



## APPETIZERS

<b>asian blt</b> steamed bun, seared pork belly, kim chee, green tomato	7
<b>steamed edamame, ginger salt</b>	5
<b>duck spring rolls</b> mandarin soy mustard sauce, hoisin sauce	14
<b>summer vegetable roll</b> wakame, mango, cucumber, carrots, scallions, thai basil, fresh mint, sweet chili sauce	12
<b>toro tartare</b> himalayan salt, caviar, shiitake chips	26
<b>shrimp &amp; crab lumpia</b> crab stuffed shrimp, green papaya slaw, red curry sauce	14
<b>seasonal oysters</b> yuzu foam, sriracha	18
<b>kona coffee rubbed beef satay</b> sizzling chili glaze	14
<b>lava seafood</b> curry shrimp, scallops, calamari, tobiko	16
<b>smoky scheszwan seared scallops</b> saikyo shiro miso sauce	18

## SOUPS & SALADS

<b>mushroom miso soup</b>	6
<b>curried carrot and apple soup</b>	8
<b>hot and sour shrimp soup, lemon grass</b>	10
<b>aiZia duck soup, shaved foie gras</b>	12
<b>asian greens</b> sesame crisp, avocado, glass noodles, carrot ginger dressing	12
<b>duck salad</b> smoked duck breast, duck cracklings, caramelized papaya, 5 spice balsamic	16
<b>hamachi mango carpaccio</b> mixed greens, sesame oil, citrus vinaigrette	12

## ENTREES

<b>pad thai</b> peanuts, egg, lime, rice noodles, tofu chicken 20    shrimp 22	18
<b>Indonesian noodles</b> lo mein, shiitake, chinese long beans chicken 20    shrimp 22	18
<b>crispy eggplant and tofu</b> sweet & spicy soy chili glaze	16
<b>cedar plank wild salmon</b> tamarind bbq glaze, udon noodles, stir fried vegetables	28
<b>crispy whole snapper</b> thai basil, mint, fresh lime, fish jus, shaved red onions, cilantro	34
<b>seared halibut</b> chinese long beans, okinawa mashed potatoes, silky edamame cream sauce	28
<b>chicken curry</b> red jalapeno, potatoes, cilantro, lemongrass jasmine rice	26
<b>roasted duck</b> mushu wraps, mandarin glaze	28
<b>kurobuta char siu pork belly</b> sour apples, candied ginger, steamed bok choy	26
<b>steak kew</b> wok charred ribeye cap, bok choy, assorted vegetables, xo sauce	32
<b>wuxi style sous vide short ribs</b> pan seared rice cakes	32
<b>schezwan new york strip steak</b> tempura onion rings, stir fried vegetables	36

## NIGIRI & SASIMI

**nigiri** one piece on top of rice, **sashimi** two pieces sliced

	nigiri	sashimi		nigiri	sashimi
<b>tuna</b> (magura)	3	6	<b>yellow tail</b> (hamachi)	3	6
<b>salmon</b> (sake)	2	4	<b>squid</b> (ika)	2	4
<b>octopus</b> (tako)	3	6	<b>conch</b> (sazae)	2	4
<b>sea urchin</b> (uni) upon availability	8	8	<b>surf clam</b> (hokkigai)	2	4
<b>albacore tuna</b>	3	6	<b>crabstick</b> (kanikama)	2	4
<b>tilapia</b>	2	4	<b>ebi shrimp</b>	3	
<b>shrimp</b> (ebi)	5	10	<b>salmon roe</b> (ikura)	2	4
<b>toro</b> (fatty tuna)	5	10	<b>eel</b> (unagi)	4	
<b>scallop</b> (hotatagai)	3	4	<b>mackerel</b> (saba)	2	4

## SUSHI BAR APPETIZERS

<b>uni and quail egg shooter</b> - yuzu, soy, sake	10
<b>tuna tataki</b> - seared thin sliced tuna, garlic chips, ponzu	12
<b>sunomono roll</b> - cucumber, crab, masago, avocado	15
<b>abalone</b> - thin sliced, citrus marinade on the shell	12
<b>nigiri sampler</b> - 7 assorted pieces	17
<b>sashimi sampler</b> - 7 assorted pieces	17
13 assorted pieces	27

## SPECIALTY ROLLS

<b>eel volcano</b> - baked eel, spicy mayo, rice crisps on california roll	16
<b>rainbow</b> - tuna, salmon, white fish on california roll	15
<b>ceviche</b> - mixed fish, red onions, citrus marinade, cilantro, avocado, jalapeño masago	14
<b>tempura shrimp roll</b> - green tomatoes, scallions	14
<b>california</b> - crab stick, cucumber, avocado, tobiko	11
<b>spicy tuna</b> - kimchee sauce, daikon sprouts, scallions	12
<b>fire cracker</b> shrimp, cucumber, umeboshi paste, white fish, cajun spice	15

## SUSHI ROLLS HAND ROLLS

<b>tuna</b>	7	<b>spicy tuna</b>	5
<b>spicy conch</b>	7	<b>spicy scallop</b>	8
<b>vegetable</b>	4	<b>jb</b> (salmon & cream cheese)	6
<b>jb</b> (salmon & cream cheese)	8	<b>vegetable</b>	4
		<b>yellowtail</b>	5
		<b>crabstick</b>	6



## WHITES

	Glass	Bottle
364 Albariño • Martin Codax, SP		32
369 Grüner Veltliner • Sepp Moser, AUS		54
327 Pinot Grigio • Pighin, Friuli, IT	11	44
363 Pinot Gris • Ehrhart, Alsace, FR		48
359 Riesling • Peter Lehman, AUS	9	36
278 Riesling • Dr. Loosen "Eroica" WA		65
362 Gewurztraminer • Ehrhart, Alsace, FR	11	48
375 Gewurztraminer • Pierre Sparr, Alsace, FR		89
249 Sauvignon Blanc • Groth, Napa, CA	12	48
303 Sancerre • Michel Redde, FR		57
337 Sauvignon Blanc • Cloudy Bay, NZ		85
276 Blend • Caymus "Conundrum" CA		65
224 Chenin Blanc • Heller Estate, Carmel, CA		59
287 Chardonnay • Lincourt, Monterey, CA	11	44
207 Chardonnay • Iron Horse "UnOaked" Sonoma, CA		54
290 Chardonnay • Groth, Napa, CA		65
228 Chardonnay • Mer Soleil "Silver" CA		72
232 Chardonnay • Cakebread, Napa, CA		95

## REDS

	Glass	Bottle
913 Beaujolais • Louis Jadot, FR		41
734 Pinot Noir • Erath, OR	12	48
730 Pinot Noir • Cambria, Santa Maria Valley, CA		54
980 Pinot Noir • Cloudy Bay, NZ		85
738 Pinot Noir • Etude, Carneros, CA		89
938 Merlot • Casa Lapostolle, Chile	13	53
703 Merlot • Pine Ridge "Crimson Creek", Napa, CA		67
729 Merlot • Twomey, Napa, CA		129
727 Zinfandel • Cosentino "CigarZin", Lodi, CA	12	48
741 Zinfandel • St. Francis "Old Vines", Sonoma, CA		58
974 Cabernet/Shiraz • Penfolds "Bin 389" AUS		63
726 Cabernet Blend • Col Solare, WA		150
509 Cabernet Sauvignon • 14 Hands, WA	9	32
579 Cabernet Sauvignon • Chalk Hill, Sonoma, CA		74
540 Cabernet Sauvignon • ZD, Napa, CA		93
521 Cabernet Sauvignon • Caymus, Napa, CA		155

## SPARKLING

	Glass	Bottle
097 Zipang Sparkling Sake, Japan 250ml		12
100 Domaine Ste. Michelle Brut, WA	9	32
107 Pol Roger "Extra Cuvee" Champagne, FR	15	69
133 Veuve Clicquot "Yellow Label", Champagne, FR		109
135 Laurent Perrier Brut Rose, Champagne, FR		129

## PREMIUM INFUSED SAKES

Pear & Calendula Flower	8
Cucumber & Coriander	8
Coconut & Medjool Date	9
Seasonal Infused Sake	8
Tasting Flight	29

## BEERS

Kirin (Draft)	Heineken (Draft)	
Sapporo	Tsing Tao	Kirin Light
Corona	Budweiser	Amstel Light
Sam Adams	Stella Artois	
Imports		6.50
Domestics		6.00

## SAKES

Gekkeikan Horin, Junmai Daiginjo 300ml	29
Mutsu Ken, Tokubesu 300ml	22
Mutsu OH, Junmai 300ml	22
Hiko Nigori, Milky 300ml	24
Mutsu Ai, Junmai Ginjo 300ml	29
Gekkeikan, Traditional 750ml	18

## MIGHTY LEAF

## SPECIALTY TEAS

Darjeeling Choice Estate	Bombay Chai	
Marrakesh Mint	White Orchard	
Ginger Twist	Chamomile Citrus	
Pot Serves 1 to 2		7

## MARTINIS & COCKTAILS

Yuzu Mojito	16
Yuzu Juice, Fresh Muddled Mint, Rum, Sparkling Sake	
Pear Martini	14
Pear Calendula Sake, Fresh Lemon, Absolut Pear	
AiZiA'n Mai Tai	12
Mango Clove Sake, Fresh OJ, Light & Dark Rum	
Sakerita	12
Sake, Fresh Lime, Cilantro, Milagro Blanco Tequila	
Southern Samurai	14
Pear Calendula Sake, Fresh Grape, Knob Creek	
Gin Zen Martini	13
Cucumber Coriander Sake, Fresh Lime, Hendrick's Gin	

## DESSERT

passion fruit crème brulee	
with coconut sorbet, sesame tuile	
ginger infused chocolate lava cake	
with green tea ice cream	
sarawak pepper stewed fruit	
with fried vanilla ice cream, flambé with orange liquor	
roasted pineapple with pandan ice cream	
and coconut caramel soup	
sari-saring rice pudding	
pear blossom lavender rice, chinese black rice and jasmine	
5 spice rice cracker	

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