

Appetizers

Hot

Steamed Edamame - 5

Sea salt, spring water

Curry Fried Oysters - 12

Spiced cucumber puree, herb sour cream,
Salmon roe caviar

BBQ Wagyu Skewers - MP

Grilled pineapple, ancho chile & cilantro drizzles

Firecracker Shrimp - 10

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

Bacon Wrapped Baby Lamb Chops - 16

Cucumber jalapeno salad

Fried Calamari -10

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

Crab Margarita - 15

Cajun rimmed, avocado salsa

House Smoked Salmon - 13

Gingered beet, mandarin orange & avocado tower

Chilled Lobster Tail -MP

Snow pea & orange rounds, smoked jalapeno aioli

Yellowtail Jalapeno – 12

Thin sliced yellowtail with jalapeno Japanese sauce

Triple Tartare - 14

Tuna, salmon, & yellowtail with crunchy spicy sauce

Tako Su – 10

Sliced octopus with Japanese panzu sauce

Tuna Takaki - 12

Seared fresh tuna with chef's special sauce

Samplers

Seafood - 18

Oysters (raw & curry fried) Firecracker Shrimp &
fried Calamari

Meat - 20

BBQ Ribeye Skewers, Baby Lamb Chops,
& Chicken Potstickers

Raw Bar

Oysters of the Day – MP 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 & Salads

Portobello Mushroom Bisque - 7

Fried wonton & goat cheese garnish

Oriental Soup of the Day - MP

Baby Green Salad - 6

Carrots, cherry tomatoes, fresh herb vinaigrette

Smoked Salmon Salad - 11

Baby greens, boursin cheese, pickled red onion, fresh herb vinaigrette & capers

Chilled Crab Wonton Taco Salad - 12

Crab meat salad, mango salsa, ponzu dressing

Portobello & Piquillo Red Pepper Salad - 9

Crumbled bleu cheese, balsamic soy vinaigrette

Confit of Duck Leg & Thigh Salad - 13

Spring mix, poached asian pear, gingered red peppers, sherry mustard vinaigrette

Poultry

Grilled Breast of Duck - 26

Oriental duck confit tortilla roll, gingered bok choy, hoisin BBQ glaze

Citrus Soy Marinated Cornish Game Hen - 25

Steamed jasmine rice, snow peas, sweet chili sauce

Roast Breast of Free Range Chicken - 23

Cuttler farm vegetable stir fry, lump crab & ginger butter

Oriental Glazed Griggstown Quail - 25

Vegetable couscous, baby arugula sauté, black currant, cassis & ginger butter

Steak & Chops

40 oz Porterhouse For Two – “American Style” - MP

Baked potato, grilled asparagus, wild mushroom sauce

Filet Mignon 8oz. - 32

Classic, center cut Angus tenderloin, Portobello mushroom, roasted garlic au jus

Cowboy Steak 18oz. - 30

Bone in ribeye, Togarashi french fries, 5 spice oyster mushroom sauce

Roast Baby Rack of Lamb - 35

Red chili & panko crust, yam & black bean roll, jalapeno/coriander/mint & peanut pesto

Grilled Certified Angus NY Strip - 38

Wasabi mashed potato, spinach sauté, soy ginger BBQ glaze

Oriental BBQ Diamond Ranch 16oz Pork Chop - 27

Vegetable stir fry, jasmine rice, black vinegar reduction

Seafood

Hoisin Glazed Salmon - 27

Pineapple rice, trio of sweet pepper sauces

Pan Seared Sea Scallops & BBQ Eel - 30

BBQ eel, wasabi mashed potatoes, mango ginger salsa

Twin Lobster Tails - MP

Steamed, asparagus, baby bok choy, lemon edamame butter

Battered Jumbo Shrimp -27

Grilled eggplant, wild mushrooms, spiced lo mein noodle stir fry, ancho chile & fresh herb drizzles

Herb Crusted Farm Raised Striped Bass - 26

Portobello & spiced yam wonton, rock shrimp & coconut broth

Pan Fried Crabcakes - 32

Rock shrimp risotto, fresh fruit salsa, citrus butter

Sides

Wasabi Mashed Potatoes - 5

Vegetable Saute - 5

Jasmine or Brown Rice - 6

Chilled or Steamed Asparagus – 6

Vegetable CousCous - 5

Pure Fried Rice - 7

Wild Mushrooms – 7

Rock Shrimp Risotto–8

Pure Lo Mein Du Jour - MP

Bok Choy - 6

Sushi & Sashimi

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

Traditional & American Rolls

Tuna – 6	California – 6	Rainbow – 11	Vegetable Roll – 5
Salmon – 6	Alaska – 6	Shrimp Tempura – 7	
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, avocado & cucumber, BBQ eel, Tobiko, chef sauce

Caterpillar – 14

Shrimp Tempura, avocado, cucumber, baked eel, topped with sliced avocado & eel sauce

Ninja -14

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, avocado, wrapped w/cucumber

Pink Lady – 16

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

Heaven – 18

Shrimp tempura, cucumber, coconut shrimp, avocado on top

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