EDAMAME - Steamed, lightly salted soy beans  3.00

MISO SOUP - Tofu, seaweed and scallions inside  2.50

VEGGIE SPRING ROLL(2) – House made crispy vegetarian spring roll with duck sauce  6.95

GYOZA (6) - Steamed and lightly pan-fried dumplings - Shrimp  5.75 / Vegetable  4.95

CRAB WONTONS (5) – Crisp wonton triangles stuffed with crab and cream cheese  8.50

SEAFOOD GUESSADILLA - Shrimp and Crab with peppers, onions and jack cheddar. Served with pico, guacamole and sour cream.  12.50

FRIED CALAMARI – Fresh battered and fried squid with lemon-paprika aioli  8.50

CRAN-APPLE SALAD – Mixed greens, sliced apples, dried cranberries and walnuts with maple vinagrette  7.95

MIXED GREEN SALAD – Tomatoes, cucumbers, onions and parmesan cheese with miso vinagrette  5.75

WASABI CAESAR SALAD – Chopped hearts of romaine, grated Roman cheese and crispy wontons with wasabi-caesar dressing  7.95

SPINACH SALAD – Fresh spinach, mushrooms tomato and feta cheese with herb vinagrette  6.95

Dressings - Maple Vinaigrette | Wasabi Caesar | Herb Vinaigrette | Raspberry Vinaigrette | Miso Vinaigrette | Ranch

Add to any salad – tofu 2.50 | grilled steak* 4.25 | grilled salmon 4.95 | grilled chicken 3.25 | grilled shrimp 6pc 5.95

SALMON A LA PARRILLA – With sweet potato hash, zucchini squash, peppers and cilantro sauce, served with steamed rice  14.95

Substitute fried rice 2.95

Substitute a lettuce wrap

FROM 7:00AM TO CLOSE

ORANGE CHICKEN * – Traditional sweet and tangy breaded chicken with steamed rice and broccoli  13.95

KOREE BEEF BURGER* – Hand-formed fresh ground Kobe beef with caramelized onion, chipotle mayo, lettuce and tomato served with waffle fries  12.95

SALMON A LA PARRILLA – With sweet potato hash, zucchini squash, peppers and cilantro sauce, served with steamed rice  14.95

Substitute fried rice 2.95

Substitute a lettuce wrap

FRIED RICE – Zucchini, squash, peas, onions, carrots, scallions, egg and soy sauce  6.95

XS FAJITA – Warm tortillas, peppers, onions and cilantro. Served with pico, guacamole and sour cream.  6.95

DRUNKEN NOODLES – Rice noodles sauteed with onion and bell pepper in spicy basil garlic sauce  9.95

PAD THAI (spicy) – Rice noodles, egg, cabbage, carrots, mushrooms, bean sprouts and cilantro in spicy tamarind peanut sauce  10.95

PROTEIN ADDITIONS – Chicken 3.25 | Shrimp 6pc 5.95 | Steak 4.25 | Salmon 4.95 | Tofu 2.50

Grilled sourdough bread or fresh flour tortilla. Served with Fresh Fruit

VEGGIE – Roasted zucchini, squash, red pepper, spinach and shiitake mushrooms with pepper parmesan  9.25

FIESTA CHICKEN – Grilled chicken breast, avocado, pepper jack cheese, pico de gallo and chipotle pesto sauce  9.95

CALI CLUB – Fresh roast turkey breast, apple wood smoked bacon, avocado, tomato and ranch  9.95

Your choice of bread and one or two types of hot, melted cheese  4.95

BREAD OPTIONS – Grilled sourdough | cheddar | white | whole | rye

CHEDDAR OPTIONS – American | cheddar | pepper jack | cheddar | provolone +.75 for additional types

ADD Tomato .75 | Bacon 2.95 | Turkey 3.25 | Avocado 1.50 | Turkey Bacon 3.95 | Chicken 3.25

EGG PLATTER* – Two eggs, choice of breakfast meat, toast, potatoes and fruit  9.95

EGG SANDWICH* 3.95 – With choice of breakfast meat  5.95 + cheese .75

BREAKFAST BURRITO – Scrambled eggs, onions, peppers and jack cheese served in a grilled tortilla with choice of breakfast meat inside.  12.95

Served with a side of fruit and pico de gallo  8.95 / meatless  6.95

HUEVOS RANCHEROS* – Two fried eggs with jack and cheddar, chorizo and avocado. Served with hash browns, fried tots, pico de gallo and sour cream  12.95

STEAK AND EGG* – Grilled steak, two eggs your way. Served with hash browns, a side of fruit and an English muffin  12.95 + cheese .75

BREAKFAST PLATTERS 12.95

French Toast, Meat & Egg*
Pancakes (2), Meat & Egg*
Belgian Waffle, Meat & Eggs*

1.00 +ADD strawberries | blueberries | banana | cream cheese icing | chocolate chips

BREAD OPTIONS – white | wheat | rye + cheddar | bagel | English muffin  1.00 | Croissant  1.50

MEAT OPTIONS – Bacon | sausage | chorizo + Egg whites | turkey bacon | turkey sausage | veggie sausage | 4 fried chicken wings  1.00

CHEDDAR OPTIONS – American | cheddar | pepper jack | cheddar | provolone  7.50

Make your own omelette

served with toast, potatoes and fruit  Up to four ingredients  12.95 +$1.00 per additional ingredient

VEGGIES: Pick 2 – asparagus | broccoli | tomatoes | spinach | mushrooms | peppers | onion | avocado

CHEDDAR: Pick 1 – American | cheddar | pepper jack | smoked gouda | feta | cream cheese

Protein: Pick 1 – Egg Whites 1.50 | Shrimp 1.50 | Crab 2.00 | Smoked salmon 1.50 | Pork sausage | Bacon | Turkey Bacon 1.00 | Turkey sausage | Veggie sausage | Chorizo

EXTRA GOODIES + SIDES

Yogurt, granola and fresh fruit  4.95

Fresh fruit salad  5.95

Waffle fries  4.75

One egg*  1.95

Two eggs*  2.95

One pancake  2.95

Belgian Waffle  7.95

One piece of French toast  4.50

Griddle potatoes  2.50

Hash browns (2)  2.95

Bagel  1.95

Cream cheese .75

Smoked salmon  5.50

Bacon / Pork sausage  3.95

Turkey sausage  3.95

Turkey bacon  3.95

Veggie sausage  3.95

White rice  2.00

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Menu items may contain or come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy. For more information, please speak with a manager.

Service charge of 15% added to all dine-in checks, for parties of 8 more the service charge is 19%. Additional gratuity may be added by you for exceptional service.
FRIDAY ROLLS
PHOENIX ROLL 6pc — Spicy lobster inside, avocado-mango sauce and honey sauce on top 13.95
DYNAMITE ROLL 6pc — Salmon, asparagus, crab stick, spicy mayo and eel sauce 11.50
VOLCANO ROLL 6pc — Tuna, crab stick, cucumber, Japanese mayo, Siracha and eel sauce 11.50
GODZILLA ROLL 6pc — Spicy tuna, avocado, spicy mayo and eel sauce 11.50

XS ROLLS
MONSTER ROLL 8pc — Spicy lump crab meat and tempura flakes inside, mango and asparagus tempura outside topped with spicy avocado sauce 13.95
CRUNCHY FIRE 8pc — Shrimp tempura and avocado inside, spicy tuna, tempura flakes, and spicy mayo outside 12.95
CRAZY SALMON ROLL* 8pc — Spicy salmon and tempura flakes inside, salmon and tempura outside with eel sauce and sweet & spicy sauce 12.95
GARDEN ROLL 8pcs — Sweet potato tempura and cucumber inside, avocado and tempura flakes outside 9.50
HURRICANE ROLL 8pcs — Shrimp and cream cheese inside, smoked salmon and tomato outside, topped with rice seasoning and honey mayo sauce 12.95
ROLLING OCEAN* 8pcs — Tuna, shrimp, avocado and red tobiko in soy paper, topped with spicy salmon and wakame mayo 13.50
LING LONG 8pc — Shrimp and spicy tempura inside, topped with wasabi sauce 10.50
DIAMOND ROLL* 8pc — Mango, papaya, kiwi and parmesan cheese wrapped in nori; tuna, white tuna, salmon covair and jalapeno-honey tangy sauce outside 13.50
NARUTO ROLL 8pc — Yellowtail, salmon and tuna sliced in thin sliced cucumber, avocado and spicy miso yogurt sauce 12.95
SUPER CALIFORNIACIFIC 6pc — California roll with Japanese mayo inside and tobiko outside 6.50
MARYLAND ROLL 6pc — Lump crab, asparagus, Old Bay sauce 10.95
CALIFORNIA ROLL 6pc — Crab stick, avocado, cucumber 4.95
ALASKAN ROLL 6pcs — Shrimp, avocado, cucumber 4.95
LOUISIANA ROLL 6pc — Shrimp tempura, avocado, cucumber, eel sauce 6.95
PHILADELPHIA ROLL* 6pc — Salmon, cream cheese, cucumber 6.95

SAKE
HOT SAKE - Traditional flavor is best enjoyed warm, complements sushi and grilled items 5.5
PEARL MOON, Yooggi Nigori - Well-balanced and unfiltered, a silky and creamy texture complemented by a bit of sweetness 6/28
LOVE SAKE, Japon - Naturally light and sparkling sake with a clean fragrance and fruity flavor 18

BEER
Kirin Ichiban [draft] 5
Jailbreak Infinite Amber IPA [draft] 5
Coors Light 4
Yuengling 4
Sapporo 22oz Can 8
2 seasonal tops — please inquire with server

WHITE WINE
House White [Please ask the server] 6/24
Chardonnay 6/24
Kung Fu Girl, Riesling 8/28
Santa Cristina, Pinot Grigio 7/25
Man Vintners, Chardonn Chiv 7/25
Matua, Sauvignon Blanc 7/25
Martin & Rossa, Moscato, d’Asti 7/25
Munim Napo, Brut Prestigia, Sparkling 8/5/29
Cupcake, Prosecco (187mL) 8

COCKTAILS
Yuzu Mimosa Different take on a mimosa, Prosecco topped with a splash of Yuzu wine 9
Astro Pop Raspberry Stoli Vodka, Island blue puncher, blue curacao, sour mix and lemonade. Topped with grenadine and cranberry juice 8
Ginger Rose Peach Stoli, house-made ginger honey syrup, fresh rosemary and squeezed lemon toaced with soda and lemonade 8
Box Dizing A fragrant fusion of Jack Daniel’s Tennessee honey, fresh basil, lemon and apple juice, topped with sour and soda 9
Cognac Base A sweeter take on the classic whiskey smash. Courvoisier VS cognac, house-made ginger honey syrup, fresh mint and lemon 9
Illuminati A glowing concoction of Hendrick’s Gin, Citronage, lemonade and tonic 8.5
Cinco Your World A sweet and savory XS classic, Cinco Vodka, mango nectar, peach schnapps, sour mix and pineapple juice 9
XSiin Majito [Classic, Strawberry, Mango, Pomegranate or Pineapple] Muddled mint, lime and sugar with Baccardi and ginger ale in a tall glass 9
Lucky Charm Jameson whiskey, Grand Marnier, sour mix and lemonade with a sugar rim 9
Tropical Punch Transport to the tropical! Stoli orange, Grand Marnier, amaretto, lime juice and pineapple 9

MOCKTAILS
Strawberry Lemonade Fresh strawberries purched with lemonade 4.5
Ginger Mint Lemonade Ginger honey syrup and minted mudd; mixed with lemon and club soda 8
Safe Sex on the Beach Cranberry juice, grapefruit juice and mango nectar 9
Tropical Tassel Apple, mango and pineapple juice shaken with ice; served in a martini glass 9
Hawaiian Surfer Pineapple juice, orange juice, grenadine and coconut syrup served over ice with a fruit garnish 9

TEAS
Loose leaf tea in a silk pouch 2.5
Green Tea Tropical (Less Coffee) Smooth green tea leaves blended with sweet tropical fruits. A fragrant and uplifting bouquet. 2
African Nectar (Coffee Free) A calming rooibos blend with tropical fruits and blossoms, promoting relaxation. 2
Chamomile Citrus (Coffee Free) Soothing Egyptian chamomile flowers with subtle slices of citrus fruit. 2

DRINKS

SUSHI / SASHIMI PER PIECE
Smoked Salmon [Sake] 2.50
Yellowtail [Hamachi] 3.00
Flying Fish* Caviar 2.50
Red Snapper* [Tunamono] 1.95
Crab Stick [Kani] 1.95

RED ROLL

HOUSE RED [Please ask the Server] 6/24
Julie James, Pinot Noir 7/25
Josh, Cabernet Sauvignon 7/25
Bodega Norton, Malbec 7/25
Dascie Kent, Merlot 7/25
Kikkoman, Blush Plum Wine 6/24
Yuzu Wine (242oz) 12/34

MAKI 6 PIECES

Tuna Avocado* 5.75
Salmon Avocado* 5.50
Yellowtail Avocado* 4.50
Red Snapper Avocado* 4.95
Eel Avocado Cucumber* 6.50
Salmon Teriyaki* 2.25
Spicy Tuna* 4.95
Spicy Salmon* 4.95

Sushi Deluxe Combo* – Chef’s choice of 10pc. sushi and a California roll 18.95

MAKE YOUR OWN ROLL (Limit 4 choices of protein-veggie-fruit) $4.00

PROTEIN 2.50 ea.
Eel 1.75
Shrimp 1.75
Salmon Caviar (Unagi) 2.75
Tuna (Maguro) 2.50

VEGETABLE / FRUIT 1.00 ea.
Cucumber 1.75
Avocado 1.00
Mango 1.75
Mixed Veggies 2.00
Sweet Pepper 1.50
Soy Sauce 0.25


COLD DRINKS

Bubble Tea 3
1. JASMINE GREEN TEA BASE
2. TEMPERATURE
2.5. Warm or Iced or Slush
3. FLAVORS +.75
3.5. Mango 4.50
Mango 4.50
Pineapple 4.50
Pineapple 4.50
Strawberry 4.50
Strawberry 4.50
Vanilla 4.50
Vanilla 4.50
Lemon 4.50
Lemon 4.50
Lime 4.50
Lime 4.50
Chai 4.50
Chai 4.50

Milk Shake 5
Vegan Shake 5
Banan, Mango, Sorbet and Almond milk 6.5
Fresh Squeezed OJ 4.5
Soft Drink 2
Coke, Diet Coke, Ginger Ale, Sprite, Lemonade 2.5
Minute Maid Juices 2.5
Apple, orange, Pineapple orange 4
Spicy Yellowtail 6.75
Salmon Avocado 6.75
Salmon Avocado 6.75
Salmon 6.75
Mango 6.75
Pineapple 6.75

EXPRESSO / COFFEE

Espresso 2
Caffe Latte 3.5
Chai Latte 4
Caffe Mocha 3.5
Cappuccino 3
Americano 2
Frozen Latte 4
Frozen Mocha 4
Hot Chocolate 3.25

FLAVOR SYRUP 5
Vanilla | caramel | hazelnut | sugar free vanilla | sugar free caramel

Extra shot of espresso 1