

## COLD APPETIZERS

**SICHUAN HAMACHI SASHIMI** / \$18 PONZU, JALAPENO, CHILI OIL, CORIANDER, SESAME

**SEARED SALMON SASHIMI** / \$18 GINGER, CORIANDER, CITRUS SOY, SESAME, GREEN ONION

**LOCAL CATCH TUNA TATAKI** / \$18 BLACK PEPPER, SESAME PONZU, SEAWEED, GREEN ONION

**CEVICHE OF THE DAY** / \$24 PEPPER PURÉE, YUZU, LIME, SESAME OIL, CILANTRO, GREEN ONION

## HOT APPETIZERS

**SPICY EDAMAME (V)** / \$10 JAPANESE PEPPER, SEA SALT, SESAME OIL

**MISO SOUP (V)** / \$10 SPRING ONION, TOFU, WAKAME SEAWEED

**CONFIT DUCK BAO BUNS** / \$16 PICKLES, PLUM SAUCE, 2 PIECES

**SHRIMP TEMPURA BAO BUNS** / \$18 PICKLES, PLUM SAUCE, 2 PIECES

**SIGNATURE WASABI PRAWN** / \$18 DEEP FRIED PRAWN, WASABI AIOLI, PUMPKIN, GREEN ONION

**HOMEMADE DUCK GYOZA** / \$18 CONFIT DUCK, SCALLION, CABBAGE, CARROT, VEGETABLE PURÉE, SESAME OIL, 4 PIECES

**CRISPY RICE & SPICY TUNA** / \$18 JAPANESE CHILI SAUCE, 8 PIECES

## SOUP & SALAD

**OXTAIL & DUMPLING SOUP RAMEN** / \$29 SUPER TENDER OXTAIL, CHICKEN DUMPLINGS, SESAME, GREEN ONIONS, CORIANDER

**WAKAME SEAWEED SALAD** / \$18 LOCAL FARMER LETTUCE, SESAME OIL, TOMATOES, PONZU SAUCE

**Please let us know if you have any food allergies or intolerances.**

**15% service charge fees will be added to your final bill.**

## PAN ASIAN GRILL

**SLOW-COOKED ANGUS SHORT RIBS / \$42** RICE & VEGGIES, MASSAMAN SAUCE

**CHICKEN BREAST TERIYAKI / \$32** RICE & VEGGIES, TERIYAKI SAUCE

**SALMON STEAK / \$38** RICE & VEGGIES, VEGETABLE PUREE, TERIYAKI SAUCE

## RICE & NOODLES

**YAKI UDON NOODLES** CHICKEN \$24 / BEEF \$26 / SHRIMP \$28

STIR FRIED JAPANESE UDON NOODLE DISH WITH OUR HOMEMADE TERIYAKI SAUCE

**ALINA FRIED RICE** CHICKEN \$22 / BEEF \$24 / SHRIMP \$26

STIR-FRIED IN A WOK, MIXED WITH EGGS AND SEASONAL VEGETABLES

## POKE BOWLS

**SALMON POKE BOWL / \$26** SEAWEED, AVOCADO, CUCUMBER, TOMATOES, SESAME SOY SAUCE

**LOCAL TUNA POKE BOWL / \$26** SEAWEED, AVOCADO, CUCUMBER, TOMATOES, SESAME SOY SAUCE

**VEGAN POKE BOWL (V) / \$24** SEAWEED, AVOCADO, CUCUMBER, TOMATOES, CRISPY VEGGIES TEMPURA, SESAME SOY SAUCE

**CHIRASHI SUSHI BOWL / \$26** CLASSIC STYLE OF SUSHI. SUSHI RICE, SALMON, TUNA, WHITE FISH "SCATTERED", AVOCADO ON TOP

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## *Special flavors from Alina* 8 PCS PER SUSHI ROLL

**HAPPY DRAGON** / \$22 CRAB KANIKAMA AND AVOCADO INSIDE, JAPANESE BBQ EEL AND TEMPURA CRUNCH ON TOP

**RAINBOW BRIDGE** / \$22 SHRIMP TEMPURA AND CUCUMBER INSIDE ; SALMON, TUNA, AVOCADO AND TOBIKO ON TOP

**SEXY SALMON** / \$20 CRAB KANIKAMA AND AVOCADO INSIDE; SEARED SALMON AND TERIYAKI SAUCE ON TOP

**CRISPY SHRIMP TEMPURA** / \$18 AVOCADO AND CRISPY SHRIMP INSIDE; TEMPURA CRUNCH ON TOP

**GREEN MONSTER** / \$18 AVOCADO, CUCUMBER, LETTUCE, MINT, CILANTRO, SESAME SEED, TEMPURA CRUNCH

**CHICKEN TEMPURA** / \$16 TERIYAKI CHICKEN AND AVOCADO, TEMPURA CRUNCH ON TOP

**YDI - EVERYTHING IS POSSIBLE ONLY IF YOU DO IT** / \$24 FRESH TUNA AND CUCUMBER INSIDE; AVOCADO, SEARED SALMON AND JALAPENO ON TOP

**AMAZING SPIDER MAN** / \$25 CRISPY SOFT SHELL CRAB, AVOCADO AND CUCUMBER INSIDE; SPICY TUNA, TOBIKO AND GREEN ONION ON TOP

**CONFIT DUCK & FOIE GRAS** / \$36 SOY PAPER WRAPPED; CUCUMBER, AVOCADO, SWEET POTATO PURÉE, CONFIT DUCK MEAT AND CONFIT PINEAPPLE INSIDE; SEARED FOIE GRAS ON TOP WITH GREEN ONION & CORIANDER

**SPICY LOBSTER TEMPURA & SALMON TARTARE** / \$48 SOY PAPER WRAPPED ; AVOCADO, SHRIMP TEMPURA INSIDE ; SALMON TARTARE ON TOP WITH GREEN ONION & CORIANDER; SERVED IN A LOBSTER BISQUE SAUCE

**SEARED WAGYU BEEF & MORELS** / \$45 SHRIMP TEMPURA AND AVOCADO INSIDE; SEARED WAGYU AND MOREL SAUCE ON TOP; SERVED WITH A PERFECT EGG, GREEN SALAD, CRISPY NOODLES AND CORIANDER

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## **CLASSIC ROLLS** 8 PCS PER SUSHI ROLL

**CALIFORNIA ORIGINAL** / \$16 BLUE CRAB MEAT, AVOCADO AND CUCUMBER, SESAME

**CALIFORNIA ROLL** / \$12 SURIMI CRAB, AVOCADO AND CUCUMBER

**SPICY TUNA** / \$12 WITH CUCUMBER, SCALLION AND SESAME

**SPICY SALMON** / \$12 WITH CUCUMBER, SCALLION AND SESAME

**AVOCADO & CUCUMBER** / \$10

**HAMACHI SCALLION** WITH AVOCADO / \$14

**TUNA AVOCADO** / \$14

**SALMON AVOCADO** / \$14

## **NIGIRI** 2 PIECES

**KING SALMON** \$10

**HAMACHI** \$12

**LOCAL YELLOWFIN TUNA** \$12

**SEARED SALMON BELLY** \$12

**HAMACHI BELLY** \$14

**OCTOPUS** \$14

**UNAGI EEL** \$14

**LOCAL SNAPPER** \$12

**LOCAL MAHI** \$12

**BLUEFIN TORO** \$MP

## **SASHIMI** 3 PIECES

**KING SALMON** \$10

**HAMACHI** \$12

**LOCAL YELLOWFIN TUNA** \$12

**SEARED SALMON BELLY** \$12

**HAMACHI BELLY** \$14

**OCTOPUS** \$14

**UNAGI EEL** \$14

**LOCAL SNAPPER** \$12

**LOCAL MAHI** \$12

**BLUEFIN TORO** \$MP

## **PLATTERS**

**NINA PLATTER** / \$48

1 x SEXY SALMON, 6 x NIGIRI, 6 x SASHIMI

**ALICE PLATTER** / \$102

SHRIMP TEMPURA, SEXY SALMON, SPICY TUNA, 8 x NIGIRI, 12 x SASHIMI

**SASHIMI SELECTION** / \$48 FRESH OF THE DAY, 16 PIECES

**NIGIRI SELECTION** / \$48 FRESH OF THE DAY, 14 PIECES

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## DESSERTS

### HOMEMADE ICE CREAM & SORBET / \$10

GREEN TEA, CHOCOLATE, VANILLA, LYCHEE

### ALINA CRÈME BRÛLÉE / \$12

### LYCHEE TIRAMISU / \$12

WITH FRESH SEASONAL FRUITS

### BANANA & CHOCOLATE SPRING ROLL / \$12

VANILLA ICE CREAM

### JAPANESE CHEESE CAKE / \$14

MATCHA, GREEN TEA ICE CREAM, STRAWBERRIES

## DESSERT DRINKS

### ALINA'S COFFEE MARTINI / \$16

PLANTATION XO, COFFEE LIQUEUR, HEAVY CREAM ON TOP, CLOVES

### THE COOKIE CRUMBLE / \$14

BAILEYS, COCOA LIQUEUR, COOKIE, BUTTER SYRUP, COFFEE LIQUEUR, CINNAMON

### EL CAFECITO / \$14

TEQUILA REPOSADO, LICOR 43, HOMEMADE COFFEE LIQUEUR

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