

EXOTIC MARTINIS

ZAKURO MARTINI

Grey Goose L'Orange and Pomegranate Liqueur
with our signature sweet & sour mix

CHERRY BLOSSOM MARTINI

Absolut Vodka and Lychee Liqueur with cranberry juice

RISING SUN

Grey Goose Vodka shaken with simple syrup,
fresh strawberries, cranberry juice and
our signature sweet & sour mix

APPLE SAKE

Sour Apple Pucker and Vodka shaken
with Gekkeikan Sake

GEISHA

Skyy Vodka and Chambord Raspberry Liqueur shaken
with Pama Pomegranate Liqueur and pomegranate juice

KUNG FU KOSMO

Grey Goose Le Poire and triple sec
with a hint of cranberry juice

REDTM

SUSHI • HIBACHI GRILL

PACIFIC RIM COCKTAILS

SAMURAI SUNSET

Bacardi Light Rum blended with Island Oasis Mango and Island Oasis Wild Berry to create this perfect frozen concoction

MANGO MOJITO

Malibu Mango Rum and Triple Sec mixed with sweet & sour, orange juice, fresh mint, lime juice and club soda

KIMONO KIWI

Fresh kiwi muddled and shaken with Malibu Coconut Rum, Midori Melon Liqueur, Stolichnaya Vodka and a splash of Sprite

MT. FUJI

Pearl Plum Vodka, Choya Umeshu Plum Wine and pineapple juice creates this Volcanic Explosion

RED DRAGON

Pearl Blueberry Vodka, fresh lime juice, Island Oasis Raspberry Puree and Ginger Ale

ULTIMATE MARGARITA

Patron Silver Tequila and Patron Citrónge Liqueur shaken with our signature sweet & sour mix

REDTM

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WINE SELECTIONS

| | Glass | Bottle |
|---------------------------------------|-------|--------|
| Korbel Brut Sparkling | 7.5 | |
| Banfi Rosa Regale Sparkling | 11 | |
| Château Ste. Michelle Gewurztraminer | 7 | 27 |
| Martin Codax Albarino | | 35 |
| Caymus Conundrum | | 51 |
| Pacific Rim "Sweet" Riesling | 7 | 27 |
| Hogue Cellars Riesling | | 31 |
| Placido Pinot Grigio | 7 | 27 |
| King Estate Pinot Gris | | 43 |
| Santa Margherita Pinot Grigio | | 57 |
| Pepperwood Grove Sauvignon Blanc | | 23 |
| Nobilo Sauvignon Blanc | | 29 |
| Glass Mountain Chardonnay | 6 | 23 |
| Hess Suskol Vineyard Chardonnay | 9 | 35 |
| Franciscan Chardonnay | | 41 |
| Jordan Chardonnay | | 72 |
| Grgich Hills Chardonnay | | 95 |
| E. Guigal Rose | | 31 |
| Trinity Oaks Pinot Noir | 6 | 23 |
| Cycles Gladiator Pinot Noir | | 31 |
| Laetitia Limite Pinot Noir | | 43 |
| Concha Y Toro Xplorador Merlot | 7 | 27 |
| Clos Pegase Merlot | | 41 |
| J. Lohr Seven Oaks Cabernet Sauvignon | 9 | 35 |
| Château St. Jean Cabernet Sauvignon | | 43 |
| Jordan Cabernet Sauvignon | | 98 |
| St. Francis Zinfandel | | 39 |
| Choya Umeshu Plum | 7 | 27 |

BEER

| | | | |
|----------------------------|------|---------------------|------|
| Asahi Super Dry, Japan | 4.75 | Bud Light, USA | 3.95 |
| Kirin Ichiban, Japan | 4.75 | Budweiser, USA | 3.95 |
| Kirin Ichiban Light, Japan | 4.75 | Coors Light, USA | 3.95 |
| Sapporo, Japan | 4.75 | Miller Lite, USA | 3.95 |
| Sapporo Reserve, Japan | 4.75 | Michelob Ultra, USA | 4.75 |
| Tsingtao, China | 4.75 | Heineken, Holland | 4.75 |
| | | Corona, Mexico | 4.75 |

COLD SAKE

| | Glass | Bottle |
|--|-------|------------|
| Junmai Ginjo (Premium) - Silky, fruity & light | | |
| • Sesshu Otokoyama | | 21 (300ml) |
| • Kuromatsu Hakushika Sennenju | 9 | |
| Junmai Daiginjo (Super Premium) - Fragrant, pure, delicate & complex | | |
| • Mu | 11 | 43 (720ml) |
| • Koten Sharaku | | 32 (300ml) |
| • Tomio, Genshu | | 70 (720ml) |
| Nigori Junmai Ginjo (Unfiltered, Premium) - Semi-sweet, refreshing flavor | | |
| • Ozeki | | 9 (300ml) |
| Futsuu-Shu>Nama (Interesting, Unclassified) - Unique, light & mild | | |
| • Gekkeikan Draft | 8 | |
| Sparkling (Naturally Carbonated) - Sweet & refreshingly light | | |
| • Ozeki, Hana-Awaka | | 12 (250ml) |
| Flavored (Fruit Infused) - Junmai Sake infused with exotic Asian flavors | | |
| • Sake2Me Ginger Mango | 8 | |

HOT SAKE

| | | |
|-----------|---|--------------|
| Gekkeikan | 5 | 10 (Tokkuri) |
|-----------|---|--------------|