

Appetizers

Hot

Steamed Edamame - 5

Sea salt, spring water

Curry Fried Oysters - 12

Spiced cucumber puree, herb sour cream,
salmon roe caviar

Firecracker Shrimp - 10

Asian slaw, drizzles of hoisin, sriracha,
red & yellow pepper coulis

Fried Calamari -9

Panko crusted, w/soy sweet pepper dipping sauce

Portobello Mushroom Stack -8

Wild mushroom medley, balsamic drizzle

Chicken Potstickers - 8

Coca-cola vinegar, carrot ginger salad

Vegetable Spring Roll - 8

Sweet & sour sauce

Cold

Shrimp Rice Paper Roll - 10

Cucumber mint, sweet chili sauce

Chilled Lobster Tail -MP

Snow pea & orange rounds, smoked jalapeno aioli

Yellowtail Jalapeno – 12

Thin sliced yellowtail with jalapeno Japanese sauce

Triple Tartare - 12

Tuna, salmon, & yellowtail with crunchy spicy sauce

Tako Su – 10

Sliced octopus with Japanese ponzu sauce

Tuna Takaki - 12

Seared fresh tuna with chef's special sauce

Raw Bar

Blue Point – CT – 2.5 Kumamoto – CA – 4

Pick and Peel Shrimp – .75 Colossal Shrimp – 1.25

All raw bar items are served by the piece
With chef's choice of cocktail sauce or mignonette

Soups

Chilled Puree of Tomato – 5

Cucumber, pearl onion, basil & oven dried cherry tomato
garnish

Portobello Mushroom Bisque – 5

Fried wonton & goat cheese garnish

Oriental Soup of the Day - MP

Salads

Baby Green Salad - 6

Carrots, cherry tomatoes, fresh herb vinaigrette

Portobello & Piquillo Red Pepper Salad – 7

Crumbled Bleu Cheese, balsamic soy vinaigrette

Herb Crusted Tuna Salad - 11

Gingered beet, mandarin orange & avocado tower

BBQ Ribeye Skewer Salad – 12

Grilled pineapple, ancho chile & cilantro drizzles

Crab Margarita – 15

Jumbo lump crab meat, tequila marinade, avocado salsa, half baby
green salad

Grilled Chicken Salad -10

Mango, pickled ginger, citrus dressing

Entrees

Traditional Burger -11

Lettuce, tomato, red onion & choice of cheese

Asian Turkey Burger -11

Soy, minced chestnuts & mushrooms, ginger lime sauce

Pan Fried Crab Cake – 14

Portobello & spiced yam wonton, fresh fruit salsa & citrus butter

Bistro Steak 6oz – 14

Togarashi French fries & soy ginger BBQ glaze

Roast Breast of Free Range Chicken – 13

Cuttler farm vegetable stir fry & ginger butter

Hoisin Glazed Salmon – 14

Pineapple rice, trio of sweet pepper sauces

Bacon Wrapped Baby lamb Chops – 15

Garlic mashed potatoes & jalapeno, coriander & mint pesto

Rock Shrimp Risotto -13

Vegetable Stir Fry – 12

Fresh Herb Drizzle

Lo Mein Preparation of the Day - 12

Sushi & Sashimi

Tuna – 5	Eel – 5	Sea Urchin – 7	King Crab – 9
Salmon – 5	Toro – 9	Salmon Roe – 6	Shrimp – 5
Yellowtail – 5	Tobiko – 5	Mackerel – 5	Tamago – 4
Fluke – 5	Scallop – 5	Striped Bass - 5	Octopus - 5
Smoked Salmon – 5	Crab Stick - 4	Squid – 5	

Traditional Rolls

Tuna – 6	California – 6	Rainbow – 11	Vegetable Roll – 5
Salmon – 6	Alaska – 6	Shrimp Tempura – 7	California King Crab -MP
Yellowtail – 6	Philly –6	Spider – 10	
Spicy Tuna – 7	Eel – 7	Avocado Roll – 5	
Spicy Salmon – 7	Dragon – 12	Cucumber Roll – 4	

Pure Signature Rolls

Fuji – 12

Salmon, tuna, shrimp, BBQ eel, Tobiko, avocado & cucumber

Caterpillar – 11

Crab, avocado, cucumber, baked eel, topped with sliced avocado & eel sauce

Ninja -11

Spicy tuna, cucumber, wrapped in soy paper, sliced tuna & avocado, sweet chile sauce & spicy mayo

Volcano – 14

Spicy tuna & avocado inside, toasted crabmeat on top with spicy mayo & eel sauce

Buddha -16

Spicy lobster salad & crunchy avocado topped w/ mango, tobiko, & chef's special sauce

Green River - 14

Spicy salmon, tuna, whitefish, & crunchy top w/ avocado, wasabi, tobiko, & special avocado sauce

Dance Eel - 15

Shrimp tempura & spicy tuna, topped w/ eel, avocado, spicy mayo & eel sauce

Zen – 11

Crabmeat, shrimp, masago, crunchy, mayo, cucumber, avocado

Pink Lady – 16

Spicy crunchy salmon, tobiko, mango, soybean paper, mango sauce

Heaven – 18

Coconut shrimp tempura, cucumber, coconut sauce, avocado

Desire – 16

Spicy crunchy salmon, cucumber, masago, avocado, spicy sauce

Geisha – 17

Shrimp tempura, bbq eel, avocado, strawberry, honey, macadamia nuts

Seven Sins – 20

Lobster, cucumber, shiso leaf, spicy crunch sauce, radish sprouts, wasabi, black tobiko

Pure – 18

Tuna, salmon, cucumber, rice paper, seaweed, crabmeat, spicy mayo chili sauce

Chef's Choice Combination

20....40... 60... and up

Pure Pre-Fixe Lunches

Three Course Business Lunch - \$15

Choice of 1:

Oriental soup of the day, Baby Green Salad **OR** Vegetable Spring Roll

Choice of:

Vegetable Stir-Fry
Grilled Chicken Salad
Hoisin Glazed Salmon

Traditional Burger
Asian Turkey Burger
Herb Crusted Salmon Salad

Choice of:

Crème Brulee **OR** Sake-Ginger Pound Cake

Four Course Executive Lunch - \$20

Choice of 1:

Oriental soup of the day, Baby Green Salad **OR** Vegetable Spring Roll

Choice of:

Steamed Edamame
Fried Calamari
Chicken Potstickers
Portobello Mushroom Stack

California Roll
Tuna Roll
Salmon Roll
Vegetable Spring Roll

Choice of:

Hoisin Glazed Salmon
Vegetable Stir-Fry
Grilled Chicken Salad
Lo Mein Du Jour

Herb Crusted Salmon Salad
Traditional Burger
Asian Turkey Burger
Rock Shrimp Risotto

Choice of:

Crème Brulee **OR** Sake-Ginger Pound Cake

Three Course Sushi Lunch - \$17

Choice of 1:

Oriental soup of the day, Baby Green Salad **OR** Vegetable Spring Roll

Choice of:

(2 Rolls **OR** 1 Roll & 1 order of sushi **OR** sashimi)

Rolls

Tuna Roll
Salmon Roll
Yellowtail Roll
Spicy Tuna Roll
California Roll
Avocado Roll

Alaska Roll
Philly Roll
Shrimp
Tempura Roll
Cucumber Roll
Vegetable Roll

Sashimi or Sushi

Tuna
Salmon
Yellowtail
Fluke
Smoked Salmon
Eel

Tobiko
Crab Stick
Shrimp
Mackerel
Striped Bass
Tamago

Choice of:

Chocolate Tofu Cake **OR** Lychee Ice Cream