

## SUSHI BAR

Clarified miso consommé	7	VEGETABLE ROLL	11
Edamame	6	Rice paper wrapped, cucumber, avocado, inari, kanpyo, asparagus, shiso and yamagobo	
Grilled shishito peppers	7		
<b>SASHIMI &amp; NIGIRI</b>			
<b>TUNA</b>			
Blue fin-akami	5	CALIFORNIA ROLL	12
White tuna-Hawaii	6	Rolled inside out, snow crab, cucumber and avocado	
Blue fin-chu toro	8	SPICY TUNA ROLL	13
Blue fin-o toro	12	Spicy tuna, cucumber, kaiware sprouts, scallions, rolled inside out, topped with slices of fresh tuna	
<b>YELLOWTAIL</b>			
Hamachi-Japan	5	WASABI HAMACHI ROLL	13
Kampachi-Japan	6	Spicy hamachi, avocado rolled inside out with layers of wasabi tobiko	
Shimaji-Japan	6		
<b>SALMON</b>			
Atlantic-Norway	5	CATERPILLAR ROLL	13
Pacific-Alaska	6	Freshwater eel, cucumber and topped with avocado	
<b>WHITE FISH</b>			
Fluke-Atlantic	4	WHITE TUNA CRUNCH ROLL	16
Snapper-Tai Japan	5	Spicy Hawaiian white tuna rolled with potato crunch, asparagus, topped with creamy avocado and slices of white tuna	
Half beak, sayori-Japan	6		
<b>MACKEREL &amp; SARDINES</b>			
Mackerel, saba-Japan	4	SALMON TERIYAKI ROLL	16
Spotted sardine, kohada-Japan	4	Grilled salmon teriyaki, romain lettuce, rolled inside out, topped with jalapeno and slices of fresh king salmon	
Horse mackerel, aji-Japan	5		
<b>SQUID &amp; OCTOPUS</b>			
Squid, aoriika-Japan	4	SHRIMP TEMPURA ROLL	18
Octopus, hokaidako-Japan	4	Shrimp tempura, cucumber, topped with mango, avocado, served with spicy sauce	
<b>SHRIMP &amp; CRAB</b>			
Ebi-British Guiana	4	RAINBOW ROLL	19
Botan shrimp-Alaska	4	Alaskan king crab, Japanese cucumber, rolled inside out, topped with slices of avocado, blue fin tuna, Japanese amberjack, Hawaiian white tuna and king salmon	
King crab-Alaska	6		
<b>CLAMS &amp; SCALLOPS</b>			
Live scallop-Maine	4	TORO ROLL	19
Giant clam, mirugai-Washington	5	Blue fin toro, scallions, oshinko, salmon roe	
<b>EEL</b>			
Freshwater-Japan	4	CRISPY ALMOND ROLL *	20
Saltwater-Japan	5	Ahi tuna, avocado rolled inside out with sesame seeds and crispy almonds	
<b>ROE</b>			
Flying fish roe, tobiko	4	BLACK TRUFFLE TUNA SANDWICH *	25
Salmon roe, ikura-Alaska	4	Diced blue fin tuna, black truffles, avocado and chives, topped with micro greens, served with spicy truffle vinaigrette	
Sea urchin, uni-Japan	7		
*Sushi / Sashimi: 1 piece per order			
<b>SUSHI ENTREE</b>			
GEISHA "CHIRASHI"	49		
Chef's mix of sashimi served on rice			

\* Served for dinner only

**CHEF'S CHOICE**  
Sushi and sashimi platters.  
Let the chef's creativity stimulate your palate  
\$75, \$100 and up per platter

Executive Sushi Chef Don Pham

# GEISHA®

PARTY ROOM AVAILABLE  
[www.geisharestaurant.com](http://www.geisharestaurant.com)

## FIRST COURSE

### Cold Plates

<b>KUMAMOTO OYSTERS</b> Ponzu mignonette (half dozen minimum)	3.50 each
<b>SLIVERS OF FLUKE</b> Cucumber, Korean pear, vine ripe tomato, red onion, chives, lemon oil, cucumber water	15
<b>TAYLOR BAY SCALLOPS</b> Micro cilantro, Thai basil, chives, kaffir lime	18

### Tartars

<b>SALMON TARTAR</b> Whole grain mustard, shallots, chives, toasted rice, micro lemon balm, chili vinaigrette	14
<b>MACKEREL TARTAR</b> Coriander, scallions, ginger, wasabi tobiko, wasabi citrus vinaigrette	14
<b>YELLOWFIN TUNA TARTAR</b> Avocado, fresh grated ginger, scallions, soy-sherry vinaigrette	16
<b>TARTAR TRIO</b> A sampling of Spanish mackerel, yellowfin tuna and salmon tartars	29

### Warm Plates

<b>SHRIMP LOLLIPOP</b> Grilled shrimp marinated in coriander, ginger and scallions on a sugar cane skewer	14
<b>HAMACHI JALAPENO</b> Seared rare hamachi, jalapeno, crunchy bonito, baby radish, olive oil, soy-jalapeno sauce	16
<b>LOBSTER DUMPLINGS</b> Steamed with anise spiced lobster foam	16
<b>FRIED OYSTERS</b> Sesame crusted bluepoint oysters, sriracha sauce	16
<b>EGGS BENEDICT</b> Soft-poached quail egg, smoked tuna, urchin-truffle hollandaise, fresh black truffle	18
<b>KOBE BEEF</b> Domestic flat-iron, Mishima Ranch, CA 3 oz.	19
<b>WAGYU BEEF</b> Japanese Kobe beef striploin, grade A5, Miyazaki Ranch, Kobe, Japan 3 oz.	75

### Salads

<b>GREEN SALAD</b> Baby arugula, mesclun, vine ripe tomatoes, yuba, rice wine vinaigrette	9
<b>CHICKEN SALAD</b> Grilled organic miso marinated chicken breast, hearts of romaine, napa cabbage, miso sesame vinaigrette	14
<b>ASIAN PEAR &amp; CRAB SALAD</b> Snow crab, frisee, Asian pear, taro root chips, yuzu vinaigrette	15
<b>PEKING DUCK SALAD</b> Roasted duck, micro greens, frisee, golden raisins, roasted pistachios, violette mustard vinaigrette	15

## MAIN COURSE

<b>VEGETABLE UDON</b> Sautéed udon noodles, Asian mushrooms, medley of organic baby vegetables	19
<b>SALMON</b> Miso marinated Atlantic salmon with shiitake mushrooms, grilled scallions, miso glaze	26
<b>SKATE</b> Poached skate wing, kabocha squash, roasted hazelnuts, brussels sprouts, ponzu brown butter	28
<b>RED SNAPPER</b> Baked with whole grain mustard panade, Chinese broccoli, shiitake mushrooms, spicy Korean broth	29
<b>DUCK</b> Pan roasted magret duck breast, cauliflower puree, warm salad of frisee, maitake mushrooms, pea leaves, five spice duck jus	31
<b>BEEF SHORT RIB</b> Soy braised prime short rib with pomme puree, swiss chard, roasted endive, wasabi infused red wine jus	30
<b>LAMB</b> Grilled rack of lamb, crispy tart of zucchini, yellow squash, tomato confit, goat cheese, caramelized onions, natural lamb jus	34
<b>FILET MIGNON</b> Grilled filet mignon, sautéed baby spinach, crispy shallots, roasted garlic-shallot jus	35
<b>LOBSTER</b> Roasted Maine lobster, udon noodles, wild mushrooms, leeks, asparagus tips, pea shoots, black truffles	39
<b>WAGYU BEEF STRIP STEAK</b> 16 oz. Japanese Wagyu striploin, Wagyu fried rice, maldon sea salt	300

## ACCOMPANIMENTS

Premium Japanese steamed rice	4
Wilted pea shoots	7
Organic vegetables	7
Pumpkin Puree	8
Wagyu fried rice	14

Executive Chef Richard Lee

Party room available

20% gratuity on tables of 5 or more