



LOUNGE MENU

PINEAPPLE SHRIMP	10
Fried Shrimp/Pineapple/Creamy Pineapple Sauce	
PHOENIX ROLL	11
Jalapeño/Smoked Salmon/Cream Cheese/Tempura Fried	
SHRIMP BITES	8
Shrimp Tempura/Sweet & Spicy Chili Sauce	
YAKITORI	7
Grilled Chicken Skewers/Teriyaki Sauce	
KOBE SLIDERS	10
Kobe Beef/Crispy Leeks/House Made Slider Sauce/Pretzel Bun	
TEMPURA FRIED GREEN BEANS	6
Tempura Battered/Jalapeño Creme Fraiche	
FRIED GYOZA	8
Fried Pork & Chicken Dumplings/Spicy Gochujang Sauce	
KITCHEN ROLL	12
Fresh Salmon/Unagi/Cream Cheese/Tempura Fried	
VEGETABLE HARUMAKI	5
Crispy Vegetable Egg Rolls	
LOUNGE CEVICHE	11
Salmon/Tuna/Super White Tuna/Avocado/Tobiko/Citrus Marinade	

SEASONAL SELECTIONS

CRAB AND SQUID	14
Peanut Miso Vinaigrette/Fried Vegetable Kakiage	
GYU TATAKI	18
Seared Angus Filet/Spicy Red Miso/ Fried Garlic/Scallions	
CUCUMBER SALAD	7
Cucumber/Tomato/Avocado/Garlic/Sesame Vinaigrette	
TUNA SALAD	10
Tamari Sesame Dressing/Edamame/Pine Nuts/Carrots/Seared Tuna	
SAUTÉED OF MUSSELS	10
Gochujang and Red Miso Broth/Sesame Oil/Onion	
SEASONAL DRINKS	
UNCLE DREW	10
House Infused Vodka/Blood Orange/Ginger Shrub/Fresh Lemon Juice/Simple Syrup/Aromatic Bitter	
JADE DRAGON	10
Rumhaven Coconut Rum/Tyku Citrus Liquor/Fresh Lemon Juice/Pineapple Juice	
MELISSA LONG	16
Hibiki Harmony/Honey Syrup/Fresh Lemon Juice/Grapefruit Juice/Jamaica #1 Bitters	
CARIBBEAN MARTINI	10
Absolute Vodka/Rumhaven Coconut Rum/Midori/Pineapple Juice	



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