

Menu



OTOSHI

\$3

Edamame
Steamed
edamame, sea salt

Miso Soup
Miso broth with tofu,
seaweed and scallions

Ginger Salad
House salad with
traditional ginger dressing

ZENSAI (APPETIZERS)

Red Curry Mussels \$16
Red curry broth, lemongrass, lime,
ginger

Yakitori \$12
Skewered chicken, teriyaki
reduction, ginger sauce

Poke Salad \$18
Tuna, avocado, cucumber, wakame,
bunapi mushrooms, sushi rice

Tempura \$14
Yams, broccoli, zucchini, squash
Add Shrimp.....\$8

Eggrolls \$10
House-made vegetarian rolls with
hot mustard and sweet chili

SUSHI

***Spicy Tuna Roll** \$18
Tuna, spicy aioli

***Salmon Roll** \$18
Salmon, cucumber

***Diablo Roll** \$22
Tuna, salmon, avocado, eel sauce,
spicy aioli

Snow Crab Roll \$20
Snow crab, garlic aioli, cucumber

Tempura Roll \$14
Sweet potato, zucchini, garlic aioli

Spider Roll \$18
Fried soft shell crab, spicy aioli,
cucumber

California Roll \$16
Kani, avocado and cucumber

Far East Steakhouse

**18% gratuity is applied to all checks

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Menu



YŪSHOKU (DINNER)

Katsu Chicken \$24
Panko-encrusted and served with fried rice and sunomono

***Soy Glazed Salmon** \$28
Served with soba noodles, stir fried vegetables, and eggplant

Sesame Chicken \$24
Breaded and glazed with a sweet soy-based sauce and served with sticky rice

Short Ribs \$35
Ginger-braised with mashed potatoes and sesame vegetables

Shoyu Ramen \$24
Chashu pork belly, bamboo shoots, wild mushroom, bok choy, onsen egg

Miso Ramen \$20
Togarashi-roasted sweet potatoes, eggplant, snow peas, bok choy, rice noodles - Vegan and GF

SUTEKINAHUSU (STEAKHOUSE)

All proteins served with fried rice, lo mein noodles, soy bunapi mushrooms, and Chef's choice pickled, fermented, and sauteed vegetables. Steak served with compound butter

***Filet 8 oz.**
\$60

***Ribeye 14 oz.**
\$65

***NY Strip 12 oz.**
\$58

Shifudo(Seafood):

Togarashi 1/2 Lobster Tail \$45
Add to steak \$25

***Seared Scallops \$38**
Add to steak \$18

Butter Poached Jumbo Prawn \$32
Add to steak \$12

Fried Softshell Crab \$36
Add to steak \$16

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Drinks



KAKUTERU (COCKTAILS)

Tokyo Mule \$16

Vodka, sake, cucumber, ginger beer

The Mizuwari \$14

Whiskey, club soda

The Million Dollar Cocktail \$18

Gin, sweet vermouth, pineapple, simple syrup, grenadine, egg white

Singapore Sling \$16

Gin, cherry liqueur, lime, pineapple, triple sec, bitters, grenadine

Chinese-Spiced Dark n \$14

Stormy

Chinese five-spice infused rum, ginger beer, lime

WAIN (WINE)

La Marca Prosecco \$12

Vento Pinot Grigio \$10

Dark Horse Chardonnay \$10

Josh Cabernet \$10

Meiomi Pinot Noir \$12

SAKE

**MomoKawa G fifty
Bottle**
\$25

**MomoKawa Silver
Tokkuri**
\$15

**MomoKawa Pearl
Bottle**
\$28

**MomoKawa G joy
Bottle**
\$25

**Hakutsuro Nigori
Bottle**
\$23

**Moonstone Plum
Bottle**
\$28

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