

# *Nigiri Sushi / Sashimi*

	<b>2 PC SUSHI</b>	<b>5 PC SASHIMI</b>
<b>FLYING FISH ROE</b>	5.00	
<b>FRESHWATER EEL</b>	5.00	
<b>IZUMI DAI</b>	5.50	13.75
<b>KING CRAB</b>	9.00	
<b>KING SALMON</b>	6.00	15.00
<b>MACKEREL</b>	5.00	
<b>OCTOPUS</b>	4.75	10.00
<b>PEPPER SEARED TUNA</b>	6.00	15.00
<b>QUAIL EGGS</b>	1.50	
<b>SALMON ROE</b>	5.50	
<b>SEA URCHIN</b>	8.00	20.00
<b>SEARED ALBACORE</b>	5.50	14.00
<b>SHRIMP</b>	5.50	
<b>SMELT ROE</b>	5.00	
<b>SMOKED SALMON</b>	6.00	15.00
<b>SQUID</b>	5.00	
<b>SURF CLAM</b>	5.00	
<b>TAMAGO</b>	4.25	
<b>TUNA</b>	5.75	14.75
<b>TUNA BELLY</b>	10.00	25.00
<b>YELLOWTAIL</b>	5.75	14.75
<b>YELLOWTAIL BELLY</b>	6.50	16.25

## *Rolls*

<b>ASPARAGUS</b>	3.50
<b>CUCUMBER</b>	3.50
<b>EEL &amp; CUCUMBER</b>	6.00
<b>KING CRAB CALIFORNIA</b>	12.00
<b>LOBSTER CALI W/ MASSAGO</b>	9.00
<b>LOBSTER CALIFORNIA</b>	8.50
<b>PHILADELPHIA</b>	6.50
<b>SALMON SKIN</b>	5.75
<b>SPICY SCALLOP</b>	6.75
<b>SPICY SHRIMP</b>	6.50
<b>SPICY TUNA</b>	6.00
<b>SPIDER</b>	12.00
<b>TEKKA (TUNA ROLL)</b>	5.50
<b>VEGGIE</b>	5.75
<b>YELLOWTAIL &amp; JALAPEÑO</b>	6.00

# *New Wave Sashimi*

## **CHILI CITRUS YELLOWTAIL 16.75**

The rich buttery flavor of Japanese yellowtail served with Serrano chilies and drizzled with a yuzu soy sauce.

## **PONZU SALMON 15.50**

Fresh salmon with thinly sliced red onion, bonito flakes, cracked black pepper and our ponzu sauce.

## **DA BOMB 16.75**

Izumi Dai with Thai chili sauce and cilantro.  
Finished with yuzu citrus sauce.

## **PEOHE'S AHI POKE (PO-KAY) 13.50**

Hawaiian Ahi cut into bite-size pieces and marinated with onion slivers, sesame seeds, scallions and our special poke sauce.

## **PEPPER SEARED AHI 15.95**

Sashimi grade ahi quickly seared with salt and pepper. Served over a bed of thinly sliced red onion, avocado slices and a garlic ponzu sauce.

# *Platters*

## **CHEF'S CHOICE SASHIMI 28.95**

Chef's selection of today's fresh fish.

## **SUSHI COMBO APPETIZER 17.95**

8 pc Spicy Tuna Roll, 1 pc Tuna, 1 pc Yellowtail, 1 pc Smoked Salmon, 1 pc Albacore, 1 pc Shrimp.

## **SUSHI COMBO FOR TWO 33.95**

8 pc Lobster California Roll, 2 pc Tuna, 2 pc Yellowtail, 2 pc Albacore, 2 pc Smoked Salmon, 2 pc Shrimp and 2 pc Eel.

# *Beers*

## **DOMESTIC**

**Budweiser 4.25**

**Bud Light 4.25**

**Coors Light 4.25**

**Michelob Ultra 4.25**

**Miller Lite 4.25**

**Samuel Adams Lager 5.25**

**St. Pauli - Non-Alcoholic 4.00**

## **IMPORT**

**Amstel Light (Holland) 5.25**

**Bass Ale (Great Britain) 5.25**

**Corona (Mexico) 5.25**

**Heineken (Holland) 5.25**

**Guinness Draught (Ireland) 5.50**

**Sapporo 22 oz (Japan) 9.00**

**Asahi 22 oz (Japan) 9.00**

## **MICRO-BREW**

**Anchor Steam (San Francisco) 5.25**

**Stone Pale Ale (San Diego) 5.25**

## **BOTTLED WATER**

**Acqua Panna Lg 6.00 Sm 3.50**

**Pellegrino Lg 6.00 Sm 3.50**

# *Sake*

## **HOT SAKE**

**Small Glass 3.75**

**Large Glass 7.00**

## **SAKE BY THE GLASS**

**Tamon 4.50**

**Kikusui 7.00**

## **SAKE BY THE BOTTLE**

**Nigori 12.00**

**Kikusui (Small) 15.00**

**Kikusui (Large) 45.00**

# Wines by the Glass

## CHAMPAGNE

Korbel, Brut, split	7.50
Moet & Chandon, White Star, split	16.00
Rosa Regale, split	12.00

## CHARDONNAY

Lindemans Bin 65	7.00
Casa Lapostolle	8.00
Buena Vista	10.00
Clos Pegase	15.00

## OTHER WHITES

Dona Paula, Sauvignon Blanc	6.00
Nobilo, Sauvignon Blanc	7.50
Drylands, Sauvignon Blanc	11.00
Wente, Riesling	7.25
Columbia, Riesling	6.50
Mezzacorona, Pinot Grigio	6.50
Clos du Bois, Pinot Grigio	8.00
Maso Canali, Pinot Grigio	10.00
Santa Margherita, Pinot Grigio	16.00
Beringer, White Zinfandel	5.50

## MERLOT

Smoking Loon	6.50
Concannon	7.00
Coppola	11.00

## CABERNET SAUVIGNON

Hogue Cellars	6.50
Hayman & Hill	8.50
Chateau St. Jean	9.25
Louis Martini	11.00

## OTHER REDS

Kendall Jackson, Pinot Noir	9.50
J. Lohr Crosspoint, Pinot Noir	10.00
Kenwood, Zinfandel	7.00
Fetzer, Shiraz	7.00
Danzante, Chianti	6.50

# Special Rolls

## SURF & TURF 13.50

“Our unique twist to sushi” A lobster roll topped with seared filet mignon and finished with a soy glaze and toasted sesame seeds. (8 pc)

## RAINBOW 12.50

A colorful lobster California roll topped with tuna, yellowtail, salmon, white fish, shrimp and avocado. (8 pc)

## ALBACORE SPECIAL 11.50

Spicy tuna roll topped with Canadian albacore, avocado and a garlic ponzu sauce. (8 pc)

## ORANGE CRUSH 13.00

Spicy tuna roll topped with fresh Atlantic salmon and dried bonito flakes, drizzled with a ponzu sauce. (8 pc)

## VOLCANO 12.00

Spicy tuna roll baked with our dynamite sauce and finished with a sweet soy glaze, scallions and toasted sesame seeds. (8 pc)

## FIRE CRACKER 13.00

Large sea scallops chopped and mixed with a spicy sauce and massago rolled with cucumbers and avocado then topped with bright red tuna. (8 pc)

## CRUNCHY ROLL 13.50

Peohe's Coconut Crunchy Shrimp, avocado and daikon sprouts topped with seared ahi. (8 pc)

## SPICY THAI ROLL 13.00

Fresh salmon, cucumber, and a Thai chili sauce roll topped with cilantro and Japanese yellowtail then finished with yuzu. (8pc)

## THE NINJA 15.00

Spicy tuna, coconut crunchy shrimp, avocado and siracha. Topped with spicy scallops and eel sauce. You won't even know what hit you!

# Sides

EDAMAME	4.95
MISO SOUP	3.00
PONZU SAUCE	1.50
SUSHI RICE	1.50

## *Appetizers*

### **PUPU PLATTER 25.50**

A selection of our house favorites including Thai chicken spring rolls, jumbo shrimp, coconut crunchy shrimp, Maui onion rings and glazed filet mignon brochettes. Sorry, no substitutions.

### **CALAMARI 11.95**

Tender calamari lightly fried and served with your choice of Thai chili citrus or sweet & spicy pepper sauce.

### **PACIFIC FIRE SHRIMP 12.95**

Sauteéd shrimp with island spices, garlic and butter.

### **HERB STEAMED ARTICHOKE 9.95**

Poached in seasoned bouillon. Served with lemon-basil aioli.

### **MAUI-STYLE ONION RINGS 7.95**

A generous portion of lightly battered onion rings served with house-made chipotle catsup.

### **COCONUT CRUNCHY SHRIMP 13.95**

Large shrimp dipped in a light tempura batter, rolled in coconut, breadcrumbs and deep fried. Served with a selection of dipping sauces.

### **FRESH OYSTERS ON THE HALF SHELL**

1/2 Dozen 13.95 or Dozen 22.95

Fanny Bay, British Columbia oysters served with a tangy cocktail sauce.

### **OYSTERS ROCKEFELLER 14.95**

A perennial favorite, with butter, spinach and Béarnaise.

### **THAI CHICKEN SPRING ROLLS 9.95**

Thai marinated chicken and julienne vegetables rolled in won ton skins and fried. Served with plum dipping sauce.

### **CRAB, AVOCADO & MANGO STACK 14.95**

Jumbo lump crabmeat tossed in rémoulade over layers of fresh avocado and mango.

### **AHI SPRING ROLLS 12.95**

Fresh Yellowfin Ahi, Napa cabbage, green onions and pickled ginger. Lightly fired with a rare center. Served with our warm soy-ginger butter and wasabi cream sauce.

## *Specialty Martinis*

**THE PEOHE'S COSMOPOLITAN 12.00**  
Stoli Citros Vodka and Cointreau Liqueur with cranberry and lime juice.

**GRAPE CRUSH 12.00**  
Three Olives Grape Vodka, DeKuyper Razzmatazz and sour mix.

**MELO-TINI 12.00**  
Three Olives Grape Vodka, Midori Melon Liqueur, sour mix and pineapple juice.

**GRANNY SMITH 12.00**  
Stoli Vodka, Stoli Ohranj Vodka and DeKuyper Sour Apple Punch.

**TUACA LEMON DROP 12.00**  
Tuaca Liqueur, Stoli Citros Vodka and lemon juice.

**CHOCOLATE COVERED CHERRIES 12.00**  
Three Olives Cherry Vodka, Godiva White Chocolate Liqueur and Baileys Irish Cream.

## *Tropical Drinks*

**VOLCANO (Enough for Two) 14.95**  
An exocitic blend of tropical juices made with Lahaina Dark Rum, Barton's Vodka, Galliano and Triple Sec served in a volcano sized glass.

**PEOHE'S MARGARITA 8.25**  
Fresh Island Oasis Raspberry, Chambord, Cuervo Gold Tequila, and a touch of sweet lemon, blended frozen to perfection.

**PEOHE'S MANGO MARGARITA 7.75**  
A frozen mango delight made with Cuervo Gold Tequila.

**THE PERFECT MARGARITA 8.50**  
A refreshing twist to an old favorite. Cuervo Gold Tequila, Grand Marnier and sweet lemon with just a hint of orange.

**BLUEBERI MOJITO 9.50**  
Stoli Blueberi Vodka, Sparkling wine and Blue Curacao.

**MANGO MOJITO 9.50**  
Malibu Mango Rum and Monin syrup.

**POMEGRANATE MOJITO 9.50**  
Bacardi Light Rum and DeKuyper Pomegranate Liqueur.

**MOJITO LUX 12.00**  
Our top shelf Mojito featuring Ten Cane Rum.

**PEOHE'S MARY 8.00**  
A spicy delight made with two ounces of Absolut Peppar Vodka mixed with our own fresh Bloody Mary.