Lunch
FIRST COURSES

Cauliflower Curry, Apple Soup 8.00
Chefs Daily Soup 6.00
Homemade Tortilla Soup, Salsa, Guacamole, Sour Cream 9.00
Yellow Tomato Gazpacho, Focaccia Crisp 11.00
Vegetable Dumplings, Sweet Chili Dipping Sauce 14.00
Organic Baby Lettuces, Roquefort Crusted Goat Cheese 9.00
Jonah Crab Cake, Spring Onions, Micro Greens, Mustard Vinaigrette 14.00
Blue Fin Tuna Tartare, Avocado, Micro Greens 16.00
Garden Variety Heirloom Tomato Salad, Fresh Mozzarella, 12 Year "Modena" Balsamic 10.00
Crispy Point Judith Calamari, Saffron Chili Garlic Sauce 11.00

SALADS & SANDWICHES

Chinese Style Chicken Salad, Sweet Soy Sesame Vinaigrette 18.00
Breeze Seafood Salad, Prawns, House Smoked Salmon, Crab, Mussels 20.00
Baby Romaine Hearts, Focaccia Crouton, White Anchovy, Shaved Locotelli Cheese 16.00
choice of Free Range Chicken or Grilled Shrimp 19.50
Maine Lobster Salad, Sweet Butter Lettuce, Avocado, Pear Tomatoes 24.00
Chopped Vegetable Salad, Tomato, Asparagus, White Corn, Dijon Vinaigrette 15.00
Free Range Chicken Cobb 18.00
Chilled Poached Salmon Salad, Garden Vegetables, Micro Watercress, Lemon Aioli 17.00
Seared Blue Fin Tuna Niçoise 17.00
Grilled California Vegetarian Sandwich, Aged Balsamic, Olive Oil 14.00
Sirloin Burger, Sweet Maui Onion, Brioche Roll 14.00
Swordfish Sandwich, Pan Bagna Style 18.00
Roasted Turkey Club Sandwich, Homemade Chips 15.00
Free Range Turkey Burger, Fennel Slaw 14.00
Grilled Steak Sandwich, Hand Cut Fries 17.00
White Hickory Smoked Chicken Sandwich, Portobello Mushroom, Fontina Cheese 18.00

ENTERTAINMENT

Fresh Fettucini Pomodoro, Jumbo Prawns, Heirloom Tomatoes, Basil 21.00
Spaghetti, Seasonal Vegetables, Garden Herbs, Asparagus, Oven Dried Tomatoes 17.00
Chilean Seabass, Citrus Relish, Yellow Tomatoes Puree, Haricot verts 28.00
Grilled Atlantic Salmon, Wild Mushrooms, Tarragon Vinaigrette 25.00
Pecan Crusted Halibut, Sonoma Chardonnay Sauce, Grilled Fingerling Potatoes 25.50
Roasted Free Range Chicken, Grilled Asparagus, Mashed Potatoes 19.00
Pan Roasted Diver Scallops, Fuji Apples, Truffle 27.00
Grilled Farmers Market Scallops, Organic Brown Rice 16.00
Cauliflower Curry, Apple Soup 6.00
Chefs Daily Soup 9.00
Homemade Tortilla Soup, Salsa, Guacamole, Sour Cream 11.00
Yellow Tomato Gazpacho, Focaccia Crisp 14.00
Vegetable Dumplings, Sweet Chili Dipping Sauce 9.00
Organic Baby Lettuces, Roquefort Crusted Goat Cheese 14.00
Jonah Crab Cake, Spring Onions, Micro Greens, Mustard Vinaigrette 16.00
Blue Fin Tuna Tartare, Avocado, Micro Greens 10.00
Garden Variety Heirloom Tomato Salad, Fresh Mozzarella, 12 Year “Modena” Balsamic 11.00

SALADS & SANDWICHES

Chinese Style Chicken Salad, Sweet Soy Sesame Vinaigrette 18.00
Breeze Seafood Salad, Prawns, House Smoked Salmon, Crab, Mussels 20.00
Baby Romaine Hearts, Focaccia Crouton, White Anchovy, Shaved Locottelli Cheese choice of Free Range Chicken or Grilled Shrimp 16.00
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Chopped Vegetable Salad, Tomato, Asparagus, White Corn, Dijon Vinaigrette 24.00
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Swordfish Sandwich, Pan Bagna Style 14.00
Roasted Turkey Club Sandwich, Homemade Chips 18.00
Free Range Turkey Burger, Fennel Slaw 15.00
Grilled Steak Sandwich, Hand Cut Fries 14.00
White Hickory Smoked Chicken Sandwich, Portobello Mushroom, Fontina Cheese 17.00

ENTREES

Fresh Fettuccini Pomodoro, Jumbo Prawns, Heirloom Tomatoes, Basil 18.00
Spaghetti, Seasonal Vegetables, Garden Herbs, Asparagus, Oven Dried Tomatoes 21.00
Chilean Seabass, Citrus Relish, Yellow Tomatoes Puree, Haricot verts 17.00
Grilled Atlantic Salmon, Wild Mushrooms, Tarragon Vinaigrette 28.00
Pecan Crusted Halibut, Sonoma Chardonnay Sauce, Grilled Fingerling Potatoes 25.00
Roasted Free Range Chicken, Grilled Asparagus, Mashed Potatoes 25.50
Pan Roasted Diver Scallops, Fuji Apples, Truffle 19.00
Grilled Farmers Market Vegetables, Organic Brown Rice 27.00

Executive Chef- Andreas Nieto
Chef de Cuisine- William Gardner
THE CALIFORNIA BREAKFAST
Two Eggs Any Style with Breakfast Potatoes
Choice of: Apple Wood Smoked Bacon or Chicken Apple Sausage
Breakfast Bread, Selection of Fresh Squeezed Juice and Coffee or Tea
18.75

SPA BREAKFAST
Egg White Frittata with Loaf of Mozzarella, Vine Ripened Yellow and Red Tomatoes, Sweet Basil
Seasonal Fresh Fruit, Whole Grain Toast and Choice of Juice, Decaf Tea or Coffee
16.50

SPECIALTY BREAKFASTS
House Smoked Salmon Omelet, Dill, Caviar
13.75
Three Egg Omelet with your Choice of Three Ingredients
Served with Breakfast Potatoes and Choice of Breakfast Bread
13.50
Two Eggs Any Style, Breakfast Potatoes
9.50
Belgian Waffle, Sweet Cream, Berry Compote
12.75
Traditional Eggs Benedict
13.75
House Smoked Salmon, Toasted Bagel, Cream Cheese, Capers, Red Onions
14.25
Seasonal Fresh Fruit Plate, Berries, Yogurt, Lemon Shortbread
13.50

FROM THE GRIDDLE
Grilled Jumbo Lump Crab Cakes, Poached Eggs, Chive Hollandaise
14.75
Buttermilk Pancakes, Fresh Blueberry Compote, Caramelized Almonds
12.75
Vanilla Brioche French Toast, Caramelized Bananas
12.75
Corned Beef Hash, Poached or Fried Eggs
45.75

A LA CARTE
Two Eggs Your Way 5.00
Oatmeal or Cream of Wheat 6.00
Choice of Dry Cereals with Fruit 6.75
Breakfast Potatoes 4.00
Bowl of Seasonal Fresh Fruit or Berries 6.30
Ruby Red Grapefruit or Papaya 5.75
Low Fat Homemade Toasted Granola with Berry Yogurt 3.25
Selection of Toast, English Muffin or Bagel 3.50
Choice of Breakfast Pastry, Muffin, Danish, Pecan Roll, Croissant 4.00
Choice of Chicken Apple Sausage, Grilled Ham, Canadian Bacon 4.00

BEVERAGES
Fresh Squeezed Orange, Grapefruit Juice 4.50
V8, Apple, Cranberry, Pineapple, Tomato & Prune Juice 4.25
Selection of Traditional and Herbal Tea 3.25
Starbucks Coffee, Regular or Decaffeinated 3.50
Capuccino, Caffè Latte or Espresso 4.25
Egg White Frittata with Low-fat Mozzarella, Vine Ripened Yellow and Red Tomatoes, Sweet Basil Seasonal Fresh Fruit, Whole Grain Toast and Choice of Juice, Decaf Tea or Coffee
16.50

SPECIALTY BREAKFASTS

House Smoked Salmon Omelet, Dill, Caviar
13.75
Three Egg Omelet with your Choice of Three Ingredients Served with Breakfast Potatoes and Choice of Breakfast Bread
13.50
Two Eggs Any Style, Breakfast Potatoes
9.50
Belgian Waffle, Sweet Cream, Berry Compote
12.75
Traditional Eggs Benedict
13.75
House Smoked Salmon, Toasted Bagel, Cream Cheese, Capers, Red Onions
14.25
Seasonal Fresh Fruit Plate, Berries, Yogurt, Lemon Shortbread
13.75

FROM THE GRIDDLE

Grilled Jumbo Lump Crab Cakes, Poached Eggs, Chive Hollandaise
14.75
Buttermilk Pancakes, Fresh Blueberry Compote, Caramelized Almonds
12.75
Vanilla Brioche French Toast, Caramelized Bananas
12.75
Corned Beef Hash, Poached or Fried Eggs
13.75

A LA CARTE

Two Eggs Your Way
Oatmeal or Cream of Wheat
Choice of Dry Cereals with Fruit
Breakfast Potatoes
Bowl of Seasonal Fresh Fruit or Berries
Ruby Red Grapefruit or Papaya
Low Fat Homemade Toasted Granola with Berry Yogurt
Selection of Toast, English Muffin or Bagel
Choice of Breakfast Pastry, Muffin, Danish, Pecan Roll, Croissant
Choice of Chicken Apple Sausage, Grilled Ham, Canadian Bacon

BEVERAGES

Fresh Squeezed Orange, Grapefruit Juice
V8, Apple, Cranberry, Pineapple, Tomato & Prune Juice
Selection of Traditional and Herbal Tea
Starbucks Coffee, Regular or Decaffeinated
Cappuccino, Café Latte or Espresso

Out of Consideration, Please Mute Phones and Pagers
Lunch
FIRST COURSES

Cauliflower Curry, Apple Soup 8.00
Chefs Daily Soup 6.00
Homemade Tortilla Soup, Salsa, Guacamole, Sour Cream 9.00
Yellow Tomato Gazpacho, Focaccia Crisp 11.00
Vegetable Dumplings, Sweet Chili Dipping Sauce 14.00
Organic Baby Lettuces, Roquefort Crusted Goat Cheese 9.00
Jonah Crab Cake, Spring Onions, Micro Greens, Mustard Vinaigrette 14.00
Blue Fin Tuna Tartare, Avocado, Micro Greens 16.00
Garden Variety Heirloom Tomato Salad, Fresh Mozzarella, 12 Year “Modena” Balsamic 10.00
Crispy Point Judith Calamari, Saffron Chili Garlic Sauce 11.00

SALADS & SANDWICHES

Chinese Style Chicken Salad, Sweet Soy Sesame Vinaigrette 18.00
Breeze Seafood Salad, Prawns, House Smoked Salmon, Crab, Mussels 20.00
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Chopped Vegetable Salad, Tomato, Asparagus, White Corn, Dijon Vinaigrette 15.00
Free Range Chicken Cobb 18.00
Chilled Poached Salmon Salad, Garden Vegetables, Micro Watercress, Lemon Aioli 17.00
Seared Blue Fin Tuna Niçoise 17.00
Grilled California Vegetarian Sandwich, Aged Balsamic, Olive Oil 14.00
Sirloin Burger, Sweet Maui Onion, Brioche Roll 14.00
Swordfish Sandwich, Pan Bagna Style 18.00
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Free Range Turkey Burger, Fennel Slaw 14.00
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White Hickory Smoked Chicken Sandwich, Portobello Mushroom, Fontina Cheese 18.00

ENTREES

Fresh Fettuccini Pomodoro, Jumbo Prawns, Heirloom Tomatoes, Basil 21.00
Spaghetti, Seasonal Vegetables, Garden Herbs, Asparagus, Oven Dried Tomatoes 17.00
Chilean Seabass, Citrus Relish, Yellow Tomaté Puree, Haricot verts 28.00
Grilled Atlantic Salmon, Wild Mushrooms, Tarragon Vinaigrette 25.00
Pecan Crusted Halibut, Sonoma Chardonnay Sauce, Grilled Fingerling Potatoes 25.50
Roasted Free Range Chicken, Grilled Asparagus, Mashed Potatoes 19.00
Pan Roasted Diver Scallops, Fuji Apples, Truffle 27.00
Grilled Farmers Market Vegetables, Organic Brown Rice 16.00
Salads & Sandwiches

Chinese Style Chicken Salad, Sweet Soy Sesame Vinaigrette 18.00
Breeze Seafood Salad, Prawns, House Smoked Salmon, Crab, Mussels 20.00
Baby Romaine Hearts, Focaccia Crouton, White Anchovy, Shaved Locottelli Cheese choice of Free Range Chicken or Grilled Shrimp 16.00 19.50
Maine Lobster Salad, Sweet Butter Lettuce, Avocado, Pear Tomatoes 24.00
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Free Range Turkey Burger, Fennel Slaw 14.00
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White Hickory Smoked Chicken Sandwich, Portobello Mushroom, Fontina Cheese 18.00

Entrees

Fresh Fettuccini Pomodoro, Jumbo Prawns, Heirloom Tomatoes, Basil 21.00
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Pecan Crusted Halibut, Sonoma Chardonnay Sauce, Grilled Fingerling Potatoes 25.50
Roasted Free Range Chicken, Grilled Asparagus, Mashed Potatoes 19.00
Pan Roasted Diver Scallops, Fuji Apples, Truffle 27.00
Grilled Farmers Market Vegetables, Organic Brown Rice 16.00

Executive Chef- Andreas Nieto  Chef de Cuisine- William Gardner
Dinner

FIRST COURSES

Curried Cauliflower, Apple Soup, 10.00
Chef's Daily Soup, 8.00
Chilled Organic Yellow Tomato Gazpacho Soup, 12.00
Vegetable Dumplings, Micro Sprouts, Sweet Chili Dipping Sauce, 12.00
Chilled Jumbo Prawns, Mild Cocktail Sauce, 18.00
Breeze Organic Baby Green Salad, Roquefort Crusted Goat Cheese, Shallot Vinaigrette, 12.00
Hearts of Romaine, Focaccia Crouton, Anchovy, Parmigiano Reggiano, 14.00
Jonah Crab Cake, Micro Greens, Mustard Vinaigrette, 14.00
Blue Fin Tuna Tartar, Avocado Mousse, Served on Micro Greens, 16.00
Spicy Prawns, Tarragon Vinaigrette, 15.00
Seared Foie Gras, Toasted Brioche, Glazed Peaches, Port Honey Reduction, 16.00
Garden Variety Heirloom Tomato, Fresh Mozzarella, 12 year aged “Modena” Balsamic, 12.00
Point Judith Fried Calamari, Saffron Chili Garlic Sauce, 12.00
Porcini Crusted Scallops, Basil Vinaigrette, 15.00

SEA

Fresh Fettuccini Pomodoro, Jumbo Prawns, Heirloom Tomatoes, Roasted Garli, Basil, 25.00
Seafood Lemon Risotto, Prawns, Mussels, Scallops, 27.00
Pecan Crusted Halibut, Sonoma Chardonnay Sauce, Grilled Fingerling Potatoes, 29.00
Grilled Atlantic Salmon, Wild Mushrooms, Baby Spinach, Tarragon Vinaigrette, 27.00
Chilean Seabass, Citrus Relish, Yellow Tomato Puree, Haricot Verts, 29.00
Rare Peppered Crusted Blue Fin Tuna, Wasabi Potato Purée, Caramelized Organic Carrots, 29.00
Pan Seared Diver Scallops, Fuji Apples, Truffle Oil, 29.00

LAND

Roasted Free Range Chicken, Grilled Asparagus, Mashed Potatoes, 28.00
Prime Ribeye Steak, Caramelized Onions, Peppers, Pommes Frites Potatoes, 32.00
Fennel Crusted Veal Chop, Macaroni Gratin, Golden Chanterelle Mushrooms, 34.00
Roasted Lamb Rack, Mushroom Cous Cous, Natural Reduction, 32.00
Prime Filet Mignon, Whipped Potatoes, Sauteed Blooms Dale Spinach, 34.00

GARDEN
Chef's Daily Soup, 8.00
Chilled Organic Yellow Tomato Gazpacho Soup, 12.00
Vegetable Dumplings, Micro Sprouts, Sweet Chili Dipping Sauce, 12.00
Chilled Jumbo Prawns, Mild Cocktail Sauce, 18.00
Breeze Organic Baby Green Salad, Roquefort Crusted Goat Cheese, Shallot Vinaigrette, 12.00
Hearts of Romaine, Focaccia Crouton, Anchovy, Parmigiano Reggiano, 14.00
Jonah Crab Cake, Micro Greens, Mustard Vinaigrette, 14.00
Blue Fin Tuna Tartar, Avocado Mousse, Served on Micro Greens, 16.00
Spicy Prawns, Tarragon Vinaigrette, 15.00
Seared Foie Gras, Toasted Brioche, Glazed Peaches, Port Honey Reduction, 16.00
Garden Variety Heirloom Tomato, Fresh Mozzarella, 12 year aged “Modena” Balsamic, 12.00
Point Judith Fried Calamari, Saffron Chili Garlic Sauce, 12.00
Porcini Crusted Scallops, Basil Vinaigrette, 15.00

SEA

Fresh Fettuccini Pomodoro, Jumbo Prawns, Heirloom Tomatoes, Roasted Garli, Basil, 25.00
Seafood Lemon Risotto, Prawns, Mussels, Scallops, 27.00
Pecan Crusted Halibut, Sonoma Chardonnay Sauce, Grilled Fingerling Potatoes, 29.00
Grilled Atlantic Salmon, Wild Mushrooms, Baby Spinach, Tarragon Vinaigrette, 27.00
Chilean Seabass, Citrus Relish, Yellow Tomato Puree, Haricot Verts, 29.00
Rare Peppered Crusted Blue Fin Tuna, Wasabi Potato Purée, Caramelized Organic Carrots, 29.00
Pan Seared Diver Scallops, Fuji Apples, Truffle Oil, 29.00

LAND

Roasted Free Range Chicken, Grilled Asparagus, Mashed Potatoes, 28.00
Prime Ribeye Steak, Caramelized Onions, Peppers, Pommes Frites Potatoes, 32.00
Fennel Crusted Veal Chop, Macaroni Gratin, Golden Chanterelle Mushrooms, 34.00
Roasted Lamb Rack, Mushroom Cous Cous, Natural Reduction, 32.00
Prime Filet Mignon, Whipped Potatoes, Sauteed Blooms Dale Spinach, 34.00

GARDEN

Grilled Farmers Market Vegetables, with Organic Brown Rice, 21.00
Spaghetti, Seasonal Vegetables, House Garden Herbs, Asparagus, Oven Dried Tomatoes, 22.00
**Special Rolls**

<table>
<thead>
<tr>
<th>Roll Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>California Roll (without Masago)</td>
<td>$5.20</td>
</tr>
<tr>
<td>Spicy Tuna</td>
<td>$5.52</td>
</tr>
<tr>
<td>Spicy Salmon</td>
<td>$5.52</td>
</tr>
<tr>
<td>Three Color Spicy Roll (Tuna, Salmon, Yellow Tail)</td>
<td>$5.52</td>
</tr>
<tr>
<td>Shrimp and Asparagus Roll</td>
<td>$5.52</td>
</tr>
<tr>
<td>Eel, Crab, Avocado, Cucumber Roll (Dragon Roll) Eel Top</td>
<td>$10.50</td>
</tr>
<tr>
<td>Philadelphia Roll (Cream Cheese, Salmon, Avocado)</td>
<td>$7.95</td>
</tr>
<tr>
<td>Caterpillar Roll (Eel, Avocado, Cucumber, Crab) Avo Top</td>
<td>$7.55</td>
</tr>
<tr>
<td>Rainbow Roll (Salmon, Tuna, Kawiware, Asparagus)</td>
<td>$11.05</td>
</tr>
<tr>
<td>Vegetable Roll (Cucumber, Avocado, Yamagobo, Kawiware, Asparagus)</td>
<td>$5.25</td>
</tr>
<tr>
<td>Alaska</td>
<td>$11.05</td>
</tr>
<tr>
<td>Tuna (Tekkamaki)</td>
<td>$5.20</td>
</tr>
<tr>
<td>Cucumber (Kappa Maki)</td>
<td>$3.68</td>
</tr>
<tr>
<td>Avocado</td>
<td>$3.68</td>
</tr>
<tr>
<td>Yellow Pickle Roll (Oshinko Maki)</td>
<td>$3.68</td>
</tr>
<tr>
<td>Plum Paste Roll (Ume Shiso Maki)</td>
<td>$3.68</td>
</tr>
</tbody>
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**Fresh Sushi**

<table>
<thead>
<tr>
<th>Sushi Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Albacore (Shiro Maguro)</td>
<td>$4.20</td>
</tr>
<tr>
<td>Fatty Tuna (Toro)</td>
<td>$7.88</td>
</tr>
<tr>
<td>Eel (Unagi) (Fresh Water)</td>
<td>$4.20</td>
</tr>
<tr>
<td>Halibut (Hirame)</td>
<td>$5.78</td>
</tr>
<tr>
<td>Japanese Mackerel (Saba)</td>
<td>$4.20</td>
</tr>
<tr>
<td>Japanese Egg Omelet (Tamago)</td>
<td>$3.15</td>
</tr>
<tr>
<td>Octopus (Tako)</td>
<td>$4.20</td>
</tr>
<tr>
<td>Red Snapper (Tai)</td>
<td>$5.00</td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>$5.78</td>
</tr>
<tr>
<td>Salmon (Sake)</td>
<td>$5.25</td>
</tr>
<tr>
<td>Salmon Roe (Ikura)</td>
<td>$5.78</td>
</tr>
<tr>
<td>Scallop (Hotategai)</td>
<td>$5.78</td>
</tr>
<tr>
<td>Sea Urchin (Uni)</td>
<td>$7.35</td>
</tr>
<tr>
<td>Sea Eel (Anago)</td>
<td>$6.05</td>
</tr>
<tr>
<td>Shrimp (Boiled) (Ebi)</td>
<td>$3.94</td>
</tr>
<tr>
<td>Smelt Egg (Masako)</td>
<td>$3.94</td>
</tr>
<tr>
<td>Snow Crab Leg (Kani)</td>
<td>$5.78</td>
</tr>
<tr>
<td>Spanish Mackerel (Aji)</td>
<td>$5.78</td>
</tr>
<tr>
<td>Squid (Ika)</td>
<td>$3.94</td>
</tr>
<tr>
<td>Sweet Shrimp (Amai Ebi)</td>
<td>$6.36</td>
</tr>
<tr>
<td>Tuna (Maguro)</td>
<td>$5.78</td>
</tr>
<tr>
<td>Yellow Tail (Hamachi)</td>
<td>$5.78</td>
</tr>
<tr>
<td>Long Neck Clam (Mirugai)</td>
<td>$7.35</td>
</tr>
</tbody>
</table>

**Specialties**

<table>
<thead>
<tr>
<th>Specialty Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna Tataki (Cooked on the Outside)</td>
<td>$6.30</td>
</tr>
<tr>
<td>Sushi Special (1, 2, 4 Persons)</td>
<td>Please ask</td>
</tr>
</tbody>
</table>

Note: All prices are in USD.
<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>106</td>
<td>Philadelphia Roll (Cream Cheese, Salmon, Avocado)</td>
<td>7.55</td>
</tr>
<tr>
<td>107</td>
<td>Caterpillar Roll (Eel, Avocado, Cucumber, Crab) Avocado Top</td>
<td>7.55</td>
</tr>
<tr>
<td>108</td>
<td>Rainbow Roll (Salmon, Tuna, K'aiware, Asparagus)</td>
<td>11.05</td>
</tr>
<tr>
<td>109</td>
<td>Vegetable Roll (Cucumber, Avocado, Yamagobo, K'aiware, Asparagus)</td>
<td>5.25</td>
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<tr>
<td>110</td>
<td>Alaska</td>
<td>11.05</td>
</tr>
<tr>
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<td>Tuna (Tekkamaki)</td>
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<td>113</td>
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<td>114</td>
<td>Yellow Pickle Roll (Oshinko Maki)</td>
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<td>115</td>
<td>Plum Paste Roll (Ume Shiso Maki)</td>
<td>3.68</td>
</tr>
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</table>

**Fresh Sushi**

<table>
<thead>
<tr>
<th></th>
<th>Pcs (on the rice)</th>
<th>Pcs (Sashimi style, no rice)</th>
</tr>
</thead>
<tbody>
<tr>
<td>200</td>
<td>Albacore (Shiro Maguro)</td>
<td>4.20</td>
</tr>
<tr>
<td>201</td>
<td>Fatty Tuna (Toro)</td>
<td>7.88 (s)</td>
</tr>
<tr>
<td>202</td>
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<td>4.20</td>
</tr>
<tr>
<td>203</td>
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<tr>
<td>213</td>
<td>Sea Eel (Anago)</td>
<td>6.05 (s)</td>
</tr>
<tr>
<td>214</td>
<td>Shrimp (Boiled) (Ebi)</td>
<td>3.94</td>
</tr>
<tr>
<td>215</td>
<td>Smelt Egg (Masako)</td>
<td>3.94</td>
</tr>
<tr>
<td>216</td>
<td>Snow Crab Leg (Kani)</td>
<td>5.78</td>
</tr>
<tr>
<td>217</td>
<td>Spanish Mackerel (Aji)</td>
<td>5.78</td>
</tr>
<tr>
<td>218</td>
<td>Squid (Ika)</td>
<td>5.94</td>
</tr>
<tr>
<td>219</td>
<td>Sweet Shrimp (Ama Ebi)</td>
<td>6.56 (s)</td>
</tr>
<tr>
<td>220</td>
<td>Tuna (Maguro)</td>
<td>5.78</td>
</tr>
<tr>
<td>221</td>
<td>Yellow Tail (Hamachi)</td>
<td>5.78</td>
</tr>
<tr>
<td>222</td>
<td>Long Neck Clam (Mirugai)</td>
<td>7.55</td>
</tr>
</tbody>
</table>

**Specialties**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>300</td>
<td>Tuna Tataki (Cooked on the Outside)</td>
<td>6.30 (on the rice)</td>
</tr>
<tr>
<td>301</td>
<td>Sushi Special (1,2, 4 Persons) please ask (20, 40, 80)</td>
<td></td>
</tr>
<tr>
<td>302</td>
<td>Sashimi Special (1,2, 4 Persons) please ask (25, 50, 75)</td>
<td></td>
</tr>
<tr>
<td>303</td>
<td>Sushi and Sashimi Special (1,2, 4 Persons) please ask (25, 50, 75)</td>
<td></td>
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<tr>
<td>304</td>
<td>Chirashi</td>
<td>21.00</td>
</tr>
<tr>
<td>305</td>
<td>Unagi Don</td>
<td>15.75</td>
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</tbody>
</table>

**Soup**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
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<tbody>
<tr>
<td>400</td>
<td>Miso</td>
</tr>
</tbody>
</table>

We also feature Kirin Beer on tap and a selection of Sake- 6.00 for Small Carafe, 12.00 for Large Carafe.
Last Impressions
Thomas Henzi - Master Pastry Chef

Blueberry Cream Cheese Tart
With Vanilla Ice Cream and Fresh Marinated Berries
7.00

Fried Beignets
With Strawberry and Mango Salsa, Carmel Bananas with Peppered Strawberry Sorbet
7.00

Fanned French Apple Tart
Vanilla Bean Ice Cream, Sugar Almonds, Macerate Raisins and Myers’s Rum
7.00

Grand Marnier Crème Brûlée
With Fresh Raspberries
Almond Financier Cake
7.00

Chocolate Royaltine Crunch Bar
With Fresh Orange Segments
7.00

Seasonal Fresh Berries
7.00

Fresh Ice Cream or Sorbet
6.00

After Dinner Drinks

<table>
<thead>
<tr>
<th>(glass)</th>
<th>(bottle)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Busnel Calvados “Pays D’Auge” (Brandy)</td>
<td>9</td>
</tr>
<tr>
<td>Dolce (Dessert Wine)</td>
<td>120</td>
</tr>
<tr>
<td>Merryvale “Antigua” (Dessert Wine)</td>
<td>14</td>
</tr>
<tr>
<td>Moet Chandon “Nectar Imperial”</td>
<td>66</td>
</tr>
<tr>
<td>Sandeman Founders Reserve Port</td>
<td>58</td>
</tr>
<tr>
<td>Taylor Fladgate 40yr Tawny Port</td>
<td>11</td>
</tr>
<tr>
<td>Fonseca, Bin 27 Port</td>
<td>22</td>
</tr>
<tr>
<td>Martell “Cordon Bleu” Cognac</td>
<td>14</td>
</tr>
<tr>
<td>Hennessy “xo” Cognac</td>
<td>28</td>
</tr>
<tr>
<td>Baileys, Frangelico, Tia Maria</td>
<td>28</td>
</tr>
</tbody>
</table>