

PEARL

SUSHI BAR

SOUP & SALAD

1. Miso Soup	1.50
2. Garden Salad	2.25
3. Avocado Salad	3.95
4. Seaweed Salad	4.00
5. Kani Salad	4.95
6. Squid Salad	6.95
7. Spicy Crabmeat Salad	5.95

HOT APPETIZERS

8. Edamame <i>Steamed soybean</i>	4.95
9. Harumaki <i>Japanese vegetable spring roll</i>	4.95
10. Gyoza ~ 6pc <i>Pan-fried pork dumpling</i>	4.95
11. Shumai ~ 6pc <i>Steamed shrimp dumpling</i>	4.95
12. Soft-Shell Crab <i>Deep-fried soft shell crab</i>	6.95
13. Shrimp Tempura <i>Batter-fried shrimp and vegetables</i>	6.95
14. Chicken Tempura <i>Batter-fried chicken and vegetables</i>	5.95
15. Vegetable Tempura <i>Batter-fried vegetables</i>	5.95
16. Rock Shrimp Tempura	7.95
17. Yakitori <i>Grilled chicken chunks on skewer</i>	4.75
18. Hamachi Kama <i>Grilled yellowtail cheek</i>	6.95

COLD APPETIZERS

19. Tuna Tataki <i>Torched tuna served with ponzu sauce</i>	6.95
20. Beef Tataki <i>Torched beef served with ponzu sauce</i>	6.95
21. Garlic Tuna <i>Torched tuna served with garlic sauce</i>	6.95
22. Pepper Tuna <i>Seared tuna served with ponzu sauce</i>	6.95
23. Sushi Appetizer ~ 5pc	7.95
24. Sashimi Appetizer ~ 6pc	8.95

SUSHI OR SASHIMI

25. Tuna {Maguro}	2.00
26. Salmon {Sake}	2.00
27. Yellowtail {Hamachi}	2.50

28. White Tuna	2.00
29. Fluke {Hirame}	2.00
30. Red Snapper {Tai}	2.00
31. Octopus {Tako}	2.50
32. Scallop {Hotate}	2.50
33. Smoked Salmon	2.00
34. Crab {Kani}	2.00
35. Shrimp	2.00
36. Squid {Ika}	2.00
37. Salmon Roe {Ikura}	2.50
38. Quail Egg {Uzura}	1.00
39. Flying Fish Roe	2.00
40. Sea Urchin {Uni}	3.50
41. Bean Curd {Inari}	2.00
42. Eel {Unagi}	2.50
43. Sweet Shrimp	3.00

MAKI ~ SEAWEED OUTSIDE

44. Tuna Maki	3.95
45. Salmon Maki	3.95
46. Yellowtail Scallion Maki	3.95
47. White Tuna Maki	3.95
48. Eel Maki	3.95
49. Kani Maki	3.95
50. Futo Maki	5.95

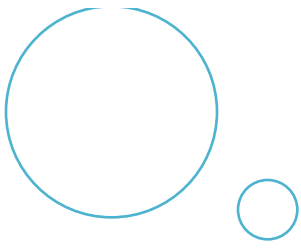
ROLLS

51. California Roll <i>Crab, avocado and cucumber</i>	4.50
52. Crunchy Roll <i>Crab, avocado and crumbly flake</i>	4.50
53. Alaska Roll <i>Salmon, avocado and cucumber</i>	4.95
54. Boston Roll <i>Boiled shrimp, lettuce, cucumber and mayonnaise</i>	4.95
55. Philadelphia Roll <i>Smoked salmon, cream cheese and cucumber</i>	4.95
56. Eel Cucumber Roll <i>Cooked eel and cucumber</i>	4.95
57. Eel Avocado Roll <i>Cooked eel and avocado</i>	4.95
58. Shrimp Cucumber Roll <i>Boiled shrimp and cucumber</i>	4.95
59. Tuna Avocado Roll	4.95

VEGETABLE ROLLS

60. Cucumber Roll	3.50
61. Avocado Roll	3.50
62. Sweet Potato Roll	3.50
63. Avocado, Cucumber & Asparagus Roll	4.50

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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SPICY ROLLS

64. Spicy Tuna Roll	4.95
65. Spicy Salmon Roll	4.95
66. Spicy White Tuna Roll	4.95
67. Spicy Shrimp Roll	4.95
68. Spicy Crabmeat Roll	4.95
69. Spicy Yellowtail Roll	4.95
70. Spicy Scallop Roll	4.95

CHEF'S SPECIAL ROLLS

71. Shrimp Tempura Roll	6.95
72. Spider Roll <i>Soft-shell crab roll</i>	7.95
73. Godzilla Roll <i>Shrimp tempura inside, spicy tuna on top with eel sauce</i>	9.95
74. Dragon Roll <i>Eel cucumber inside, topped with avocado</i>	8.95
75. Rainbow Roll <i>Crabmeat, cucumber, avocado, topped with salmon, tuna and white fish</i>	8.95
76. Summer Roll <i>Spicy tuna topped with tuna served with spicy sauce</i>	10.95
77. Crocodile Roll <i>Spicy tuna, cucumber inside, whole eel and tobiko on top served with chef's spicy sauce</i>	12.95
78. Angel Roll <i>Salmon, eel and cucumber inside, pepper tuna and avocado on top</i>	12.95
79. Orange River Roll <i>Spicy salmon crunchy inside, salmon and tobiko on top</i>	10.95
80. Tiger Roll <i>White tuna, avocado, cucumber inside, salmon yellowtail, tuna and a crumbly flake on the top with tobiko served with chef's spicy sauce</i>	12.95
81. American Dream Roll <i>Crab stick, smoked salmon, shrimp, cream cheese and asparagus, all deep-fried topped with tobiko</i>	12.95
82. Broadway Roll <i>Spicy salmon and cucumber inside, avocado and tobiko on the top</i>	10.95
83. Sakura Roll <i>Spicy salmon, spicy tuna, spicy yellowtail and avocado, crunchy with soybean seaweed tobiko on top</i>	12.95
84. Mohegan Sun Roll <i>King crab, cucumber, avocado inside and white tuna with jalapeño on the top</i>	14.95
85. Lobster Salad Tempura <i>Shrimp tempura and cucumber inside topped with lobster salad and tobiko</i>	11.95

ENTRÉE FROM SUSHI BAR SERVED WITH MISO & GARDEN SALAD

86. Sushi Regular ~ 8pc <i>Chef's choice of assorted fishes with California Roll or Tuna Roll</i>	15.95
87. Sushi Deluxe ~ 10pc <i>Chef's choice of assorted fishes with California Roll or Tuna Roll</i>	18.95
88. Sashimi Regular ~ 10pc <i>Chef's choice of assorted fishes</i>	17.95
89. Sashimi Deluxe ~ 12pc <i>Chef's choice of assorted fishes</i>	19.95
90. Sushi & Sashimi Combo <i>Assorted 5pc Sushi, 8pc Sashimi and Spicy Tuna Roll</i>	21.95
91. Sushi for Two <i>Chef's choice of 10pc Sushi with Godzilla Roll, Tuna Roll and California Roll</i>	35.95
92. Sushi & Sashimi for Two <i>Chef's choice of 12pc Sashimi, 10pc Sushi with Dragon Roll or Spicy Tuna Roll</i>	42.95
93. Chirashi Sushi <i>Assorted 10pc raw fish on top of sushi rice</i>	19.95
94. Unagi Don <i>Broiled eel topped with special sauce over rice</i>	12.95

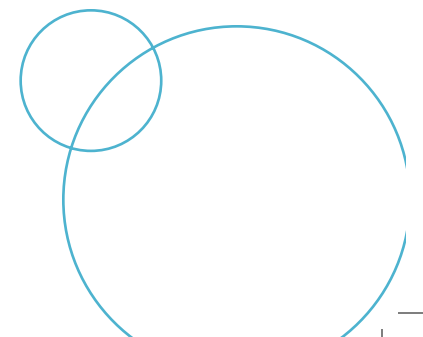
ENTRÉE FROM KITCHEN SERVED WITH SOUP, SALAD & WHITE RICE

95. Teriyaki Vegetable	7.95
96. Teriyaki Chicken	9.95
97. Teriyaki Steak	12.95
98. Teriyaki Shrimp	12.95
99. Teriyaki Scallop	16.95
100. Teriyaki Salmon	13.95
101. Hibachi Vegetable	7.95
102. Hibachi Chicken	10.95
103. Hibachi Steak	13.95
104. Hibachi Shrimp	13.95
105. Hibachi Scallop	17.95
106. Hibachi Lobster	28.95
107. Seafood Udon	12.95

DESSERT

108. Fried Ice Cream	4.95
109. Fried Banana	4.95
110. Ice Cream <i>Choice of green tea or red bean flavor</i>	2.95
111. Mochi ~ 2pc	2.95

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THE TAO OF ABUNDANT MARTINIS

TAO

the ultimate principle of the universe; this juicy pomegranate martini combines citron, lemon and the succulent acidic juice of the pomegranate fruit to help you find “the way”

YIN

the darkness; our take on a cappuccino brings a whole new meaning to dark—chocolate vodka, cream liqueur, kahlua, frangelico, creamy whipped cream and a chocolate rim to delight the senses

YANG

the light; the rich taste of our white chocolate martini combines vanilla vodka, crème de cacao, godiva white chocolate liqueur, chocolate shavings and a chocolate rim

ZEN

the practice of meditation; sit back, reflect, and contemplate the mint chocolate chip martini as you experience the peacefulness of crème de menthe, crème de cacao, creamy whipped cream, chocolate shavings and a chocolate rim

NIRVANA

spiritual bliss; the lime essence will transport your senses to a cool, tropical locale—melon liqueur, blue curaçao liqueur, 7UP and triple sec

SATORI

the experience of awakening; cinnamon toast crunch stimulates your spirit with our blend of goldschlager, butterscotch schnapps, bailey’s irish cream and a graham cracker crust rim

THE FOUR NOBLE TRUTHS

taoism believes in four noble truths; try ours

CHERRY

cherry vodka, dekuyper cherri-berri pucker and grenadine

GRAPE

chambord, grape vodka and cranberry juice

PEACH

peach vodka, peach schnapps, orange juice and grenadine

PEAR

pear vodka, melon liqueur and pineapple juice

SERENDIPITY

the act of discovering something fortunate, especially while looking for something else; the combination of fruity bliss and creamy smoothness of the orange creamsicle is an incredible marriage of flavors—orange vodka, cointreau, orange juice and a splash of pineapple juice

KARMA

the effects of all deeds actively create past, present and future experiences; if you dare to try our saketini, be prepared for the consequences; sake, vodka, peach schnapps and cranberry juice

TAO ABUNDANT MARTINIS • SEVEN DOLLARS

PEARL

SUSHI BAR

THE TAO OF ABUNDANT MARTINIS

DHARMA

the higher truth or ultimate reality; the cool strawberry taste will transport you to warm summer nights—strawberry schnapps, dark rum, cream and pineapple juice

BODHI

awakened wisdom; the taste of warm banana nut bread in a refreshing martini—experience a new intelligence with this combination of crème de bananas, frangelico, dark crème de cacao, bailey's, butterschnapps, amaretto and a crushed nut rim

DANA

the practice of generosity; exercise charitable taste with the bursting flavor of watermelon—a refreshing blend of watermelon pucker, midori, crème de almond, sprite and a splash of grenadine

JHANA

a state of strong concentration focused on a single physical sensation; our malibu peach pineapple concoction will excite your senses and have you thirsting for some time at the beach—malibu rum, peach schnapps, pineapple juice and a splash of grenadine

DHAMMA

an event or phenomenon in and of itself; pucker up and experience your first kiss all over again with our red apple martini—vanilla vodka, melon liqueur, sour apple pucker, a splash of grenadine and a touch of goldschlager

SUKHA

pleasure, ease, satisfaction; this childhood bubblegum flavor takes you back to the simplicity of life—melon, amaretto, cream, tequila rose and grenadine

METTA

loving-kindness, goodwill, friendliness; just like the blueberry muffins your neighbor brought over—chambord, tequila rose, blueberry purée and a splash of cream

WINES BY THE GLASS

RODNEY STRONG CABERNET, SONOMA COUNTY	12
FREI BROTHERS CABERNET, ALEXANDER VALLEY	12
SIMI MERLOT, SONOMA COUNTY	12
RUTHERFORD HILL MERLOT, NAPA VALLEY	12
BLACKSTONE PINOT NOIR, MONTEREY COUNTY	8
CLOS DU BOIS SHIRAZ, SONOMA COUNTY	8
J. LOHR CHARDONNAY, MONTEREY COUNTY	10
CHATEAU ST. JEAN CHARDONNAY, SONOMA COUNTY	10
CLOS DU BOIS RIESLING, SONOMA COUNTY	8
ESTANCIA PINOT GRIGIO, CENTRAL COAST	8
BERINGER WHITE ZINFANDEL	6
HOUSE WINES AVAILABLE	