

SUSHI AVAILABLE AT DINNER ONLY

## NIGIRI SUSHI / SASHIMI

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	2 pc sushi	5 pc sashimi
Izumi Dai	5.50	14.50
King Crab	10.00	
Flying Fish Roe	5.50	
Shrimp	6.00	
Freshwater Eel	6.00	
King Salmon	6.50	16.00
Pepper Seared Tuna	6.50	16.00
Seared Albacore	6.00	14.00
Tuna	6.50	16.00
Yellowtail	6.50	16.00
Yellowtail Belly	7.00	17.00

## ROLLS

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Eel & Cucumber	9.00
King Crab California	14.50
Lobster California	10.50
Philadelphia	9.00
Spicy Tuna	9.00
Veggie	7.00
Yellowtail & Jalapeño	9.50
Tekka (Tuna)	9.00
Salmon Skin	6.00
Spider	13.00
Spicy Shrimp	9.00
Spicy Scallop	9.00

## SPECIAL ROLLS

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<b>Hand Roll Trio</b>	14.50
Lobster California, Spicy Tuna, Salmon Skin	
<b>Surf &amp; Turf</b>	15.50
Lobster roll topped with seared filet mignon, soy glaze, toasted sesame seeds	
<b>Rainbow</b>	14.50
Lobster California roll topped with tuna, yellowtail, salmon, white fish, shrimp, avocado	
<b>Albacore Special</b>	13.50
Spicy tuna roll topped with albacore, avocado & garlic ponzu	
<b>Orange Crush</b>	14.50
Spicy tuna roll topped with salmon, bonito flakes, ponzu	
<b>Volcano</b>	13.50
Baked spicy tuna roll with dynamite sauce, sweet soy glaze, scallions, toasted sesame seeds	
<b>Fire Cracker</b>	14.50
Spicy scallops & massago rolled with cucumber, avocado, topped with tuna	
<b>Crunchy Roll</b>	14.50
Coconut shrimp, avocado daikon sprouts, topped with seared ahi	
<b>Spicy Thai Roll</b>	14.50
Salmon, cucumber, Thai chili sauce, topped with Hamachi, cilantro & yuzu	
<b>The Ninja</b>	15.50
Spicy tuna, coconut shrimp, avocado, Siracha, topped with spicy scallops & eel sauce	
<b>Caterpillar Roll</b>	13.50
Lobster salad & cucumber, topped with eel, avocado, eel sauce, sesame seeds	

## SIDES

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Edamame	5.50
Miso Soup	5.00
Sushi Rice	2.50

## NEW WAVE SASHIMI

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<b>Chili Citrus Yellowtail</b> Serrano chilis, drizzled with yuzu	17.00
<b>Ponzu Salmon</b> Red Onion, bonito flakes, cracked black pepper	16.00
<b>Peohe's Ahi Poke (po-kay)</b> Marinated ahi, onion, sesame seeds, scallions, sesame chili sauce	14.50
<b>Pepper Seared Ahi</b> Sashimi grade, red onion, avocado, garlic ponzu	16.50
<b>Da Bomb</b> Izumi Dai, Thai chili sauce, cilantro, yuzu	17.00
<b>Ahi Crudo</b> Fennel ribbons, orange segments, crispy rice, wasabi yuzu	14.50

## PLATTERS

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<b>Sushi Combo Appetizer</b> Spicy tuna roll, one piece each of tuna, yellowtail, smoked salmon, albacore, shrimp	19.50
<b>Sushi Platter for Two</b> Lobster California roll, two pieces each of tuna, yellowtail, albacore, smoked salmon, shrimp and eel	34.50
<b>Chef's Choice Sashimi</b>	30.00

## STARTERS

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<b>Pupu Platter (Serves 2-4 people)</b> Maui Onion Rings, Thai Chicken Spring Rolls, Ahi Tartar, Coconut Crunchy Shrimp & Hawaiian Beef Skewers Serves 2-4 people Sorry, no substitutions	26.00
<b>Kim Chee Calamari</b> Lightly fried with crisp vegetables	14.50
<b>Pacific Fire Shrimp</b> Sauteed with island spices, garlic & butter	14.00
<b>Herb Steamed Artichoke</b> Fresh herbs, garlic with lemon basil aioli	11.00
<b>Maui-style Onion Rings</b> Light tempura batter, coconut & panko with chipotle catsup	9.50
<b>Coconut Crunchy Shrimp</b> Citrus chili, coconut cream and soy dipping sauces	14.00
<b>Thai Chicken Spring Rolls</b> Lightly fried, plum dipping sauce	12.00
<b>Crab, Avocado &amp; Mango Stack</b> Lump crab tossed in remoulade, layered with avocado & mango	17.00

Before placing your order, please inform your server if anyone in your party has a food allergy. \*Notice: Consuming raw or undercooked meats, poultry, seafood, mollusk or eggs may increase the risk of foodborne illness.

## Wine Feature

### Imagery Sauvignon Blanc, California 2016

Bright flavors of grapefruit, pineapple and citrus. Dry Muscat sets this wine apart from others by contributing just a hint of sweetness and most of the lovely aromatics.

Glass 12.00 Bottle 47.00

## WINES BY THE GLASS

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### CHAMPAGNE + SPARKLING

Korbel 'Brut', Split	9.00
Moët & Chandon 'Imperial', split	21.00
Banfi Rosa Regale 'Rose', split	12.00
Lunetta Prosecco	10.00

### CHARDONNAY

Trapiche 'Oak Cask'	8.00
Lapostolle	10.00
Rodney Strong	8.50
Chateau Ste. Michelle 'Indian Wells'	13.00

### SAUVIGNON BLANC

Rodney Strong 'Charlotte's Home'	9.50
Nautilus	11.00
Fallbrook Winery	8.00

### PINOT GRIGIO

Mezzacorona	7.00
Estancia	8.00

### CRISP + AROMATIC WHITES

Chateau Ste. Michelle, Riesling	7.00
Luccio, Moscato	8.50
Beringer, White Zinfandel	6.50
Pine Ridge, Chenin Blanc-Viognier	8.00
Grace Lane, Riesling	8.00
Il Poggione 'Brancato' Rosé	12.00

### CABERNET SAUVIGNON

J. Lohr 'Seven Oaks'	10.00
Cryptic Red	10.00
Red Diamond	8.50
Alexander Valley Vineyards	12.00

### MERLOT

Dynamite	7.50
Josh Cellars	9.00
Tangle Oaks	12.00

### PINOT NOIR

Oyster Bay	10.00
Meiomi	14.00

### OTHER RED VARIETALS

Valentin Bianchi 'Leisure Series', Malbec	9.00
El Coto 'Crianza', Spanish Red	10.00
Yalumba 'Y Series', Shiraz	8.00

Wines contain sulfites

## WINE FLIGHT 15.00

*3 oz each*

Trapiche 'Oak Cask' Chardonnay  
Oyster Bay Pinot Noir  
Nautilus Sauvignon Blanc

## SAKE

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### HOT SAKE

Small Pitcher	5.00
Large Pitcher	8.00

### SAKE BY THE BOTTLE

Nigori	375 ml	14.00
Haiku	375 ml	15.00
Horin	300 ml	30.00
Rock	375 ml	32.00
Rock	750 ml	50.00

## SIGNATURE

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<b>Volcano (enough for two)</b>	15.00
Dark Rum, Vodka, Galliano, Triple Sec, exotic tropical juices	
<b>Peohe's Mango Margarita</b>	9.00
Cuervo Gold Tequila, Mango Puree	
<b>Ultimate Margarita</b>	12.00
Patrón Silver Tequila, Cointreau Orange Liqueur, our signature margarita mix	
<b>Mango Mojito</b>	10.00
Malibu Mango Rum, Monin Mojito, mint, fresh lime juice	
<b>Pomegranate Mojito</b>	10.00
Bacardi Superior Rum, DeKuyper Pomegranate Liqueur, Monin Mojito, mint, fresh lime juice	
<b>Fleur D'Lis</b>	10.00
Malibu Coconut Rum, Midori Melon Liqueur, DeKuyper Peachtree Schnapps, orange & pineapple juices	
<b>Peohe's Bloody Mary</b>	10.00
Absolut Peppar Vodka, Demitri's award-winning seasonings	
<b>Pomegranate Martini</b>	12.00
Smirnoff Pomegranate Vodka, Monin Pomegranate	
<b>Violet Touch</b>	12.00
Stoli Razberi Vodka, Rothman & Winter Crème de Violette, fresh lemon juice, mint	

## CRAFTED

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<b>Bold Manhattan</b>	12.00
Jim Beam 'Devil's Cut' Bourbon, Monin Agave Nectar, chocolate bitters	
<b>Ruby Delight</b>	12.00
Deep Eddy Ruby Red Vodka, Aperol, fresh lemon juice, ginger ale	
<b>Dynamite Sangria</b>	10.00
Dynamite Merlot, Smirnoff Pomegranate Vodka, Reàl Blueberry Puree, fresh orange juice, Sprite	
<b>Double Berry Mule</b>	12.00
Russian Standard Platinum Vodka, Fever-Tree Ginger Beer, fresh lime juice, fresh raspberries & blackberries	
<b>Jade Blossom</b>	12.00
Gekkeikan Sake, Malibu Coconut Rum, Midori Melon Liqueur, Pomegranate Schnapps	
<b>Pear Rita</b>	13.00
Milagro Silver Tequila, Belle de Brillet Pear Cognac, fresh lime juice, apple sea salt foam*, black lava salt	
<b>Apple-A-Day</b>	13.00
Crown Royal Regal Apple Whisky, DeKuyper Peachtree Schnapps, Monin Agave Nectar, fresh lime juice	
<b>Monarch Margarita</b>	11.00
1800 Reposado Tequila, Solerno Blood Orange Liqueur, Finest Call Blood Orange Sour, fresh lime juice	
<b>Moscato Sangria</b>	10.00
Malibu Mango Rum, Luccio Moscato, fresh fruit, basil leaves	

<b>Ginger Mint Paloma</b>	12.00
Casamigos Blanco Tequila, Monin Agave Nectar, fresh lime & grapefruit juices with a hint of ginger puree	

\*all foams contain egg whites

## BEERS

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<b>Budweiser</b>	6.00
<b>Bud Light</b>	6.00
<b>Coors Light</b>	6.00
<b>Michelob Ultra</b>	6.00
<b>Miller Lite</b>	6.00
<b>Amstel Light</b>	7.00
<b>Corona Extra</b>	7.00
<b>Heineken</b>	7.00
<b>Kona Longboard Island Lager</b>	7.00
<b>Sapporo 22 oz</b>	9.00
<b>St. Pauli (Non-Alcoholic)</b>	7.00
<b>Stella Artois</b>	7.00
<b>Ballast Point Pale Ale</b>	7.00
<b>Coronado Orange Avenue Wit</b>	7.00
<b>Karl Strauss Red Trolley Ale</b>	7.00
<b>Stone IPA</b>	7.00
<b>Samuel Adams Boston Lager</b>	7.00
<b>Omission Lager (Reduced-Gluten)</b>	7.00
<b>Ballast Point Sculpin Grapefruit IPA</b>	7.50