



APPETIZERS

Tacos 2 Ways*

sashimi yellowtail-yuzu kosho, spicy tuna with guacamole, red onion, cilantro

Tuna Pizza*

anchovy aioli, kalamata olive, red onion, jalapeno

Tempura Calamari Salad

quinoa two ways, white miso dressing, mixed greens can be served without calamari on request

Pork Gyoza Dumpling

scallion ginger sauce

Sticky Ribs

hoisin sweet chili sauce, cilantro

Tori Ramen Noodle Soup

soy egg, pork chashu, bamboo shoot hot broth poured tableside

SIDE DISHES

House Fried Rice

egg, shrimp, chicken, scallion, vegetables

Steamed White Rice or Brown Rice

Wasabi Mashed Potato

Wok Seared Bok Choy

Steamed Vegetables with Tofu

ponzu and gochujang-aioli

 Vegetarian

 Non-Dairy

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

MAIN COURSE

Crispy Whole Fish

sweet tamarind chili sauce, pickled vegetables

Chicken Teriyaki

grilled breast, chicken skewer, sauteed vegetables

Ishiyaki Buri Bop*

fresh Pacific yellowtail, white rice, cooked tableside in a hot stone bowl

Angry Lobster Pad Thai

Maine lobster, rice noodles, Thai red curry sauce

Japanese Curry

fried tofu, seasonal vegetables

Broiled Beef Tenderloin Steak*

tempura sweet potato, Japanese style mushroom gravy

Shrimp Three Ways

panko, tempura, grilled, signature sauces, yakisoba

Alaskan King Salmon*

white cream stew, vegetables

DESSERT

Dark Chocolate Sphere

marshmallow cream, chocolate sorbet, hot salted caramel sauce

Baked Tofu Cheesecake

brûlée style, mango passion sauce, blueberry lemon sorbet

White Chocolate Lime Ganache

coconut foam, mango-yuzu sorbet, rice pudding

Sorbet Trio

lychee, mango-yuzu sorbet, blueberry