

The Bistro *EAST*

Appetizers

~Teriyaki Skewers

Beef or Chicken glazed with teriyaki sauce served with fresh daikon toasted sesame seeds and green onion Beef **\$9.95** Chicken **\$8.95**

~Pot Stickers

Pork and ginger filled wonton wrappers pan seared topped with green onion and served with a citrus soy dipping sauce **\$10.95**

~Stuffed Shitake Mushrooms

Shitake Mushrooms stuffed and baked with snow crab and baby scallops drizzled with lemon juice and truffle oil **\$9.95**

~Miso Soup

Tofu, shitake mushrooms, green onion and seaweed simmered in miso **\$4.95**

~Edamame – Steamed soy beans tossed with sea salt and toasted sesame seeds \$3.95 or try our firecracker Edamame with lemon juice, hot chili oil, garlic, sesame seeds and sea salt **\$5.95**

~ Shoestring Fries – **\$4.95** ~ add garlic, truffle oil and shiso leaf **\$6.95**

Salads

~ Poke Salad – Artisan greens, mango, Maui onion, cucumbers, sesame seeds, assorted sashimi tossed in a spicy citrus vinaigrette served with a wonton crisp and sushi rice **\$16.95**

~ Sesame Honey Salad – Artisan greens, avocado, carrots, daikon, wonton crisp and sesame seeds tossed in a sesame honey vinaigrette **\$7.95** - add chicken **\$11.95** add skirt steak **\$13.95**

~Cucumber Salad – Marinated cucumbers in a sweet vinegar and topped with toasted sesame seeds **\$3.95**

~ Seaweed Salad – Sesame marinated golden seaweed with toasted sesame seeds **\$5.95**

Sashimi ~ 5pc

Tuna-10.95

Albacore -8.95

Salmon-9.95

Yellowtail-10.95

Tako-9.95

Nigiri ~2pc

Tuna-7.95

Albacore-5.95

Salmon-6.95

Yellowtail-7.95

Tako-7.95

Hand Rolls

~ Spicy Tuna – Chopped tuna mixed with garlic confit, green onions, hot chili oil, sprouts and cucumbers **\$7.95**

~ Yellowtail – Chopped yellowtail mixed with cilantro, green onions, lime juice, sprouts and cucumbers **\$7.95**

~ Unagi– Broiled freshwater eel, mango, cucumbers, sprouts topped with eel sauce and toasted sesame seeds **\$7.95**

~ Snow Crab – Alaskan snow crab, toasted sesame seeds, cucumbers, sprouts, green onion and avocado **\$7.95**

~ Salmon - Chopped Salmon, yamagobo, cucumbers, shiso leaf, sprouts and toasted sesame seeds **\$6.95**

~Albacore~ Albacore tataki, cucumber, sprouts and pickled ginger **\$5.95**

Cut Rolls

~ California ~ Alaskan snow crab mixed with green onions, toasted sesame seeds layered with avocado, sprouts and cucumbers **\$13.95**~ make it an Alaskan ~ California roll topped w/ salmon sashimi add **\$5.00**

~ Cracklin Cali ~ California Roll tempura fried topped with eel sauce **\$15.95**

~ Futamaki Crunch ~ Snow crab, tempura avocado, spouts, cucumbers and mint rolled in tempura crunchies and topped with hot chili oil **\$14.95**

~ Dragon's Tail ~ Salmon, shiso, cream cheese, cucumbers, sprouts on the inside topped with roasted bell pepper and spicy mayo **\$15.95**

~ **Philly Roll** ~ Salmon, yamagobo, cream cheese, shiso, cucumber's and sprout's on the inside topped with salmon, sesame seeds and green onions **\$16.95**

~ **Spider Roll** ~ Deep fried soft shell crab, cilantro, shiso, mint, yamagobo, snow crab, cucumber's, and sprout's on the inside topped with spicy mayo **\$16.95**

~ **The Volcano** ~ California roll topped with spicy scallop's and crab meat, baked and drizzled with lemon juice and truffle oil and topped with tobiko **\$17.95**

~ **Caterpillar** ~ Unagi, mango, cucumber's, sprout's on the inside topped with avocado, eel sauce and toasted sesame seeds **\$17.95**

~ **Alpen Glow** ~ Shrimp tempura, mango, cucumber's and sprout's on the inside topped with blackened tuna, sriracha and lime juice **\$17.95** *spicy*

~ **The Snowcreek** ~ Chopped yellowtail, cilantro, yamagobo, cucumber's, sprout's Serrano chili topped with yellow tail sashimi and lime juice **\$16.95** *spicy*

~ **Garden** ~ Tempura zucchini, yamagobo, cucumber's, sprout's, avocado topped with seaweed salad **\$13.95**

~ **Rainbow Roll** ~ Snow crab, avocado, cucumber, sprout's on the inside topped with an assortment of sashimi and sesame seeds **\$16.95**

~ **Spicy Tuna** ~ Chopped yellowfin mixed with spicy garlic confit, cucumber's & sprout's **\$13.95**

~ **The Omega** ~ Chopped salmon, yamagobo, cucumber's, sprout's, shiso leaf on the inside topped with grilled salmon skin, lemon zest, toasted sesame seeds and ponzu **\$15.95**

~ **The Tropics** ~ Pineapple tempura, spicy tuna, cucumber's and sprout's on the inside topped with albacore tataki and lemon juice **\$17.95**

~ **The Big Tommyhana** ~ Shrimp tempura, cucumber's, sprout's and spicy tuna on the inside topped with avocado, cilantro, lime juice, crispy shallots, and spicy mayo **\$17.95**

~ **Sea Cucumber** ~ Tuna Sashimi, Alaskan snow crab & sprout's inside a fresh cucumber roll topped with Serrano peppers, tobiko, spicy mayo, eel sauce, hot chili oil and poke sauce **\$18.95**

Entrée

~ **Teriyaki Salmon** ~ Seared wild caught Scottish salmon with a teriyaki glaze with seasonal veggies and steamed rice **\$21.95**

~ **Japanese Curry** ~ Roasted potatoes, onions and carrots stewed in a Japanese curry served w/ rice **\$13.95** add panko chicken **\$4.95** - 3 panko shrimp **\$5.95** - 2 Kobe sliders **\$6.95**

~ **Beef Sliders** ~ 2 Kobe beef sliders topped with cheddar cheese, caramelized onion and Dijon BBQ sauce served with Shoestring Fries **\$15.95** ~ Try Hawaiian Style Teriyaki glaze and grilled pineapple

~ **Chicken Fingers** ~ 3 Panko Chicken tenders served with Shoestring Fries and a choice of BBQ sauce or Sesame Honey mustard - **\$12.95**

Omakasa – relax while the chef creates an assortment of flavors

\$25 per person / 4 course chef choice

\$50 per person / 6 course chef choice

\$75 per person / 8 course chef choice

Enjoy dessert –Ginger Crème Brule-Chocolate Mochi \$6.95

~~ Groups of 7 or more may include an 18% gratuity