

SALADS

TOGORASHI TUNA SASHIMI SALAD* / 14

Togorashi-seared tuna sashimi, avocado, cherry tomatoes and cucumber on a bed of spring mix with balsamic vinaigrette on the side

SASHIMI COBB SALAD* / 17

Chopped tuna, yellowtail, salmon, tamago, avocado, cucumber, tomato and goat cheese on a bed of spring mix with Dijon vinaigrette on the side

SUSHI

Add soup or house salad / 5

SUSHI LOVER'S LUNCH* / 16

Four pieces of salmon, tuna, or yellowtail sushi and a maki roll

MAKI LOVER'S LUNCH* / 18

Your choice of 3 rolls. Choose from: California, sweet potato, tuna, salmon, shrimp tempura, spicy tuna, spicy salmon, spicy crab, Philly, eel, or yellowtail and scallion

LUNCH SUSHI OR SASHIMI* / 16

Chef's choice of eight assorted sushi or sashimi

CHIRASHI BOWL* / 16

Tuna, salmon, yellowtail, seasoned rice, spring mix, avocado, edamame, and pickled vegetables

CRAB POKE BOWL* / 16

Lump crab, tuna, avocado, cucumber, scallions, tobiko and spicy mayo

PCH CLIFFSIDE SALAD / 15

Grilled chicken, dried cranberries, avocado, parmesan cheese, croutons & honey drizzle on a bed of spring mix with Ken's ginger dressing on the side

FOGGY BAY SESAME SHRIMP SALAD / 16

Seared shrimp, cherry tomatoes, wonton chips and Japanese seasoning on a bed of spinach with Chardonnay aioli dressing on the side

SPECIAL LUNCH ROLLS / 18

Served with a cucumber salad and a miso soup

- •TRUFFLE SHUFFLE Tempura shrimp and avocado topped with spicy tuna, spicy mayo, truffles and cilantro
- •MAISY ROLL Tempura shrimp, avocado & jalapeño topped with tuna, yellowtail, jalapeño sauce, eel sauce and crispy onions
- •BLACK RUSSIAN Tuna, salmon, yellowtail and avocado topped with tobiko, served with siracha, eel sauce and spicy mayo
- •FULL FUTOMAKI Tamago, cucumber, avocado, spring mix and seasonal pickled vegetables

COMBO PLATTERS

Served with white rice and choice of California Roll or Sweet Potato Roll

CRISPY CHICKEN VERDE / 14

Panko crusted, with avocado pico de gallo and Thai chili sauce

MASALA CHICKEN / 14

Tender grilled chicken with stir fried seasonal vegetables and Chef Ken's special curry sauce

SAMBAL SHRIMP / 16

Sambal chili paste, red peppers, onion, garlic and miso

TERIYAKI TOFU / 12

Crispy-fried and finished in a mushroom teriyaki sauce

PANKO-CRUSTED FISH FINGERS / 15

Crispy white fish with avocado salsa, Thai chili sauce and crushed cashew

BLACK PEPPER BEEF / 15

Beef tenderloin stir-fried with red peppers, onions, mushrooms & zucchini in a black pepper sauce

BEVERAGES

SODA / 4

Dr. Pepper, Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Ginger Ale MILK / 4 HOT OR ICED TEA / 4 GINGER BEER / 6 JUICE / 6

Orange, Cranberry, Pineapple, Grapefruit

SAN PELLEGRINO / 8

LUNCH ENTREES

THAI CHICKEN WRAP / 14

Grilled chicken breast wrapped in a tortilla with tomato, lettuce, basil, cheese, honey, thai chili sauce, cashew and mango salsa, served with sweet potato waffle fries

WILD GINGER SHRIMP WRAP / 14

Tempura shrimp wrapped in tortilla with lettuce, tomato, mango salsa, honey and cashew with spicy aioli, served with sweet potato waffle fries

KOBE BEEF BURGERS* / 16

Mongolian Style - sautéed mushrooms, bacon and fried onions with black pepper sauce

East Asian Egg Wrapped - sliced cucumber and red onion with Asian sweet chili sauce

EAST ASIAN CRAB CAKE SANDWICH / 16

Ken's take on a local favorite - jumbo lump crabcake, Thai chili aioli, lettuce, pineapple and red pepper

MALAY-TWISTED CRISPY FISH TACOS / 14

With lettuce, avocado pico de gallo, sesame mole, cashew and honey

SPICY SHRIMP NOODLE / 14

Seared shrimp over stir-fried noodles with mushrooms, cucumber, cashews, red peppers, cilantro and Thai chili sauce

PAD THAI / 12

Rice noodles stir-fried with chicken, peppers, onion, mushroom, bean sprouts, cashews, cilantro, sambal and egg in house made sauce **Substitute shrimp** / 4

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