



## SALADS

Enhancements \$12.5 Shrimp | \$8 Chicken | \$14 Salmon | \$13 Bulgogi Beef

SEAWEED SALAD (VG-GF) Traditional Japanese Seaweed Salad	12	ASIAN PEAR & LOCAL GREENS SALAD (V) Watermelon Radish, Carrots Curls, Seasonal Citrus, Soy Nuts, Miso Dressing	15
POLYNESIAN GRILLED CHICKEN SALAD (GF) Sun fresh Farms Mixed Greens, Napa Cabbage, Avocado, Crispy Taro Root, Charred Pineapple, Sesame Ginger Dressing	22	CARROT GINGER SALAD (VG-GF) Baby Romaine, Carrots, Heirloom Tomatoes, Cucumber, Carrot Ginger Dressing	15

## POKE

CRAVING KANI Snow Crab, Sushi Rice, Charred Pineapple, Seaweed Salad, Taro Crisp	19	MATCH MADE IN HEAVEN Tuna, Salmon, Hamachi, Shiro Ponzu	21
KIMCHI TUNA Quinoa, Kimchi, Avocado, Crispy Garlic	19	HAMACHI TIRADITO Jalapeños, Yuzu Ponzu, Chili Oil, Hawaiian Volcanic Salt	18
WILD KING SALMON Sushi Rice, Seaweed Salad, Avocado, Asian Slaw, Furikake	18		

## SUSHI

SPICY TUNA ROLL Cucumber, Local Sprouts, 1 Spicy Mayo, Cilantro	19	RAINBOW ROLL Snow Crab Salad, Avocado, Cucumber, Kewpie Mayo, Sashimi	23
CALIFORNIA ROLL Snow Crab Salad, Avocado, Cucumber, Kewpie Mayo, Sesame	17	SHRIMP N POKE ROLL Shrimp Tempura, Cucumber, 1 Spicy Mayo, Top with Tuna Poke, Eel Sauce, Furikake	24
SALMON ROLL Atlantic Salmon, Asparagus, Avocado, Black Sesame, Lemon	15	NIGIRI & SASHIMI Chef Selection Nigiri 6pcs & Sashimi 6pcs	40
DRAGON ROLL Shrimp Tempura, Cucumber, 1 Spicy Mayo, Crab Salad, Tuna, Avocado, Eel Sauce, Sesame	25	MAKI ROLLS	
EEL & SHRIMP ROLL BBQ Eel, Shrimp Tempura, Sweet Potatoes, Tempura Fried, Topped with Brulée Brie Cheese, Eel Sauce	24	VEGGIE	9
GARDEN ROLL (VG) Organic Baby Romaine, Pickled Carrots, Avocado, Cucumber, Asparagus	13	TUNA	12
		SALMON	11

## ESSENTIALS

EDAMAME (VG) Kombu, Cracked Black Pepper	9	CHICKEN YAKISOBA NOODLES Japanese Stir Fry Noodles, Vegetables, Tonkatsu Sauce, Scallions	23
GUACAMOLE (V) Wonton Chips, Corn Tortillas	15	BULGOGI STREET TACOS Skirt Steak, Asian Slaw, Pickled Cucumber, Cashews, Corn Tortilla	19
ASSORTED DIM SUM Chefs Assortment of Hand Crafted Shumai & Dumplings	18	THE CHINO BURGER Wagyu Beef, Asian Slaw, Pepper Jack Cheese, Korean Aioli, French Fries	23
PEKING DUCK NACHOS Avocado Yuzu, Sweet & Sour Chilies, Spicy Aioli Extra Duck \$8	18	WATR BOWL Sushi Rice, Bulgogi Beef, Kimchi, Asparagus, 1 Spicy Mayo, Eel Sauce	24
VEGETABLE SPRING ROLLS (V) Sweet Chili Sauce	16		
CRISPY SHRIMP Tempura Shrimp, 1 Spicy Mayo, Eel Sauce, Scallions	17		

OUR PARTNERS SUN FRESH FARMS (PRODUCE) | FRESH ORIGINS (HERBS) | SAMUEL & SONS (SEAFOOD) | SEA 2 TABLE (SEAFOOD)  
JACKMAN RANCH (WAGYU) | MASAMI AMERICAN-STYLE WAGYU (BURGER) | JOYCE FARMS (CHICKEN)

CULINARY TEAM ROSS JANSEN, CHEF DE CUISINE | TOGI CHULUUNBAATAR, SUSHI CHEF | DARIMAR RIVERA | JUNKO NISHIDA  
SELVA RIQULEME | MARIE DACELAS | ALFREDO VERGARA | YASMANY ALVAREZ | GABRIEL SIMON | MADAI COSTA | ALAIN OSSIO

STEWARDING STAFF SCHNAIDER CHARLES, EXECUTIVE STEWARD | JEAN GERALD, SUPERVISOR  
WALSON, SUPERVISOR | SHERLY FRANCOIS | LEANNE PERCEVAL | HENRY HOMERE | JEAN PAUL

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

V- VEGETARIAN | VG- VEGAN | GF- GLUTEN FREE