

SUSHI AVAILABLE AT DINNER ONLY

NIGIRI SUSHI / SASHIMI

	2 pc sushi	5 pc sashimi
Izumi Dai	5.5	14.5
King Crab	10	
Flying Fish Roe	5.5	
Shrimp	6	
Freshwater Eel	6	
King Salmon	6.5	16
Pepper Seared Tuna	6.5	16
Seared Albacore	6	14
Tuna	6.5	16
Yellowtail	6.5	16
Yellowtail Belly	7	17

ROLLS

Eel & Cucumber	9
King Crab California	14.5
Lobster California	10.5
Philadelphia	9
Spicy Tuna	9
Veggie	7
Yellowtail & Jalapeño	9.5
Tekka (Tuna)	9
Salmon Skin	6
Spider	13
Spicy Shrimp	9
Spicy Scallop	9

SPECIAL ROLLS

Hand Roll Trio	14.5
Lobster California, Spicy Tuna, Salmon Skin	
Surf & Turf	15.5
Lobster roll topped with seared filet mignon, soy glaze, toasted sesame seeds	
Rainbow	14.5
Lobster California roll topped with tuna, yellowtail, salmon, white fish, shrimp, avocado	
Albacore Special	13.5
Spicy tuna roll topped with albacore, avocado & garlic ponzu	
Orange Crush	14.5
Spicy tuna roll topped with salmon, bonito flakes, ponzu	
Volcano	13.5
Baked spicy tuna roll with dynamite sauce, sweet soy glaze, scallions, toasted sesame seeds	
Fire Cracker	14.5
Spicy scallops & massago rolled with cucumber, avocado, topped with tuna	
Crunchy Roll	14.5
Coconut shrimp, avocado daikon sprouts, topped with seared ahi	
Spicy Thai Roll	14.5
Salmon, cucumber, Thai chili sauce, topped with Hamachi, cilantro & yuzu	
The Ninja	15.5
Spicy tuna, coconut shrimp, avocado, Siracha, topped with spicy scallops & eel sauce	
Caterpillar Roll	13.5
Lobster salad & cucumber, topped with eel, avocado, eel sauce, sesame seeds	

SIDES

Edamame	5.5
Miso Soup	5
Sushi Rice	2.5

NEW WAVE SASHIMI

Chili Citrus Yellowtail	17
Serrano chilis, drizzled with yuzu	
Ponzu Salmon	16
Red Onion, bonito flakes, cracked black pepper	
Peohe's Ahi Poke (po-kay)	14.5
Marinated ahi, onion, sesame seeds, scallions, sesame chili sauce	
Pepper Seared Ahi	16.5
Sashimi grade, red onion, avocado, garlic ponzu	
Da Bomb	17
Izumi Dai, Thai chili sauce, cilantro, yuzu	
Ahi Crudo	14.5
Fennel ribbons, orange segments, crispy rice, wasabi yuzu	

PLATTERS

Sushi Combo Appetizer	19.5
Spicy tuna roll, one piece each of tuna, yellowtail, smoked salmon, albacore, shrimp	
Sushi Platter for Two	34.5
Lobster California roll, two pieces each of tuna, yellowtail, albacore, smoked salmon, shrimp and eel	
Chef's Choice Sashimi	30

STARTERS

Pupu Platter (Serves 2-4 people)	26
Maui Onion Rings, Thai Chicken Spring Rolls, Ahi Tartar, Coconut Crunchy Shrimp & Hawaiian Beef Skewers Serves 2-4 people Sorry, no substitutions	
Kim Chee Calamari	14.5
Lightly fried with crisp vegetables	
Pacific Fire Shrimp	14
Sauteed with island spices, garlic & butter	
Herb Steamed Artichoke	11
Fresh herbs, garlic with lemon basil aioli	
Maui-style Onion Rings	9.5
Light tempura batter, coconut & panko with chipotle catsup	
Coconut Crunchy Shrimp	14
Citrus chili, coconut cream and soy dipping sauces	
Thai Chicken Spring Rolls	12
Lightly fried, plum dipping sauce	
Crab, Avocado & Mango Stack	17
Lump crab tossed in remoulade, layered with avocado & mango	

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

CrossBarn by Paul Hobbs

Sauvignon Blanc, Sonoma County 2015

A juicy palate of white peaches and Meyer lemon, full and round freshness with a balanced finish.

Glass 13 Bottle 51

WINES BY THE GLASS

CHAMPAGNE + SPARKLING

Korbel 'Brut', Split	9
Moët & Chandon 'Imperial', split	21
Banfi Rosa Regale 'Rose', split	12
Zonin, Prosecco	9

CHARDONNAY

Trapiche 'Oak Cask'	8
Casa Lapostolle	10
Rodney Strong	8.5
Chateau Ste. Michelle 'Indian Wells'	13

SAUVIGNON BLANC

Rodney Strong 'Charlotte's Home'	9.5
Fallbrook Winery	8
Dashwood	8.5

PINOT GRIGIO

Mezzacorona	7
Estancia	8

CRISP + AROMATIC WHITES

Chateau Ste. Michelle, Riesling	7
Luccio, Moscato	8.5
Beringer, White Zinfandel	6.5
Pine Ridge, Chenin Blanc-Viognier	8
Grace Lane, Riesling	8
Il Poggione 'Brancato' Rosé	12

CABERNET SAUVIGNON

J. Lohr 'Seven Oaks'	10
Cryptic Red	10
Red Diamond	8.5
Alexander Valley Vineyards	12

MERLOT

Dynamite	7.5
Josh Cellars	9
Tangle Oaks	10

PINOT NOIR

Oyster Bay	9.5
Meiomi	14

OTHER RED VARIETALS

Valentin Bianchi 'Leisure Series', Malbec	9
El Coto 'Crianza', Spanish Red	9
Yalumba 'Y Series', Shiraz	8

Wines contain sulfites

WINE FLIGHT 15

3 oz each

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

SAKE

HOT SAKE

Small Pitcher	5
Large Pitcher	8

SAKE BY THE BOTTLE

Nigori	375 ml	14
Haiku	375 ml	15
Horin	300 ml	30
Rock	375 ml	32
Rock	750 ml	50

SIGNATURE

Volcano (enough for two)	15
Dark Rum, Vodka, Galliano, Triple Sec, exotic tropical juices	
Peohe's Mango Margarita	9
Cuervo Gold Tequila, Mango Puree	
Ultimate Margarita	12
Patrón Silver Tequila, Cointreau Orange Liqueur, our signature margarita mix	
Mango Mojito	10
Malibu Mango Rum, Monin Mojito, mint, fresh lime juice	
Pomegranate Mojito	10
Bacardi Superior Rum, DeKuyper Pomegranate Liqueur, Monin Mojito, mint, fresh lime juice	
Fleur D'Lis	10
Malibu Coconut Rum, Midori Melon Liqueur, DeKuyper Peachtree Schnapps, orange & pineapple juices	
Peohe's Bloody Mary	10
Absolut Peppar Vodka, Demitri's award-winning seasonings	
Pomegranate Martini	12
Smirnoff Pomegranate Vodka, Monin Pomegranate	
Violet Touch	12
Stoli Razberi Vodka, Rothman & Winter Crème de Violette, fresh lemon juice, mint	

CRAFTED

Bold Manhattan	12
Jim Beam 'Devil's Cut' Bourbon, Monin Agave Nectar, chocolate bitters	
Ruby Delight	12
Deep Eddy Ruby Red Vodka, Aperol, fresh lemon juice, ginger ale	
Dynamite Sangria	10
Dynamite Merlot, Smirnoff Pomegranate Vodka, Reàl Blueberry Puree, fresh orange juice, Sprite	
Double Berry Mule	12
Russian Standard Platinum Vodka, Fever-Tree Ginger Beer, fresh lime juice, fresh raspberries & blackberries	
Jade Blossom	12
Gekkeikan Sake, Malibu Coconut Rum, Midori Melon Liqueur, Pomegranate Schnapps	
Pear Rita	13
Milagro Silver Tequila, Belle de Brillet Pear Cognac, fresh lime juice, apple sea salt foam*, black lava salt	
Apple-A-Day	13
Crown Royal Regal Apple Whisky, DeKuyper Peachtree Schnapps, Monin Agave Nectar, fresh lime juice	
Monarch Margarita	11
1800 Reposado Tequila, Solerno Blood Orange Liqueur, Finest Call Blood Orange Sour, fresh lime juice	
Moscato Sangria	10
Malibu Mango Rum, Luccio Moscato, fresh fruit, basil leaves	
Ginger Mint Paloma	12
Casamigos Blanco Tequila, Monin Agave Nectar, fresh lime & grapefruit juices with a hint of ginger puree	

*all foams contain egg whites

BEERS

Budweiser	5.5
Bud Light	5.5
Coors Light	5.5
Michelob Ultra	5.5
Miller Lite	5.5
Amstel Light	6.25
Corona Extra	6.25
Heineken	6.25
Kona Longboard Island Lager	6.25
Sapporo 22 oz	9
St. Pauli (Non-Alcoholic)	6.25
Stella Artois	6.25
Ballast Point Pale Ale	6.25
Coronado Orange Avenue Wit	6.25
Karl Strauss Red Trolley Ale	6.25
Stone IPA	6.25
Samuel Adams Boston Lager	6.25
Omission Lager (Reduced-Gluten)	6.25
Ballast Point Sculpin Grapefruit IPA	7.5