Merlot	6.5/25
COLUMBIA Merlot	8/30
REX-GOLIATH Cabernet Sauvignon	7/25
CHATEAU STE MICHELLE Cab Sauvignon	8.5/34
PRIMARIUS Pinot Noir	9/35

## 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
Perrier 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.

**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 - 13 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. 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** 13  
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.

(GF) = Gluten-Free; Gluten-Free is not 100% guaranteed.

(GFA) = Gluten-Free is Available for this menu item  
with substitutions and/or omissions of ingredients.

Let your server know you are ordering this item as gluten-free.

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

## 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
Kappa Maki (GF) Cucumber roll.	3
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.	

All sushi could be made gluten-free without tobiko, sauce, imitation crab, and/or tempura batter.  
Gluten-free soy sauce available upon request.

(GF) = Gluten-Free; Gluten-Free is not 100% guaranteed.

(GFA) = Gluten-Free is Available for this menu item with substitutions and/or omissions of ingredients.

Let your server know you are ordering this item as gluten-free.

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

## 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.	