



## SMALL PLATES

### EDAMAME / 6 GF

Steamed soybeans tossed with sea salt

### FRIED SOFT SHELL CRABS / 13

Lightly breaded & topped with pork rou song. Served with sweet Thai chili sauce

### CALAMARI / 12

Tempura wok fried and tossed with cilantro, red pepper, onion and ginger, served with our XO sauce.

### BACON WRAPPED SCALLOPS / 14 GF

Scallops wrapped in bacon and served in a bed of arugula tossed with green apples, olive oil and balsamic vinaigrette

### GRILLED LAMB LOLLIPOPS\* / 14 GF

Spice-rubbed lamb chops with Ken's curry sauce

### SUNSHINE SHRIMP / 13

Tempura-fried, topped with toasted coconut, honey & chardonnay aioli

### PETITE THAI SHRIMP WRAPS / 12

Shrimp, cucumber, red onion, coconut and tomato on a soft tortilla with zesty Thai peanut sauce

### SEANG SHRIMP / 13

Jumbo shrimp encrusted with sweet Asian bread crumbs, served with Thai chili dipping sauce

### SESAME SCALLOPS / 15

Herb-seared, served on fried wonton skin, lobster cream, sesame-truffle yaki sauce, seaweed and tobiko

### YELLOWTAIL JALAPENO SASHIMI\* / 15 GF

Thai vinegar, scallion oil, pickled jalapeños & edamame horseradish purée

### GYOZA / 7

Pan-fried pork dumplings served with gyoza sauce

### TUNA TATAKI\* / 15 GF

Lightly seared togarashi tuna served with tangy ponzu sauce, cucumber and seaweed salad

### SEASONAL CEVICHE / 16 GF

Composed sushi ceviche using the freshest ingredients, changing frequently. A crowd favorite!

### LOBSTER WONTON / 12

Mango salsa, cream cheese, shaved apple and tomato with wasabi aioli

### CURRY MUSSELS / 11 GF

Prince Edward Isle mussels in a curry sauce with coconut milk, lemongrass, basil, tomato and lime

### LAMB TOSTADA / 12

Shaved lamb, goat cheese, onion, and cucumber with peanut satay sauce on a soft tortilla

### TUNA TARTARE\* / 16 GF

Tuna, avocado, jalapeño, red onion & tobiko with crispy wonton chips

### TUNA SASHIMI "PIZZA"\* / 17

Tuna, avocado, jalapeño, red onion, cilantro and truffle aioli topped with black truffle oil, red tobiko and sesame seeds on a fried tortilla

## SOUPS & SALADS

### KEN'S SODO SOUP / 6 GF

Fresh white miso, tofu, scallions and grilled chicken with Malay spice in a delicate broth

### SWEET CORN, SPINACH & CRAB SOUP / 8

Lump crab, corn, kani crab, bacon & spinach in a flavorful sherry broth

### TOM YUM SOUP / 8 GF

Shrimp, mussels, lemon grass, tomato, mushrooms, red peppers, kaffir lime leaves and basil

### HOUSE SALAD\* / 6 GF

Greens with grape tomato, cucumber and croutons. Add shrimp / 5

### CUCUMBER SALAD / 6 GF

Sliced cucumber & shaved red onion with a yuzu-cucumber juice

### WILD GINGER SALAD\* / 8 GF

Mixed greens, smoked salmon, cranberry, tomato, wild ginger, croutons and ginger-sesame dressing

### SEAWEED SALAD / 6

Vinegar marinated seaweed tossed in sesame seed oil

## CHEF KEN'S STEAK & CHOPS

### 8 OZ FILET MIGNON\* / MP GF

All steaks are rubbed with a unique Asian spice blend, served with a seasonal vegetable and a potato beggar's purse

### 20 OZ RIBEYE\* / MP GF

stuffed with bacon, cheese, wasabi and mint

### 20 OZ NY STRIP\* / MP GF

### MALAY LAMB CHOPS\* / 32 GF

Grilled to order with Malay spice rub, served with house fried rice, seasonal vegetables, and a creamy curry sauce on the side

### ADD CRAB / 8

### ADD JUMBO SHRIMP / 8

### ADD LOBSTER TAIL / 14

## ENTREES

For dishes served with white rice, a substitution of wild or fried rice may be made for \$4

### TANGERINE-SALMON SALAD / 22 GF

Broiled salmon, tomato, pecan, crispy croutons with a tangerine vinaigrette

### HAWKER CHICKEN / 21

Tender breast meat crispy wok fried with garlic & scallions in Ken's legendary red wine-hoisin sauce

### SHIITAKE SCALLOPS\* / 30 GF

Fresh colossal sea scallops seasoned with cilantro, olive oil & garlic, seared and served with a shiitake mushroom and pork sauce with lump crab meat

### INDONESIAN SEAFOOD CURRY POT / 30 GF

Shrimp and scallops served in a ceramic pot, in savory curry sauce with mushroom, zucchini, red pepper, onion, bean sprout, sambal, basil and shallots. Add lump crab / 8

### MISO OELEK SHRIMP / 27 GF

Jumbo shrimp wok seared in a mild red-chili, miso, sambal and garlic sauce with edamame, red pepper, onion, cherry tomato and a potato beggar's purse

### WOK SEARED FILET OF BEEF\* / 29 GF

Bite size pieces of tender filet mignon wok sautéed with onion, mushroom, red bell peppers and seasonal vegetables in savory ginger-sake sauce

### RED DRAGON SEAFOOD MASALA / 27

Wok seared sea scallops, jumbo shrimp and steamed mussels with pineapple, mustard seed, mushroom, cilantro, onion & seasonal vegetables

### MONGOLIAN BEEF / 29 GF

Sliced filet mignon with portobello mushrooms, leeks, onions & red peppers tossed in a spicy Szechuan sauce, served in a crispy tortilla shell

### TERIYAKI CHICKEN / 21 GF

Our traditional Japanese teriyaki with wok seared chicken, red peppers, onion, cilantro, mushrooms, zucchini & basil in our house-made sauce Substitute shrimp / 6

### OVEN-ROASTED SEABASS/ROCKFISH / 35 GF

Dressed with a ginger teriyaki over brussels sprouts with bacon, finished with mango salsa & jalapeño yuzu, and served with chef's choice of side.

## RICE & NOODLES

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### MALAY FRIED RICE (NASI GORENG) / 13 GF

Traditional Malaysian fried rice with mushrooms, red pepper, edamame, onion, scallions, sambal and egg

### WILD GINGER FRIED RICE / 13 GF

Cashews, egg, red peppers, mushrooms, raisins, pineapple, scallions and edamame, served in a wok

### PAD THAI / 13 GF

Rice noodles stir-fried with red pepper, onion, cashews, mushroom, cilantro, bean sprouts, sambal and egg in house made pad Thai sauce

### SINGAPORE CURRIED NOODLES / 13 GF

Lightly curried with mushrooms, egg, red peppers, onions, bean sprouts and scallions. Add shrimp or chicken / 5 Add lump crab / 8

## SUSHI BAR PLATTERS

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### VEGETABLE MAKI COMBO\* / 17

Sweet potato roll, vegan roll and half futomaki

### MAKI COMBINATION\* / 22

Spicy tuna roll, salmon roll and an Original California roll

### SASHIMI PLATTER\* / 35

Sixteen pieces of chef's choice sashimi

### SUSHI DELUXE\* / 24

Eight pieces of chef's choice sushi and a California roll

### SUSHI & SASHIMI PLATE\* / 48

Five pieces of assorted sushi, nine pieces of assorted sashimi & a Rainbow roll

### SUSHI FAMILY\* / 75

Eighteen pieces of chef's choice sashimi and ten pieces of sushi nigiri, a California roll and our signature Two88 roll

## TRADITIONAL MAKI (sub wild rice \$2)

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Vegan	6.50 GF	Spicy Yellowtail Roll	7.50 GF
California	6.50	Philly	7.50 GF
Sweet Potato	6.00 GF	Eel Roll	7.50 GF
Shrimp Tempura	8.00 GF	Rainbow Roll*	13.00
Tuna*	7.00 GF	Original California Roll	13.00 GF
Salmon*	7.00 GF	Volcano Roll*	11.00 GF
Spicy Tuna*	7.50 GF	Dragon Roll*	14.00
Spicy Salmon*	7.50 GF	Spider Roll	12.00
Spicy Crab	10.50 GF	Alaska Roll	7.00
Yellowtail & Scallion*	7.00 GF	Mas Roll	7.00 GF

## SUSHI NIGIRI (2 pieces / order)

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Kani Kama	Crab Stick	4.50
Tamago	Egg Omelet	4.50
Maguro	Tuna*	6.50 GF
Shiro Maguro	Albacore Tuna	6.00 GF
Ebi	Shrimp	4.50 GF
Sake	Salmon*	6.00 GF
Tako	Octopus*	5.50 GF
Izumidai	White Fish*	5.00 GF
Saba	Mackerel*	5.00 GF
Tobiko	Fish Roe*	5.00
Ika	Squid*	5.00 GF
Unagi	Eel	6.50
Hamachi	Yellowtail*	6.50 GF
Hotategai	Scallop*	6.50 GF
Amaebi	Sweet Shrimp*	8.00 GF
Escolar	White Tuna*	7.00 GF

## SIGNATURE MAKI ROLL

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### ANNA ROLL\* / 20

Shrimp tempura inside, topped with spicy tuna and a rainbow of filet mignon and avocado. Finished with eel sauce, spicy mayo, scallion and sesame

### OSCAR ROLL\* / 21 GF

Spicy lump crab and asparagus inside, topped with lightly seared filet mignon, scallions, green tobiko and spicy mayo

### FUTOMAKI\* / FULL 17 - HALF 8.50 GF

Tamago, cucumber, avocado, spring mix & seasonal pickled vegetables

### EXTRA ORDINARY ROLL\* / 20 GF

Avocado and spicy tuna inside, seared filet mignon and tobiko outside. Finished with spicy mayo. Served with ponzu upon request.

### PERFECT PEARING\* / 18

Asian pear, avocado, shrimp tempura topped with togarashi seared tuna, citrus aioli, green onion and red tobiko

### TWO88 ROLL\* / 19

Shrimp tempura roll topped with avocado and spicy blue crab, eel sauce, black sesame and wasabi aioli

### BLACK RUSSIAN\* / 20 GF

Tuna, salmon, yellowtail and avocado inside. Topped with tobiko, siracha, eel sauce and spicy mayo

### TROPIC THUNDER\* / 18 GF

Tuna, avocado, mango inside and topped with yellowtail, pickled Thai chili, seaweed salad & citrus marmalade, with scallion oil & balsamic

### JOKER ROLL\* / 20

Tempura shrimp, jalapeño, goat cheese and peppered tuna inside, topped with kani, balsamic-Thai chili sauce, crunchy garlic sauce & green tobiko

### POWER ROLL\* / 20

Shrimp tempura inside with lightly seared filet mignon on top, garnished with tobiko. Finished with spicy mayo. Served with ponzu upon request.

### TRUFFLE SHUFFLE\* / 19

Tempura shrimp and avocado inside. Topped with spicy tuna, cilantro, white truffle oil and spicy mayo

### FLOWER ROLL\* / 16

Tuna, salmon, yellowtail and avocado flash-fried and served with spicy mayo and eel sauce

### ROARING FIRE ROLL\* / 21

Shrimp tempura and white tuna inside, topped with spicy crab, red tuna, spicy mayo and Thai chili sauce

### SOUTHSIDE SALMON ROLL\* / 18 GF

Spicy salmon and cucumber inside. Topped with kani & Thai chili sauce

## BEVERAGES

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SODA / 4 Dr. Pepper, Pepsi, Diet Pepsi, Sierra Mist, Tropicana Lemonade, Ginger Ale

MILK / 4

HOT OR ICED TEA / 4

GINGER BEER / 6

JUICE / 6 Orange, Cranberry, Pineapple, Grapefruit

SAN PELLEGRINO / 8

GF - The following items can be modified to be made Gluten Free.

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