

first taste

- * Edamame 5
chili garlic or basil bay 6
- Tempura fried dill pickle
mango ketchup 6
- Ahi Tuna Wonton Taco
with pickled garlic kimchee 10
- * Beef Tataki
heirloom tomato, gongonzola and
five spice oil 12
- Tempura Popcorn Shrimp
tossed with smoked chili aioli 10
- * Seared Tuna
cucumber and citrus sambal 12
- * Ahi Tuna "Lollipops"
with chili oil and sea salt 12
- Kobe Brioche Sliders
tomato, bacon and jalapeno aioli 12
- Mushroom Soy Pork Potstickers
with banana sweet 'n sour 10
(choice of steamed, pan fried or fried)
- Deluxe Vietnamese Spring Roll
tempura shrimp, crab stick,
mango and avocado 10

second taste

- Tsunami Wedge
crisp iceberg, grape tomato, cucumbers,
avocado and ginger-soy dressing 7
- Mixed Green and Goat Cheese Salad
tomato, pinenut and
ponzu vinaigrette 7
- * Avocado Salad
with miso dressing 6
- * Baby Spinach Salad
spiced cashew, gorgonzola, asian
pear, and honey bacon vinaigrette 6
- * Coconut Curry Soup
with shrimp, mussels and sea bass 8
- * Green Tomato Gazpacho
lump crab and chili oil 7
- Soup du Jour market
- * Green Curry Chicken and Vegetable Bowl 8
(add seared tuna or grilled chicken
to any salad, 6)

main taste

- * Pan Roasted Whole Fish
with heirloom tomato, chili oil
and parsley 28
- Ginger Soy Pork Skewers
agave citrus salad 18
- * Wok Seared Sea Scallops
crab corn salsa, asparagus
and lemongrass guava coulis 28
- Emperor Massa's Grilled Chicken
with broccoli and snow pea
on wok fried udon noodle 20
- Pepper Seared Beef Tenderloin
crispy onion, balsamic reduction
and horseradish oil 35
- * Pan Seared Atlantic Salmon
with Moroccan edamame and potato
salad and pomegranate coulis 26
- 7-Hour Braised Bison Short Rib
sriracha mac 'n cheese with
bacon braised brussel sprouts 29
- Komakai Burnt Chili New York Strip
red wine reduction and met fries 18
- * Mustard Miso Glazed Chilean Sea Bass
braised leeks 32

sides

- * Met Fries with Smoked Chili Aioli 6
- Wok Fried Rice 6
(add chicken, shrimp or beef, 6)
- Sriracha Mac 'n Cheese 5
- * Sautéed Garlic Asparagus 5
- * Heirloom tomatoes
with olive oil and sea salt 7
- * gluten free

Chef: Bobby Massa

All items can be prepared to accommodate
special dietary needs or allergies.

20% gratuity may be added to parties of 6 or more
Entree items may be split for a \$2 fee