

SALAD

HOUSE SALAD	2
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SEAWEED SALAD	5
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OCTOPUS SALAD	6
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CRISPY DUCK SALAD	9
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Roasted and shredded duck over organic mixed green, cherry tomatoes, yuzu citrus vinaigrette

ROASTED TOMATO SALAD	7
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Roasted tomatoes, avocado, organic mixed green with balsamic vinaigrette

SPICY CRAB SALAD	6
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Crab, cucumber, tobiko & spicy mayo dressing

SEARED PEPPER TUNA SALAD	11
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Pepper tuna wrapped with spring mixed, cilantro oil, rosemary oil, ponzu sauce, spicy sauce, mango sauce, fish egg & chives

WASABI TUNA SALAD	9
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Seared sesame crusted tuna, asparagus, avocado, organic mixed greens, cherry tomatoes with light wasabi sauce

SOUP

MISO SOUP	2
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AGED MISO SOUP	4
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Exotic mushroom & chives in soy bean paste broth

EDAMAME SOUP	5
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Coconut curry broth & crab meat

LOBSTER MISO SOUP	8
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Lobster, shitake mushroom and chives

SEAFOOD SOUP	7
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Mixed seafood & fresh vegetable

APPETIZERS

EDAMAME	4
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GYOZA	5
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Pan fried vegetable or pork dumplings

GEISHA SPRING ROLL	5
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Shrimp or Vegetable w. Balsamic sweet chili sauce

SHUMAI	5
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Steamed shrimp dumplings

AGEDASHI TOFU	5
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Lightly battered fried tofu with dashi sauce

AMAZING CRISPY CALAMARI	8
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Deep fried calamari with sweet chili sauce

AHI TUNA SANDWICH	9
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Sesame crusted ahi tuna, lettuce, served in warm Indian pancake with Thai chili sauce

BEEF NEGIMAKI	8
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Grill beef rolled with scallions

BLUE CRAB QUESADILLA	8
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Blue crab meat, cream cheese, onion, w/spicy mayo sauce

CHICKEN LETTUCE WRAP	8
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Wok stirred diced chicken, shitake mushroom, celery, garlic, onion, jicama, miso and chili bean sauce

CHICKEN CHEESE MAKI 8

Deep fried chicken rolled with asparagus, mushroom, carrot and cheese; tonkatsu sauce

FRIED OYSTERS 6

Fried oyster with Japanese citrus tonkatsu sauce

FILET MIGNON CARPACCIO 11

Thin sliced seared filet mignon, garlic, scallion with ginger soy reduction

PAN SEARED AHI TUNA 10

Pan seared black pepper dusted ahi tuna cubes with Thai sweet chili sauce & spicy cilantro sauce

KOBE BEEF (per oz.) 9

Grill on a hot volcanic rock, soy dipping sauce

ROCKY SHRIMP TEMPURA 8

Tempura shrimp tossed with mild spicy dressing

SHRIMP or VEGETABLE TEMPURA 7 / 5

SOFT SHELL CRAB 9

Tempura fried soft shell crab

SAKURA DUCK ROLL 9

Tasty Indian pancake wrapped with duck, lettuce, onion, celery, basil; miso sauce

SUSHI BAR APPETIZERS

SUSHI APPETIZER 8

5 pcs sushi

SASHIMI APPETIZER 9

9 pcs assorted raw fish

BLUE CRAB 11

Crab mixed with old bay, truffle oil & spicy mayo sauce

KUMAMOTO OYSTERS 12

Japanese fresh oysters on shell, with sweet chili sauce

SEAFOOD CEVICHE 11

With yuzu sauce

TUNA CARPACCIO 11

Cucumber, fresh cube tuna, tobiko, scallion and radish Sprout, chili ponzu sauce

TUNA or BEEF TATAKI 9

Seared fresh tuna or beef with yuzu soy sauce

TUNA WASABI DUMPLINGS 9

Crab, avocado & tobiko wrapped by tuna: wasabi sauce

WHITE TUNA TARTAR 9

YELLOWTAIL TARTAR 10

YELLOWTAIL JALAPENO 10

With sliced jalapeno & truffle yuzu sauce

SUSHI & SASHIMI

Sushi – with rice (2 pc), sashimi – fish only, (2-3 pc/order)

SALMON 4.5

TUNA 5

YELLOWTAIL	5.5
WHITE TUNA	4.5
FLUKE	4.95
MACKEREL	4
RED SNAPPER	4.25
SEA URCHIN (Uni)	6.95
SWEET SHRIMP	6.95
SCALLOP	4.95
SQUID	4
FLYING FISH ROE (Tobiko)	4.5
SALMON ROE(Ikura)	4.95
SMELT ROE (Masago)	4.5
*CRAB (Kani)	3.95
*EEL	5.5
*EGG (Tamago)	3.50
*KING CRAB	6.95
*OCTOPUS	4.95
*RED CLAM	4
*SMOKED SALMON	5
*SHRIMP	3.95
*CUCUMBER or AVOCADO	3
*INARI	4

Use brown rice add \$0.50, soy nori wrap add \$1

*Indicate this item contains no raw fish, may have fish eggs. Please tell your server if you don't want fish egg.

Consuming Raw or Under cooked meats, Poultry, seafood, shellfish or egg may increase your risk of food borne illness.

ROLL & HAND ROLL

*CALIFORNIA ROLL (w/ Masago)	5
* CUCUMBER or AVOCADO ROLL	3.95
*DRAGON ROLL	9.95
*EEL AVOCADO (or Cucumber)	6.95
*KING CRAB CALIFORNIA ROLL	7
*PEANUT AVOCADO ROLL	4.5
*SPICY CRAB ROLL	5.75
*SHRIMP AVOCADO (or Cucumber)	5
*SHRIMP TEMPURA ROLL	5.95
*SPIDER ROLL	9
*VEGETABLE ROLL	4.5
PHILADELPHIA ROLL	5.95
(Smoked salmon & cream cheese)	
RAINBOW ROLL	9.95
SPICY TUNA or SALMON	5.95
SPICY YELLOWTAIL ROLL	5.95
SPICY SEA SCALLOP ROLL	6.95
TUNA or SALMON ROLL	5
TUNA or SALMON AVOCADO	5.5

YELLOWTAIL SCALLION

5.75

SUSHI BAR ENTRÉE

All entrée served with miso soup or house salad

AQUARIUM SUSHI

23

8 pcs assorted sushi & a chef's special roll

AQUARIUM SASHIMI

25

16 pcs assorted raw fish

SUSHI & SASHIMI OMAKASE

28

5 pcs sushi & 12 pcs sashimi

GEISHA OMAKASE FOR TWO

49

12 pcs sashimi, 10 pcs nigiri and a chef's special roll

CHEF'S INSPIRATION OMAKASE MENU

\$35 / \$55 / \$75

ENTRÉE

All entrée served with miso soup or house salad, White rice or brown rice upon request

FIVE SPICED CHICKEN

16

With wok vegetable fried rice

MANGO CHICKEN 14

Sautéed chicken breast, mango & seasonal vegetables

WOK GRILLED STEAK 21

USDA choice strip loin steak (10oz), with asparagus,
mashed potato & miso basil sauce

FILET MIGNON 22

Grilled center cut USDA choice filet mignon (8oz), with seasonal vegetable: tobanaki sauce

BASIL CHICKEN 15

Sautéed chicken breast, fresh basil & seasonal vegetables

THAI CURRY CHICKEN 15

Sautéed chicken breast with seasonal vegetables in Thai style red massaman curry

LEMON PEPPER ROASTED DUCK 19

With Japanese plum, peach chutney & black brown risotto

SEAFOOD

MANGO SHRIMP 18

Jumbo shrimp, fresh mango, seasonal vegetables, sautéed with sweet chili sauce

PAN ATLANTIC SALMON 18

Pan seared sushi grade salmon with sautéed Soba noodle, spinach, mixed wild mushrooms: mushroom sauce

MISO CHILEAN SEA BASS 22

Sweet miso marinated, with jicama, spinach, Thai brown rice & orange miso glaze

SHRIMP & LOBSTER RISOTTO 26

Grilled jumbo shrimp and lobster tail with black brown risotto

THE CLASSICS ENTRÉE

CHICKEN TERIYAKI	14
SALMON, BEEF or SHRIMP TERIYAKI	17
VEGETABLE TEMPURA	11
CHICKEN & VEGETABLE TEMPURA	14
SHRIMP & VEGETABLE TEMPURA	14

NOODLE

PAT THAI	V.R
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(VEGE. 9/ CHICKEN 10/ BEEF 12/ SHRIMP 12)

Sautéed Asian noodle with bean sprout, fried tofu, egg & ground peanut

VEGE. or CHICKEN YAKI UDON or SOBA	9
BEEF or SHRIMP YAKI UDON or SOBA	11
SEAFOOD YAKI UDON or SOBA	12
NABEYAKI UDON or SOBA SOUP	12

Poached egg, shrimp tempura, fish cake & Vegetables in soup

FRIED RICE

VEGE. or CHICKEN FRIED RICE	8
BEEF or SHRIMP FRIED RICE	10
SEAFOOD FRIED RICE	11
MANGO SHRIMP BASIL FRIED RICE	11

PINEAPPLE FRIED RICE 11

Choice of chicken, beef or shrimp with pineapple

KID'S MENU Under 10 only

TERIYAKI CHICKEN 7

TERIYAKI STEAK, SHRIMP or SALMON 9

TEMPURA SHRIMP or CHICKEN 8

DESSERT

ICE CREAM 4

Choose from Green Tea or Red Bean

KID'S BEAR 6

Chocolate gelato decorated with chocolate ears & face

BOMBA 7

Classic vanilla and chocolate gelato separated by cherry and sliced almonds covered in cinnamon, finished with a chocolate coating

DREAM BOMBA 7

A heart of caramel surrounded by peanut butter gelato, coated in milk chocolate and decorated with peanut butter drizzle

CAPPUCCINO TRUFFLE 8

Cappuccino gelato with a heart of espresso, covered with coffee-flavored meringue sprinkles

FLUTE LIMONCELLO 8

Refreshing lemon gelato swirled together with limoncello, presented in a champagne glass

LIMONCELLO TRUFFLE 8

Lemon gelato with a heart of limoncello, covered

In meringue

MOCHI ICE CREAM (2 pcs) 4

Sweetened rice wrapped ice cream

TEMPURA BANANA 4.5

Tempura banana, drizzled with honey and chocolate

TEMPURA CHEESECAKE 6

Tempura cheesecake, drizzled with honey

TEMPURA ICE CREAM 5

Tempura fried ice cream wrapped with pound cake