

Menu



OTOSHI

\$4

Edamame
Steamed
edamame, sea salt

Miso Soup
Miso broth with tofu,
seaweed and scallions

Ginger Salad
House salad with
traditional ginger dressing

ZENSAI (APPETIZERS)

Red Curry Mussels \$18
Red curry broth, lemongrass, lime,
ginger

Yakitori \$14
Skewered chicken, teriyaki
reduction, ginger sauce

***Poke Salad** \$18
Tuna, avocado, cucumber, wakame,
bunapi mushrooms

Tempura \$16
Yams, broccoli, zucchini, mushrooms
Add Shrimp.....\$8

Eggrolls \$12
House-made vegetarian rolls with
hot mustard and sweet chili

SUSHI

***Spicy Tuna Roll** \$18
Tuna, spicy aioli

***Salmon Roll** \$18
Salmon, cucumber

***Diablo Roll** \$22
Tuna, salmon, avocado, eel sauce,
spicy aioli

Shrimp Tempura Roll \$18
Tempura fired shrimp, avocado,
cucumber, citrus aioli, and eel sauce

Tempura Roll \$16
Sweet potato, zucchini, citrus aioli

Spider Roll \$20
Fried soft shell crab, spicy aioli,
cucumber

California Roll \$16
Kani, avocado and cucumber

The Far East Restaurant

**18% gratuity is applied to all checks

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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YŪSHOKU (DINNER)

Katsu Chicken \$26
Panko-encrusted and served with fried rice and sunomono

Miso Glazed Salmon \$35
Served with sticky rice, garlic-ginger bok choy, and teriyaki glaze

Sesame Chicken \$26
Breaded and glazed with a sweet soy-based sauce and served with sticky rice

Short Ribs \$44
Ginger-braised with mashed potatoes and sesame vegetables

Shoyu Ramen \$28
Chashu pork belly, bamboo shoots, wild mushroom, bok choy, onsen egg

Miso Ramen \$27
Togarashi-roasted sweet potatoes, eggplant, snow peas, bok choy, rice noodles- Vegan and GF

SUTEKINAHUSU (STEAKHOUSE)

All proteins served with fried rice, lo mein noodles, soy bunapi mushrooms, and Chef's choice pickled, fermented, and sauteed vegetables. Steak served with compound butter

***Filet 8 oz.**
\$50

***Ribeye 14 oz.**
\$55

***NY Strip 12 oz.**
\$50

Shifudo(Seafood):

Togarashi 1/2 Lobster Tail \$45
Add to steak \$25

***Seared Scallops \$42**
Add to steak \$24

Butter Poached Jumbo Prawn \$35
Add to steak \$16

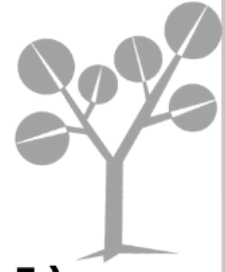
Fried Softshell Crab \$36
Add to steak \$16

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Drinks



KAKUTERU (COCKTAILS)

Tokyo Mule \$14

Vodka, sake, cucumber, ginger beer

Mount Fuji \$16

Nigori Sake, Mutiny Ginger Lime
Vodka, Sweet Grapefruit Juice with a
salted rim

Tsunami \$14

Vodka, Blue Curacao, Pineapple Juice and
a splash of club soda

Godzilla \$16

Vodka, passion fruit liquor, blue curacao,
kiwi puree, fresh lemon & simple syrup

Pearl Harbor \$14

Vodka, Midori Melon Liqueur, and
Pineapple juice

BIRU (BEER)

Sapporo Beer \$7

WAIN (WINE)

Marvini Prosecco \$10

Paradosso Pinot Grigio \$12

Wente Chardonnay \$10

Luna Moscato \$11

JL Columbo Rose \$12

Josh Sauvignon Blanc \$12

Mark West Pinot Noir \$12

Josh Cabernet Sauvignon \$12

Velvet Devil Merlot \$13

Le Bine Valpolicella \$16

Hot to Trot Red Blend \$12

Ravenswood Zinfandel \$13

UISUKI (WHISKY)

Chita Single Grain Whisky

An elegant and sophisticated whisky
aged in American Oak, Spanish Oak, and
used wine barrels, Notes of Honey and
cardamon with a touch of mint on the
finish \$19

Kurayoshi 18 Year Whisky

A blend of single malt Scotch and
Japanese Malt Whisky aged in barrel.
Complex, smoke, spice, vanilla and herb
profile with a long finish. \$35

SAKE

Hakutsuro Sayuri

Nigori sake 70% milled
Elegant, light with cherry
blossom aromas

\$23

MomoKawa G fifty

Genshu sake 50% milled
Silky, fruit forward, rich
taste, clean finish

\$25

MomoKawa G joy

Genshu sake 58% milled
Full bodied, rich fruit, slight
spice on the finish

\$25

MomoKawa Silver

Ginjo sake 58% milled
Classic style, light crisp
apple pear notes

\$28

MomoKawa Pearl

Nigori sake 58% milled
Creamy banana,
coconut flavors

\$28

Moonstone Plum

Infused sake
Ginjo sake and plum
essence

\$28

Nigori: Creamy with rice grains Genshu: Undiluted and clear Ginjo: Superior quality

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