



### *Adult Recess*

4pm - 6pm

2 for 1 California, Veggie, or Philadelphia Rolls

\$6 Flatbreads

\$5 Well Drinks, Wine & Draft

### *Reverse Happy Hour*

10pm - 12am

\$5 Well Drinks, Wine & Draft

## Poke & More

### Miso Soup \$4

A Traditional Japanese Soup Served With Tofu, Wakame & Green Onions

### Edamame \$4

Boiled Soy Beans Sprinkled With Sea Salt

### Spam Musubi \$5

A Hawaiian Favorite: Spam Pressed On Rice & Wrapped With Nori

### Sunomono \$8

Fresh Seaweed & Cucumber Served With A Garlic Ponzu Dressing

### Poke \$18

Any Combination Of Cubed Ahi, Seared Ahi, Octopus, Or Salmon. Mixed With Sesame Seed Oil, Soy Sauce, Masago, Green Onion, Togarashi & Seaweed

### Teriyaki Rice Bowl Chicken \$14 Or Beef \$16

Choice Of Marinated Chicken Or Beef With Teriyaki Sauce Atop A Bed Of Steamed White Rice

## Bento Box \$16

All Bento Boxes Are Served With: Steamed White Rice, Green Salad & Miso Soup  
Choice Of: Teriyaki Chicken, Teriyaki Beef, Tempura Shrimp or Broiled Salmon  
Choice Of: ½ Cali Roll Or ½ Spicy Tuna Roll

## Temaki (Hand Rolls) \$6

Spicy Tuna, Spicy Yellowtail, Crab, Salmon Skin, Or Eel

## Makis (Rolls)

### California Roll \$8

Crab Mix, Avocado & Cucumber Topped With Sesame Seeds

### Spicy Tuna Roll \$10

Spicy Tuna & Cucumber Topped With Sesame Seeds

### Hanalei Bay Roll \$16

Our Signature Roll With Eel, Crab Mix, Cream Cheese & Avocado, Cooked To A Golden Crust Atop A Creamy Eel Sauce

### Duke Roll \$16

Spicy Tuna And Cucumber Topped With Spicy Seared Ahi & Avocado, Drizzled With A Spicy Garlic Ponzu

### Protein Roll \$18

Spicy Tuna, Crab Mix & Cucumber Wrapped In Soy Paper, Topped With Fresh Salmon & Avocado, Drizzled With A Spicy Garlic Ponzu Sauce

### Crunchy Roll \$15

Tempura Shrimp, Crab Mix, Cucumber, & Avocado Topped With Tempura Flakes & Eel Sauce

## Nigiri

Spicy Seared Tuna (Tataki) \$7

Octopus (Tako) \$7

Shrimp (Ebi) \$7

Yellowtail (Hamachi) \$8

Tuna (Maguro Or Ahi) \$8

Fresh Water Eel (Unagi) \$7

Fresh Salmon (Nama Sake) \$7

## Sashimi

5 Piece (Choice Of One Fish) \$17

7 Piece (Choice Of One Fish) \$21

9 Piece Combo \$24

### Philadelphia Roll \$9

Smoked Salmon, Cream Cheese & Cucumber Topped With Sesame Seeds

### Rainbow Roll \$15

Crab Mix & Cucumber Topped With Tuna, Yellowtail, Salmon, Shrimp & Avocado

### Pizza Roll \$12

Smoked Salmon, Avocado & Crab Mix, Topped With A Creamy Garlic Sauce, Baked Until Golden Brown & Drizzled With Eel Sauce

### Volcano Roll \$14

Smoked Salmon, Avocado & Crab Mix, Topped With Yellowtail & A Spicy Garlic Sauce, Baked & Drizzled With Eel Sauce

### Dragon Roll \$16

Shrimp Tempura, Crab Mix & Cucumber Topped With Eel & Avocado, Drizzled With Eel Sauce

### Veggie Roll \$9

Cucumber & Avocado Wrapped Around Rice & Topped With Sesame Seeds

## Starters

### Carne Asada Fries \$11

Crispy Fries Topped With Peppers, Onions, & Cheese Along With Sirloin Of Beef Marinated In Garlic Lemon Juice, Served With Salsa Fresca, Guacamole, & Jalapeños

### Cheese Quesadilla \$9

Flour Tortilla Filled With Peppers, Onions, Avocado & Cheese Served With Pico De Gallo, Guacamole & Sour Cream Add Grilled Chicken \$3 Or Beef \$4

### Street Fish Tacos \$10

Corn Tortilla With Grilled Salmon, Spicy Slaw & Cilantro Cream

### Cornmeal Crusted Fried Avocados \$10

Served With Chipotle Aioli

### Buffalo Style Wings \$11

Served With Celery, Carrot & Blue Cheese Dressing

### Charcuterie & Cheese Board \$15

Assortment Of Domestic & Imported Cheeses Served With Assorted Meats Along With Whole Grain Mustard, Crackers & Bread

### Soup Of The Day Cup \$4 Bowl \$6

Prepared Fresh Daily, Ask Your Server For Details

## Salads

To Any Salad Add Grilled Chicken \$3.00 Beef Or Salmon \$4.00

### House Salad \$8

Spring Mix With Dried Cranberries, Gargonzola Cheese, Candied Walnuts & Tomatoes With Your Choice of Dressing

### Caesar Salad \$10

Romaine Lettuce, Tossed With Traditional Caesar Dressing & Shaved Romano Cheese Served With Parmesan Toasted Crouton

### Cobb Salad \$13

Romaine & Iceberg Lettuce, Grilled Chicken, Bacon, Avocado, Tomatoes, Chopped Egg, Blue Cheese Crumbles, & House Made Avocado Dressing

### Grilled Salmon Salad \$14

Served With Organic Greens, Mango Papaya Relish, Mango, Pear Tomatoes & Radishes Drizzled With Orange Dressing

### Protein Bowl \$13

Tomato, Cucumber, Green Onions & Parsley, Red & White Quinoa Tossed With Lemon & Virgin Olive Oil. Served With Grilled Pita & Hummus

### Carne Asada Salad \$14

Mixed Tossed With Cilantro Jalapeño Vinaigrette. Topped With Tortilla Strips, Marinated Sirloin, Tomatoes, Avocados, & Black Bean Corn Relish

## Flatbreads

### Margherita Flatbread \$11

Mozzarella, Roma Tomatoes, & Fresh Basil With A Balsamic Glaze

### BBQ Chicken \$12

Mozzarella, Red Onions & Grilled BBQ Chicken With A Cilantro Creme

### Old Town Flatbread \$13

Carne Asada, Pico De Gallo, Jack & Cheddar Cheese With A Cilantro Creme

## Sandwiches

Add Fries Or Fresh Fruit To Any Sandwich

### Turkey Club \$14

Oven Roasted Smoked Turkey Breast, Maple Smoked Bacon, Lettuce & Tomato, Served On Triple-Layered Whole Wheat Bread

### Socal Steak Sandwich \$15

Grilled Peppers, Onions, Avocado & Chopped Sirloin, With Pepperjack Cheese On A Torpedo Bun

### Chicken Panini Sandwich \$14

Ciabatta Bread, Pesto Aioli, Spinach, Grilled Red Onions, Tomato & Provolone Cheese

### The Traditional Burger \$13

Half Pound Beef Patty Cooked To Order, Lettuce, Tomato, Onion & Pickle With Your Choice Of Cheese

### The Vegetarian Burger \$13

Portabella Mushroom, Grilled Peppers, Onions, Tomato & Arugula, Over A Whole Wheat Bun With An Olive Spread & Your Choice Of Cheese

### Gluten Free Turkey Wrap \$13

Rice Flour Tortilla With Plain Hummus, Turkey, Tomato, Cucumber, Onions, Kalamata Olives & Feta Cheese

## Desserts

### Butter Croissant Pudding \$8

Served With Grand Marnier Cream & Dulce De Leche Ice Cream

### Classic Carrot Cake \$8

Classic Philadelphia Cream Cheese Icing Served With Fresh Berries

### Lava Cake \$8

Served Warm With French Vanilla Ice Cream

### Double Decker New York Cheesecake \$8

Tall Creamy New York Cheesecake With Fresh Berries

### Ice Cream \$7

Vanilla, Chocolate, Strawberry Or Dulce De Leche

## Sake

Ozeki (Hot) Sm 5 Lg 9

Ozeki Junmai "Dry" (750ml) Sm 5 Lg 9 Bottle 16

## Sake Bottles

Bunny "Natural" Sparkling (300ml) Bottle 8

Ozeki Nigori (375ml) Bottle 12

Rihaku Junmai Ginjo (300ml) Bottle 13

Tozai Junmai Nigori (300ml) Bottle 16

Tozai Living Jewel Junmai (300ml) Bottle 16

## Bottled Domestic

Budweiser 6

Bud Light 6

MGD 6

Miller Lite 6

Coors Light 6

Sam Adams Lager 7

## Local Draft Beer \$7

Stone - Delicious IPA

AleSmith - San Diego "Tony Gwynn's" .394 Pale Ale

Mike Hess - 8 West Wheat Ale

Karl Strauss - Red Trolley Ale

## Bottled Craft Beer

Ballast Point - Pale Ale 8

Ballast Point - Sculpin 8

## Imported

Corona 7

Stella Artois 7

Heineken 7

Guinness 8

Asahi (22oz) 11

Kirin Ichiban (22oz) 11

Sapporo (22oz) 11

## Red Wine

Melot - Sycamore Lane

Cabernet Sauvignon - Sycamore Lane

Cabernet Sauvignon - Raymond "R"

Cabernet Sauvignon - Hahn

Cabernet Sauvignon - Avalon

Merlot - Bogle

Pinot Noir - 667

Malbec - Dona Paula "Estates"

Old Vine Zinfandel - 7 Deadly Zins

Syrah - 6th Sense

## Region

California

California

California

Central Coast

Napa

California

Monterey

Argentina

Lodi

Lodi

Glass 7

Bottle 26

Glass 7

Bottle 26

Glass 8

Bottle 30

Glass 10

Bottle 38

Glass 12

Bottle 46

Glass 8

Bottle 30

Glass 9

Bottle 34

Glass 9

Bottle 34

Glass 10

Bottle 38

Glass 10

Bottle 38

## White Wine

Chardonnay - Sycamore Lane

White Zine - Sycamore Lane

Chardonnay - Bogle

Chardonnay - Hess "Shirtail"

Chardonnay - Sonoma Cutrer

Riesling - Jekel

Pinot Grigio - Il Donato

Moscato - Langetwins "Estates"

Sauvignon Blanc - Joel Gott

California

California

California

Monterey

Russian River

Monterey

Italy

Lodi

California

Glass 7

Bottle 26

Glass 7

Bottle 26

Glass 8

Bottle 30

Glass 10

Bottle 38

Glass 12

Bottle 46

Glass 9

Bottle 34

Glass 9

Bottle 34

Glass 8

Bottle 30

Glass 9

Bottle 34

## Sparkling

Blanc de Blanc Cava - "Anna" (187ml)

Brut - Wycliff

Blanc de Blanc - Piper Sonoma

Spain

Bottle 11

California

Bottle 24

Sonoma

Bottle 36

## House Cocktails

Hanalei Mai Tai 10

Our Signature Cocktail: A Blend Of Dark Rums, Pineapple And Orange Juices, With Hints Of Passion Fruit And Orgeat

Zombie 13

The King Of Cocktails: Gold Rum, Dark Rum, Topped With Orange, Pineapple, Almond, Citrus, Passion Fruit, And A Float Of Bacardi 151