

Starters

Edamame - steamed then tossed in olive oil and sea salt.....	5
Lettuce Wraps - wok'd chicken with bamboo shoots, water chestnuts, Pan-Asia sauce.....	7
Vegetarian Lettuce Wraps - tofu, mushrooms, onions, bamboo shoots, water chestnuts.....	7
Crab & Avocado Spring Roll - lump crab meat, avocado, tomato, cashew cilantro sauce.....	10
Summer Rolls - field greens, mint, basil, cucumber, carrots, shrimp inside rice paper with peanut sauce.....	6
Calamari - filets lightly breaded with panko, flash fried with chili sauce.....	9.5
Sticky Thai Wings - glazed with tangy chili Thai sauce.....	7
Duck Pot Stickers - seared dumpling filled with ground duck, ginger soy dipping sauce.....	8
Crispy Tofu - marinated with lemongrass and lime juice, then flash fried.....	8
Spicy Crab Cakes - Pan-Asia specialty with Fuji apple slaw.....	12
Vietnamese Spring Roll - hand-rolled with lean pork, ginger and fresh vegetables with nuoc cham sauce..	8
Coconut Shrimp - tempura battered with coconut and panko, orange dipping sauce.....	9
Crab Ceviche Salad - avocado, tomato and red onion with sunomono sauce.....	10
Crab Won Ton - hand-stuffed with crab, cream cheese, and fresh chives.....	9
Seaweed Salad - fresh firm texture with Japanese vinaigrette.....	6.5
*Hawaiian Tuna Tataki - spicy seasoned tuna topped with fried onions and sunomono sauce.....	10
*Jalapeno Yellowtail - with ponzu sauce.....	8.5
Squid Salad - marinated in ginger sesame vinaigrette.....	6
*Tuna Tartar - Hawaiian tuna, diced with spices served with avocado.....	9.5

Naan

Hand tossed Indian flat bread baked in Tandoor oven

Traditional	2	Garlic	2
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Soups

Miso - white miso broth with tofu, seaweed and scallions.....	3
Soup of the Day - made daily with fresh stocks.....	4
Tom Yum - chicken and crab stock with galangal, kaffir lime and lemongrass	
..... Tofu 4 Chicken 4 Shrimp 5	
Tom Kha -chicken and crab stock with coconut milk, galangal, kaffir lime and lemongrass.....	
..... Tofu 4 Chicken 4 Shrimp 5	

Salads

Field Green - fresh fruit, field greens, red onion, carrots, crispy wontons and Asian vinaigrette	
.....half 2.5 whole 5	
Iceberg - crisp iceberg lettuce, carrots and scallions with wasabi cucumber dressing.....	half 2.5 whole 5
Crab Cake - 4 oz crab cake over whole field green salad, crispy wonton with sesame aioli..	one 12 two 18
*Seared Hawaiian Tuna - encrusted with sesame seeds, greens, crispy wonton with Asian vinaigrette.....	16
Taj Mahal -tandoori chicken, greens, raisins, crispy pappad with honey lemon vinaigrette.....	9

Sushi

(All Tuna flown in daily from Hawaii)

Maki Rolls (cooked)

California Roll - crab stick, avocado, cucumber and masago.....	5
Barramundi Roll - panko fried barramundi, Fuji slaw and masago	8
Green Caterpillar - eel and cucumber topped with avocado and sweet brown sauce.....	11
Salmon Skin - smoked salmon skin, cucumber, asparagus, kaiware, sweet brown sauce	6.5
Rock & Roll - tempura shrimp with avocado and spicy sauce.....	6.5
Philly - smoked salmon with cream cheese.....	7
Spider - fried soft shell crab, avocado, cucumber, spicy mayo, tobiko and kaiware.....	12
Tiger - snow crab, with masago and mayonnaise, in tiger skin seaweed	9.5
Lobster - tempura Maine lobster tail with avocado, cucumber, and kaiware.....	16
Avocado - fresh slices of avocado, wrapped with rice and sesame soy paper.....	4.5
Vegetable - cucumber, avocado, asparagus, kaiware, sesame soy wrap and wasabi cream.....	4.5
Cucumber - fresh slices of cucumber wrapped in sesame soy paper.....	4.5
Asparagus - fresh asparagus wrapped with rice in nori.....	5
Snow Crab Roll - snow crab, avocado, and cucumber.....	8
Dragon Roll - California roll topped with freshwater eel.....	14
New Orleans Roll - crab stick, cucumber, avocado inside, crawfish on top.....	10
Smokey Roll - smoked Hawaiian walu, yamagobo	9.5

Maki Rolls (raw)

* Hawaiian Tuna - Big Eye tuna flown in daily from Hawaii	7
* Salmon Roll - fresh Scottish salmon and avocado	7
* Crunchy Tuna - spicy tuna inside with crunchy tempura outside.....	7.5
* Yellowtail Roll - fresh yellowtail inside	7
* Rainbow - tuna, yellowtail, spicy albacore, salmon and fresh avocado atop a California roll.....	12.5
* Spicy Tuna - fresh Hawaiian tuna mixed with spicy sauce.....	7
* Harbour Pointe - spicy tuna and asparagus, topped with fresh yellowtail	13
* Fire Cracker - smoked salmon, and avocado inside topped with fresh salmon and sriracha.....	12
* Red Head - eel and cucumber inside with fresh Hawaiian tuna on top.....	14.5

Donburi

Unagi Don (cooked) - sushi-rice decorated with broiled fresh water eel, with sweet brown sauce.....	12.5
* Chirashi Don - sushi-rice topped with fresh sashimi	16
* Tekka Don - sushi-rice decorated with fresh Hawaiian tuna sashimi.....	18
* Sushi Tasting - chefs choice of sushi combination.....	35 50 80

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

Nigiri

sliced and served
over rice (2 pieces)

Sashimi

sliced and served
with no rice (4 pieces)

*Quail Egg	1.5	3
*Hawaiian Tuna (Saguaro)	6	9
*Yellowtail Roll (Hamachi)	4	7
*Salmon (Sake)	3.5	5.5
Smoked Salmon (Kunsei)	4	6
*Scallops (Hotate)	4.5	7.5
Eel Cooked (Unagi)	3.5	5
Sushi Shrimp (Ebi)	3.5	4.5
Flying Fish Roe (Tobiko)	3.4	4.5
Smelt Fish Roe (Masago)	3	4
*Pan-Asian Seared Tuna	6.5	9
*Cajun Albacore	4	7
Snow Crab (Kani)	5	7
Omelet (Tamago)	3.5	4.5

Signature Entrées

Sauteéd Barramundi with Crab Meat - kaffir lime butter sauce, vermicelli, sautéed veggies	25
Grilled Salmon - Szechuan peppercorn vinaigrette, sautéed veggies and baby spinach	22
*Sesame Seared Ahi Tuna - sautéed veggies, wasabi smashed potatoes, sweet Thai chili glaze	26
Dynamite Walu - crab encrusted with Asian ratatouille and baby spinach and wasabi vinaigrette	26
Broiled 8oz Maine Lobster Tail - charred tomato and asparagus, kaffir lime butter	28
Grilled Filet Mignon - wasabi smashed potatoes, sautéed veggies, shitake mushroom demi glaze	28
add half Maine grilled lobster tail	14
*Roast Duck Breast - seared Pekin duck, wasabi smashed potatoes, Asian ratatouille with honey balsamic glaze	22
Sizzling Tandoori Chicken - mushrooms, onions, peppers, garlic naan, herb raita	16
Beef Tournedos with Crab Meat - sautéed tenderloin medallions, colossal lump crab, wasabi smashed potatoes, red wine demi glaze	25

Sides

Available All Day

Asparagus	5	Stir-Fry Vegetables	5
Asian Cole Slaw	3	Lo Mein in Ginger Garlic Sauce	4
Garlic Spinach	5	Fried Rice	5
Cucumber Salad	3	Wasabi Smashed Potatoes	3

Noodle Dishes

Spicy Peanut Noodles - mushrooms, green onions, snow peas, low mein and bean sprouts with peanut sauce
Tofu 12 Chicken 12 Shrimp 13

🌶️ Drunken Noodles - minced white meat chicken with sweet peppers, fresh basil, onion, tomato, Thai chilies and low mein tossed in garlic brown sauce.....12

🌶️ Pad Thai - rice noodles with egg, sweet and sour tamarind sauce, bean sprouts, green onions and peanuts
Tofu 12 Chicken 12 Shrimp 13

Beijing Noodles - beef flank steak, onions, broccoli, mushrooms and low mein..... 13

Rice Dishes

Served with Jasmine Rice or Brown Rice

Vegetarian Feast - crispy tofu, onions, snow peas, asparagus, broccoli, baby corn, sweet peppers, mushrooms, bok choy, garlic brown sauce.....12

🌶️ Mongolian Beef - flank steak, mushrooms, green onions, asparagus, bok choy, broccoli, snow peas, red chili brown sauce.....14

Sweet Basil Beef - flank steak, asparagus, broccoli, sweet peppers, mushrooms, onions, bok choy, and fresh basil with garlic brown sauce.....14

🌶️ Orange Chicken - lightly breaded, sweet sour orange sauce with broccoli and snow peas.....12

🌶️ Thai Cashew Chicken -onions, snow peas, sweet bell peppers, mushrooms, and bok choy with a spicy chili brown sauce12

🌶️ Kung Pao - onions, bamboo shoots, mushrooms, broccoli, snow peas, baby corn, bok choy, sweet chili brown sauce, topped with crushed peanuts..... Chicken 12 Shrimp 15

Shrimp and Scallop Delight - snow peas, sweet peppers, onions, broccoli, mushrooms, bok choy, mild garlic brown sauce 16

🌶️ Lamb and Green Curry - braised lamb, yellow onions, tomato, edamame and eggplant in a green curry sauce.....17

Create your own Stir-Fry

Choose your own Pan-Asian combination! We'll cook it and bring it to you.

Vegetables Only10	Chicken 12
Tofu 12	Beef 14
Shrimp 15	Scallops 15
*Grilled Hawaiian Tuna 16	Grilled Salmon 15

Fried Rice

Pan-Asia - onions, sweet peppers, egg, tomato, and cilantro
 9 Chicken 12 Shrimp 14 Beef 14

Thai Pineapple - tasso, egg, pineapple, chilies, cashews, sweet peppers, onions, and cilantro
10 Chicken 12 Shrimp 14 Beef 14

Please alert us to any food allergies or special needs. We will gladly accommodate.